

**From:** Watauga Brewing Company marketing@wataugabrewingcompany.com  
**Subject:** [Test Email] Meet the Chefs + Weekly Gift  
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**To:** ewilli63@icloud.com



**WATAUGA**  
BREWING COMPANY  
JOHNSON CITY, TENNESSEE

## Meet the chefs

Building sustainable food systems, from seed to sprout to table

WEEKLY GIFT: Show this email to your server and get **one half-price bruschetta** off our dinner menu. This weekend only.



Bruschetta with South Carolina peaches



## Meet our new kitchen team!

Chefs Zach Anderson and Ian Mitchell have worked hard to create a dazzling new Tuscan menu that centers locally grown and raised ingredients.

Anderson trained as a chef in the Denver area and moved back here to try his hand at local, regenerative farming. He wanted to learn more about where our food is raised, how it gets transported, and what he could do to achieve peak freshness.

He has successfully raised pigs, poultry, ducks, sheep, and Nigerian Dwarf goats. Through his work at Courses, Anderson hopes to promote sustainable food systems that keep us and the ecosystem healthy.

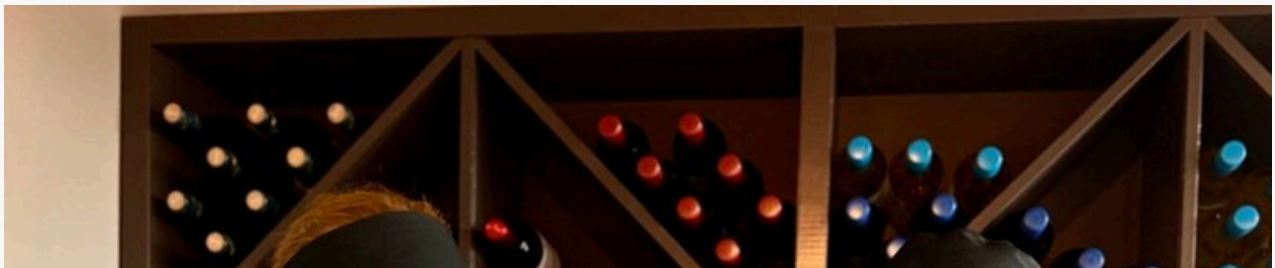
RESERVE NOW

Mitchell started his first ever kitchen job at Watauga Brewing Company in 2020, and he's excited to return after traveling around the Tri-Cities area. According to Mitchell, "the people here are awesome, because they really care."

He has used his experience with other restaurants to create flavorful combinations of rich, fatty pork and bright, acidic peaches in dishes like the bruschetta.

Both Anderson and Mitchell have started the process of sourcing as much as possible from local purveyors. The peaches, tomatoes, polenta, and pork used in the [current menu](#) all come from regional farmers.

We can't wait to see what they'll cook up next!





Chefs Ian Mitchell (left) and Zach Anderson (right)

Have an event you'd like to host?



We do:

- Wedding Receptions
- Holiday Parties
- Birthdays
- Private Dinners
- Customized Catering



You can book any of our three floors and private lounge separately or together.



We also feature community events regularly in our Brewery!

We'd love to host your event. [Visit our site](#) to learn more.



See you again soon!



Watauga Brewing Company, 142 West Market Street, Johnson City, TN, 37604, United States

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