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The Junction at Monroe opens new restaurant
Pairs century-old simple home meal with gourmet sauces and recipes

Tallahassee, FL – Just when you thought there were no more gourmet this-or-that themes possible for a restaurant, Russ and Josie Pangratz, founders of The Junction at Monroe, a performing arts showplace, have created one. They’ve taken one of America’s most beloved simple home meals, the sloppy joe, and transformed it into a culinary delight in their new restaurant located inside The Junction.

“Here at Sloppy’s, we’ve revived and revitalized this iconic culinary treasure by creating three signature sauces and a variety of ways to experience the Sloppy,” said Russ. “Our Classic Sloppy Sauce is tomato based with cumin, paprika, and other spices with a generous amount of Tallahassee’s own Proof Brewing Company’s Eight-Five-O American Pale Ale. Our Citrus Agave Honey Habanero is a coconut milk base with fresh habanero peppers, fresh lime, honey, and blue agave. Our Pineapple Bourbon Barbecue is the perfect simple flavorful blend of sweet, spice, and smoke all wrapped around a smooth Kentucky bourbon.”

“We make our sauces in-house and use only quality meats and cheeses. Our beef is an Angus/Brisket blend,” says Josie, “and our pimiento cheese and coleslaw are housemade using recipes I’ve had in my family as long as I can remember.”

Credit for the Sloppy’s concept goes to Russ’ brother Rich (you’ll see his caricature in the logo). Growing up, their mom would make sloppy joes—just as many other American moms used to do—brown some beef on the stove, open a can of sauce and combine the two on a bun. Fast forward a couple decades and Rich complains “You can’t order a sloppy joe anywhere!” Shortly after Russ and Josie opened The Junction at Monroe, Rich visited and shared his idea for Sloppy’s. The timing was perfect as Russ and Josie had been deciding what type of food service they should add to the popular music and arts venue.

The Junction at Monroe, known affectionately as J@M, has hosted hundreds of musical acts from all over the country and Canada, and is known for its amazing acoustics and avid support of local area musicians. Since J@M is primarily a live music showplace, it seemed fitting that the Sloppy’s menu items be named after musical terms and artists. Menu items include the Classic Rock, Dr. Pimiento, Tena-cious Brie, and the late night favorites Egg Zeppelin and Go Ask Alice. Encores on the dessert menu feature the Raspberry Beret, Lady Marmalade, and Vanilla Ice. Sloppy’s motto is “Come On Get Sloppy!” sung to the tune of the Partridge Family’s theme song “Come On Get Happy”.

Sloppy’s soft-opened in November 2016 and has already acquired a dedicated following. Top sellers from the menu include the Little Richard - a Classic Sloppy surrounding a slab of gouda cheese topped with a dollop of sour cream on a toasted ciabatta bun. The Ukelele is a Hawaiian sandwich with pulled pork in Citrus Agave Honey Habanero Sauce over a pineapple slice on a bun slathered in coconut butter. Go Ask Alice is a crock of buttered stone ground grits topped with two over-medium eggs, bacon crumbles, cheddar cheese and a dollop of sour cream and sprinkle of paprika. Most meals are served with Fritos (the big scoop kind) and housemade coleslaw. Most sandwiches are available over a bed of Jasmine rice instead of a bun. Sloppy’s also offers vegetarian and gluten-free options. Since the opening of Sloppy’s, J@M now offers dinner, cocktails, and a show all in one location.

Sloppy’s Grand Opening is scheduled for January 14, 2017 from 5pm until midnight and will feature music from The Brown Goose, Epic Ganesh, Rachel Hillman Trio, and Halie Boling. Proof Brewing Company will also be onsite promoting their craft beers. Of course the kitchen will be serving up Sloppy’s. As one patron says “…tastes so good you’ll come back for sloppy seconds!”.

Sloppy’s is located in The Junction at Monroe at 2011 South Monroe Street in Tallahassee, FL.
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