

HOOK & LARDER POSTAL FISH COMPANY

chapel hill & pittsboro, nc



chef james clark

Born in Wilmington, NC and raised in the pluff mud & river swamps of the Carolinas, James Clark is the outdoors which has fueled his passion for cooking what he has caught or harvested in the woods or on the water.

Chef and Owner of Hook & Larder in Chapel Hill (Spring 2017) and Postal Fish Co. (Fall 2017) Clark was most recently the Executive Chef at the Carolina Inn since 2012, specializing in sustainable dining serving locally grown “Farm to Table” seafood, meats and vegetables. His individual style is inspired by local, Southern influences with traditional cooking techniques. “I am excited about this new chapter of being an owner. Hook & Larder will be Chapel Hill’s go to for Carolina Seafood and Postal Fish Company is Pittsboro’s first seafood restaurant.

“I am all about simple food and great flavor by letting the ingredients speak for themselves and acquiring great local products,” said Chef Clark, “I am really in love with North Carolina’s diverse coastline, the agricultural and the connection chefs have with the abundance from these resources.”

Chef Clark is a graduate of the New England Culinary Institute in Vermont, where he met his wife Marcey. After graduation, he further honed his expertise in several renowned restaurants from the New Orleans to the Mid-West and back home in the South. James and Marcey live in Pittsboro with their two daughters Madison and Paige.

Chef Clark was a founding Board Member for the Council for Sustainable Fishing and has received several recognitions and awards including: 5 Star Award from the National Restaurant Science Association; featured in Bon Appétit Magazine for cutting edge cuisine in “Places to Eat Now”; Santé Award Winner for Sustainability; received rave reviews from the Washingtonian Magazine, Roll Call Magazine, Where Magazine, Washington Flyer, The Hill, Washington Business Journal and the Washington Times. James was awarded the AAA 4 Diamond Award and Mobil 4 Star award for 4 years at the Carolina Inn.