

THE
FINE
ART OF
food

{ The **Daniel Reed Hospitality** group knows how crazy we are in Savannah for great food and the arts, and their latest new hot spot, **Soho South**, extends their unique combination of both! }

Erin McNeil | Photography **China Fagan and Grace Ann Leadbeater**

◉ Jamie Durrence
Managing Partner

◉ Alan Williams
Operations Manager

◉ Casey Belogorska
Curator

◉ Robbie Perkins
Creative Director

◉ Brandy Williamson
Executive Chef



soho south cafe

12 W Liberty Street (912) 233-1633

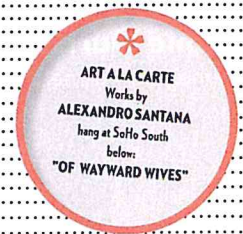
Soho South Cafe, the newest addition to Savannah's Daniel Reed Hospitality group, quietly reopened in late November. Those of us who have long loved their offerings of comfort food are rejoicing – the menu is not unaltered but holds fast to patrons' favorites, including their renowned Tomato Bisque Soup. What Daniel Reed Hospitality has added, with the help of executive chef Brandy Williamson, creative director Robbie Perkins, curator Casey Belogorska, partners Jamie Durrance and Reed Dulany, and manager Alan Williams, is a sense of eclectic refinement and style. Daniel Reed Hospitality, known for the restaurants Local 11ten and The Public Kitchen and Bar, was excited to take this step into less formal dining. Durrance said that by "starting from where they [the previous owners of Soho] left off," they were hoping to "pay homage to what was already here" and add trending and fashionable décor to the already comfortable 5400 sq. ft. warehouse space. They have definitely succeeded.

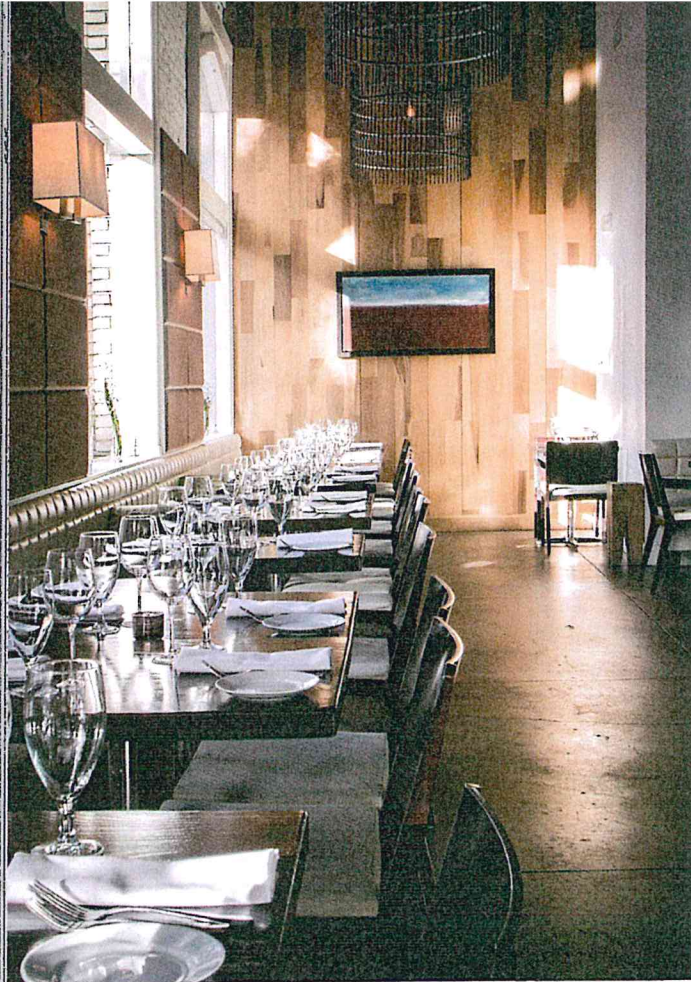
The refurbished interior of the Soho South Cafe retains many objects from the original: the fireplace, the baby grand piano, and even the tables and chairs. Some of the newer additions include a beautiful, centrally located custom-made clock. Hanging from the exposed iron bars, it is reminiscent of train stations and

lends an industrial excitement to the bustling 150-seat restaurant.

Newly uncovered, the west side of the large room is filled with enormous original windows, offering changing light all day. Add in the new small trees that help separate tables, and it almost feels like eating al fresco. Apart from the main dining room, Soho South Cafe now boasts a beautiful parlor/bar area. The distressed plaster reveals original red brick, and the period wallpaper offsets the high ceilings, dark wooden bar, and, once again, large windows. Retaining the original black-and-white-checked floors, the parlor area is sure to be a new launching point for a night on the town. It is a lovely marriage of the original Soho Cafe with the upscale taste and ambiance Savannahians have come to expect from Daniel Reed Hospitality.

While the renovated Soho South Cafe manages to retain its original eccentric charm, this new venture is not a departure from the Daniel Reed Hospitality brand. It is an extension of their mission to serve the Savannah community and is rooted in "really listening to our clientele and our customers about what they want," Durrance explains. Reed and Meredith Dulany started Local 11ten in 2007, and Durrance came on as general manager in 2009; shortly thereafter, in 2010, Daniel Reed Hospitality was born. The core of the company rests on the principles of local food and local talent, Southern hospitality, an openness to opportunity, and a family-oriented management style that extends to all employees.





Local 11ten

1110 Bull Street (912) 790-9000

Local 11ten's success boiled down to excellent food, wonderful service, and an eye for expansion centered on Savannah's needs. When it first opened south of Forsyth Park, it "was off the beaten path. In the beginning, people were like, 'Wow, a restaurant in that area doesn't really make sense,'" Durrence remembers. It was a challenge to get residents and tourists alike to trek that far south. When Durrence came on as general manager in 2009, he worked on tightening up service, added a large dining room for private parties, and embarked on the rooftop lounge, The Perch.

These additions cemented Local 11ten as an area favorite. "Once we got the consistency down, people really made their way down to that area. I think Local is successful because it is off the beaten path—what makes Local local is not only the local food but also the local people that hang out there." Tucked into an area of Bull Street that is equal parts businesses and private homes, Local 11ten's siren call is now heard by inhabitants and visitors in search of world-class cuisine. While its signature is undoubtedly a menu that rotates quarterly and is resplendent with locally sourced food, Local 11ten continues to benefit from a corporate "culture that people want to be a part of."

Durrence is proud to offer his employees room to grow their skills and expand their repertoire. Daniel Reed Hospital-

ity strives to "create this environment where people are proud to work for." When they're proud, they tend to work harder, they're loyal, and so that's just kind of how we do it—we've developed infrastructure on the corporate side based upon that same sort of style. "If they need anything, they know that we have that support there. It's kind of hard to explain, but the best way to explain it's a family company."

For former Local 11ten bartender Casey Belogorska, this meant being asked to act as both a bartender and a server, eventually to become the company's proprietor. "They have given me the opportunity to be experimental. To show people that what are happening in this community and traditional galleries aren't necessarily going at. I do my best to look for artists that interest me and who have ideas that inspire me. I hope it interests and stimulates and helps to create a harmonious space for people to be in."

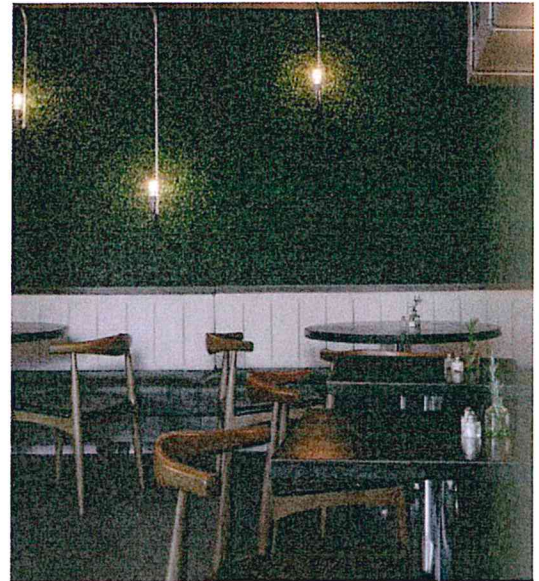
Belogorska works extensively with Southern artists, many of whom are Savannahians, to craft the perfect ambience for Local 11ten and SoHo South Cafe. Just as the menus change with the seasons, so, too, does the artwork. The restaurant's strategy encourages relationships with local artists and gives them a new platform, often a new audience for their work. Currently on display at SoHo South Cafe are paintings from Savannah architect and painter Alexandro Santana, and the artwork at Local 11ten are by Christina Edwa-



LEFT: SPICY PRINCE EDWARD ISLAND MUSSELS, TOMATO, CHERRY PEPPERS, BASIL, GARLIC, WHITE WINE
RIGHT: SEARED SEA SCALLOPS, CREAMED CAROLINA RICE, CHIONGIA BEETS




 LEFT: SCALLOPS WITH ISRAELI COUSCOUS, MINT PESTO, BUTTERNUT SQUASH PUREE, BALSAMIC GLAZE
 RIGHT: MUSSELS WITH LEEKS, TOMATOES, BASIL, WHITE WINE, AND FETA



the public

1 W Liberty Street (912) 200-4045

Flushed with the success of Local 11ten and never the types to miss out on an excellent opportunity, Daniel Reed Hospitality embarked on The Public in 2011, opening it in September 2012. The Public is located in the center of the Historic Landmark District (Liberty and Bull Streets), in what used to be the long-standing Charlotte's Corner T-shirt shop. Durrence describes the lead up to The Public as "riskier." While long-time Savannah residents were excited about the building's renovations, it was Daniel Reed Hospitality's second restaurant, and thus the bar was set very high.

"We knew that we wanted to do something completely different from Local. Our clientele that came to Local wanted something a little more casual because they couldn't come to Local once a week, four times a month, but they still wanted that."

Unlike Local 11ten, The Public does not have room for artwork because of its sweeping expanse of glorious windows that leave little wall space. Sitting in the corner of The Public feels like eating in a bistro in New York City—except that the vitality of downtown Savannah rushes by while the inside is a testament to the pleasures of leisurely dining. Creative director Robbie Perkins agrees, citing a love of city life and the desire to fill voids and bring new experiences to the citizens of Savannah—"there is just so much to do." Perkins' enthusiasm is palpable. When asked

if they were considering adding a fourth restaurant, both Perkins and Durrence simply laughed and promise never to let any or a-lifetime opportunities slip by.

With every new restaurant, Daniel Reed Hospitality continues to grow its lustrous family. Each restaurant serves a unique and important aspect of our Savannah community, and each is committed to the highest standards.

Durrence told me: "It doesn't matter how beautiful the restaurants are, because without a culture where everybody feels like family, nobody is going to be happy in the end. You'll have unhappy customers and unhappy employees, and there is no success in that. I think that's a bigger part to be made about the company as a whole—it's a family." 


Recipient of the
American Institute
of Architects awards
for excellence.



And the winner is...

The Public by Dawson Architects

Known for its artful culinary dishes, The Public is also a renowned part of Savannah's contemporary architectural heritage. The structure was a recent recipient of the American Institute of Architects awards for excellence. Designed and executed by Dawson Architects (dawsonarch.com), The Public is one of the best revitalization projects on a downtown corner. Because of its presence, the southwestern corner of Bull and Liberty streets bustles with life.

The Public was not always the place to see and be seen. It was originally constructed in 1888 as a walled garden belonging to the adjacent historic house at 3

West Liberty. At some point in the early 20th century, the garden was enclosed and a rooftop terrace was created above it. The exterior housed retail operations since 1916. It wasn't until this renovation that the old store fronts were removed and the rhythm of the original garden doors and awnings was restored.

Today the rooftop dining garden is one of the most popular and elegant outdoor spaces downtown. The interior character of the original exposed beams was restored and are accentuated with lighting. The Public is Daniel Reed Hospitality at its finest!

