



Have you tasted Lafayette?

Lafayette Chef

Biography

Marc Krampe – Social Southern Bar & Table

A Lafayette native, Executive Chef Marc Krampe is a graduate of Le Cordon Bleu. Krampe began his career at Eddies V's in Austin, Texas, sharpening his skills staging at several high end restaurants specializing in French, Japanese, New American & Thai cuisine. Krampe headed back to Lafayette to work with restaurateur Charlie Goodson and The Southern Hospitality Kitchens group on Social Southern Table & Bar, a combination of cool bar with innovative cocktails and unique restaurant with new interpretations on Southern food. The result is a gathering place they have termed a "speakeatery," where diners can settle in to high top tables or comfortable nooks throughout the restaurant while still taking in the pulse of the place. With its open kitchen featuring a huge, wood-fired brick oven and polished concrete bar with overhead, copper pipes delivering local craft beers on tap in the center of it all, the atmosphere at Social is almost as breathtaking as the food.



Krampe approaches his unique dishes with creativity and only the highest quality ingredients that offer premium freshness and taste. He tries to use local ingredients whenever possible, even adding a garden just outside of the restaurant.

"It's a place to come, share experiences, food, drink, and just have a great time," says Krampe.

Acadiana Profile magazine awarded Social Southern Table & Bar and Chef Marc "Best New Restaurant" and "Best New Chef" in 2013.

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