

THIS IS A MEDIA KIT FOR BLUEBEARD.

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

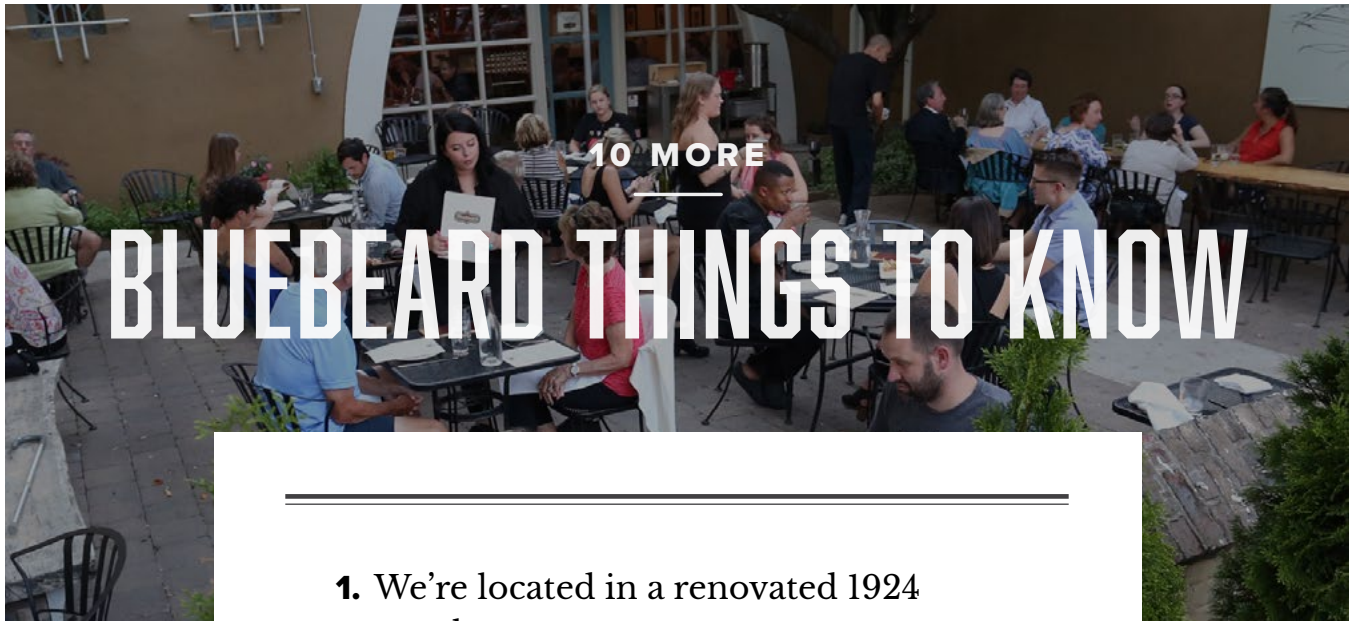


OUR STORY

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 four straight years (2016-19).



Ed Battista

TITLE: Co-Owner

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



Tom Battista

TITLE: Co-Owner.

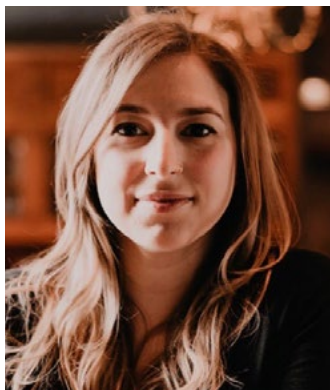
SIGNATURE ACCOMPLISHMENT: Created The Idle, a traffic-watching park a few steps away from Bluebeard.



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

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.

3 NICE THINGS THE PRESS HAS SAID ABOUT US

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

"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**



HIGH-RESOLUTION

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

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

LUNCH

Monday-Friday: 11am-2pm

DINNER

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

BAR*

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



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