

Organic to Go Rapidly Expands 'Clean' Casual Dining in Washington, DC

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Nation's First USDA Certified Organic Fast Casual Café Adds Two More Locations to East Coast Market

Organic To Go™ (OTCBB: OTGO), the nation's first fast-casual café chain to be certified as an organic retailer by the USDA, adds two new dining locations in the Washington, DC area at Farragut North, 1700 K St., NW, Washington, DC and at Georgetown University. Organic To Go, which now has six locations in the DC Metro area, debuted its first East Coast café earlier this summer at Metro Center, 1311 F St., NW. This was quickly followed by cafés at McPherson Square, 927 15th St., NW and Rosslyn, 1100 Wilson Blvd, Arlington, VA. Cafés at 1200 19th St., NW and 4832 Bethesda Ave., Bethesda, MD at Bethesda Row are slated to open within the next six weeks.

The 1,500 Square Feet Farragut North space will replace a Caribou Coffee location. At Georgetown University, Organic To Go offers the first organic meal options on campus and has become a part of the University's continuing efforts to offer greener lifestyle choices to its students. Organic To Go's Grab & Go, located in O'Donovan Dining Hall, is a part of the University students' meal plan and offers students Organic To Go's traditional fresh selections of salads, sandwiches, yogurts, fruit cups and snacks including vegetarian and vegan options. Washington, DC is rapidly becoming the number one market for Organic To Go.

"Everyone at Organic To Go is thrilled with the out of the gate positive response we are receiving in Washington, DC at our cafés, through our catering, and at Georgetown University," said Jason Brown, CEO of Organic To Go. "Organic food consumption is driven by educated consumers wanting to know more about the food they eat. However, at the end of the day what is most important is that our meals are delicious, fresh and, local whenever possible, being delivered to where they work and go for higher education. Our investment in building a strong team during our early expansion on the west coast has proven to be a true company success story as experienced team members have come out to the east coast to help support fully developing our east coast team for today's business and our expansion in the Washington, DC metropolitan area."

Organic To Go cafés serve hot and cold breakfasts, lunches and snacks and caters breakfast through dinner for office meetings and events for groups from five to a thousand. Organic To Go offers fresh, healthy ingredients that are organic and sourced locally whenever possible. All meals are free of harmful additives, antibiotics, chemicals, pesticides, growth hormones or genetic modification. Whenever possible, Organic To Go uses biodegradable and compostable packaging.

Based in Seattle, Organic To Go is the nation's first fast casual café chain to be certified as an organic retailer with locations in Seattle, Los Angeles, San Diego and the Washington, DC metropolitan area. Organic To Go's delicious organic food is currently available in more than 170 locations including 33 cafés, more than 120 wholesale locations, 16 universities, 11 locations at Los Angeles International Airport and one franchise café scheduled to open soon at the San Diego International Airport.

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