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Chef Marc Krampe

SOCIAL SOUTHERN TABLE & BAR

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SOCIALSOUTHERN.COM



Another chef who came full circle is Chef Marc Krampe, who grew up in Lafayette but left for a Washington, D.C., boarding school when he was 16. He later attended Spring Hill College in Mobile, Ala., but after visiting his sister in Austin, Texas, he decided he was better suited for the Texas Hill Country. In Austin, he discovered his love for cooking.

"I worked in every restaurant I could just to learn everything I could," he says.

When Krampe heard Lafayette restaurateur Charley Goodson was looking for partners in a new business venture, Krampe headed home. The newly formed Southern Hospitality Kitchens restaurant group's first project was Social Southern Table & Bar, a hip combination of unique food items and innovative cocktails.

"There are so many awesome restaurants here and so many cool bars, and we wanted to put them together," Krampe says.

Krampe develops recipes for Social Southern but also supervises Charley G's restaurant and helps with the wine dinners there. At Social, he works more in development with the assistance of Bill Schwanz.

"My wife would see me even less if I didn't have him here," he says of Schwanz.

One side of the restaurant features communal tables and the other more private dining. Krampe's favorite spot is the nook with a leather couch and two comfy chairs, where diners can be intimate but "feel the pulse" of the restaurant.

Krampe tries to use local ingredients whenever possible, has a garden growing on the side of the restaurant and even sells items created at Social Southern the first Saturday of the month at the new Lafayette Farmers & Artisans Market at the Lafayette Horse Farm.

Social Southern's menu consists of seasonal items and everything is produced in-house, including breads, sauces, marinated meats – even Worcestershire sauces and mustards. For their fries, for instance, they soak the potatoes for 24 hours, then blanch and chill them and cook to order.

"Everything we do we do with a lot of love," Krampe says. "We try to get the most natural products and make the product shine."

Spirits are created the same way, with fresh herbs and seasonal ingredients. Their Bloody Mary consists of vodka infused with cracklins and onions and a house-made mix.

"If we could manufacture the air in here we would," Krampe says with a laugh.