
Green, sustainable eatery to feed SAN commuter terminal

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In partnership with HMSHost *Garden by Tender Greens* is an airport-savvy version of the popular local farm-to-fork restaurants, that features a “slow food done fast” philosophy. At *Garden*, guests will find fresh-picked produce from Scarborough Farms, hormone- and antibiotic-free Mary’s Chicken, grass-fed beef, heritage pork, Pacific salmon and seasonal vegetables from local farms. Breads are from local artisan bakery Con Pane Rustic Bread.

“We’re dedicated to providing the finest ingredients to our customers at a fair value, and we’ll bring that same commitment to the quality of the food that guests are used to experiencing at *Tender Greens* restaurants,” said Owner/Co-Founder Erik Oberholtzer. “Travelers will be excited to find thoughtful food at our restaurant that is chef-driven, made-from-scratch and wholesome.”

A new and noteworthy element at *Garden* will be its Churrasco, a Brazilian-style grill that cooks meat on rotating skewers, it cook thoroughly and stay moist, fresh and hot. Open for breakfast, lunch and dinner daily, *Garden’s* menu will offer a light breakfast selection designed for travelers that features Strauss organic yogurt and bacon and eggs with Weiser Family Farms potatoes.

The daytime menu will offer a choice of protein or vegetables, in a Panini or on a salad and soups. On the menu will be chef-composed salads, such as organic kale with shaved baby beets, rainbow carrots and roasted garlic vinaigrette and Little Gem Lettuces with avocado, queso fresco, cilantro and lime vinaigrette. For dessert, *Garden* will offer a selection of house-made baked goods and locally sourced coffee. Prices range from \$5 to \$12 per item.

The restaurant will offer made-to-order items, as well as grab-and-go options. In addition, *Garden* also will feature a full bar with hand-crafted cocktails, California wine and San Diego craft beer.