



NEWS RELEASE

Burger Republic Opens in Mt. Juliet

Third area location offers quality burgers, 30 craft beers, and 25+ spiked and traditional handspun milkshakes

Nashville, Tenn., Jan. 19, 2017 – Burger Republic, a fiercely independent and original concept specializing in gourmet burgers, American craft beers and handspun milkshakes, opened today at 1982 Providence Parkway in Mt. Juliet.

The 4,000-square-foot restaurant, located in the first-floor level of Providence Station, can accommodate approximately 125 guests inside (with an additional 70 patio seats in the spring) and will employ nearly 100 people from the local area. The space features nine flat-screen TVs and showcases its array of craft beer offerings, which includes many high-gravity and specialty brews. The location's hours are Monday through Thursday from 11 a.m. to 10 p.m.; Friday from 11 a.m. to 11 p.m.; Saturday from 10 a.m. to 11 p.m.; and Sunday from 10 a.m. to 10 p.m.

"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. "We are thrilled to open our third location and be able to serve the Mt. Juliet area with a high-quality 'better burger' concept that is locally owned and operated. Unlike so many other burger restaurants popping up here from other parts of the United States, we are a Nashville native and proud of it!"

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 to further the "better burger" experience, 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, 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.

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

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