

COMMUNITY SUPPORTED AGRICULTURE IN CHARLESTON



Pinckney's Produce: Beaufort, SC

Pinckney's Produce, operated by Rest Park Farm in Beaufort County, provides fresh, locally grown produce to South Carolina communities. While not certified organic, crops are cultivated using safe, natural methods. The CSA offers two membership options: a 12-week spring season and an 11-week fall season. Subscriptions are available in multiple share sizes.

Compost In My Shoe: Charleston, SC

Compost in My Shoe focuses on producing high-quality produce and products while fostering a deep connection to the land and sustainable soil care. Celebrating the Charleston Lowcountry, their offerings are integrated into the local cycle of life. Products are available through a year-round CSA Farm Share, local restaurants, and farmers' markets.

Jeremiah Farm & Goat Dairy: Johns Island, SC

Since 2002, this family-owned goat milk dairy offers Grade A raw goat milk, free-range eggs, and an array of workshops and tours. Learn about cheese and soap making, fermented foods, homesteading, and regenerative farming practices through their educational programs. Additional offerings include cut flowers, herbs, plants, and dairy goats.

Legare Farms: Johns Island, SC

Legare Farms offers a 150-vegetable-share CSA, antibiotic- and hormone-free beef, pork, chicken, free-range eggs, and home delivery. The farm operates two Rolling Farmers Markets serving businesses and neighborhoods locally. Enjoy farm-themed parties featuring hayrides to feed cows, visits to the animal barnyard, etc. October brings a Pumpkin Patch with pumpkin picking, hayrides, horse rides, and more family activities. Shop the farm store for jams, pickles, salsas, honey, and more.

Rosebank Farms: Johns Island, SC

Experience the freshest fruits, vegetables, free-range eggs, and field flowers with Rosebank Farms CSA on Johns Island. Known for its incredible variety, including 38 heirloom tomato varieties, the farm offers healthy, locally grown produce for nine months each year through its CSA and farm stand. Members enjoy fresh, flavorful food, weekly newsletters with recipes, and the satisfaction of eating local.

Codray Farms: Ravenel, SC

Codray Farms has been raising cattle for over 100 years, offering all-natural, locally sourced beef with exceptional quality and flavor. Their on-farm butcher shop operates from August 15 to January 1, selling fresh and frozen beef cuts, Beef Shares, and Beef Sides. From January 2 to August 14, beef is available by appointment. Cattle are grass-fed, finished with grain, and raised without antibiotics, growth hormones, or artificial additives. All beef is dry-aged, hand-cut, and vacuum-packed for rich, old-fashioned flavor. Free-range eggs are also available.

Ambrose Family Farm: Wadmalaw Island, SC

Ambrose Family Farm, a family-owned operation, has seasonal produce with You-Pick crops available from mid-March to early June. The farm also hosts a 650-member CSA with spring and fall seasons, offering four share sizes to suit various household needs. Visit their year-round Stono Market at 842 Main Road to shop fresh produce from the farm and beyond, enjoy a hearty lunch at the Tomato Shed Café (Mon-Sat, 11 AM-2:30 PM).

Vital Mission Farm: Wadmalaw Island, SC

This regenerative farm focuses on sustainable practices to produce high-quality, environmentally-friendly food. Animals are raised outdoors in fresh air and sunshine, foraging for grass and bugs, with no antibiotics, hormones, vaccines, or chemical inputs used. Offerings include pasture-raised duck, turkey (whole birds, cuts, and sausage), and goose eggs. Products are available for local delivery or shipping. The farm invites visitors for tours to witness their ethical and sustainable practices.