



Living Aware Home Travel Food Fashion Health & Beauty Events Knowledge Office

## Bastille's Rooftop Garden ~ Seattle, WA

by Living Aware on June 20, 2012

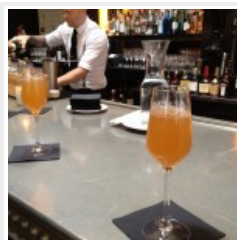


Last week we took a tour [Bastille Cafe and Bar's](#) amazing rooftop gardens in Ballard. These lovely tours happen every Wednesday at 5PM during the summer and are a great insight to the food you dine on, as well as what is possible in urban gardening. The tour costs \$15 and comes with a delicious cocktail made with some pickings from upstairs. The progressive owners of Bastille engineered these productive gardens in the during the design of the restaurant. Even when the weight of the planters required

structural changes to the space below, they were not deterred. Bastille sought out leadership from [Seattle Urban Farm Co.](#) in planning the boxes and pools that the veggies would be grown in. The gardens are completely organic and, like us, use [Cedar Grove's](#) amazing 100% natural soil and compost in their beds.

The success of the garden has promoted its gradual growth from an initial unmodest 800 SF to a large 1,200 SF. While the garden is not capable of supplying every piece of produce for the busy restaurant, it does fulfill about 50% of some of their greens like head lettuce and arugula in the summer months. For some of their less frequently used crops, like radishes and peppergrass, the garden achieves nearly 100% of Bastille's needs. You can find many of the other crops and herbs like the beans, tomatoes, Hakurei Turnips, and Suhyo Cucumbers sprinkled throughout the dishes for a few days at a time or on a weekend special, when they are ready for harvest. One of the most impressive pieces of the gardens is the array of French varieties

that the Chef has planted for new dishes. Here are a few: Petit Pois (small peas), Haricot Tarbais (shelling beans), French Breakfast Radishes, Scarlet Nantes Carrots.



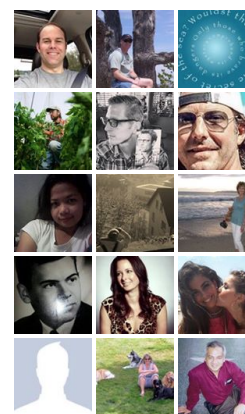
### LIVING AWARE



Living Aware

Like

159 people like Living Aware.



Facebook social plugin



The brilliant team at Seattle Urban Farm Co. were well versed in creating gardens for homeowners throughout the City, but this was their first restaurant project. Now they are local experts in the rooftop gardening world and are working on several other restaurants in the area and more are in the works. When I posed the question to Brad, at Seattle Urban Farm Co., about their favorite part of working with such avant-garde restaurants as Bastille. He replied that being able to nurture crops that aren't "typically grown" in home gardens that Chefs experiment with in their dishes and in cocktails is really an awesome and fun opportunity. We will cheers to that.

Contact the restaurant if you would like to join the Wednesday tours at 206.453.5014, you won't be disappointed.

Share this:



TAGS: BASTILLE CAFE, CEDAR GROVE COMPOST, GREEN, ORGANIC PRODUCE, RESTAURANT GARDEN, ROOFTOP GARDEN, SEATTLE DINING, SEATTLE URBAN FARM CO

FROM: FOOD, GARDENS & OUTDOORS

No comments yet

### Leave a Reply

Name (required):

Email (required):

Website:

cu2JSyWqfEvx

**\* Copy This Password \***

**\* Type Or Paste Password Here \***

Comment

You may use basic HTML in your comments. Your email address will not be published.

Subscribe to this comment feed via RSS

**Submit Comment**

- ☐ Notify me of follow-up comments by email.  
☐ Notify me of new posts by email.

Subscribe to Living Aware

Enter your email address to subscribe and receive notifications of new articles via email.

Email Address

Subscribe

Pages

- Living Aware
- Office Awareness
- Home Sweet Home
- You Are What You Eat
- Purchase Power
- See the World

Categories

- Events
- Fashion
- Food
- Health & Beauty
- Home
- Knowledge
- Living Aware
- Office
- Travel

Search

Search