

For Immediate Release

Jennifer Resick Williams
JML marketing + communications
814.659.3117
jen@marketingbyjml.com



***Smith Commons Set to Open on H St. NE in Washington, DC
Chef Frederik De Pue Creates Approachable International Cuisine for New 'Everyman's' Restaurant***

[Washington, DC – August 2, 2010] Smith Commons will open its doors in late September 2010 as the newest addition to the bustling H St. corridor in Northeast Washington, DC. But unlike many of its neighbors who specialize in ethnic favorites like Reuben sandwiches and Shepherd's Pie, Sushi and Mussels, Smith Commons sets its sights on delivering a seasonally-inspired international menu of approachable cuisine for every palate. From Maine Lobster to Fish & Chips to Eggplant Lasagna, Chef Frederik De Pue's offerings will bring worldly dishes to the everyman's table.

Born and culinary trained in Belgium, Chef Frederik De Pue arrived in DC in 2001 to work as Executive Chef of the European Commission Delegation Ambassador. After six years on Embassy Row, Chef Frederik opened 42^o Catering in 2007. Smith Commons is the first DC restaurant for the Executive Chef. Alex Odent, also from Belgium, will serve as Chef de Cuisine.

Longtime DC residents Jerome Bailey, concept developer Miles Gray, and General Manager Sheldon Robinson own and manage Smith Commons. When the three friends tasted Chef Frederik's dishes at a Washington, DC lounge they knew they had to have his name and talent in their kitchen to complete their concept.

The kitchen will open at 5:00 pm daily with plans to begin serving brunch in 2011. A wine director and beer sommelier will oversee a menu of 70 domestic and international wines and bottled beers, 12 craft beers on tap and a range of premium rail and ultra premium liquors. A rotating selection of premium beers and hand-crafted cocktails will provide distinct flavor to this unique neighborhood destination.

The three-story neighborhood bistro will be unveiled in a vintage H Street building, with a top-to-bottom transformation of the former carpet warehouse. White oak floors, exposed brick walls, picture windows, a bar on each level, a redesigned second floor deck and a third floor 'winter patio' are included in the space. Low lighting, high-back chairs, soft lounge furniture and an eclectic music mix will create an inviting atmosphere for guests nightly. Street and valet parking will also be available.

Find more information on the Smith Commons blog at www.SmithCommonsDC.com. Follow Smith Commons on Facebook and Twitter [[@SmithCommonsDC](https://twitter.com/SmithCommonsDC)] for updates on the project completion and opening date.

Location: 1245 H St. NE, Washington, DC 20002 / in the Atlas Arts District / H Street Corridor

Hours: Monday-Thursday: 5:00 pm – 2:00 am; kitchen open 5:00 pm – 11:00 pm
Friday & Saturday: 5:00 pm – 3:00 am; kitchen open 5:00 pm – 12:00 am
Sunday: 5:00 pm – 10:00 pm; kitchen open 5:00 pm – 10:00 pm

Web: Via www.SmithCommonsDC.com with OpenTable, or by phone

Reservations: By phone or through OpenTable.com

Menu: Serving dinner only; international bistro cuisine with a twist on classic dishes

\$\$: Moderate, average dinner check is approximately \$30 – 40 / per person

Seats: 75 seats across three levels; "smith" level or main dining room on the ground floor; "the commons" on levels two and three