

MEDIA ALERT FOR IMMEDIATE RELEASE

November 20, 2014

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**TWISTED SOUL KITCHEN + BAR TO OPEN IN DECATUR
DECEMBER 3, 2014**

ATLANTA (November 20, 2014) –

Chef and caterer Deborah VanTrece has taken over the Decatur space previously home to Marbar. Chef Deborah is focused on reviving a soul food concept from the late 1990s called Edible Art.



The restaurant is Southern based, with a soulful twist — a little different than the farm-to-table Southern fusion. She will be working with local farmers and offer seasonal menus. Items will include cocoa-crusted rack of lamb with sweet potato pone and spoonbread, shrimp and crab fritters, seafood macaroni, barbecue chicken spring rolls, and of course her award winning southern fried chicken. At the bar, the focus will be on Southern spirits such as bourbon along with unique moonshine infused signature cocktails, pecan and sweet potato vodkas. There will be a sweet potato martini, white whiskey cobbler, and a Georgia sunrise. Local craft beers will also be available on draft and bottle. Child, vegetarian and gluten free offerings will also be served.

VanTrece will lead the kitchen, supported by select staff members who have been working with her since she opened Edible Art in 1998. It closed in 2002 due to a change in building management. As a very hands-on chef, she knows her vision and wants to be there to fulfill it and believes that top-notch customer service is key.

The majority of the décor – such as the rustic tables and chairs will remain intact, with both dining room, bar and outdoor patio. “I love the feel. It’s very neutral, casual, comfortable, urban-chic atmosphere,” VanTrece says.

Twisted Soul Kitchen + Bar will be open to the public for dinner service starting December 3rd, 2014, located at 314 East Howard Avenue, 30030. In celebration of our opening week, they’ll be toasting their patrons with a glass of wine on the house, December 3rd - 7th.

For information, visit twistedsoulkitchenandbar.com or [facebook.com/twistedsoulsouthernfusion](https://www.facebook.com/twistedsoulsouthernfusion).

APPETIZERS

MOONSHINE MUSSELS | 11

PEI Mussels steamed in White Lightening, Parmesan Cheese, Fresh Tomatoes and Garlic Butter

SHRIMP AND CRAB FRITTERS | 12

Roasted Onion + Garlic Syrup

BARBECUE CHICKEN SPRING ROLLS | 8

Peach Jalapeno Duck Sauce

SWEET TEA MARINATED BABY BACK RIBS | 12

BLACK-EYED PEA SALSA | 7

House-made Corn Tortilla Chips

FLASH FRIED CHICKEN WINGS | 8

Coconut Gravy, Jasmine Rice

SANDWICHES

BRASSTOWN MEATLOAF BURGER | 12

Lettuce, Aged Cheddar, Tomatoes, Pickles, House Fries

FRIED GREEN TOMATO | 11

Roasted Red Pepper Aioli, Goat Cheese, Sprouts, Lettuce, House Fries

SALADS

TWISTED HOUSE SALAD | 6

Mixed Greens, Yellow Tomatoes, Sprouts, Choice of Dressing

TWISTED SOUL SALAD | 11

Mixed Greens, Yellow Tomatoes, Green Beans, Sprouts, Pecan Crusted Goat Cheese, Cornbread Croutons and Cranberry Peppercorn Vinaigrette
Add Grilled Shrimp or House Smoked Salmon | 8
Grilled Chicken Breast | 5

ROASTED BEET SALAD | 11

Fried Marinated Artichokes, Tomato, Feta Cheese Crumbles Baby Greens, Lemon Herb Dressing

DESSERTS

IVY'S HEAVENLY PEACH COBBLER | 6

ELLINGTON SWEETS' PETITE RED VELVET BUNDT CAKE | 7

CHEF DEBORAH'S BREAD PUDDING WITH BUTTER PECAN SHOOTER | 9

GREENWOOD LOCAL ICE CREAM | 3



plates

PAN ROASTED FREE RANGE CHICKEN | 16 Braised Root Vegetables in Pan Liquor

SOUTHERN MARINATED FRIED CHICKEN | 18 Free Range Chicken, Three Cheese Orecchiette Pasta, Collard Green Roll, Sweet Potato Apple Chutney

FRIED GREEN TOMATOES | 15 Buttermilk Gravy, Hoppin John Rice, Fried Okra Garnish

GRILLED JERK DUCK | 23 Creamy Coconut Rice + Peas, Roasted Curry Cauliflower

CORN CRUSTED CATFISH FILLETS | 17 Tomato, Scallion + Bacon Grits, North Georgia Apple Coleslaw

CHEF'S VEGETABLE PLATE SELECTION | 15

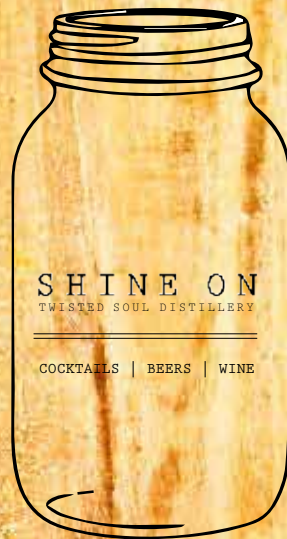
PAN SEARED SNAPPER | 18 Roasted garlic quinoa and seasonal vegetables

BORDELAISE GRAVY BEEF TENDERLOIN | 24 Truffle Oil, Smashed Red Bliss Potatoes, Snap Beans

PORT WINE BRAISED BEEF SHORT RIBS | 23 Boursin Mashed Potatoes, Seasonal Vegetables

SEAFOOD MAC~N ~CHEESE | 27 Lobster, Shrimp, Crawfish Tails

COCOA CRUSTED RACK OF LAMB | 27 Cherry Balsamic Glaze, Sweet Potato Pone Duck Fat Roasted Brussel Sprouts



SIGNATURE COCKTAILS

TWISTED SOUL MARTINI \$9

Peach infused Moonshine, Jack Daniels, lemon twist

GEORGIA SUNRISE \$7

Peach infused Moonshine, orange liqueur, ginger ale, fresh lime juice

WHITE WHISKEY COBBLER \$7

American Born White Lighting, pineapple juice, splash of fresh limejuice

SWEET POTATO PIE MARTINI \$10

Covington sweet potato vodka, Chef's Spices, spoon of sweetness-muddled drop of sweet potato pie goodness

MOUNT 'N RITA \$8

American Born White Lighting, Splash of Tequila, Triple Sec, Sour Mix

THE BUTTER PECAN SHOOTER \$5

Cathead Pecan Vodka shaken with Dekuyper Butterscotch

THE KB \$9

Bulleit Rye, Grand Marnier, Raspberry Liqueur

THE SWEET TEA \$7

American Born Sweet Tea Shine, Lemon

TWISTED COLADA \$8

Goslings Black Rum, Cream of Coconut, Pineapple Juice, splash of heat

SOUTHERN SMOKE \$8

Luxardo, Primm's, Milagro Tequila

SEASONAL CRAFT BEERS | WINES | FULL BAR