

Nick Bradley Bio

[Khe-Yo](#), TriBeCa, NYC



The restaurant business is in Nick's blood. A second generation Italian-American, Nick's great grandfather was an Italian immigrant who sold hotdogs and fresh-squeezed orange juice on a New York City street corner for a nickel. Nick's parents continued this tradition with small businesses of their own and even before Nick was in school he was running errands in his mother's local tavern. At 15 Nick began bussing tables and never looked back. Humble beginnings quickly progressed to managerial successes solidifying both Nick's future and his heritage— soon after Nick enrolled in business administration classes at UNC Wilmington.

In 1999 Nick moved to New York City and began work with BR Guest Services. Under the tutelage of Steve Hanson, Nick received a first-class education in front of house operations managing such high-volume ventures as Ruby Foo's, Atlantic Grill and Isabella. Nick's attention to detail, focus under pressure, and a hospitality first philosophy quickly earned him respect and the attention of Executive Chef Patricia Yeo.

In 2001 Nick joined Patricia Yeo's three-star Asian restaurant AZ expanding both his wine expertise and fluency of contemporary Asian cuisine. Patricia Yeo's innovation and originality were equally matched by her ability to find creative, talented professionals and it was here that Nick met his future business partners— chefs Marc Forgione and Soulayphet Schwader.

From his successes at AZ Nick migrated to Jean-Georges working at 66, Jo-Jo's, Jean-George, and Spice Market. He spearheaded the opening of critically-acclaimed Indian restaurant Devi with co-chefs Suvir Saran and Hemant Mathur which received two stars from the NYT just months after opening, reinforcing Nick's reputation for impeccable FOH hospitality and management. From Devi Nick opened Mainland (an ambitious, upscale Chinese restaurant specializing in authentic brick-oven Peking Duck) with Chef Brian Young. Lastly, Nick spent five years as general manager of the Italian sleeper hit Crispo with chef/owner Frank Crispo.

In 2013 Nick partnered with former AZ cohorts Iron Chef Marc Forgione and Soulayphet "Phet" Schwader to open [Khe-Yo](#)— an acclaimed TriBeCa success and New York City's first Laotian restaurant. Khe-Yo's menu is a fresh mix of bold, vibrant flavors and an artful marriage of cultures, friendships, and families. As owner/operator, Nick could not be prouder of what he has accomplished and what Khe-Yo represents. The story of Khe-Yo really begins with that small cart on a NYC street corner— it is the age-old story of family and an American dream realized.