



C&S SEAFOOD OYSTER BAR

RICH CLARK, Co-Owner

Rich Clark got his start in the Atlanta restaurant business in 1988 at the Ritz-Carlton as a captain. He started at the well-known Buckhead French eatery Brasserie Le Coze under Maggie Le Coze, owner of the world-famous Le Bernardin in New York. Clark and C&S co-owner Jon Schwenk met in the kitchen at Brasserie Le Coze and stayed friends and batted ideas around together since.

In 1994, Clark parted ways with Schwenk temporarily to run the Blue Ridge Grill in Atlanta. Clark stayed at the Blue Ridge Grill for a year and a half before taking over as G.M. of the Atlanta Fish Market in 1996, part of the influential Buckhead Life Group, where he worked for six years.

“I got a lot of good experience at the Fish Market,” says Clark. “I learned how to do volume preparation there, and it was a good education, but I’d much rather have a smaller place where I can pay closer attention. That’s what I want C&S to be.”

In 2002, Clark became a managing partner at the brand-new Atlantic Seafood Co. in Alpharetta, GA. Atlantic was another chapter in the learning experience for Clark, but he felt like he had too little say over the comfort food-oriented menu.

Over many years, Clark and Schwenk had talked about starting a place of their own and what the menu would be like. Finally, at the beginning of 2007, they felt ready to strike out on their own and make that vision happen.

“I looked around Atlanta and saw a need for a really good old-school restaurant,” Clark says.

That restaurant would be C&S, specializing in classic New York and Paris brasserie-style cuisine. Clark has a passion for French cuisine and says that it comes from the French appreciation for balance, focus on vegetables, fish, and meat as the primary vehicles of flavor, and most of all, emphasis on the freshness of the ingredients. His childhood in the South gave him the background in fresh and simple country food.

“On my grandfather’s farm in Alabama as a kid,” he says, “we had four ponds for fishing and all kinds of vegetable gardens and things. Hunting was a part of our lives, too. We hunted deer, turkey, and quail on the property for food. We hardly ever ate anything that we didn’t get for ourselves from the earth.”

Clark will focus more on front-of-the-house operations at C&S, but the menu was and will be designed by both himself and Schwenk.

