

HEIRLOOM

charlotte, nc

chef clark barlowe



Clark began his culinary career in his hometown of Lenoir, NC, where his family, which can be traced back 7 generations in North Carolina, was a constant source of inspiration for traditional Southern cooking techniques and ingredients. While attending culinary school in Charlotte, Clark worked for legendary Charlotte restaurateur Frank Scibelli at Mama Ricotta's. Clark also had stints at some of the world's top restaurants, including The French Laundry, in Napa, California, and El Bulli, in Spain. Clark has also appeared on The Food Network's Chopped and Beat Bobby Flay. With a passion for changing food culture in the

United States, Clark spends his time as an active member of several non-profits in Charlotte. He served as a board member of Green Teacher Network (GTN), which works to advance academics, health and sustainability through school gardens and outdoor learning. GTN collaborates with over 30 area organizations in support of school gardens, composting, and growing natural environment. They maintain a network of over 2,000 educators throughout 185 schools in the Charlotte area. Clark is also a founding member of the Mecklenburg Community Food Health Coalition, which brings together partners from the private and public sectors, including the Mecklenburg County Department of Public Health, to deal with food policy issues in Mecklenburg County. Clark is also an adjunct professor in Regional American Cuisine, Contemporary Cuisine, and Latin Cuisine at the International Culinary School at the Art Institute in Charlotte, NC. With a primary focus on serving the best North Carolina foods and beverages, Clark enjoys creating original and unique dishes that reflect his travels and training. Clark is an avid forager and when he is not in Heirloom's kitchen, he can most likely be found in NC forests and fields, sourcing ingredients for Heirloom's menu.



HEIRLOOM

LOCALLY SOURCED. GLOBALLY INSPIRED

about heirloom

Utilizing local ingredients offers a sense of the breadth of what North Carolina offers throughout the seasons for our guests, but we constantly seek to expand the

perception of what local can entail, as we work year-round to preserve ingredients in their purest form. At Heirloom we are also committed to creating a sense of community and sharing the joy that comes from a deeper understanding of an ingredient or appreciation for where one's food is sourced. Relationships with our local health department, along with countless community connections, foster such opportunities and allow Heirloom to offer cocktail and cooking classes, bee-keeping classes with the six hives on our roof, and the pleasure to host fundraising dinners for local non-profits or smaller community based organizations.