

# Fat's Chicken and Waffles Adds Erika White to Ownership Team

All the restaurant industry shakeups you need to know

by [Adam H. Callaghan](#) and [Megan Hill](#) | Updated Mar 12, 2018, 11:10am PDT

*SEATTLE* — Local sandwich chain [Homegrown](#) has hired chef Michaela Skloven, of acclaimed New York City restaurants [Per Se](#), [Gramercy Tavern](#), and [Franny's](#), to revamp the fast-casual, sustainable menu. Skloven has made the bread thinner and crispier for existing and new sandwiches like za'atar smashed chickpea, as well as added an assortment of warm amaranth-and-quinoa grain bowls featuring braised greens and avocado or chermoula roasted veggie with Moroccan roasted carrots, black lentils, and lemon chermoula dressing.

*SEA-TAC* — Adam Stevenson has replaced Mark Bodinet as head chef of [Cedarbrook Lodge](#), the boutique hotel in Sea-Tac. He'll oversee the menu at the lodge's farm-to-table restaurant Copperleaf, adding new menu items and expanding the chef's garden on the hotel grounds. Stevenson was most recently the executive chef at Motif Hotel and the Pro Sports Club in Bellevue.

*SOUTH LAKE UNION* — James Pech, who left the [now-closed Wanderfish and Co.](#) in December, is now sous chef at Renee Erickson's Rana e Rospo, the employees-only sandwich and salad counters [inside the Amazon Spheres](#).