



FOR IMMEDIATE RELEASE

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HARRY'S ANNOUNCES RESTAURANT CHANGES

MANHATTAN, KANSAS - Harry's Restaurant, a longtime fixture in Manhattan's downtown business community, announced that it will begin constructing a new private dining space this August. The additional space will be created through an extensive renovation of Harry's DELI, which will permanently cease operations Aug. 18. The new private dining space is slated for an October opening.

Known in the Manhattan community as "downtown's lunch line since 1993," the DELI originated as Howdy's and was rebranded as Harry's DELI in 2011. For two decades, it has generated a loyal lunchtime following for its fresh, high-quality, hand-crafted sandwiches, salads, soups, sauces and sides, bolstered by popular daily specials showcasing the kitchen staff's versatility and creativity.

Evan Grier, managing partner of Harry's, the DELI and Bourbon & Baker, said he and the restaurant's management team, which includes his wife and operating partner Andrea Grier, arrived at the decision to reimagine the space as Harry's continues to cultivate a growing patron base and gain renown as one of the premier dining experiences in the Midwest. Harry's has earned multiple recognitions from OpenTable, including Top 100 Restaurants in America, Top 100 American Cuisine Restaurants and Top 100 Most Romantic Restaurants in America.

"As Harry's has evolved into one of the most celebrated restaurants in the region, the needs of our customers also have evolved," Grier said. "This renovation creates an opportunity to meet those needs with the exceptional atmosphere, hospitality and quality that define the Harry's guest experience. It is both exciting and bittersweet for our team as we plan for the future of our restaurant."

Andrea Grier added, "We're deeply appreciative of the Manhattan community and all the people who supported the DELI for more than two decades. From the countless customers who joined us for lunch through the years to the downtown business community and our current and former staff, whose time and talents made the DELI one of the best lunch spots in Manhattan, we thank you all."

Renovation of the DELI space will be spearheaded by BHS Construction and BBN Architects, Inc., Manhattan, Kansas, and will commence in late August. The new space will be configured to function either as two independent private dining spaces—each with the capacity to seat 32 guests—or as a single room to accommodate 75 guests in a cocktail reception format. It is expected to be completed in late September and available for private dining gatherings in early October.

Longtime Harry's executive chef Cadell Bynum—who has been named five times to Best Chefs in America—said the new private space will offer a two, three or four-course group menu in the smaller room arrangements, while the larger room configuration will offer groups a cocktail-style event format featuring a selection of heavy hors d'oeuvres. Both menus will build on the Harry's tradition of classic-contemporary American cuisine.

"Our staff is incredibly excited to explore new possibilities for the menu," Bynum said. "We have a group of eager, innovative, diverse and creative culinary talent that is passionate and inspired to create great experiences for our guests in the new space."

Evan Grier also thanked the Wareham family, Jim and Conley McCullough, as well as, McCullough Development for their vision and continued support as the restaurant team prepares for the DELI's transformation. Wareham family patriarch Harry Pratt Wareham—a seminal figure in the history of Manhattan, Kansas, whose entrepreneurial spirit helped shape downtown in the early 20th century—provides the namesake for the restaurant and historic building in which it is housed.

"We're humbled by the Wareham family's commitment to preserving and advancing the tradition of Harry's and the historic Wareham hotel building," Grier said. "Both are treasures of Manhattan and the Midwest. We're eager to enhance the guest experience for our loyal local patrons in addition to new guests as Harry's and Manhattan are placed in the regional and national culinary spotlight."

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