Antonio’s Fresh Pasta
Antonio Zenere was born in Italy and lived there for most of his life. He moved to the US in 1988 working and studying for many years at the University of Georgia. In 2003 he received a Doctorate in Food Science. In 2006 he decided to start making his own pasta, and imported a pasta machine from Italy. The result is his delicious, fresh made pasta.

Atlanta Gourmet Mushrooms
Atlanta Gourmet Mushroom is an urban mushroom farm collective located in west Atlanta, Georgia dedicated to providing Atlanta with locally grown, world-class gourmet mushrooms of unsurpassed quality. We are committed to socially and environmentally beneficial food production.

Atlanta Fresh Artisan Creamery
Atlanta Fresh Artisan Creamery takes freshness seriously. Their milk comes daily from small Georgia dairy farms that use no hormones or antibiotics. The cows are humanely treated, fully pastured and grass fed. Within a few days, their fresh Greek yogurt is in your market. You’ll taste the difference. Just like the town they’re from; it’s like no other!

Beautiful Briny Sea
Beautiful Briny Sea blends hand harvested sea salt with locally grown herbs and spices. From the harvesting of ingredients to the screening of the labels this product is 100% hand made from start to finish.

Cafe Campesino and Revolution Doughnuts
Cafe Campesino provides freshly brewed whole bean coffee and various all-natural (no artificial flavors or colors) hot and cold beverages made from scratch like chai tea, hot cocoa, lemonade, iced coffee, iced tea. Revolution Doughnuts bakes up fresh doughnuts and a small variety of other baked treats made daily.

Cosmos Organic Farm
Cosmos Organic Farm is transitioning a 100-year-old conventional farm into a new organic farm as a new generation of farmer takes over. We have a very diverse array of vegetable produce, herbs, flowers, and mushrooms and use sustainable farming practices that both heals the land and respects our particular place here in the cosmos.

Crack in the Sidewalk Farmlet
Chris and Isia are urban farmers and foragers on a 1/2 acre lot in SE Atlanta. In addition to their farming, Isia teaches weekly yoga classes in our Learning Garden and Chris leads walking tours of fruit and nut trees in East Atlanta.

Crepemasters
These wonderful pockets of scrumptious delectables are prepared fresh using local and seasonal ingredients from the farmers market. These fast and fresh crepes are perfect for a picnic dinner in the EAVFM Garden.

Decimal Place Farm
Since 1995, Mary has been producing award-winning farmstead artisanal cheeses from Saanan goats. These goats are raised on farm and the chevre, tuma, feta-style, and special varietal cheeses are hand-crafted. These happy goats walk the earth gently thanks to rotational grazing.

Dumpling Girl
Dumpling Girl makes delicious Bahn Mi Sandwiches and more made from fresh market ingredients, including Riverview Meats, H&F Bread and local produce. Served up with a smile.

Fresh
Fresh, a family business started by Marci Scharko, is unique because her products are made with all-natural ingredients from local farms. Just like the produce at the farmers market, Fresh products change with the seasons – like the Peaches ‘n Cream soap made from Decimal Place goats milk and Pearson’s peaches.

Formaggio
Franco serves up local, organic and imported artisan cheese, olives and cured meats

Frolona Farm
Frolona Farm is a family owned and operated farm that has been continuously operated for over 100 years. They strive to produce the highest quality vegetables and meats and eggs that are all natural and delicious.

* This is a list of vendors that appear throughout the year. Not all vendors are present each week.
Global Grower’s Network
With leadership from experienced Burundian farmers, a group of Burundi women are joining together to grow food, exchange knowledge, and develop a greater understanding of farming in the Atlanta area. Practical farm experience, combined with workshops and field trips to local markets, will create new opportunities in production, distribution and marketing. The farm also provides families, which are often facing food security risks, with healthy food for their tables.

H&F Bread Company
H&F Bread Company has a following unlike any other bakery in Atlanta. Specializing in artisanal breads with a unique Southern twist, H&F breads are the perfect companion to local cheeses and produce. Try the classic Southern Sandwich bread or go out on a limb with a bacon baguette.

Hidden Springs Honey
From the Hive to You. Hidden Springs Farm, LLC is a family farm. The farm consists of 109 acres in Williamson, Georgia. Hidden Spring’s primary focus is to be a diversified farm that it is a self-sustaining agriculture business.

Hope’s Gardens
Hope’s Gardens is a local producer of handcrafted pesto. We blend the highest quality ingredients to make all our pastes and create the freshest product possible.

In Town Healthy Hound and City Kitty
Feed, Wash and Treat your pet the natural way. Intown Healthy Hound & City Kitty provides a variety of healthy and safe products for your furry loved-ones.

Jackson Lowe Vegetable Farm
Jackson Lowe Vegetable Farm operates on two properties in the Ridge and Valley Region of Polk County at the base of the Talladega Uplands. Fertile valley soils filled with silty loam are the basis for the Lowe’s sustainable production. With several years of experience, Adam and Mecca now cultivate over twenty acres of intensively managed diverse vegetable crops during the Spring, Summer and Fall seasons of their humid subtropical climate zone.

King of Pops
The three Carse brothers dreamed up the concept for King of Pops while sitting on a beach in South America. Desiring to bring healthy and natural popsicles back to the US, their pops are now the most popular in town - with people lining up to enjoy their ecologically responsible, fresh, and all natural frozen treats.

Le Tre Lune
The name Le Tre Lune, Italian for The Three Moons, represents many things: three young farmers who have come together to work the land and cultivate their souls, the seasons in which the earth gives us her bounty after a long winter’s rest, and a cycle of life that is in constant motion. We believe that healthy agriculture is an integral foundation for a successful local economy and a resourceful tool for community development in future generations.

The Little Red Hen
Little Red Hen is a small family owned farm in Pike County Georgia. Offering the tastiest fresh grass-fed eggs in town and pasture raised chicken and turkey and pasture raised pork. Their heirloom eggs are available year round, and meats are seasonal.

The Little Tart Bakeshop
Sarah O’Brien serves up savory tarts mouthwatering treats at Atlanta’s hottest new bakery specializing in French-style confections with a strong commitment to local and sustainable food production practices.

Love is Love Farm at Gaia Gardens
Joe Reynolds focuses on heirloom and endangered vegetable varieties and soil-based agricultural practices. He believes a direct relationship with customers and transparent growing practices are the most assured ways to preserve the safety of our food supply and protect our community and environment.

Mercier Orchards
Mercier Orchards is a third-generation apple farm that is located near the scenic mountain town of Blue Ridge, Georgia. Visit the farm website for information about store hours, u-pick dates, and special events.

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Nazifa's Bakery
Nazifa provides her famous, hand-made Tandoore nan bread baked on an open flame. Her products are milk, egg and preservative free and 100% organic. She also features Sachas Humus, Baba Ganus, tabulih, baklava Burek, falafeel, falafeel sandwich and weekly specials each week.

Oakleaf Mennonite Farm
Oakleaf Mennonite Farm is located just a few blocks down on Bouldercrest. Oakleaf believes that we all should be stewards of the land, which has been entrusted to us. Oakleaf is located in a diverse community, and wants to add to the diversity by growing a variety of produce using sustainable organic practices.

One Screw Loose
From One Screw Loose we bring to Market a unique variety of jellies and jelly rubs. OSL is local, unique and handcrafted.

Patchwork City Farms
Patchwork City Farms (PCF) is a small multi-family owned urban farm located in the South West of Atlanta in the West End historic district. Patchwork City Farms mission is to work with local landholders, public and private, to create a sustainable, naturally grown local food system.

Pearson Farm Peaches
The Pearson Family has been growing sweet Georgia Peaches and Pecans on the same land as our great-great grandparents for over 100 years. For five generations, Pearson Farm has stood for honest values and traditional American Southern hospitality.

Prowell's Pasture
Prowell's Pasture provides fresh, local produce.

Riverview Farms
Riverview Farms is a certified organic family farm on 200 acres in the beautiful foothills of the Appalachians in Northwest Georgia. In the fertile bottomlands of the Coosawattee River west of Carter's Lake, Charlotte and Wes gently cultivate certified organic vegetables, Berkshire pork, and grass-fed beef.

S & J Woodfired Pizza
Sarah and Jonathan will be making wood-fired pizza using fresh ingredients from local farms and the best dough in town. Their business was conceived out of a mutual love for pizza, family, and the great outdoors. S & J's Woodfired Pizza is focused on preserving the earth for generations to come.

Small Batch Garden
Good clean fun is our mission but living next-door to our customers is our privilege. By seeking the best and most sustainable ingredients, we can offer products to our customers that are second-to-none, good to the Earth, and great for you and your home. It is our sincere hope that you enjoy this offering of our handicraft.

The Spotted Trotter
Local boutique charcuterie using only local, humanely sourced proteins and natural ingredients.

Sweet Georgia Grains
This line of hand-made granola is produced by Diane Peck. Each bag is hand produced from start to finish. There are six varieties of granola sold exclusively at local farmers markets and businesses. The best granola featuring GA Pecans in town!

Zocalo Salsas
Zocalo Salsas is a family owned business that specializes in handcrafted salsa and tamales, made daily with fresh and natural ingredients grown by local farmers. Zocalo Salsa does not add any preservatives.

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