

Brome Modern Eatery opens second location in Detroit

Grand opening affair for media and party-goers, May 12 from 4:00 to 8:00 p.m.; appearance by Detroit Lions player Ziggy Ansah

Dearborn, Mich., April 26, 2018 – [Brome Modern Eatery](#) is bringing its fresh, healthy-concept, American cuisine to downtown Detroit, May 12, 2018. The historic ‘The 607’ building, located at 607 Shelby Street, will be home to Brome’s second location, with its flagship restaurant on Michigan Avenue in Dearborn. The fine-casual style restaurant fare includes dishes made from 100 percent organic, grass-fed beef, ethically sourced with natural ingredients, and its [Balance Bar](#), cold-pressed juices made from scratch, organically-sourced whenever possible. The fine-casual atmosphere of dining at Brome Modern Eatery provides customers with the luxury and convenience of a wait staff without having to pay gratuity.

Media preview: Media is invited to a grand opening party, May 12 from 4:00 to 8:00 p.m. Guests will have the opportunity to enjoy the new 6,000+ square foot space with a view of the city from the second story walkway, indulge in new menu items and fresh-pressed juices from Balance Bar, and speak with Brome’s founder Sam Abbas.

The grand opening will include an appearance by Detroit Lions defensive end Ezekiel “Ziggy” Ansah from 4:00 – 8:00 p.m. A portion of grand opening proceeds will go to support the Ezekiel Ansah Foundation (EAF). Established in 2016, EAF’s efforts help create realistic opportunities for youth in sports and education, and assists them in achieving their goals.

“While everyone loves a good burger, consumers need balance in their lives, including tasty raw ingredients, which is exactly why we wanted to bring healthy and organic options to Detroiters,” said Sam Abbas, founder and CEO of Brome Modern Eatery. “We are bringing diverse offerings that cater to multiple preferences, including vegans, vegetarians, those that are gluten free, and consumers who are just looking for more healthy choices, while still enjoying what they are eating.”

New menu offerings will include the Buttermilk Fried Crispy Chicken Sandwich with McClure’s pickles, shredded romaine and whole grain mustard aioli, the Impossible burger, a plant-based beef alternative that will be available for vegetarians and meat eaters alike, and five new dipping sauces, truffle aioli, maple siracha, garlic cilantro, chipotle ketchup and honey mustard, to complement its Kennebec Fries or add to any burger. Balance Bar beverages feature juices, smoothies, mocktails, simply juices, shots and add-ons, made from scratch using whole fruit and vegetables cut into pieces after an order has been placed.

“I am thrilled to be a part of this new trend of fine-casual restaurants, and bringing it to Detroit,” said Zane Makky, executive chef at Brome Modern Eatery. “We produce our entire menu in-house, challenge ourselves to create items with specific ingredients to defy the basics of American classics, and deliver superfoods and essential nutrients that cannot be found on all menus.”

Additionally, Ray Rahal will be joining the Brome Modern Eatery team as its sous chef, leading the kitchen operations at its Detroit location. Chef Rahal has gained fine and fast-casual dining experience during his time at Gandy Dancer in Ann Arbor, Landry’s Inc. and the Tiger Club at Comerica Park in

Detroit. He earned degrees in hotel restaurant management and culinary arts from Henry Ford College, and his bachelors of science with a focus on hotel restaurant management systems from Eastern Michigan University.

“Chef Ray has a way of transforming the simplest of dishes, and brings a high-end feel to fine-casual dining,” continued Abbas. “We look forward to having him as part of our team, and seeing the kind of influence he will have over the food and menu at Brome Modern Eatery.”

Brome Modern Eatery will occupy the first floor, and partial second floor, with access to the second story sky bridge over Shelby Street, which will house the Balance Bar, at ‘The 607.’ To align with the atmosphere of its flagship location, a living wall stretches two stories, and will cover the ceiling above half the tables to give restaurant-goers the feeling of sitting underneath a canopy of leaves. Brome Modern Eatery has preserved many of the space’s existing finishes, including the multi-material floor, terra-cotta exterior walls and ceilings and exposed concrete columns. Additionally, artist and Detroit-native, Wetiko, created one of his signature murals in the vestibule, and art work by local artists will be on display in the main dining area, and can be purchased by patrons.

About Brome Modern Eatery

Brome Modern Eatery is a fresh-casual American restaurant, offering 100 percent organic grass-fed beef burgers and cold-pressed juices from its Balance Bar, with ethically sourced and natural ingredients on its menu. Based in Dearborn, Michigan, and founded in 2015 by Dearborn-native Sam Abbas, Brome Modern Eatery is a delicious and affordable fresh take on American classics. For more information about Brome, visit www.bromemoderneatery.com.

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