

For Immediate Release
February 23, 2022

TOPSOIL RESTAURANT EXECUTIVE CHEF ADAM COOKE NAMED RESTAURANT CHEF OF THE YEAR 2022.

One of Greenville's brightest culinary stars, Chef Adam Cooke, of Topsoil Restaurant in Travelers Rest, SC was awarded the honor of Restaurant Chef of the Year 2022 at the South Carolina Restaurant and Lodging Association's Stars of the Industry Gala on February 21, 2022 at the Hilton Garden Inn in Spartanburg, SC.

Cooke says,

"This recognition means a lot to me. We created Topsoil to bring together our local farmers with eager diners. For me, the connection to where our food comes from and who grows it not only drives me creatively but it also builds meaningful relationships between myself, my staff, our guests and our growers. That is the real reward. I could not be more proud of our passionate team and what they create every single day. Without each and every contribution within our team we would not be what we are today. It is truly beautiful."

Originally from Montana, the long growing seasons and abundant local farming community has given him a love of the South and he continues to find inspiration in the wealth of produce and energetic dining scene in the Greenville, SC area.

After graduating with honors from New England Culinary Institute, his resume includes a long stint at Blackberry Farm in Walland TN where he led the fine dining team alongside butchers, cheesemakers and farmers. He worked later at the Resort at Paws Up, Rock Creek Cattle Company and returned to the South to open Restaurant 17 at Hotel Domestique. His accolades include being awarded Grand Chef Relais Chateaux, being voted one of the 40 best chefs under 40 by the Mother Nature Network, 2 appearances at the James Beard House in New York, and being featured in The Blackberry Farm Cook Book, Relais & Cahteaux's 85 Inspirational Chefs, and several magazines including Cooking Light, Southern Living, Garden and Gun and Eating Well. He was named a James Beard Semi-finalist for Best Chef Southeast in 2020.

Opened in September of 2019, Topsoil Restaurant serves dinner Thursday - Sunday from 5-9PM and brunch on Saturday and Sunday from 10-2. Every Sunday a Chef's Tasting Menu is available during dinner hours and they host a monthly Plant Based Supper Club the second Wednesday of each month with a featured farm. Topsoil Restaurant also does private events including wedding receptions, rehearsal dinners, showers, private parties and corporate events. Their market offers fresh baked artisan breads, a curated selection of wine, fresh produce, charcuterie, and specialty kitchen wares.

For more information, contact Wendy Lynam at info@topsoilrestaurant.com.

