



CURRENT CLIENT PORTFOLIO November 2020

CHEFS + RESTAURANTS

AUTOMATIC SEAFOOD AND OYSTERS

Chef Adam Evans
Project Designer Suzanne
Humphries Evans
Birmingham, AL

BANDIT PATISSERIE

Birmingham, AL

BENNE ON EAGLE

Chef John Fleer
Culinary Mentor
Hanan Shabazz
Asheville, NC

BISCUIT LOVE

Chef Karl Worley
Nashville, TN

BOURBON STEAK

Chef Michael Lishchynsky
Nashville, TN

EASY BISTRO & BAR

Chef Erik Niel
Chattanooga, TN

GREENERY CO

Nashville, TN
Owner Caroline Gaston

GREY GHOST DETROIT

Chef Joe Giacomino
Chef John Vermiglio
Detroit, MI

HELEN

Chef Rob McDaniel
Birmingham, AL

HERONS

Chef Steven D. Greene
Cary, NC

HUGH BABY'S

Pitmaster Pat Martin
Nashville, TN

ILILI

Chef & Owner
Philippe Massoud
New York, NY

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

NEIGHBORHOOD DINING GROUP

Delaney Oyster House

Chef Shamil Velázquez

Husk Barbeque

Chef David Jensen

Husk Charleston

Chef Travis Grimes

Husk Nashville

Chef Katie Coss

Husk Savannah

Chef Christopher Hathcock

Minero Atlanta

Chef Arnaldo Castillo

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

SAM JONES BBQ

Pitmaster Sam Jones
Winterville, NC

SEAN BROCK

Nashville, TN

SECOND BEST DETROIT

Chef Joe Giacomino
Chef John Vermiglio
Detroit, MI

SKYLIGHT INN BBQ

Pitmaster Sam Jones
Ayden, NC

ST. JULEP

Chef Brandon Chavannes
Atlanta, GA

TED'S RESTAURANT

Birmingham, AL

THE BETTY

Chef Brandon Chavannes
Atlanta, GA

THE CITIZEN

Alys Beach, FL

THE CONTINENTAL

Chef Sean Brock
Nashville, TN

THE DABNEY

Chef Jeremiah Langhorne
Washington, D.C.

THE DABNEY CELLAR

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

THE ESSENTIAL

Birmingham, AL

THE GROCERY

Chef Kevin Johnson
Charleston, SC

THE RHU

Chef John Fleer
Pastry Chef Kaley Laird
Asheville, NC

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

WILLOW BAR

Chef Brandon Chavannes
Atlanta, GA

'ZA

Chef Karl Worley
Nashville, TN



EVENTS

SCENIC CITY SUPPER CLUB
Chattanooga, TN

RETAIL + DESIGN

**FATHER NATURE
LANDSCAPES**
Birmingham, AL

REAL ESTATE

CRESCENT COMMUNITIES
Charlotte, NC

RAINES
Florence, SC

SPLINTER CREEK
Taylor, MS

NON-PROFITS + ORGANIZATIONS

**JONES VALLEY TEACHING
FARM**
Birmingham, AL

**PRODUCE MARKETING
ASSOCIATION (PMA)**
Newark, DE

**SOUTHERN FOODWAYS
ALLIANCE**
Oxford, MS

THE WEALTH EDIT

FOOD + BEVERAGE PRODUCTS

BLACK HAWK FARMS
Black Hawk, KY

CATHEAD DISTILLERY
Jackson, MS

COMPANION BAKING
St. Louis, MO

**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

PUBLISHING + BROADCAST

THE FARMHOUSE CHEF
Jamie Dement

**WHOLE HOG BBQ: THE
GOSPEL OF CAROLINA
BARBEQUE**
Sam Jones

DESTINATIONS

COMMON HOUSE
Various Locations

GRADUATE HOTELS
Knoxville + Nashville, TN

GREYFIELD INN
Cumberland Island, GA

HOTEL FLORENCE
Florence, SC

PALMETTO BLUFF
Bluffton, SC

**THE KIMPTON SYLVAN
HOTEL**
Atlanta, GA

**THE UMSTEAD HOTEL &
SPA**
Cary, NC