

# THIS IS A MEDIA KIT FOR BLUEBEARD.

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A FARM-TO-TABLE RESTAURANT  
FOR PEOPLE WITH AN APPETITE  
FOR ADVENTURE.



# OUR STORY

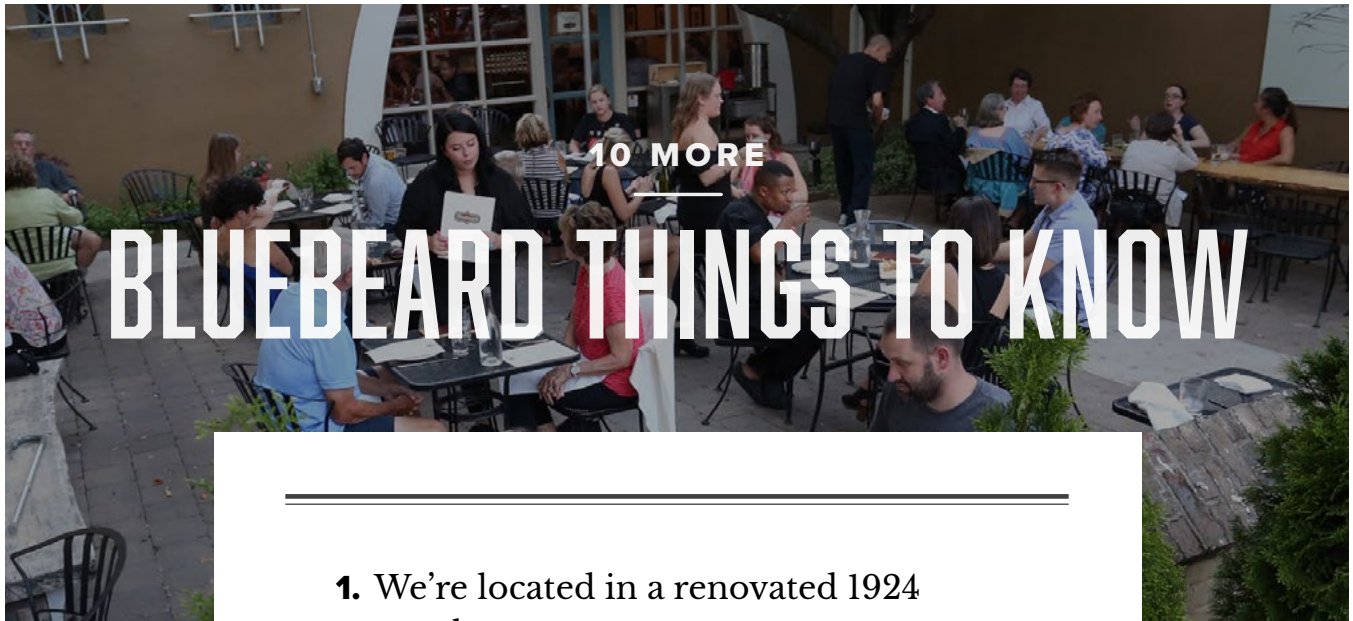
IN A HUNDRED (OR SO) WORDS



Bluebeard resides in the historic Holy Rosary neighborhood in downtown Indianapolis. We deliver unexpected, uncommonly delicious experiences. We're passionate about partnering with local and regional farmers. We bake all of our own bread in-house, and we own and operate Amelia's Bakery, which sits right next door. Our chef, Abbi Merriss, is something of a Midwestern culinary rockstar and a multiple Beard nominee. Our beverage program, overseen by house sommelier Jan Bugher and bar manager Ryan Gullett, is kick-ass. Our courtyard, so we've been told, is the best patio in Indy. Oh, and we're named after a Kurt Vonnegut book. You should read it.

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- 1.** We're located in a renovated 1924 warehouse.
  - 2.** We're owned by Chef Abbi Merriss, parent-and-son team Tom, Sherry, and Ed Battista, and Charlie and Tiffany McIntosh.
  - 3.** Tom is also Jimmy Buffett's stage manager. (Yes, for real.)
  - 4.** We make our own ginger beer. And it's really, really good.
  - 5.** People tend to totally lose their you-know-what over our anchovy butter.
  - 6.** They react in a similar way to our cauliflower. Which also has anchovies in it. Maybe people just really like anchovies?
  - 7.** We have two large private dining rooms. And we host special events on the regular.
  - 8.** We love Indianapolis. We'd scream our love from the mountains, if Indy had any.
  - 9.** Amelia's Bakery is essentially part of Bluebeard. Think of us as conjoined twins.
  - 10.** We don't take reservations. Some people don't like that. But that's the way it goes.
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# THE FACES

## BEHIND BLUEBEARD



### Abbi Merriss

**TITLE:** Head Chef and Owner

**SIGNATURE ACCOMPLISHMENT:** James Beard nominated for three straight years (2016-18).



### Ed Battista

**TITLE:** Co-Owner

**SIGNATURE ACCOMPLISHMENT:** Avoided becoming a lawyer despite earning a law degree.



### Tom Battista

**TITLE:** Co-Owner.

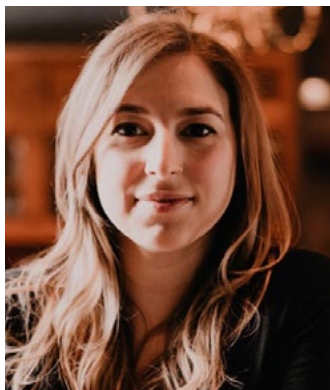
**SIGNATURE ACCOMPLISHMENT:** Created The Idle, a traffic-watching park a few steps away from Bluebeard.



### Jan Bugher

**TITLE:** Sommelier, Front-of-House Manager

**SIGNATURE ACCOMPLISHMENT:** In addition to overseeing all things wine for Bluebeard—and managing the front of house—Jan teaches wine appreciation in her spare time.



### Lauren McGraw

**TITLE:** Event & Social Media Manager

**SIGNATURE ACCOMPLISHMENT:** Once sailed the Mississippi all the way to New Orleans, where she ended up working at Emeril Lagasse's *Delmonico*.



### Ryan Gullett

**TITLE:** Bar Manager

**SIGNATURE ACCOMPLISHMENT:** Had one of his cocktail creations become a clue on Jeopardy!



SOME NOTES ON OUR

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# CULINARY STYLE

How to describe it? Let's go with thoughtful. And interesting. And ethical. Everything is made fresh from ingredients sourced from sustainable local and regional farms. Our dishes are often rooted in tradition, but they're not what you'd call "traditional." Nor are they gimmicky or showy or trendy for the sake of trendiness. Chef Abbi Merriss blends the familiar with the unexpected. The classical with the unorthodox. The Midwest with the middle of some strange country you've never heard of. And all of it is intensely and incredibly delicious.

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## 3 NICE THINGS THE PRESS HAS SAID ABOUT US

THERE'S PLENTY MORE WHERE THIS CAME FROM. BUT THIS'LL DO FOR NOW.

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*"Bluebeard's Abbi Merriss...[has] redefined what it means to cook in the corn belt."*

**-CONDE NAST TRAVELER**

*"How should one sum up Bluebeard, which doesn't fit neatly into one culinary category, but is the most delicious version of all things to all people?"* **-INDIANAPOLIS MONTHLY**

*"Bluebeard is one of those special places that makes you feel like you're missing out on something when you're not there."* **-DUSTIN HELLER, FOX 59**

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HIGH-RESOLUTION  

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**PHOTOS**

Click below for high resolution images of the following:

- [Bluebeard & Amelias Team](#)
- [Chef Abbi Merriss](#)
- [Signature Dishes](#)
- [Our Dining Room](#)
- [Our Bar](#)
- [Our Patio](#)
- [Our Private Dining Rooms](#)

**MEDIA INQUIRIES**

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Working on a story? Email Lauren McGraw at [lauren@bluebeardindy.com](mailto:lauren@bluebeardindy.com). Or call her at (317) 686-1580.

**LUNCH**

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Monday-Friday: 11am-2pm

**DINNER**

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Monday-Saturday: 5-11pm  
Sunday: 5-10pm

**BAR\***

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Monday-Thursday: 11am-midnight  
Friday: 11am-1am (or later)  
Saturday: 5pm-1am (or later)  
Sunday: 5pm-midnight



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