



## **Kevin Rathbun Steak Opens in Inman Park**

Opening May 30, 2007

For Immediate Release

**ATLANTA, GA. May 30, 2007:** Chef Kevin Rathbun, along with his wife Melissa, and business partners, Cliff Bramble & Kirk Parks, have just opened their newest venture, [Kevin Rathbun Steak](#). Located at 112 Krog Street in the Inman Park area of Atlanta, and only a block from [Rathbun's](#) & [Krog Bar](#), Kevin Rathbun Steak will be open for dinner six nights a week starting May 30<sup>th</sup>.

Introducing his version of the modernized steakhouse, Kevin's menu items include U.S.D.A Prime Steaks, smaller steak portions that can be shared, and prime steaks for two, three, or four that will be sliced and served tableside. The [menu](#) also has a mixture of Italian, Creole and Asian items along with Fish, Soups, Salads, and Sashimi. He has blocks of fish that he calls "slabs" and an extensive list of sides and hot and cold small plates. He also has classics like Steak Diane, (his Mother used to do this tableside) Seafood Gumbo, Scallops Rockefeller, and Crabmeat Imperial.

Keeping sustainability in mind, there are local organic ingredients on the menu that include Georgia Lettuces, Beets, Onions, and Radishes. Alternative entrée selections include Braised Short Rib, a Ribeye Burger, Roasted Chicken, Vegetarian Dishes, and a Pork Porterhouse. His large medley of sides includes new and old favorites like Jalapeno Creamed Corn and Smoked Tomato Grits. For the worldwide wine selection, there are twenty-eight by the glass and eighty-five percent of the wine list is available for under one hundred dollars. For those wanting more, ask for his private wine list.

The Johnson Studio [designed](#) Kevin Rathbun Steak. Upon entering, you pass through the oversized glass door and glass covered awning, the atmosphere is dark and is filled with hand-cut stacked walnut wood walls, charcoal brick, aged wood flooring, walnut framed liquor displays, black leather chairs & booths, original iron columns, and a custom twenty-foot brushed aluminum lit branch chandelier that overlooks the dining room. The long candlelit bar top creates an intimate but lively atmosphere. The bleached walnut bar features a floor to ceiling wine wall, custom beltline train scrolls, and a projection lit display with amber and abstract painting. In the one hundred year old cellar is Chef Kevin's "Cookbook Library", where guests can peruse their favorite titles.

Clearly dominating the open kitchen are two stand-alone 1800-degree infrared broilers. These ovens are famous for cooking fast, sealing juices, and charring meats. Included in the kitchen area is The Big Green Egg, which is derived from the Ancient Kamado cooker. It is a kiln fired ceramic cooker, which can smoke, roast and grill meats at lower temperatures.

The outside area features a beltline lounge with large teak couches and a patio dining area for thirty-five people. (Kevin Rathbun Steak sits directly on Atlanta's proposed beltline.)

Hues of espresso brown, charred walls, dark hardwood flooring and bell pepper red can be seen around the dining room. Looking around, one can see the textures of old-style brick, updated hardwood, and last century's tall iron columns. Combined, they blend together to make a warm, dramatic, and intimate speak-easy atmosphere. Complementary self and valet parking welcome guests into this new Atlanta dining destination.

For more information, please contact Cliff Bramble or Kevin Rathbun directly at 404.524.8280 or via the website at [www.kevinrathbunsteak.com](http://www.kevinrathbunsteak.com) .

###

KEVIN RATHBUN  
S T E A K

**Design of Kevin Rathbun Steak**

The Johnson Studio designed **Kevin Rathbun Steak**. With the entrance being at the back of the building, it keeps with a dark, somewhat mysterious vibe and gives the restaurant a "speak-easy" feeling. When you walk through the sleek and shiny glass door, upon entering, you part dark velvet curtains. Walking inside, the atmosphere is filled with dark hand-cut stacked walnut wood walls, bricked charcoal, newly aged wood flooring, walnut framed liquor displays, black leather chairs & booths, original iron columns, and a custom twenty-foot brushed aluminum lit branch chandelier that overlooks the dining room. In the one hundred year old cellar is Chef Kevin's "Cookbook Library", where guests can peruse their favorite titles.

**Bar Area:** Artists from Cherry Lion Studios created the back bar panels. Inspired by the graffiti covering the exterior of the building, they represent the powerful color and strong composition of refined graffiti that one can see on the buildings exterior. The long candlelit bar top creates an intimate but lively atmosphere. The bleached walnut bar features a floor to ceiling wine wall, vintage beltline train scrolls, and a projection lit display with amber and abstract painting.

The **beltline lounge** features dark chocolate woven resin sofas with green throw pillows mixed with oversized teak lounge chairs. (Kevin Rathbun Steak sits directly on Atlanta's proposed beltline.) The patio dining area features dark woven resin dining chairs shaped in a round, "wrap around you" sort of way. The sleek green cushions, and white matted tables, along with the large shapely planters filled with lush green trees and shrubs, helps in creating a clean and eclectic dining atmosphere.

Clearly dominating the open kitchen are two stand-alone 1800-degree infrared broilers. These ovens are famous for cooking fast, sealing juices, and charring meats. Included in the kitchen area is The Big Green Egg, which is derived from the Ancient Kamado cooker. It is a kiln fired ceramic cooker, which can smoke, roast and grill meats at lower temperatures.

Hues of espresso brown, charred walls, dark hardwood flooring and bell pepper red can be seen around the bar & dining room. Looking around, one can see the mixture of old-style brick, updated hardwood, and last century's iron columns. Combined, they blend together to make a warm and fun atmosphere.

Complementary self and valet parking welcome guests into this new Atlanta dining destination.

KEVIN RATHBUN  
**S T E A K**

[Fact Sheet](#) for Kevin Rathbun Steak

<b>Opening Date:</b>	<b>May 26, 2007</b>
<b>Public Relations:</b>	<b>In House by contacting <a href="#">Cliff Bramble</a>/Kevin Rathbun at 404.524.8280</b>
<b>Owners:</b>	<b>Kevin &amp; Melissa Rathbun Clifford Bramble, Jr. Kirk Parks</b>
<b>Phone:</b>	<b>404.524.5600</b>
<b>Fax:</b>	<b>404.524.5666</b>
<b>Address:</b>	<b>154 Krog Street Ste 200 Atlanta, Georgia 30307</b>
<b>Seating Capacity:</b>	<b>Bar area: 39 seats Dining area: 175 seats Beltline Patio Area: 35 seats</b>
<b>Hours:</b>	<b>M-Thur: Dinner only 5:30-10:30 F &amp; Sat: Dinner only 5:30-11:30 Closed on Sunday</b>
<b>Reservations:</b>	<b>Recommended</b>
<b>Patio:</b>	<b>Beltline Patio has 35 seats Beltline Lounge has 20 seats</b>
<b>Cuisine:</b>	<b>Steak, Seafood, &amp; Alternatives</b>
<b>Wine List:</b>	<b>List of 200 wines and Private Chef List</b>
<b>Dress Code:</b>	<b>Business Casual</b>
<b>Credit Cards:</b>	<b>All Major Accepted</b>
<b>Parking:</b>	<b>Complimentary Self &amp; Valet Parking</b>
<b>Architecture:</b>	<b>The Johnson Studio</b>
<b>Website:</b>	<b><a href="http://www.kevinrathbunsteak.com">www.kevinrathbunsteak.com</a></b>

KEVIN RATHBUN  
S T E A K

**KEVIN RATHBUN – BIO**

Kevin gets his motivation from where he came from and with his newest restaurant **KEVIN RATHBUN STEAK**, he pays homage to the big league steakhouses. With the opening of **KEVIN RATHBUN STEAK**, he continues to bring his savvy Kansas City hospitality and his love of entertaining to the Atlanta area.

Kansas City has been widely known for its large stockyards. It has the reputation as being the home of BBQ and one of the most widely known jazz birthplaces. Its history includes stockyards being constructed as early as 1871 as well as introducing many of the jazz greats to America and beyond. This, in part, has made Kansas City an icon.

For Kevin, growing up in Kansas City brings back great memories. As a child, Kevin was raised in a household that was filled with hospitality. His mother, relocating from rural Missouri, moved to Kansas City and started her career in restaurants. She played an inherent role in his career. And for 35 years she built her knowledge of restaurant hospitality into operating fine restaurants in and around Kansas City. His father, a 20-year jazz musician, also played the role of entertaining patrons during the night. With this attention to making guests happy, there is no wonder Kevin followed in their footsteps.

At the Rathbun house, steak was an every night happening. Kevin's father, (who was friends with one of the more talked about meat packing plants in Kansas City,) brought home the true goods from his wise guy friend. Kevin's mother set the table, and as Kevin says, "There wasn't a night that went by that wasn't a production." From the china, glass and silver, to the multiple friends that were entertained, the jam sessions would always continue into the late night hours.

Now, at **Kevin Rathbun Steak**, Kevin will recreate some of the memories of his youth. He is bringing the attention to detail and the best steak that money can buy. He brings the love of the table and the passion for friends and family to his newest venture. He now invites *you* to his house to experience the hospitality that his parents instilled within him and hopes to offer up the great food and cheer that has inspired him to open his own steak house.

With over 31 years of experience, Kevin has prided his success on what he calls a mutual fund, which maintains an upward mobility of hospitality, education and an unprecedented thirst for knowledge. He has worked with celebrity chefs and restaurateurs such as Bradley Ogden, Emeril Lagasse, Stephen Pyles, Ella Brennan and Pano Karratossos and he has honed not only his technique in the kitchen, but his passion for owning and operating his own businesses.

Over achieving was the drive for Kevin. While Kevin was Chef at Baby Routh in Dallas, it received the DiRona award for dining excellence. His drive and passion landed him the chef's position at Nava in Atlanta where he brought Southwestern food cuisine to the city. Nava became an instant hit and was noticed both locally and nationally, and since 1995 has been continuously voted one of the top five restaurants in the city.

Earning Esquire magazines "Top New Restaurant" for Nava was a highlight, as was being the Corporate Chef of the Buckhead Life Restaurant Group. Overseeing Blue Point, Kyma, and The Buckhead Diner while at that company added to his list of accolades, which propelled him to go out on his own.

In May of 2004, Kevin opened his namesake restaurant "**Rathbun's**" in Atlanta. It opened to critical acclaim and was voted by Esquire Magazine as one of the "Top New Restaurants in the Country". Since the inception of Rathbun's, Kevin has opened a second restaurant Krog Bar. It is located next door to Rathbun's and has received local and national acclaim.

Kevin resides in Atlanta with his wife, Melissa. In his spare time, he enjoys, philanthropy, reading cookbooks, dining out, fine cigars, traveling and humbly admits that he would have a passion to restaurant designing in his next life.

### **CLIFF BRAMBLE – BIO**

Cliff Bramble is the General Manager and Partner of Rathbun's, Krog Bar and Kevin Rathbun Steak. A native of Coventry, Rhode Island, he is a 27 year veteran to the hospitality industry. Cliff brings along a drive and passion for the restaurant and business side of the operation.

From 1985 to 1991, Cliff worked for the Marriott Corporation. In 1985, he opened the La Jolla Marriott then went on to open the Mobil four-star Desert Springs Marriott in Palm Desert, California. He was then sent to the San Diego Marriott & Marina and was the General Manager of a high-volume seafood restaurant until returning back to Palm Springs to work at the Marriott's Rancho Las Palmas Resort. From 1991 to 1995, Cliff operated his own café until he was asked to join in the opening team of NAVA (Buckhead Life Restaurant Group) in Atlanta. Ultimately, Cliff became the General Manager of NAVA and then the Operations Director for Buckhead Bread Company and Corner Café. (Buckhead Life Restaurant Group).

Originally from Rhode Island, where he attended Johnson & Wales University, Cliff resides in Norcross with his wife Kyra, and their daughter, Stevie. In his spare time, he enjoys cooking, computers, marketing, financial and business planning.

### **KIRK PARKS – BIO**

Kirk Parks is the Pastry Chef and Partner of Rathbun's, Krog Bar and Kevin Rathbun Steak. Born, raised and educated in a small farming community in the Midwest, Kirk worked at the local steel mill until he acted on his love for the culinary field by taking a job at a local restaurant. In the mid eighties, Kirk moved to Houston, Texas and began working at the Brennan's of Houston Restaurant. From there, Chef Parks moved on and became the Pastry chef of Baby Routh in Dallas, Texas under Chef Stephan Pyles. During this time, Chef parks contributed to Pyles' first cookbook "The New Texas Cuisine".

In 1993, Chef Parks became the Executive Pastry Chef at Jumby Bay Island Resort, an exclusive resort in the British West Indies, until 1995 when Executive Chef Kevin Rathbun lured him away to work at NAVA in Atlanta. From 1995 to 2004, Kirk created incredible desserts for NAVA. NAVA is owned by the prestigious Buckhead Life Restaurant Group, which includes: Bluepointe, Pano and Paul's, 103 West, Buckhead Diner, Chops, Pricci, Veni Vidi Vici, Atlanta Fish Market, Kyma, Bluepoint, Buckhead Bread Company and Corner Café. While at NAVA, Chef Parks completed his degree in the culinary arts program with honors from the Art Institute of Atlanta.

Chef Parks has garnered many awards, including in 1993, The James Beard Foundation, Baker of the Year of the Southwest. Chef Parks has been published in Southern Living Magazine, Food and Wine, Bon Appetite, Gourmet, Atlanta Magazine, as well as appearances on many local TV stations.

Chef Parks has won awards and honors for such acclaimed desserts as his B&B Cube, Banana Quesadilla, Apple Pinon Enchilada and the Chocolate Pecan Pie. He teaches cooking classes at local cooking schools such as Cooks Warehouse and The Kroger Cooking School and has consulted on various area restaurant dessert menus. Chef Parks is in the process of writing a pastry cookbook that will demonstrate the ease of preparing restaurant desserts at home. Kirk resides in Marietta, Georgia with his wonderful wife, Freida and stepdaughter, Kimberly.

### **Melissa Norman Rathbun – Bio**

Melissa Norman Rathbun is a Partner of Rathbun's, Krog Bar and Kevin Rathbun Steak. A native of New Orleans's, Louisiana, she is a 32 year veteran in the hospitality industry. Melissa brings along a passion for front and back of house operations.

From 1976 to 1979 Melissa worked for the Provencal Hotel as the concierge and front desk clerk in N.O. Louisiana. After honing her skills in the front of the house, in 1979 she spent the next 10 years as executive secretary of Commander's Palace where she broadened her skills in accounting, budgets and day-to-day financial operations. In 1989, Melissa moved to Dallas, Texas where she became the Office Manager for the Mozzarella Cheese Company (a hand crafted artisan cheese factory) where she was responsible for all accounting, marketing and promotional materials as well as day-to-day operations. Melissa moved to Atlanta, Georgia in 1994 and went back to the front of house to become the Maitre'D at Nava where her and her husband Kevin worked side by side building clientele and loyal patrons for 9 years with the Buckhead Life Group. Today 3 years into the opening of Rathbun's and Krog Bar Melissa plays an intricate roll in maintaining financial operations, guest and employee relations and overall support of this growing restaurant company. Now three years later she along with Kevin will open Kevin Rathbun Steak.

With a passion for the industry she has a philosophy second to none in pleasing the guest and growing the business, Melissa resides in Atlanta with her husband Kevin. In her spare time she enjoys traveling, Fine dining and cooking.

KEVIN RATHBUN  
S T E A K

## HOT SMALL PLATES

### Oysters & Okra, Lightly Fried

Creole Remoulade

### Shellfish Tamale

Scallops, Shrimp & Ancho Chile

### Jumbo Crab Cannoli

San Marzano Tomatoes, Basil

### Crabmeat Imperial

N.O. Style

### Sweet Corn Risotto

Shaved Parmesan

### Kobe Beef Meatballs

Mushroom Soy Jus

### BBQ Pork Shoulder

Kamado Smoked, 420 BBQ Sauce

### White Asparagus, Serrano Ham

Wrapped & Pan Roasted

### Salt & Pepper Lobster Fritters

Sesame, Serrano Chile

## COLD SMALL PLATES

### Ahi Tuna Poke

Soy Syrup, Pine Nuts, Wasabi Mayo

### Georgia Shrimp Ravigote

Creole Mustard Dressing

### Daily Ceviche

Chef's Choice

### Jerked Salmon (Rare)

Habanero Mojo

### Beef Tartare

Crisp Butter Bread, Organic Egg

### Heart of the Ribeye Carpaccio

Horseradish Paint, Arugala, E.V.O.O.

## CHILLED SEAFOOD TOWERS

### Colossal Jumbo Lump Crab

### Jumbo Shrimp Cocktail (3 each)

### Littleneck Clams (3 each)

### Oysters on the 1/2 Shell (6 each)

### Cold Water Lobster Tail 8 ounce

### Ahi Tuna Sashimi

### Hamachi Sashimi

### Red Snapper Sashimi

Mix and Match as you like from our bountiful coasts,  
With Cocktail Sauce, Mustard Sauce, Remoulade  
Mignonette, Drawn Butter, Soy, Wasabi

## SALADS & SOUPS

### Vine Ripe Tomatoes

Vidalia Onions, Chervil Mustard Dressing

### Warm Spinach Salad Flatbread

Hot Bacon Dressing, Shaved Organic Egg

### Chopped Salad

Crispy Onion Ring, Blue Cheese, Chayote  
Heart of Palm, Tomatoes, Red Onion, Cucumber

### Priscilla's Caesar

Romaine, Parmesan Reggiano, White Anchovies

### The Wedge

Iceberg, Stilton Bleu, Smoked Bacon Plank

### Organic Roasted Beet Salad

Sweet Grass dairy Goat Cheese, Candied Pecans

### YaYa's Seafood Gumbo

Shrimp, Oysters, Crab, File'

### Today's Beltline Chowder

KEVIN RATHBUN  
S T E A K

**U.S.D.A PRIME MEATS**

**Dry Aged Steak for 2**

**Dry Aged Steak for 3**

**Dry Aged Steak for 4**

**Filet Mignon** 6, 12 ounce

**Prime NY Strip** 16 ounce

**Prime Delmonico** 10, 20 ounce

**Prime Bon-In Ribeye** 22 ounce

**Lamb Porterhouse** 8, 16 ounce

**Veal Chop** 14 ounce

**STEAK TEMPERATURES**

<b>Blue Rare</b>	<b>Very Red, Cold Center</b>
<b>Medium Rare</b>	<b>Red, Cool Center</b>
<b>Medium</b>	<b>Red, Warm Center</b>
<b>Medium Well</b>	<b>Pink, Hot Center</b>
<b>Well Done</b>	<b>Dull Pink Center</b>
	<b>Not Recommended</b>

**STEAK ACCOMPIMENTS**

**Pinot Noir Vinaigrette**  
**Stilton Bleu Cheese Butter**  
**Black Truffle Butter**  
**House Steak Sauce**  
**Béarnaise/Hollandaise**  
**Peppercorn Sauce**

**FISH AND SHELLFISH**

**Scottish Salmon Slab**  
 Candied Pecan Butter

**West Coast Halibut Slab**  
 Marinated Tomatoes, Capers and Basil

**Ahi Tuna Slab**  
 Ponzu, Ginger, Scallions

**Char Broiled Whole Bronzini**  
 Garlic Butter

**Diver Scallop Rockefeller**  
 Spinach, Parmesan

**Char Broiled Australian Lobster Tail**  
 Drawn Butter, Lemon

**ALTERNATIVE SELECTIONS**

**Roasted Duck Breast**  
 Red Curry Jus

**Ashley Farms Chicken**  
 Rosemary Jus

**Pork Porterhouse**  
 Chimmichurri

**Bone-In Braised Beef Short Rib**  
 Balsamic Jus

**Prime 10 oz Rib eye Steak Diane**  
 Brandy, Mushrooms, Shallots

**Prime 10 oz Rib eye Burger**  
 Griddled Onions, Traditional Garnish

**SIDE SELECTIONS**

**Steak House O-Rings**

**Garlic Spinach**, Cold Press Olive Oil

**Traditional Creamed Spinach**, No Nutmeg

**Cauliflower Gratin**, Aged Gouda

**Zucchini Picatta**, Parsley, Lemon

**Shaved Brussel Sprouts**, Smoked Bacon

**Crispy Fried Okra**, Creole Remoulade

**Pan Roasted Sonoma Mushrooms**, Shallots

**Jalapeno Creamed Corn**, Scallions

**Smoked Tomato Grits**

**Elbow Mac & Cheese Tart**, Truffle Bread Crumbs

**Steamed Broccoli**, Government Cheese Sauce

**Oregano-Garlic Roasted Potatoes**

**Creamy Mashed Potatoes**, Vermont Butter

**French Fries**, Rathbun's Bleu Cheese Fondue

**Scalloped Sweet Potatoes**, Gruyere

**Twice Baked Potato of the Day**

• AFTER STEAK MENU •

**Mrs. R's Pecan Praline Parfait**, Sugar-Cane Syrup, Chantilly Cream

**Chocolate-Chocolate Layer Cake**, Drunken Chocolate Sauce

**Southern Ice Box Cheesecake**, Graham Cracker Crust, Lemon

**Rose Brut Champagne Sorbet**, Toasted Filo Crisps

**Krog St. Ice Cream Bombe**, Raspberry, Chocolate, Pistachio

**Black Bottom Crème Brulee**, Berry Sugar Glaze

**Traditional Zuppa Anglicize**, Brandy, Toasted Almonds

**Today's Personal Deep Dish Pie**

## KEVIN RATHBUN STEAK - BUILDING HISTORY

**The original building** was constructed as a cotton warehouse and was built in the heyday of Atlanta's mercantile boom in the mid-1890s. At the same time, Joel Hurt was developing the surrounding area into Atlanta's first planned community and one of the nation's first garden suburbs, Inman Park.

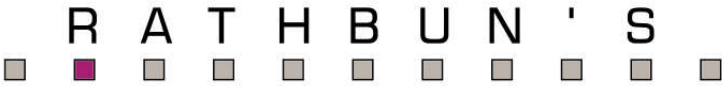
**In the early 1940s**, the building caught fire, leaving little more standing than the solid brick exterior walls. The scorched wooden interior was eventually replaced with a modern steel frame. Parts of the original wooded ceiling are still in Kevin Rathbun Steak. In 1941, the Clorox Company acquired the building to house its fourth production facility in the United States and its first in the South. Thirty years later, when Clorox moved to a larger location, the building was again transformed – this time into “The Black Box,” a widely respected rehearsal hall for Atlanta's musicians. The 70 individual music studios frequently echoed thunderous music into the wee hours of the morning in this quasi-industrial/residential neighborhood.

**Kevin Rathbun Steak** is surrounded by small in-town neighborhoods like Grant Park, Virginia Highland, Cabbagetown, Candler Park, Morningside, Emory, Druid Hills, Midtown, Old Fourth Ward, Little Five Points, and is only two miles from the downtown hotel and convention trade. The restaurant is only fifteen minutes from Atlanta's Hartsfield-Jackson's International Airport.



**RATHBUN'S – INFORMATION**

Rathbun's & Krog Bar are owned and operated by three industry veterans.  
Chef Kevin Rathbun, General Manager, Cliff Bramble, and Pastry Chef, Kirk Parks.  
Combined, they have over 90 years of restaurant experience.



**ABOUT RATHBUN'S**

Rathbun's awards are many. Rathbun's was named as one of the "Best New American Restaurants of 2004" by Travel and Leisure Magazine, "Best New Restaurant 2004" by Esquire Magazine, "Best New Restaurant" by Atlanta Magazine, "Best New Restaurant" by Creative Loafing and "Restaurant of the Year" by Atlanta Magazine. Jezebel Magazine selected Rathbun's as the "Best New Restaurant" in 2004. It was featured in USA TODAY as a "New Gourmet Selection of Restaurants" and in Bon Appetit Magazine as "Where to Eat Now". It has received the "Silver Spoon Award" (Top 10 Restaurants in Georgia) from Georgia Trend Magazine. It has received "Three Forks" by Knife & Fork, "Four Stars" by Creative Loafing, and "Four Stars" by the Atlanta Journal Constitution. Rathbun's was chosen from Bon Appetit under "What's Hot & Where the Knowing are Going". The Atlanta Journal Constitution also selected Rathbun's as one of the "Top Ten" Restaurants in the city.

KEVIN RATHBUN  
S T E A K



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### [KROG BAR INFORMATION](#)

[Krog Bar](#) has been recognized by Travel & Leisure Magazine, National Geographic Traveler, Atlanta Journal Constitution as one of Atlanta's "Top 50" Restaurants, by Atlanta Magazine as one of the "Best New Restaurants", Recognized as "Best Tapas" by Creative Loafing Magazine, and has received "Three Stars" by Creative Loafing. It is in the same complex that its sister restaurant, Rathbun's is in.

KEVIN RATHBUN  
S T E A K

**Story Ideas**

Message in a Bottle

**KEVIN RATHBUN finds a Message in a Bottle**  
For Immediate Release



**ATLANTA, GA.:** When somebody finds an old bottle, they usually just get a look at it and walk on by. But when a plumber who was digging inside of Kevin Rathbun's new steakhouse finds one, he stopped Kevin Rathbun in his tracks. The bottle wasn't just any old bottle; it was a one-hundred year-old greenish-silverish Lea & Perrins Steak Sauce Bottle. Call it luck, or call it what the plumber called it as he held the bottle up... "*Must be Fate!*" It appears the new space was destined to become a steakhouse.

The bottle was found as the plumbers were digging the holes for the plumbing at Kevin Rathbun Steak. How do we know that it is a real bottle? Because in the late 1800's, the sauce was often copied and to prove that it was an original Lea & Perrins bottle, Lea & Perrins had to raise the letters on the bottle. Additionally, in 1839, Lea & Perrins was the only commercially-bottled condiment and the Americans loved it. The impurity (Iron) in the sand resulted in the green color of the bottle. It has the initials of JDS on the bottom of the bottle, which signifies that it was imported by a New Yorker by the name of John Duncan. He was the first United States importer of the product and it was first made in 1876 by the Salem Glass Works, Salem New Jersey.

Kevin Rathbun says, "I think this building was destined to be Kevin Rathbun Steak. There hasn't been any digging in the building in many many years, so the bottle has sat in the ground since the early 1900's. Somebody must have been enjoying a steak sandwich for lunch one day and had the sauce with it".

For additional information, please contact [Cliff Bramble](#) or Kevin Rathbun at 404.524.8280 or visit the website at [www.kevinrathbunsteak.com](http://www.kevinrathbunsteak.com). An image of Kevin Rathbun can be taken from <http://rathbunsrestaurant.com/images/kevinphoto.jpg>. Additional information on Lea & Perrin can be taken from <http://www.artofflavor.com/about.cfm?catid=4073>.

**About Kevin Rathbun:** Kevin has worked with renowned chefs like, Bradley Ogden, Emeril Legasse, and Stephen Pyles. He brought Atlanta Southwestern cuisine with NAVA and then introduced Fusion to Atlanta as the opening Executive Chef of Bluepointe. From 1999-2003, Chef Kevin was the Corporate Executive Chef for the Buckhead Life Restaurant Group, and oversaw many of the restaurants. In May of 2004, Chef Kevin opened his signature restaurant, [Rathbun's](#), in the Inman Park area of Atlanta. In October 2005, Kevin opened [Krog Bar](#) only 200 feet from Rathbun's. Now, he brings his newest restaurant to Atlanta, Kevin Rathbun Steak.

*RATHBUN'S – KROG BAR – KEVIN RATHBUN STEAK*

kevinrathbunsteak.com

KEVIN RATHBUN  
S T E A K

**KEVIN RATHBUN**

Introduces Limited and Numbered Bottle Prints for Charity  
For Immediate Release



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Now, with the help of Chef Kevin Rathbun, the bottle has become a signed and numbered limited edition print and Chef Kevin is selling them for \$100.00 with all proceeds going to charity.

Chef Kevin has printed 500 of the signed prints that feature the bottle and his signature and says that this will be the first of what he calls a true culinary piece of art. He will introduce several prints throughout the year and again, all proceeds will go to charity. The prints can be purchased at either Rathbun's or Kevin Rathbun Steak or for more info, call Cliff Bramble at 404.524.8280.

**About the Bottle:**

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Kevin Rathbun says, "I think this building was destined to be Kevin Rathbun Steak. There hasn't been any digging in the building in many many years, so the bottle has sat in the ground since the early 1900's. Somebody must have been enjoying a steak sandwich for lunch one day and had the sauce with it".

For additional information, please contact [Cliff Bramble](mailto:Cliff.Bramble@kevinrathbunsteak.com) or Kevin Rathbun at 404.524.8280 or visit the website at [www.kevinrathbunsteak.com](http://www.kevinrathbunsteak.com). An image of Kevin Rathbun can be taken from <http://rathbunsrestaurant.com/images/kevinphoto.jpg>. Additional information on Lea & Perrin can be taken from <http://www.artofflavor.com/about.cfm?catid=4073>.

**About Kevin Rathbun:** Kevin has worked with renowned chefs like, Bradley Ogden, Emeril Legasse, and Stephen Pyles. He brought Atlanta Southwestern cuisine with NAVA and then introduced Fusion to Atlanta as the opening Executive Chef of Bluepointe. From 1999-2003, Chef Kevin was the Corporate Executive Chef for the Buckhead Life Restaurant Group, and oversaw many of the restaurants. In May of 2004, Chef Kevin opened his signature restaurant, [Rathbun's](http://www.kevinrathbunsteak.com), in the Inman Park area of Atlanta. In October 2005, Kevin opened [Krog Bar](http://www.krogbar.com) only 200 feet from Rathbun's. Now, he brings his newest restaurant to Atlanta, Kevin Rathbun Steak.

Kevinrathbunsteak.com

## Story Idea

### Kevin Rathbun Rolls with his Beltline Scrolls

**Atlanta, Georgia:** With the opening of **Kevin Rathbun Steak** directly on the proposed Atlanta beltline, Kevin Rathbun has just added a new element to Inman Park. Hanging inside of his new steakhouse in Inman Park are four custom train scrolls that depict the future trains pathway and stops. Included in the hopeful stops are Inman Park, Grant Park, Piedmont Park, Virginia Highland, and Castleberry.

The name “Belt Line” was coined for a loop of tracks that encircled Atlanta in its early days. After the Civil War, the loop was enlarged to expand local industry and commerce – and expand they did as the ambitious, entrepreneurial young city quickly grew.

Eventually, commerce to, from and through Atlanta began to depend more on trucking and highways than on trains and railroads. As a result, some tracks – including many portions of the BeltLine – were abandoned and largely forgotten.

### BeltLine’s New Beginnings

Today, Atlanta has a unique opportunity to build the future by cultivating the past. In 1999, Georgia Tech graduate student Ryan Gravel proposed linking multiple city neighborhoods with a new transit system along the BeltLine. He envisioned parks and trails, neighborhood preservation and revitalization, mixed-use development, affordable housing, cleaner air, and an improved tax base – all advancing economic development and quality of life.

Among the first to recognize the BeltLine’s enormous potential was former City Council President Cathy Woolard. She would become its most ardent early champion.

## Story Idea

### Kevin Rathbun Steak Branches out with its Chandeliers

Walking inside of the new Kevin Rathbun Steak, one clearly sees the first two of three lighted branches hanging from the tall ceilings. After looking around, the third large brushed aluminum chandelier can be seen overlooking the main dining room. The artist, Christopher Poehlmann, created these lights. His innovative designs are retro to the degree that they are inspired by modern ethos, yet are created to meet the demands of their own time.

### **Story Idea**

#### **How long did those Stacked Walls take to build?**

When Kevin Rathbun asked his designer for the look of stacked stone for his new restaurant, Bill Johnson came back and suggested stacked wood for the new walls. But could they be done? And how long would it take to make individually stacked wood, all in different sizes and widths? For that, they went to their expert millwork designer located only three blocks from Kevin Rathbun Steak.

### **Story Idea**

#### **Just how did that cellar in Kevin Rathbun Steak get to look so good?**

When Kevin Rathbun first walked into the building of the new Kevin Rathbun Steak, the one area he could not see was the basement with two tanks. There were about twenty stairs that lead people to the basement area, but there were not any lights. So with a flashlight in hand, he slowly entered the cobwebbed infested area and to his amazement, there were two tanks that resembled small submarines. His next challenge was on how to get these two large tanks out of the basement and hopefully turn the area into a working and dining space.

### **Story Idea**

#### **Restaurant Disguised**

Have you ever visited your friends or relatives and they decided to take you to their favorite restaurant? On the way, they take you past some of the less desired places and you notice graffiti on the building walls, and house windows that have bars on them. You want to just scream out loud, “Where are we going,” but you just watch as you drive by the broken down buildings. And then to your surprise, when your guests stop at one of these buildings and you walk into the restaurant that they are taking you to, you are then amazed at the inside of the building.

### **Story Idea**

#### **Believing in Omens**

Looking for good omens in life seem to be an interesting topic these days as Kevin Rathbun has recently experienced first hand. His first good omen was placed in front of him while the plumbers were digging in his new steakhouse. The plumber found a one hundred year old steak sauce bottled that seemed to make a statement of, “I have been buried for years and this place was destined to be a steakhouse”. The next good omen is still painted on the side of the building of the steakhouse. The graffiti on the wall still has the big block letters of M O O painted on the side of it. It actually read **MOTO** before the construction people placed the front door in the wall and ended up cutting the “T” out of the word. So now, if you look at the building, you can see the M O O. And the third omen happened to Kevin when he realized that his new restaurant would open exactly three years to the day of the opening of Rathbun’s. All of these seem to lead up to good signs ahead for Kevin Rathbun Steak.

## Story Idea

### Beltline Restaurants

Without even putting any thought into it, Kevin Rathbun now has three restaurants located directly on the new Atlanta's proposed beltline. Is there a future for beltline restaurants and where will the train take them? Rathbun's and Kevin Rathbun Steak could be one stop in Inman Park and Chef Kevin Rathbun is excited at the proposed beltline that sits ten feet behind his restaurants.