



# PAST CLIENT PORTFOLIO

May 2025

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## CHEFS + RESTAURANTS

**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.  
**ASHEVILLE PROPER** Asheville, NC  
**AUDREY** Chef Sean Brock, Nashville, TN  
**AUGUST** Chef Ross Dover, New Orleans, LA  
**AUTOMATIC SEAFOOD & OYSTERS** Executive Chef & Owner Adam Evans, Birmingham, AL  
**A'VERDE COCINA & TEQUILA LIBRARY** Chef Katsuji Tanabe, Cary, NC  
**BACALAR** Chef & Partner Gabe Eroles, Austin, TX  
**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 CONTINENTAL** Sean Brock, Nashville, TN  
**BAR LA FÊTE** Chefs Kristen Hall & Victor King, Birmingham, AL  
**BAR MASH** Charleston, SC  
**BAR OTAKU** Chef & Owner Sarah Gavigan, Nashville, TN  
**BAS ROUGE** Chef Harley Peet, Easton, MD  
**BAR VAUTE** Bar Manager Brittany Park, Charleston, SC  
**BEEFSTEAK** Chief of Produce Bennett Haynes, Washington, D.C.  
**BENNE ON EAGLE** Chef John Fleer, Asheville NC  
**THE BETTY** Chef Thomas Davis, Atlanta, GA  
**BEVERLY KIM and JOHNNY CLARK** Chicago, IL  
**BIBLIO** Charlotte, NC  
**BIG DADDY'S** Owner Frank Scibelli, Charlotte, NC  
**BIG SPOON** Birmingham, AL  
**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  
**BOURBON STEAK** Chef Michael Lishchynsky, Nashville, TN  
**BOW & ARROW** Chef David Bancroft, Auburn, AL  
**BONTERRA** Owner John Duncan, Charlotte, NC  
**BRASSERIE LA BANQUE** Chef Jared Hammond; Charleston, SC  
**BREAD & BUTTERFLY** Chef & Owner Billy Allin, Atlanta, GA  
**BUMBLE BEE JUICE** Chef Harley Peet, Easton, MD  
**BUNKERS** Auburn, AL

**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  
**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  
**COUNTER-** Chef & Partner Sam Hart, Charlotte, NC  
**CRANK + BOOM** Owners Toa + Mike Green, Lexington, KY  
**CROSS-EYED CRITTERS WATERING HOLE** Nashville, TN  
**CULTURA** Chef Jacob Sessoms, Asheville, NC  
**CURRENT CHARCOAL GRILL** Chef Adam Evans and Chef Luke Joseph, Birmingham, AL  
**THE DABNEY** Chef Jeremiah Langhorne, Washington, D.C.  
**THE DABNEY CELLAR** Chef Jeremiah Langhorne & Beverage  
**THE DABNEY CELLAR** Chef Jeremiah Langhorne & Beverage Director Alex Zink, Washington, D.C.  
**THE DAILY** Owners Michael & Melody Shemtov, Charleston, SC  
**DAUPHINE'S** Chef Douglas Alexander, Washington, D.C.  
**DEAR CHARLES** Baltimore, MD  
**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  
**EIGHT ROW FLINT** Chef & Owners Morgan Weber, Vincent Huynh, and Ryan Pera, Houston, TX  
**ELECTRIC ROOM** Owner of Electric Hospitality Michael Lennox and VP of Culinary Joe Schafer, ELEKTRA FORTH, Atlanta, GA  
**ESPITA MEZCALERIA** Chef Robert Aikens, Washington, D.C.  
**THE ESSENTIAL** Owners Kristen Hall & Victor King, Birmingham, AL  
**THE FAINTING GOAT** Chef Nate Beauchamp, Washington, D.C.  
**FARM** Chef & Partner Brandon Carter, Bluffton, SC



## CHEFS + RESTAURANTS

### CONTINUED

**FELD** Chef Jacob Potashnick, Chicago, IL  
**FÉLIX COCKTAILS ET CUISINE** Owner Félix Landrum, Charleston, SC  
**FISH** Head Chef John Heineke, Washington, D.C.  
**FLIGHT WINE BAR** Owners Swati Bose & Kabir Amir, Washington, D.C.  
**FLORA AND FAUNA** Savannah, GA  
**FODDER & SHINE** Chef Greg Baker, Tampa, FL  
**FORTH** Method Co., Atlanta, GA  
**THE FRANKLIN** Chef Dane Harris, New Orleans, LA  
**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  
**THE GROCERY** Chef Kevin Johnson, Charleston, SC  
**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** Executive Chefs & Partners David and Tonya Thomas, Baltimore, MD  
**HERO DOUGHNUTS AND BUNS** Multiple Locations  
**HERONS RESTAURANT** Chef Steven Devereaux Greene, Cary, NC  
**HIWAY CANTINA** Houston, TX  
**HOT & HOT FISH CLUB** Chef Chris Hastings, Birmingham, AL  
**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  
**INDACO CHARLESTON** Charleston, SC  
**INDACO GREENVILLE** Greenville, SC  
**ILILI** Chef Philippe Massoud, Washington, D.C., New York, NY  
**IL PREMIO** FORTH, Atlanta, GA  
**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  
**JOYLAND** Chef Sean Brock, Birmingham, AL and Nashville, TN  
**JUNE** Chef Sean Brock, Nashville, TN  
**KOWALIGA** Chef Ban Stewart, Alexander City, AL  
**THE LANDING** Chef Brent Cowan, Moneta, VA  
**LIGHTNIN'S GOOD TIMES** Houston, TX  
**LIGHTWELL** Chef Joe Gentempo, Atlanta, GA  
**LITTLE D'S** Asheville, NC  
**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  
**LOWLAND** Chef Jason Stanhope, Charleston, SC  
**LUCA LAGOTTO** Chef Rita Bernhardt, Homewood, AL  
**LUCA MERCATO LOGOTTO** Homewood, AL  
**LUKE** Chef Erik Loos IV, New Orleans, LA  
**LUOGO** Chef Anthony Scotto, Nashville, TN  
**MAGNOLIA POINT** Birmingham, AL  
**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  
**MARTIN SORGE** Chicago, IL  
**MAYA** Chef Jullian Abarca, Charleston, SC  
**MCCRADY'S** Chef Ben Norton, Charleston, SC  
**MCCRADY'S TAVERN** Chef Katy Keefe, Charleston, SC  
**MERCANTILE & MASH** 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  
**MOONLIGHT FORTH** Atlanta, GA  
**THE MOURNING DOVE CAFÉ** Chef Andrea Kirshtein Atlanta, GA  
**NAMI** Chef Edward Lee, Louisville, KY  
**NEAT BOTTLE SHOP & TASTING ROOM** Alys Beach, FL  
**NICK'S QUORUM BAR AND SUPPER CLUB** Chef Marvin Woods, Omaha, NE  
**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  
**OAK STEAKHOUSE CHARLESTON** Chef Sean Bendig, Charleston, SC  
**O-KU D.C.** Washington, D.C.  
**O-KU GREENVILLE** Greenville, SC  
**OLD MAJOR** Chef Justin Brunson, Denver, CO  
**OLD NORTH STATE FOOD HALL** Selma, NC  
**OMETEO** Chefs Gabe Eroles and Kyle Bailey, Tysons, VA  
**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



[THE PEACEMAKER](#) Chef Kevin Nashan, Various Locations  
[PELATO](#) Chef Anthony Scotto, Nashville, TN  
[PENDOLINO](#) Atlanta, GA  
[PIEDMONT RESTAURANT](#) Chef John May, Durham, NC  
[PIHAKIS RESTAURANT GROUP](#) Birmingham, AL  
[THE PINCH](#) Method Co. Hospitality, Charleston, SC  
[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  
[THE PURPLE PIG](#) Chef Jimmy Bannos Jr., Chicago, IL  
[THE QUINTE](#) Chef Jason Stanhope, Charleston, SC  
[THE REFINERY](#) Chef Greg Baker, Tampa, FL  
[REGINA'S](#) Chef Elliott Moss, Asheville, NC  
[THE RESTAURANT AT MEADOWOOD](#) Chef Christopher Kostow, St. Helena, CA  
[REVERIE](#) Chef Johnny Spero, Washington, D.C.  
[REVIVAL MARKET](#) Co-Owners Vincent Huynh, Ryan Pera, & Morgan Weber, Houston, TX  
[RHUBARD](#) Asheville, NC  
[THE RIDDLER](#) Owner Jen Pelka, New York, NY  
[THE RIVER & RAIL](#) Chef Aaron Deal, Roanoke, VA  
[ROBERT ST. JOHN](#) Robert St. John, Hattiesburg, MS  
[RODNEY SCOTT'S BBQ](#) Pitmaster Rodney Scott, Charleston, SC  
[ROOF AT PARK SOUTH](#) THRST Hospitality, New York, NY  
[ROOST](#) Chef Trevor Higgins, Greenville, SC  
[RUMI'S KITCHEN](#) Chef Ali Mesghali, Atlanta, GA  
[RYE STREET TAVERN](#) Chef Andrew Carmellini, Baltimore, MD  
[THE SALT LINE](#) Chef Kyle Bailey, Washington, D.C.; Ballston, VA; Bethesda, 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  
[THE STEWART](#) Chef Harley Peet, Easton, MD  
[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

[SWEETBRIAR THRST](#) Hospitality New York, NY  
[TABARD INN](#) Culinary Partner Ian Boden, Washington D.C.  
[TALLULAH](#) Chef Russell Jones, Columbia, SC  
[TASTY TOWN](#) Birmingham, AL  
[TED'S RESTAURANT](#) Birmingham, AL  
[TERRA](#) Chef Mike Davis, Columbia, SC  
[THINKFOODGROUP](#) President José Andrés, Washington, D.C.  
[TIGER FORK](#) Chef Jong Son, Washington, D.C.  
[TRUTH BBQ](#) Owner and Pitmaster Leonard Botello IV, Houston, TX  
[TUK TUK SNACK SHOP](#) Owner and Chef Sam Fore, Lexington, KY  
[THE URBAN OYSTER](#) Chef Jasmine Norton, Baltimore, MD  
[URBAN WREN](#) Chef Taylor Montgomery, Greenville, SC  
[VERN'S](#) Chef Dano Heinze, Charleston, SC  
[VINNY'S](#) Houston, TX  
[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

[1 HOTEL NASHVILLE](#) Nashville, TN  
[ALYS BEACH](#) Alys Beach, FL  
[BEDDERMAN LODGING CO.](#) Various Locations  
[BRIDGE CREEK INN](#) Clayton, GA  
[CEDAR ROOM](#) Charleston, SC  
[COMMON HOUSE](#) Various Locations  
[CRESCENT COMMUNITIES](#) Charlotte, NC  
[D&A COMPANIES](#) New York, NY  
[THE DRAYTON HOTEL](#) Savannah, GA  
[FIELDHOUSE JONES](#) Nashville, TN  
[GRADUATE KNOXVILLE](#) Knoxville, TN  
[GRADUATE NASHVILLE](#) Nashville, TN  
[THE HERMITAGE HOTEL](#) Nashville, TN  
[THE HISTORIC PARK INN HOTEL](#) Mason City, IA  
[HOTEL BENNETT](#) Charleston, SC  
[HOTEL FLORENCE](#) Florence, SC  
[JW MARRIOTT NASHVILLE](#) Nashville, TN  
[THE KIMPTON SYLVAN HOTEL](#) Atlanta, GA  
[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 STUDY HOTEL AT JOHNS HOPKINS](#) Baltimore, MD  
[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  
THE HANGOUT MUSIC FESTIVAL Gulf Shores, AL  
THE HANGOUT OYSTER COOK-OFF Gulf Shores, AL  
HERITAGE FIRE Various Locations  
HIGH WATER FESTIVAL Charleston, SC  
MUSIC TO YOUR MOUTH Bluffton, SC  
OOH! EVENTS Charleston, SC  
SCENIC CITY SUPPER CLUB Chattanooga, TN  
TASTEMAKER Various Locations  
VA WINE SUMMIT Various Locations  
VIRGINIA WINE BOARD  
WHISKIES OF THE WORLD Various Locations  
THE WHISKY EXTRAVAGANZA Various Locations  
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  
THE FARMHOUSE CHEF 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  
JUSTINE COOKS Justine Doiron  
LOST SPRING Mike Wolf  
THE NEW ORLEANS KITCHEN Justin Devillier  
THE NEW SOUTHERN TABLE Brys Stephens  
OTAKU RAMEN Sarah Gavigan  
OUR SOUTH Ashleigh Shanti  
THE SOUTHERNER'S COOKBOOK  
Dave DiBenedetto, Editors at Garden & Gun  
SOUTHERN LIVING Time Inc.  
THE SOUTHERN FOODWAYS ALLIANCE GUIDE TO  
COCKTAILS Jerry Slater and Sara Camp Milam  
VINEGAR & CHAR Southern Foodways Alliance  
WHAT TO COOK WHEN YOU DON'T FEEL LIKE  
COOKING Caroline Chambers

## FOOD + BEVERAGE PRODUCTS

ANGEL OAK Charleston, SC  
ANGEL'S ENVY Louisville, KY  
BREW LAB TEA Jennie Ripps, New York, NY  
BLANC CREATIVES Waynesboro, VA  
CATHEAD DISTILLERY Jackson, MS  
CREATURE COMFORTS BREWING COMPANY  
Athens, GA  
COMPANION BAKING St. Louis, MO  
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  
THE MARFA SPIRIT CO. Marfa, TX  
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  
TABLE 22 New York, NY  
TEARS OF LLORONA Tequila, Mexico  
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.  
THIS LAND Raleigh, NC  
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  
Y'ALLSOME Charleston, SC