

THE  
**BINDERY**

EATERY, MARKET & BAKERY

THE HIGHLAND

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## DENVER, COLORADO

*A new project from the creative mind of **Chef Linda Hampsten Fox**. Elegant dining accompanies an urban marketplace at **The Bindery**. The chef-owned small business moves to strike a balance in our modern lives by providing artisanal foods, handcrafted and nurtured with great care, and a dining experience grounded in tradition that is both playfully inventive and decisively chic. Perched on the skirts of the Lower Highland and peering into the bustling city, The Bindery is reminding Denver locals that in our fast moving times, convenience should not exclude attention to detail, nor pride in our food.*

Working with her team of carefully selected culinary veterans and a dynamic design crew, Hampsten Fox is eagerly preparing to open the doors of The Bindery. She is inviting guests to embark with her on a journey back to the roots of food culture while embracing the momentum of the urban lifestyle. As people continue to grow more attuned to all things culinary and become increasingly conscientious about where their food comes from, The Bindery will establish the tradition of small crafted quality within one of the hippest neighborhoods in our country's fastest growing city.

Hampsten Fox has deep roots in understanding authenticity around food. She knows first hand of Europe's long tradition of multi-faceted dining experiences, where the bakery, café and dining areas are surrounded with hand-curated delicacies. She was inspired to combine the communal dining space with an artisan market. This notion has recently caught on here in the United States, but The Bindery's approach to the timeless structure is refreshing.

The Bindery marketplace will provide patrons with the ability to eat great food, drink wine and purchase handcrafted products or take-home meals. And, like its European counterparts, The Bindery eatery will offer a stylish way to both shop and eat, by combining the market and bakery with an elevated fine dining experience under the same roof.

The relaxed atmosphere in the dining room has a casualness that invites the family, but maintains an air of luxury fit for an intimate date or a catch-up with old friends. The Bindery will set the bar as the place to celebrate relationships over a shared love of food. Start the day on the sunny patio over a leisurely breakfast featuring Grapefruit and Cardamon Morning Buns or Poached Eggs and Hen of the Woods Mushrooms. Morning walkers will delight in the classic espresso service and handmade croissants.

Lunch offerings include dishes like Celery Root & Chevre Souffle or Lamb Belly Panini. Area professionals can take the gourmet lunch to-go or have it delivered via The Bindery vespa service. Everyone can enjoy the splendors of the city lights while sipping on a curated collection of wines and craft brews. Don't be surprised when laid back dinners stretch into the night, keeping in line with European culture and the distinctive style of the Bindery's menu.

## CONTINUED

**Executive Chef Jake Riley** comes to The Bindery after years of working under Hampsten Fox in her catering kitchen and after taking part in the opening of Pasta Vino in Boulder, CO. He has simultaneously trained as a premium butcher at Ideal Market, and has cultivated relationships with Colorado goat, lamb and beef farmers. Joining Riley in the kitchen will be **Master Chef Bryan Bardusco**. Raised in Venezuela and learned in both Mediterranean and Japanese cuisine, Bardusco will bring his dynamic background to the table.

Under the direction of **Rachel Riley, Media and Events Coordinator**, The Bindery will continue to carry out the signature catering service for which Hampsten Fox is internationally known. A desire for her services has brought her from Italy to Mexico, to the table for celebrities such as Jane Goodall, Courtney Cox and Dave Matthews. Locally her food has been featured in articles from both Reign and Modern in Denver magazines.

Rounding out The Bindery's culinary squad is a design team personally selected by Hampsten Fox to carry The Bindery from inception to actuality. **Derek Springston, Brand Manager**, has partnered with Hampsten Fox since before the Bindery was even a glimmer on the horizon. The two of them have a synergy that has produced a truly remarkable brand, encompassing the warmth of the old world traditions and the cool hard edge of The Bindery's industrial setting. Their collaboration has allowed the customer to truly grasp all that the Bindery stands for in each of the experiences it has to offer.

Realizing The Bindery brand within the new Centric LoHi development has taken the creative energies of many minds. **Jaques Julliand, of Habilis DesignBuild**, is an esteemed colleague and friend of Hampsten Fox and has consulted for the development of the design from the early stages of the project. He has a home featured in Dwell Magazine which he designed for the owners of Cured in Boulder. His methods, going hand in hand with The Bindery philosophy, merge the cutting edge of modern technology with traditional craftsmanship. By using reclaimed materials, reducing waste, and maximizing energy efficiency he creates spaces to meet the needs of his clients and their ever changing worlds.

## FACT SHEET

### OPENING

Fall 2017

### OWNERSHIP

Linda Hampsten Fox  
*Chef / Owner*

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### THE TEAM

- + JAKE RILEY  
Executive Chef / Kitchen Manager
- + BRYAN BARDUSCO  
Master Chef
- + DEREK SPRINGSTON  
Brand Manager

- + RACHEL RILEY  
Media & Events Coordinator
  - + ZACHARY SANDERS  
General Manager
  - + KAYLA PURCELL  
Bar Manager
- 

### FOOD

Fast and convenient throughout the day, The Bindery is serving breakfast, lunch, and dinner for dining-in or taking-out. The marketplace will offer the best to-go food in the area and artisanal products under our house label. The Bindery Hand Crafted Products is a brand that represents a collaboration of craft and artisanship. We make high quality products in small batches by hand. The café will serve up everything from unique baked goods and fine coffees to delicate desserts. Our cuisine can be enjoyed in the eatery, or in the warmth of our clients' homes. For customers who want to dine in, special attention will be given to shared plates from an ingredient driven menu, in addition to the daily take-out menu. The Bindery will also proudly offer a small selection of craft beers, wines and specialty cocktails.

### CATERING & PRIVATE EVENTS

The Bindery eatery space is intimate and perfect for smaller parties, allowing the opportunity to customize a more personal service for desired occasions. Our well-seasoned team will work to craft the perfect experience for your event, whether it be a casual business gathering or a luxurious black tie affair, we will make it uniquely exciting, memorable, and exquisite.

## FACT SHEET

*Continued*

### KEY DESIGN ELEMENTS

The Bindery has a world class view towards the downtown city lights, which Boss Architecture will capitalize on while establishing a successful dialogue between the interiors. Natural daylight will be manipulated and maximized to create a vibrant space. The design will incorporate an intelligent use of materials and an aesthetic that is both simple and sophisticated. There we will strike a balance between the vibrant freshness of a new space and the cured and cultured patina of steel, hardwood, and concrete. This will speak in an interesting and exciting way, not only to the Highland neighborhood, but to greater Denver as a whole.

### LOCATION

1817 Central  
Denver, CO 80211  
*Lower Highland Neighborhood*

### PARKING

55 underground spaces  
*Shared with the building's other retailer*

### SEATING

- + DINING ROOM – 85
- + PATIO – 60
- + BAR – 20

### MARKET HOURS

- + 7AM – 7PM Every day

### EATERY HOURS

- + 8AM – 9:30PM Tuesday – Thursday
- + 8AM – 10:00PM Friday and Saturday
- + 8AM – 9:30PM Sunday
- + CLOSED MONDAY (Market is open)

### MEDIA CONTACTS

- + DEREK SPRINGSTON  
P 812.639.2472  
E derek@thebinderydenver.com
- + RACHEL RILEY  
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E info@thebinderydenver.com

### WEBSITE

[www.thebinderydenver.com](http://www.thebinderydenver.com)

### CONNECT

- + FACEBOOK — facebook page
- + TWITTER — @thebinderydenver
- + INSTAGRAM — @thebinderydenver



## Linda Hampsten Fox

CHEF / OWNER

The creative force and mind behind The Bindery is owner Linda Hampsten Fox, a chef and caterer with over twenty-five years of professional cooking experience and an impressive portfolio of references, including celebrities spanning the likes of Jane Goodall, Michael York, Nancy Pelosi, Dave Matthews, Tom Shadyac, Nic & Helen Foster (from the live radio show E-Town) and institutions such as Blue Sky Bridge, the Excelsior Foundation, the Colorado Music Festival and the Colorado Shakespeare Festival.

Linda has been cooking professionally for much of her life. She perfected her craft while apprenticing with chefs in Switzerland, Italy and France from the hotel kitchens on the Cote d'Azur to precious vineyards in Tuscany and mountain chalets in Switzerland. While her culinary passion is Mediterranean cuisine, her extensive travels have given her an intimate knowledge of food trends and cultures from all over the world. Through all this, the simple beauty and importance of gathering around the table has become undeniable to her.

In recent years, Linda has been exploring the limits of her imagination for clients in the Boulder and Denver area, as well as consulting on projects at home and abroad. Her charisma in the kitchen made her a sought out asset by a cooking school in Todos Santos, Baja Mexico and also as a menu developer for a string of restaurants in Denver. Meanwhile she has written such exquisite compositions for the plate that she has developed a long list of recurrent clients whose friends, families, and coworkers eagerly await the next event.

Her inventive dishes speak to the personality of her clients, like the elixir she brewed up for the Fire and Ice wedding, covered by Reign Magazine of Denver. Linda's cooking has been featured in editorials by both Reign and Modern in Denver Magazines and is pictured in Jane Goodall's book Harvest For Hope.

In the midst of The Bindery Ltd opening, she is also on the cusp of releasing her first full length cookbook. Born out of the passion Linda has exuded around cooking, and actualized with the inception of The Bindery, it is a collection of recipes that carry her readers from her mother's kitchen, to the hills of Tuscany, into the hearth of The Bindery's ovens.



## Jake Riley

### EXECUTIVE CHEF / KITCHEN MANAGER

Jake's first encounters with cooking happened in his home kitchen before and after work as a carpenter in the San Juan Mountains. Seeing his coworkers struggling to look alive after their midday meals inspired him to embark on a journey towards healthier eating habits. Eventually he set his nail bags aside in lieu of an apron and began cooking professionally.

After working in the food industry in Telluride for several years, Jake moved to Boulder to seek out formal kitchen training, and was employed at the Boulder Chop House as a line cook for 3 years where he had the opportunity to witness a number of different chefs and their managing strategies. He left the Chop House to attend the Auguste Escoffier School of Culinary Arts from which he graduated in 2011. Jake went on to help open and run Pasta Vino, an Italian restaurant in downtown Boulder.

Shortly after finishing culinary school, Jake began working with Hampsten Fox in her catering kitchen, quickly filling the ranks of sous chef. He has helped with menu development and has been a large influence on the staff they have continued to build around them. Jake has worked with Linda for nearly six years where he has continued to develop extensive restaurant supply relationships, cultivated ties with local farmers and ranchers, and become a well-respected professional in his field.

Jake's primary role in The Bindery will be as the executive chef and his responsibilities will include working closely with Linda on menu development, establishing an intimate relationship with suppliers, ensuring the quality and accuracy of deliveries, maintaining reasonable food cost, setting high standards in food presentation and plate design, and assembling, training, and scheduling a team of bright, ambitious culinary professionals.

Jake and wife Rachel have three children, 8 yr old Maggie, 2 yr old Harlan and infant Molly. They currently reside in Longmont, CO and intend to relocate, upon The Bindery opening, to Denver's Highland.



## Bryan Bardusco

### MASTER CHEF

A fifteen-year veteran of the restaurant industry, Bryan got his start exploring a variety of cuisines, and cooking savory dishes from The Cheese Cake Factory’s notoriously large menu for many years. Bryan then moved on to The Med — an established restaurant in the heart of Boulder that specializes in signature dishes from the Mediterranean. For ten years, he mastered the art of tapas, paellas and pastas, becoming a favorite saucier because of his unique touch. Bryan was predominantly on display at the open kitchen where a host of regulars would watch him work and revel in his treats.

Raised in Caracas, Venezuela, his fluency in Spanish made him a natural leader of the Latino crew in the kitchen who admired his cooking skills, sunny disposition and performed like a well-oiled machine under his supervision.

Bryan will perform the duties of the master chef. He will aid in management of the supply chain, product quality, and inventory, as well as contribute to the management of kitchen staff and the organization and production of market fare and the seasonal specialties offered in the eatery.

Bryan lives in Denver’s Highland neighborhood with his wife Elizabeth. In his personal time Bryan is a skilled guitar player for the celebrated band, Meniskus, and has performed at the Mile High Festival, Red Rocks, and other venues around the country.

## Derek Springston

### BRAND MANAGER

Derek is a 10-year veteran of the design and advertising industry. He's gained most of that experience while leading the Senior Creative Team at Moxie Sozo, a Boulder-based design agency. There he's had the opportunity to work with such brands as Nike, Nickelodeon, Gruppo Campari and hundreds of others. He's created brands from inception across every industry imaginable; including multiple consumer goods and food products. While specializing in branding and design development, Derek also has a rich history and knowledge in the printing industry. He grew up working at his family-owned print company in Indiana starting at the age of 12 and has loved all things paper and ink since.

Meeting through Leif Steiner, owner founder of Moxie Sozo, Derek and Linda began collaborating almost immediately on small projects. He has helped create her personal brand over the past five years. Derek was an immense influence over the direction of the Bindery, his childhood experiences in his father's shop actually helped to inspire the name. Linda and Derek have an effortless chemistry from which the Bindery has emerged and one that will continue as the company and its exploits continue to grow and evolve.

Implementing his prior experiences Derek's role at the Bindery will be the creation and organization of branding, advertising and marketing efforts. He will also handle promotions and donations, recruiting, training, scheduling and most importantly establishing a unique and consistent look and feel that permeates throughout all brand touchpoints.

Derek and his wife Brittany, have a young daughter, Briar and live in Longmont, CO.



## Rachel Riley

### MEDIA & EVENTS COORDINATOR

Rachel has been a member of the Linda's team for the past five years. She brings with her over twelve years of experience in customer service within the restaurant and food retail industries. Her foray into fine dining began at just fifteen, working with Footers catering in Denver. Most recently, Rachel was a brand ambassador and production assistant for Bhakti Chai, where she was responsible for promoting, and marketing the brand and also had a hand in streamlining the sustainability practices and zero waste production of their organic beverages.

Over the last few years Rachel has put her degree in Media Studies to work as her role has expanded from kitchen helper into media and events coordinator. She has had a hand in each Hampsten Fox project over the last five years. Most notably she helped to edit and curate Hampsten Fox's first cookbook, and assisted in the planning, promoting, and executing of events under Hampsten Fox's private label. Often behind the scenes, developing relationships with vendors and clients, locating hard to find ingredients, and procuring details to help actuate Hampsten Fox's creative vision, Rachel has been a quiet but consistent contributor to the successes of the Hampsten Fox team.

At The Bindery, Rachel will oversee the internal special events and external catering services as the liaison between clients and the kitchen. She will also be responsible for assisting Derek in the upkeep of The Bindery's social presence and cultivating community around their online platforms.

Rachel and husband Jake have three children, 8yr old Maggie, 2 yr old Harlan and infant Molly. They currently reside in Longmont, CO and intend to relocate, upon The Bindery opening, to Denver's Highland.

## Jacques Julliand

PRINCIPAL, HABILIS DESIGNBUILD

Inspired by both sweeping ideas and the nitty gritty detail of a dedicated craftsman, Jacques hangs his hat on the peg of grounded creativity. Innovative material use, future forward technologies, an ever evolving palette and a nod to the lineage of artisans from around the world make his style a balance of air and stone, dance and roots.

Bringing 20 years of building background and 12 years of focused architectural design, Jacques founded Habilis DesignBuild LLC to marry these two worlds and bring the best live/work spaces to his clients.

Habilis creates unique, sustainable dwellings tailored to their client's needs as well as those of the planet. Together we create spaces that foster creativity, simplicity and connection to the surrounds.

A vernacular of natural forms, global architecture, light and color inspire their design-build process. He engages the dynamic challenge of aligning detail and vision in order to create spaces that are modern and nurturing, subtle and signature.

His designs, recently featured in Dwell Magazine, have garnered heavy praise from his clients who say "Jacques managed to perfectly interpret our input and desires and couple them with his creative vision" and the result is open spaces that maintain the footprint of the original structure but perfectly reflect the wants and needs of the client, balancing sustainability with re-creation.





FOR MORE INFORMATION

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