

Sweetgreen Celebrates Peak Peach Season With New Limited-Time Alice Waters' Peach & Goat Cheese Salad

2026-07-07

Made with organic peaches, the summer salad supports The Edible Schoolyard Project

LOS ANGELES--(BUSINESS WIRE)-- **Sweetgreen** today announced the launch of its Alice Waters' Peach & Goat Cheese Salad, available nationwide for a limited time from July 7 through August 10. Part of Sweetgreen's Summer 2026 campaign, "You Wait for This," the salad is timed to the brief window when peaches reach their sweetest, juiciest peak. Developed to celebrate chef, activist and author Alice Waters, the launch will also support **The Edible Schoolyard Project's** work connecting students to nourishment, stewardship and community.

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Sweetgreen's summer menu is designed to move with the season. After beginning the summer with tomatoes at their best, the latest menu moment turns to another ingredient people wait all year for: ripe peaches. The Alice Waters' Peach & Goat Cheese Salad captures that fleeting flavor in

a bright, chef-crafted dish made to be enjoyed while the season is here.

The salad is made with organic arugula and spring mix, peaches, goat cheese, cucumbers, basil, mint and almonds, then finished with lemon tarragon vinaigrette and garlic parm crunch. Sweet, creamy, herby and crisp, the recipe balances peak-season fruit with fresh herbs, tangy cheese and layers of texture.

"I have always believed that a perfect peach could be transformative," said Alice Waters. "It's always been my diplomatic calling card, whether it's for presidents or school children. Nothing wakes you up like the taste of a perfect piece of stone fruit, and of all of them, the peach might be the most persuasive."

“The Alice Waters’ Peach & Goat Cheese Salad is a celebration of what makes summer worth waiting for: produce at its peak, trusted farm partners and simple, thoughtful cooking,” said Zipporah Allen, Chief Commercial Officer at Sweetgreen. “Alice Waters has long championed local, seasonal and organic food sourced directly from farmers and we’re proud to bring it to the menu while supporting The Edible Schoolyard Project’s work helping the next generation build the same connection to real food.”

The launch will be supported by “Letters to Alice,” a small zine and social series honoring Waters’ lasting influence on food, farming and the culinary community. The series will begin with a personal tribute from Sweetgreen co-founder Nicolas Jammet, reflecting on Waters’ meaningful connection to the brand and her influence on its approach to seasonal food. That influence includes Waters’ introduction to the peaches that helped inspire Sweetgreen’s seasonal peach salad tradition. Additional installments will feature reflections and imagery from renowned chefs who have worked with and been influenced by Waters over the course of her career.

That celebration of peak-season peaches is brought to life through Sweetgreen’s network of regional suppliers. One in particular, Frog Hollow Farm, a Brentwood, California grower introduced to Sweetgreen by Alice Waters, supplies organic peaches to the brand’s Northern and Southern California restaurants during the height of the harvest.

“We’re proud to continue our partnership with Sweetgreen for this year’s Alice Waters’ Peach & Goat Cheese Salad,” said Lael Gerhart, Director of Engagement at Frog Hollow Farm. “Peak season peaches are one of summer’s greatest pleasures, and this salad celebrates that moment beautifully. When guests enjoy our organic peaches, they’re tasting the result of our commitment to building living soil and growing flavor.”

The salad was developed in collaboration with Alice Waters, whose longstanding work has helped shape how people think about seasonal ingredients, simple preparation and the relationship between food and the people who grow it.

That connection also extends beyond the menu through Sweetgreen’s support of The Edible Schoolyard Project. As part of the launch, Sweetgreen will donate to the nonprofit 1% of the net purchase price (excluding taxes, processing fees, discounts, and refunds) from each Alice Waters’ Peach & Goat Cheese Salad purchased from July 7, 2026 to August 10, 2026, with a minimum donation of \$25,000 and a maximum donation of \$50,000. The Edible Schoolyard Project uses organic gardens, kitchen classrooms and cafeterias to help students connect with food, nature and community through hands-on learning.

The Alice Waters’ Peach & Goat Cheese Salad will be available nationwide from July 7 through August 10, alongside the Picnic Bowl and Summer Market Bowl. Guests can order in-store, through the Sweetgreen app or at www.sweetgreen.com, and follow @Sweetgreen on Instagram, TikTok, Facebook and X.

About Sweetgreen:

Sweetgreen (NYSE: SG) is on a mission to build healthier communities by connecting people to real food. Since 2007, the brand has reimagined what fast food can be: fresh, flavorful and built on real relationships with growers. Sweetgreen's supply chain spans the country while remaining rooted in partnerships with local farmers. Today, Sweetgreen serves seasonal, chef-crafted menus across more than 285 locations nationwide, creating spaces where food, people and purpose come together.

About The Edible Schoolyard Project:

The Edible Schoolyard Project is a nonprofit organization dedicated to the transformation of public education by using organic school gardens, kitchens and cafeterias to teach both academic subjects and the values of nourishment, stewardship and community. Edible education provides hands-on experiences that connect students to food, nature and each other; and at its heart is a dynamic and joyful learning experience for every child.

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Source: Sweetgreen