



Jonathon Sawyer

In 2007, Sawyer moved to Cleveland and earned the Rising Star Chef award from both Restaurant Hospitality and GAYOT while working at Bar Cento, named Northern Ohio Live's Best New Restaurant. With a blossoming career and growing recognition, Sawyer decided to pursue his lifelong dream of opening his own restaurant, quickly putting Cleveland on the culinary map with his flagship restaurant The Greenhouse Tavern, a French and seasonally inspired gastropub, as well as other local establishments, Noodlecat and Trentina.

Returning to his birthplace of Chicago in 2020 was a true homecoming for Sawyer. "I've been drawn to the Chicago food scene and it's liberating to have this opportunity to cook for a dynamic city where locals have an appreciation of food, and travellers are also looking for unique and engaging food experiences," says Chef Sawyer.

Sawyer's extensive list of accolades include being honored as a recipient of Food & Wine Magazine's Best New Chef award in 2010. In 2013, he was named as a James Beard Award finalist in the Best Chef: Great Lakes category, before achieving the prestigious award in 2015. Chef Sawyer has also made several national television appearances, including "Iron Chef America," "Dinner Impossible," "Unique Eats," "Best Thing I Ever Ate," "Chopped" and "Iron Chef: Gauntlet" and "Cleveland Hustles."

When Chef Sawyer is not in the kitchen, he is surrounded by his family, including his wife Amelia, son Catcher, daughter Louisiana, and dogs Potato and Vito. An avid cyclist, Sawyer can often be seen exploring the city, or commuting to and from the Hotel on wheels. He is a tireless supporter of the green movement, local agriculture and sustainable businesses.

Awards

Food & Wine Magazine – Best New Chef 2010

James Beard Awards Best Chef, Great Lakes 2013 (finalist), 2015 (winner)

Restaurants

Adorn Bar & Restaurant

Social Media

 [@ChefSawyer](https://www.instagram.com/ChefSawyer) 45k