



Buffalo & Bergen - Take Two

*Mixtress Gina Chersevani Opens a Drinkery-Dinette in the
Capitol Hill Neighborhood*

Whether you're hunting down a hot spot for breakfast, lunch, or snacks, or a place to stop by for a cocktail, consider the newest location of **Buffalo & Bergen** from **Gina Chersevani**, the mixtress maven of Washington, DC. Officially opening on **Friday, December 6, 2019**, it's a stone's throw from the Capitol. The drinkery-dinette offers both chic style and old-fashioned charm wrapped in a pretty new package and tied with a bow. Chersevani is pouring her heart into this little jewel box of a place, bringing its own distinctive flair to the Capitol Hill neighborhood. The initial limited opening hours will include breakfast, lunch, and all-day cocktail service from **8AM-3PM**. In the coming weeks, full dinner and evening cocktail service will follow [stay current on the latest hours on Instagram: @BuffaloBergenDC.]

The seasonal menu features bold new choices - load up at lunch with hearty sandwiches like the ***Hasidic Tiger Mom*** [\$10.25] with *Roast Beef* and a house-made *Tiger Slaw* on a *Marble Rye Bagel*; or make it cheesy with the ***Cheezus has Risen*** [\$8.25]: a compelling combination of *Double-Cream Brie*, *Smoked Gouda* and *Cheddar*. Go gluten-free with the ***Live, Love Latkes*** [\$8.00] featuring hot house-made *Latkes* served with *Crème Fraiche*, *Mascarpone*, and *Bourbon Granny Apple Smith Sauce*.

Beloved classics from the original Buffalo & Bergen also make an appearance, including the popular ***Lox'd & Loaded*** [\$19.50], Chersevani's award-winning *Bloody Mary* garnished with a mini *Everything Bagel* stuffed with *Lox*, *Cream Cheese*, *Capers*, and *Red Onion*. Morning brings delectable house-made knishes and a flavorful variety of breakfast bagels, honoring those of her New York childhood. Chersevani offers playful choices that capture her charismatic character, like *Old Bay with Black Sesame* and *French Toast*.

Along with classic egg creams, floats, and sodas, just like the soda shops of her mother's youth, Chersevani – the inveterate mixologist – concocts fanciful soda-fountain cocktails. As a nostalgic nod to her New York roots, Chersevani pays tribute to the *Big Apple* with a variation on an *Apple* ingredient in every cocktail. New, standout sips include the ***Ima Readin' Rainbow*** featuring *Lemon-Infused Sipsmith Gin*, *Cranberry Sage*, *Lemon*, and *Granny Smith Apple Foam*. Or, the ***Chinatown to Chinatown*** a compelling blend of *Maker's Mark Bourbon*, *Gala Apple*, *Ginger*, *Lemon*, and *Five Spice* – fittingly garnished with a *Fortune Cookie*.

Chersevani enlisted **Edit Lab** to elicit a design different from the original location with a distinct sense of place, honoring the space's foundation and pedigree. A palette of creamy whites and seafoam green accent scalloped molding, nine button-style stools, and other polished interpretations of period décor. The black-and-white tiled flooring and vintage lighting brightly complement the cheery retro atmosphere. With its own distinguishing style, the décor complements the vintage lighting that brightens the space. Round tables and counter spots offer a sociable setting to mingle and gather. Weather permitting, exclusive patio dining is a must, with a seating area lined with rectangular black iron planters, which will be brimming with delicate flowers during the spring and summer.

The drinkery-dinette is the realization of a long-standing vision for Chersevani, who has dreamt of creating an inviting, intimate hideaway with casual dining and drinking from day into night.

For more information:

Simone Rathlé | 703.534.8100

president | simoneink, llc

simone@simoneink.com