



The Monkey's Paw
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THE MONKEY'S PAW LANDS CHEF ADAM ALLEN
Enhanced Menu to Feature Creative Interpretations of Approachable Food



CHICAGO – The Monkey's Paw, a Lincoln Park gastropub established in 2012, is excited to announce the appointment of Adam Allen as its new Executive Chef. With more than 10 years of restaurant and gastropub experience, Chef Allen will bring a renewed focus on casual, locally-sourced cuisine that emphasizes high quality and seasonal ingredients.

Allen brings a strong resume to the kitchen. He previously cooked under locally-acclaimed chef Shaun King, former Executive Chef at The Dawson, and has also held roles at Davanti Enoteca, Epic, Baume & Brix, and most recently, with Footman Hospitality as Sous Chef at Bangers & Lace in Wicker Park.

"Adam is going to make both subtle and broad-stroke adjustments to our menu over time as he settles in," said restaurant co-owner Matt Parkinson. "With a loyal following over the last four years, we're listening to our customers and will be keeping the most popular dishes, or variations of them, on the menu. However, we're intrigued by Adam's culinary style and the young, fresh approach that he'll bring to The Monkey's Paw."

Hailing from Pittsburgh, Pennsylvania, and with family ties to both New England and the Midwest, Allen's early years were shaped by frequent visits to his great-grandfather's apple orchard in Ohio, family vacations in Vermont, and his parents' general habit of taking the family out for dinner. His childhood experiences cultivated his appreciation for farm-fresh produce and seafood, as well as an open-mindedness to, and a curiosity about, unique flavors and international cuisines.

After deciding to pursue a cooking career and receiving his Culinary Arts degree from the New England Culinary Institute in Vermont, Allen interned at four-time James-Beard-Award-nominated Palladio Restaurant at Barboursville Vineyards in Virginia. Subsequently, he spent time focusing on the art of Italian cooking by staging at a family-owned restaurant in Brendola, a base-of-the-Alps small town in Vincenza, Italy.

Allen moved to Chicago in 2012 with the plan to immerse himself in the Chicago foodie scene. Since then, his professional career has focused primarily on farm-to-table and gastropub establishments that strive for creative interpretations of approachable food.



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"I'm excited to join The Monkey's Paw team and put my unique mark on this neighborhood gem. I've been given a lot of creative freedom to expand and enhance the menu. I have some great ideas and I'm hoping to draw a foodie crowd in addition to anyone who appreciates fresh ingredients and a creative approach to dishes they know and love. Definitely, keep an eye on us!" says Allen.

About The Monkey's Paw

The Monkey's Paw is a neighborhood gastropub that's been open since 2012. Nestled on a quiet corner in Lincoln Park, the restaurant features farm-to-table fare, bountiful beverage options, and an intimate ambiance. Beyond its role as a dining destination, The Monkey's Paw regularly hosts food-and beverage-focused events, from small-batch whisky tastings to exclusive brewer's dinners. For more information, visit www.themonkeyspawchicago.com.