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b Restaurants launches its Fall/Winter Menu on October 12

October 6, 2017, Hartford, CT – **b Restaurants**, the Hartford-based polished casual restaurant group with nine locations throughout the Northeast announced the October 12 launch of its fall/winter menu. The updated menu features seasonal flavors and ingredients including maple blonde butter, sweet potatoes, and Brussels sprouts.

Five new burgers will be added to the menu as well as an entrée, appetizer, sides and two new grain/rice bowls. A Bacon Double Cheeseburger Deluxe and the uniquely flavored Hawaiian Luau and Smokehouse Burgers round out the current beef burger lineup, and the Grilled Chicken Cobb and Crispy Fish Sandwich add new dimensions to the “Non Beef” options. The BBQ Smoked Brisket entrée was carried over from the well-received “Backyard BBQ” limited-time-only menu that the group offered this summer.

In the appetizer section, fans will be excited to hear that the long-time favorite Kale Dip is returning to the menu, and the popular Firecracker Cauliflower that was added in April will stay on. A Nashville Hot Chicken & Waffles appetizer with candied jalapenos & a maple blonde butter sauce was tested out on the brunch menu in DC and Virginia and has been added to the menu across all nine locations. A Cinnamon Donut French Toast with croissant donuts, crumbled bacon, and maple butter blonde sauce is a perfect fall addition to the Sunday brunch menu currently offered at five locations.

In keeping with culinary trends, a healthier element has been integrated into the menu in the form of two bowls – a Quinoa Grain Bowl with grilled sirloin and a Cuban Chicken Rice Bowl with black bean salad. The group also introduced two vegetarian-friendly seasonal sides: Shaved Brussels Sprouts with Parmesan and Smashed Sweet Potatoes with Chipotle Honey Butter.

“Updating the menu twice per year keeps things fresh and lets us have some fun with seasonal flavors. It also allows us to make adjustments based on customer preferences and feedback and make sure we are continuing to provide a valuable dining experience” says Kevin Watson, VP of Business Operations / Executive Chef.

On the beverage side, six cocktails were added to the drink menu. Three new bourbon cocktails: the Razz Smash with muddled raspberries and Rebel Yell Bourbon, the Kentucky Mountain Lemonade with Four Roses Yellow and blackberry simple syrup, and the Peachy Keen with Four Roses Yellow, peach puree and iced tea. Three vodka cocktails were also added to the menu: the new Code Red with Deep Eddy Ruby Red, Aperol, and Grenadine, and returning favorites Grape Kool-Aid and Skinny B.

The menu launches in Connecticut and Massachusetts on October 12 and on October 18 in Washington, D.C. and Ashburn, VA. “We’re looking forward to exciting both our regulars and our new guests with these menu updates” says owner and founder Al Gamble.

See the full menu and photos here:

<https://www.dropbox.com/sh/07e3bl3yf9yz6yd/AAAKXeXGBxCTT8PbHS09psBaa?dl=0>

About Locals 8 Restaurant Group

Formally established in 2008, Locals 8 Restaurant Group is the award-winning holding company of **b Restaurants**, The Half Door, Tisane Euro-Asian Café and most recently, Butchers & Bakers. Winners of best burger, beer, and bourbon across four states and nationally known for excellent job creation, the company was created with the simple belief that food and drinks bring people together and the world needs more connection. For more information, please visit www.locals8.com.

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