

CHEF KEVIN SOUSA

CHEF/OWNER, SUPERIOR MOTORS
BRADDOCK, PA



FEATURED DISH

**GUEST CHEF KEVIN SOUSA'S TRADITIONAL
PITTSBURGH CHIPPED CHOPPED BBQ HAM SANDWICH**
RED ONION MARMALADE, SWEET PEPPER RELISH

Kevin Sousa is the chef and owner of Superior Motors, an American restaurant which opened in July 2017 in Braddock, Pennsylvania. Within its first year, it was named one of the 'Top 10 Best Restaurants' in the country by *Food and Wine Magazine*, and the 'Best New Restaurant' of 2018 by *Pittsburgh Magazine*. He was previously the chef/owner of Salt of the Earth, Union Pig & Chicken and Station Street Food.

Kevin grew up in McKees Rocks, Pennsylvania; a quintessential blue-collar Pittsburgh, where his family operated a second generation mom and pop restaurant in the Downtown shopping district. After culinary school, Kevin had the opportunity to work under several great chefs who imparted a new respect for food and community. He believes that good, conscientious restaurants do more than just fill stomachs, they act on the opportunity to bring communities together in very unique and instinctual ways. Kevin currently resides in Braddock with his beautiful wife and two children.

PRIMANTI BROS.

PITTSBURGH, PA



FEATURED DISH

PRIMANTI BROS. GRILLED PASTRAMI & CHEESE SANDWICH
MELTED PROVOLONE, FRESH-CUT FRENCH FRIES
SWEET & TANGY COLESLAW, RIPE TOMATO, ITALIAN BREAD

The 'Almost Famous' Primanti Bros. sandwich, born in 1933 in the Strip District of Pittsburgh, Pennsylvania, is a combination of traditional ingredients in an untraditional way. Freshly sliced meats and cheeses, crispy French fries, tart coleslaw, tomatoes - all stacked and piled high on freshly baked Italian bread.

Recognized as 'One of America's Classics' by the *James Beard Foundation* in 2007, this sandwich has conquered appetites of Pittsburgh'ers and is a must-have for anyone visiting the city.

Today, we'll be featuring our Mini-Bro sandwich, a scaled down version that packs a punch in a bite-size mini portion.