



FOR IMMEDIATE RELEASE...

MISSION + MARKET

April 4, 2018

NEW BUCKHEAD RESTAURANT, MISSION + MARKET, SET TO OPEN THIS MONDAY, APRIL 9 *The Contemporary American, West-Coast Inspired Eatery to Launch Lunch, Grab & Go Lunch + Dinner Service*

ATLANTA: Acclaimed Atlanta chef Ian Winslade announced that his new Buckhead restaurant, Mission + Market, will open to the public for lunch including an easy grab and go menu as well as dinner service beginning this Monday, April 9. The 5,000 square foot, midcentury modern space opens in partnership with Jonathan Akly, a hospitality attorney and partner at Three Sheets. Accompanying the duo will be Chef Ricky Navas, formerly of Storico Fresco, who will serve as chef de cuisine and Stephen Racheff who will serve as General Manager.

“We’re so excited to welcome the Atlanta community to Mission + Market. We’re ready to create a neighborhood staple,” said Chef Winslade. “From our style of cuisine to our design, décor and overall experience, we’re hoping to make a mark while continuing to push the Atlanta culinary scene to another level.”

Tony Akly of Restaurants Consulting Group created an innovative, yet timeless architectural and interior design including clean lines, geometric décor, black leather, pops of vibrant teal, crushed velvet-wrapped upholstery and greenery including a stunning, living moss wall and two fifteen year-old ficus trees that surround the 8-seat chef’s counter adjacent to the kitchen.

Mission + Market will feature a globally influenced spring menu that encompasses fresh flavors, rich textures and simple ingredients. You will find pickled oysters with lemon, cucumber and Szechuan peppers, as well as grilled Spanish octopus with hazelnut romesco and shaved vegetables on the small plate menu. There will also be a brick oven for making 12-inch, thin crust pizzas, including the tomato, mozzarella and basil classic and a must-try apricot and tomato pie topped with charred eggplant, rocket, mint and parmesan. The entrée selection is comprised of plates like seared steelhead trout with pea scented rice grits, handmade fresh pastas and the self-titled Mission + Market Steak with fries and pesto chimichurri.

“Everything is coming together perfectly for the big opening,” said partner Jonathan Akly. “The whole team is thrilled with the progress we’ve made and can’t wait to share it with our guests. The bar program is exceptional, and guests will absolutely take note.”

Guests will be welcomed by a cozy lounge area close-at-hand to a 16-seat bar. The bar program will feature cocktails rooted in the classics, and Eddie Meyers of Brookhaven Wines has worked to curate a dynamic wine program. As for beer, there will be local, hand-crafted beers on tap and in bottles. It is expected that the restaurant will be wine-driven, while the bar will be cocktail-driven.

Located inside the new Three Alliance Center building near Phipps Plaza, Mission + Market will hold a dining room that seats up to 140 guests, and a private event space that seats up to 60 guests. The patio, which will feature loungers, fire pits, ceiling mounted fans and heaters and lush vegetation, and the brunch menu will launch at a later date. Complimentary valet is located in front of the restaurant and convenient validated lunch and dinner self-parking is available to all guests. Reservations are available through their website and OpenTable.

Mission + Market Hours: Monday-Friday Lunch and Dinner Service. Saturday, Dinner Service and closed Sundays.

About Mission + Market: Created by Chef Ian Winslade and Jonathan Akly and designed by Restaurants Consulting Group, Mission + Market is the product of more than 25 years of globally influenced culinary experience. The contemporary American eatery places a vibrant, inspired menu at your fingertips inside the more than 5,300 square feet of space. Featuring a bar and lounge area, a large dining space accommodating upwards of 140 guests, a private chef’s counter, and an expansive outside wrap around patio allowing for 130 more diners, Buckhead's newest hot spot offers an original menu that will challenge your taste buds with unexpected yet enchanting flavors. In addition to the large restaurant and bar areas, a large private room is available for special occasions and private events. Located at the corner of Georgia 400 and Lenox Road in the Buckhead mixed-use development, Three Alliance Center. For more information about Mission + Market, visit www.missionandmarketatl.com.

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