



**FOR IMMEDIATE RELEASE**

**LUSH LIFE GROUP OPENS H. HARPER STATION IN REYNOLDSTOWN THIS OCTOBER**

*Esteemed Atlanta Chefs Set the Stage for a Modern Drinks and Dining Destination*

**ATLANTA (September 8, 2010)** --- The men of Rolling Bones Premium Pit BBQ and One Flew South in Hartsfield Jackson Atlanta International Airport, Chef Duane Nutter, Mixologist Jerry Slater and Chef Reggie Washington, are putting their expertise into action again with the inception of their newest dining destination and hangout, H. Harper Station.

Inspired by speakeasies and watering holes, the restaurant's cuisine is characterized by a variety of communal dishes and small plates, cold bar offerings and a few large plates, the majority of which will be priced under \$20.00. Expect non-traditional southern fare with international influences presented in a modern approach. H. Harper Station will deliver items such as the Relish Tray (*pimento cheese, house-made pickles and deviled eggs*), House-Cured Salmon (*crab salad, candied ginger, cucumber and pomegranate vinaigrette*), Parsnip and Fennel Soup (*toasted almonds and paprika oil*), Jerk Meatballs (*rum stewed plantain, tiny cabbage, black beans and rice crisp*), Crawfish Hush Puppies (*golden raisin coleslaw, andouille sausage chips, cauliflower and tartar sauce*), Louisiana Bouillabaisse (*mussels, chicken, shrimp, andouille sausage, crawfish, rice and sassafras broth*), Kentucky Rolled Oyster Banh-Mi (*Bénédictine, pickled shiitake mushrooms, baby corn, country ham salad and romaine*), and Bacon and Eggs Linguine (*peas, carrots and mustard greens*). For those looking for late-night dining options, the kitchen remains open until 1:30 a.m.

Equally important is the extensive beverage menu that features a number of traditional and classically-inspired cocktails, 16 craft beers from the United States and around the world, 30 sustainably-grown wines by the glass, champagne cocktails and punch bowls, the original cocktail that dates back to the late 1700s. Diners can sip on classic libations such as the Vieux Carré, original cocktails with a modern twist like the Ruby Slipper (*Rain vodka, ruby red grapefruit, rosemary syrup and club soda*), punch bowls including the Buford Highway Artillery Punch (*sochu, green tea, ginger mint syrup, lychees and sparkling wine*), and champagne cocktails such as the French 75 (*champagne, Plymouth gin, sugar and lemon*).

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Lush Life Group LLC updated the 904 Memorial Drive space with modern and southern design accents while still keeping the building's early 1900s historical roots intact with concrete floors, dark woods, exposed brick walls and architectural railroad details. Comfortable seating options, including spacious black leather booths and high top tables, offer an ideal space for large and small groups. Additionally, the group installed a front-of-the-house cold bar where small plates such as the Country Ham Plate (*Kentucky ham, Virginia ham and Tennessee ham*), Smoked Trout Caesar (*cauliflower, baby romaine, boiled egg and pretzel croutons*) and Root Vegetable Salad (*roasted beet, shaved radish, petite lettuce, goat cheese, roasted carrot vinaigrette and parsnip chip*) will be prepared. H. Harper Station also features a large patio for al fresco seating.

### **About H. Harper Station**

Lush Life Group, comprised of Chef Duane Nutter, Mixologist Jerry Slater and Chef Reggie Washington, delves into non-traditional Southern fare and a worldly approach with their newest concept, H. Harper Station. Inspired by speakeasies and watering holes, the restaurant's cuisine features delectable small plates, and over 40 cocktails. Lush Life Group was most recently featured in *Garden & Gun* and *Details*. Dinner service runs Tuesday through Saturday from 4:00 p.m. - 1:30 a.m.; bar service continues until 2:00 a.m. H. Harper Station features Sunday Soul Supper from 3:00 p.m. until 9:00 p.m. The restaurant is located at 904 Memorial Drive, Atlanta, GA 30316. For more information visit [www.hharperstation.com](http://www.hharperstation.com) or call 678-732-0415.

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