



High Street on Hudson
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HIGH STREET ON HUDSON TO OPEN ITS DOORS DECEMBER 21

Philadelphia's acclaimed High Street Hospitality Group, owned by Ellen Yin and Chef Eli Kulp, set to open their first NYC restaurant, bring their award-winning food and hospitality to the West Village

NEW YORK (December 14, 2015) – Restaurateurs **Ellen Yin** and **Chef Eli Kulp** of up-and-coming [High Street Hospitality Group \(HSHG\)](#) are proud to announce their first New York City restaurant, [High Street on Hudson](#) (637 Hudson Street, 917-388-3944), will open in the West Village on Monday, December 21, 2015. Yin and Chef Kulp, who was named a *Food & Wine* “Best New Chef” in 2014, have been lauded for their work at Philadelphia’s [Fork](#), [a.kitchen + a.bar](#) and the original [High Street on Market](#).

Chef Kulp, who was paralyzed in the derailment of Amtrak train 188 last May, is excited to get back to work on what he describes as a homecoming: “Opening a restaurant in New York City has been a lifelong dream, and I couldn’t imagine a more talented and committed team to join Ellen and me in making that goal a reality.”

Added Yin, “Eli and I have assembled a peerless group of gifted young hospitality professionals; during his recovery, they have worked tirelessly to maintain our high standards in Philadelphia, and together, we hope to bring the same commitment to excellence to High Street on Hudson.”

High Street on Hudson will draw inspiration from the original’s much-praised breakfast-through-evening, ingredient-driven format. New will be an on-site bread bakery prominently located in the dining room. The ovens will be overseen by **Head Baker Alex Bois**, a James Beard Award finalist for “Rising Star Chef 2015” and an alum of Sullivan Street Bakery whose breads helped make High Street on Market *Bon Appetit’s* number two “Best New Restaurant” in 2014. Bois will be joined by HSHG’s **Culinary Director Jon Nodler**, himself a semi-finalist for “Rising Star Chef 2015” for his work as Chef de Cuisine of **a.kitchen**, and who helped earn the group’s three Philadelphia restaurants consecutive “Three Bells: Excellent” reviews from *The Philadelphia Inquirer*. **Pastry Chef Samantha Kincaid**, named one of *Food & Wine’s* “Best New Pastry Chefs” last year, will oversee the pastry and dessert program. Yin and Kulp are also excited to announce the appointments of **Chef**

de Cuisine Taylor Naples, most recently Chef de Cuisine of Tom Colicchio's Craft NYC, **Beverage Director Kirk Sutherland**, who joins from his most recent position as Beverage Director of Reynard and the Wythe Hotel, and **General Manager Julie Gray**, formerly GM of SoHo's Uncle Boons.

Drawing from the historic British term for a city's main thoroughfare, High Street on Market refers to when Market Street Philadelphia was known as High Street and comprised the heart of the colonial city's shopping district. "In New York, as in Philadelphia, we will showcase the best of our region's local markets at High Street," said Chef Kulp. "We are excited to work with farmers and producers from the Union Square and other neighborhood markets, nurturing our existing relationships even as we develop new ones."

In the daytime, High Street on Hudson will serve a variety of creative pastries, locally inspired sandwiches, and market salads, all made daily and available for eat in or take-out. Breads will be baked fresh from locally milled flour and grains, used daily on the menu and also available for retail sale. Dinner will offer a very different dining experience, with welcoming table service, family-style dishes and a carefully selected American-focused wine list featuring naturally made domestic and "New American" wines. Guests can expect to see favorites from High Street on Market alongside new and inventive plates, in the tradition that earned the restaurant a place among *Travel + Leisure's* 2015 "Best New Restaurants in the World."

Dishes may include: their famed **Red Eye Danish**, a breakfast pastry featuring Benton's ham dressed with savory coffee "gravy," featured on the March cover of *Saveur*; the **Hickory Town**, which *Epicurious* named the "Ultimate Egg Sandwich," with Lancaster Bologna, gherkin mayo, crispy onions and horseradish cheddar; a signature **Pastrami on Rye** with cabbage slaw, Russian dressing and Gulden's mustard; **Grilled Broccoli Salad** with radicchio, spiced Marcona almonds and blistered grapes; **"Angry Crab" Spaghetti** with Old Bay and charred scallion which reputedly "sealed the deal" in Philadelphia's bid to host the Democratic National Convention; and more.

The inviting corner space was transformed by long-time collaborator Marguerite Rodgers Interior Design. The décor will feature ash-colored wood-topped tables, industrial fixtures and redesigned church pew booths set on a white-washed concrete floor. Loaves of Bois' fresh breads will be displayed prominently on wooden shelves; diners can also opt to watch the kitchen in action from seats at the chef's counter or people-watch at an outdoor table on Hudson Street.

High Street on Hudson will serve breakfast beginning at **7 a.m.** Monday through Friday and **8 a.m.** Saturdays and Sundays; lunch service will conclude daily at **3:30 p.m.** Dinner will be served from **5:30 pm** until **10:30 p.m.** Sundays, Mondays, Wednesdays and Thursdays, and until **11 p.m.** on Fridays and Saturdays. The restaurant will be closed for dinner on Tuesdays. For more information, please visit www.highsthospitality.com or www.highstreetonhudson.com.

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