



**PETER PIERCE**  
*Business Development Manager*

A Vermont native, born into a farming family of 11, Peter grew up believing if you didn't raise it or grow it, you didn't eat it! This early appreciation of the care and energy required to produce great food led Peter to work his way through high school at a local bed and breakfast. Upon graduation, and hungry for more, he attended culinary school at Johnson & Wales in Providence, Rhode Island.

After graduating, Peter spent summers as a sous chef at Booth Bay Harbor Yacht Club in Maine and winters at Yeaman's Hall Country Club near Charleston, SC as assistant club manager. When both properties wanted to promote Peter to managerial positions and full-time opportunities, the warmer climate in South Carolina won out.

Peter joined Maverick Southern Kitchens in our restaurant High Cotton in 2000, and thus began cultivating guest relationships within the Charleston community and beyond. In 2003, he was promoted to Restaurant Manager at Slightly North of Broad, located just across the street.

In his current role as Business Development Manager Peter is responsible for the restaurant's mid-day service and the management of guest relations development, especially the Maverick Collection program. Peter's sparkling personality and infectious energy make him a natural fit for this position.