



**Prime
Hydroponic**
at Blue Valley Farm



MICROGREENS

*our
products*

ABOUT — *us*

“We provide a combination of flavor and high quality for a great dining experience.”

Precision Cultivation for Exceptional Menus

At Prime Hydroponic, we partner with chefs, caterers, hotels, and culinary creators to deliver clean, hyper-local produce designed to elevate your culinary vision. By combining hydroponic and aeroponic systems, we provide consistent, peak-quality living crops and microgreens—grown right next door and harvested at the precise moment of flavor intensity.

Purple Radish

taste

a deep purple color and a slightly spicy flavor.



Red Cabbage

taste

slightly peppery flavor with a hint of sweetness.



Pea

taste

a fresh, crunchy and sweet flavor and beautiful long stems.



Kohlrabi

taste

sweet, cabbage-like flavor and vibrant purple stems and dark green leaves.



Broccoli

taste

a delightfully light and fresh broccoli flavor and dark green leaves with long stems.



Amaranth

taste

colorful with a mild, earthy flavor.



Wasabi Mustard

taste

astounding and strong, just like wasabi.



Cressida Cress

taste

fancy, three-lobed leaves with a peppery flavor.



Arugula

taste

Intense peppery flavor.



Red Stem
Radish

taste

have a bright deep red stem and a strong, peppery flavor.



Fennel

taste

an intense burst of that classic, sweet anise flavor.



Moonshine
Lupine Flower*

taste

mild and nutty flavors of peas and cucumbers.

*Alternative pricing for this product



NEW

Detroit Dark Red Beet

taste

unique combination of
sweet flavor and vibrant
colors.



Borage

taste

fresh green cucumber
flavor with melon nuances.



American Flag Leek

taste

leeks give a taste of light
onion flavor.



Fenugreek

taste

spicy, mustard-like, and slightly
curry-infused notes, with a
bitter-sweet undertone

NEW



NEW

Hibiscus

taste

unique combination of
sour, tangy and citrusy

***Alternative pricing for this product**



Orach
French Spinach

NEW

taste

salty and earthy flavor, and
spinach like

***Alternative pricing for this product**

MORE OPTIONS AVAILABLE

Alfalfa Cress
Canola
Cilantro
Chervil
White Stem Radish
Red Mizuna

*customized orders are possible

EDIBLE FLOWERS/LEAVES

Marigold
Nastarium
Pansies (different colors)
Violas (different colors)

MICRO HERBS

Red Rubin Basil



Why
— us



Uncompromising Freshness & Visual Appeal

Experience peak quality you can taste and see—from intense natural flavors to striking colors and firm textures. Harvested local and delivered at peak vitality, they extend shelf life in your kitchen and hold up beautifully under service.

Sustainable & Clean by Design

Our advanced hybrid system uses up to 95% less water and minimal land footprint compared to traditional farming. Grown 100% pesticide-free in zero-waste environments, our produce gives you a truly sustainable, farm-to-table story your guests can trust.

A True Culinary Partnership

We view ourselves as an extension of your kitchen.

From custom grow agreements for specific microgreens, culinary herbs, and edible blooms to flexible delivery schedules that align with your prep days, we collaborate directly with you to support seasonal menus and large-scale catered events.

Contact



Grow with us



Email

orders@primehydroponic.com



Address

13126 Sagle Road
20132 Purcellville,
Virginia



www.primehydroponic.com