



## Press Kit

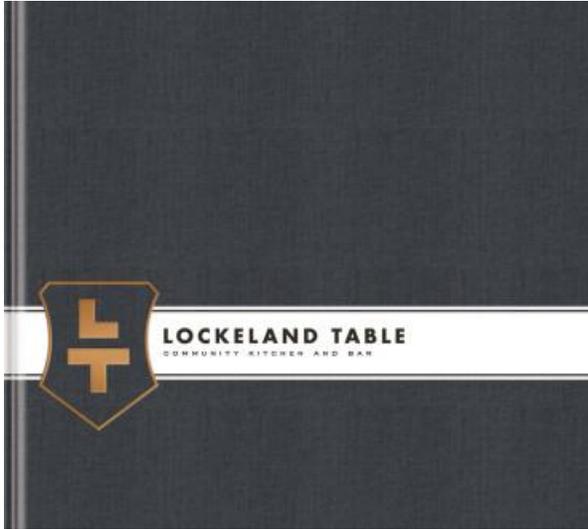
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*Lockeland Table Community Kitchen and Bar* Published by Lockeland Press,  
Nashville, TN [www.LockelandPress.com](http://www.LockelandPress.com)



## **LOCKELAND TABLE COMMUNITY KITCHEN AND BAR**

Walk through each section of the restaurant in this beautifully crafted book, that shares recipes, heart-warming stories, tips, culinary culture and more. Stunning images abound provided by award-winning photographer Ron Manville. The recipes are waiting for you to try, and the stories will bring a tear or two to your eye. Lockeland Table community kitchen and bar, the restaurant, is nestled in the historic neighborhood of its namesake in East

Nashville. Woven into its very fabric are elements of the community, history and camaraderie that make up its charm.

Chef Hal Holden-Bache and GM Cara Graham spent 2015 putting together this elegantly executed, self-published title that shares the process and travails of opening a new eatery as well as offering many of the recipes that have made it so popular.

So much more than just a cookbook, this collection of stories and more shares the journey of Hal and Cara leaving a local eatery to open up their own place, finding and refurbishing their East Nashville space and how they came up with the menu that demonstrates Lockeland Table's commitment to local and seasonal cuisine. Chris Chamberlain (*Nashville Scene* food blog *Bites*, Nov. 30, 2015) states, "Rather than gathering dust on your kitchen bookshelf, this book deserves a spot on your nightstand for a full reading of their story."

This attractive tome laid out in a novel landscape format bears a gorgeous Lockeland Grey linen-textured cover with a white foil band topped off with a copper debossed logo. Each copy boasts 328 pages and weighs in at a mere 3 pounds and 7 ounces. The book can be purchased at the restaurant or at the [Lockeland Press website](http://www.LockelandPress.com).



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## ABOUT THE AUTHORS



**HAL M. HOLDEN-BACHE** is the Executive Chef and Owner of Lockeland Table, opened in August, 2012 in Nashville, TN. However, his love of cooking began years before this most recent restaurant venture. As with many chefs, Hal's culinary education began at a young age cooking alongside his mother, preparing the family meals. His passion for knowledge of all things culinary led him to pursue a Culinary Arts degree at Shepherd University in his hometown of Shepherdstown, West Virginia.

After graduating, Hal was accepted into the coveted Culinary Apprenticeship Program at the world-class Greenbrier Resort in White Sulphur Springs, West Virginia, a perennial AAA Five Diamond Award winner. During his studies at The Greenbrier, Hal was recognized as a rising star and was given the opportunity to intern under world-class chefs including Hartmut Handke CMC, Peter Timmons CMC, Tom Colicchio, and Butcher, Larry Griffin.

After graduating with top honors, Hal traveled to Nashville, TN, for a visit. Being struck by the friendly and inviting culture of Music City, he decided to stay and has spent the last 14 years exhibiting and delighting guests with his culinary talents. As his first venture in Nashville, Hal worked as the Executive Chef at the famed Nick and Rudy's Steakhouse for five years. He then spent a brief time on the team of Executive Chef Tyler Brown at Capitol Grille at The Hermitage Hotel, before moving on to be the Executive Chef of Eastland Café, at the time an East Nashville favorite. After five years at Eastland, Hal decided to venture out and open his highly anticipated new restaurant, Lockeland Table.

Hal looks forward to continuing to showcase his culinary talents at Lockeland Table, serving the Nashville community and extending his culinary knowledge, skills, and accomplishments. Hal lives in Nashville with his wife, Stacy, and two sons.



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**CARA GRAHAM'S** inviting smile is a warm, familiar feeling for steady restaurant-goers in the Nashville, Tennessee, area. And even if it's your first time meeting her, the pleasure is all the same. With over 17 years of restaurant experience, Cara's front-of-house savvy has perfected her knack for setting the tone. Her résumé extends to several Nashvillian favorites, along with a Business/ Management degree that keeps all-things-business in check at Lockeland Table, her latest venture with partner and Executive Chef, Hal M. Holden-Bache.

For Cara, it's all about being connected to people and creating experiences. Owning a restaurant in the booming culinary scene of Nashville has proved to be her perfect outlet.

Perched within the Lockeland neighborhood on the east side of the city, Lockeland Table has become a staple since their opening in August 2012. Not only are they deep-rooted in providing exquisite food and drink, they are also invested in and committed to giving back to the community that supports them with a full house nearly every night. Hal and Cara are very involved in local philanthropy, including their own "Community Hour" which donates a portion of the proceeds from their Happy Hour to the local PTO at the Lockeland Design Center.

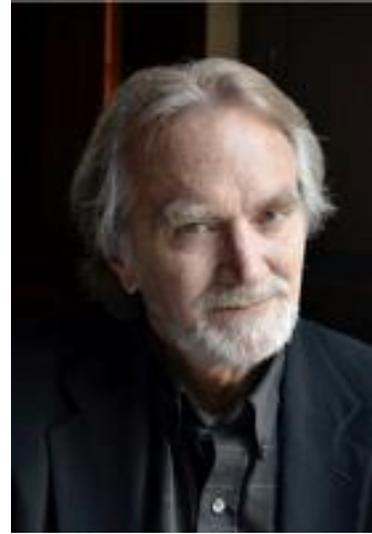
Outside of some time spent living in Aspen, Colorado, Cara is as local to Nashville as they come. Born and raised in Pegram, Tennessee, just on the outskirts of the city, Cara has nestled her and her family—Jamie Hollin and two young boys, Grayson and Conley—in East Nashville. She finds it rewarding to be surrounded by a committed and involved community. Because of this, Cara is dedicated to providing wonderful experiences for her neighbors through food, camaraderie and charity. "It's where the heart is," she says.



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## ABOUT THE PHOTOGRAPHER

**RON MANVILLE** is an award-winning culinary, lifestyle, travel, and fine art photographer. He has photographed 72 cookbooks which have garnered 17 national and international awards.



Some of those works include:

- Wolfgang Puck's *Wolfgang Makes It Easy*
- Peter Reinhart's *The Bread Baker's Apprentice* (James Beard Book of the Year and 2001 IACP)
- Sherry Yard's *The Secrets of Baking* (Beard 2003 Best Baking/Pastry Book) • John Folse's *Hot Beignets and Warm Budoirs*
- He was photographer for ACF Team USA at the IKA Culinary Olympics, and is also a contributor to many publications including:
  - *Art Culinaire*
  - *The Local Palate*
  - *Wine Spectator*
  - *Grace Ormonde's Wedding Style Magazine*

Ron has also been a contributing culinary photographer for the past decade for *Nashville Lifestyles Magazine*.

When Ron isn't running all over the country, or trekking off to Europe, he and his wife, Christine, reside in Nashville. You can find Ron on Facebook and Pinterest. Or visit him at: [www.ronmanvillephoto.com](http://www.ronmanvillephoto.com)



## ABOUT THE RESTAURANT



**LOCKELAND TABLE COMMUNITY KITCHEN AND BAR** is nestled into the historic neighborhood of its namesake in East Nashville. Woven into its very fabric are elements of the community, history and camaraderie that make up its charm. From the reconstructed storefront to resemble the original 1930s H.G Hills dry goods store, to the center wall built by friends and family, to the comforting dishes paying tribute to Chef Hal's upbringing, it all represents a piece of Lockeland Table's foundation.



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# PRODUCTS



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**CHEF HAL'S GUN POWDER:** While having fun in the kitchen, Chef Hal decided to make an all purpose spice blend mainly to season their popular house cut French fries. Feel free to use this while grilling, barbequeing or roasting your favorite protein.

**SMOKED PEACH JAM:** Faced with an excess of fresh peaches, a young Chef Hal decided smoking the extras would allow him to preserve a large quantity before they went bad. Creating a jam seemed like a logical next step. Chef had no idea his new jam would so properly accompany Lockeland Table's legendary Chicken Liver Pâté with grilled Tuscan bread. It also pairs well on warm cornbread with butter or biscuits and pancakes.

**RED PEPPER JAM:** After moving to Nashville and discovering red pepper jam was not only wonderful atop a block of cream cheese but as an accompaniment to fried green tomatoes, Chef Hal embarked on a mission to create his own recipe. At Lockeland Table we also use this jam to glaze our delicious chicken entrée. Don't be afraid to try this with warm corn bread and even pimento cheese.

**CHEF HAL'S CHIMICHURRI:** As a young culinary student, Chef Hal was skimming through a magazine while checking out at the grocery store. Caught by a recipe for a beautiful green sauce, he tore out the page and immediately began experimenting. The result was his unique twist on Argentinian chimichurri. Choosing cilantro and jalapeño instead of the traditional ingredients, the recipe was a hit. Hal claims chimichurri to be one of the best steak condiments, but get creative.

**NASHVILLE HOT CHICKEN BLEND:** Wanting to join in the Nashville hot chicken fun, Chef Hal decided to do his own take on the now famous dish. Wishing to be a bit more original, Hal uses crispy pigs ears served in a similar fashion. Along with white bread, coleslaw & pickles, it's a winner! Feel free to get creative.



## AWARDS

[Metropolitan Historical Commission Architectural Award, Nashville, Davidson County](#)



[The Tennessean Your Town Award](#)



[2013 James Beard Nomination for Best New Restaurant](#)

[Southern Living's Best Bars In the South](#)



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