

CURRENT CLIENT PORTFOLIO

September 2018



CHEFS + RESTAURANTS

ACRE

Chef David Bancroft
Auburn, AL

BAR BEAU

Owner Claire Chan
Brooklyn, NY

BALISE

Chef Justin Devillier
New Orleans, LA

BISCUIT LOVE

Chef Karl Worley
Nashville, TN

BRG HOSPITALITY

August

Chef Ross Dover
New Orleans, LA

Domenica

Chef Michael Wilson
New Orleans, LA

Johnny Sánchez

Chef Miles Landrem
New Orleans, LA

Luke

Chef Erick Loos IV
New Orleans, LA

Pigeon & Prince

New Orleans, LA

Pizza Domenica

Chef Zachary Klos
New Orleans, LA

Shaya

Chef Michael Wilson
New Orleans, LA

Warbucks

Chef Todd Pulsinelli
New Orleans, LA

Willa Jean

Chef Kelly Fields
New Orleans, LA

BOW & ARROW

Chef David Bancroft
Auburn, AL

BOURBON STEAK

Nashville, TN

CALICO BLAGDEN ALLEY

Chef Nate Beauchamp
Owner Greg Algie
Washington, D.C.

CALIZA

Chef Drew Dzejak
Alys Beach, FL

DBGB D.C.

Chef Nicholas Tang
Washington, D.C.

EASY BISTRO & BAR

Chef Erik Niel
Chattanooga, TN

FONVILLE PRESS

Alys Beach, FL

GREY GHOST DETROIT

Chefs Joe Giacomino and John Vermiglio
Detroit, MI

HERONS

Chef Steven D. Greene
Pastry Chef Jonathan Fisher
Cary, NC

JIM 'N NICK'S

Multiple Locations

LA PETITE GROCERY

Chef Justin Devillier
New Orleans, LA

LITTLE DONKEY

Montgomery, AL
Birmingham, AL
Nashville, TN

LITTLE SESAME

Chefs Ronen Tenne and Nick Wiseman
Washington, D.C.

LONGOVEN

Chef Andrew Manning
Chef Patrick Phelan
Pastry Chef Megan Phelan
Richmond, VA

MAIN STREET MEATS

Chef Erik Niel
Chattanooga, TN

MI VIDA

Culinary Director Roberto Santibañez
Washington, D.C.

MILE END DELI

Chefs Joel Tietelman and Adam Grusin
Brooklyn, NY
Manhattan, NY
Nashville, TN
Birmingham, AL

NEAT BOTTLE SHOP & TASTING ROOM

Beverage Director Christine Tarpey
Alys Beach, FL

NEIGHBORHOOD DINING GROUP

Husk Charleston

Chef Travis Grimes

Husk Nashville

Chef Katie Coss

Husk Greenville

Chef Jon Buck

Husk Savannah

Chef Christopher Hathcock

McCrary's

Chef Jim Stein

McCrary's Tavern

Chef Orlando Pagan

Charleston, SC

Minero

Chef Wesley Grubbs

Charleston, SC

Chef Arnaldo Castillo

Atlanta, GA

O-KU D.C.

Chef Bryan Emperor
Washington, D.C.

OTUS SUPPLY

Chef Myles McVay
Detroit, MI

PALOMA CAFE

Chefs Danny Alas and Justin Rodriguez
New Orleans, LA

PASTARIA

Chef Gerard Craft
Nashville, TN

THE RIVER & RAIL

Chef Aaron Deal
Roanoke, VA

RODNEY SCOTT'S BBQ

Pitmaster Rodney Scott
Charleston, SC

CURRENT CLIENT PORTFOLIO CONTINUED

September 2018



CHEFS + RESTAURANTS

REVERIE

Chef Johnny Spero
Washington, D.C.

SIDNEY STREET CAFE

Chef Kevin Nashan
St. Louis, MO

SUCCOTASH

Culinary Director Edward Lee
National Harbor, MD; Washington, D.C.

RHUBARB

Chef John Fleer
Asheville, NC

THE GROCERY

Chef Kevin Johnson
Charleston, SC

THE MOURNING DOVE CAFE

Chef Andrea Kirshtein
Atlanta, GA

THE RHU

Chef John Fleer
Pastry Chef Kaley Laird
Asheville, NC

THE DABNEY

Chef Jeremiah Langhorne
Washington, D.C.

THE DABNEY CELLAR

Chef Jeremiah Langhorne
Beverage Director Alex Zink
Washington, D.C.

THE FAINTING GOAT

Chef Nate Beauchamp
Washington, D.C.

THE PEACEMAKER

Chef Kevin Nashan
St Louis, MO

THE PURPLE PIG

Chef Jimmy Bannos Jr.
Chicago, IL

TIGER FORK

Chef Jong Son
Washington, D.C.

SWEET JON'S CAFE

Birmingham, AL

EVENTS

30A WINE FESTIVAL

Alys Beach, FL

DIGITAL GRAFFITI

Alys Beach, FL

HIGH WATER FESTIVAL

Charleston, SC

THE WHISKY EXTRAVAGANZA

Multiple Locations

SCENIC CITY SUPPER CLUB

Chattanooga, TN

NON-PROFITS

SOUTHERN FOODWAYS ALLIANCE

Oxford, MS

RETAIL + DESIGN

ALYS SHOPPE

Alys Beach, FL

KNEAD HOSPITALITY + DESIGN

Washington, D.C.

FOOD + BEVERAGE PRODUCTS

WHITE STONE OYSTER CO.

White Stone, VA

MANCHESTER FARMS QUAIL

Columbia, SC

REVELATOR COFFEE COMPANY

Atlanta, GA

PUBLISHING + BROADCAST

THE FARMHOUSE CHEF

Jamie DeMent

VINEGAR & CHAR

Verses from the Southern Foodways Alliance

RAMEN OTAKU

Sarah Gavigan and Ann Volkwein

DESTINATIONS

ALYS BEACH

Alys Beach, FL

GREYFIELD INN

Cumberland Island, GA

HOTEL BENNETT

Charleston, SC

SPLINTER CREEK

Taylor, MS

THE UMSTEAD HOTEL & SPA

Cary, NC

SOUTHALL

Franklin, TN

