



FOR IMMEDIATE RELEASE

## DALLAS FARMERS MARKET ANNOUNCES FIVE ANCHOR RESTAURANTS

The Market, formally Shed 2, will open in spring 2015 featuring 20 vendors and merchants

DALLAS, Oct. 1, 2014 – The [Dallas Farmers Market](#), which recently opened The Shed to house its farmers, vendors and artisans, announced today four restaurants and one Italian coffee shop that will be permanent eateries in The Market (formally Shed 2) when it re-opens, fully renovated with a new interior design and patio dining, in spring 2015. The Market will be home to Rex's Seafood and Market, Stocks & Bondy, Palmieri Cafe, Nammi/Coolhaus and a new restaurant concept from Firebird Restaurant Group, along with a variety of new local artisan food vendors and merchants.

"Since the transformation of the Dallas Farmers Market began just last summer, the momentum has already spurred more development and foot traffic than the neighborhood has ever seen," said John Crawford, president and CEO of Downtown Dallas Inc. "Downtown Dallas 360, our strategic plan for Downtown's future, paints a picture of the Farmers Market District as a diverse, walkable urban neighborhood, anchored by the Dallas Farmers Market, bustling with families and businesses and drawing customers from throughout the region. The announcement today achieves all of these goals – we are thrilled with the quality, variety and experience coming to the area."

Rex's Seafood and Market, owned by Rex Bellomy, is a popular destination for seafood lovers in Dallas. It has established itself as one of the best fish markets in the city, bringing in fresh seafood from all of North America. Patrons visiting Rex's Seafood and Market will be able to enjoy dining in as well as shopping at Rex's Market to purchase fresh fish and seafood to take home.

Celebrated Dallas chef Joanne Bondy's Stocks & Bondy concept focuses on providing home cooks, local chefs and caterers with classic and modern stocks and sauces for their kitchens using only quality, all-natural and sustainable ingredients. Stocks & Bondy will have a retail component, selling its fresh stocks and signature sauces and will also offer a seasonal menu featuring gourmet soups and sandwiches. Chef Bondy will also teach cooking classes at the Dallas Farmers Market this fall where she will introduce junior chefs to cooking with farm fresh ingredients and offer adults sessions with wine, beer and cocktail paired menus.

Italian chef Corrado Palmieri will open Palmieri Cafe, an Italian coffee shop offering fresh, authentic and all-natural sweet and savory pastries, gelato and Italian coffees using coffee beans imported from Italy. Palmieri has been a popular artisan vendor at the Dallas Farmers Market since February 2014, and his mission is "to offer hospitality to anyone who is looking for moments of freedom in a warm and cozy atmosphere and to serve high-quality coffee and other fresh indulgences."

Nammi and Coolhaus, two popular food truck concepts from co-owners Teena Nguyen and Gary Torres, come together to offer Vietnamese fusion fare and gourmet ice cream sandwiches. The Nammi menu will have a few familiar favorites, but will also introduce new menu items with a southern twist on traditional Vietnamese classics. Coolhaus will offer milkshakes, ice cream floats and ice cream bars along with its "architecturally inspired" gourmet ice cream sandwiches, each named after an architect or architectural style, which first gained praise and recognition in Los Angeles.



In addition, another great restaurant concept from Mike Karn's Firebird Restaurant Group is also in the works. More details are forthcoming.

Retail leasing for The Market space is being handled by the United Commercial Realty team of Jack Gosnell and Sasha Levine.

The Dallas Farmers Market is currently open and operating daily out of The Shed.

### **About Dallas Farmers Market**

The Dallas Farmers Market began in the late 1800s with farmers selling from wagons and evolved into a brisk wholesale business at the intersection of Pearl and Cadiz streets around 1900. In 1939, the site of the Dallas Farmers Market was formalized and the first shed established. It was officially sanctioned as a municipally owned and operated market in December 1941.

DF Market Holdings, LLC bought a majority stake in the Dallas Farmers Market from the city in May 2013 and leads the revitalization of the year-round attraction. In addition to the daytime market, which is open daily from 8 a.m. to 6 p.m., there is an evening market called Market After Dark on Thursdays with beer and wine offerings until 8 p.m. The Dallas Farmers Market, one of the nation's leading food destinations, also operates a nighttime wholesale market on Thursday and Sunday evenings from 8 p.m. to 6 a.m. from May to November. Approximately 78 metric tons of produce moves through the market to fruit stands and restaurants from Oklahoma to Arkansas.

For more information visit: [www.dallasfarmersmarket.org](http://www.dallasfarmersmarket.org) or:

FACEBOOK: <https://www.facebook.com/pages/Dallas-Farmers-Market/101392584432>

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