
UNDERGROUND FOOD COLLECTIVE

By the Numbers

The Underground Food Collective is a Madison-based company that has drawn inspiration from local farmers, sustainable practices, the sense of community in food and people wanting to know where their food comes from. Started by two Texan brothers in 2005, Underground has since expanded into four independent businesses: Underground Butcher, Underground Catering, Underground Meats and the Forequarter Restaurant. With a commitment to the farm-to-table culture of food, Underground is dedicated to keeping its food fresh, from the farm and as close to home in Madison as possible.

2005

THE UNDERGROUND FOOD COLLECTIVE IS STARTED

UNDERGROUND CATERING WILL SERVE CLOSE TO

50,000

PEOPLE IN 2013

40

THE NUMBER OF PRODUCTS THAT THEY PRODUCE INTERNALLY

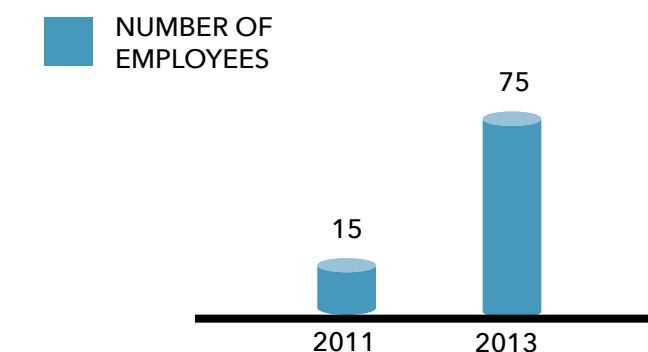
THEY HAVE STAFF WORKING ALMOST 24 HOURS PER DAY

\$30 IS THE AVERAGE PRICE OF A MEAL AT FOREQUARTER RESTAURANT

IN ANY GIVEN YEAR THEY PROCESS OVER \$2 MILLION IN LOCAL MEATS & VEGETABLES

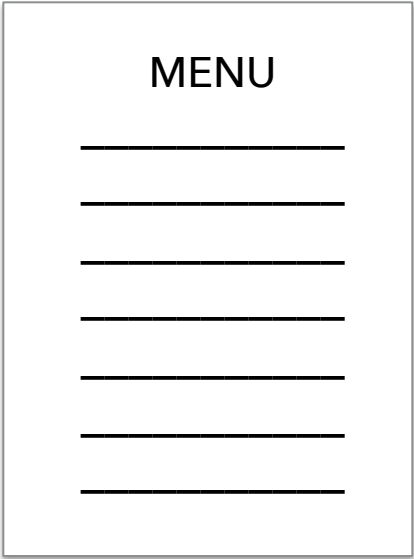
OVER 2,000 POUNDS

OF MEAT CAN BE FOUND CURING AT UNDERGROUND MEATS TODAY



\$35,000

THE COST TO BUILD FOREQUARTER RESTAURANT



95

COMPONENTS

The menu at Forequarter Restaurant has over 10 dishes that are created with 95 different components. These components range from meats cured at the Underground Meats facility, fresh produce from local farms, liqueurs produced at Underground Catering and Forequarter’s in-house-produced favorite, ginger beer. Forequarter changes its menu seasonally to allow for a variety of flavors, dishes and beverages. By bringing seasonality to all aspects of their menu, they keep the farm-to-table-loving community coming back for more.

