



DAMON WISE

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Damon Wise, a Baltimore native, traces his earliest culinary influences to childhood summers spent on the shores of the Chesapeake Bay. He learned to fish with his grandfather, a lifelong waterman, and looked on as his grandmother prepared home-cooked meals with their catch-of-the-day and fresh garden produce. It was a ritual that began Wise's passion for good food and was his first exposure to the idea of cooking with seasonal ingredients.

In the early years of his career, Wise honed his culinary skills working at some of the nation's top restaurants, including five-star luxury resort The Greenbrier in West Virginia, and Georges Perrier's Le Bec Fin in Philadelphia. Wise arrived in New York City for a position at Gramercy Tavern, before moving on to cook under Laurent Tourondel at Cello and Christian Delouvier at Lespinasse. To build on his solid foundation of French cooking technique, Wise then traveled to France to refine his skills further as a stagiaire at celebrated Paris restaurants Taillevent and Apicius.

Upon his return to New York, he accepted the position of chef de cuisine at Craft. Wise worked alongside Chef Tom Colicchio to capture the flavors of the seasons with locally sourced ingredients as the basis for the bold, clean dishes that characterized the cooking at Craft. After three years as chef de cuisine, Wise was promoted to executive chef of Craft Restaurants in 2007, a position he held for more than four years. In 2008, Wise was at the forefront of an emerging scene of pop-up restaurants with Damon: Frugal Friday, a temporary restaurant in the private dining room adjacent to Craft serving small plates, snacks and beverages at recession-friendly prices. The project earned three stars from *New York Magazine* in 2009.

During his tenure at Craft, Wise oversaw the openings of Craftbar in New York and Craft restaurants in Los Angeles, Dallas and Atlanta. In 2010, Wise oversaw the transition of Craftsteak in New York to Colicchio & Sons, helping to earn the restaurant three stars in *The New York Times*.

In September 2011, Wise was recruited to reimagine the menu at Graydon Carter's storied Monkey Bar. As executive chef, Wise's focus on fresh, seasonal cooking paired with classic technique and distinctly American style lent well to his updated version of the menu at the historic New York City restaurant. *The New York Times* awarded Monkey Bar two stars in 2011.



Glenn Kasper for The New York Times



Karsten Moran for The New York Times



In 2012, Chef Andrew Carmellini enlisted Wise as chef de cuisine of his large-scale French brasserie, Lafayette. The hotly anticipated grand café opened to much acclaim in April 2013 and has been bustling ever since. During his time at the 200 seat all-day eatery, Wise has been deemed a detail-oriented “ace technician” by *The New York Times* for his thoughtful, precise execution of pan-regional French fare.

When the opportunity arose in 2014 to become a partner in a multi-restaurant project in Charleston, SC, Wise made the move down south to develop Scarecrow and Co. Housed in a historic building in downtown Charleston, Wise-Buck Smoked Meats opened in spring 2016, offering the burgeoning restaurant town a creative look at traditional barbecue. Soon to follow, Feathertop opened in early summer 2016 offering elegant, yet simple and inexpensive vegetable-focused fare. Both the *Post & Courier* and *Charleston City Paper* praised Wise’s impressively accomplished cooking.

Back to New York in 2017, Wise took over the kitchens at acclaimed establishments Sauvage and Maison Premiere in Brooklyn, showcasing his continued commitment to honoring ingredients with simple but elegant dishes.

Returning to the Southeast, Wise joined chef Linton Hopkins as the culinary director of Resurgens Hospitality in Atlanta, overseeing a large operation that included several full-service restaurants, fast casual concepts and a commissary producing more than 800 meals a day for Delta Airlines. He later served as a Vice President at Rocket Farm Restaurants, overseeing a several properties for the prolific group in Atlanta, Nashville and Houston. He is currently a chef consultant based in New York focused on making seasonal, nourishing food accessible to all.

A graduate of both West Virginia University and Baltimore International Culinary College, in his spare time, he enjoys cycling, live music, and cooking barbecue with the Ribdiculous Bar-B-Krewe, a competitive barbecue team he formed in 2009 with chef Shane McBride and a cadre of professional chefs. The team has posted top honors in multiple categories over the years, including first place awards in poultry, seafood, mustard sauce, exotic and vinegar-based sauce categories. Ribdiculous also regularly places in the top ten for ribs, one of the most competitive categories of the festival.



craft

- 2001 **Craft***** joined as a sous, moved to chef de cuisine, then executive chef
- 2002 **Craftbar**** oversaw operations beginning in 2005
- 2002 **Craftsteak** at the MGM Grand Las Vegas: oversaw opening and operations
- 2003 **'wichcraft**: assisted with operations and menu development
- 2006 **Craft Dallas** oversaw opening and operations
- 2007 **Craft Atlanta**: oversaw opening and operations
- 2007 **Craft Los Angeles****** oversaw opening and operations
- 2008 **Craftsteak** at the MGM Grand at Foxwoods: oversaw opening and operations
- 2010 **Colicchio & Sons***** oversaw transition from Craftsteak to C&S
- 2010 **Riverpark**** assisted with opening
- 2015 **Beachcraft** assisted with opening

** denotes stars awarded by The New York Times or the Los Angeles Times*



DAMON: FRUGAL FRIDAY EVERYDAY EXCEPT TUESDAY

"The garlic sausage and turnip sauerkraut have flavor that doesn't bottom out for days. The chicken liver pâté is smoother than Barack Obama. And a bite of the cod fritters almost made me weep: After years of searching, I have finally found the platonic ideal of the fish stick."

Francis Lam, Gourmet Magazine



"Damon Wise, Colicchio's executive chef, is a serious cook, and his menu is playful, global in inspiration, and peppered with haute touches like savory jams, marmalades, and gelées embellishing dishes that seem to embody all of today's culinary buzzwords, from tapas to offal, crudo to pork belly."

Robin Raisfeld & Rob Patronite,
New York Magazine

SNACKS - 5\$

MARINATED CHICKPEAS, GREEN OLIVES & SOPRESSATA
SMOKED BEEF TARTARE & PAPRIKA FLATBREAD
CRISPY CHICKEN WINGS & VALDEON BLUE CHEESE
PORK CROQUETTES & COCOA NIB "MOLE"
SOFT MOZZARELLA & SPICY TOMATO JAM
SALT COD FRITTERS, CAPER BERRIES & PIQUILLO MARMALADE
TERIYAKI BEEF JERKY
FRIED HOMINY & LIME SALT

SALADS - 5\$

FENNEL, PICKLED CHERRY PEPPERS & PECORINO
MARKET ASPARAGUS, PINE NUT VINAIGRETTE & PARMESAN
MARKET SPINACH & SMOKED TAMARIND VINAIGRETTE
SPRING ONION, ORANGE PURÉE & CANDIED FILBERTS

PIZZAS THAT ARE 6" BIG - 7\$

SPRING ONIONS, FIELD MUSHROOMS & TALEGGIO
SPICY BROCCOLI RABE, GOAT CHEESE & SOPRESSATA

FOOD IN A JAR - 7\$

GUINEA HEN RILLETTES
BIG EYE TUNA & LEMON CONFIT
CHICKEN LIVER PÂTÉ & WASHINGTON CHERRIES

MEAT ON A STICK - 4\$ (1PER ORDER)

FLAT IRON STEAK & HALOUMI CHEESE
LAMB TENDERS, MEDJOOOL DATE & HARISSA
SWEET SHRIMP, SHIITAKE & PICKLED RAMPS
WILD BOAR, PICKLED WATERMELON RIND & BLACK GARLIC

FOOD IN A BUNDLE - 7\$

PORK BELLY LETTUCE CUP & HIBISCUS
BBQ'd TOFU SPRING ROLL

SMALL PLATES - 8\$

WARM EAST COAST OYSTERS & CHARTREUSE-HAZELNUT BUTTER
RAW BLACK BASS, GOLDEN RAISIN & PICKLED RAMP
FRIED QUAIL, RHUBARB CHUTNEY & ROASTED GARLIC PURÉE
GRIDDLED PORK BELLY, BRAISED PEANUTS & CRANBERRY MOSTARDA
DAYBOAT SCALLOP, JERUSALEM ARTICHOKE & TOASTED ALMONDS
SOFT EGG, CHANTERELLES, SPRING PEAS & PEA SHOOTS
SAKE CURED CRISPY CHICKEN, CHIVE WAFFLE & RAITA
LOCAL CALAMARI, ESCAROLE & GOMASIO
FOIE GRAS & APRICOT SASSAFRAS SANDWICH
NORTH CAROLINA SOFT-SHELL CRAB, OLD BAY & PICKLED VEGETABLES

THIS IS OFFAL - 9\$

CRISPY PIG EARS, DEVILED EGG SALAD, CELERY
SALT-BAKED BONE MARROW, STEW OF MUSHROOMS & SHORT RIB
TEMPURA DUCK GIZZARDS & SRIRACHA AIOLI

CHEESE - 6\$

OSSAU IRATY, PROSCIUTTO, SHERRY SYRUP & PAPRIKA CRACKER
LA TUR & HONEYED MARCONA ALMONDS

DESSERT - 5\$

TRIO OF ICE CREAM SANDWICHES
WAFFLE N'SCREAM



The **MONKEY BAR**



"Mr. Wise overhauled the menu, eliminating the museum pieces. Instead, he offers a contemporary menu that is straightforward... Nantucket bay scallops were sweet, rich and savory, as if they'd been salted and buttered internally. A round of foie gras torchon was so lavish and sumptuous, I could have eaten it without the brioche toasts."

Eric Asimov, The New York Times



"He whacks flavors out of the park. Wise pumps up fatty tuna belly with smoked mushrooms and sea beans. He zaps perfectly grilled halibut with chorizo and supersedes pork belly with spicy kimchi and deep fried oysters. That last is the one dish not to be missed."

Ryan Sutton, Bloomberg



“Damon Wise, an ace technician from Craft and the Monkey Bar hired by Mr. Carmellini as chef de cuisine, wears a toque as he oversees an open kitchen where chickens on spits slowly give up their melting fat... Mr. Wise and Jennifer Yee, the pastry chef, are as detail-oriented as they come.”

Pete Wells
The New York Times

Lafayette



“The menu, cooked by longtime Craft executive chef Damon Wise, is suffused with all sorts of food you’ll want to eat.”

Daniel S. Meyer
Time Out New York

“What’s emerging from chef de cuisine Damon Wise’s kitchen by any description is mostly grand.”

Steve Cuzzo, New York Post

“Chef de cuisine Damon Wise sends out raw scallops with sea salt and olive oil at exactly the right temperature to show off the sweetness of the scallops and fragrance of the oil.”

Ryan Sutton, Bloomberg

“Chef Damon Wise has been recruited to run the kitchen, and he and his cooks produce slabs of grainy, wine-colored country pâté studded with pistachios (\$16), and a cool, properly smooth foie gras terrine garnished with sweetened rhubarb.”

Adam Platt, New York Magazine



"It's a beautiful dome of a loaf with a crisp crust that cracks as you slice it, revealing a steamy, soft interior with a perfect crumb. Smear a little dab of the accompanying grass-fed butter (thankfully served room-temperature) and it's about as warm, comforting, and delicious a bite as I've had in a long time."

Robert Moss, Charleston City Paper



"You'll want wine to accompany the hearty rabbit rigatoni, bands of smartly cooked pasta pebbled with dried olives and a thoroughly lovely salad of tomatoes and peaches that bends back towards bohemian with chia and lavender granola."

Hanna Raskin, Post & Courier

FEATHERTOP







SELECTED PRESS



RESURGENS HOSPITALITY

Atlanta Magazine

Celebrated New York chef Damon Wise is moving to Atlanta

<https://www.atlantamagazine.com/dining-news/damon-wise-moving-atlanta/>

Eater

Chef Damon Wise Is IN as Culinary Director for Linton Hopkins's Restaurant Group

<https://atlanta.eater.com/2017/5/9/15583760/damon-wise-resurgens-hospitality-group-linton-hopkins>

SAUVAGE & MAISON PREMIERE

New York Magazine

Celebrated Chef Damon Wise Has Taken Over the Kitchen at Maison Premiere and Sauvage

<http://www.grubstreet.com/2016/12/chef-damon-wise-now-at-maison-premiere-and-sauvage.html>

Brooklyn Magazine

Inside Damon Wise's Sauvage + Maison Premiere Takeover

<http://www.bkmag.com/2017/01/18/damon-wise-sauvage-maison-premiere-williamsburg-greenpoint/>

Eater NY

The New Menu at Brooklyn's Sauvage Shows Promise

<http://ny.eater.com/2017/2/10/14571594/sauvage-brooklyn-damon-wise-new-menu-first-look>

SCARECROW & CO.

Post & Courier

Review: Feathertop

<http://www.postandcourier.com/20160803/160809758/despite-puzzling-personality-feathertop-produces-accomplished-food>

Charleston City Paper

Review: Feathertop

<http://www.charlestoncitypaper.com/charleston/feathertops-ethereal-menu-puzzles-and-pleases/Content?oid=6145171>

Charleston Magazine

15 Minutes with Damon Wise

http://charlestonmag.com/15_minutes_with_damon_wise

Charleston City Paper

Weird 'wiches (cover image)

<http://www.charlestoncitypaper.com/charleston/weird-wiches/Content?oid=6095326>

Washington Post

Where to find South Carolina's best barbecue

https://www.washingtonpost.com/lifestyle/food/south-carolinas-best-barbecue/2016/08/01/d49e0cb8-527e-11e6-b7de-dfe509430c39_story.html

Bon Appétit

12 Chefs on Moving to Charleston, and Why They'll Never Look Back

<http://www.bonappetit.com/restaurants-travel/article/charleston-chefs>

Eater Charleston

Damon Wise Reveals Scarecrow & Co. Concepts for Charleston

<http://charleston.eater.com/2016/4/11/11402382/damon-wise-scarecrow-feathertop-wise-buck-smoked-meats>

Post & Courier

New York City Fine Dining Pros Relocating

<http://www.postandcourier.com/article/20160224/PC0301/160229730/1017/new-york-city-fine-dining-pros-relocating-to-charleston-in-search-of-better-quality-of-life>

LAFAYETTE

The New York Times

Review: Lafayette

<http://www.nytimes.com/2013/06/26/dining/reviews/restaurant-review-lafayette-in-noho.html>

New York Magazine

Review: Lafayette

<http://nymag.com/listings/restaurant/lafayette/>

Time Out NY

Review: Lafayette

<http://www.timeout.com/newyork/restaurants/lafayette>

Bloomberg

Review: Lafayette

<http://www.bloomberg.com/news/articles/2013-06-19/lafayette-takes-on-balthazar-with-brilliant-chicken-dine>

The New York Post

Review: Lafayette

<http://nypost.com/2013/06/18/andrew-carmellinis-lafayette-is-baked-in-charm/>

MONKEY BAR

The New York Times

Review: Monkey Bar

<http://www.nytimes.com/2011/12/07/dining/reviews/monkey-bar-nyc-restaurant-review.html>

Bloomberg

Review: Monkey Bar

<http://www.bloomberg.com/news/articles/2011-11-23/graydon-carter-fixes-monkey-bar-with-115-tasting-menu-review>

Eater

Graydon Carter and Ken Friedman on the New Monkey Bar

<http://ny.eater.com/2011/10/28/6644243/graydon-carter-ken-friedman-on-the-new-monkey-bar>

CRAFTED HOSPITALITY

The New Yorker

Cook's Reunion

<http://www.newyorker.com/magazine/2011/12/12/cooks-reunion>

The New York Times

Review: Colicchio & Sons

<http://www.nytimes.com/2010/03/17/dining/reviews/17rest.html>

The New York Times

Review: Craft

<http://www.nytimes.com/2011/09/07/dining/reviews/craft-nyc-restaurant-review.html>

New York Magazine

Review: Damon: Frugal Friday

<http://nymag.com/restaurants/reviews/underground/54062/>

Gourmet Magazine

Review: Damon Frugal Friday

<http://www.gourmet.com/restaurants/2009/03/restaurants-now-damon-frugal-fridays>