

Savannah is a gorgeous old town on the eastern seaboard, full of southern charm and hospitality. It's also considered to be the [most haunted city](#) in America, making it a very popular vacation destination. However, not everyone in Savannah is a tourist, it is also home to a [population of 147,088](#) people. Plenty of people, and chefs, make Savannah their home, and in 2020, it was considered to be the [third best city for food](#) by *Southern Living*.

So whether you're a lifelong resident looking for a new restaurant to try, or you're trying to plan your itinerary for your next vacation, you're sure to find tons of great options for food in Savannah, Georgia. There's great Italian seafood at [Garibaldi](#) or classic Southern style cooking at [Mrs. Wilkes Dining Room](#). You can even learn how to cook if you're so inclined! [Classes by Kessler](#) offers instruction from Chef Jason Winn or you could get a [degree in Culinary Arts from Savannah Technical College](#).

No matter what food experience you're looking for, you'll be able to find it in Savannah. But so many options can be a bit daunting, so you may need help choosing which restaurants to give a try next. Luckily, we've compiled a list of the ten best chefs in Savannah, Georgia to help you!

1. Mashama Bailey

Location: The Grey

Profession/Category: Chef and Partner

Experience: 20+ years

How They Got into the Industry: Though she was raised in New York City, Chef Mashama had family in Georgia, who taught her Southern cooking. She was formally trained at the Institute of Culinary Education, after which she spent more than a decade working in top New York City kitchens, before relocating to Savannah to open up The Grey.

Interesting Stats/ Accomplishments: In 2019, she won the James Beard Award for Best Chef in the Southeast region, and her restaurant, The Grey, was also nominated for the foundation's Best New Restaurant award in 2015. She has appeared on Netflix's *Chef's Table*, and also served as chairwoman of the Edna Lewis Foundation, which aims to promote and preserve African-American cooking and Southern cuisine.

Links: [Website](#)

2. Greg Garrison

Location: Repeal 33

Profession/Category: Chef and Owner

Experience: 10+ years

How They Got into the Industry: Chef Greg received formal training at the Culinary Institute of America. He then worked as a Sous Chef in Boston until 2015, when he became executive chef of Prohibition, in Charleston, South Carolina.

Interesting Stats/ Accomplishments: He has opened multiple prohibition-themed establishments in both Georgia and South Carolina, that have become known for being both excellent restaurants and great bars. Both Prohibition and Repeal 33 have been featured in numerous publications with Chef Greg at the helm.

Links: [Website](#)

3. Tony Seichrist

Location: The Wyld

Profession/Category: Chef and Owner

Experience: 20+ years

How They Got into the Industry: Chef Tony did not plan to be a chef originally, but his passion was ignited when he took a kitchen job at age 20. Eager to gain more experience, he offered to work without pay when Athen's restaurant, Acheson's 5 & 10 was not hiring. Eventually he studied cooking in Italy before opening his first restaurant, Food Party.

Interesting Stats/Accomplishments: The Wyld has become popular with both tourists and locals, boosted by awards like Best Outdoor Dining in Savannah of 2019. Chef Tony has also written a successful book title, *Meat. Salt. Time.* and been featured in numerous podcasts.

Links: [Website](#)

4. Zach Shultz

Location: Cotton & Rye

Profession/Category: Owner

Experience: 20+ years

How They Got into the Industry: Chef Zach always dreamed of having a restaurant, and started working in kitchens at the age of 13. After moving to Tampa, Florida in 2003, he started working for a restaurant group that focused on high quality food from scratch. He earned a degree in Culinary Arts and has worked in many notable restaurants before opening his own.

Interesting Stats/Accomplishments: He has cooked for the James Beard House in New York, as well as worked under James Beard Award-winner, Chef Allen. Cotton & Rye has been featured in many publications, including *Condé Nast Traveler*.

Links: [Website](#)

5. Josh Yates

Location: Green Truck Neighborhood Pub

Profession/Category: Owner

Experience: 15+ years

How They Got into the Industry: Chef Josh started as an engineer, but when he was laid off, he took to working in kitchens and restaurants. He earned an MBA in night school and crafted a plan to build a grass-fed burger joint in Savannah that would appeal to locals and not just target tourists.

Interesting Stats/Accomplishments: Green Truck has become a staple for Savannah residents, and has also been named on Connect Savannah's "Best of" list for ten years straight.

Links: [Website](#)

6. Simone Concas

Location: La Scala Ristorante

Profession/Category: Executive Chef

Experience: 25+ years

How They Got into the Industry: An Italian native, Chef Simone came to America in 1994. He worked in kitchens at country clubs and high-profile restaurants, like Il Pasticcio, across Georgia and the nation, before opening his own restaurant, Bistro 356, and eventually taking up the mantle of Chef at La Scala.

Interesting Stats/Accomplishments: He has worked with the personal chef of Jacqueline Kennedy, as well as catered for numerous celebrities and politicians. He was a culinary instructor for a time, and even taught the staff of Air Force One.

Links: [Website](#)

7. Bryce Knott

Location: a.Lure

Profession/Category: Executive Chef

Experience: 7+ years

How They Got into the Industry: Bryce Knott worked his way up the ladder to propel his culinary career. Though he now runs the kitchen, he started as a dishwasher. He is an expert at the lowcountry and contemporary Southern fare that his restaurant serves, but is also eager to learn and further develop his skills.

Interesting Stats/Accomplishments: He was named *South Magazine's* Best Southern Chef in both 2018 and 2019.

Links: [Website](#)

8. Vincent Burns

Location: The Olde Pink House

Profession/Category: Executive Chef

Experience: 25+ years\

How They Got into the Industry: Chef Vincent took over the kitchen of the Olde Pink House in 1997. The restaurant had a reputation as a tourist attraction and culinary draw that he has maintained and enhanced, even withstanding fire and a post-pandemic re-opening.

Interesting Stats/Accomplishments: Chef Vincent has led one of Savannah's top fine-dining establishments for decades, which has led to him being featured in podcasts and articles frequently. The Olde Pink House is also considered one of the most haunted places in America.

Links: [Website](#)

9. Patrick McNamara

Location: Noble Fare

Profession/Category: Chef and Owner

Experience: 30+ years

How They Got into the Industry: Chef Patrick started in kitchens at 14, but it wasn't until 1993 that he became an Executive Chef. He opened his fine Southern dining restaurant, Noble Fare, with his wife in 2007.

Interesting Stats/Accomplishments: Chef Patrick has been featured in local publications and television coverage since opening Noble Fare. His restaurant is considered one of the best fine dining options in the city, and he has even been invited to bring Savannah flavor to events in other cities, like the *Midnight in the Garden of Good and Evil* Supper Club in Saint Francisville, Louisiana.

Links: [Website](#)

10. Kelly Yambor

Location: Elizabeth's on 37th

Profession/Category: Executive Chef

Experience: 25+ years

How They Got into the Industry: Chef Kelly Yambor began her foray into cooking as a career while pursuing higher education. In 1995, she began working at Elizabeth's on 37th, which under the guidance of chef Elizabeth Terry, had become highly acclaimed for its Southern cuisine. In the 90s, Kelly became Executive Chef, along with Jeremy Diehl, her husband and co-Executive Chef.

Interesting Stats/Accomplishments: Elizabeth's on 37th has continued to rank highly in lists of the best food in Savannah. Kelly Yambor has also been invited to cook for the James Beard Foundation in New York.

Links: [Website](#)

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SOURCES USED:

Included links to restaurant pages

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