

COMMUNION

RESTAURANT & BAR

FOR IMMEDIATE RELEASE
DECEMBER 2, 2020

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COMMUNION Restaurant & Bar Grand Opening on December 5, 2020

Chef Kristi Brown of That Brown Girl Cooks! (TBGC!) to offer "Seattle Soul" cuisine, craft cocktails from Brown Liquor Cocktail Co., and famous black-eyed pea hummus at new Central District restaurant.

SEATTLE, WA-- COMMUNION Restaurant & Bar will open its doors in Seattle's Central District on Saturday, December 5. Its mission is to foster a closeness that attends a sense of belonging through culinary exploration and the celebration of our community.

A place where spirits, food, and culture collide, COMMUNION will open with a full takeout/delivery* dinner & cocktail menu, and the infamous TBGC! Black Eyed Pea Hummus. The grand opening celebration is slated to deliver an expert experience of this collision with a live DJ set from Seattle Hip-Hop Legend [Vitamin D](#) and an [Uncle Nearest Premium Whiskey](#) pop-up to accompany Chef Kristi's "Seattle Soul" culinary creations.

COMMUNION, a joint venture between owners Chef Kristi Brown and son Damon Bomar, is the pair's first brick & mortar restaurant. The duo also owns and operates That Brown Girl Cooks! (TBGC!) catering company. The "Seattle Soul" menu boasts fan favorites from Chef Kristi and delivers on new flavors and dishes. Bomar's Brown Liquor Cocktail Co. is the mastermind behind the bar, offering fresh-made juices and batched craft cocktails. The COMMUNION Market offers quick, grab & go options, including TBGC! classics - the Black-Eyed Pea Hummus, Roasted Collard Green Dip, and seasonal Po'Mi sandwiches (Chef Kristi's po' boy/bánh mì mashup), to name a few.

"Seattle Soul" cuisine is rooted in traditional American soul food, with innovations, improvisations, and riffs based on the experiences and influences of living in the Pacific Northwest. Chef Kristi's cooking style tells a story—of slavery, immigration, culture, and the cross-pollination of neighboring communities. In Chef Kristi's words, "if you look deeply into the various neighborhoods within our city, you begin to understand the influences that made COMMUNION."

COMMUNION is located at 2350 E Union St, Seattle, WA 98122 in the [Liberty Bank Building](#), an apartment community whose namesake pays homage to the first Black-owned bank in the Pacific Northwest. Its operating hours are 3:00 pm - 9:00 pm Wednesday - Saturday and 1:00 pm - 6:00 pm on Sundays. Current service offerings include online ordering, takeout, delivery (to select zip codes), and reservation-only patio seating with takeout orders.

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The construction project team for COMMUNION includes ATELIER DROME Architecture + Interior Design, Metis Construction Inc., and Restaurant Industry Consultant Peter Lewis and Ewing & Young's Kateesha Atterberry brokered its Central District location. The list of financial and project supporters includes the City of Seattle's Office of Economic Development and Office of Arts & Culture, Craft3, Rainier Valley Community Development Fund, and a core group of individual contributors.

ABOUT COMMUNION

COMMUNION is a space where spirits, food, and culture collide. Our mission is to foster a closeness that attends a sense of belonging through culinary exploration and the celebration of our community.

"Seattle Soul tells the story of a marriage between a love for people, the cultures that made me, and the food that's nurtured me. It is a nod, an acknowledgment, to where we come from; a treasure trove of food memories that connect me and my family to our legacy. We invite you to share in an experience of fellowship, homage, and COMMUNION."

- Chef Kristi Brown

For media/press inquiries, contact:
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