



We nourish community | Open year-round

[Market Vendors: March 28, 2026](#)

Market Hours: 9:30am-12:00pm

Please note: Some items may be popular or available in limited quantities. Contact the vendors to reserve your favorites and shop early for best selection.

<p>FOOD TRUCK: Soul's Kitchen- Soul's Kitchen is a family and veteran owned and operated vegan food truck and catering service. Our journey began in the Spring of 2023, and since then, we've been serving up some of the best vegan dishes in the Triangle and Charlotte areas. From our savory and flavorful Oyster 'shroom Po'Boy to our soulful Smack'n Mac Bowl, we have something for everyone. Our goal is to provide our customers with delicious, healthy, and affordable vegan options, all while creating a fun and memorable experience.</p>	<p>Website Instagram Facebook</p>
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<p>Candle Glow- Non toxic coconut wax candle company based in Morrisville NC. Candle Glow started from an intention to create space for rest and relaxation. Starting in 2024, Candle Glow has hand poured and sold over 1200 candles to the community. Come and “scents” what all the “glow” is about at WWFM! See you there!</p> <p>This week: New summer seaside collection</p>	<p>Website Instagram</p>
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<p>Coffeelibrium Roasters- At Coffeelibrium Roasters, we are passionate artisans dedicated to the craft of specialty coffee. We source premium green beans from origins like Colombia, Ethiopia, and Kenya, and roast each batch to highlight its unique flavor.</p> <p>Our mission is to deliver an exceptional cup—from farm to bag to brew—while fostering sustainable, transparent relationships. We also believe in education: sharing knowledge about coffee origins, roasting, brewing methods, and sustainability to help our community better understand and enjoy every cup.</p>	<p>Instagram</p>
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<p>Coleman Girls Farm- Small diversified farm raising animals with respect and love. Taking care of the soil, the air and the water for future generations. Know your farmer. Call to make an appointment to come see how we do things.</p> <p>Website Instagram Facebook</p>	<p style="background-color: yellow;">PRE-ORDER PLEASE SO I CAN PACK IN THE COOLER: (631-291-3362)</p> <p>Eggs – Lots of eggs Frozen Chicken Whole birds ½ Birds</p> <p>Beef Ground beef Stew meat Brisket Rib roast about 1 lb each T-Bone</p>	<p>Also this week:</p> <p>Coleman Girls' Farm Handmade Goat milk soaps, lotion bars, and lip balms</p> <p>Now under the Coleman Girls' Farm tent:</p> <p>Shellymac Farms Baked goods Shelby's jams</p> <p>Hillsborough Cheese Co. Coming next week!</p>
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	<p>Sirlion Steak boneless Liver</p> <p>Pork Bone in pork Chops Butt steaks Ground pork Ribs</p> <p>Goat Ground Stew Meat Stew Meat with Bones Soup bones Organ meat</p> <p>Lamb Ground</p> <p>Stew meat Stew meat with bones Soup Bones</p> <p>Pork Sausage Mild Country - bulk Hot Country – bulk Mild Italian – bulk and link Hot Italian – link Andouille – bulk and link Green Hatch Chili – bulk Apple brat – bulk Pizza sausage(just add cheese!) – bulk Little link Breakfast sausage</p>	<p>Mike's Bees Local honey</p> <p>West Orange Honey Hot honey Bourbon Honey Cinnamon creamed honey</p>
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<p>Dee's Kitchen- Dee's Kitchen provides yummy fresh, from scratch baked goods using high quality ingredients. All of our products are vegan(no dairy, eggs, honey or any other animal derived product); mostly organic and non-GMO; contain whole grains; have no added oils and use raw or unrefined low glycemic sugars. DK also caters to the gluten free and allergen friendly lifestyle.</p>	<p>Website Instagram Facebook</p>
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<p>Fickle Creek Farm</p>	<p>This Week: Heat n Serve Eastern NC Pork BBQ! Canadian Bacon! Lamb Roasts & Chops; Ground Lamb & Merguez Links!</p>
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<p>Get a Taste of the Farm</p> <p>... Every Month</p>	<p>Monthly Meat CSA Monthly and Biweekly Egg CSA! Active Meat CSA members get a 7% discount on ALL products. Market or On Farm Pickup and Home Delivery Options.</p> <p>Also at our booth: Chapel Hill Creamery Cheeses</p>
<p>Website</p> <p>Place Your Online Order Now Click Here</p>	<p>** Chicken: Pasture & Woodland Raised, NonGMO Fed, Free Range ** ** Beef & Lamb: Pasture Raised; 100% Grass Fed & Grass Finished ** **Pork: Pasture & Woodland Raised & Free Range ** ** Hen Eggs: Pasture Raised; NonGMO Feed, ** ** Veggies: No Synthetic Amendments **</p>
<p>We are a diversified, 215-acre farm in the Piedmont of North Carolina and provide farm-fresh, healthy food to our community through careful environmental stewardship, sustainable practices, and humane animal treatment. We offer farm tours and a farm-stay accommodation.</p>	<p>OUR PRACTICES are Regenerative and Sustainable:</p> <p>Rotational Grazing Management & Annual Cover Crops Perpetual Farmland Conservation Easements Pasture & Woodland Based Livestock Organic Practices for all Vegetables Certified Living Wages</p>

<p>Loverthina's- At Loverthina's, every salsa is made with the freshest ingredients—no added sugar, no artificial preservatives—just pure, delicious goodness! Sharing her creations brings Jolanda true joy, especially when she sees people savoring every bite.</p> <p>Free samples will convince you it's the best salsa out there! Want to experience the bold, fresh flavors of Loverthina's? Order your fresh salsa anytime on our website!</p> <p>This week: Bringing six flavors of our delicious gourmet salsa and free salsa samples</p>	<p>Website Instagram Facebook</p>
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<p>The Sea Depot- Fresh Seafood market in business for over 20 years -- bringing fresh water and salt water fish, live and prepared shellfish, and special order items to customers across NC. All inspected, cleaned and prepared as requested -- whole, split, steaks, fillet.</p> <p>This week: Fresh Squid. More Grouper Cheeks. Fresh Halibut. Clams and Mussels for Palm Sunday! Pre-order Now.... https://www.theseadepot.com/order-online</p> <p>NC Shrimp Head Off (limited quantity; pre-order recommended) Fresh Squid w/ Tentacles Grouper Cheeks & Fillets Halibut Fillets Wild Alaskan Salmon Clams , Mussels and Oysters Large Sea Scallops Freshly picked Jumbo Lump Crabmeat and Cocktail Claws</p>	<p>Website Instagram Facebook</p> <p>Order Online</p>
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<p><u>Shoomee's Flower</u>- Shoomee's Flower is a small, family rooted flower farm dedicated to growing seasonal blooms, dried flowers, blooming branches, wooded willows, and lush greenery - always fresh, always affordable. We sell directly from our farm to designers and at the local farmers market, offering hand-cut bouquets that reflect the rhythms of the land and the love we put into every harvest.</p> <p>Shoomee's Flower began with a simple but powerful idea: to create a life where family and work could grow side by side. When I couldn't bring my son to work with me, I built a business where my children could be with me among the flowers, in the open air, learning the beauty of nature and hard work. Every bouquet we sell carries that spirit of care, resilience, and joy. We were inspired by nature and love.</p> <p>This week: Tulips, iris, daffodil, blooming branches, willows, greenery and wildflowers</p>	<p>Website Instagram Facebook</p>
<p><u>Urja Bar Inc</u> - Urja Bar is a woman-owned small business founded by Sangeeta Kamra. Our mission is to nourish your body with all natural and organic ingredients— thoughtfully crafted to ensure every bite is packed with delicious flavor and fuel for your day, never compromising on quality! Urja is a Hindi word which means 'energy' and Urja bar is made to provide energy to our bodies before or after workouts, during travel, or as evening snacks.</p>	<p>Website Facebook Instagram</p>
<p><u>WildMoose Bakers</u>- WildMoose Bakers was birthed in 2020 during the COVID-19 pandemic. Artisan bread baker Phil Vincenty heard people's call for an authentic San Francisco-style sourdough bread. He developed the recipe for what is now our signature Top Carolina Sourdough – SanFran Style.</p> <p>Our bakers are scaling up to provide additional innovative breads and pastries, which we handcraft using Old World traditional techniques but with a New World Twist.</p> <p>WildMoose Bakers strives each day to:</p> <ul style="list-style-type: none"> • actively participate in our community as your go-to, home bakery; • create innovative artisan bread and pastries — using healthy ingredients (organic and locally sourced whenever possible) — that excite you and give you a happiness boost; and • eventually transition to a training bakery that teaches people — especially the unemployed or underemployed — about the art of baking bread. 	<p>Website</p>
<p><u>The Woven Bead</u>- My name is Kim and I love to create beautiful jewelry and accessories using macrame with authentic gemstone beads. I have been a crafter all of my life, but discovered macrame 2 years ago and the rest is history! I am not only a small business owner, but also a full-time teacher. I am completely self-taught and have found macrame to</p>	<p>Website Etsy Instagram Facebook</p>



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be not only a great creative outlet, but an amazing stress reliever. Stop by and find a beautiful handmade piece for you or as a gift for someone special!

I do custom orders, so please ask if you don't see exactly what you want at the market. I would be happy to design something for you!

This week: **New Spring Flower Macrame Bracelets**

Zephyr Family Farm- We focus on two main things when choosing what we grow. First and foremost we love Southern heirlooms! We grow several that are special to our family history and we enjoy sharing those connections. Whether you're from the south or not, we think it's really cool to eat a veggie that's been loved here for generations. Second, we focus on crops that help us adapt to the climate crisis. We seek out crops that can handle these changes and help us feed folks as we try to deal with this emergency. It also pushes us to learn about the wider plant world and other peoples culinary traditions. A plant might be new to me, but it's not "new". When I learn about a plant my goal is to center their traditional connections as we make new ones.

All the work on the farm is done by us (our three kids and dog are there for emotional support, lol). We currently have just under an acre in production, with another half acre in cover crop. We use only sustainable practices on our farm and passed our Certified Naturally Grown inspection in 2022. For us, sustainability looks like building soil health by reducing tillage practices to a minimum, using cover crops and crop rotation practices to manage weeds, pests and diseases, and using natural fertilizers, pesticides and herbicides very sparingly. We also constantly evaluate our practices to see where we can reduce the use of plastics and fossil fuels.

This week: **Green heads of cabbage. Now is your chance if you make sauerkraut. [Pre order available](#) plus discounts if you buy more than three of the big ones. Plus spring mix lettuce, chard and more**

[Website](#)
[Instagram](#)

[Order Online](#)