



# EAT DRINK SIMPLY GROUP

A HOSPITALITY COMPANY

We are committed to a culture of genuine hospitality, where each interaction is designed to delight and inspire, encouraging everyone we encounter to feel better about themselves and the world.

## OUR LOCATIONS



### THE WINE KITCHEN LEESBURG

Est. 2008

A seasonal wine bar with Italian influences and a focus on fresh house made pastas. Featuring wine flights and a seasonal cocktail menu.



### THE WINE KITCHEN ON THE CREEK

Est. 2011

A modern take on a farm fresh chop house with a seasonal cocktail menu and strong wine program built around flights of wine.



### MAXWELL'S HANDCRAFTED BURGERS AND SHAKES

Est. 2018

Fast gourmet restaurant focusing on burgers & shakes all made from scratch with the freshest ingredients available.



### THE HUNTON AND HOTEL BURG

Aug. 2025

An elegant and welcoming dining experience, rooted in simplicity and a deep connection to the local landscape. Multiple F&B Outlets in the Hotel Burg

[eatdrinksimply.com](http://eatdrinksimply.com)

[thewinekitchen.com](http://thewinekitchen.com)

[eatatmaxwells.com](http://eatatmaxwells.com)

[thehunton.com](http://thehunton.com)

# CORE VALUES



## HOW WE TREAT EACH OTHER IS EVERYTHING

How we interact with one another and our guests is the pinnacle of everything we do. We must collaborate with utmost respect and humility, fostering an open and authentic environment that encourages us to be ourselves while supporting each other. By consistently assuming the best in each other and holding ourselves and our peers accountable with respect, we ensure honesty and integrity in our work.



## MAKE IT FUN

We believe in infusing our daily work with enthusiasm and joy, as we choose to find the fun in what we do. Work and life can be hard. You can either have fun or not. The luxury and the burden is that you get to choose. We must move through our workday with the smile and the energy that having fun doing something you are good at can bring. Professional fun is the goal. Every day. Fun and joy are intertwined with our work. If we are having fun, everyone around us is more likely to have fun and enjoy their experience. Whether that be the guest or a co-worker.



## THE ACTION REFLEX

Our default response is to take action. Through disciplined action, we gain confidence in what to do and when to do it. We trust ourselves and each other to take action when the unexpected occurs, helping us conquer the unforeseen. There should be no gap between what we say and what we do. Hesitation and inaction can often lead to trouble. Our actions are the most profound message we convey to the world. Our commitment to continuous improvement, both individually and collectively, drives us forward through actions.



## LEAD AND LIVE WITH GRACE

We define grace as offering kindness and understanding, even when circumstances or individuals may not warrant it. True hospitality is the embodiment of grace. We extend this grace to our team members and guests, ensuring that their best interests are always at the heart of our interactions. We must give one another the grace and trust that we are always doing our best in the moment and by consistently assuming the best in one another.



## CREATE REMARKABLE MOMENTS

We must consistently be on the lookout for opportunities to create memorable moments for everyone we encounter. Doing just a bit extra to make a positive impact is what leaves a lasting impression and makes a remarkable moment. Small moments are an avenue for true hospitality. Our commitment to creating remarkable moments extends beyond our restaurant into our local communities, where we continuously strive to enhance opportunities and experiences for all.

# EAT DRINK MANAGEMENT MANAGEMENT TEAM

Our combined years in the restaurant business allows us to effortlessly combine experience with innovation to ensure our restaurants and people are better every day. In the restaurant industry's ever-evolving landscape, our wise and innovative team is dedicated to crafting unforgettable dining experiences. From pioneering innovations to timeless traditions, our passion for hospitality is etched into everything we do



**JASON MILLER**  
**MANAGING MEMBER**

Jason, a business and economics graduate from the Virginia Military Institute, began his career in New York's intense investment banking world soon after graduation. Unfulfilled, a casual wine education course ignited his passion for wine, leading him to leave corporate life to pursue a career in restaurants and hospitality. Opening the Wine Kitchen in 2008



**SAM SCARLETT**  
**DIRECTOR OF**  
***HOSPITALITY***  
**&**  
***BEVERAGE***

After managing one of our bars out of college, Sam then traveled to work at Michelin-starred Kinship in D.C., then pursued a beverage career at William's and Graham in Denver, all while becoming a certified Sommelier. In 2021, he rejoined the Eat Drink Team, bringing extensive knowledge and passion for the craft. of hospitality



**AGNES KING**  
***PEOPLE & PROJECTS***

With years of hospitality experience from sports bar to fine dining, Agnes was the Leesburg Wine Kitchen General Manager. After a brief break for motherhood, she returned to our company to lend her expertise and insights across all our restaurants focusing on our most valuable asset - our people



**BRIANA**  
**MANSBERGER**  
***CHEF***  
**THE WINE KITCHEN**  
**ON THE CREEK**

Originally from Pennsylvania, Chef honed her culinary skills at Indiana University of Pennsylvania. She has gained invaluable experience working in prestigious 5-star and 4-diamond hotels and resorts. For over eight years, Chef Bri gained experience under the Voltaggio brothers, where she was able to collaborate and learn from the exceptional chefs in their orbit. Passionate about using fresh, local ingredients, Chef Bri is deeply committed to the vibrant culinary community of Frederick, bringing creativity and a love for regional flavors to every dish she crafts.

## EAT DRINK MANAGEMENT



**KATHERINE STRAUSS**  
**GENERAL MANAGER**  
**THE WINE KITCHEN**  
**ON THE CREEK**

As an engaged resident of Downtown Frederick for over 20 years, Kat has witnessed and contributed to the area's culinary evolution. Since joining the WK team in 2018, Kat has championed the values of kindness and community stewardship. Outside of work, Kat can be found playing her viola with the Frederick Symphony Orchestra, on the bocce courts, traveling, or walking her dogs around downtown Frederick.



**TIMOTHY ROWLEY**  
**CHEF**  
**THE WINE KITCHEN**  
**LEESBURG**

Chef Tim's culinary journey is one of passion and dedication. Graduating from Baltimore International College, he honed his skills at notable establishments like The Center Club and Vermilion in Alexandria. In 2014, he assumed the role of head chef at Room 11, followed by joining Wine Kitchen Leesburg in 2015, and eventually acquiring partial ownership in 2018. When not in the kitchen, he enjoys moments at home with his family.



**CARA BEACH**  
**GERNERAL MANAGER**  
**THE WINE KITCHEN**  
**LEESBURG**

Cara joined the WK family in 2013 and took over the reins as GM in 2023. One of her favorite things about the restaurant is the seasonal menu changes, focusing on the freshest, locally-sourced ingredients. With roots in Palermo, Italy, it's no wonder she has a special fondness for Leesburg's pastas!



**KIRSTEN WARD**  
**FOH MANAGER**  
**MAXWELL'S**

Born and raised in Frederick, Kirsten began her work journey at a local grocery store, where she stayed through high school and the pandemic. After a summer selling keychains on the beach in Ocean City, she earned her associate's degree in interior design from Montgomery College. Her natural "can-do" spirit made her a standout for management at Maxwell's. Outside of work, she enjoys weightlifting, baking, watching football, and spending time at the beach. From her: "Fun fact: I'm literally just a girl!"



**STACY CROSS**  
**CHEF**  
**MAXWELL'S**

As a military spouse, Chef Stacy has explored diverse cuisines across the country and world. Now residing in West Virginia with her family, and after two years in our Frederick Wine Kitchen, she is now the Head Chef at Maxwell's Handcrafted Burgers & Shakes. She provides top-notch hospitality with her unique Chef Stacy flair!



## EAT DRINK MANAGEMENT



**VINCENT BADIEE**  
*CHEF*  
**THE HUNTŌN**  
**HOTEL BURG OUTLETS**

Chef Vincent brings to Leesburg a rich background shaped by years in Michelin-starred kitchens across the country and abroad. His cuisine reflects a deep respect for seasonality, technique, and a global perspective.

Based in Middleburg, he shares his home with two adorable French Bulldogs, Charlie and Truman. When not in the kitchen, he enjoys track riding, learning to work on his bikes and cars, and exploring the outdoors through fishing, hunting, and foraging.



**KIRK SPARE**  
*FOOD & BEVERAGE*  
*DIRECTOR*  
**THE HUNTŌN**  
**HOTEL BURG OUTLETS**

Kirk is a proven force in hospitality with over 20 years of experience bringing bold restaurant concepts to life and guiding them to scalable success. His love for food began in the kitchens of his grandmothers—one a master baker, the other a soulful Southern cook—who sparked a lifelong passion for hospitality. Kirk has played key roles in growing standout brands like Taylor Gourmet, Taco Bamba, Poca Madre, Andy's Pizza, and the Michelin-starred Gravitass, combining heart, strategy, and operational excellence at every step.