

# THE FARM

*at SOUTH MOUNTAIN®*







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**BORN FROM AN ANCIENT RIVERBED** that blessed the grounds with naturally-rich soil, The Farm's vision of sustainability was originally conceived by Dwight Heard (benefactor of the Heard Museum) in the early 1920's. He acquired a large parcel of land and then subdivided the property into two-acre parcels that he sold for the whopping sum of \$1,150 each with the distinct purpose of promoting self-sufficiency. Heard offered a cow and fifty chickens with each purchase.

In keeping with the early philosophy, the 10 acres just south of Southern and 32nd Street was planted with 100 pecan trees, and for over 40 years was nurtured by a retired cattleman by the name of Skeeter Coverdale. Ultimately Skeeter determined it was too much work to care for the trees and harvest the 5,000 pounds of nuts each year. He wanted to move to Punkin Center where he could buy a trailer, "drink beer, swat flies, and tell lies"—so he did!

That was the beginning of the Farm as we know it today. Wayne Smith, The Farm visionary purchased the property and began to develop a gentler lifestyle that included a charming mix of gardens, artist studios, and markets.



**THE FARM'S CURRENT OWNER, PAT CHRISTOFOLLO,** has been in the local culinary scene for more than 30 years. With her expertise and passion in the sustainable culinary industry, in 1997 she helped to develop the three current restaurants and two event venues on the property.

In 2012, Pat purchased The Farm and has continued to oversee its transformation into the modern farm and

agritourism destination that it is today. The Farm at South Mountain is an international destination that hosts more than 200 events and 100,000 visitors a year. An Arizona forerunner in the farm-to-table movement, Pat is the owner and CEO of the **Seasonally Fresh Culinary**

**Family** businesses: The Farm at South Mountain, The Farm Kitchen, Botanica Modern Market, and Soil & Seed Garden. She is also co-owner of Morning Glory Café and Quiescence at The Farm with her son, Chef Dustin Christofolo who, in addition to being an amazing chef, oversees the Soil & Seed onsite garden.

Pat's initial business, Artisan by Santa Barbara Catering, is the exclusive caterer at The Farm at South Mountain for weddings and corporate events. Pat Christofolo, Chef Dustin, and her businesses have been featured on *The Food Network*, *Travel + Leisure*, *USA Today*, *James Beard Foundation*, *Wine Spectator*, *Sunset Magazine*, *MSN.com*, *The Knot*, *Wedding Wire*, *Zagat*, *Wall Street Journal*, *Modern Luxury*, *Samantha Brown's Places to Love!*, and *Thrillist*.

The Farm at South Mountain continues to be a destination for self-sustainability, locally created arts, and a truly farm-to-table experience.





## Morning Glory

BREAKFAST AT THE FARM

A signature Arizona breakfast spot, Morning Glory Café serves house smoked meats by the “Q” crew, seasonal omelettes, fresh baked goods, and more. Relax by the organic gardens and enjoy a refreshingly local menu featuring the market’s finest ingredients. Bike and pet friendly!



## The Farm Kitchen

The original restaurant at The Farm, The Farm Kitchen features a walk-up counter where guests can choose from an assortment of delicious sandwiches, fresh soups, seasonal salads, made-from-scratch baked goods, unique cocktails and a variety of beers. Lunches are packed in picnic baskets, perfect for exploring the grounds—choose a picnic table, or bring a blanket to relax under the shade of the trees in the Pecan Grove. Groups are welcome to celebrate any occasion, and be sure to ask about the variety of lawn games available at The Farm Kitchen pick-up window. Kid and dog friendly!





## quiescence AT THE FARM

### ARIZONA'S ORIGINAL FARM-TO-TABLE DINING EXPERIENCE

Dining at Quiescence is unlike any other culinary experience in Arizona. As you stroll up to the original farmhouse on the property, you see the lush and vibrant Soil & Seed Garden at The Farm, where the fresh ingredients for your evening's dishes have been sourced for refined, rustic menus that change with each harvest. Above all, the vibrant flavors of the Arizona terroir shine through each dish. The unique layering of flavors comes from a cornucopia of local ingredients, including delicious vegetables, herbs, and edible flowers from our on-site garden, fruit from our grove of more than 160 trees, eggs from our chicken coop, and meats and cheeses from other local farmers and purveyors. From the first sip of a craft cocktail to the simple pleasures of our desserts, it's a truly authentic farm-to-table experience.



#### **DUSTIN CHRISTOFOLLO, EXECUTIVE CHEF/ CO-OWNER**

As executive chef and co-owner of Quiescence at The Farm and Morning Glory Café, Chef Dustin Christofolo's culinary roots run deep. His inspiration for specialty handcrafted pastas, house-cured meats, and unique layering of flavors all begin with the exceptional ingredients harvested from Soil & Seed Garden.

Each season, Chef Dustin curates each row and oversees the seasonal bounty. His partnership with local farmers and purveyors complements the Soil & Seed Garden harvests for his authentic Arizona farm-to-table menus.

Chef Dustin has also produced a world-class wine program, recognized by *Wine Spectator*, to perfectly match his refined rustic menu at Quiescence. His passion for local and seasonal food was acknowledged with an invitation to cook at the James Beard House in spring 2016 and the James Beard Foundation Taste America: Phoenix event in 2017. Quiescence at The Farm has been awarded a 4.5-star review from *Arizona Republic* Dining Critic, an excellent review by *PHOENIX Magazine* food critic, and has been named as one of the "Most Romantic" restaurants in the U.S. Quiescence's most recent accolades include *OpenTable Diner's Choice Awards*, *TripAdvisor Certificate of Excellence*, *Wine Spectator Award of Excellence*, and *AAA Four Diamond Award*.

Chef Dustin is a graduate of the Italian Culinary Academy in New York City and the culinary program at La Scuola Internazionale di Cucina Italiana in Parma, Italy. He is also a graduate of the Wine Immersion Program at the Culinary Institute of America in Napa Valley, California.

## Recent Press Coverage

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### **A TASTE OF ARIZONA: THE FARM AT SOUTH MOUNTAIN: A CULINARY PARADISE**

<https://atasteofaz.com/the-farm-at-south-mountain/>

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### **RANKING ARIZONA: TOP 10 ROMANTIC RESTAURANTS FOR 2025**

<https://azbigmedia.com/lifestyle/ranking-arizona-top-10-romantic-restaurants-for-2025/>

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### **FABULOUSARIZONA.COM: ROMANTIC RESTAURANTS IN ARIZONA**

<https://fabulousarizona.com/food-drink/romantic-restaurants-in-arizona-2/>

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### **THE NEW YORK TIMES: 36 HOURS IN PHOENIX**

<https://www.nytimes.com/interactive/2024/02/15/travel/things-to-do-phoenix.html>

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### **LOVEFOOD.COM: THE MOST CHARMING RESTAURANT IN EVERY STATE**

<https://www.lovefood.com/galleries/70705/the-most-charming-restaurant-in-every-state?page=3>

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### **ONLY IN AZ:**

**The Arizona Restaurant with Its Very Own Garden Serves Some of the Freshest Food You'll Ever Taste**

<https://www.onlyinyourstate.com/food/arizona/secret-garden-restaurant-az>

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### **FEBRUARY 2025 ISSUE OF AHWATUKEE CITY LIFESTYLE**

[https://issuu.com/lifestylepubs/docs/ahwatukee\\_az\\_february\\_2025/22](https://issuu.com/lifestylepubs/docs/ahwatukee_az_february_2025/22)

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### **LOVIN' LIFE: STILL COOKIN'-VETERAN CHEFS SETTING ARIZONA'S FOOD SCENE ABLAZE**

[https://www.phoenix.org/lovin\\_life/news/still-cookin-veteran-chefs-setting-arizona-s-food-scene-ablaze/article\\_Oa05c9dc-f780-4739-8980-a54d96f3abc7.html](https://www.phoenix.org/lovin_life/news/still-cookin-veteran-chefs-setting-arizona-s-food-scene-ablaze/article_Oa05c9dc-f780-4739-8980-a54d96f3abc7.html)

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### **2023 SUPER BOWL GUIDE**

<https://www.flipsnack.com/CC65D9DD75E/the-entertainer-magazine-February-2023-cieos8pd1j.html>

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### **VISIT PHOENIX: MOST ESSENTIAL AND ICONIC SITES**

We were honored to be included in *Visit Phoenix's* guide to "Phoenix's most essential and iconic sights."

<https://roadtrippers.com/magazine/essential-sights-in-phoenix/>

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### **WHERE MAGAZINE 2023: QUIESSENCE TOPS LIST OF ROMANTIC SPOTS TO DINE DURING FEBRUARY**

[https://issuu.com/wherearizona/docs/phx\\_where\\_magazine\\_feb\\_2023/40](https://issuu.com/wherearizona/docs/phx_where_magazine_feb_2023/40)

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### **OPEN TABLE: SEEK OUT THESE 6 UNIQUE RESTAURANTS IN PHOENIX**

In the Valley of the Sun, more than a handful of restaurants challenge dining norms. Read on for a list of some of the Phoenix area's most cutting-edge restaurants to grab a reservation at right now.

<https://www.opentable.com/blog/cutting-edge-restaurants-phoenix/>

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### **A TASTE OF AZ MAGAZINE WINTER 2022: SIP, SAVOR, SPLURGE**

[https://issuu.com/atasteofaz/docs/a\\_taste\\_of\\_az\\_magazine\\_winter\\_2022/36](https://issuu.com/atasteofaz/docs/a_taste_of_az_magazine_winter_2022/36)

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### **THRILLIST: THE MOST ROMANTIC RESTAURANTS IN PHOENIX**

For white tablecloths or just the right vibe, these are your best bets for a dinner date in Phoenix.

<https://www.thrillist.com/eat/phoenix/most-romantic-restaurants-phoenix>

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### **SCOTTSDALE LIFESTYLE: MENUS WORTH THE MILES**

The November issue of *Scottsdale Lifestyle* features menus well worth the miles (outside Scottsdale).

[https://issuu.com/lifestylepubs/docs/scottsdale\\_2022\\_11\\_print/36](https://issuu.com/lifestylepubs/docs/scottsdale_2022_11_print/36)

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### **QUIESSENCE IN THE NEWS**

<https://qatthefarm.com/the-buzz/>

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## Image Galleries

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<https://sbcc.smugmug.com/A-Day-at-The-Farm/>

<https://stephanieslezakphotography.pixieset.com/thefarmatsouthmountain2021/highlights/>

<https://stephanieslezakphotography.pixieset.com/alicewatersfoodactivistthefarm/>

<https://stephanieslezakphotography.pixieset.com/thefarmatsouthmountain/may2023/>

## Video Links

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<https://www.youtube.com/@thefarmatsouthmountain9541/videos>

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**The Farm at South Mountain on *Great Food, Good Neighbors*:**

<https://www.youtube.com/watch?v=TKOgwW52kO4>

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**Quiessence on *Inside the Kitchen*:**

<http://www.azcentral.com/videos/entertainment/dining/2014/03/24/6834793/>

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**Arizona Republic / USA Today Storytellers at The Farm:**

<http://www.azcentral.com/videos/life/storytellers/2014/10/21/17679085/>

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## Contact

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## Social Media

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<https://www.facebook.com/TheFarmAtSouthMountain>



<https://www.instagram.com/thefarmarizona/>



<https://www.pinterest.com/farmatsouthmt/>



<https://twitter.com/thefarmarizona>



<https://www.youtube.com/channel/UC2HNdwOxK013YSoiw1bHNWA>

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