

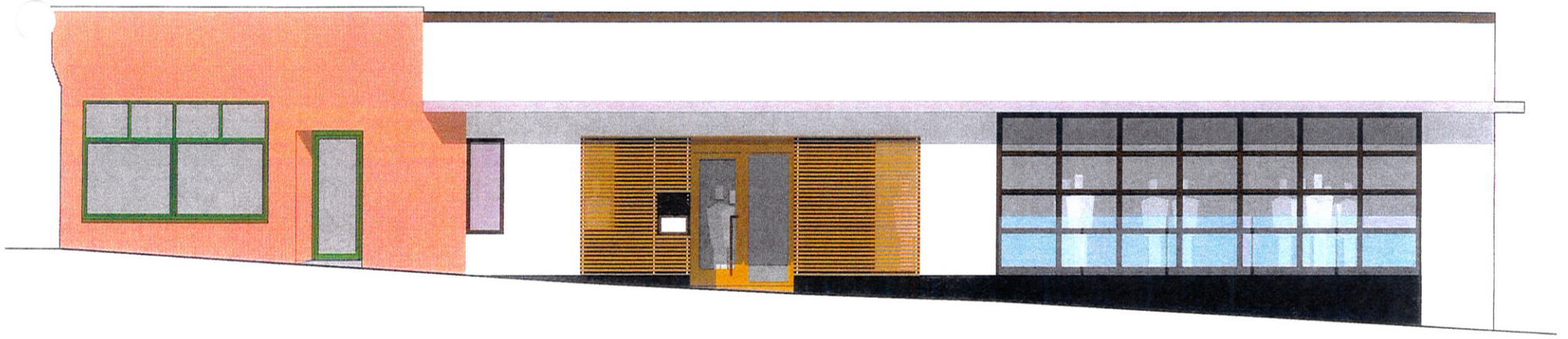
PROPOSED RESTAURANT - 138 CAMBRIDGE STREET  
Scale: 1/4" = 1'-0"

TOTAL SEATS -	140 PEOPLE
TOTAL STANDING -	40 PEOPLE
TOTAL EMPLOYEES -	20 PEOPLE
TOTAL OCCUPANCY -	200 PEOPLE

138 CAMBRIDGE STREET  
BOSTON, MASSACHUSETTS

SCHEMATIC DESIGN  
SCHEMATIC FLOOR PLAN  
21 JULY 2011





PROPOSED RESTAURANT - 138 CAMBRIDGE STREET  
Scale: 1/4" = 1'-0"

138 CAMBRIDGE STREET  
BOSTON, MASSACHUSETTS

SCHEMATIC DESIGN  
EXTERIOR ELEVATION  
11 JULY 2011



138 WASHINGTON STREET  
BOSTON, MA  
617-452-4111

Chef Brian Poe was born in the town of Macon, Georgia, and grew up in the foothills of the Blue Ridge Mountains. Weekends were spent in Haleyville, Alabama, where his grandmother, Ms. Leaty, would cook after-church suppers for up to 50 friends and relatives, composed of Southern classics raised on the family farm: corn on the cob, fried okra, fried chicken, and catfish (caught by young Poe himself in his grandfather Papaw Drake's pond.) Some of Poe's fondest childhood memories involve the time spent in Ms. Leaty's kitchen while she baked biscuits from scratch and he cleaned freshly picked beans. The most trouble he can recall ever being in as a child was when he ate all the crust off of one of her freshly baked apple pies.

Poe went to school at Auburn University in Auburn, Alabama, where he soon found himself back in the kitchen, working his way up the back-of-house ranks at the **Auburn University Hotel and Conference Center**. From there, he was promoted to Sous Chef at the **Northeast Atlanta Hilton** - during the Olympics. Next, the corporate task-force team relocated him to Scottsdale, Arizona, naming him Chef at **Steamers Oyster Grill** in Phoenix and then Executive Chef at the **American Grill**, a gentlemen's steakhouse serving a seasonal menu that featured different styles of regional cooking: Southern, Midwestern, Pacific Northwestern, and Southwestern. It was here that Poe created and perfected his now-famous Grilled Green Chile Cornbread.

Poe next repaired to the resorts of Scottsdale, where he worked as chef de cuisine at the famous **Piñon Grill**. This is where he honed his wine-pairing expertise, traveling with his team up and down the West Coast and writing menus back at the Grill to complement the wines they tasted. He also did many task-force missions for the Millennium Hotel group - from the **Millennium Biltmore Hotel** in Los Angeles to the **Millennium Bostonian Hotel**, where he ran **Seasons Restaurant**. The latter eventually became home. Following in the footsteps of such great culinarians as Jasper White, Lydia Shire, Gordon Hamersley, Jody Adams, and others, Poe spent five harmonious years cooking his way to the top of the food chain, securing the dual title of Executive Chef and Food & Beverage Director at the hotel.

His success at Seasons brought Poe to a new career point. He took advantage of the opportunity to travel throughout South America - from Brazil and Argentina to Chile, Peru, and Bolivia - in an effort to prepare for his next challenge: manning the newly branded **Poe's Kitchen** at the Rattlesnake Bar & Grill. With the hearty support of the Rattlesnake's owners, Poe has successfully brought food to the forefront of what was already a see-and-be-seen institution in the Back Bay.

Chef Poe is also a culinary instructor at Newbury College and The Boston Center for Adult Education, an active board member of the American Institute of Wine and Food, and a board member of several local and national charities such as the SHADE Foundation. Chef Poe is also on the Culinary Council for Baldor Produce where he and 5 other notable chefs from NYC and New England are allowed first pick of the freshest local seasonal ingredients as well as shared involvement in environmental ethical farming products and decisions. He often serves as personal chef to such local celebrities as Curt Schilling and his family.

During his tenure at Poe's Kitchen at the Rattlesnake and with support of his partner Gordon Wilcox, Chef Poe has managed to see growth during a downward spiraling economy. During his first year at the Rattlesnake food sales increased by 30% in 2009, another 30% in 2010 and this year he is on target with another 37% increase in food sales- totaling 97% food sales growth in 2 and 1/2 years- matched by what was once a 80%alcohol sales vs 20% food sales ratio to now a 60/40 blend on target to make the Rattlesnake a full blown 50/50 food to drink real restaurant- no longer just a watering hole.

Accolades from local press of the Boston Globe, the Herald, Best of Stuff Magazine, Best Bar Food in the Improper Bostonian, recognition from Billy Costa's TV Diner, and other local media outlets has led Chef Poe's food to National recognition such as The Food Network, the Cooking Channel, Esquire Magazine, Southern Living and soon to be featured in Europe's FHM magazine for the dramatic and fun food chef Poe brings to the traditional bar room table. Such recognition has led chef Poe to negotiations and plans to publish a cookbook wherein the home chef can take high quality ingredients and prepare both fine dining and fun dining cuisine for either a high end dinner or a fun afternoon Bostonian get together.

Chef Poe and Gordon Wilcox wish to continue to push the envelope and to represent the great cuisine found only in the City of Boston by presenting to you Poe's Tip Taproom – a casual fun dining concept wherein the traditional steak tip bar food is transformed into a Poe style Food Tips paired with high quality wine and beer on Tap. Attached are a few sample menus from Poe's Kitchen at the Rattlesnake as well as a proposed food menu for the Tip Taproom.

We look forward to having the opportunity to share and cook in your neighborhood.

## **Poe's Tip Tap Room**

### ***1<sup>st</sup> tips***

#### **Kettle Tip Chips \$5**

Cayenne & Malt Vinegar Blue Cheese Tip Dip

#### **Fried Clam Tips \$12**

Ipswich Clams-Lemon Tip Tartar

#### **Maryland Crab Tips \$12**

Mini Crab Cake tips with Poebasco Chile Sauce on Ritz Cracker tips

#### **Beef Tenderloin Tips \$10**

Chicken Fried Center Cut beef tenderloin tips with tipped poe's red hot steak sauce

#### **Prosciutto Tips \$8**

Fried-wit Cheddar & Goat Cheese Tip Fondue

#### **Fried Seasonal Sardine Tips or Fish n Tips \$10**

In Seasonal Beer Batter with Mustard and Lemon Tartar

#### **Poe's Appetizer MKT**

Just at the tip of our tongue- daily special

### ***Salad Tips***

#### **Tips of Romaine \$9**

Topped with Micro Cilantro tips, Garlic Bread Tips, Asiago Tips, Lemony Caesar Dressing, with or w/o anchovy tips

#### **Boston Bibb Tip Salad \$12**

Boston Bibb Lettuce, Lobster Tips, Vmt Cheddar tips, Boston Baked Bean Salsa, Brown Bread Croutons and Bulgar Wheat dust

#### **Chop Tip Salad \$10**

Just over the edge of the tip -chopped carrots, zucchini, tomatoes and cheese in poe's tipsy tap beer vinaigrette

#### **Tip of the Iceberg \$9**

Wedge Salad with Bacon Tips

Add any main tip for an additional.....

## **Main Tips**

### **Maine Tips     \$14**

Maine Shrimp & Lobster tips in Drawn Lemon Butter

### **Lamb Tips     \$10**

Mint Tip Marinated with Cucumber Mint Tip Yogurt Sauce

### **Pecan Crusted Fried Tuna Tips   \$12**

Soy Ginger Tip Dipping Salsa

### **Steak Tips     \$12**

With Rosemary Garlic and horseradish Tips & Veal Stock Reduction

### **Pork Belly and Pork Loin Tips   \$11**

In Green Chile Tip Tap Puree

### **Tipped Tapped Fried Liver & Onions   \$12**

Duck Liver tips, Chicken Liver tips, Calves Liver tips and Your Liver tips served with fried onions, a beer and Fish oil tips Capsule ( I might have just felt nausea or heartburn at the tip of my throat...)

### **Game tips     MKT**

Chef Poe's Rotating selection of Elk, Antelope, Ostrich, Yak, Alligator, etc of the day

### ***Over the tip***

#### ***Aka...Entrees***

### **Turkey Leg     \$12**

Smoked then Deep Fried

### **Tri Tip     \$12**

Smoked with Rum BBQ Glaze

### **Swordfish Tips   \$11**

Basil & Red Onion Tip Puree with Sweet Potato tips

### **Shrimp Tips     \$14**

Fire Tip Grilled

### **Lasagna Tips   \$11**

From the Tip of the pan

### **Slow Smoked Gigantic Prime Rib                     \$25**

Rosemary Rubbed and Stuffed with Blue Cheese, Poblano & Garlic

***Side Tips \$5***

**Tater Tips (TOT)**

**Mashed Poe Tater Tips-**

choice of blue cheese, cheddar or horseradish cheese tips

**Vietnamese Noodle Tips**

**Creamed Corn Tips**

**Creamed Spinach Tips**

**Broccoli And Tap Beer Cheese Tips**

**Sweet Potato Tips**

***Tip Outs***

***Seasonal Dessert Tips***

**Fruit Tips- with Guava Tip Dip**

**Pecan Pie Tips**

**Banana Bread Tips with Coconut Tip Frosting**

**And for the Mug/Vino Club serve it in a branded TIP JAR**