



PROUD SPONSOR  
OF THE 2017  
JAMES BEARD  
AWARDS

# THE LOCAL @ ORF



NORFOLK INTERNATIONAL AIRPORT

**HMSHost Contact:** Lina Mizerek  
[Lina.Mizerek@HMSHost.com](mailto:Lina.Mizerek@HMSHost.com)  
Phone: 240-694-4196

## For Immediate Release

### HMSHost Greet Hungry Travelers with The Local @ ORF at Norfolk International Airport

*Restaurant celebrates the Hampton Roads region's culinary and beverage scene*



*Cutting the ribbon from left to right: Bob Boorum, HMSHost Vice President of Operations; Blythe Ann Scott, Chairman, Norfolk Airport Authority Board of Commissioners; and Keith Haywood, FDY Inc.*

**NORFOLK, VA** — A new dining experience greets Norfolk travelers with **The Local @ ORF** featuring a locally-inspired menu full of bold, region-centric flavors at Norfolk International Airport. Conveniently located in the airport's pre-security main lobby, global restaurateur [HMSHost](#), along with joint venture partner FDY Inc., and the Norfolk Airport Authority celebrated the opening of this exclusive HMSHost [restaurant concept](#).

"We're thrilled to highlight for both local and tourist travelers some of the region's outstanding culinary creations and local breweries that are a focal point of The Local @ ORF's menu," said HMSHost Vice President of Business Development Bryan Loden. "We're thankful to our joint venture partner FDY Inc. and the Norfolk Airport Authority for an outstanding partnership to enhance the airport dining options for Hampton Roads travelers."

Travelers can dine on regionally-inspired favorites from starters such as The Local's signature Dirty Chips topped with pulled pork and green onion aioli to salads like the Chesapeake Cobb which features baby greens, pan seared crab cake, feta, red onion, tomato, avocado mash, smoked bacon, and herb vinaigrette. Entree selections include a variety of offerings from burgers to flatbread pizza and sandwiches like the Shrimp Po Boy to hearty pub plates such as the Fish and Chips. Early morning travelers can rise and shine with options including Shrimp & Grits and a Chesapeake Blue Crab Omelet.

For **Release** July 13, 2017

“On behalf of the Norfolk Airport Authority, we are very pleased with the addition of The Local @ ORF to the Norfolk International Airport’s range of food and beverage options. This and other improvements by HMSHost signals their confidence in the strength of this Airport’s market, which has experienced twenty-four consecutive months of passenger growth. The Authority is pleased with its long-term partnership with HMSHost and FDY, Inc. in serving our customers,” stated Robert Bowen, Norfolk Airport Authority executive director.

The Local @ ORF offers a full bar with a beverage gallery of domestic, imported and craft brews. Keeping with the local theme a number of regional wines and beers from local breweries such as O’Connor Brewing Co. and Coelacanth Brewing Company are featured. Along with the staple of beverage offerings, the menu will feature new seasonal drink offerings.

Travelers can relax in the spacious restaurant with an extensive bar area featuring large screen televisions and ample seating to relax before flight or while awaiting an arriving passenger. A separate dedicated dining room greets guests with light filled windows and wall art celebrating the restaurant’s emphasis on local farmers and suppliers.



The Local @ ORF is the latest dining option to open at Norfolk International Airport. Earlier this year, HMSHost opened **Here's to the Heroes** in the airport’s concourse A featuring a full-service bar with traditional bar food favorites, as well as healthy dining options for travelers. HMSHost created the restaurant to help honor all branches of the United States military and those serving. HMSHost will also open the market-style dining concept **ORFIMKT** later this year.

A full list of HMSHost operated locations at Norfolk International Airport is available on [the HMSHost location finder map](#).

### **HMSHost Leading the Industry**

HMSHost is recognized by the industry as the top provider of travel dining with awards such as 2017 Best Overall Food & Beverage Operator (for the tenth consecutive year) and Food Operator with the Highest Regard for Customer Service (for the eighth year) by Airport Revenue News. USA Today 10Best Readers’ Choice Travel Awards recognized HMSHost’s Dale Jr.’s Whisky River at Charlotte Douglas International Airport as Best Airport Bar and Best Airport Sitdown Dining. HMSHost is a leader in worldwide travel venue dining, infusing innovation and culinary expertise into everything we do; this includes HMSHost’s unique events, such as the first-of-its-kind Airport Restaurant Month at more than 50 airports across North America and the award-winning Channel Your Inner Chef live culinary contest at Chicago O’Hare International Airport.

### **About HMSHost**

Global restaurateur [HMSHost](#) is a world leader in creating dining for travel venues. HMSHost operates in more than 120 airports around the globe, including 46 of the 50 busiest airports in North America. The Company has annual sales in excess of \$3.1 billion and employs more than 39,500 sales associates worldwide. HMSHost is a part of Autogrill Group, the world’s leading provider of food & beverage services for people on the move. With sales of over €4.5 billion in 2016, the Group operates in 31 countries and employs over 57,000 people. It manages approximately 4,000 stores in about 1,000 locations worldwide. Visit [www.HMSHost.com](http://www.HMSHost.com) for more information. We can also be found on Facebook at [fb.com/HMSHost](https://fb.com/HMSHost) and on Twitter at [@HMSHost](https://@HMSHost).

###