

Chris Coleman Bio

A Charlotte native, Chef Chris Coleman developed his love for local ingredients and community through summers spent on his grandparents' farm. He began his culinary career at 14 and honed his skills at Charlotte institutions including The McNinch House, where he became head chef at just 21.

Coleman went on to open The Asbury at The Dunhill Hotel, earning multiple *Charlotte Magazine* "Best of the Best" awards, and later served as Director of Culinary Experience at Charlotte Marriott City Center, helping lead the Red Domino project that reinvented food and beverage for Marriott international through the development of Stoke, Stoke Bar, and Coco and the Director at Marriott's M Beta Hotel in Uptown Charlotte.

In 2020, he co-founded The Goodyear House in Charlotte's NoDa neighborhood. In 2021, he and his partners founded Built On Hospitality, LLC and opened Old Town Kitchen & Cocktails in Rock Hill, S.C. In 2024, they added Folia and Chief's Modern Cocktail Parlor, cocktail lounges in South End and NoDa, respectively. He has appeared — and won — on multiple Food Network shows, including *Chopped*, *Beat Bobby Flay*, *Alex vs. America*, and *SuperChef Grudge Match*. Coleman lives in Charlotte with his wife, Ashley, and two children, Luke and Ellie.