



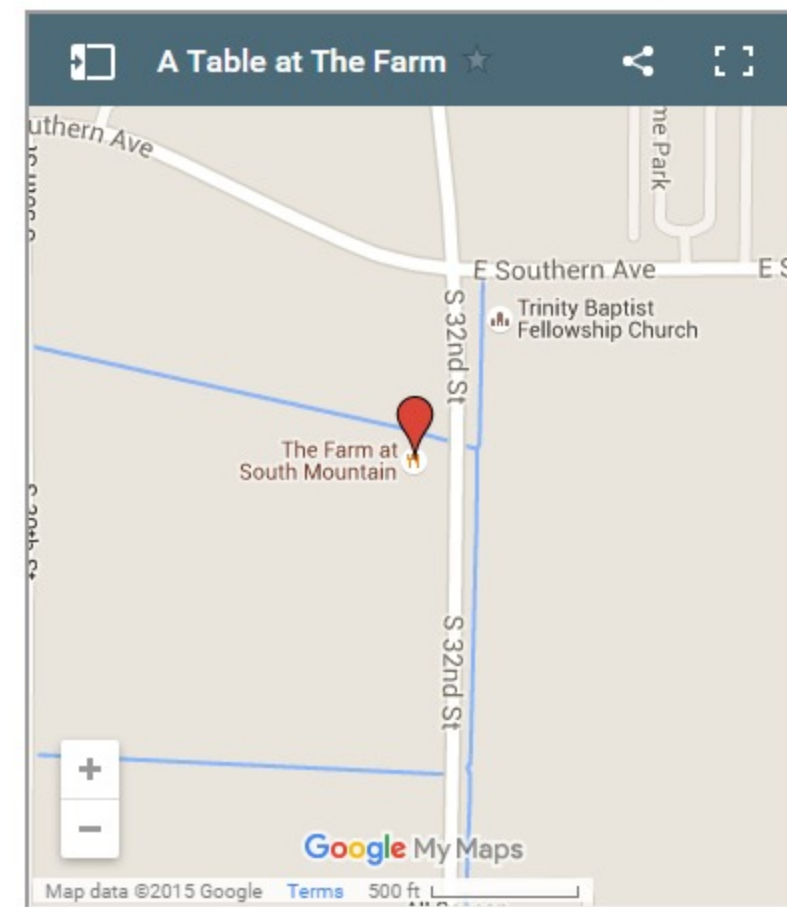
[View Current and Past Issues](#)

[Travel](#) [Automotive](#) [AZ Events](#) [Magazine](#) [TV](#) [Member Benefits](#)

Search...



Alaskan halibut and fried zucchini with tomato sauce, basil, and shishito peppers / © James Burroughs



Published September/October 2015

[Share This](#) | [Print](#)

A Table at The Farm

Three South Mountain restaurants emphasize fresh, local fare

BY CHELSEA YOUNG

The Farm at South Mountain is an unexpected jaunt to the country — all within Phoenix's city limits. Among The Farm's 10 acres just south of Southern and 32nd streets lies a charming mix of gardens, restaurants, markets, and benches for gazing at rows of green grass and growing crops.

While The Farm once produced 5,000 pounds of pecans a year, the property as it operates today dates back to 1988. It has since changed ownership twice, and now is a place for friends to connect over local, farm-to-table fare. Visitors can explore the working farm — and find treasures to take home from the succulent nursery, retail and farmers markets, and produce and flower gardens.

The Food

The Farm has three restaurants, each with a different vibe: Morning Glory Café, The Farm Kitchen, and Quiescence.

Morning Glory Café serves up delicious breakfast food on a patio shaded by umbrellas and towering mesquite trees. Fresh-squeezed lemonade and coffee are self-serve (grab some if there's a wait!), and menu items range from the sweet, such as brioche French toast with sautéed bananas and caramel drizzle, to the savory, including huevos rancheros topped with over-easy eggs, cheddar cheese, and tomatillo sauce. Add chorizo for a spicy kick.

The Farm Kitchen is the property's original restaurant and dishes out grab-and-go soups, salads, and sandwiches to eat on the patio or take for a picnic. Try the chicken BLTDA sandwich, a fresh take on the classic BLT, adding chicken, local dates, Granny Smith apples, and basil mayo — all stacked on potato bread.

Tucked away, past a wooded archway flanked by trees, Quiescence brings farm-goers a special dinner experience (reservation only), with sophisticated plates so well-appointed they look like edible works of art. Open farm doors lead to an outdoor area strewn with twinkling white lights (you can sit there or indoors), giving the restaurant a warm country feel with a hint of romance.

The seasonal menu takes cues from what's fresh on the farm; opt for the tasting menu for a fun way to sample a variety of dishes. You'll find selections such as pistachio soup garnished with goat cheese mousse, handcrafted pastas, and pan-seared pork chops accompanied by Asian pear puree and farm fig salad.

CHELSEA YOUNG is the associate editor of *Highroads*.

We Also Recommend



A Sweet Salad

Try one of fall's favorite veggies — sweet potato — in this salad from The Farm at South Mountain



Thumbs Up

Tom's Thumb Fresh Market offers more than meets the eye



European Flair

Flagstaff's Coppa Café creates culinary artistry with local ingredients



Rows of crops at The Farm / © James Burroughs

If You Go

[The Farm at South Mountain](#)

6106 S. 32nd St., Phoenix

602-276-6360

Please call to confirm fall operating hours; The Farm restaurants and Farmers Market are closed during the summer, and reopening dates vary.