

NEWS



Chef Brady Davies, former owner and chef at The Cellar, now offers his skills as a private chef, serving three-course meals for dinner parties cooked on-site.

Christopher Lopes photo

THIS GEORGETOWN CHEF **BRINGS RESTAURANT-QUALITY DINING TO YOUR KITCHEN BRYAN MYERS**

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A well-known Georgetown chef is looking to bring restaurant-quality dining to your kitchen.

Chef Brady Davies, former owner of The Cellar Steak and Seafood, is bringing a more intimate dining experience to customers as a private chef.

"It's a little higher end," Davies said. "I cook, I clean up, serve, and then leave."

Guests enjoy a three-course meal cooked right in their home, and the more intimate setting allows Davies the freedom to tailor the menu to specific dietary requirements. Having worked in kitchens since the age of 16, Davies said the chef life was catching up to him.

He underwent a full hip replacement due to arthritis and said the surgery was the push he needed to move on from The Cellar.

"I loved to be there and to cook every night." Davies said. "I was doing it every night and it caught up to me."

After 13 years at The Cellar, Davies sold the restaurant and sought new opportunities. Davies is available for private chef engagements via email at bradydavies@hotmail.com and Instagram at @brady_davies_chef.

