



Figment's mission is to create the highest quality fermented foods and drinks possible using local, seasonal ingredients from Georgia family farms to ensure not only the health of our customers' bodies, but the community as a whole. We source single estate teas for our kombucha from independent family-owned tea gardens to ensure transparency from plant to glass. Our teas are naturally fermented in small batches and flavored delicately with local ingredients from small family farms to serve our neighbors the healthiest, tastiest beverage possible. Ask your local Athens and Atlanta-area cafés, restaurants, coffee shops, health food stores, farmers' markets and breweries to give us a call if you can't find us!

