

## C H E F &amp; R E S T A U R A N T E D I T I O N

## 2026 Wholesale Pricing

Harvest-to-order microgreens and gourmet mushrooms grown in Atlanta and delivered direct to your kitchen. The pricing below is reserved for chefs and standing-order accounts — no middlemen, no long transit times, no compromise on freshness.

## F E A T U R E D V A R I E T I E S

## Premium Microgreens

V A R I E T Y	C H A R A C T E R	\$ / O Z
<b>Arugula</b>	<i>Peppery · bold · classic Italian bite</i>	<b>\$4.00</b>
<b>Broccoli</b>	<i>Clean · versatile · workhorse base green</i>	<b>\$2.50</b>
<b>Colorful Radish</b>	<i>Vivid hues · crisp · clean spicy finish</i>	<b>\$4.00</b>
<b>Cress</b>	<i>Pungent · plate-ready · concentrated bite</i>	<b>\$3.00</b>
<b>Dun Pea Shoots</b>	<i>Sweet · crunchy · crowd favorite</i>	<b>\$2.50</b>
<b>Purple Vienna Kohlrabi</b>	<i>Mild · crisp · subtly sweet brassica</i>	<b>\$3.50</b>
<b>Rambo Radish</b>	<i>Bold · vibrant · premium presentation</i>	<b>\$2.50</b>
<b>Red Acre Cabbage</b>	<i>Earthy · mild · richly colored garnish</i>	<b>\$3.50</b>
<b>Wasabi Mustard</b>	<i>Mustard heat · clean · high-impact finish</i>	<b>\$2.50</b>

## C U L T I V A T E D F R E S H W E E K L Y

## Gourmet Mushrooms

V A R I E T Y	C H A R A C T E R	\$ / L B
<b>Lion's Mane</b>	<i>Lobster-like · buttery · meat alternative</i>	<b>\$10.99</b>
<b>Pink Oyster</b>	<i>Vibrant color · bold umami · à la minute</i>	<b>\$9.99</b>
<b>Italian Oyster</b>	<i>Reliable · versatile · chef staple</i>	<b>\$9.99</b>
<b>Golden Oyster</b>	<i>Delicate · fruity · plate standout</i>	<b>\$9.99</b>

## C H E F - R E A D Y S Y S T E M S

## Signature Blends

V A R I E T Y	C H A R A C T E R	\$ / O Z
<b>Superfood Salad Mix</b>	<i>Balanced · colorful · highly versatile blend</i>	<b>\$2.50</b>

## C H E F P R O G R A M

## Built for Restaurant Operations

- ◆ **Weekly Standing Orders**  
Reliable harvest schedule for consistent kitchen supply.
- ◆ **Harvest-to-Order Freshness**  
Cut the morning of delivery — never sitting in a warehouse.
- ◆ **Custom Blends Available**  
Bespoke varieties and chef-specified ratios on request.
- ◆ **Locally Grown in Georgia**  
Direct grower communication. No middlemen, no delays.

## I D E A L P A R T N E R S H I P S

## Who We Work With

- ◆ Farm-to-Table Restaurants
- ◆ Fine Dining
- ◆ Sushi & Raw Bar
- ◆ Boutique Hotels & Steakhouses
- ◆ Cocktail Bars & Speakeasies
- ◆ Upscale Brunch Concepts
- ◆ Health-Focused Cafés
- ◆ Meal Prep & Catering
- ◆ Boutique Caterers

**R E T A I L** · Microgreen retail pricing available at \$4.00–\$6.00 / oz. Retail mushroom pricing available upon request. For market, farm-stand, or single-unit orders, contact us directly.

## C O N T A C T &amp; C H E F P A R T N E R S H I P S

## Let's Build Your Standing Order

**Galka Farms LLC.**

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*Locally Grown · Chef Driven · Harvested Fresh*