

Ian Dziura

Spudnik Brand Story

The world is full of terrific restaurants across many different food genres. It's not hard to send your memory on a mouthwatering journey of all the good burger joints you've been too, family-owned Italian places you've frequented, and bakeries with the best sweets. But what food figments can you conjure up about your past visits to a potato restaurant? That's where we come in.

It all started back in 2013 when Andrew Wanamaker had just received his master's degree in architecture from the Savannah College of Art and Design. The idea came together when Andrew was helping a friend clean up their new space down the street in what would later become the vintage toy store, Planet Fun. He stumbled upon a reused storage box initially meant for twice-baked potatoes, instantly triggering a yearning for some yams. Unfortunately, there wasn't a place in town to satisfy his craving- until now.

To ensure that no one in Savannah would suffer like he did that day, Wanamaker launched Spudnik as the town's first and only spud-centric restaurant. From the potato bases to the meat and cheese toppings, our food items are always fresh. We understand better than anyone how to take care of our ingredients before they're served to you in order to make your first potato restaurant experience a tremendous one.

Spudnik offers diners a one-of-a-kind experience, centering our entire food menu around the almighty tater. You may have enjoyed a classic baked potato with cheddar, sour cream, and bacon at some point in your life. But you probably haven't tried anything like "The Michelangelo," what we call an Italian dish made with meatballs, marinara, and provolone all dished out over one of our fresh, twice-baked potatoes. We go the extra mile to take the classic baked potato a step further with a variety of herbs, meats, and sauces.

The food isn't the only thing we hold to a high quality, though. Thanks to his newly mastered architecture chops, Wanamaker designed the 400-square-foot space himself. What lies on 416 W. Broughton St. is a cozy hole-in-the-wall shop complete with a convenient kitchen layout and a floor constructed from more than \$800 worth of pennies.

Located on the famed Broughton Street, our potatoes are meant to be enjoyed by tourists and locals alike. Visitors that come to the city want a taste of what sets Savannah apart from the eateries they have back home, and they most likely won't find a potato joint like Spudnik in their hometown.

Being in Savannah for almost 10 years has taught us plenty about the city's rich nighttime party scene. That's why we keep our doors open into the early morning hours during the weekend so night owls can snack on a nice, warm baked potato. And we certainly haven't forgotten about the residents of the port city. Given our SCAD background, we know the struggle of those late-night sessions spent finishing up school projects and are ready to fuel you with a midnight meal.

We hope to continue to serve everyone who ventures to Broughton Street in the future as we work to expand our menu with even more original potato bowls. We're also seeking to open up more locations in cool areas in the future. So, if you live in a cool area, there may be a BBQ Porktato in your future...