



A little background:

Sisters Marcy and Bonnie dreamed up the concept for the Organic Sandwich Company about 12 years ago when Bonnie finished culinary school and Marcy finished business school. They grew up in Michigan with an amazing Mom who cooked dinner every day for their family of six. At young ages, both took to the kitchen and always had a great time creating meals for the family. With lettuce flying through the air “think fast” style, and (in later years) wine flowing, the kitchen was and still is the fun place to be.

After having two young boys, Marcy became even more in tune with the food world, and even more distraught with what is in our food. The Organic Sandwich Company became more and more real for her and less and less of a dream. She quit her job in the private wealth management world and spent time as a full-time mom while rewriting the business plan after bedtime. Bonnie, now an accomplished acupuncturist, has become her trusted consultant. With her help, they created an amazing menu that allowed Marcy to start at the Boulder Farmer’s Market in April 2014. They had a wonderful season there and received invaluable feedback. In January of 2015, Marcy opened the doors to their very first physical location at Pearl and 16th in Boulder, Colorado.

In June 2017, the doors will open to Organic Sandwich Company’s second location on 459 S. McCaslin Blvd in Louisville, Colorado.

Why organic?

Organic food is one way for consumers to know their food was grown without pesticides, is free of hormones and chemicals, and is not genetically modified. There is much debate in the world over all of these things and rather than debating someone about it, Marcy wants to *do* something about it. At Organic Sandwich Company, we hold ourselves and our company accountable for the food we serve and the impact we have on the environment. We are completely transparent about all of our food, if you have any questions, just ask us!

More than 95% of everything you find in our store is organic. When organic ingredients are not available, all natural, hormone free, antibiotic free, non-GMO products will always be our alternative.

Locally Owned?

We're locally owned and committed to supporting the local economy. We sold our first sandwich at the Boulder Farmers Market, and met amazing folks who provided advice, encouragement, and honest feedback. Those relationships resulted in a menu filled with local produce and local products, including Boulder County produce, bread (including artisan gluten free bread,) coffee, potato chips, baked goods, kombucha, water kefir, jam and honey. Almost everything is made in-house, including our house-made spreads like our bacon jam, cranberry chutney, spicy giardiniera and vegan almond feta.

Woman Owned?

Yes we are! We are a 100% woman-owned business.

Where do you get your local ingredients?

As a vendor at the the Boulder Farmers Market, we met some amazing local farmers and entrepreneurs, and you'll see many of their products on our menu. Here are some of them:

FARMS

Boulder Lamb – Longmont, CO: Grass fed beef, Cured ham, Chorizo, Lamb

Altan Alma – Longmont, CO pea shoots

Oxford Gardens - arugula, basil, mixed greens,

Toohey and Sons Organic – Hygiene, CO – tomatoes, spinach

Ela Family Farm – Hotchkiss, CO – jelly and fruit

Kilt Farm – Longmont, CO – greens, tomatoes, veggies

Aspen Moon Farm – Longmont, CO – veggies

Duck Duck Farm – veggies

McCauley Family Farm, Longmont, CO - veggies, hot sauce

BREAD

Breadworks: Boulder, CO - Bread

Das Pretzel: Boulder, CO - Pretzel Bread

Etalia – Boulder, CO GF Bread

DRINKS

Silver Canyon Coffee – Boulder, CO

Teatulia – Denver, CO – tea

Big B’s – Hotchkiss, CO – juice, apple cider vinegar

Telula – Boulder, CO – juice

Rowdy Mermaid Kombucha – Boulder, CO

Upstart Kombucha – Boulder, CO

Happy Leaf Kombucha – Denver, CO

Himalayas Chai – Boulder, CO – mango lassi, chai

Bhakti Chai – Boulder, CO – chai, sparkling tea

Sherpa Chia - Boulder, CO - chai

Doctor D’s – Louisville, CO – water kefir

Oogave – Denver, CO – organic soda

These Things Take Time – Louisville, CO – turmeric and ginger soda, sauerkraut

Eldorado Springs – Eldorado, CO – water

Oskar Blues – Lyons, CO – root beer

OTHER

Organic Bliss – Boulder, CO – baked goods

Lovin’ Oven – Boulder, CO – GF baked goods

On Tap Kitchen – Boulder, CO – pretzels

Jackson’s Honest Chips – Boulder, CO

Yin Yang Hot Sauce – Boulder, CO

Savory Spice Shop – Boulder, CO

Can people with diet restrictions eat here?

ABSOLUTELY! We value community so we offer darn good sandwiches for everyone. We’re carnivore, omnivore, vegan, vegetarian, gluten-free, dairy-free, paleo, and kid-friendly.

Is the Organic Sandwich Company environmentally conscious?

We are committed to **ZERO WASTE**. Over 95% of the items served to guests are compostable, recyclable or reusable. We understand restaurants can create a great deal of waste and we do everything we can to minimize this from the kitchen to the dining room. Our waste diversion rate is 79%!

Popular Menu Items

Our top three sellers are the: Turkey and Bacon Jam, Turkey and Brie, and the Spicy Veggie. People like their bacon and we make our own bacon jam - you will know when we do, it smells good!

Quick Facts:

The People

Owner: Marcy Miller

Co creator: Bonnie Paisley (sister)

General Manager and Partner: Julianne Beekman

Locations

Organic Sandwich Company
1500 Pearl Street, Suite F
Corner of Pearl and 16th
Boulder, CO 80302
720.639.3986

Organic Sandwich Company
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Hours:

Open Daily 8am – 7pm

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