



FEARRINGTON GRANARY RE-OPENS IN JUNE WITH AN EXCEPTIONAL BAR & GRILL MENU AND DINNER SERVICE

Pittsboro, NC, Thursday, June 20, 2011 – The Fearington Granary, one of the Triangle’s most popular lunch and brunch restaurants, announces a significant expansion of the restaurant. Changes include a diverse and exceptionally delicious bar and grill menu; an expansive community bar area; and evening hours that started June 16, 2011. Details include:

- Evening service Mondays through Saturdays; lunch hours 7 days a week;
- A [dinner menu](#) designed by Executive Chef Colin Bedford emphasizing **Grilled Steaks (6 cuts)**, Pork Chops, Smoked Chicken and Fresh Fish, with the choice of **6 house-made Sauces**; **12 small plates** (from Deviled Eggs to Truffled Parmesan French Fries to Roasted Beef Tips w/Madeira Sauce); **10 salads** (including The Wedge, Shaved Fennel and Grilled Flank Steak Salads or Grilled Chicken Salads); **7 sandwiches** (Pulled-Pork Sliders to a magnificent Croque Monsieur); 2 Hamburgers (the classic Granary Burger and **the extravagant Farmhouse Burger, with House-Cured Pork Belly and Fried Egg on top of 8 oz of Grilled Angus**); **7 House-made Desserts** (including the mini Beltie Ice Cream Sandwich and Chocolate Banana Pudding with Caramel Ice Cream).
- **Fresh artisanal breads** baked daily for dinner.
- Wines and draft beers selected by Max Kast, the Fearington House Sommelier, offer a range in price, from \$4 pints and \$5 glasses.
- **A full service bar** offering signature cocktails, exceptional values and selections in wines, local and imported beers, at a new bar created by noted Chapel Hill designer John Lindsey.

With full beverage and food service at the bar or at bar tables in view of flat screen TVs, guests have the option of meeting up with old and new friends to enjoy a convivial bar and grill atmosphere and watch games — or as before, head to the front garden patio, the main dining room or one of several private dining rooms.

Proprietor **R.B. Fitch** was motivated to offer dinner service for several reasons: a desire by nearby residents to have a neighborhood eatery, continued growth in this part of Chatham County, and a desire to offer another dining option to guests staying at The Fearington House Inn.

But he added, “what probably influenced me most was our enthusiastic staff” that make it come together, including:

- Village Center General Manager **Theresa Chiettini**
- Farrington Village Executive Chef **Colin Bedford** and Granary Chef **Jasper Bede** who created a moderately priced menu with emphasis on fresh, comfortable grilled foods
- Wine/beverage director **Max Kast**, who compiled a great selection of wines and draft beers.
- **Philip Cheeseman**, who after 5 years on the wait staff at The Farrington House, becomes The Granary's manager.
- **Lynn Gardner**, The Granary's daytime host, continues in that role and also becomes catering director of the Granary.

"We're delighted to offer a true full-service restaurant for customers, who can now stop by for drinks with friends, enjoy light fare at the bar or have a la carte dinner, lunch and brunch," said Theresa Chiettini. "We want The Granary to become the heart of the community."

[Chef Bedford](#), whose Farrington House menu has garnered acclaim as "exquisite from start to finish...indeed sublime...at once cleverly original and intelligently conceived with a nod to tradition" has had fun creating the menu for Farrington Granary: "I wanted the food to not just be good, but touchable, familiar and comfortable. And I've included among the classics, a few things for foodies, like the Truffled Parmesan French Fries and The Farrington Burger topped with Pork Belly and Fried Egg and Steak Sauce."

[Max Kast](#), Farrington's award-winning Sommelier, explained his selections: "These are all really good wines and beers, with an emphasis on value. With that in mind, the wine list is very international with a focus on wines that pair best with Colin's menu. For the Fried Oyster Po' Boy, the Fullsteam Brewery Fire Rocket IPA; the Farmhouse Burger, well it's a toss-up—either Triangle Brewery Company Golden Ale or the Waterbrook Merlot from Columbia Valley in Washington; with the Beef Ribeye, try a bottle of the Noblaie Chinon from France to melt right into the Ribeye; with the Steamed Flounder, the Salomon Riesling Pfaffenberg from Kremstal in Austria."

Physical renovations include not just the new bar but an updated interior, with rustic and serene colors throughout. To signal all these changes, the restaurant's name has been updated from "The Old Granary" to "The Farrington Granary."

Please join us at The Farrington Granary during these hours:

- Lunch: Monday – Saturday, 11:30am - 2pm
- Dinner: Monday – Saturday, 5pm – 9pm
- Brunch: Sunday, 10am – 2pm
- Bar: Monday – Saturday, 11:30am - 9pm

Reservations may be taken [online via OpenTable](#) or by phone.

As before, the various private rooms of The Farrington Granary offer the perfect place for special events of all kinds, from wedding celebrations and rehearsal dinners to

birthday and anniversary celebrations to bridal showers. Along with the new stylish décor comes a new sound system. One of the rooms in The Ferrington Granary is home to a mezzanine gallery showcasing local art.

About Ferrington Village

Located on farmland dating back to the 1700's, Ferrington Village is a 1,400 acre hamlet situated near Chapel Hill, in the heart of North Carolina. The Village is home to an inn, a spa, unique shops, a bookstore, and restaurants—all surrounded by extensive gardens and pastures. Our community numbers nearly 2,000 residents.

Anchoring the Village is The Ferrington House Inn and Restaurant, AAA Five Diamond properties, both members of Relais & Chateaux, an association of the finest restaurants and hotels in the world. The Inn was also rated a top-five small hotel in the annual readers polls of both *Conde Nast Traveler* and *Travel + Leisure*. The Spa at Ferrington opened in fall 2010 was just named the best in the area by Chapel Hill Magazine.

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For immediate release

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(l. to r. main dining level, front entrance, new bar)