



PAST CLIENT PORTFOLIO March 2023

CHEFS + RESTAURANTS

1 HOTEL NASHVILLE Nashville, TN
1 KITCHEN NASHVILLE Culinary Director Chris Crary, Nashville, TN
ACRE Chef David Bancroft, Auburn, AL
AMERICA EATS TAVERN
Head Chef Claudio Foschi, Washington, D.C.
AUGUST Chef Ross Dover, New Orleans, LA
BACKYARD AT PARKWOODS
Chef Joe Gentempo, Atlanta, GA
BALISE Chef Justin Devillier, New Orleans, LA
BANDIT PÂTISSERIE Chef & Owner Kristen Farmer Hall, Birmingham, AL
BANH SHOP Yum! Brands, Dallas, TX
BARMINI Bar Manager Ismael Baretto, Washington, D.C.
BAR LA FÊTE Chefs Kristen Hall & Victor King, Birmingham, AL
BAR OTAKU Chef & Owner Sarah Gavigan, Nashville, TN
BAS ROUGE Chef Harley Peet, Easton, MD
BEEFSTEAK
Chief of Produce Bennett Haynes, Washington, D.C.
BIG DADDY'S Owner Frank Scibelli, Charlotte, NC
BENNE ON EAGLE Chef John Fleer, Asheville NC
BISCUIT LOVE Karl Worley, Nashville, TN
BLT STEAK DC
Chef de Cuisine Michael Bonk, Washington, D.C.
BOILER ROOM OYSTER BAR Chef Vivian Howard, Kinston, NC
BONTERRA Owner John Duncan, Charlotte, NC
BOURBON STEAK Chef Michael Lishchynsky, Nashville, TN
BOW & ARROW Chef David Bancroft, Auburn, AL
BREAD & BUTTERFLY Chef & Owner Billy Allin, Atlanta, GA
BUMBLE BEE JUICE Chef Harley Peet, Easton, MD
BUTCHER & BEE Owners Michael & Melody Shemtov
Chefs Michael Zentner Charleston SC; Nashville, TN
BRG HOSPITALITY New Orleans, LA
CAKES & ALE Chef & Owner Billy Allin, Decatur, GA
CALICO BLAGDEN ALLEY
Chef Nate Beauchamp, Washington, D.C.
CALIZA Chef Drew Dzejak, Alys Beach, FL
CHARBAR CO. Owner Nick Bergelt, Hilton Head, SC
CHEF & THE FARMER Chef Vivian Howard, Kinston, NC
CHINA CHILCANO
Head Chef Carlos Delgado, Washington, D.C.
COI Chef Daniel Patterson, San Francisco, CA
COLLETA Chef Michael Perez, Alpharetta, GA
COSME Chef Enrique Olvera, New York, NY
CULTURA Chef Jacob Sessoms, Asheville, NC
CROSS-EYED CRITTERS WATERING HOLE
Nashville, TN
DBGB D.C. Chef Nicholas Tang, Washington, D.C.
DOMENICA Chef Michael Wilson, New Orleans, LA
EAST SIDE BANH MI
Owners Grace Nguyen & Chad Newton, Nashville, TN
EASY BISTRO & BAR Chef Erik Niel, Chattanooga, TN
EDDA COFFEE ROASTERS Director of Coffee and Head Roaster
Charlie Eisenstat, Cleveland, OH

EFFERVESCENCE Owner Crystal Hinds, New Orleans, LA
ESPITA MEZCALERIA Chef Robert Aikens, Washington, D.C.
FISH Head Chef John Heineke, Washington, D.C.
FLIGHT WINE BAR
Owners Swati Bose & Kabir Amir, Washington, D.C.
FODDER & SHINE Chef Greg Baker, Tampa, FL
FRESH HOSPITALITY Birmingham, AL
GEORGIA BOY Chef Joey Ward, Atlanta, GA
GREENERY CO
Owners Caroline Gaston & Whitney Abblitt, Nashville, TN
GREY GHOST
Chefs Joe Giacomino & John Vermiglio, Detroit, MI
GUMBO BROS Chef Adam Lathan, Nashville, TN
HARTLEY RESTAURANT GROUP
George's at Alys Beach, La Cocina, Seagrove, 30A, FL
HAVEN Chef Daniel Patterson, Oakland, CA
HERONS RESTAURANT Chef Steven Green, Cary, NC
HOT & HOT FISH CLUB Chef Chris Hastings, Birmingham, AL
HUGH-BABY'S BBQ & BURGER SHOP Pitmaster Pat Martin,
Nashville, TN
GREENVILLE Chef John Buck, Greenville, SC
HUSK GREENVILLE Chef John Buck, Greenville, SC
HUSK BARBEQUE Chef David Jensen, Greenville, SC
ILILI Chef Philippe Massoud, Washington, D.C., New York, NY
INK N' IVY Charleston, SC
INNER RAIL FOOD HALL Omaha, NE
JALEO
Head Chef Robbie Meltzer, Washington, D.C.
Head Chef Daniel Lugo, Bethesda, MD
Head Chef Aaron Helfand, Crystal City, VA
JENI'S ICE CREAM Charleston, SC
JIMMY JOHN'S Birmingham, AL
JOHNNY SANCHEZ Chef Miles Landrem, New Orleans, LA
KOWALIGA Chef Ban Stewart, Alexander City, AL
LIGHTWELL Chef Joe Gentempo, Atlanta, GA
LITTLE DONKEY
Montgomery, AL, Birmingham, AL, Nashville, TN
LITTLE OCTOPUS
Owner Sarah Gavigan Chef Daniel Herget, Nashville, TN
LITTLE RED FOX
Owners Jenna and Matt Carr, Washington, D.C.
LITTLE SESAME
Chefs Ronen Tenne & Nick Wiseman, Washington, D.C.
LOU Chef Mailea Weger, Nashville, TN
LUKE Chef Erik Loos IV, New Orleans, LA
MAIN STREET MEATS Chef Erik Niel, Chattanooga, TN
MALAI KITCHEN Chef Braden Wages, Dallas, TX
MARTIN'S BAR-B-QUE JOINT Pitmaster Pat Martin,
Various Locations
MCCRADY'S Chef Ben Norton, Charleston, SC
MCCRADY'S TAVERN Chef Katy Keefe, Charleston, SC
MI VIDA Culinary Director Roberto Santibañez,
Washington, D.C.



CHEFS + RESTAURANTS

CONTINUED

MIDWOOD SMOKEHOUSE Owner Frank Scibelli, Charlotte, NC
MILE END DELI

Co-founder Joel Tietolman Chef Adam Grusin
Brooklyn, NY, Nashville, TN, Birmingham, AL

MILTON'S AT THE WESTERN FRONT St. Paul, VA

MINERO CHARLESTON Chef Alex Yellan, Charleston, SC

MINIBAR Head Chef Jorge Hernandez, Washington, D.C.

MIZU Charlotte, NC

NEAT BOTTLE SHOP & TASTING ROOM Alys Beach, FL

NIGHTINGALE 9 Chef Rob Newton, Brooklyn, NY

OAK STEAKHOUSE ALEXANDRIA

Chef Joseph Conrad, Alexandria, VA

OAK STEAKHOUSE ATLANTA Chef Erik Zizka, Alpharetta, GA

O-KU D.C. Washington, D.C.

OLD MAJOR Chef Justin Brunson, Denver, CO

OLD NORTH STATE FOOD HALL Selma, NC

OTAKU RAMEN Chef Sarah Gavigan, Nashville,
TN

OTUS SUPPLY Chef Myles McVay, Detroit, MI

OYAMEL Head Chef Omar Rodriguez, Washington, D.C.

PALOMA CAFÉ New Orleans, LA

PARKWOODS Chef Joe Gentempo, Atlanta, GA

PASTARIA Chef Gerard Craft, Nashville, TN

PIEDMONT RESTAURANT Chef John May, Durham, NC

PIHAKIS RESTAURANT GROUP Birmingham, AL

PIONEER Executive Chef Brian Whalen, Cleveland, OH

PIZZA DOMENICA Chef Zachary Klos, New Orleans, LA

PLUM Chef Daniel Patterson, Oakland, CA

POINDEXTER COFFEE Nashville, TN

POP NASHVILLE Nashville, TN

PRIMROSE WINE BAR

Beverage Director Sebastian Zutant, Washington, D.C.

PROOF BAKESHOP Chef & Owner Billy Allin, Atlanta, GA

REVERIE Chef Johnny Spero, Washington, D.C.

REVIVAL MARKET Co-Owners Vincent Huynh, Ryan Pera, &
Morgan Weber, Houston, TX

RODNEY SCOTT'S BBQ Pitmaster Rodney Scott, Charleston, SC

ROOST Chef Trevor Higgins, Greenville, SC

RUMI'S KITCHEN Chef Ali Mesghali, Atlanta, GA

RYE STREET TAVERN Chef Andrew Carmellini, Baltimore, MD

SAM JONES BBQ Pitmaster Sam Jones, Eastern N.C.

SECOND BEST

Chef Joe Giacomino & Chef John Vermiglio, Detroit, MI

SEERSUCKER Chef Rob Newton, Brooklyn, NY

SHAYA Chef Michael Wilson, New Orleans, LA

SHILLING CANNING COMPANY

Chef Reid Shilling, Washington, D.C.

SHOVEL & PICK Bristol, VA

SIDNEY STREET CAFÉ

Chef Kevin Nashan, St. Louis, MO

SIMPLY GRAND Bristol, VA

SISSY'S SOUTHERN KITCHEN & BAR

Chef Lisa Garza-Selcer, Dallas, TX

SKYLIGHT INN BBQ Pitmaster Sam Jones, Ayden, NC

SOUTHERN BELLE Chef Joey Ward, Atlanta, GA

SPRINGHOUSE Chef Rob McDaniel, Alexander City, AL

SQUIRREL'S Chef & Owner Chris Dickerson, Savannah, GA

ST. JULEP Chef Thomas Davis, Atlanta, GA

SUCCOTASH Culinary Director Edward Lee

National Harbor, MD & Washington, D.C.

SUNFLOWER & GREENS

Chef Harley Peet, Easton, MD

SWEET JON'S CAFÉ Birmingham, AL

TALLULAH Chef Russell Jones, Columbia, SC

TED'S RESTAURANT Birmingham, AL

TERRA Chef Mike Davis, Columbia, SC

THE BETTY Chef Thomas Davis, Atlanta, GA

THE DABNEY CELLAR

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

THE DAILY Owners Michael & Melody Shemtov, Charleston, SC

THE ESSENTIAL Owners Kristen Hall & Victor King, Birmingham,
AL

THE FAINTING GOAT Chef Nate Beauchamp, Washington, D.C.

THE FRANKLIN

Chef Dane Harris, New Orleans, LA

THE GROCERY

Chef Kevin Johnson, Charleston, SC

THE LANDING Chef Brent Cowan, Moneta, VA

THE MOURNING DOVE CAFE

Chef Andrea Kirshtein Atlanta, GA

THE PEACEMAKER Chef Kevin Nashan, Various Locations

THE PURPLE PIG Chef Jimmy Bannos Jr., Chicago, IL

THE REFINERY Chef Greg Baker, Tampa, FL

THE RESTAURANT AT MEADOWOOD

Chef Christopher Kostow, St. Helena, CA

THE RIDDLER Owner Jen Pelka, New York, NY

THE RIVER & RAIL Chef Aaron Deal, Roanoke, VA

THE STEWART Chef Harley Peet, Easton, MD

THINKFOODGROUP President José Andrés, Washington, D.C.

TIGER FORK Chef Jong Son, Washington, D.C.

URBAN WREN Chef Taylor Montgomery, Greenville, SC

WARBUCKS Chef Todd Pulsinelli, New Orleans, LA

WATCHMAN'S Atlanta, GA

EATHER GAGE Chef Harley Peet, Easton, MD

WILLA JEAN Chef Kelly Fields, New Orleans, LA

WILLOW BAR Chef Thomas Davis, Atlanta, GA

WORKSHOP

Owners Michael & Melody Shemtov, Charleston, SC

'ZA Y'ALL Chef Karl Worley, Nashville, TN

ZAYTINYA Head Chef Michael Costa, Washington, D.C.

DESTINATIONS + REAL ESTATE

ALYS BEACH Alys Beach, FL

BEDDERMAN LODGING CO. Various Locations

FIELDHOUSE JONES Nashville, TN

GRADUATE KNOXVILLE Knoxville, TN

GRADUATE NASHVILLE Nashville, TN

HOTEL BENNETT Charleston, SC

HOTEL FLORENCE Florence, SC

JW MARRIOTT NASHVILLE Nashville, TN

OAKHURST INN Charlottesville, VA

PALMETTO BLUFF Bluffton, SC

RAINES Florence, SC

RUSSELL LANDS ON LAKE MARTIN Alexander City, AL

SOBRO GUESTHOUSE Nashville, TN

SOUTHALL Franklin, TN

SPLINTER CREEK Taylor, MS

THE HERMITAGE HOTEL Nashville, TN

THE HISTORIC PARK INN HOTEL Mason City, IA

THE KIMPTON SYLVAN HOTEL Atlanta, GA

THE UMSTEAD HOTEL & SPA Cary, NC



EVENTS

30A WINE FESTIVAL Alys Beach, FL
ART OF ALABAMA FOOD (Feb. 2014) New York, NY
DIGITAL GRAFFITI Alys Beach, FL
HIGH WATER FESTIVAL
Charleston, SC
MUSIC TO YOUR MOUTH
Bluffton, SC
OOH! EVENTS Charleston, SC
SCENIC CITY SUPPER CLUB
Chattanooga, TN
TASTEMAKER Various Locations
THE HANGOUT MUSIC FESTIVAL Gulf Shores, AL
THE HANGOUT OYSTER COOK-OFF
Gulf Shores, AL
THE WHISKY EXTRAVAGANZA Various Locations
VA WINE SUMMIT Various Locations
VIRGINIA WINE BOARD
WHISKY X New York, NY

PUBLISHING + BROADCAST

"A CHEF'S LIFE" (PBS) Chef Vivian Howard
ARABIYYA Reem Assil
CANNING IN THE MODERN KITCHEN Jamie Dement
FOOD & WINE MAGAZINE Meredith Corporation
GARDEN & GUN Rebecca Wesson Darwin GARDEN
TO GLASS Mike Wolf
GOOD DOG Dave DiBenedetto, Editors at Garden & Gun
HERITAGE Sean Brock
LOST SPRING Mike Wolf RAMEN
OTAKU Sarah Gavigan SOUTHERN
LIVING Time Inc.
THE FARMHOUSE CHEF Jamie DeMent
THE NEW ORLEANS KITCHEN Justin Devillier THE
NEW SOUTHERN TABLE Brys Stephens THE
SOUTHERNER'S COOKBOOK
Dave DiBenedetto, Editors at Garden & Gun VINEGAR
& CHAR Southern Foodways Alliance

FOOD + BEVERAGE PRODUCTS

ANGEL OAK Charleston, SC
BREW LAB TEA Jennie Ripps, New York, NY
DELAPLANE CELLARS Delaplane, VA EDWARD'S
VIRGINIA SMOKEHOUSE
Surry, VA
FOGGY RIDGE CIDER
GEORGIA PEACH TRUCK Atlanta, GA
GOOD PEOPLE BREWING
MANCHESTER FARMS QUAIL Columbia, SC NORTH
CAROLINA WINE
OWL'S BREW New York, NY
PALMETTO BREWERY
PROPOSITION COCKTAIL CO. San Francisco, CA
REVELATOR COFFEE COMPANY Atlanta, GA RDV
VINEYARDS
SPIRITLESS Austin, TX
SUGAREE'S BAKERY New Albany, MS
TABLE 22 New York, NY
THE MARFA SPIRIT CO. Marfa, TX

FOOD + BEVERAGE PRODUCTS

CONTINUED

VERONI Correggio, Italy
WHITE STONE OYSTER CO. White Stone, VA

SERVICES

HELLBRAUN & LEVEY LLP
Founding Partner & Chairman David Helbraun Found
Partner Joseph Levey
New York, NY

NON-PROFITS + ORGANIZATIONS

PAY IT FORWARD ALABAMA Birmingham, AL
INTERNATIONAL FRESH PRODUCE ASSOCIATION
THE WEALTH EDIT Birmingham, AL

RETAIL + DESIGN

ALABAMA CHANIN Designer Natalie Chanin, Florence, AL
ALYS SHOPPE Alys Beach, FL
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
FOLLY BEACH CHAIR CO. Folly Beach, SC
HAMPSTEAD Montgomery, AL
JOYCE FARMS Winston-Salem, NC
KNEAD HOSPITALITY + DESIGN Washington, D.C.
LAUREN JAMES Fayetteville, AR
MATTER DESIGN CO. Montgomery, AL
MODPALEO Owners Amber & Carter Lewis, Charlotte, NC
NEQUETTE ARCHITECTURE Birmingham, AL
NOURISH Birmingham, AL
ONWARD RESERVE Atlanta, GA
OUT OF HAND Charleston, SC
PEPPER PLACE Birmingham, AL
SOUTHERN SCHOLAR Dallas, TX
THIS LAND Raleigh, NC
Y'ALLSOME Charleston, SC
RESY New York, NY