

## **WHO WE ARE**

### **The Exchange Tavern**

*Our executive team brings a unified focus on the guest—collaborating together to ensure a creative mix of food and beverage options, proactive service experience and warm ambiance. Each of us is dedicated to our “guest first” policy.*

#### **Teddi Davis – Owner and General Manager**

Teddi Davis grew up in a foodie household (before they knew the word “foodie”!) with a mother who taught gourmet cooking, and wrote a weekly column for the *Daily Camera*. Teddi took the long route to the food service industry, earning executive level expertise through several career positions in management, customer service and marketing, before her genuine love for entertaining and community supported the family’s ambition to open The Exchange Tavern. Since then, her ability to lead The Exchange Tavern team to look at the food service industry through the eyes and senses of the guest has been fundamental to their growth—knowing that in this industry especially—only careful attention to detail makes for an exceptional experience.

#### **James Davis - Bar Operations Manager**

James Davis left the construction and carpentry businesses—industries that require great precision—to join the newly established family business, The Exchange Tavern. He brought the same level of precision, learning every aspect of the restaurant from the ground up, including serving, bar tending, and kitchen operations. Over the years, James’ natural precision lead to his primary focus becoming bar operations, including product strategy, product mix, draft strategy, cocktail recipes and beverage presentation.

#### **June Davis - Front of House Operations Manager**

June Davis grew up in the service industry helping in her father’s pool hall before pursuing her own career. Her aptitude for customer service was further groomed and refined through increasing levels of responsibility in table service and bartending. June’s customer service philosophies have contributed greatly to refining The

Exchange Tavern “guest first” objectives. Under her leadership, service aspirations have been framed into a robust service and teamwork operational model, focused on consistently delivering an outstanding guest experience through thoughtful hiring, team building through accountability and continuous training.

### **Paul Stockhausen - Executive Chef**

In addition to being an Auguste Escoffier graduate, Paul Stockhausen also earned the Professional Culinary Arts degree, after intensive study in Provence, France at l' Université du Vin at Château de Suzela-Rousse in Avignon. During that time he worked under Chef Robert Brunel at Numero 75, and Staigaire also in Avignon. When he returned to the U.S., Paul explored his fascination with rustic cuisines such as Creole and the art of BBQ, refining his skills for preparing creative, yet simple, ingredient-driven dishes. He joined the line at The Exchange Tavern in 2013, was elevated to Sous Chef in 2014, and was named Executive Chef in the fall of 2015. Chef Paul's life philosophy is to have fun while making great food, and his objective of making haute cuisine approachable meshes perfectly with The Exchange Tavern's mission to satisfy both the palate and the spirit.