

MAPLE STREET BISCUIT CO.

COMFORT FOOD WITH A MODERN TWIST

maplestreetbiscuits.com



About Maple Street Biscuit Co.

Maple Street Biscuit Co. was founded by Scott Moore and Gus Evans in 2012 in Jacksonville, Florida.

At the heart of Maple Street Biscuit Co. is an inspiring menu revolving around biscuits, meticulously crafted from the finest and freshest ingredients, and imbued with bold and unconventional flavors. The bedrock of the brand lies in its commitment to prioritize quality and community. Maple Street Biscuit Co. boasts that the biscuits, made from scratch every day, will "never be boring." Every egg is freshly cracked, biscuit dough is rolled fresh every morning and orange juice is hand-squeezed daily.

Maple Street Biscuit Co. now operates 59 locations across Florida, Tennessee, Ohio, Texas, Alabama, Georgia, Kentucky, North Carolina, South Carolina, and Virginia, with more community stores coming soon.

Why Maple Street Biscuit Co.

- In 2015, Maple Street Biscuit Co.'s famous "Squawking Goat" was featured on an episode of Food Network's "Guilty Pleasures." The Squawking Goat continues to be a fan favorite and is made up of a flaky biscuit with hormone-free fried chicken breast covered with fried goat cheese and housemade spicy-sweet pepper jelly.
- At the core of Maple Street Biscuit Co.'s philosophy is the idea of fostering community. This principle has played a significant role in the evolution of the brand's popularity and permeates every facet of its operations.
- At Maple Street Biscuit Co., guests are more than just a number. The Question of the Month, which is featured at all Maple Street Biscuit Co. locations is used to identify your order. Questions of the month range from "If you could see any band perform, who would it be?" to "Who is your celebrity crush?" And so many more.
- Focusing on the guest experience, Maple Street Biscuit Co. is for those who enjoy a slower pace and savor their cup of Muletown coffee while enjoying their breakfast experience. Delivering comfort food with a modern twist, Maple Street Biscuit Co. is meant to be savored and not eaten on the go.



Media contacts: Allie Ellers / Devon Brown allie@choicemediacommunications.com / devon@choicemediacommunications.com 864-650-6166 / 501-628-7718



MAPLE STREET BISCUIT CO.

COMFORT FOOD WITH A MODERN TWIST

maplestreetbiscuits.com

Potential Topics:

- The Maple Street Biscuit Co. Standard: Why we use only fresh, never frozen ingredients
- What makes a good biscuit?: Behind the scenes look at the making of Maple Street Biscuit Co's. signature biscuit
- Community Matters: Why Maple Street Biscuit Co. integrates into all location communities
- More Than just a Number: How the Question of the Day started and why it's important
- Break free from boring: How the bold unexpected flavors of Maple Street Biscuit Co. put a modern twist on traditional comfort food

Suggested Interview Questions:

- How did Maple Street Biscuit Co. get started? Tell us about the journey from one Florida store to more than 50 locations across the country.
- Why is it important that you make your biscuits from scratch every 90 minutes?
- You have some unique names for your dishes. How do you come up with names? Any funny stories?
- Your dish, the "Squawking Goat" was featured on an episode of the Food Network Show, "Guilty Pleasures." Can you talk about how that happened and why the "Squawking Goat"?
- You talk about providing comfort food with a modern twist. What are some of the most unexpected flavor combinations featured in Maple Street Biscuit Co. dishes?









Media contacts: Allie Ellers / Devon Brown allie@choicemediacommunications.com / devon@choicemediacommunications.com 864-650-6166 / 501-628-7718



MAPLE STREET BISCUIT CO.

COMFORT FOOD WITH A MODERN TWIST

maplestreetbiscuits.com

Biscuits That Wow:



Five & Dime: Fried Chicken, Bacon, Cheddar, Egg, Sausage or Shiitake Gravy with a kick



The Iron Goat: Fresh Goat Cheese, Sautéed Spinach



The Sticky Maple: Bissell Family Farms Classic Syrup, Fried Chicken, Bacon



Media contacts: Allie Ellers/ Devon Brown allie@choicemediacommunications.com / devon@choicemediacommunications.com 864-650-6166 / 501-628-7718