

**BIRCH &  
BARLEY**

**CHURCHKEY**

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Kyle Bailey  
Executive Chef  
Birch & Barley and ChurchKey

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Kyle Bailey brings an impressive culinary background, a deep commitment to fresh, seasonal ingredients and a passion for beer to his position as Executive Chef of Birch & Barley and ChurchKey, Neighborhood Restaurant Group's first restaurant and beer bar located in the District of Columbia.

A graduate of the Culinary Institute of America in Hyde Park, New York, Bailey has worked in world-famous luxury resorts in the Caribbean and Florida, including Restaurant St. Michel in Coral Gables, Florida, and the La Palme d'Or at the historic Biltmore Hotel in Miami, as well as several notable New York City destinations before finding his way to the nation's capital.

Bailey spent three years at Cru, the critically acclaimed, wine focused wine bar and restaurant located in New York City. It was here that Bailey not only developed a deep understanding of the art of food and beverage pairings, but also perfected his classic techniques under the tutelage of Chef Shea Gallante. During his tenure at Cru, Travel + Leisure magazine named the Greenwich Village restaurant one of the "Best New American Restaurants" in 2004, and the New York Times bestowed three stars on the establishment.

In 2007, Bailey left Cru and headed north to work for renowned chef Dan Barber at his critically acclaimed restaurant, Blue Hill at Stone Barns in Tarrytown, NY. At Blue Hill, Bailey manned the pantry, fish and pasta stations, while absorbing Chef Barber's farm-to-table philosophy. It was also here that Bailey first began to explore the new world of food and craft beer pairings, thanks to Chef Barber's increasing interest in the subject.

In 2008, Bailey assumed his first executive chef position, heading the kitchen at Allen & Delancey, a Michelin-star restaurant in New York City. During his tenure, Bailey's style was quickly defined by his inventive creations and dedication to farm fresh products. Allen & Delancey also afforded Bailey his first opportunity to pair his food with cocktails, a subject of much interest to him and one that helped round out his expertise with food and beverage pairings.

In his position as executive chef of Birch & Barley and ChurchKey, Bailey draws from the finer points of his past experiences, melding his farm-to-table approach with the beer-forward mission of both establishments.

Since their opening, Birch & Barley and ChurchKey have been featured in several notable publications including The Washington Post, Nightclub & Bar, Washingtonian and Food Arts. Bailey's innovative menu has also earned him a glowing review from The Washington Post. Under his leadership, the Restaurant Association of Metropolitan Washington awarded Birch & Barley the RAMMY award for "Best New Restaurant of the Year," and ChurchKey the 2010 award for "Hottest Bar Scene of the Year."