

**ANNOUNCEMENT**  
**FOR IMMEDIATE RELEASE**



## **Highland Avenue Named One of the 51 Best Farm-To-Table Restaurant in America by MSN**

Hickory, N.C. (April 22, 2016) – [Highland Avenue Restaurant](#) is immensely proud to have been named as one of the [Fifty-One Best Farm-To-Table Restaurants in America by MSN](#).

“To be in New York and receive the news that Highland Avenue was selected as North Carolina’s best farm-to-table restaurant by MSN on the same night our culinary team cooked dinner at the renowned James Beard House was an honor and a privilege. With profound gratitude we would like thank our farmers, vendors and purveyors; those who work with us and for us; and our guests who honor us with their patronage. As we continue with our commitment to extreme hospitality we are humbled to be included in this influential list.” says Meg Jenkins Locke, owner of [Highland Avenue](#).

“We curated our favorite farm-to-fork restaurants from every state. Each one strives to bring our history to the modern world through the use of local and organic ingredients, and community.” states MSN’s Cassandra Talmadge.

More from Talmadge: “Farm-to-table dining is a nationwide phenomenon, but its roots date back to our ancestry.

Prior to World War II, food was harvested, hunted, fished, or gathered from nature’s bounty. It wasn’t frozen and shipped from another country or genetically modified and sprayed with harmful chemicals. We understood that nature alone could sustain us.

But then something changed. Microwaves replaced ovens, fast food chains replaced ‘mom and pop’ restaurants, factory farms replaced local farms, and dining no longer meant sitting down after a long day and spending intimate time with your family or community.

Unfortunately, we live in a world where you accumulate toxins nearly every time you bite into a meal or sip from a glass. Not only are these toxins harmful to your health, but eating them is easily one of the most common habits that can make you sick and fat. Thankfully, farm-to-table restaurants have answered our call for help and they’re one of the biggest food trends in years. With that in mind, we curated some of our

favorite farm-to-fork restaurants, with a don't-miss spot from every state. Each one strives to bring our history to the modern world through the use of local and organic ingredients.”

Talmadge says this of [Highland Avenue](#): “Their promise is that ‘on any given day, farmers and purveyors are walking through the back door, arms loaded down with produce, cheese and meats from their North Carolina farms.’ Does it get more farm-to-fork than that?”

[Click here](#) to see the full length article.

## **About Highland Avenue**

[Highland Avenue](#), owned by the Locke family, is Hickory’s premiere culinary destination with a focus on our farmers, vendors and purveyors; those who work with us and for us; and our guests who honor us with their patronage. Our commitment to extreme hospitality invites guests to return time and again. The Locke family are committed to preserving Hickory’s history and honoring it with sustainable and thoughtful development.

### **Highland Avenue Restaurant**

883 Highland Avenue SE

Hickory, NC 28602

828.267.9800

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

Open Monday – Saturday at 5:00pm

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