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Lunch service returns to City Perch Kitchen + Bar

The public spoke, and City Perch listened – lunch service returns

(North Bethesda, MD)—**City Perch Kitchen + Bar**, a seasonal American dining room by James Beard-renowned Chef Sherry Yard and Executive Chef Israel Lopez, is pleased to announce the return of lunch service. The menu will feature contemporary comfort food with a local flair, including salads, burgers, sandwiches, sliders and more.

Lunch menu items will include salads like the City Perch Lobster Cobb with poached lobster, Bibb and romaine lettuce, beefsteak and cherry tomatoes, avocado, Applewood bacon and hard-boiled eggs topped with a sweet onion dressing, and a Chopped Kale + Apple Salad with grilled chicken, Tuscan kale, Brussel sprouts, cabbage, Fuji apples, gorgonzola, candied walnuts and roasted grapes topped with a buttermilk-jalapeno green goddess dressing. Burgers and sandwiches will also be available for lunch and will include items like the popular Perch Burger with red onion marmalade, bacon, Bibb lettuce, tomato, cheddar and secret sauce, as well as the Green Goddess with Mediterranean spiced turkey, aged goat cheese, harissa and cucumbers, in addition to other items all served with fries. Patrons can also choose from Portobello, Angus Burger and Hoisin Duck sliders, in addition to side items like sweet potato fries, parmesan truffle fries and crispy green beans.

The natural-light-infused dining room is welcoming to both business meetings and group gatherings. Whether patrons are looking to dine in leisure or are seeking a shorter lunch service, City Perch can satisfy everyone's schedule.

Enjoy City Perch's new lunch menu with weekly specials every Monday through Friday from 11:30 a.m. to 2:30 p.m. To learn more about City Perch, make a reservation or inquire about scheduling a group event, call **301-231-2310** or visit www.cityperch.com.

City Perch is conveniently located in the Pike & Rose development just up the escalator next to iPic Theaters and is also open for dinner seven days a week, happy hour from Monday to Friday starting at 3pm until 6pm, and brunch on Saturday and Sunday. For more information, please visit www.cityperch.com and follow City Perch on [Instagram](#), [Facebook](#) and [Twitter](#).

For media inquiries, please contact **Alex Silverman** or **Jamie Watt Arnold, PROFILES**, at **410-243-3790** or by email at Alex@profilespr.com or Jamie@profilespr.com.

About City Perch Kitchen + Bar

In North Bethesda's Pike & Rose development, City Perch Kitchen + Bar is the first independent restaurant concept by Chef Sherry Yard, three-time James Beard Foundation Award winner and recently inducted into the Foundation's Who's Who of Food & Beverage in America. With Executive

Chef Israel Lopez at the stove, City Perch is a Seasonal American Dining Room focusing on ingredients sourced from nearby farms and waters in unique, playful dishes that enhance the bright flavors of ingredients. The diverse range of flavors is complemented by a sophisticated beverage program designed by nationally lauded Master Bartender and Advanced Sommelier Adam Seger, specializing in hand-crafted farm-to-glass cocktails and boutique wines. Visit www.cityperch.com.

City Perch is part of the iPic Entertainment hospitality portfolio. Established in 2006 and headquartered in Boca Raton, FL-based iPic-Gold Class Entertainment, LLC, is the fastest growing affordable luxury movie watching theater brand in the nation. A pioneering industry leader, iPic Entertainment's mission is to provide visionary night-out entertainment escapes, presenting high-quality, chef-driven culinary and mixology in unique destinations that include premium movie theaters, restaurants and stylized bowling centers. iPic Theaters currently operates 14 locations with 105 screens in Arizona, California, Florida, Illinois, Maryland, New Jersey, New York, Texas and Washington and new locations planned for California, Texas, South Florida, Philadelphia, and New York. For more information, visit www.ipic.com.

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