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## Top 10 Best Roof-to-Table Dining

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### Oliverio

#### *Beverly Hills*

The basil in the pesto with orecchiette and Manila clams and the arugula in the salad with Parmigiano-Reggiano and pine nuts at chef Mirko Paderno's Italian spot come from the rooftop garden. *Avalon Hotel, 9400 West Olympic Boulevard; 310-277-5221; [avalonbeverlyhills.com](http://avalonbeverlyhills.com)*

### Pura Vida

#### *Atlanta*

All peppers are not created equal. Just ask *Top Chef* contestant Hector Santiago, who hails from Puerto Rico. From the "aji macho" in the tilapia ceviche to the *aji amarillo* in the "melted" white asparagus, he raises dozens of varieties on the roof of his Latin-inspired small-plates restaurant. *656 North Highland Avenue; 404-870-9797; [puravidatapas.com](http://puravidatapas.com)*

### Frontera Grill

#### *Chicago*

Atop his pioneering casual Mexican place, chef Rick Bayless uses portable, self-watering containers to grow several varieties of tomatoes and chiles used in the "rooftop salsa." *445 North Clark Street;*

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312-661-1434; [rickbayless.com](http://rickbayless.com)

## **Uncommon Ground**

*Chicago*

Chicago is the epicenter of the urban gardening movement, and its leader is this eco-conscious establishment with 650 square feet of soil in a certified organic rooftop farm that produces beets, okra, shallots, beans, and more. 1401 West Devon Avenue; 773-465-9801; [uncommonground.com](http://uncommonground.com)

## **Roberta's**

*Brooklyn*

Two repurposed cargo containers on the rooftop of this funky spot serve as the foundation for the garden that produces tomatoes, brussels sprouts, peppers, peas, carrots, and heirloom lettuce—much of which finds its way onto brick-oven pizzas and other Italian-inspired dishes. 261 Moore Street; 718-417-1118; [robertaspizza.com](http://robertaspizza.com)

## **Noble Rot**

*Portland, Oregon*

Look for the ingredients in all capital letters—mizuna, arugula, radishes, green tomatoes, herbs—on the menu at this wine bar; it means they were raised in the rooftop garden. 1111 East Burnside Street, Fourth Floor; 503-233-1999; [noblerotpx.com](http://noblerotpx.com)

## **Gracie's**

*Providence, Rhode Island*

Husk cherries, Alpine strawberries, tomatillos, and bronze fennel are just a few of the ingredients grown in the 1,000-square-foot rooftop garden just blocks from chef Joseph Hafner's New American spot, home of slow-poached Heritage Farm duck egg with marrow squash, peppers, and Long Pie pumpkin. 194 Washington Street; 401-272-7811; [graciesprov.com](http://graciesprov.com)

## **Pyramid Restaurant & Bar**

*Dallas*

The personal farmers' market (a.k.a. the rooftop terrace garden) at chef JW Foster's disposal is enough to make even the most farm-connected chef jealous: It measures over 3,000 square feet and features 1,800-plus plants, including watermelon, pumpkins, heirloom tomatoes, and even figs. 1717 North Akard Street; 214-720-5249; [pyramidrestaurant.com](http://pyramidrestaurant.com)

## **The Grove**

*Houston*

In new downtown park Discovery Green, this restaurant overseen by legendary Texas chef Robert Del Grande has an herb and tomato garden that gives cocktails and savory dishes local appeal. 1611 Lamar Street; 713-337-7321; [thegrovehouston.com](http://thegrovehouston.com)


## **Bastille Café & Bar**

*Seattle*

Seattle Urban Farm Company maintains the heated garden atop this Ballard neighborhood hangout. Even during the colder months, you're likely to find that the salads, herb-encrusted salmon, and rosemary lemonade are all made with roof-sourced ingredients. 5307 Ballard Avenue NW; 206-453-5014; [bastilleseattle.com](http://bastilleseattle.com)



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MHirsch

Mulvaney's in Sacramento, CA is always 'fresh'. I've been there for lunch when the chef/owner, Patrick Mulvaney has walked in with a box of just picked mushrooms....so beautiful, fresh and fragrant that he actually stopped to let me smell them. A treat to eat there no matter the season!

stephgal

What about Woodberry Kitchen in Baltimore? Their food is all local, all the time.

ClydeMorgan

I love this concept and reclaiming some agricultural footprint, but how healthy is this? Don't rooftop garden get coated in pollutants? Shouldn't we articulate, etc?I really love this idea, but I would be hesitant to actually eat at a place that did this. Has there been any tests on soil quality and toxins or pollution in the plants themselves?

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