Served with a p...
Brennan's motto is “Local, Sustainable & Organic!” Our menus are built on those core principals, changing it each semester reflects seasonal availability and our commitment to our partners.

REAL FOOD CHALLENGE
In 2012, UVM signed the Real Food Campus Commitment, committing to purchasing 20% “Real Food” by 2020. “Real Food” is defined as food that is either local, humane, fair trade or ecologically sound. Check out our product wall to learn more about who our local and sustainable providers are!

In 2017, UVM surpassed its goal, ending the academic year at 22% and recommitting to 25% Real Food by 2020. Brennan’s continues to be the largest contributor to the overall campus Real Food percentage!

NEW ENGLAND RAISED MEATS
All of our beef and pork comes from Black River Meats, a network of small family farms from Vermont and New England with firm commitments to animal welfare and sustainability.

MURRAY’S CHICKEN
Other than chicken tenders our chicken is from Murray’s, which is Certified Humane and Halal.

PRODUCE
The sourcing of our produce changes with the seasons. Whether it’s coming from Black River Produce, Intervale Food Hub, or UVM’s own Catamount Farm you can be sure that with when it says local, it is from less than 250 miles from campus. All of the potatoes for our hand-cut fries come from Peaslee’s Potatoes in Vermont, the only women-owned and operated potato farm in the U.S.!

ECOWARE & SPORKS
Reduce waste (and save money!) by using an EcoWare reusable take-out container and Spork instead of disposable alternatives. To learn more ask your cashier today!

2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutrition information available upon request.