



FINE DINING · SINCE 1861

**FOR RELEASE ON** Tuesday, August 3rd  
10AM

**Contact:** Jane Stein, The Union House

**Phone:** 414-759-6388

**Email:** [janemarie424@gmail.com](mailto:janemarie424@gmail.com)

## **The Historical Union House welcomes new Culinary and Operations Director, Chef Matt Kerley**

Genesee Depot, Wisconsin, August 3rd 2021 —

**The historic Union House Restaurant in Genesee Depot, is excited to announce  
Executive Chef Matt Kerley as their new Culinary & Operations Director.**

Chef Matt Kerley cultivated his passion for cuisine and service at a young age. Being born in Australia, Matt Kerley then moved to the Carolinas with his family at age 9. Growing up in the Carolinas offered a rich culture of hospitality that captivated his desire to please. Throughout high school, he cooked at Grove Park Inn, Inn on Church, and Expressions, where he learned the fundamentals of professional food service through experience.

At the age of 20, Matt moved to San Francisco to pursue his passion of scratch cooking in kitchens of the highest quality. While attending City College of San Francisco, Chef Matt held positions at notable restaurants such as One Market, Myth, and Magnolia Gastropub. By the age of 25, he was at the reins of Myth as Chef De Cuisine, with the title of Executive Chef at Magnolia soon to follow. Later assisting with the rebranding of Radius, Chef Matt celebrated a promising review hosted by the SF Chronicle.

Moving to Milwaukee at 29, Chef Matt continued his career as Executive Chef of Rumpus Room, the University Club, and Hinterland Gastropub, where he also served as the General Manager. He has traveled the country gaining insights into all facets of cuisine, hospitality, and the restaurant trade. With all of these experiences at his disposal, Chef Matt has become quite comfortable in the kitchen, preparing everything from elaborate 10 course tastings to back-yard seafood boils.

While working in Milwaukee, Chef Matt has been featured on Fox 6 as a Resident Chef, participated in countless city and charitable events, and promoted the city of Milwaukee on The Food Network's Cutthroat Kitchen and Bite Club. Chef Matt Kerley is a proud Milwaukeean along with his microbiologist wife Patricia, twelve-year old son Oliver, and rescue dogs Strawberry and Biscuit.

Matt is very happy and excited to be joining and leading the Union House Family! He is proud to bring along Dan Harrell as Chef de cuisine to complete the talented kitchen staff of The Union House. Chef Dan has been classically trained with experience at Mason Street Grill and Levy restaurants. He is well versed in fine dining and farm-to-table cuisine. Together, Chef Matt and Chef Dan look forward to the next exciting chapter at the historical Union House!

**Located in the heart of historic Genesee Depot you will find The Union House. Known for its unique menu featuring wild game fused with classic fine dining. Our mission is to bring people together while creating a memorable dining experience. The menu is driven by ingredients and is constantly developing throughout the year. We feature an extensive wine, scotch and bourbon list highlighting selections from around the United States and world.**

**Owners Jim and Heidi Lindenberg are thrilled to welcome both Chef Matt and Chef Dan, two of the top chefs in the Midwest, to the The Union House family!**



*Chef Matt Kerley*

[www.theunionhouse.com](http://www.theunionhouse.com)

S42 W31320 Highway 83

Genesee Depot, WI 53127

262-968-4281