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**FOR IMMEDIATE RELEASE**

### **Chef Brian Duffy and Award-winning Local Brewer Open Casual Urban Eatery in Historic Brewerytown**

*An open kitchen concept using sustainable resources is coming to the Flying Fish Craffhouse*

**PHILADELPHIA, PA** – June 28, 2016 - *Flying Fish Craffhouse*, a brand new American-style urban eatery at 1363 N. 31<sup>ST</sup> street is the most recent addition to the growing list of restaurants revitalizing the Brewerytown neighborhood of Philadelphia. Brian Duffy and Flying Fish Brewing Co. have announced their official partnership today, and it's all to assist in this pioneering project that is returning the beer culture back to Brewerytown.

Locally sourced and focused, this impressive restaurant and bar is located inside the The Fairmount @ Brewerytown rental community. The extensive menu will focus on items such as handcrafted burgers and sandwiches, which will be paired with more than a dozen Flying Fish beers. Chef Brian Duffy will supervise the restaurant's management, day to day operations, and most importantly, the food preparation. Duffy's style of food is about taking signature dishes and revamping them. For example, he concocted the "Black & Blue Pizza", a traditional pizza that features blackened flank steak, requeson "blue cheese", charred tomatoes and smoked green onion aioli. There will be two separate bars that serve Flying Fish seasonal and small batch beers available exclusively on the premises, a curated menu of the best local craft beer as well as a full bar. There will also be the convenient option of takeout, delivery, and "room service" to the apartments above.

Born and raised in Philadelphia, Duffy attended Philadelphia's The Restaurant School at Walnut Hill College. Since this formal education, Duffy has further developed his

expertise and passion across a number of impressive restaurants and projects. He is perhaps most recognized from his successful television appearances on the wildly popular Spike TV series "Bar Rescue", where he toured the country reforming failing restaurants and bars. For further details of Duffy's talent and experience, visit [chefbrianduffy.com](http://chefbrianduffy.com).

"I'm so excited to be back and operating in Philly," Duffy said. "To have the opportunity to partner with such an amazing brewer such as Flying Fish, a craft beer made in an artisanal style, is exactly what I've been looking for! I'm a Philly boy and I love that Flying Fish is a locally owned and operated company that I get to share my "Duffified" style of food with, as well as present it in such an historic place. It's a chef's dream!"

Flying Fish Brewing Co. was established in 1995, and is now brewing in Somerdale, New Jersey. The facility boasts many sustainable features, to brew beers in the most environmentally friendly way possible. Flying Fish produces a range of beers year-round, along with a variety of seasonal specialties. Flying Fish beers are eight-time medal winners at the Great American Beer Festival, the most of any New Jersey Brewery. For more information, visit <https://www.flyingfish.com/about/>

Flying Fish Brewing Co. is also equally ecstatic to begin this partnership endeavor. "When we started 20 years ago, we committed to design all our beers to compliment food. It's going to be exciting to be able to work with Chef Brian Duffy to pair beers with dishes or to create beers specifically for a dish," Gene Muller, Founder of Flying Fish Brewery, said. "One of the most fun parts of this project is that our brewers can show off their talents and create dozens of beers that will only be available at the Craffhouse."

The 191-seat restaurant will serve lunch and dinner, along with brunch on Saturdays and Sundays. This laid-back atmosphere features outside brasserie seating, with an indoor section containing a beer garden with picnic tables. The Craffhouse features a scratch kitchen, which means all used ingredients are either made in-house, or sourced locally. Furthermore, the facility focuses on many sustainable features in order to operate in the most environmentally friendly way possible, including reclaimed wood and old industrial lights in the décor of the venue.

The Craffhouse is set to open in Fall 2016. For more information go here: [www.Ffcraffhouse.com](http://www.Ffcraffhouse.com). Eat here. Drink here. Live here.