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 213 773-525-4952
Chicago, IL 60657 foodanimalconcernstrust.org

Dining Out Humanely

A Guide to New York City’s Restaurants for the Conscientious Consumer
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

Alice’s Arbor
“Authentic, seasonal, full-flavored American dishes with an emphasis on farm-to-table fare.” USDA Organic cheese. Eggs and chicken from local small farms.

alicesarborbk.com
549 Classon Ave., Brooklyn

Almond Bar and Restaurant
American bistro combining “the best of rustic French cuisine in a casually elegant atmosphere.” Meat and dairy are from local, pasture based farms including eggs from Browders Birds—a USDA Organic farm that received a grant from FACT to support their humane farming projects.

almondrestaurant.com
12 East 22nd St., Manhattan

Butcher Bar
Barbeque and meat by the pound from small, sustainable, local, and humane farms: “Locally sourced 100% grass-fed and grass-fed/organic grain finished beef, organic chicken, heritage breed pigs and more traditional meat products always feed-lot free and raised without antibiotics or animal by-products.”

butcherbar.com
146 Orchard St., Manhattan

Dig Inn Seasonal Market
Seasonal American food, mostly vegetables, from farmers and partners “as close to home as possible.” All meats are antibiotic free. USDA Organic dairy; Certified Humane dairy and beef; Animal Welfare Approved beef; and Global Animal Partnership milk, beef, and chicken.

diginn.com
16 East 23rd St., Manhattan
2884 Broadway, Manhattan
17 East 17th St., Manhattan
… and more locations listed online.

Fletcher’s Brooklyn Barbecue
Unique barbeque “that melds the tradition of wood fire cooking with responsible farming.” Fletcher’s strives to source meats from farm-cooperatives raising animals that are “antibiotic-free and traceable.”

fletchersbklyn.com
433 Third Ave., Brooklyn
445 Albee Square West, Brooklyn

Fetté Sau
Barbeque that is one part Central Texas and one part New York Deli. All meats are heritage breeds “raised naturally” by small family farms and contain no antibiotics.

fettesaubbbq.com
354 Metropolitan Ave., Brooklyn

Grazin’
Grazin’ is the first completely Animal Welfare Approved restaurant in the world. Every animal protein comes from a small family farm. Almost every ingredient they buy is USDA Organic and local when possible. Grazin’ can be found regularly at Union Square Farmers Market on Saturdays.

grazinburger.com
717 Warren St., Hudson

Il Buco Alimentari e Vineria
Italian cuisine made with “a deep understanding of quality ingredients and a commitment to upholding simplicity, elegance, and integrity.” All meat and dairy is USDA Organic or Certified Humane. Their cheese and beef is Animal Welfare Approved when possible.

ilbucovineria.com
53 Great Jones St., Manhattan

James

jamesrestaurantny.com
605 Carlton Ave., Brooklyn

Le Gamin

lesdeuxgamins.com
108 Franklin St., Brooklyn

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
147 Fulton St., Manhattan
400 Park Ave., Manhattan
100 Central Park South, Manhattan
… and more locations listed online.

The Meat Hook
Serving burgers and sandwiches. “Roughly 300% more money goes directly to our farmers, giving them a financial incentive to continue to properly raise local animals on pasture.” All meat is fully pastured and grass-fed.

the-meathook.com
333 Douglass St., Brooklyn