



PAST CLIENT PORTFOLIO APRIL 2024

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
A'VERDE COCINA & TEQUILA LIBRARY
Chef Katsuji Tanabe, Cary, NC
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 BEAU Owner Claire Chan & Chef Gemma Kamin-Korn, Brooklyn, NY
BAR LA FÊTE Chefs Kristen Hall & Victor King, Birmingham, AL
BAR VAUTE Bar Manager Brittany Park, Charleston, SC
BAR OTAKU Chef & Owner Sarah Gavigan, Nashville, TN
BAS ROUGE Chef Harley Peet, Easton, MD
BEEFSTEAK Chief of Produce Bennett Haynes, Washington, D.C.
BENNE ON EAGLE Chef John Fleer, Asheville NC
BEVERLY KIM and JOHNNY CLARK Chicago, IL
BIBLIO Charlotte, NC
BIG DADDY'S Owner Frank Scibelli, Charlotte, NC
BIN 152 Co-Owners Patrick and Franny Panella, Charleston, SC
BIRDIE'S Richmond, VA
BISCUIT LOVE Karl Worley, Nashville, TN
BLUE JAY BISTRO Chef Ashleigh Fleming, Littleton, NC
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
BRASSERIE LA BANQUE Chef Jared Hammond; Charleston, SC
BREAD & BUTTERFLY Chef & Owner Billy Allin, Atlanta, GA
BRG HOSPITALITY New Orleans, LA
BUMBLE BEE JUICE Chef Harley Peet, Easton, MD
BUNKERS Auburn, AL
BUTCHER & BEE Owners Michael & Melody Shemtov
Chefs Michael Zentner Charleston SC; Nashville, TN
CAKES & ALE Chef & Owner Billy Allin, Decatur, GA
CALICO BLAGDEN ALLEY Chef Nate Beauchamp, Washington, D.C.
CALIZA Chef Drew Dzejak, Alys Beach, FL
CASINO New York, NY
CHARBAR CO. Owner Nick Bergelt, Hilton Head, SC

CHEF & THE FARMER Chef Vivian Howard, Kinston, NC
CHEZ NOUS Executive Chef + Co-Owner Jill Mathias, Charleston, SC
CHINA CHILCANO Head Chef Carlos Delgado, Washington, D.C.
COI Chef Daniel Patterson, San Francisco, CA
COLLETA Chef Michael Perez, Alpharetta, GA
COMMON THREAD Chef & Partner Brandon Carter, Savannah, GA
COSME Chef Enrique Olvera, New York, NY
CRANK + BOOM Owners Toa + Mike Green, Lexington, KY
CROSS-EYED CRITTERS WATERING HOLE Nashville, TN
CULTURA Chef Jacob Sessoms, Asheville, NC
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.
FARM Chef & Partner Brandon Carter, Bluffton, SC
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
H3IRLOOM FOOD GROUP Baltimore, MD
CEO & Partner
Linda Taliaferro
CFO & Partner
Floyd Taliaferro IV
Executive Chef & Partner David Thomas
Executive Pastry Chef & Partner
Tonya Thomas
HERONS RESTAURANT Chef Steven Devereaux
Greene, Cary, NC
HOT & HOT FISH CLUB Chef Chris Hastings, Birmingham, AL



CHEFS + RESTAURANTS

CONTINUED

HUGH-BABY'S BBQ & BURGER SHOP Pitmaster Pat Martin, Nashville, TN

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

JAJA Executive Chef Brian Whalen, Cleveland, OH

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

JOYCE Chef Sammy Monsour, Los Angeles, CA

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, DC

LONGOVEN Chefs Andrew Manning + Patrick

Phelan,

Richmond, VA

LOST LETTER Chef Patrick Phelan, Richmond, VA

LOU Chef Mailea Weger, Nashville, TN

LUKE Chef Erik Loos IV, New Orleans, LA

LUOGO Chef Anthony Scotto, Nashville, TN

MAIN STREET MEATS Chef Erik Niel, Chattanooga, TN

MALAGÓN MERCADO Y TAPERÍA Executive Chef/Co-Owner Juan Cassalet, Charleston, SC

MALAI KITCHEN Chef Braden Wages, Dallas, TX

MARTIN'S BAR-B-QUE JOINT Pitmaster Pat Martin, Various Locations

MAYA Chef Jullian Abarca, Charleston, SC

MCCRADY'S Chef Ben Norton, Charleston, SC

MCCRADY'S TAVERN Chef Katy Keefe, Charleston, SC

MI VIDA Culinary Director Roberto Santibañez, Washington, D.C.

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

NAMI Chef Edward Lee, Louisville, KY

NEAT BOTTLE SHOP & TASTING ROOM Alys Beach, FL

NIGHTINGALE 9 Chef Rob Newton, Brooklyn, NY

NOKORIBI Owner & Chef Andrew Manning,

Richmond, VA

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

PARACHUTE Chefs Beverly Kim & Johnny Clark, Chicago, IL

PARKWOODS Chef Joe Gentempo, Atlanta, GA

PASTARIA Chef Gerard Craft, Nashville, TN

PELATO Chef Anthony Scotto, 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

REGINA'S Chef Elliott Moss, Asheville, NC

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

STRANGE BIRD Savannah, 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

TABARD INN Culinary Partner Ian Boden,

Washington D.C.

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 Chef Jeremiah Langhorne, Washington, D.C.

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



CHEFS + RESTAURANTS

CONTINUED

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 CAFÉ 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.
TUK TUK SNACK SHOP Owner and Chef Sam Fore, Lexington, KY
URBAN WREN Chef Taylor Montgomery, Greenville, SC
WARBUCKS Chef Todd Pulsinelli, New Orleans, LA
WATCHMAN'S Atlanta, GA
WEATHER GAGE Chef Harley Peet, Easton, MD
WHEREWITHALL Chefs Beverly Kim & Johnny Clark, Chicago, IL
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
COMMON HOUSE Various Locations
CRESCENT COMMUNITIES Charlotte, NC
D&A COMPANIES New York, NY
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
ORION AMPHITHEATER Huntsville, AL
PALMETTO BLUFF Bluffton, SC
RAINES Florence, SC
RUSSELL LANDS ON LAKE MARTIN Alexander City, AL
SOBRO GUESTHOUSE Nashville, TN
SOUTHALL Franklin, TN
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
THE VIEW Charleston, SC

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
OOHI 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
OTAKU RAMEN 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
THE SOUTHERN FOODWAYS ALLIANCE GUIDE TO COCKTAILS Jerry Slater and Sara Camp Milam
VINEGAR & CHAR Southern Foodways Alliance

FOOD + BEVERAGE PRODUCTS

ANGEL OAK Charleston, SC
BREW LAB TEA Jennie Ripps, New York, NY
CATHEAD DISTILLERY Jackson, MS
CREATURE COMFORTS BREWING COMPANY Athens, GA
DELAPLANE CELLARS Delaplane, VA
EDWARD'S VIRGINIA SMOKEHOUSE Surry, VA
FOGGY RIDGE CIDER Dugspur, VA
GEORGIA PEACH TRUCK Atlanta, GA
GIGPRO
 Founder Ben Ellsworth & CEO Sam Mylrea, Charleston, SC
GOOD PEOPLE BREWING Birmingham, AL
MANCHESTER FARMS QUAIL Columbia, SC
NORTH CAROLINA WINE
OWL'S BREW New York, NY
PALMETTO BREWERY Charleston, SC
PROPOSITION COCKTAIL CO. San Francisco, CA
RDV VINEYARDS Delaplane, VA
REVELATOR COFFEE COMPANY Atlanta, GA
SPIRITLESS Austin, TX
SUGAREE'S BAKERY New Albany, MS



FOOD + BEVERAGE PRODUCTS

CONTINUED

TABLE 22 New York, NY
THE MARFA SPIRIT CO. Marfa, TX
VERONI Correggio, Italy
WHITE STONE OYSTER CO. White Stone, VA

SERVICES

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

NON-PROFITS + ORGANIZATIONS

INTERNATIONAL FRESH PRODUCE ASSOCIATION
JONES VALLEY TEACHING FARM Birmingham, AL
PAY IT FORWARD ALABAMA Birmingham, AL
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
RESY New York, NY
SOUTHERN SCHOLAR Dallas, TX
THIS LAND Raleigh, NC
Y'ALLSOME Charleston, SC