



# Spotlight on Business



## Agricola

11 Witherspoon Street, Princeton, NJ 08542

Pre- Opening: (609)681-2977 \* Post- Opening: (609)921-2798 ✉ [www.agricolaeatery.com](http://www.agricolaeatery.com)

Jim Nawn- Proprietor

Josh Thomsen- Executive Chef

Agricola, a vibrant new community eatery from restaurateur Jim Nawn, is excited to offer delicious seasonal American fare enhanced by ingredients handpicked from nearby farms. In Latin, “Agricola” (Ag-RI-ko-la) means “farmer”. With 160 seats, the renovated space at 11 Witherspoon Street will provide daily open dining, private events for up to sixty people, and a lively bar capable of entertaining guests from morning brunch through last call. The restaurant resides in the building formerly home to Lahiere’s, a cherished neighborhood institution whose warmth and hospitality left a deep impression on Mr. Nawn. In the spirit of the previous tenant, Mr. Nawn has worked to create a restaurant where first-time guests feel like beloved regulars.

Josh Thomsen, a New Jersey native, is Agricola’s Executive Chef. Named a “Rising Star Chef” by StarChefs, Chef Thomsen has honed his skills at some of America’s most prominent culinary destinations, such as the French Laundry in Napa Valley, where he had the privilege of working with Thomas Keller, and Michael Mina’s NobHill at the MGM Grand Hotel in Las Vegas. Chef Thomsen went on to serve as the chef de cuisine at Tao restaurant, which quickly became the highest grossing restaurant in the United States, and Pinot Bistro and Patina in southern California under Joachim Splichal.

Agricola is proud to work with The Bank of Princeton for all of its banking and merchant services needs. Our ingredients are locally sourced...as is our banking relationship. We value the accessibility, integrity, expertise and commitment to service which we have experienced with The Bank of Princeton.