

## *Seed Bagel Shop Is Growing In Glastonbury*



Ari and Todd DiBattista grew their careers in the restaurant business, always with the “seed “of an idea to one day open their own restaurant. When they finally got the chance to open an eatery of their own, they jumped at the chance. In less than a year, [Seed](#) has become a fast favorite among locals and beyond.

### **A Family Affair**

The DiBattistas each worked most of their careers separately in the restaurant industry. Todd even worked his way up through the industry, starting as a busser and ultimately becoming VP of operations of local restaurant group Sliders. Ari spent the last few years working for Toast, the familiar ordering and point-of-sale app that so many of us hooked on takeout in the age of COVID-19 now use almost daily.

Glastonbury natives with a young family, it was pure chance that led them to the little log cabin that is now [Seed](#). Ari and Todd were fortunate to get insight when the space they now call their home away from home became available. As a result, they were able to take their

**dream from seed to flower in record time. Seed opened in October of 2019 and made its mark almost immediately.**

## **LOCO ABOUT LOCAL**

**Since the DiBattistas call South Glastonbury their home, Seed is proud to feature as many hyper local producers as they can. Farms from Glastonbury regularly contribute to the featured menu items. The shop even sells Hosmer Mountain Soda to refresh customers. Focused on seasonal items, the menu at Seed changes regularly. This ensures that only the freshest, tastiest produce goes into their soups, sandwiches, and salads. The idea is “farm to bagel” and the local love is clearly reciprocated. Additionally, Seed works with other Glastonbury faves, like Dee’s One Smart Cookie, to provide additional menu items to supplement their in-house goods.**

**Situated in a commercial/industrial area of Glastonbury, the shop was an instant hit with the lunchtime office crowd. Amid COVID, Ari says that they’ve found just as much appreciation from those making their offices at home now. As a result, their clientele didn’t drop off, just relocated! The newness of the restaurant also helped them pivot almost instantly to meet the needs of their customers in a socially-distant world. While Seed has always featured a lovely outdoor eating area, their picnic tables and umbrellas have proven invaluable for those who just need to get out for a bite!**

## **ENTREPRENEURIAL ENTHUSIASM**

**Though Seed had been long-dreamt about, coming to fruition was a quick and joyous process. “Your people,” is how Ari explains the key to success. Keeping the right ingredients around is the recipe for excellence, and sometimes that means the team members you surround yourself with, too!**

## **RIFFING ON THE CLASSICS**

**Seed's menu is thoughtfully planned and not only around the seasonal offerings from local farms and producers. In order to ensure that they offer nibbles unlike any others, Seed's menu is stuffed with quirky takes on classic sandwiches, refreshed salad options, and items that help you stick to your vegan, gluten-free, or keto diet. Of course, you can always grab a bagel with a schmear when the craving strikes! Their menu frequently changes, so be sure to check it out before you place your order.**