



**For Immediate Release**

***JD's Stage Bistro Unites Food, Music, and Community in a One-of-a-Kind Chelsea Experience***

**Chelsea, MI** — Following the initial announcement of **JD's Stage Bistro**, the vision for Chelsea's newest destination continues to take shape, seamlessly blending exceptional food, live music, and unforgettable shared experiences.

At JD's Stage Bistro, dining and entertainment are inseparable. Designed as both a restaurant and an intimate performance venue, the space reflects a belief that hospitality is about more than a great meal—it's about how people feel from the moment they walk in. Guests will enjoy thoughtfully prepared food alongside live music and performance programming that carries the energy of the stage throughout the evening.

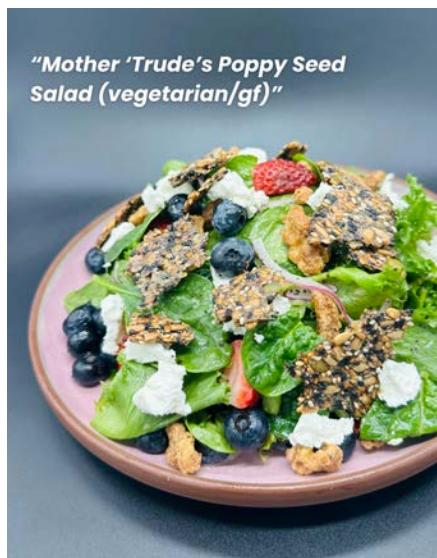


The culinary philosophy guiding JD's Stage Bistro is rooted in simplicity, quality, and approachability, values shaped by Executive Chef Nate Wegryn. Raised on Ann Arbor's west side and spending formative years in Chelsea through travel hockey with the Chelsea Chiefs, his connection to the community runs deep. Early memories of post-game dinners at Thompson's Pizza and family meals at The Common Grill left a lasting impression, reinforced by a well-loved cookbook inscription from Craig Common: *"Keep it simple."* That mindset continues to guide his philosophy on food today.

*Executive Chef Nate Wegryn*

After studying business at the University of Alabama, exposure to Southern food culture sparked a more profound passion for cooking. Back in Michigan, he trained in respected kitchens, including Zingerman's Bakehouse, before earning a culinary arts degree from Oakland Community College. His experience includes working under ACF Certified Master Chef Drew Sayes, being part of the opening team at The Dixboro Project under Michelin-starred Chef Louis Maldonado, and, most recently, opening Echelon Kitchen and Bar as Executive Sous Chef in early 2025.

JD's Stage Bistro will showcase a custom-made wood-fired oven designed and built by Marra Forni, which will be positioned as the visual and operational heart of the dining room. Offerings will include sourdough-hybrid Neapolitan-style pizzas, house-made pastas with vegan and gluten-free options, and locally raised steaks cooked on a 1,000+ degree steakhouse broiler. Seasonal produce will guide menu changes, complemented by sustainably sourced freshwater and saltwater fish and shellfish from Motor City Seafood in Detroit and Fortune Fish & Gourmet in Chicago.



Classic steakhouse flavors will be paired with playful cocktails, elevated sides, and personal touches—including Daniels family recipes like *Mother Trude's Poppy Seed Salad*, honoring Jeff Daniels' grandmother Gertrude Daniels.

Music and performance are central to the experience. Live shows and curated programming will extend the energy of the stage into the dining room, creating nights that feel immersive, vibrant, and uniquely Chelsea.

Ultimately, JD's Stage Bistro is envisioned as both a *destination* and a *neighborhood gathering place*, equally suited for a family's pizza night with young children, a pre-show dinner, or an anniversary celebration with live music and a fabulous bottle

of wine. With a commitment to community involvement, education, and charitable giving, JD's Stage Bistro aims to be a place where people come together—around food, music, and shared moments worth remembering.

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