EASTON PORTER GROUP

• 2023 MEDIA KIT •

Elevating The Art and Joy Of Travel

At Easton Porter Group, we are passionate about our craft. My wife, Lynn, and I have dedicated our professional lives to the development, operations, and management of the finest luxury hotels, restaurants, wineries, and events. In the ever-evolving landscape of travel and hospitality, our mission at Easton Porter Group is to not only stay ahead of the curve, but to be the industry leader in each segment. We create experiences by design. We are drawn to properties with distinctive personalities, great bones, and rich histories, and then embellish them with our sophisticated design expertise and premium guest service. All EPG experiences, whether a meal in our restaurants, a glass of Petit Verdot at our culinary winery, or a stay in one of our boutique hotels, play a part in delivering our signature sense of elegant comfort, refined style, and warm personality. Our unique approach to independent branding and our operating philosophies continually prove a successful formula for today's high-end clients, who seek authentic products and experiences.

Dean Porter Andrews

DEAN PORTER ANDREWS

Co-Founder & CEO

Dean Andrews' bold vision and business acumen undergird all Easton Porter Group endeavors. He loves the hands-on aspects of developing hospitality enterprises, ranging from finding exceptional properties to making guests feel welcome, to curating vintages for the wines we produce. Ongoing analysis of luxury travel and market trends, and in-depth business management systems and financial projections. He's honed expertise in every aspect of the industry through decades of international luxury hospitality management. Dean co-founded EPG in 2012 after a distinguished run as President of the Americas and Senior Operating Officer at Orient-Express Hotels Ltd. During his twelve-year tenure with Orient Express, he oversaw some of the world's most exclusive properties, executed the growth strategies with the founder's son, building it from eleven properties to fifty-two properties in ten years. With total revenues of over US $600 million, he was one of three directors charged by the board of Orient-Express to engage and collaborate with the investment advisory firms on the evaluation, assessment, and execution of the company's successful IPO on the NY Stock Exchange in 2000. He was responsible for financial results, operations, acquisitions, finance, real estate development & asset management, international marketing, and joint venture partnership relations.

He oversaw and managed Value-Add investments including completing eleven off-market hotel and resort acquisitions as well as designing and developing eight spas, nine restaurants, bars, retail boutiques, and conference centers. Operating and legal knowledge based on acquiring, establishing, and managing seven US, two Mexican, and two French owning/operating companies. Andrews established the Regional Office specialists' roles to maintain a flat, more entrepreneurial organization – marketing, financial management, design & construction project management, human resources, and database development. Implemented standard operating systems protocols for property management, accounting, and reporting/forecasting tools. He's passionate about helping teams elevate the standards of hospitality excellence worldwide.

In addition to Orient Express, Andrews held senior management positions in the formative years of Omni Hotels, including serving as a general manager and Regional Vice President of Operations. He serves as VP of Asset Management for Hong Kong-based ownership, Wharf Holdings, which entailed overseeing the strategic growth plans. His undergraduate studies were at the University of Colorado and Columbia University but is perhaps most proud of his honorary doctorate from Johnson & Wales University, given in recognition of his contributions to developing their culinary apprenticeship programs. Today he loves nothing more than honing the finer points of Easton Porter Group's boutique properties because that's what three decades in the hospitality industry has taught him: every detail counts.

"Lynn Easton and Dean Porter Andrews have built a luxury hospitality group one exquisite detail at a time."

— PHAEDRA HISE, VIRGINIA LIVING

LYNN EASTON

Co-Founder & Creative Director

As creative director and co-founder of Easton Porter Group, Lynn Easton provides strategic vision and a well-honed stylistic eye to all aspects of Easton Porter Group properties and operations. An international speaker and lifestyle-influencer, Lynn's sophisticated design sensibilities set the tone for the Easton Porter Group brand, and her impeccable attention to layered detail keeps us reaching high standards of quality. Having initially honed her skills as a producer for live television, her extensive background paved the way for the creation of Easton Events LLC, an internationally recognized ultra-luxury event and destination wedding planning business under the EPG umbrella. She is regularly featured on the "best of" lists in Vogue and Harper's Bazaar. She is an inspired innovator and relentless pursuer of refinement, which is evident in the lush textures and patina of our celebrated boutique hotels, restaurants, wineries, and event venues.

With over 25 years of event industry experience, Lynn recognized an educational gap in the world of Ultra-Luxury weddings. Driven by the desire to share her wealth of knowledge with the next generation of emerging planners, this year she launched Easton Education—a virtual platform where industry professionals embark on a transformative journey from the world of luxury to the pinnacle of Ultra-Luxury. Through live interactive sessions, rich digital course content, and creating a supportive community, Easton's mission is to equip fellow professionals with the insights, communications, and management process skills needed to ascend to the highest echelons of luxury event planning.

Under her creative direction, each Easton Porter Group investment, property, or marquee occasion showcases an intuitive sense of stage setting with a classic, fresh design. Lynn is a graduate of Barnard College in New York City, the sister school of Columbia University.

Easton Porter Group creates experiences by design. We are drawn to properties with distinctive personalities, great bones, and rich histories, and then embellish them with our sophisticated design expertise and premium guest service. All EPG experiences, whether a meal in our restaurants, a glass of Petit Verdot at our culinary winery, or a stay in one of our boutique hotels, play a part in delivering our signature sense of elegant comfort, refined style, and warm personality. Our goal is to expand our collection to 15 luxury properties in high-end destinations over the next ten years. We have an established track record in Charleston, South Carolina; Charlottesville, Virginia; and the Virginia Hunt Country outside of Washington, DC.

AWARDS, ACCOLADES + NOTABLE PRESS

AFAR
Why You Should Visit Charleston This Fall

BRIDES
Venue Recognition at Cannon Green and Pippin Hill Farm & Vineyards

CONDÉ NAST TRAVELER
The 22 Best Places to Go in 2022
31 Best Restaurants in Charleston
Top 10 Hotels in Charleston
2021 Reader's Choice Award Winner
The Gold List 2021

FODOR'S TRAVEL
These 11 U.S. Hotels Have Some of the Best Restaurants in the Country

FORBES
34 Chefs Around The Country Make Food Predictions For 2022

GARDEN & GUN
Charleston: At a Glance

MODERN LUXURY
14 Travel Gems for Your Next American Road Trip

OPRAH DAILY
20 Best Red and White Wines for Your Christmas Dinner

SOUTHERN LIVING
16 Food Trends Southern Chefs are Looking Forward to in 2022

TOWN & COUNTRY
Vacation Inspiration: 9 Best Places to Visit in November

THE LOCAL PALATE
A Refined Affair

TASTE OF THE SOUTH
July/August 2021 Issue: Taste 50 list

TRAVEL + LEISURE
Best Places to Travel in October
The Top 15 Hotels in Charleston
Zero George named one of T+L's World Best Hotels in 2021, 2023

USA TODAY
Beyond Sonoma: Check out wine country in Oregon, Colorado, Virginia and Pennsylvania

VERANDA MAGAZINE
15 Thanksgiving Destinations to Satisfy Your Wanderlust This Fall

VOGUE
The Best Wedding Planners in the U.S., Canada & Overseas, Easton Events

WINE SPECTATOR
Best of Award of Excellence 2021, 2022, 2023, The Restaurant at Zero George
Award of Excellence 2021, 2022, 2023, Wild Common

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ZERO GEORGE
STREET

Luxury, history, charm – the essence of Charleston is distilled in the sophisticated elegance of Zero George Hotel. Zero George's immaculately restored circa 1804 buildings and private courtyard are the ideal ground zero for exploring Charleston's allure. Meander shady lanes on our complimentary bikes; indulge in our award-winning cuisine; stroll to King Street or Waterfront Park; sauté away at our cooking school. Old World authenticity meets contemporary classic chic in our lush boutique hotel. Hospitality refined, down to Zero.

"While the Holy City is packed with antiques-filled B&Bs, few properties have been able to give the obligatory nod to Charleston's rich history without losing their sense of self. Zero George achieves this beautifully."

— STIRLING KELSO, SOUTHERN LIVING

FAQS

ZERO GEORGE STREET
0 George Street, Charleston, SC 29401
843.817.7900

OWNERS
Dean Andrews and Lynn Easton

YEAR ESTABLISHED
2012

ARCHITECTURE
Dufford Young Architects in Charleston, SC

INTERIOR DESIGN
2012 Design: Alana's Ltd. Interior Design
2022 Design: Alexandra Howard Inc.

SELECT AMENITIES
Concierge Services To Plan Your Stay With Us
Daily European Breakfast
Wifi
Bicycles Available
Evening Wine And Cheese Pairing
24-Hour Gaggeneau Coffee Service
Housekeeping and Turndown Service
Furnished Outdoor Piazzas and Courtyards
Staterooms For Guest Use
Printing Station
Off-Site Gym Membership
Bellman Services
Valet Services (*Additional $29*)
Tesla Gen 3 Charging Station Included with Valet Services

SOCIAL MEDIA
Facebook @zerogeorgest
Instagram @zerogeorgest

WEBSITE
www.zerogeorge.com

MEDIA CONTACT
eastonporter@wearebreadandbutter.com

ZERO GEORGE
RESIDENCES

The historic district has plenty of new places to stay, dine, and further explore the city's origins. ...The Residences at Zero George provide longer stays for those who love the elegance of the award-winning hotel.

— CONDÉ NAST EDITORS, CONDÉ NAST TRAVELER

The Residences at Zero George showcase the same understated elegance, unparalleled hospitality, and chic, contemporary surroundings for which Zero George Hotel has become nationally acclaimed. Perfect for business travelers, locals welcoming family for extended visits, jet-setters seeking a more private stay experience, or wayfarers who simply want to hunker down in the Holy City, The Residences make a refined home base that represents the epitome of upscale Charleston living. Consider it a charming, private pied-à-terre in one of the country's most sought-after destinations The Residences at Zero George feature five luxuriously appointed suites within a beautifully restored 19th-century building, just across Zero George Hotel's lush courtyards. The one-to-three-bedroom residences offer spacious accommodations, including tasteful sitting areas, kitchens outfitted by Le Creuset, king-size beds complete with Frette linens, and bathrooms stocked with Malin + Goetz toiletries. Guests of The Residences receive dedicated parking and full access to a new state-of-the-art fitness center, complete with Pelotons and a Mirror home gym. They also enjoy all Zero George amenities, including concierge services, weekly housekeeping, complimentary bicycles, nightly wine and cheese hour, and the heralded cuisine of The Restaurant and The Caviar Bar at Zero George. The Residences at Zero George require a minimum stay of 30 nights.

FAQS

ZERO GEORGE RESIDENCES
0 George Street, Charleston, SC 29401
843.817.7900

OWNERS
Dean Andrews and Lynn Easton

YEAR ESTABLISHED
2021

INTERIOR DESIGN
B. Berry Interiors.

SELECT AMENITIES
Concierge Services To Plan Your Stay With Us
Kitchen with Sub-Zero Refrigerator/Freezer and Le Cruset Dishware
Luxury Coffee Service
Washer/Dryer
Frette Linens
Weekly Housekeeping
Dedicated Parking
Wifi
Exercise Room Featuring Peloton Bikes and The Mirror Home Gym
Bicycles Available
Evening Wine and Cheese Pairing
Furnished Outdoor Piazzas and Courtyards
Printing Station

SOCIAL MEDIA
Facebook @zerogeorgest
Instagram @zerogeorgest

WEBSITE
www.zerogeorge.com

MEDIA CONTACT
eastonporter@wearebreadandbutter.com

ZERO GEORGE
RESTAURANT

SEEDLIP

A tucked-away gem among Charleston restaurants, The Restaurant at Zero George serves the city's most nuanced and elevated cuisine. Led by Executive Chef Vinson Petrillo and Regional Restaurant Director Megan Mina, The Restaurant weaves together the warm hospitality of the region with inventive and nostalgic dishes that create an experience as much as a meal. The multi-course, seasonally inspired tasting menu highlights Petrillo's contemporary approach to flavor building and presentation, expertly paired with wines from our extensive cellar. Gather around the table in the Zero George kitchen to boost your own culinary repertoire. At The Cooking School at Zero George, Chef Petrillo and Sous Chef Tyler Chavis showcase a variety of recipes, techniques, and styles in an intimate, demonstration-style setting. Classes take place in the professional display kitchen and accommodate up to eight students per session.

"Charleston's food scene needs no introduction, but for something truly extraordinary, Zero Restaurant + Bar at Zero George Street hotel offers an inventive tasting menu unlike anything you'll find in the Holy City."

— MICHELLE GROSS, FODOR'S TRAVEL

FAQS

THE RESTAURANT AT ZERO GEORGE
0 George Street, Charleston, SC 29401
843.817.7900

RESTAURANT HOURS
Dinner: Tuesday – Sunday, 5 – 10 pm

COOKING SCHOOL HOURS
Saturdays and Sundays, 11 am – 1 pm

OWNERS
Dean Andrews and Lynn Easton

EXECUTIVE CHEF
Vinson Petrillo

SOUS CHEF
Tyler Chavis

REGIONAL RESTAURANT DIRECTOR
Megan Mina

YEAR ESTABLISHED
2014

MEDIA CONTACT
eastonporter@wearebreadandbutter.com

SOCIAL MEDIA
Facebook @zerorestaurantandbar
Instagram @zerorestaurant

WEBSITE
www.zerorestaurantcharleston.com

ZERO GEORGE
CAVIAR BAR

The Caviar Bar at Zero George is a place to see and be seen. Named "the coolest reservation in town" by Forbes in 2022, the eight-seat caviar bar offers a carefully crafted menu that pays homage to Chef Vinson's admiration for and experience with caviar. Regiis Ova Caviar service, accompanied by refreshingly unexpected á la carte dishes, creates an exquisite experience that is classic in presentation, yet divinely of this moment.

FAQS

HOURS
Tuesday – Sunday, 6 or 6:30 pm

OWNERS
Dean Andrews and Lynn Easton

EXECUTIVE CHEF
Vinson Petrillo

REGIONAL RESTAURANT DIRECTOR
Megan Mina

YEAR ESTABLISHED
2022

MEDIA CONTACT
eastonporter@wearebreadandbutter.com

SOCIAL MEDIA
Facebook @thecaviarbar
Instagram @thecaviarbar

WEBSITE
www.zerorestaurantcharleston.com

VINSON PETRILLO
Executive Chef

Executive Chef Vinson Petrillo's passion for natural, local ingredients is matched only by his deft gastronomic artistry. A graduate of Johnson & Wales University, Petrillo's Italian ancestry gave him an early appreciation for festive dining and bold flavors. He honed his culinary skills in some of New York's finest restaurants, including Caviar Russe and Abe & Arthur's. Before coming to Zero Restaurant + Bar, Petrillo served as chef de cuisine at Prospect, a Michelin Bib Gourmand recipient, in Brooklyn. In 2015, his innovative, technical cuisine won him the regional title at the S.Pellegrino Young Chef competition and a spot in the international competition at the Expo Milano 2015, where he shared the stage with the world's best and brightest young chefs. In 2021 and 2022, Chef Petrillo embarked on international travels as a member of the prestigious community of Krug Ambassadors.

MEGAN MINA

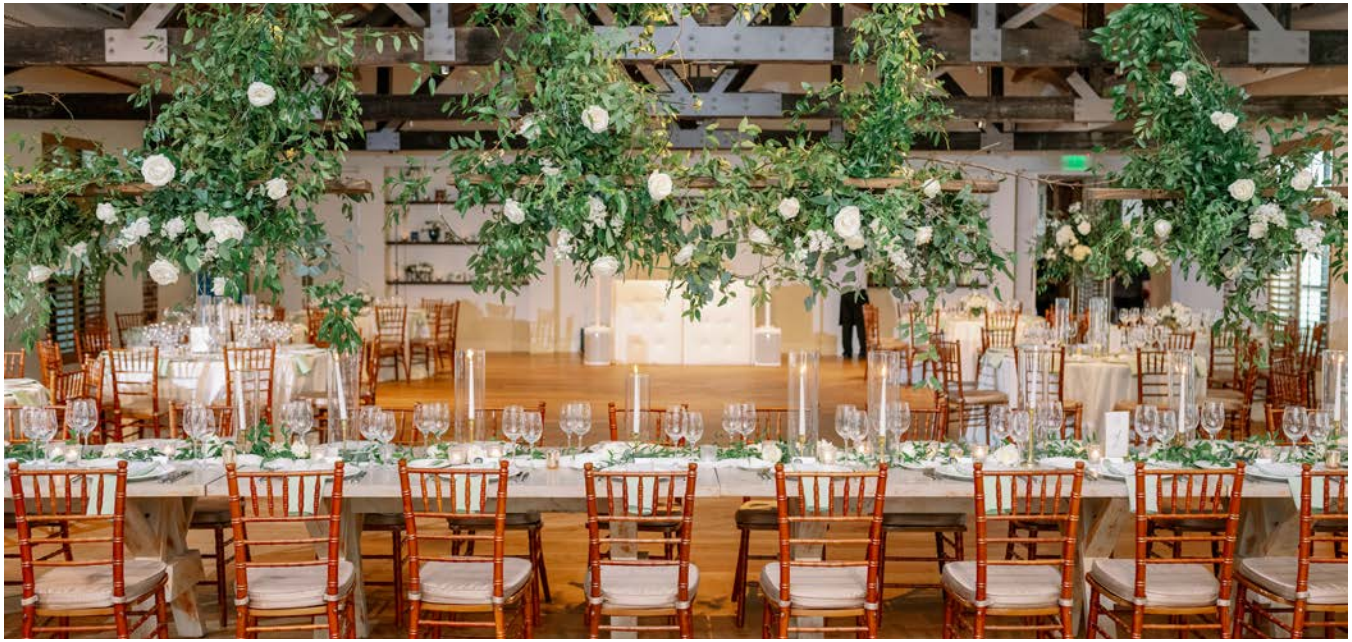
Regional Restaurant Director

Megan Mina is one of our secret weapons. As our Restaurant Director, she's the Oz behind the curtain, supporting our teams in crafting exceptional guest experiences and thoughtfully curating beverage programs across our Charleston restaurants. Migrating south from New York City, Mina brings her 23 years of hospitality experience from some of the most highly regarded restaurants to Easton Porter Group. Her passion and pursuit of wine education, both on and off the restaurant floor, paved the way for sommelier and beverage director opportunities in places such as Blue Hill at Stone Barns, Carbone, Cafe Altro Paradiso, and Charlie Bird, to name a few. Mina's approach is to evoke curiosity while celebrating the true community around food and beverage, and to highlight wines and spirits from producers with undeniable dedication to their crafts. Since joining Easton Porter Group in 2020, she has continually empowered our teams in driving deeper connections with guests, creating one-of-a-kind, memorable experiences.

CERTIFICATIONS

WSET - *Certified Educator & Diploma Candidate*
Court of Master Sommeliers - *Certified Sommelier*

CANNON GREEN
A GATHERING COMMON



One of Charleston's most unique properties, Cannon Green singlehandedly evokes the city's romance, history, preservation, beauty, charm, and style. From the indoor Garden Room (a refined and airy private event space that incorporates a 19th-century Charleston single house façade), to the lush Courtyard, to the historic Trolley Room, every corner of Cannon Green offers an extraordinary setting for wedding weekend festivities, corporate events, or social gatherings. Located in the Cannonborough-Elliotborough neighborhood, Cannon Green embodies all the elements that have made Charleston an enticing destination for centuries—an air of elegant sophistication, an attitude of warm hospitality, and an atmosphere of welcome.

We're thrilled to share that Cannon Green has been named to The Knot "Best of Weddings 2021" for the third consecutive year.

— THE KNOT

FAQS

CANNON GREEN
103 Spring Street, Charleston, SC 29403
843.817.7311

OPERATING PARTNERS
Dean Andrews and Lynn Easton

EXECUTIVE CHEF
Orlando Pagán

YEAR ESTABLISHED
2014

REGIONAL RESTAURANT DIRECTOR
Megan Mina

MEDIA CONTACT
eastonporter@wearebreadandbutter.com

SOCIAL MEDIA
Facebook @cannongreencharleston
Instagram @cannongreenchs

WEBSITE
www.cannongreencharleston.com

ORLANDO PAGÁN

Executive Chef

Chef Orlando Pagán leads the culinary program as Executive Chef of Wild Common and events venue Cannon Green. Pagán always felt a strong pull toward the kitchen. Setting his sights on a career as a chef, Pagán left Puerto Rico after high school to attend Johnson & Wales University in Miami. Following graduation, Pagán remained in Florida, where he spent three years at the Ritz-Carlton Coconut Grove's Bizcaya Grill Restaurant. Heading westward to San Francisco, he cooked in a handful of acclaimed restaurants before leading the kitchen of Michelin-starred The Village Pub as Executive Chef. Pagán settled in the Lowcountry to join Chef Sean Brock as chef de cuisine of McCrady's Tavern in March 2017 and was promoted to Executive Chef in the summer of 2018. He joined Wild Common and Cannon Green in February 2019. When he's not in the kitchen, Pagán may be found playing golf, fishing off the Charleston coast, or spending time with his wife and two young children.

" . . . Charleston has surprisingly few tasting menu experiences that allow chefs to take diners on a journey through flavor, texture, and presentation at their whimsy. Chef Orlando Pagan does so with a definite nod to the region's seafood and gilds it with luxurious flavors, from caviar to black truffle and foie gras in between. " — STEPHANIE BURG, CONDÉ NAST TRAVEL

WILD COMMON

Wild Common offers a destination for intimate dining and memorable celebrations in the heart of Charleston's dynamic Cannonborough-Elliotborough neighborhood. With Executive Chef Orlando Pagán at the helm, guests can expect a multi-course tasting of wildly uncommon contemporary American cuisine, all showcasing the best of local, seasonal ingredients. Recent menus have featured dishes such as a Local Shrimp Har Gow with sea beans and ginger; Diver Scallops with sweet corn curry, blue crab, and Charleston gold rice; and Tomato Gazpacho with lobster and roasted garlic. Pagán excels at pulling inspiration from cuisines across the globe and translating them into dishes featuring regionally sourced ingredients.Guests can enjoy dinner service at Wild Common in the restaurant's indoor dining room, in the private courtyard, or at the Chef's Counter to watch Pagán in action. For a dining experience like no other in Charleston, groups of up to 12 guests are invited to reserve The Chef's Table. Hosted on our Mezzanine overlooking the Courtyard and main Dining Room, Pagán delivers a multi-course tasting where culinary artistry takes center stage. Wine pairings elevate the meal even further, or select from à la carte wines by the bottle and a full cocktail menu. The Chef's Table will surprise, delight, and satiate refined palates and adventuresome appetites.

FAQS

WILD COMMON
103 Spring Street, Charleston, SC 29403
843.817.7311

RESTAURANT HOURS
Dinner: Thursday, Sunday, 6 – 9 pm
Friday, Saturday, 6 – 10 pm

OPERATING PARTNERS
Dean Andrews and Lynn Easton

EXECUTIVE CHEF
Orlando Pagán

SOUS CHEF
Paul San Luis

REGIONAL RESTAURANT DIRECTOR
Megan Mina

YEAR ESTABLISHED
2019

MEDIA CONTACT
eastonporter@wearebreadandbutter.com

SOCIAL MEDIA
Facebook @wildcommonchs
Instagram @wildcommonchs

WEBSITE
www.wildcommoncharleston.com

EASTON
EVENTS SINCE
1998

Easton Events is an award-winning wedding and social events planning company founded in 1998. With offices in Charlottesville, Virginia, and Charleston, South Carolina, Easton Events crafts refined, elegant, and truly memorable weddings, private events, and corporate events for both domestic and international clientele. Named one of the best Wedding Planners in the World by Vogue, Harper's Bazaar Brides, Martha Stewart Weddings, and Over the Moon, Easton Events has been featured in all of the above publications, as well as in Town and Country, The Knot, Style Me Pretty, InStyle, Glamour, BizBash, The Washington Post, Eater, Refinery29, and more.

"Easton Events is led by founder Lynn Easton, Easton Events only plans about 8 weddings per year, providing its clients with the utmost in personalized service, from engagement notifications through to the final thank-you."

— VOGUE MAGAZINE

FAQS

EASTON EVENTS
Offices in Charleston, SC and Charlottesville, VA

FOUNDER + CREATIVE DIRECTOR
Lynn Easton

SENIOR PLANNER
Dawson Hayes

SOCIAL MEDIA
Facebook @EastonEvents
Instagram @EastonEvents
TiKTok @EastonEvents
Pinterest @EastonEvents
Twitter @EastonEvents

MEDIA CONTACT
Sam@Samantharoberts.co

WEBSITE
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PIPPIN HILL FARM
& vineyards

Pippin Hill Farm & Vineyards is unique among the growing number of fine wineries on Virginia's Monticello Wine Trail. Along with creating distinguished boutique wines, Pippin Hill pairs them with some of the region's most elevated cuisine in the Tasting Room. Savor an experience that is local, fresh, seasonal, from the vineyard, and farm-to-table, always with a welcoming sense of relaxed elegance. The vineyard is situated to grow the region's best grapes, just as the venue was designed to host the Southeast's finest events, complete with signature Artisan Catering. From weddings and rehearsal dinners to board meetings and business dinners, Pippin Hill Farm & Vineyards is an all-season, full-service setting fit for every occasion.

"If there's a more sumptuous landing spot for lunch in Virginia's wine country than the restaurant and tasting room at Pippin Hill Farm and Vineyards, I have yet to find it." – TOM SIETSEMA, THE WASHINGTON POST

FAQS

PIPPIN HILL FARM & VINEYARDS
5022 Plank Road, North Garden, VA 22959
434.202.8063

HOURS
Tuesday – Sunday, 11 am - 5 pm *
** varies by season*

OWNERS
Dean Andrews and Lynn Easton

GENERAL MANAGER
Ian Rynecki

VITICULTURIST
Brooks Hoover

EXECUTIVE CHEF
Victoria Cosner

SOUS CHEF
Brandon Ripberger & Dennis Merritt

HEAD GARDENER
Celina Debrito

WINEMAKER
Michael Shaps, Virginia WineWorks

YEAR ESTABLISHED
2011

MEDIA CONTACT
eastonporter@wearebreadandbutter.com

SOCIAL MEDIA
Facebook @pippinhillfarm
Instagram @pippinhillfarm
TikTok @ pippinhillfarm

WEBSITE
www.pippinhillfarm.com

CROSSROADS INN
ESTD
1820
AT PIPPIN HILL FARM + VINEYARDS

Crossroads Inn has been accommodating travelers since it was built in 1820 and is listed on the National Historic Register as a designated Virginia Historic Landmark. Tucked amidst secret gardens and sister property Pippin Hill Farm & Vineyards, the Inn's historic allure (paired with all needed modern conveniences) inspires guests to disconnect and wander the scenic hills of the Blue Ridge. Complete any getaway with a cooking class, a workshop with our Horticulture team, a Vintner's Table, or an Estate Tour & Tasting on The Hill.

FAQS

CROSSROADS INN
5010 Plank Road, North Garden, VA 22959
434.260.8792

OWNERS
Dean Andrews and Lynn Easton

YEAR ESTABLISHED
1820

MEDIA CONTACT
eastonporter@wearebreadandbutter.com

SOCIAL MEDIA
Facebook @crossroadsinnva
Instagram @crossroadsinnva

WEBSITE
www.crossroadsinn.com

ALCOVE
MARKET
CHARLESTON

Alcove Market - where fine foods meet casual dining and simple, whole ingredients are front and center, no reservations. Our mission goes beyond breakfast and lunch—we also serve as a neighborhood gathering place and a one-stop shop for specialty food and wine. Calling all coffee drinkers, lunch-hour wanderers, and afternoon snackers: join us for our thoughtful, nourishing cuisine…linger a little longer for everything else.

FAQS

ALCOVE MARKET
320 Broad Street, Charleston, SC 29401
843.974.1810

HOURS
Daily, 7am - 7pm

OWNERS
Dean Andrews and Lynn Easton

EXECUTIVE CHEF
Orlando Pagán

YEAR ESTABLISHED
2023

MEDIA CONTACT
eastonporter@wearebreadandbutter.com

SOCIAL MEDIA
Facebook @alcovemarketchs
Instagram @alcovemarketchs

WEBSITE
www.alcovemarket.com

Costa*
COASTAL
ITALIAN
BROAD ST.

In Fall 2023, Easton Porter Group is set to open a coastal Italian-inspired restaurant in The Jasper, a 12-story mixed-use building developed by The Beach Company in Charleston. Glen & Company, an award-winning, New York City-based architecture and interior design agency, will envision the design of the space. Costa* is an innovative, contemporary, coastal Italian cuisine restaurant and bar conceived and designed by Easton Porter Group. Led by The Restaurant at Zero George Executive Chef and Creative Culinary Director Vinson Petrillo, Costa draws inspiration from the range of regional fare found along the Italian coast—from Liguria, to Cinque Terre, across the Amalfi Coast, to Sicily, offering unique and memorable flavor combinations. Coastally rooted but well-traveled, Costa* distinguishes itself through unique global ties and hints of Japanese, Nordic, and Mexican culinary practices crafted into every offering. The Costa* team's innovative cuisine and technical expertise will bring elements of whimsical nostalgia and surprise to each dish, paired with a range of international wines.

FAQS

COSTA
310 Broad Street, Charleston, SC 29401

OPERATING PARTNERS
Dean Andrews and Lynn Easton

EXECUTIVE CHEF
Vinson Petrillo

REGIONAL RESTAURANT DIRECTOR
Megan Mina

YEAR ESTABLISHED
2023

MEDIA CONTACT
eastonporter@wearebreadandbutter.com

From left to right: Adrian Goffinet, Dean Andrews & Jacob Wright

While carefully guarding our boutique scale, Easton Porter Group is aggressively building on our success. Our passion, talent, and teamwork run deep. Easton Porter Group hires, supports, and cultivates talent paired with passion. That's our only secret to success—a secret we're proud to share. As a luxury hospitality company, we are actively expanding our portfolio of award-winning boutique hotels, vineyards, restaurants, and event venues in North America and Europe, and we welcome acquisition and investment opportunities that reinforce Easton Porter Group's graciousness, style, and defined market position. Easton Porter Group creates experiences by design. We are drawn to properties with distinctive personalities, great bones, and rich histories, and then embellish them with our sophisticated design expertise and premium guest service. All EPG experiences, whether a meal in our restaurants, a glass of Petit Verdot at our culinary winery, or a stay in one of our boutique hotels, play a part in delivering our signature sense of elegant comfort, refined style, and warm personality.

LEADERSHIP

DEAN ANDREWS
Co-Founder & CEO

LYNN EASTON
Co-Founder & Creative Director

ADRIAN GOFFINET
Chief Finacial Officer

JACOB WRIGHT
Chief Operating Officer

RYDER HINE
Director of Business Development

ELLEN CHRISTIE
Sales Director

KIMBERLY ALLENBY
Controller

ERIC MOODY
Business Manager

EMILY JACKSON
Director of Marketing

MATTHEW DAVIS
Human Resources

EASTON PORTER GROUP

MEDIA INQUIRIES
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