



**Jason Murphy**  
**Holy City Hospitality Executive Chef**

Jason Murphy hails from Jackson, Ohio. Murphy began his culinary training in the Columbus, Ohio State Culinary Program. He trained for 31/2 years at the "Refectory", Columbus' four-star French restaurant whose chef trained under Paul Bocuse and Pierre Orsi.

After completing his studies at the Refectory, Jason moved to Charleston to diversify his experience and study at Johnson & Wales University. In 2002, he joined 39 Rue de Jean and was swiftly promoted to Sous Chef, and Chef de Cuisine soon thereafter. After several years with the company, Murphy joined Coast Bar & Grill, sister restaurant to 39 Rue de Jean, as Executive Chef. The company expanded in 2007 with the addition of its third restaurant, Virginia's on King for which Executive Chef Murphy developed the menu for the upscale Southern dining spot.

Jason now oversees the culinary operations of Holy City Hospitality's three restaurants as well as their sister catering company Good Food Catering.

**- Supporting Local Growers -**

The movement to create and maintain local sustainable food systems is worldwide. We make every effort to source our product from local purveyors, particularly by way of the local Farmers' Markets.

Supporting local growers not only supports our cities economy, but more importantly ensures that we can continue to enjoy the flavors of the Lowcountry for many years to come.

Guests to our restaurants show a particular interest in local dishes. It is great that we have an opportunity to educate our guests on the importance of maintaining our resources. We proudly support the Sustainable Seafood Initiative, serve Ashley Farms Chickens, meet with local fishermen, and work with the SC Dept of Agriculture in their effort to garner statewide support for Certified South Carolina Grown products.

Being active participants and supporting our community is a priority for our company. The bottom line is, locally grown produce is just fresher. It just tastes better. By making seasonal changes to our menus, and preparing additional dishes each night featuring local and unique ingredients we maintain a focus on localism while maintaining the staples our guests know and love.

