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## ORGANIC SANDWICH COMPANY OVERVIEW

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### **A little background**

Sisters Marcy Miller and Bonnie Paisley dreamed up the concept for the Organic Sandwich Company nearly 16 years ago when Bonnie finished culinary school and Marcy finished business school. Growing up in Michigan with an amazing Mom who cooked dinner every day for their family of six, they both took to the kitchen at young ages, and always had a great time creating meals for the family. With lettuce flying through the air in a “think fast” style, and (in later years) wine flowing, the kitchen was and still is the fun place to be.

After becoming a mom, Marcy became even more in tune with the food world, and was distraught with what is really in our food. The dream of bringing people clean, organic food became more and more important, and Organic Sandwich Company went from dream to reality. She quit her job in the private wealth management world and spent time with her boys while rewriting the business plan. Bonnie, now an accomplished acupuncturist, was her trusted consultant. Together, they created an amazing menu that allowed Marcy to debut Organic Sandwich Company at the Boulder Farmer’s Market in April 2014. After a wonderful season and invaluable feedback, Marcy opened the doors to Organic Sandwich Company’s first physical location at Pearl and 16<sup>th</sup> in Boulder on February 1, 2015.

In June 2017, the doors to Organic Sandwich Company’s second location opened in Louisville at 459 S. McCaslin Blvd.

### **Why organic?**

Organic food is one way for consumers to know their food was grown without pesticides, is free of hormones, and is not genetically modified. There is much debate in the world over the way our food is grown and rather than debating someone about it, Marcy wants to do something about it. She wants to serve wholesome food, free of chemicals. At Organic Sandwich Company, we hold ourselves and our company accountable for the food we serve, and the impact it has 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, rBST-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 wise and generous folks who provided advice, encouragement, and honest feedback. These relationships resulted in a menu filled with local produce and local products, including Boulder County produce, bread (including artisan gluten free bread,) meat, cheese, kombucha, water kefir, coffee, tea, jam, and baked goods. Almost everything is made in-house, including our house-made spreads like our bacon jam, spicy giardiniera and vegan almond feta.

### **Woman Owned?**

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

### **Local Ingredients**

It's incredibly fun to know your local farmers and entrepreneurs. They are amazing people and produce incredible products. Here are some of the of the local folks we work with:

#### **FARMS**

- Buckner Family Farm – Longmont, CO: Grass fed beef, cured ham, chorizo, sausage
- Altan Alma – Longmont, CO: micro greens
- Oxford Gardens – Longmont, CO: arugula, mixed greens, basil
- Ela Family Farm – Hotchkiss, CO: jelly and fruit
- Kilt Farm – Longmont, CO: greens, tomatoes, veggies
- Aspen Moon Farm – Longmont CO: veggies
- Haystack Mountain – Longmont, CO: goat cheese

#### **BREAD**

- Breadworks – Boulder, CO
- Etalia – Boulder, CO
- Das Pretzel – Boulder, CO

#### **DRINKS**

- Silver Canyon Coffee – Boulder, CO
- Teatulia – Denver, CO
- Big B's – Hotchkiss, CO
- Rowdy Mermaid – Boulder, CO
- Upstart Kombucha – Boulder, CO
- Happy Leaf Kombucha – Denver, CO
- Mortal Kombucha – Boulder, CO
- Himalayas Chai – Boulder, CO
- Doctor D's – Louisville, CO
- These Things Take Time – Louisville, CO
- Eldorado Springs – Eldorado, CO
- Oskar Blues – Lyons, CO
- Weller CBD – Boulder, CO

## **OTHER**

- Organic Bliss – Boulder, CO: baked goods
- On Tap Kitchen – Boulder, CO: pretzels
- Yin Yang Hot Sauce – Boulder, CO
- Savory Spice Shop – Boulder, CO
- Rocky Mountain Micro Ranch – Denver, CO
- Gatka CBD Chocolate – Boulder, CO

## **Can people with dietary restrictions eat here?**

ABSOLUTELY! We value community, so we offer darn good sandwiches for everyone. We're carnivore-, omnivore-, vegan-, vegetarian-, gluten-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.

## **Popular Menu Items**

Our top sellers are the: *Turkey and Bacon Jam*, *Turkey and Brie*, *Grass Fed Roast Beef*, and *Spicy Veggie*. People like their bacon and we make our own bacon jam in house - you will know when we do, it smells SO good!!

## **Quick Facts:**

### **The People**

Owner: Marcy Miller

Contact: [marcy@organicsandwichco.com](mailto:marcy@organicsandwichco.com)

Co creator: Bonnie Paisley (sisters)

### **Locations – open daily at 8am:**

Organic Sandwich Company, Boulder

1500 Pearl Street

Corner of Pearl and 16<sup>th</sup>

Boulder, CO 80302

720.639.3986

[catering@organicsandwichco.com](mailto:catering@organicsandwichco.com)

[www.organicsandwichco.com](http://www.organicsandwichco.com)

Organic Sandwich Company, Louisville

459 S. McCaslin Blvd

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