

REGIONAL CUISINE WITH A SOUTHERN ACCENT

CHARMING ATMOSPHERE, DELICIOUS OFFERINGS
MAKE VINTAGE TAVERN A TASTY CHOICE

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or almost a year, diners in Hampton Roads have turned to Vintage Tavern for a delicious taste of regional cuisine with a distinct Southern accent.

Set in the beautiful Governor's Pointe community in northern Suffolk, the dining experience at Vintage Tavern is established well before the first plate of deliciously prepared food is set before you.

Beautiful stonework, exposed wood that seems to glow, and a classic architectural style offer a welcoming experience from the start. Inside, the feel continues in the soaring atrium and expansive dining room, with scenic views of the patio and beyond to the woodlands and river.

The food is beautiful too—prepared by Executive Chef Sam McGann, an area native who weaves Southern flavors into classic presentations.

The concept began as an idea from Brian Mullins, owner of a successful real estate development business, and his wife, Teresa. The Mullins had long dreamed of opening a restaurant that reflected Brian's Irish heritage and love of the good life. Mullins' company developed the surrounding Governor's Pointe community.

Along the way, the couple sought the advice of area culinarians and collaborated with acclaimed Norfolk Chef Meredith Nicolls until a paralyzing mountain biking accident in 2004 forced him to limit active participation. Nicolls recommended fellow Chef Sam McGann to continue his work.

McGann, along with his wife, Cindy, began working with the Mullins, bringing their own style and experience. Owner and operator of the renowned Blue Point restau-



rant in Duck, N.C., Sam's reputation was built on seasonal menus using the freshest regional ingredients. Cindy offered extensive knowledge of fine wines from her tenure as executive director of the Chesapeake Bay Wine Classic Foundation.

The collaboration has been a recipe for success. In the short time Vintage Tavern has been open, the restaurant has already drawn widespread acclaim.

Vintage Tavern recently began serving Sunday brunch from 11:30 a.m. to 2 p.m., featuring wonderful Southern delicacies.

In anticipation of spring, the restaurant is covering the front patio to prepare for outdoor dining. The upstairs dining room is also being enclosed with windows to create more privacy for dinner and private events.

Every meal is special at Vintage Tavern, but here are some red-letter dates to mark in your calendar:

-A fundraiser for Chef Meredith Nicholls will be held March 18 from 4 until 8 p.m. The event will feature the Jim Newsome

Quartet, a silent auction, beer and wine, plus wonderful hors d'oeuvres prepared by some of Hampton Roads' finest chefs. Supporting Chef McGann and his culinary team will be guest chefs Tom Power of Fat Canary, Bobby Huber of Bobbywood, Amy Brandt of Bay Creek Resort, Todd Jurich of Todd Jurich's Bistro, David Everett of the Blue Talon and Sydney Meers of Stove. Tickets are \$100 each and are a charitable contribution.

-Vintage Tavern celebrates its one-year anniversary by throwing a Quintessa Birthday Bash on April 1 at 5:30 p.m. A five-course dinner will be paired with a vertical tasting of Quintessa wines from 2001-2004 vintages. The 2004 selection is being released on this day, and there will be lots of fun surprises direct from the winery. The event is limited to 60 guests, and the cost is \$250 per person.

-Looking ahead to 2008, the McGann and Mullins team will be opening Riverstone Chophouse in Suffolk at Harbourview Boulevard and College Drive. The eatery, in an Arts and Crafts design, will feature steaks and seafood and plenty of private dining room space. Riverstone Chophouse will serve lunch and dinner among fireplaces, water features, a beautiful raw bar and a bar great for gathering after work.

Convenient to all of Hampton Roads, Vintage Tavern is a short drive from the Peninsula via the James River Bridge or Monitor-Merimack Memorial Bridge Tunnel or Norfolk, Virginia Beach and environs via Interstate 664. The restaurant is located at Governor's Pointe in northern Suffolk on Route 17, near Smithfield Gardens and Cedar Point.

Vintage Tavern is open Tuesday through Sunday beginning at 5 p.m. The restaurant is closed on all Mondays, Thanksgiving, Christmas and New Year's Day.

Vintage Tavern is at 1900 Governor's Pointe Dr. Call 757-238-8808 or visit www.vintagetaVERNvirginia.com.

VINTAGE TAVERN

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