

So Who Are These Bagel Guys, Anyways?

Justin, Robert & Ryan

Justin Buttner

Justin was born and raised in Ithaca, New York. He attended Geneseo State University where he earned a bachelor's degree in Business Administration with a Marketing and Management Concentration. After college, he moved to Nashville where he entered the corporate world and eventually joined Alliance Oncology as Director of Business Development. He is experienced in creating strategic partnerships and structuring joint venture relationships to execute on growth plans. When he is not at the office or helping on the bagel truck, Justin is making time for his wife, Heather, son, Cason, and new baby daughter, Cohen. Justin's favorite bagel is The Lox – smoked salmon, chive cream cheese, tomato and pickled red onion!

Robert Kane

Robert was born and raised in Binghamton, New York. He started at the local pizzeria as a prep cook in high school and continued working in restaurants throughout college. Robert also attended Geneseo State University where he earned a bachelor's in Psychology and met Justin. After the college, the allure of the restaurant industry was too strong and Robert returned to his home to Binghamton where he eventually became chef of a local catering company. He relocated to Nashville in 2013 to join Justin as the chef/partner opening the Bare Naked Bagel food truck and is now an active member of the Nashville Food Truck Association. As our chef, Robert loves all bagels equally, but is often found enjoying The "California" – turkey, bacon, avocado, tomato, spring greens and chipotle mayonnaise!

Ryan Buttner

Ryan was also born and raised in upstate New York. Like many, he started his restaurant career at a young age behind the dishwasher. Unlike many, he loved it... all of it. He was promoted to prep cook, then line cook, then server, and then manager and without hesitation, his career path was clear. With a goal to get the best hospitality and restaurant education possible, he attended Cornell University's internationally renowned School of Hotel Management where he concentrated in Food & Beverage Management. Again, he loved it.

After Cornell, he immediately moved to New York City and began his career at the historical Café des Artistes on the Upper Westside, at that time New York's third oldest continually operating restaurant. Building upon his aptitude and passion for wine, he joined Marcus Samuelson's Restaurant Aquavit as Wine and Beverage Director.

In 2001, Ryan opened Daniel's Boulud's then third restaurant, db bistro moderne, in Manhattan's theatre district as Assistant General Manager and Sommelier. In 2005, he joined Restaurant Jean Georges as Chef Sommelier and helped the restaurant retain its New York Times four-star rating and earn its first ever Michelin Guide three-star rating.

Later, Ryan returned to the Daniel Boulud family as Director of Private Events at Restaurant DANIEL, also a New York Times four-star and Michelin Guide three-star restaurant. He was promoted to Assistant Director of Operations for the Dinex Group, the parent restaurant company of Daniel Boulud, and traveled the globe from New York to Singapore opening and operating restaurants.

After over 12 years with Daniel Boulud, Ryan moved south the emerging restaurant market of Atlanta, GA where he is now an independent restaurant consultant. He is excited to be developing two new brands, Bare Naked Bagel and Kona Espresso Bar. When Ryan is not thinking about restaurants, he enjoys exploring the Southeast, drinking coffee and spending time with his wife, Brooke, and two boys, Alec and Evan.

Ryan loves a simple toasted sesame bagel with scallion cream cheese!