



Maryland Green Registry MEMBER

The Maryland Green Registry promotes and recognizes sustainable practices at organizations of all types and sizes. Members agree to share at least five environmental practices and one measurable result while striving to continually improve their environmental performance.

Preserve

Preserve



164 Main Street
Annapolis, MD 21401
www.preserve-eats.com
Restaurant
Member since April 2024

Management and Leadership

Environmentally Preferable Products and Services

We use compostable to-go containers as well as Maryland-made Biosafe straws. Preserve also supports McClintock's Distilling's annual Gimlets, which benefits Maryland's [Tree-Mendous](#) program.

Environmentally Preferable Purchasing

We source our food locally and sustainably whenever possible. We also do not allow deliveries in Styrofoam. We work with some farmers and producers that deliver produce in recycled containers or reusable containers, which we return on the next delivery.

Waste

Solid Waste Reduction and Reuse

We recycle our old fryer oil with a company for conversion to biodiesel. Fun fact: it takes 8 gallons of old fryer oil to make one gallon of biodiesel.

Recycling

We recycle an estimated 2 tons of cardboard, plastics, glass, and paper annually.

Hazardous Waste/Toxic Use Reduction

We use non-toxic cleaners such as Simple Green, which is certified by U.S. EPA's [Safer Choice](#) program to limit toxic chemicals in our environment.

Environmental Certification Programs, Awards, and Other Activities

- We are members of the Surfrider Foundation's [Ocean Friendly Restaurants](#) program, which tackles plastic pollution at its source and support their efforts in clean waterways.*



Help build a greener, more sustainable Maryland through voluntary practices that reduce environmental impacts and save money.

Learn more at green.maryland.gov

