

PAST CLIENT PORTFOLIO

September 2018



CHEFS + RESTAURANTS

BAD DADDY'S Owner Frank Scibelli, Charlotte, NC
BANH SHOP Yum! Brands, Dallas, TX
BAS ROUND, Chef Harley Peet, Easton, MD
BOILER ROOM OYSTER BAR Chef Vivian Howard, Kinston, NC
BONTERRA Owner John Duncan, Charlotte, NC
BREAD & BUTTERFLY
BUMBLE BEE JUICE, Chef Harley Peet, Easton, MD
BUTCHER & BEE
Owners Michael & Melody Shemtov
Chefs Michael Zentner and Bryan Lee Weaver
Charleston, SC; Nashville, TN
CAFÉ CAKES & ALE Chef Billy Allin, Decatur, GA
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CHARBAR CO. Owner Nick Bergelt, Hilton Head, SC
CHEF & THE FARMER Chef Vivian Howard, Kinston, NC
COI Chef Daniel Patterson, San Francisco, CA
COLLETA Chef Michael Perez, Alpharetta, GA
COSME Chef Enrique Olvera, New York, NY
FODDER & SHINE Chef Greg Baker, Tampa, FL
FRESH HOSPITALITY Birmingham, AL
HARTLEY RESTAURANT GROUP
George's at Alys Beach, La Cocina, Seagrove
30A, FL
HAVEN Chef Daniel Patterson, Oakland, CA
HOT & HOT FISH CLUB Chef Chris Hastings, Birmingham, AL
INK N' IVY Charleston, SC
JENI'S ICE CREAM
KOWALIGA Chef Ban Stewart, Alexander City, AL
LITTLE OCTOPUS Owner Sarah Gavigan
Chef Daniel Herget, Nashville, TN
MALAI KITCHEN Chef Braden Wages, Dallas, TX
MIDWOOD SMOKEHOUSE Owner Frank Scibelli, Charlotte, NC
MILTON'S AT THE WESTERN FRONT St. Paul, VA
NIGHTINGALE 9 Chef Rob Newton, Brooklyn, NY
OAK STEAKHOUSE ATLANTA Chef Eric Zizka, Alpharetta, GA
OLD MAJOR Chef Justin Brunson, Denver, CO
OTAKU RAMEN Chef Sarah Gavigan, Nashville, TN
PLUM Chef Daniel Patterson
PIEDMONT RESTAURANT Chef John May, Durham, NC
POP NASHVILLE Nashville, TN
PRIMROSE WINE BAR Beverage Director Sebastian Zutant
Washington, D.C.
PROOF BAKESHOP
ROOST Chef Trevor Higgins, Greenville, SC
SEERSUCKER Chef Rob Newton, Brooklyn, NY

SHOVEL & PICK Bristol, VA
SIMPLY GRAND Bristol, VA
SISSY'S SOUTHERN KITCHEN & BAR Chef Lisa Garza-Selcer, Dallas, TX
SPRINGHOUSE Chef Rob McDaniel, Alexander City, AL
SUNFLOWERS & GREENS, Chef Harley Peet, Easton, MD
TALLULAH Columbia, SC
THE DAILY Owners Michael & Melody Shemtov, Charleston, SC
THE LANDING Chef Brent Cowan, Moneta, VA
THE REFINERY Chef Greg Baker, Tampa, FL
THE RESTAURANT AT MEADOWOOD Chef Christopher Kostow, St. Helena, CA
THE STEWART Chef Harley Peet, Easton, MD
WEATHER GAGE, Chef Harley Peet, Easton, MD
WORKSHOP Owners Michael and Melody Shemtov, Charleston, SC

EVENTS

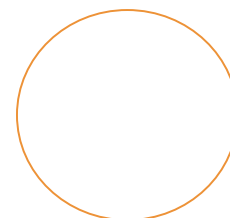
ART OF ALABAMA FOOD (FEB. 2014) New York, NY
MUSIC TO YOUR MOUTH Bluffton, SC
OOH! EVENTS Charleston, SC
THE HANGOUT MUSIC FESTIVAL Gulf Shores, AL
THE HANGOUT OYSTER COOK-OFF Gulf Shores, AL
VIRGINIA WINE BOARD
VA WINE SUMMIT
WHISKY X

PUBLISHING + BROADCASTING

"A CHEF'S LIFE" (PBS) Chef Vivian Howard
GOOD DOG Dave DiBenedetto, Editors at Garden & Gun
HERITAGE Sean Brock
SOUTHERN LIVING Time Inc.
THE NEW SOUTHERN TABLE Brys Stephens
THE SOUTHERNER'S COOKBOOK Dave DiBenedetto
Editors at Garden & Gun
GARDEN & GUN Rebecca Wesson Darwin

FOOD + BEVERAGE PRODUCTS

ANGEL OAK Charleston, SC
FOGGY RIDGE CIDER
NORTH CAROLINA WINE
TEARS OF LLORONA
PALMETTO BREWERY
GOOD PEOPLE BREWING
RDV VINEYARDS



CURRENT CLIENT PORTFOLIO CONTINUED

September 2018



RETAIL + DESIGN

ALABAMA CHANIN

BAD DADDY'S Owner Frank Scibelli, Charlotte, NC

BANH SHOP Yum! Brands, Dallas, TX

BOILER ROOM OYSTER BAR Chef Vivian Howard, Kinston, NC

BONTERRA Owner John Duncan, Charlotte, NC

FIRE & FLAVOR Athens, GA

HAMPSTEAD Montgomery, AL

JOYCE FARMS Winston-Salem, NC

LAUREN JAMES Fayetteville, AR

MATTER DESIGN CO. Montgomery, AL

MODPALEO Owners Amber and Carter Lewis Charlotte, NC

ONWARD RESERVE Atlanta, GA

OUT OF HAND Charleston, SC

S. WALLACE EDWARDS AND SONS Surry, VA

THIS LAND Raleigh, NC

Y'ALLSOME Charleston, SC

RESY

DESTINATIONS

PALMETTO BLUFF Bluffton, SC

RUSSELL LANDS ON LAKE MARTIN Alexander City, AL

SOBRO GUESTHOUSE Nashville, TN

