

ROOFTOP FARMING

Empowering urban communities to grow hyper local food



SEATTLE URBAN
FARM Co.



PIKE PLACE URBAN GARDEN



BASTILLE CAFE & BAR



STACK HOUSE APARTMENTS



PIKE PLACE URBAN GARDEN

Public Community Rooftop Garden

SEATTLE URBAN
FARM Co.









Pike Place Market PDA



SEATTLE URBAN FARM Co.

Pike Place Market PDA





BASTILLE CAFE & BAR

Commercial Restaurant Rooftop Garden

SEATTLE URBAN
FARM Co.



NOW GROWING ON OUR ROOFTOP GARDEN

GREEN BEANS

PEPPERCRESS

RADISH

LETTUCES

ARUGULA

MIZUMA





Hilary Dahl Photography



SEATTLE URBAN
FARM Co.

Hilary Dahl Photography

Roof-to-plate

Tour Bastille Café's rooftop to see what hyper-local farming really means.

BY JESS CHAMBERLAIN | PHOTOGRAPH BY THOMAS M. BARWICK

SEATTLE URBAN
FARM Co.



Chef Jason Stoneburner harvests carrots that will go straight on today's menu.

SUNSET MAGAZINE

WANT YOUR OWN MINI FARM? TAP INTO BASTILLE'S TEAM

» Seattle Urban Farm Company (seattleurbanfarmco.com) Colin McCrate and Brad Halm build and manage edible gardens for businesses, schools, and homes. They have two new restaurant gardens in the works, at Ravish and Sushi Kappo Tamura.





STACK HOUSE APARTMENTS

Residential Community Rooftop Garden







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