



Salamander Resort & Spa Announces Renovations and Enhancements at Market Salamander

Middleburg staple to undergo transformation and menu expansion

MIDDLEBURG, VA – Salamander Resort & Spa today announced that its charming Market Salamander, located in downtown Middleburg on the town’s main street, will undergo a renovation and culinary enhancement in late spring.

The town’s go-to destination for casual cuisine will retain its popular open kitchen concept, but install all new culinary equipment. It will also re-design its dining area to feature new furniture and a live-edge wood bar, as well as upgrade its second-floor, transforming it into a multi-function space with new audio and visual equipment. Outside, new lighting and furniture on the colonial-style building’s outdoor terrace will provide a relaxing ambiance for guests to enjoy a new summer line-up of events and live music.

The Market’s menu is also expanding to include more to-go items, perfect for winery visits, including sushi made by Salamander Resort’s Sushi Chef and housemade treats from Executive Pastry Chef Jason Reaves. Open daily for breakfast and lunch, guests will find a fresh selection of locally sourced salads and soups, specialty sandwiches and wraps, and a variety of pastas – all available for dine-in, take-out or catering. In addition, Market Salamander will sell an extended list of regional wines and house-jarred accoutrements.

Market Salamander concept was Entrepreneur Sheila Johnson’s first foray into the hospitality industry. After moving to the Middleburg area, and years before she opened the acclaimed Salamander Resort & Spa, the founder and CEO of Salamander Hotels & Resorts had a vision to create a European-style working chef’s kitchen and market, which served fresh cuisine, including produce grown on her nearby farm.

Just a 10-minute walk from the acclaimed Salamander Resort & Spa, the Market now complements the resort’s renowned on-site culinary program which includes Harrimans Virginia Piedmont Grill, Gold Cup Wine Bar, the Cooking Studio, in-room dining options, as well as banquets and catering services.

“The Market has always offered an authentic, community experience,” said Salamander Resort & Spa’s Director of Food & Beverage Jacob Musyt. “These physical and culinary enhancements will offer our local, resort and day-visitor guests the opportunity to enjoy our cuisine but in an even fresher and livelier environment.”

Market Salamander will close on May 14 for the renovations and reopen in June at a date to be announced. During this period, guests can still enjoy Market Salamander's catering menu for special events by contacting the Catering Sales Manager, Megan Agreggaard, at magreggaard@salamanderhotels.com.

Before renovation work begins, Market Salamander will host an elaborate **Mother's Day Brunch on May 13** featuring special breakfast and lunch items, an omelet and Virginia ham carving stations, various housemade desserts, and a full mimosa bar with several juice, garnish and topping selections. During the enhancement process, the culinary team will also host a **Memorial Day BBQ on May 27** on the patio.

For more information on Market Salamander, please visit www.MarketSalamander. For more information on Salamander Resort & Spa, please visit www.SalamanderResort.com.

Engage on Social Media:

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About Salamander Resort & Spa

Salamander Resort & Spa is a LEED Green Building Certified resort situated in the historic village of Middleburg, VA, on 340 picturesque acres. Located only one hour from Washington, D.C., and just 35 minutes from Washington Dulles International Airport, the resort is designed to respect the architectural traditions of Virginia's countryside with 168 spacious rooms and suites that blend into their natural environment. Resort Owner Sheila C. Johnson has created a luxurious destination featuring an award-winning 23,000-square-foot spa, Harrimans Virginia Piedmont Grill, the Gold Cup Wine Bar, a dedicated Cooking Studio, a chef-inspired Culinary Garden as well as the adventurous Tree Top Zip Tour. The resort includes a full-service Equestrian Center with unique programming, a 22-stall stable and riding arena. All spa, culinary and equestrian programs are open to the community.

About Salamander Hotels & Resorts

Salamander Hotels & Resorts is a privately owned and operated company based in Middleburg, VA, just outside Washington, D.C. Founded by entrepreneur Sheila Johnson in 2005, the company has a luxury portfolio featuring two distinct collections. The Signature Collection includes the stunning Salamander Resort & Spa in Middleburg, a 340-acre equestrian-inspired property near Washington, D.C.; The Henderson, a 170-room grand beach resort in Destin, FL; NOPSI New Orleans, a new 217-room luxury historic hotel re-imagined in the city's Central Business District; and Hotel Bennett, a 179-room luxury hotel in Charleston, SC, opening in 2018. The Golf Collection includes the famed Innisbrook Resort in Tampa Bay, which hosts an annual PGA TOUR on its Copperhead Course; the elegant Reunion Resort in Orlando, which includes Signature Course designs from Nicklaus, Palmer and Watson; and the recently renovated

oceanfront Hammock Beach Resort in Palm Coast, FL, home to layouts by Nicklaus and Watson. All Salamander properties are members of Preferred Hotels & Resorts. For additional information, visit www.SalamanderHotels.com or call 540-687-3710.

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