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THE INDUSTRY, A WELCOMING RESTAURANT AND BAR
DEDICATED TO THEIR NEIGHBORS AND HOSPITALITY COLLEAGUES,
TO OPEN THIS WEDNESDAY

PHILADELPHIA, PA – On **Wednesday, June 6 at 4 p.m.**, owners **Dave Garry** and **Heather Gleason** of Center City’s wildly popular **Good Dog Bar**, along with partner **Tom Darby**, will open **The Industry** (1401-1403 East Moyamensing Avenue, 215-271-9500), a neighborhood restaurant and bar serving seasonal American dishes alongside an incredible list of craft beers, creative cocktails and boutique wines. The three named their new restaurant “The Industry” in homage to the restaurant hospitality business that they love, and as a tribute to the people who help make Philadelphia’s dining scene first-rate.

“The Industry will be a regular spot for our South Philly neighbors, for people looking for a great bite and a drink and for the talented professionals who work ‘in the biz’ in the Philadelphia area,” says Gleason, a veteran of the city’s booming restaurant business. “It will be a friendly, laid-back place where we welcome first-time guests and regulars alike as though we’ve known them for years.”

Chef Pat Szoke (see photo above) will create a seasonally influenced, made-from-scratch menu of snacks, small plates and entrees for dinner and brunch. Twenty-nine-year-old Chef Szoke has worked in other top kitchens in Philadelphia, including The Farm and Fisherman, Vetri and Buddakan. Dinner items will include: **Crispy Pig Ear Lettuce Wraps** with Frank’s red hot, julienned vegetables and Bibb lettuce; **Kentucky Fried Guinea Hen** with Mexican street corn and cucumber salad (see photo above); **Lamb Neck Gravy** with fresh ricotta and grilled bread; and **Sweet Corn Arepas** with blistered tomato, cremini mushrooms, poblanos and crème fraîche. Dishes will range in price, starting with bar snacks, from **\$3**. The Industry will offer daily food-and-drink specials, such as **Burger & Bubbles**, featuring **The Industry Burger**, a quarter-pound ground brisket burger with Cabot cheddar, lettuce, tomato, pickle and mayo paired with either a glass of champagne or a pony bottle of Miller High Life, poured tableside.

Brunch will kick-off this **Saturday** and **Sunday** from **11 a.m.** until **4 p.m.** Chef Szoke will break up the menu into three categories: **Hangover Cures**; **Fuel**; and **Staples**. Scrumptious dishes may include: **The Stomachectomy**, with scrapple, bacon, sausage and fried egg; **Shrimp & Grits**, Gulf shrimp with organic grits, scallions and two poached eggs; and **House-Made Granola** with Meyer-infused yogurt.

The Industry’s open, 80-seat dining room boasts a welcoming atmosphere, with comfortable areas for dining and lounging. Local artisan **Ben McBrien** added rustic touches, incorporating reclaimed wood throughout the space including custom dining tables, intricate ceiling lattice-work and an entire wall crafted from mixed timbers. The 18-seat bar and communal dining table are crafted from pieces of walnut with live edges, showcasing the striking natural character of the tree. Throughout the space, dramatic, original black and white portraits of local hospitality personalities, including chefs, brewers and front-of-house management, all photographed in their own “industry” environments, adorn the walls.

At the bar, cocktail master **Bob Achilles** will mix up a list of tempting drinks including: **Ghost of Mary**, a tomato-water based Bloody Mary; **Jackie Boy**, Jack Daniels with Cointreau and honey over muddled orange, pineapple and lemon; **Penn’s Port Fizz**, Bacardi light rum with fresh lemon juice and simple syrup over muddled cucumber, topped with splashes of Sprite and Reed’s Ginger Beer; and **Mummer’s Punch**, Bacardi silver and Brugal Anejo with lemon, lime, pineapple, grenadine and simple syrup (for four to six guests). A rotating selection of 12 draught beers will focus on local craft offerings, while a small list of beer bottles, including large-format bottles, will complement the draughts. The Industry’s wine list will focus on domestic and international wines

from small producers, and will include four sparkling, five white and five red wines by the glass.

One important feature of the restaurant is their commitment to all those who punch the clock for the hospitality business. A discount will be offered to all “industry” workers (with valid proof), seven days a week. They will also serve food late, until 1 a.m. daily, and brunch throughout the afternoon, until 4 p.m., to accommodate the often unusual hours worked by industry folks.

“Philadelphia has one of the most vibrant and close-knit communities of restaurant and hospitality workers in the country, and we want them to know how much we respect their hard work and devotion to caring for their guests,” says Garry. “Part of ‘hospitality’ is taking care of others, and after they’ve worked a long shift, we want ours to be a place where they can relax and let *us* take care of *them*.”

Garry and Gleason’s Good Dog Bar is one of Center City’s most popular spots for reinvented bar food and craft beer, wine and cocktails. It has been featured on Food Network’s *Diners, Drive-Ins and Dives*, and has earned rave reviews and a fiercely loyal following since opening in 2003. Darby is also a partner at Good Dog and owner of the popular ice cream shop Dreamsicles in North Wildwood, NJ.

The Industry will serve dinner Monday through Sunday from 4 p.m. until 1 a.m., with the bar open until 2 a.m. Brunch will be served Saturday and Sunday from 11 a.m. until 4 p.m. For more information, plus specials, promotions and other goodies, please call (215)-271-9500, visit www.theindustrybar.com, follow them on [Twitter](#) (@theindustrybar) and like them on [Facebook](#).

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MENUS ALL AVAILABLE UPON REQUEST

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