

## **FOR IMMEDIATE RELEASE**

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### **AMERICAN GROCERY RESTAURANT**

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## **UPSTATE NATIVES LEAVE ‘TINSLETOWN’ TO OPEN NEW WEST END RESTAURANT**

Greenville, SC - June 25, 2007 – Two Upstate natives, Joe P. Clarke of Spartanburg and Darlene Mann-Clarke of Greenwood, have recently moved back to the Upstate from Los Angeles & New York to open a fine-dining restaurant called **AMERICAN GROCERY RESTAURANT**. They, along with their partners & co-owners, Susan Dumeyer & David Sundeen, most recently of Santa Barbara, CA are collectively realizing their dream of opening & running their own restaurant.

Built in 1896, the restaurant will be a 52-seat upscale, yet casual restaurant serving Refined American Seasonal Cuisine with an emphasis on sourcing products from local & regional farms, including pasture-raised meats, Atlantic Coast seafood, as well as local, seasonal produce. The restaurant will also feature seasonal cocktails based on ‘classic’ renditions using fresh ingredients, as well as, an artisan, boutique wine selection.

After many years working in the entertainment & restaurant industries in LA & NY, Joe & Darlene yearned to come back home, with the knowledge they had garnered, to open their own restaurant. A few years ago, the four owners all met in Los Angeles where Darlene was Sommelier & David was Sous Chef at celebrity chef Govind Armstrong’s *Table 8*. Joe began apprenticing, then later cooking in the kitchen at *Table 8* alongside David. Susan worked at *Grace Restaurant* under Chef Neal Frazier in Los Angeles.

**AMERICAN GROCERY RESTAURANT** believes it is a restaurant’s responsibility to understand where their products come from, how they came to be, and the love with which those products were raised. This notion of knowing where & how our food is grown & raised has become a relevant issue in the consciousness of Americans. Most recently in the news, the South Carolina Department of Agriculture launched a grassroots branding campaign called “Certified SC Grown” to promote local South Carolina farms & their products.

Walk into any grocery store here in South Carolina & you’ll find the majority of the fresh produce, meats & seafood we consume travels thousands of miles from other states & even other countries!

It may seem at first glance that the notion of knowing & caring where & how our food is raised is becoming a “hot trend”, in fact the opposite holds true.

-MORE-

## NEW WEST END RESTAURANT

**AMERICAN GROCERY RESTAURANT** promotes the same approach to food that our grandmother's & grandfather's lived by on the rural landscapes of this country. Everything they ate came directly from their farm to their plate. A time when the "groceries" came from one's own backyard, fresh & in season.

**AMERICAN GROCERY RESTAURANT** will provide guests with a uniquely Refined American Cuisine based solely on the freshness of products using "America" as our "Grocery", hence the name of the restaurant.

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