

TITLE: New Windsor Rotating Taproom is Opening In the Lord Hobo Space in Cambridge's Inman Square

Windsor Taproom is a concept brought to you by Sam Schwartz, a North Shore native and veteran in the beer industry. As a former Inman Square resident and key member of the Lord Hobo team from 2006 - 2016. Sam has a close relationship with the location and the neighborhood. The new dining and drinking spot, which has seating for approximately 90 inside and 25 outside, will pay homage to the neighborhood and building's predecessors (Lord Hobo, B-Side Lounge, Windsor Tap) while offering intuitive hospitality and a satisfying pub fare.

Schwartz specializes in craft beer and has worked in the industry for over 20 years, including 10 years in the Boston restaurant scene. Most recently, Sam worked as a General Manager for the Neighborhood Restaurant Group and was integral in opening the Grand Delancey, a world famous craft beer bar in Manhattan's Lower East Side. From there, he transitioned into a director-level position opening Brewery Saint X, a lager-focused brewery in Downtown New Orleans. Having roots in the Massachusetts craft beer industry, Sam was influential in hosting world-renown events such as Cantillon's Zwanz Day. He is bringing his operational expertise and passion for beer to the Windsor Taproom, where he hopes to create a welcoming space for casual beer drinkers and connoisseurs alike.

Windsor Taproom will add to the complexity of Boston's beer scene with its rotating brewery taproom and a craft lager focus. Rather than featuring a menu of beers from a wide range of breweries, Schwartz will bring in renowned breweries from across the world for month-long residencies. In addition to a rotating selection of the featured

brewery's core and speciality offering, their merchandise and glassware will be showcased to create an authentic experience for guests.

The introduction of beers from different breweries will create a space that is exciting and new, while some permanent offerings from local breweries - like Notch Brewing, Lamplighter Brewing Co. and more - will maintain the neighborhood energy.

Schwartz's plan is to craft a unique cocktail menu utilizing modern cocktail methods to round out the beverage menu.

To complement the beverage program, Chef Matthew Bullock - another Lord Hobo bar alum - will create a locally-sourced and fresh menu that will change with a rotating list of beers. Chef Bullock was taught by Chef Ryan Boya and mentored by Chef Ben Lacy at Cafe Art Science. He worked at various Cambridge institutions, such as Russell House Tavern, before eventually becoming the chef de cuisine during his five-year stint at the Lord Hobo bar and then brewery. Since then, Chef Bullock went on to open Peregrine, an Italian restaurant in Beacon Hill, as the chef de cuisine. In addition, he worked at Forgae, where he learned about fermentation, produce-driven cuisine, and restaurant operations from Chef Eric Cooper and Owner Stan Hilbert. During his time at Forgae, Bullock started his pop-up dinner series, Southern Pines Supper Club, filling seats on the last Sunday of every month. Bullock turned these dinners into a more casual sandwich concept, Southern Pines Diner Car, which opened at Bow Market in June 2023. Drawing on Bullock's roots as well as Southern techniques and flavors, Chef Bullock will lean on his experience and creativity to bring a dynamic menu to Windsor Taproom, building a menu that will turn guests into regulars.

