



39 Rue de Jean Fact Sheet

Business Description:

39 Rue de Jean emanates the characteristics of authentic Brasseries, which in the late 1800's offered Parisians robust cuisine, handcrafted beers, and affordable wines, all in a whirl of vibrant and jubilant socializing. Although today, brasseries are much more than just breweries. They remain the social hubs of their neighborhood. The creators of 39 Rue de Jean chose 39 John Street, a two story brick warehouse built in 1880, to house the Brasserie. The building was originally built for the Charleston Manufacturing Company for storing finished products.

Established in 2001, 39 Rue de Jean is a refined French café and bar offering the best in classic Brasserie cuisine. The creations of our culinary team pay homage to the style of cuisine that inspired vehemently loyal Parisians. Guests of 39 Rue de Jean enjoy indoor/outdoor patio seating, cocktails and a predominantly French wine list blended with a selection of our steward's favorites. Our local patrons refer to us as "Rue" and know we are passionate about our food and service.

Location:

39 John Street, Historic Downtown Charleston, SC 29403

Hours of Operation:

Lunch, Dinner, and Late Night dining Monday through Sunday. Lunch begins at 11:30am, served continuously through to dinner, beginning at 5:30pm. Limited menu offered between 3pm and 5:30pm. Late night menu served until 1am most evenings. Sunday Brunch begins at 10am and is served until 3pm.

Private Event Space, *Upstairs at 39 Rue de Jean:*

Upstairs at 39 Rue de Jean accommodates intimate gatherings, larger private celebrations, presentations and meetings. Cuisine is available from the kitchens of both 39 Rue de Jean and Coast.

Event Coordinator: Tristan White

Contact:

Telephone: 843.722.8881

Fax: 843.722.8835

Website: www.39ruedejean.com

Email: info@39ruedejean.com

Management:

General Manager- John Williams

Assistant General Manager- Dru Lowe

Executive Chef: Aaron Lemieux

Holy City Hospitality:

In 2005 Holy City Hospitality, LLC was established as the parent company of 39 Rue de Jean, Coast, Virginia's on King, and Good Food Catering.

Owners:

R. Daren Wolfe: Operating Partner

Mike Bennet: Partner

Hank Hofford: Partner



History of 39 Rue de Jean

39 Rue de Jean emanates the characteristics of authentic Brasseries, which in the late 1800's offered Parisians robust cuisine, handcrafted beers, and affordable wines, all in a whirl of vibrant and jubilant socializing. Although today, brasseries are much more than just breweries. They remain the social hubs of their neighborhood.

The creators of 39 Rue de Jean chose 39 John Street, a two story brick warehouse built in 1880, to house the Brasserie. The building was built for the Charleston Manufacturing Company for storing finished products. About 1943, it was redesigned by Augustus E Constantine in the popular Art Moderne style, for adaptive office space. It was part of the Washington Reality Company's redevelopment of the bagging company complex in the 1940's.a

Rue de Jean emanates these brasserie characteristics. We set precedence for the Wraggbourough community and were a leader in the development of Upper King Street. Rue de Jean has given back to the community by offering up a friendly, local meeting place with great drinks and hearty “warm the soul” food. Loyal guests flock to our restaurant as often as four days a week because of the atmosphere that we present in true brasserie fashion.



Executive Chef, Aaron Lemieux

Aaron Lemieux took an interest in cooking at a young age in his home town of Plainfield CT. working at a local Italian restaurant throughout high school. In 2000, he moved to South Carolina to study Computer Technology at the University of South Carolina. To earn extra money, Lemieux worked lead line at a lakeside restaurant. It was then that he realized his true passion and consequently, made the move to Charleston to pursue an education in the culinary arts.

Lemieux enrolled in the Culinary Institute of Charleston and studied under some of the best chefs in the world including his mentor the late William Stacks. After graduating in 2005, he began working at Magnolias under Donald Barickman and Donald Drake who are widely respected as pioneers in the Charleston culinary scene. Advancing quickly, he soon became butcher and later Sous Chef. In 2007, Lemieux joined 39 Rue De Jean where he now serves as Executive Chef.



Community Involvement

39 Rue de Jean regularly partners with non-profit groups to assist with their efforts to raise funds for these important causes. Rue also works with organizations throughout Charleston to support the food and wine industry of the Lowcountry.

39 Rue de Jean is a proud supporter of:

Darkness to Light
Sustainable Seafood Initiative
The Ronald McDonald House
The Charleston Food and Wine Festival
Spoleto Festival
The American Heart Association
Communities In Schools
The Susan G. Komen Foundation

Press

Jean Anderson of Bon Appetit, April 2002

“39 Rue de Jean, a dead ringer for those boulevard Montparnasse brasseries that Hemingway loved.”

Billy Cone for Food & Travel, ‘Capturing the Spirit of the Carolinas’

“39 Rue de Jean is Charleston’s claim to authentic French Cuisine.”

Terry Libby, “Return of an Archetype; the Distressed French Bistro,” Nov-Dec 2002

“In Charleston, South Carolina, there is *39 Rue de Jean*. In terms of design, it could be Bon Vie’s twin. The owners here also acknowledge Balthazar as their inspiration. Charleston is, arguably, one of the top five restaurant towns in America, and, for now, 39 Rue de Jean is Charleston’s favorite restaurant.”



Holy City Hospitality

Holy City Hospitality brings inventive combinations of the freshest seasonal ingredients together with accommodating, thoughtful service to inspire memorable experiences. Our philosophy is simply consistent hospitality, from the kitchen to the table.

In addition to 39 Rue de Jean, Holy City Hospitality proudly represents...

Coast

39-D John Street, Charleston, SC, 29403
843.722.8838
www.coastbarandgrill.com

Coast serves up Charleston's freshest seafood with laidback Lowcountry style. Our chefs meet daily with local farmers and fishermen to procure the freshest ingredients available. The menu incorporates Charleston Classics with our chefs' unique creations.

Dinner is served nightly beginning at 5:30

Virginia's on King

412 King Street, Charleston, SC, 29403
843.735.5800
www.virginiasonking.com

This sophisticated Southern dining spot blends the comforts of a traditional Southern kitchen with familiar regional dishes prepared with the utmost care for quality and flavor. The menu incorporates local fresh ingredients and old family recipes to bring you

Southern cooking, Lowcountry style.

Serving Lunch, Dinner & Sunday Brunch

Good Food Catering

17 Lockwood Drive, Charleston, SC, 29401
843.723.7952
www.goodfoodcatering.net

Catering to private homes, offices and venues throughout the Lowcountry, GFC brings the food you love to the places that inspire you. Cuisine options range from French and Asian flavors to classic Charleston recipes. Our culinary team is committed to incorporating the freshest seasonal ingredients into their creations. As a full-service catering and venue management company, we personalize your event from menu design and planning to seamless execution.



R. Daren Wolfe, Operating Partner, Holy City Hospitality

Daren Wolfe has been working in the food and beverage industry for 27 years. A University of Tennessee graduate, having been admitted on a full music scholarship he acquired degrees in Theology, Psychology, as well as a Business Minor.

Wolfe has worked in a management capacity in Knoxville, TN, Hilton Head, SC, Lake Tahoe, CA, Atlanta, GA and Charleston, SC. While in Hilton Head, he managed at the Westin at Port Royal Sound, at the time one of only two five star five diamond resorts on the East Coast.

Upon moving to Charleston Wolfe was employed with The Woodlands, a five diamond resort whose dining room was also rated a perfect score of 100 by Conde Naste. Wolfe achieved much success as the General Manager of McCrady's, voted Restaurant of the Year by the Post and Courier. Shortly after starting his own consulting business in 2001, he joined Coast Bar and Grill as G.M., and later became General Manager of 39 Rue de Jean.

In the summer of 2004, he accepted the position of Director of Operations for Holy City Hospitality, and commenced to launch Good Food Catering. In the fall of 2005, Wolfe became the Operating Partner of Holy City Hospitality.

"The food and beverage industry is in my blood and I really enjoy working with people. I couldn't imagine not being in the fast paced, highly demanding hospitality field. I hire managers that consequently hire employees that are passionate about the industry and are proud of their accomplishments. I believe that we are in the best business in the world as everyday brings something new," he says of his experience and love for his work.

R. Daren Wolfe is married to Kirsten Wolfe with one daughter, Sophia Elise. He enjoys spending as much time with his family in the great outdoors as possible.