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BRADSTREET COMMUNICATIONS

Steve Gill

612 839 9730

steve@ghost-pr.com

Chicken, Waffles, Bloody Great Times at Bradstreet's New Brunch

Bradstreet Craftshouse Brings Must-Do Brunch Menu to Twin Cities Brunch Lovers:

Chicken and Waffles, Bloody Mary Flight, Bottomless Mimosas



MINNEAPOLIS, November 6, 2015 – Bradstreet Craftshouse, famous for introducing the craft cocktail movement to the Twin Cities, is bringing the same handcrafted approach to its first foray into weekend brunch. Surefire menu standouts include hand breaded fried chicken and buckwheat waffles as well as bottomless Mimosas and the Bradstreet Bloody Mary Flight to whet the appetite for more.

“Our first brunch menu is what the weekend is all about,” says Andrew Campbell, General Manager, Bradstreet, “fun times in a beautiful, buzzy atmosphere, comfort food, plus a little adventure and exceptional cocktails. Whatever your brunch preference, this menu is guaranteed to bring on that other great weekend tradition: the mid afternoon nap.”

A favorite of late night diners in Bradstreet’s former Graves 601 hotel location in downtown Minneapolis, the Chicken and Waffles returns, delightfully reimaged, to Bradstreet’s expanded full-kitchen brunch menu in the eatery’s new Uptown home. Hand breaded, juicy chicken is combined with buckwheat green onion waffles, sake butter, daikon and fresno chili jam for a runaway brunch hit.

The diverse menu also includes breakfast classics for those who know what they like and like what they know, as well as clever twists on crowd pleaser brunch favorites that showcase Bradstreet’s Asian and Moorish influences. There are the staples like French Toast, of course, but then there’s the Tahini French Toast made from steaming hot brioche with cinnamon almonds and bourbon vanilla whipped cream drizzled with date syrup; or Biscuits and Gravy given the Bradstreet treatment with duck fat biscuits and cider-braised pork. Other inventive menu additions include the Bradstreet Breakfast Burger and Lamb Belly Hash.

“Brunch without cocktails is just breakfast,” adds Campbell. “And, as we made our name with craft cocktails, we wanted to do something special for our brunch customers: hence the Bradstreet Bloody Mary Flight, showcasing our specially-curated versions, and the bottomless Mimosa for guests who appreciate a great deal without sacrificing quality.”

Served in three 9oz glasses, the Bloody Mary Flight includes the Traditional, the Bradstreet’s Ghost and the Kimchi Bloody Mary. Garnished with celery shard, cherry

tomato and shishito pepper the Ghost starts with pepper-infused Lunazul tequila and adds clarified roma tomato juice, cornichon pickle juice and tabasco for the perfect savory kick. The Kimchi, complete with Shrimp, cocktail onion, cornichon pickle and celery shard, blends Prairie Vodka and Sombra Mezcal with a citrus and tomato juice base plus house made Kimchi, pepper, worcestershire and sriracha for a far away exotic flavor even on a chilly Minneapolis weekend. The Bloody Mary Flight comes with a 9oz beer chaser.

Recently relocated from downtown to 1930 Hennepin Avenue at the intersection of Minneapolis' Uptown and Lowry Hill neighborhoods, Bradstreet Neighborhood Craftshouse now offers a warm, inviting atmosphere, seating for 130 diners and an expansive kitchen that delivers a committed focus on outstanding food at fair prices.

Brunch service runs from 10:00am to 2:00pm Saturdays and Sundays with a 3:30pm happy hour and a 5:00pm dinner service offered every day. Serving a wide-range of menu items until 1:00am each day of the week makes Bradstreet both a signature destination and one of the only Twin Cities' kitchens offering exceptional food so late into the night.

For a full menu of brunch items and cocktails visit www.bradstreetcraftshouse.com.

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About Bradstreet Craftshouse (www.bradstreetcraftshouse.com)

Named for the renowned Minneapolis designer, John Scott Bradstreet, The Bradstreet Neighborhood Craftshouse brings a devoted and handcrafted approach to quality cocktails, evening dinners, bar snacks, and weekend brunch. A warm, inviting environment with rich finishes makes Bradstreet feel like a living room away from home. Brunch service runs from 10:00am to 2:00pm Saturdays and Sundays while a 3:30pm happy hour and a 5:00pm Dinner Service are offered every day. Serving a wide-range of menu items until 1:00am each day of the week makes Bradstreet a signature destination and one of the only Twin Cities' restaurants offering craft cocktails and exceptional food so late into the night. Bradstreet became famous in 2009 for introducing the craft cocktail movement to Minneapolis.

About Graves Hospitality (www.graveshospitality.com)

Graves Hospitality, which owns and manages Bradstreet Craftshouse, turns ideas into action and Real Estate into enterprise. GH offers a comprehensive range of development and management services adeptly tailored to answer the unique needs of independent and branded hotels, resorts and restaurants as well as residential and commercial projects. The company's development skills and management services, including sales, marketing, distribution, human relations and accounting, are honed by 35 years of industry success. Recognized consistently as an industry leader, GH has developed and managed more than 100 hotels and restaurants, as well as residential and commercial developments. GH is passionate about providing owners, guests and associates with an unparalleled level of service and expertise. We know that life is short so we keep work our passion. Partnering with people who we sincerely enjoy, and fiercely maintaining those relationships, results in a positive synergy that naturally fosters success. GH takes great pride in being able to identify, develop, build and manage projects that create great profit for our investors. To learn more information about GH visit <http://www.graveshospitality.com/>.