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Media Contact:
Steve Gill, 612-839-9730
steve@ghost-pr.com



Great Sandwich Face Off – Local Chefs Go Loaf to Loaf for Food Charity
Minneapolis Restaurants Sandwich Contest; Proceeds Benefit Second Harvest Heartland

MINNEAPOLIS, February 8, 2016 – Everyone’s heard of an open-faced sandwich, but the Great Sandwich Face Off? That’s what a head-to-head, loaf-to-loaf gourmet sandwich contest between some of Minneapolis’ most popular chefs is being nicknamed. Running from Monday February 15 through Saturday February 20, the event benefits Second Harvest Heartland, one of the nation’s largest, most efficient and innovative food banks serving 59 counties in Minnesota and western Wisconsin.

The Great Sandwich Face Off (**#SandwichFaceOff**) sees Bradstreet Craftshouse chef Blake Meier throwing down the gourmet sandwich gauntlet to chefs at some of the city's most popular sandwich destinations including Third Bird's TJ Rawitzer, Lake and Irving's Chris Ikeda and Bryant Lake Bowl's Rachel Bonus. The challenge is simple: each chef picks a favorite gourmet sandwich creation from their respective menu and whichever sandwich sells the most during the competition week is crowned the winner. A percentage of profits from each sandwich sold go to Second Harvest Heartland.

"Bradstreet is introducing an all new gourmet sandwich menu so we thought what better way to have some fun with this than challenge some of our friends and neighbors to a friendly sandwich face off," says Blake Meier, chef, Bradstreet Neighborhood Craftshouse. "This isn't James Beard or Michelin so the rules are pretty simple: sell the most sandwiches in one week and you take the title. It's all about Minneapolis sandwich lovers voting with their taste buds."

Sandwiches facing off include Buttermilk Chicken (Lake and Irving), The Prosciutto Americano (Third Bird), Cubano (Bryant Lake Bowl) and Bradstreet's Asian Lobster Roll. The contest runs from start of business Monday February 15 through kitchen close on Saturday February 20, 2016, just ahead of the start of Restaurant Week in the Twin Cities.

Follow updates from all restaurants using **#SandwichFaceOff**.

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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. Happy hour runs daily from 4.00 pm to 5.30pm happy hour with a 5.00 pm – 10.00pm dinner service Sunday through Thursday or 5.00-11.00 pm Friday and Saturday evenings.

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.