



ABOUT

- The Easton Public Market officially opened its doors on April 15, 2016, as a permanent, indoor extension of the Easton Farmers' Market - the country's oldest open-air market. Together the markets, along with the West Ward Market (opened in 2022!) are known as the Market District.
- Easton Public Market is a program of the nonprofit Greater Easton Development Partnership.
- The market's location, steps away from Centre Square, draws tourists and locals to the heart of Downtown Easton. It's also in a prime spot for the city's food festivals, most notably, Garlic Fest in October and PA Bacon Fest in November (named one of the top 300 festivals in the world and one of the country's '5 Can't-Miss Bacon Festivals').
- The space has a history of retail - known in a past life as H.L. Green's five and dime store in the late 1800's and Radar's Dry Goods before that. During construction, the team pulled up 15,000 square feet of vinyl flooring to reveal the buildings historic wood floors.
- The Kids' Zone, presented by Lehigh Valley Reilly Children's Hospital, is stocked with toys and books, and allows the market's young foodies a creative space to play while parents enjoy a delicious meal.
- In the last five years, the teaching kitchen, sponsored by Lehigh Valley Health Network, and Community Room have become gathering places for cooking classes, yoga brunches, private events and lots more. Learn more about upcoming events and rental opportunities at eastonpublicmarket.com.

NUMBERS

- Of the offerings featured at the Highmark Farmstand, **40 percent** are locally-grown and locally-produced. **78 percent** of the suppliers at the farmstand are located within 150-miles of Easton.
- An estimated **350,000+ people** visited the market in 2021.
- **20%** of the market's electrical needs are served by solar panels, which were added in 2021. It marked the first commercial solar installation in Downtown Easton.

VENDORS

- **Chocodiem:** Master Chocolatier JP Hepp brings exquisite chocolates handcrafted in the Belgian traditions, macarons and chocolate confections.
- **Highmark Farmstand:** A market within a market, the Highmark Farmstand offers local fruits and veggies, along with cooking ingredients such as sauces, spreads, flours, ancient grains, dairy, frozen foods, syrup and more.
- **Green Vida Co. Downtown:** Cold-pressed juices, nut milks, smoothies and smoothie bowls, signature toasts and breakfast sandwiches await.
- **Mercantile Outpost:** Shop for kitchen, dining, garden and pantry accessories. Find fresh cut flowers sold by the stem, and handmade designs.
- **Mister Lee's Noodles:** Farm-to-table noodle bar from Chef Lee and Erin Chizmar, of Boleté fame.
- **Modern Crumb Bakeshop:** Pastry Chef Katie Gaffney has mouthwatering baked treats

including flaky croissants and danish, brioche rolls and braids, cookies, muffins and sweets, as well as custom-made cakes and desserts.

- **More Than Q Barbecue:** Get your fill of smoky, barbecue deliciousness with Texas-style brisket, smoked sausage, ribs, burnt end baked beans, collard greens, cheesy grits and more.
- **Rod's Dogs:** Bite into Northern Jersey-style hot dogs called 'rippers', bratwurst, chicken or vegan hot dogs. Enjoy hand-pressed burgers, waffle fries, onion rings and milkshakes.
- **Saylors & Co.:** Family-run specialty food stand and butcher shop, featuring prime cuts of beef, lamb, veal and bison, plus 40+ flavors of homemade sausages. Enjoy homemade salads, made-to-order sandwiches and Italian grocery gems.
- **Scratch:** Beer, bread and wood-fired pizza featuring farm-fresh ingredients.
- **Silvershell Counter + Kitchen:** Get your Northeast clam shack fix with fresh fish, clams, lobster and the perfect cup of chowda'.
- **Taylor Taco Shop:** Enjoy tacos, burritos and chef-driven specialties at this taqueria.
- **ThreeBirds Nest:** Sample from a rotating blend of ground-to-order coffees, Italian-style espresso drinks, nitro coffee, kombucha and more.
- **Tolino Vineyards:** This family-owned and operated vineyard and winery has a selection of artisanal wines to complement your meal at the Easton Public Market.

CONTACT

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Mission: Create a public space to engage our guests, feature local vendors and enrich our community.

Vision: Develop a self-sustaining cultural and culinary hub that brings people together, supports a regional food culture, educates guests, inspires new ideas and drives the local economy.

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