

## Another Ohio-based restaurant replacing Rusty Bucket in Mercato



Another Ohio-based restaurant is replacing Rusty Bucket Restaurant and Tavern, set to close Saturday night in Mercato.

Burntwood Tavern, operated since 2010 by Chef Art Pour Restaurant Group headquartered in Chagrin Falls, Ohio, plans Burntwood's 10th location in the North Naples mixed-use development. The restaurant's other nine locations are in northeastern Ohio.

"We hope to be open by August," said Bret Adams, founder of the restaurant group. "We're super excited. We think we will complement the restaurants currently in Mercato."

Adams and his wife have a North Naples home in the Vanderbilt Beach area. He said he fell in love with the Naples area years ago when he was a regional operating partner for the Bravo Brio Restaurant Group.

Rusty Bucket, which operated for more than two years in Mercato, is closing after business hours on New Year's Eve.

"Rusty Bucket Restaurant and Tavern, in cooperation with the management for Mercato in Naples, has elected to close our Rusty Bucket location effective at the close of business December 31, 2016," according to a company statement. "We remain firmly committed to our Rusty Bucket brand, and continue to develop the concept in other markets. We are working with our management team and our

associates to ensure a smooth transition from the market, and we thank those guests who supported our restaurant since its 2014 opening.”

Rusty Bucket, a chain based in Columbus, Ohio, opened its 16th location and first in Florida in May 2014 between Bravo! Cucina Italiana and The Counter burger bar on Mercato’s main street. The chain, a sister restaurant of Cameron Mitchell Restaurants’ Ocean Prime, which opened this month on Fifth Avenue South, now has 24 locations.

“At this time, there are no plans to site another Rusty Bucket in the area,” emailed Hinda Mitchell, a spokeswoman for Rusty Bucket.

Burntwood Tavern has a chef-driven menu of smoked, planked and wood-grilled food, according to information on its website, burntwoodtavern.com. Menu favorites include its harvest chicken salad, cedar salmon, Tavern steak & frites, and pork chop served with peach jalapeno preserves, according to a news release.

Burntwood Tavern also is known for its handcrafted cocktails and house-infused vodkas, offered in such flavors as cucumber, pickle and bacon. Craft beers come on draft and by the bottle, and include local favorites at an expanded indoor/outdoor bar.

“Offering a large, comfortable, outdoor patio really allows for guests to take advantage of the best of our seasonal weather,” Adams said Wednesday via a news release.

The interior of Burntwood Tavern locations feature a rustic look with reclaimed barn wood, hand-hewn beams, hand-blown glass fixtures, custom chandeliers and copper-topped bars.

“Each one has its own personality,” Adams said, noting that the Naples location will have more whitewashed wood to give it an open and airy look.