



NEWS RELEASE

Burger Republic Coming to Mt. Juliet

Announces plans to open third Nashville area location

Nashville, Tenn., Aug. 24, 2015 – Burger Republic, an original concept specializing in gourmet burgers, American craft beers and hand-dipped milkshakes, today announced plans to open a third location in the Nashville area. The new Burger Republic will be located in the first-floor level of Providence Station in Mt. Juliet, located at 1984 Providence Parkway.

“We are a from-scratch kitchen with an unwavering commitment to quality in everything we do,” said Drew Jackman, who partnered with another industry veteran, Jeff Warne, to create Burger Republic. “It is exciting for us to expand and bring Burger Republic to Mt. Juliet, where we think the desire for an independent, high-quality neighborhood bar and restaurant that is locally owned and operated will be embraced.”

Providence Station development partners Kenneth Powers and Will Tyner say Burger Republic’s local roots and creative concept make it an ideal fit for the neighborhood. Powers, founder and owner of Commercial Realty Services says, “We are thrilled to bring a great locally owned and operated neighborhood restaurant to Mt. Juliet. Burger Republic is a great example of the type of unique tenants we hope to attract through the Providence Station development.”

About Burger Republic

Burger Republic was created to provide the best-tasting burgers and beverages at an affordable price. To make the perfect burger, Burger Republic starts with 100-percent fresh Certified Angus Beef that is hand-formed into a patty and cooked-to-order on a flat-top grill to sear in the juicy flavor. The beef is ground using a combination of cuts: brisket, chuck and short rib. Local and regional products play a key role in the line-up, such as Benton’s bacon and Charpier’s brioche buns.

For non-beef eaters, other sandwich possibilities include an all-natural ground turkey burger, an Ahi Tuna burger, all-natural chicken breast fillet, and a savory vegetarian patty made in-house with red beans. Burgers and sandwiches are paired with a hearty side. Selections include crisp tator tots, French fries, homemade chips, and creamy mac and cheese topped with Benton’s bacon. Lighter options include mixed salad greens and vegetable of the day. Several entrée salads round out the menu.

Beverages receive special treatment at Burger Republic, which offers 30 rotating craft beers on tap from America’s best brewers as well as 25+ milkshakes – handspun in both spiked and non-alcoholic concoctions.

The first Burger Republic opened May 23, 2012 in the Lenox Village Town Center development, just off Nolensville Road in southern Davidson County. The second location opened Jan. 23, 2014 in the Pine Street Flats building in the Gulch area of downtown Nashville.

Since the first Burger Republic opened three years ago, it has consistently been recognized in the best burger categories by readers of *The Tennessean* and *Nashville Scene*. It is the 2014 and 2015 winner of Nashville’s *Battle of the Burger* competition, earning a spot in at the World Food Championships. In 2014 Burger Republic placed fifth overall in the burger category of the WFC.

About Providence Station

Providence Station is a mixed use community designed to create amenity-rich commercial spaces and collaborative environments that bring together a complementary mix of retailers, restaurants, offices, and other businesses. It is one of Mt. Juliet's first development projects designed with an emphasis on the fusion of urban design with suburban development. The project features modern architecture and a focus on using greater density and mixed uses to bring increased energy and activity to the development.

###

To learn more about Burger Republic, visit www.burgerrepublic.com

On Facebook: www.facebook.com/BurgerRepublic

On Twitter: www.twitter.BurgerRepublic

Contact: Drew Jackman, Drewj@burgerrepublic.net (615-332-4385)

Link to download Burger Republic photos:

<https://www.dropbox.com/sh/otssjd5x0fkkti/AABjllaS5A3UHv3171EYSwCUa?dl=0>