



**Russ Moore**  
*Chef De Cuisine*

As Chef de Cuisine, Russ Moore wears at least two hats: he's responsible for managing the venerable restaurant's team and cultivating talent. He's also a source of inspiration for the culinary creations that continue to delight patrons, more than 17 years after the restaurant's opening.

Moore speaks of both cooking and mentoring with equal enthusiasm. "A lot of what we do at Slightly North of Broad is cultivate young talents. We do a lot of mentoring and guiding. It's amazing what these young cooks are doing at this stage in their careers. Guiding them is really gratifying."

Then there's the cooking, something Moore has been doing since high school. "The best part of the day is seeing what comes in the back door from the farmers or the fishermen we work with. I love nothing more than standing on the back of a pick-up, talking to a farmer, and turning his work into something special for the dining room."

Within its classic "bistro" concept, Slightly North of Broad offers abundant choices – menu favorites complemented by daily, seasonal specials. By offering that combination, Moore feels Slightly North of Broad brings diners a unique experience. He sees a positive challenge in a dining room as welcoming to a solo diner enjoying a small plate as it is to the large group seeking multiple courses paired with wine.



A graduate of Johnson and Wales University (Charleston), he was named Slightly North of Broad's first Chef de Cuisine in 2008. Moore is an active mentor at the Culinary Institute of Charleston. He serves as a judge with the National Restaurant Association's Pro Start program and is involved with other professional associations.