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**BENJY'S ON WASHINGTON WILL TAKE FINAL BOW ON NEW YEAR'S EVE  
2017 AS HOUSTON RESTAURATEUR BENJY LEVIT READIES TO ROLL  
OUT NEW AMERICAN TAVERN *THE CLASSIC***

***RICE MILITARY STAPLE WILL TRANSFORM INTO STYLISH UPSCALE  
AMERICAN DINER CONCEPT SLATED TO DEBUT IN EARLY SUMMER 2018***

**HOUSTON, TX – benjy's on Washington** (5922 Washington Avenue) – the second location of restaurateur Benjy Levit's eponymous brand that launched on Upper Washington Avenue in 2008 – will serve its last Sunday Supper on **New Year's Eve – December 31, 2017** – to make way for a complete redesign and metamorphosis into ***The Classic – All Day*** – an elevated neighborhood restaurant concept that will launch in early Summer 2018.

"The decision to take benjy's on Washington in a new direction was not an easy one, but I feel that it is the right one," commented benjy's founder **Benjy Levit**. He added, "Following damage caused by a kitchen fire in March and then flooding during Hurricane Harvey, I saw a unique opportunity to cultivate an entirely new concept in the space that will offer exciting new dishes while staying true to the existing level of excellence that benjy's customers have come to appreciate."

The Houston native will strategically navigate the closing and subsequent opening of **The Classic** by shifting current employees from the Washington location to the latest installment of the wildly popular **Local Foods** brand at **Heights Mercantile** mixed-use development when it debuts in January 2018.

To bring his vision for **The Classic** to life, Levit has tapped **Michael Hsu** and **Micah Land** of the award-winning **Michael Hsu Office of Architecture** and designer **Aaron Rambo** of **Found for the Home** – the same dream team behind the **Local Foods Tanglewood** and **Downtown** locations – who will transform the 7,800-square-foot interior. Following the revamp, the space will contain an expanded bar boasting a 30-seat dining counter, a reconfigured kitchen, new finishes, and a re-imagined 1,100-square-foot outdoor patio. The upstairs lounge and 2<sup>nd</sup> floor patio will be utilized for private events.

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Levit is working alongside Chefs Mike Potowski and Maria Gonzalez to create a gimmick-free menu featuring a contemporary twist on classic comfort food prepared in the kitchen's Josper charcoal oven – widely considered the hottest indoor barbecue on the market – in addition to a state-of-the-art French-made Rotisol rotisserie.

Some of the highlights of the menu will include **The Classic Chop** served with Texas coppa, charred apple, yams, brussels and honey parmesan dressing; **Green Goddess Rotisserie Chicken** with drip pan potatoes; **Charcoal Roasted Steak** (bavette) served with smashed root veggies and parsley butter; **Jumbo Lump Crab Toast** served with soft scramble, avocado and kumquat; **Bucatini Rock Shrimp** served with Portuguese chorizo and vodka sauce; **Twice Cooked Farm Egg Briam** topped with pure luck feta, mint and served on seeded toast; **Rotisserie Cauliflower Peanuts** with firecracker sauce; and **Half Sour Pickled Salad** with everything spice. A bar program will also be instituted that will sport modern takes on old-fashioned three-ingredient cocktails.

Since the 1995 opening of benjy's in the Village and the subsequent 2011 launch of Local Foods, Levit has consistently given diners his unique brand of seasonal modern American cuisine served in a hip, upscale atmosphere. In Houston's ever-evolving restaurant landscape, some things never go out of style.

### **ABOUT THE CLASSIC**

The Classic (5922 Washington Avenue) is a stylish neighborhood diner by veteran Houston restaurateur Benjy Levit that will feature a fresh take of iconic dishes on the same menu served all day when it makes its debut on Upper Washington Avenue early summer 2018. *The Office of Michael Hsu Architecture* and designer Aaron Rambo's *Found for the Home* are overseeing the newly configured built-from-the-ground-up restaurant in Houston's Rice Military neighborhood. Following the last dinner service at benjy's on Washington on December 31, 2017, the restaurant will shutter for several months to make way for *The Classic*. For more information, please call 713-868-1131 or visit [www.TheClassicAllDay.com](http://www.TheClassicAllDay.com).

### **ABOUT BENJY'S**

Featuring Modern American Cuisine since 1995, benjy's (2424 Dunstan) is located in Rice Village and open 7 days a week for brunch from 10:45 AM – 3:00 PM, dinner on Sunday & Monday from 4:00 – 9:00 PM, Tuesday – Thursday from 4:00 – 10:00 PM and Friday & Saturday from 4:00 – 11:00 PM. The Lounge upstairs is open for Happy Hour daily from 4:00 – 7:00 PM with a full menu available on Monday until 10:00 PM, Tuesday – Thursday until midnight and Friday – Saturday until 2:00 AM. For more information, please call 713-522-7602 or visit [www.benjys.com](http://www.benjys.com).

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