



CURRENT CLIENT PORTFOLIO February 2020

CHEFS + RESTAURANTS

ACRE

Chef David Bancroft
Auburn, AL

AUTOMATIC SEAFOOD AND OYSTERS

Chef Adam Evans
Project Designer Suzanne
Humphries Evans
Birmingham, AL

BENNE ON EAGLE

Chef John Fleer
Chef de Cuisine
Ashleigh Shanti
Culinary Mentor
Hanan Shabazz
Asheville, NC

BISCUIT LOVE

Chef Karl Worley
Nashville, TN

BOURBON STEAK

Chef Michael Lishchynsky
Nashville, TN

BOW & ARROW

Chef David Bancroft
Auburn, AL

CALIZA

Chef Drew Dzejak
Alys Beach, FL

DRINK COMPANY

President Derek Brown
CEO Angie Fetherston
Washington, D.C.

Columbia Room

Beverage Director
JP Fetherston
Washington, D.C.

Pop-Up Bar (PUB)

Head of Bar Concepts
Paul Taylor
Washington, D.C.

EASY BISTRO & BAR

Chef Erik Niel
Chattanooga, TN

GEORGIA BOY

Chef Joey Ward
Atlanta, GA

GREY GHOST DETROIT

Chef Joe Giacomino
Chef John Vermiglio
Detroit, MI

HERONS

Chef Steven D. Greene
Cary, NC

HUGH BABY'S

Pitmaster Pat Martin
Nashville, TN

JUSTINE

Chef Justin Devillier
New Orleans, LA

KIMBALL HOUSE

Owner & Beverage Director
Miles Macquarrie
Owner & Oyster Bar
Manager Bryan Rackley
Owner & Brand Director
Matt Christison
Owner & Manager
Jesse Smith
Atlanta, GA

LA PETITE GROCERY

Chef Justin Devillier
New Orleans, LA

LONGOVEN

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

LOU

Chef Mailea Weger
Nashville, TN

MAIN STREET MEATS

Chef Erik Niel
Chattanooga, TN

MARTIN'S BAR-B-QUE JOINT

Pitmaster Pat Martin
Various Locations

MI VIDA

Culinary Director
Roberto Santibañez
Washington, D.C.

NEAT BOTTLE SHOP & TASTING ROOM

Beverage Director
Christine Michanczyk
Alys Beach, FL

NEIGHBORHOOD DINING GROUP

Delaney Oyster House

Chef Shamil Velázquez

Husk Charleston

Chef Travis Grimes

Husk Nashville

Chef Katie Coss

Husk Greenville

Chef Jon Buck

Husk Savannah

Chef Christopher Hathcock

McCrary's

Chef Ben Norton
Charleston, SC

Minero Atlanta

Chef Arnaldo Castillo

Minero Charleston

Chef Alex Yellan

OAK STEAKHOUSE

ALEXANDRIA

Chef Joseph Conrad
Alexandria, VA

O-KU D.C.

Washington, D.C.

OPTIMIST HALL

Charlotte, NC

RHUBARB

Chef John Fleer
Pastry Chef Kaley Laird
Asheville, NC

RUMI'S KITCHEN

Chef Ali Mesghali
Washington, D.C.
Atlanta, GA

RYE STREET TAVERN

NoHo Hospitality Group
Chef Andrew Carmellini
Baltimore, MD

SAM JONES BBQ

Pitmaster Sam Jones
Winterville, NC

SEAN BROCK

Nashville, TN

SECOND BEST DETROIT

Chef Joe Giacomino
Chef John Vermiglio
Detroit, MI

SIDNEY STREET CAFÉ

Chef Kevin Nashan
St. Louis, MO

SKYLIGHT INN BBQ

Pitmaster Sam Jones
Ayden, NC

SOUTHERN BELLE

Chef Joey Ward
Atlanta, GA



CHEFS + RESTAURANTS

Continued

SUCCOTASH

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

THE DABNEY

Chef Jeremiah Langhorne
Washington, D.C.

THE DABNEY CELLAR

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

THE GROCERY

Chef Kevin Johnson
Charleston, SC

THE PEACEMAKER

Chef Kevin Nashan
St. Louis, MO
Tulsa, OK

THE RHU

Chef John Fleer
Pastry Chef Kaley Laird
Asheville, NC

THINKFOODGROUP

President José Andrés
CEO Kimberly Grant
Washington, D.C.

America Eats Tavern

Head Chef Claudio Foschi
Washington, D.C.

barmini

Bar Manager Ismael Baretto
Washington, D.C.

Beefsteak

Chief of Produce
Bennett Haynes
Washington, D.C.

China Chilcano

Head Chef Carlos Delgado
Washington, D.C.

THINKFOODGROUP Cont.

Jaleo

Head Chef Robbie Meltzer
Washington, D.C.
Head Chef Daniel Lugo
Bethesda, MD
Head Chef Aaron Helfand
Crystal City, VA

minibar

Head Chef Jorge Hernandez
Washington, D.C.

Oyamel

Head Chef Omar Rodriguez
Washington, D.C.

Zaytinya

Head Chef Michael Costa
Washington, D.C.

TERRA

Chef Mike Davis
Columbia, SC

WATCHMAN'S SEAFOOD AND SPIRITS

Owner & Beverage Director
Miles Macquarrie
Owner & Oyster Bar
Manager Bryan Rackley
Owner & Brand Director
Matt Christison
Owner & Manager
Jesse Smith
Atlanta, GA

'ZA

Chef Karl Worley
Nashville, TN

RETAIL + DESIGN

ALYS SHOPPE

Alys Beach, FL

KNEAD HOSPITALITY + DESIGN

Washington, D.C.

EVENTS

30A WINE FESTIVAL

Alys Beach, FL

DIGITAL GRAFFITI

Alys Beach, FL

TASTEMAKER

Washington, D.C.
Chicago, IL
Nashville, TN

THE WHISKY EXTRAVAGANZA

Multiple Locations

SCENIC CITY SUPPER CLUB

Chattanooga, TN

FOOD + BEVERAGE PRODUCTS

CATHEAD DISTILLERY

Jackson, MS

DELAPLANE CELLARS

Delaplane, VA

EDWARDS VIRGINIA SMOKEHOUSE

Surry, VA

SPIRITLESS

Louisville, KY

TEARS OF LLORONA

New York, NY

TIP TOP PROPER COCKTAILS

Co-Founder Neal Cohen
Co-Founder Yoni Reisman
Atlanta, GA

URBAN WREN WINERY

Greenville, SC

VERONI

Correggio, Italy

DESTINATIONS

ALYS BEACH

Alys Beach, FL

BEDDERMAN LODGING CO.

Various Locations

GREYFIELD INN

Cumberland Island, GA

HOTEL BENNETT

Charleston, SC

JW MARRIOTT NASHVILLE

Nashville, TN

PALMETTO BLUFF

Bluffton, SC

THE UMSTEAD HOTEL & SPA

Cary, NC

PUBLISHING + BROADCAST

CANNING IN THE MODERN KITCHEN

Jamie Dement

THE FARMHOUSE CHEF

Jamie Dement

VINEGAR & CHAR

Verses from the Southern
Foodways Alliance

WHOLE HOG BBQ: THE GOSPEL OF CAROLINA BARBEQUE

Sam Jones

REAL ESTATE

CRESCENT COMMUNITIES

Charlotte, NC



NON-PROFITS

JONES VALLEY TEACHING
FARM
Birmingham, AL

SOUTHERN FOODWAYS
ALLIANCE
Oxford, MS

ORGANIZATIONS

PRODUCE MARKETING
ASSOCIATION (PMA)
Newark, DE