Who we are
FACT envisions that all food-producing animals will be raised in a healthy and humane manner so that everyone will have access to safe and humanely-produced food.

FACT invests in family farmers seeking to raise their animals humanely by providing them with infrastructure grants, scholarships to conferences, and educational resources such as webinars.

We also advocate for stronger corporate and federal policies that eliminate veterinary drugs known to be harmful to consumers, along with the overuse of antibiotics.

FACT is a nationwide, 501(c)(3) nonprofit, headquartered in Chicago with more than 35 years of experience.

Contact Us
3525 W. Peterson Ave. Suite 213
Chicago, IL 60657
773-525-4952
foodanimalconcernstrust.org

Dining Out Humanely
A Guide to Chicago’s Restaurants for the Conscientious Consumer

Photos courtesy of FACT Grant recipients Red Bird Acres, Home Place Pastures, and Certermere Farms.
Humane, Sustainable, and Healthy

**Humane restaurant recommendations** are based on the restaurant’s responses to our survey, information found on the restaurants’ websites, and through phone conversations with staff. We include restaurants that demonstrate any commitment to using ingredients with third-party verified humane labels, or that source from family farmers that use pasture-based methods. Being holistic, we included vegan and vegetarian restaurants that responded to our survey.

To let us know if we missed a restaurant that should be on our list, or for more information on which labels and certifications you can trust, please visit our website at foodanimalconcernstrust.org

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**Amitabul**
100% vegan. This “Korean Spiritual Vegan Cuisine is made with no oils or salts, but abundant flavors.” The soy sauce, miso, hot sauce, and Kimchi are all fermented using the owner’s ancestral recipes.

amitabulvegan.com
6207 N. Milwaukee Ave.

**Baker Miller**
Meat and dairy served is USDA Organic when possible, and sourced from local farms. Baker Miller is a bakery/restaurant serving full brunch and lunch consisting of “whole grain comfort foods with touches of creativity and thoughtfulness.”

bakermillerchicago.com
4610 N. Western Ave.
935 W. Wilson Ave.

**Beatrix**
Serves USDA Organic chicken, and sources ingredients from local farms when possible. They offer a bakery, coffee, cocktails, and restaurant serving food that they describe as “the new healthy.” Gluten free menu is available.

beatrixrestaurants.com
519 N. Clark St.
671 N. St. Clair St.
834 W. Fulton Market

**Big Delicious Planet**
Ingredients are USDA Organic or American Grassfed whenever possible. Big Delicious Planet offers a pop up dinner series and a Canteen serving breakfast and lunch. Fare consists of simple breakfasts and rotating lunch specials. Vegetables are grown in their urban farm.

bigdeliciousplanet.com
412 N. Wolcott Ave.

**Bistro Campagne**
All eggs are either USDA Organic or Certified Naturally Grown. All milk, cheese, and cream is USDA Organic. All chicken, beef, and pork is Certified Humane. Bistro Campagne is a friendly neighborhood restaurant in the tradition of a true French bistro.

bistrocampagne.com
4518 N. Lincoln Ave.

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bistrocampagne.com
4518 N. Lincoln Ave.

**Pret à Manger**
Fresh sandwiches, salads, and organic coffee. All milk is USDA Organic. Pret committed that by 2024, 100% of their chicken will be Global Animal Partnership certified. Pret also supports their community by offering their unsold food to charity.

pret.com
43 W. Monroe
1 S. State St.
211 W. Adams St.
... and more locations listed online.

**Uncommon Ground**
Ingredients are local, sustainable, and USDA Organic whenever possible. Open for brunch, lunch, and dinner with contemporary regional comfort cuisine. Uncommon Ground operates the "1st Certified Organic Roof Top Farm in the US" and a brewery.

uncommonground.com
1401 W. Devon Ave.
3800 N. Clark St.

**Trattoria NO. 10**
All eggs are USDA Organic. Chicken is either USDA Organic or Certified Humane. All beef, pork, and lamb is Certified Humane. Some cheese is Animal Welfare Approved. Trattoria No.10 serves classic Italian dishes with a contemporary flair.

trattoriaten.com
10 N. Dearborn St.

**Two Restaurant and Bar**
All eggs and lamb are Certified Humane. All milk is USDA Organic. All cheese is Certified Humane or Certified Grassfed. All Chicken is USDA Organic or Certified Humane. All Beef is Certified Grassfed. All Pork is Certified Naturally Grown. Two serves midwest seasonal farm-to-fork cuisine influenced by the quality and tradition of family run butcher shops.

113two.com
1132 W. Grand Ave.