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page 28



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Reimagining Tradition

At **Bowman's** in New Hope, Executive Chef Deuhana Martinez and General Manager Bryan Schreck bring an influx of creative energy to a New Hope institution.

In a world of ever-changing whims and fashions, it is rare to find a restaurant that evolves with the times without losing sight of its distinct character. Bowman's in New Hope is one such place.

Known for more than a decade as a destination for excellent food, handcrafted libations, and live music, Bowman's continues to make its mark in Bucks County through constant reinvention and reinvigoration. The tradition continues with Executive Chef Deuhana Martinez and General Manager Bryan Schreck, both of whom joined the Bowman's team this summer.

Martinez—or “Chef D,” as she’s known to fellow team members—credits her father, a former restaurateur, for sparking her desire to pursue a career in the culinary arts. Like her father, Martinez felt drawn to unique flavors and ingredients from around the globe; she chose to focus on international cuisine in culinary school. Authentic Italian dishes are among her favorites, and some have already made an appearance on the Bowman's menu. She is particularly excited about her house-made ricotta.

“I’m always so proud I make my own ricotta,” she says. “I’ve been doing it so long, it’s the first thing I like to put on the menu at every restaurant.”

Likewise, chicken is the centerpiece of some of her best dishes, such as the roasted chicken and the fried chicken sandwich.

“People love it because I use a specific chicken, and if it’s not the right size I won’t get it,” she adds. “There has to be specific feeding for that chicken. I want to serve something that’s fresh. Even by looking, you can see if a chicken has been injected with anything. I care a lot about my proteins. I’m so proud that my chicken is so flavorful, so tender; I think that’s one of the things I’m most proud of—besides desserts.”

While some chefs focus solely on savory menu items, Martinez has a deep love for the pastry arts. She recently made some fantastic desserts available to guests, including coconut panna cotta, roasted pistachio tiramisu, and *bomboloni*, which are filled Italian donuts



Bowman's has become known as a destination for excellent food, handcrafted libations, and live music, including jazz for Sunday brunch.



made with her scratch-made ricotta.

"I like Italian food, and I feel like I go towards that because I've worked in many Italian restaurants," she says. "But American contemporary is always my go-to, because that way the menu can have everything without being a specific cuisine."

Martinez appreciates the freedom afforded to her at Bowman's. She feels she has plenty of room to flex her creative muscle and explore her passion for vibrant flavors from around the world.

For Martinez, Bowman's history in New Hope includes many beloved dishes—menu staples that she has been charged with executing to perfection, all while using her distinctive palate to make the dishes her

own. Among the longtime menu staples, the meatloaf is one of her favorites. She added her flair to the accompanying gravy and amended the meatloaf recipe just a touch. Other best-loved dishes include its signature burgers as well as the summer tomato sandwich, which incorporates local Jersey tomatoes.

"Things like that, people go crazy about," she says. "Every summer people call to see when it's going to be in."

Given Bowman's commitment to a seasonal menu, guests can count on some carefully orchestrated menu changes throughout the year as ingredients go in and out of season. Martinez says the next big menu shift will occur around the second week of autumn.

Schreck, meanwhile, has been working in local restaurants since he was 14 years old. Much like Martinez, he says he enjoys Bowman's status as a community staple. A member of the Lambertville Chamber of Commerce just across the bridge in New Jersey, Schreck says Bowman's success is personal to him—not just as a former restaurateur, but also as a neighbor and a com-

munity member.

"Even though Bowman's sits on the edge of town, we find that to be an advantage," he says. "This building has been here for over 30 years. People have been coming here since then, and [the restaurant's owner] really holds the value of community involvement as a very important piece of his business model."

This can be seen in efforts such as "Monday Matters," which Schreck says will be returning soon.

"For the whole month, every Monday will align with a charity, and 10 percent of sales will go directly to that charity," he explains. "The community genuinely cares, and one of the things that we want to show is that we're in it with our fellow citizens. I also think it's a really cool way to expose the restaurant to different kinds of people."

Beyond fantastic fare for lunch, brunch, and dinner, as well as a roster of expertly crafted drinks, Bowman's is a place for fostering relationships—among diners, staff members, and anyone else who comes through the door.

"When you go to a restaurant and recognize the same staff member for a long time, that builds rapport," Schreck adds. "That means something to me. In an industry full of transient employees, Bowman's found a way to retain its staff."

"My favorite thing about Bowman's is the *idea* of it," he continues. "You can sit at the bar with a neighbor or enjoy a steak dinner with the family; both can coexist in the same place."

Given the increasing complexity of modern times, when so many people struggle to find common ground with those around them, a welcoming neighborhood tavern and eatery is just the place to break bread, literally and figuratively.

"This is a safe place for everyone in the community," Schreck says. "Bowman's has always been that. You can come in and see a motorcycle guy on your left, a businessman on your right, and at a table, a family celebrating someone's 90th birthday. This all happens at once."

Whether a diner is looking to enjoy an evening cocktail with a live music calendar curated by the one and only Bob Egan, or Sunday brunch to the accompaniment of some live jazz, Bowman's welcomes folks from all walks of life with open arms.

"My favorite word is *collaboration*," Schreck adds. "Here, people make connections and have cross-cultural interactions; what starts as a dining experience here expands into something greater than that, something that knows no bounds." ■

Schreck says people of all backgrounds come to Bowman's to "make connections and have cross-cultural interactions."



➔ **Bowman's**

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