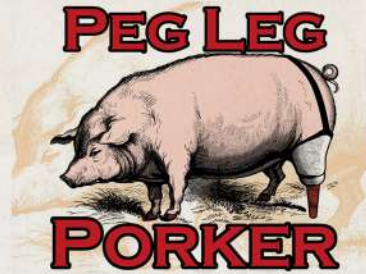


CAREY BRINGLE

PRESS KIT





CONTACT INFO

For all Spirits related inquiries, please contact Deborah Creasman at
deborah@peglegporker.com

To schedule an interview, or for all editorial or press inquiries, please contact
Emily Reynolds at **inquiries@peglegporker.com**

For all marketing or social media inquiries please contact Sarah Williams at
inquiries@peglegporker.com

For all other inquiries related to our any of our Restaurant properties, Food
Products or Clothing entities please email Deborah Creasman at
deborah@peglegporker.com



ABOUT CAREY BRINGLE

When it comes to BBQ, few names carry the weight of Carey Bringle—award-winning pitmaster, entrepreneur, and Nashville native. The Bringle family has called Tennessee home since 1827, and Carey was born into its rich food culture. Raised on iconic West Tennessee-style barbecue from places like Bozo's Hot Pit Bar-B-Q and Leonard's Pit Barbecue, Carey developed a deep appreciation for smoke, spice, and the traditions that define great barbecue.

Barbecue has always been a Bringle family affair—a way of bonding, gathering, and giving back. His grandfather, Dr. Carey Bringle Sr., was known for cooking whole hogs and treating patients who included legendary local barbecue families.

At just 17, Carey's life took a dramatic turn when he was diagnosed with osteogenic sarcoma, an aggressive bone cancer. After months of chemotherapy, he lost his right leg. But instead of letting tragedy define him, he found a new perspective—one rooted in resilience, joy, and a commitment to live each day to its fullest. That mindset became the spirit behind the Peg Leg Porker brand. Mentored by his uncle Bruce Bringle, a competitor in the first Memphis in May World Championship Barbecue Cooking Contest, Carey has now competed for over 27 years, racking up numerous top finishes, including three 2nd-place titles and a 3rd in the prestigious "Whole Hog" category.

In 2013, he opened his flagship restaurant, Peg Leg Porker, in Nashville's Gulch neighborhood. It quickly became a must-visit spot and the launchpad for a growing family of brands: Bringle's Smoking Oasis, Pig Star, Peg Leg Porker Spirits, the Culinary Loft, and a full line of sauces, rubs, and custom smokers. Carey's work has earned national acclaim with features in GQ, Bon Appétit, Southern Living, National Geographic, and appearances on shows like Barbeque Brawl, Chopped Grill Masters, Bizarre Foods America, and BBQ Crawl. His restaurant has landed on prestigious lists like "Top 10 BBQ Joints in the U.S." (Cooking with Paula Deen) and "16 Hottest BBQ Joints" (Eater National).

A three-time guest chef at the James Beard House and a fixture at "Hogs for the Cause"—a New Orleans fundraiser for pediatric cancer research—Carey combines culinary excellence with heartfelt service. Despite his accolades, Carey remains grounded. He leads with humility, treats his team like family, embraces collaboration, and continues to push the boundaries of what Southern barbecue can be. More than just a pitmaster, Carey Bringle is a legacy builder. His story is proof that barbecue isn't just about food—it's about resilience, connection, and creating something greater than yourself. Even on one leg, Carey continues to move mountains.



CAREY BRINGLE PRESS KIT

HONORS AND AWARDS:

1976	Carey Bringle's uncle Bruce's first competition at the "May World Championship Barbecue Cooking Contest" made quite an impact on the budding BBQ enthusiast
1991	Bringle began demonstrating his talents in the "Super Bowl of Swine" & continues to do so
2008	Bon Appetit "Championship Barbecue Sauces"
2013-2022	Peg Leg Porker wins Nashville Scene's "Best of Nashville" each of these years
2013, 2019, 2020, 2021, 2022, 2023, 2024	Southern Living "The Souths Best BBQ Joint in every state"
2015	The Daily Meal "35 Best Ribs In America"
2015	Garden and Gun "BBQ Bucket List"
2016	Made Man, "Andrew Zimmern Talks America's Top BBQ Spots"
2016	Best in Chow "Winner BBQ"
2017	Thrillist "Best BBQ in America"
2018, 2019, 2022, 2023	Southern Living "Top 50 BBQ Joints"
2019	Nashville Business Journal "Best Family-Owned Business"
2020	Nashville Business Journal "Best Small Business"
2021	"Man of the Year" nomination with Leukemia & Lymphoma Society
2021	Tripadvisor "Top Destination in the USA" award
2021	Sigma Chi Fraternity "Significant Sig" award
2022	Bringle's Smoking Oasis wins Nashville Scene's "Best of Nashville"
2023	Taste of Home "The Best Barbecue Joint in Every State"
	Ongoing: Eater Nashville "Best BBQ Joints" Ongoing: Tripadvisor Certificate of Excellence
2023	Trip Advisor Travelers' Choice Winner, PLP
2024	Southern Living "the souths best BBQ joint in every state"
2024	YELP Best BBQ Spots
2024	Trip Advisor Travelers' Choice Winner, PLP
2024	Southern Living, Souths Best New BBQ Joints, Bringle's Smoking Oasis

NBBQA:

2020	1st Place, Equipment, Barbecue	2020	6th Place, Digital Media, Single Focused Video
2020	1st Place, Equipment, Product Label Design	2020	9th Place, Rub, Original Rub
2020	1st Place, Photography, BBQ Commercial	2025	4th Place, BBQ Drink Mixer
2020	1st Place, Photography, BBQ Food	2025	2nd Place, BBQ Gift Pack
2020	1st Place, Food, BBQ Snack	2025	2nd Place, BBQ Apparel
2020	2nd Place, Publications, BBQ Focused Article	2025	1st Place, BBQ Focused Article
2020	3rd Place, Equipment, Apparel	2025	3rd Place, BBQ Focused Article
2020	4th Place, Digital Media, Podcast/Audio Visual	2025	4th Place, BBQ Focused Article
2020	5th Place, Publications, Marketing Material	2025	5th Place, BBQ Focused Article

MEMPHIS IN MAY WORLD CHAMPIONSHIP BBQ COOKING CONTEST:

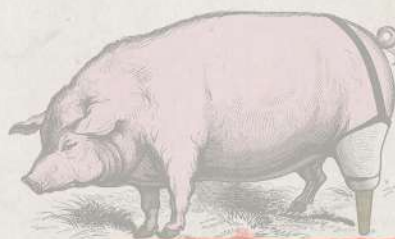
1993	2nd Place Shoulder (Cooking with Hog Wild Competition Team)
1994	9th Place Shoulder (Cooking with Hog Wild Competition Team)
1998	2nd Place Shoulder (Cooking with Hog Wild Competition Team)
2001	2nd Place Shoulder (Cooking with Hog Wild Competition Team)
2006	3rd Place Anything But - Beef Division (Peg Leg Porkers)
2013	9th Place Shoulder (Peg Leg Porkers)
2016	3rd Place Whole Hog (Peg Leg Porkers)
2019	7th Place Whole Hog (Peg Leg Porkers)

MUSIC CITY FESTIVAL AND BBQ CHAMPIONSHIP:

2011	Grand Ole Porker Award
2013	Grand Ole Porker Award
2014	Grand Ole Porker Award

SMOKESLAM

2024	10th Place: Whole Hog	2025	6th Place: Chicken
2024	9th Place: Dessert	2025	5th Place: T-shirts
2025	2nd Place: Duck		



CAREY BRINGLE PRESS KIT

PEG LEG PORKER FACT SHEET



MANAGEMENT

Carey Bringle, Owner

PHONE

615.829.6023

OFFICIAL NAME

Peg Leg Porker

HOURS

Monday - Tuesday; 11 a.m. to 9 p.m.

Wednesday - Saturday; 11 a.m. to 10 p.m.

ADDRESS

903 Gleaves St,
Nashville, TN 37203

WEBSITE

www.peglegporker.com

GET SOCIAL

      @peglegporker

Podcast:

Live from BS Corner,
Starring Carey Bringle and friends

About Peg Leg Porker:

Peg Leg Porker is Carey Bringle's Original concept and the anchor to this iconic brand. Opened in 2013, it was met with critical acclaim almost immediately. This staple of Real Tennessee BBQ features a pork and chicken menu. Following the true traditions of West Tennessee BBQ, you will not see beef at this store. This legacy restaurant features true West Tennessee dry ribs and stands as a single location. Like Carey's says, "we're building a legacy, not a chain."



BRINGLE'S SMOKING OASIS FACT SHEET

MANAGEMENT

Carey Bringle, Owner

PHONE

615.583.8886

OFFICIAL NAME

Bringle's Smoking Oasis

HOURS




Wednesday - Saturday; 11 a.m. to 10 p.m.
Sunday; 11 a.m. to 10 p.m.

ADDRESS

4901 Centennial Blvd
Nashville, TN 37209

WEBSITE

www.bringlessmokingoasis.com

GET SOCIAL    @bringlessmokingoasis
 @SmokingOasis

About Bringle's Smoking Oasis:

Award-winning pitmaster Carey Bringle's second and much-anticipated concept, Bringle's Smoking Oasis, opened its doors in 2021. Offering the smoke of the Southwest. The menu is stocked with smoked brisket, smoked pastrami, ever-famous pulled pork, a Bringle version of beef ribs, and an array of homemade sides like Mexican street corn, and Texas-style baked beans. Located in a former service station, the triangular island-shaped property features a spacious, open-air patio, outdoor bar, and even a small, walk-up snack shack that offers its own menu. Perfect for kids and pet-friendly, Bringle's Smoking Oasis' outdoor space has become a neighborhood gathering spot for the whole family to relax and enjoy a can't miss meal. Plus, the huge TV's make it the best place to watch the big game.



PIG STAR FACT SHEET



MANAGEMENT

Carey Bringle, Owner
Delaware North
Managing Operations

HOURS

Restaurant:

Sunday - Monday; 11 a.m. to 8 p.m.

Bar: Sunday - Monday; 6 a.m. to 8 p.m.

OFFICIAL NAME

Pig Star by Peg Leg Porker

ADDRESS

Nashville International Airport
One Terminal Drive Nashville, TN 37214
Location: Concourse B, Delta Terminal
Near Gate: B-4

WEBSITE

flynashville.com/bna_shop/pig-star-by-peg-leg-porker



About Pig Star:

Pig Star serves up authentic Memphis-style BBQ from nationally acclaimed pitmaster Carey Bringle. Known for his award-winning Nashville BBQ joint Peg Leg Porker, Bringle brings 30 years of experience to Pig Star, offering BBQ meats and sides with his signatures sauces and seasonings. Get the same great smoky tastes you know and love, like their pulled pork nachos with melted cheese, BBQ sauce, and jalapeños layered on top of tortilla chips or pork rinds! Or, for something a little heartier, enjoy pulled pork and smoked turkey sandwiches served with slaw, potato salad, and a pickle. Don't miss the fully stocked bar with beer, liquor, wine, and of course, Bringle's own brand of bourbon, Peg Leg Porker Spirits. It's the perfect place to relax and enjoy a meal while awaiting your plane at Nashville International Airport or after you arrive in Music City.

CAREY BRINGLE PRESS KIT

FATBELLY PRETZEL AND DELICATESSEN FACT SHEET

MANAGEMENT

Levon and Kim Wallace, Owner

Silent Partner

Carey Bringle, Owner

OFFICIAL NAME

Fatbelly Deli

ADDRESS

921 Gallatin Ave,
Nashville, TN 37206

PHONE

615.953.7605

HOURS

Tuesday -
Saturday; 8 a.m. to 3 p.m.

WEBSITE

<https://fatbellypretzel.com>

GET SOCIAL



@fatbellypretzel + @fatbellydeli615



@FatbellyPretzel



About Fatbelly Deli:

Levon Wallace, former chef at Cochon Butcher, Gray & Dudley, and Strategic Hospitality, began making and selling pretzels with his wife Kim and their son out of their house during the pandemic. They started by taking pre-orders on Instagram, graduated to selling out weekly at farmers markets, and eventually opened a delicatessen in East Nashville with the help of their longtime friend and investor Carey Bringle. Adding sandwiches, salads, and takeaway items to the menu in addition to their pretzels and breakfast sandwiches, had made them an instant favorite of the locals. Ultimately, Levon, Kim, and Carey plan to create a franchise with the successful brand.



CAREY BRINGLE PRESS KIT



PEG LEG PORKER SPIRITS TASTING ROOM AND BLENDING AND BOTTLING FACILITY FACT SHEET

MANAGEMENT

Deborah Creasman,
Vice President

ADDRESS

2700 Eugenia Ave,
Nashville TN 37211

HOURS

Friday & Saturday 10:00-5:00
Sunday 12:00-5:00

OFFICE NAME

Teal Hollow Distilling

PHONE NUMBER

615-583-7465

WEBSITE

www.peglegporkerspirits.com



SOCIALS

@peglegporkerspirits

@PLPspirits

Guests can enjoy guided tastings, hand-crafted cocktails, behind-the-scenes tours, and exclusive bottles available only at this location.

As a proud member of the Tennessee Distillers Guild and an official stop on the Tennessee Whiskey Trail since 2023, Peg Leg Porker Spirits invites you to get your passport stamped—and don't forget to bring your pup for the Tennessee Whiskey Tail!

CURRENTLY AVAILABLE IN THE FOLLOWING STATES:

**More to come soon*

TN, KY, GA, LA, OK, KS, SC, NJ, NC, AR, FL, TX, NY, VT,
NH, RI, MA, and the UK

WHISKEY
TRAIL



Founded in 2013 by award-winning pitmaster Carey Bringle, Peg Leg Porker Spirits is the world's only bourbon brand created by a pitmaster. Bringle delivers the same unrivaled rich and smoky flavors to his bourbon that he does to his mastery of true West Tennessee BBQ.

Renowned for his expertise over the fire, Bringle has crafted a line of Straight Tennessee Bourbon Whiskeys celebrated for their rich, complex flavor and signature hickory-charcoal filtering process. The result? A bourbon as distinctive as the man behind it.

Peg Leg Porker Bourbon is now available in liquor stores, bars, and restaurants across 17 states (and counting) and in the UK. For the full experience, visit the Peg Leg Porker Spirits Tasting Room and Bottling Facility in Nashville, Tennessee—home to the 2023 Tasting Alliance World

Championship winner for
"World's Best Bourbon."





PEG LEG PORKER SPIRITS:

WHITE LABEL

2014	Bronze, San Francisco World Spirits Competition
2015	Bronze, Denver Wine and Spirits
2021	Silver, SIP Awards
2023	Double Gold, SIP Awards
2023	Double Gold, Singapore World Spirits Competition
2023	Double Gold, San Francisco World Spirits Competition
2023	Double Gold, New York World Spirits Competition
2023	Triple Still Award, The Tasting Alliance
2023	Finalist for Best in Class, San Francisco World Spirits Competition
2023	Silver, American Distilling Institute International Spirits Competition
2023	Gold, The South's Best Spirits Awards
2023	Worlds Best Bourbon Award, The Tasting Alliance
2024	Double Gold, San Francisco World Spirits Competition
2024	Gold, ASCOT Awards
2024	Double Gold, SIP Awards
2024	Consumers' Choice Award, SIP Awards
2024	Gold, Singapore World Spirits Competition
2024	Double Gold, New York World Spirits Competition
2024	Gold, International Wine and Spirit Competition (96 pts)
2024	Double Gold, America's Best Beverage Awards *Regional
2024	Gold, America's Best Beverage Awards *National
2024	1st place, NBBQA BBQ Alcoholic Beverages
2025	Silver, International Spirits Challenge
2025	Double Gold, San Francisco World Spirits Competition
2025	Platinum, San Francisco World Spirits Competition
2025	Platinum, ASCOT Awards
2025	Double Gold, New York International Spirits Competition
2025	Bronze, International Wine and Spirit Competition
2025	Silver, Bartender Spirits Awards
2025	Platinum, SIP Awards
2025	Consumer's Choice Award, SIP Awards
2025	Gold, Tasting Alliance Asia

8 YEAR OLD

2016	Gold, San Francisco World Spirits Competition
2018	Platinum, SIP Awards
2024	Double Gold, San Francisco World Spirits Competition
2024	Double Gold, Singapore World Spirits Competition
2024	Double Gold, New York World Spirits Competition
2024	Best Small Batch Bourbon, Singapore World Spirits Competition
2024	Double Gold, America's Best Beverage Awards *Regional
2024	Gold, America's Best Beverage Awards *National
2025	Double Gold, San Francisco World Spirits Competition
2025	Platinum, ASCOT Awards
2025	Bronze, International Wine and Spirit Competition
2025	Double Gold, Sip Awards
2025	Double Gold, Tasting Alliance Asia

12 YEAR OLD

2017	Double Gold, San Francisco World Spirits Competition
2018	Platinum, SIP Awards
2024	Gold, San Francisco World Spirits Competition
2024	Gold, Singapore World Spirits Competition
2024	Double Gold, New York World Spirits Competition
2024	Best Small Batch Bourbon (10+ years), New York World Spirits Competition
2024	Double Gold, America's Best Beverage Awards *Regional
2024	Gold, America's Best Beverage Awards *National
2025	Gold, San Francisco World Spirits Competition
2025	Double Platinum, ASCOT Awards
2025	Silver, International Wine and Spirit Competition
2025	Double Gold, Sip Awards
2025	Gold, Tasting Alliance Asia

PITMASTER RESERVE RELEASE #1

2021	Double Gold Packaging Design, SIP Awards
2021	Platinum, Best in Class: SIP Awards
2021	Innovation Award, SIP Awards

8 YEAR OLD RYE

2023	Double Gold, SIP Awards
2023	Gold, American Distilling Institute International Spirits Competition
2023	Silver, New York World Spirits Competition
2023	Bronze, San Francisco World Spirits Competition
2024	Gold, San Francisco World Spirits Competition
2024	Silver, Singapore World Spirits Competition
2024	Gold, New York World Spirits Competition

PITMASTER RESERVE RELEASE #2

2025	Platinum, Sip Awards
2025	Gold Individual Bottle Design, SIP Awards
2025	Silver, Tasting Alliance Asia



CB BRAND FACT SHEET

Entrepreneur. Mentor. Nashville Original.

Carey Bringle is a respected force in entrepreneurship and business development, with over two decades of proven success spanning industries like hospitality, IT, healthcare, and telecommunications—all while building a standout personal brand and becoming a published author.

A driven strategist and results-oriented leader, Bringle has launched startups, scaled corporate ventures, and built brands from the ground up. His leadership in sales, marketing, and operations has earned him a reputation as a go-to expert in driving sustainable growth and navigating complex business challenges.

Whether he's closing high-stakes deals, advising business owners, or speaking in boardrooms, Carey is known for his sharp insight, straight talk, and ability to inspire action. He's an expert in building strategic roadmaps, refining business models, and uncovering opportunities for innovation and scale.

But beyond the boardroom, Bringle is a trusted mentor and community advocate. He works closely with up-and-coming entrepreneurs and independent business owners, sharing real-world wisdom and no-nonsense advice that comes from walking the walk. A proud voice for local Nashville businesses, Carey Bringle champions authenticity, resilience, and staying true to your roots.

His legacy isn't just in the businesses he's built—but in the people he's empowered to build their own.

***Featured by USA Today and Men's Journal as a top
20 Entrepreneur building an empire and redefining success**

in @CareyBringle **ig** @CareyBringle **globe** CareyBringle.com **IMBD:** Carey Bringle

Find Careys award winning articles on owning and running a business on his Forbes Council Page:
forbes.com/councils/careybringle/

Some of His Previous Speaking Engagements include: NBBQA, GCIA (global culinary innovators association), Automatic Conference, McCormick National Sales Convention, Music City Food and Wine, and many more including over 30 podcasts.

*Has consulted and worked alongside brands like Ninja (shark), Viking, Grill Rescue, Lodge, Heritage Steel, McCormick, and many others.

Looking to hire Carey for a professional engagement? Request more information at:
inquiries@peglegporker.com





PODCAST: BULLSH*T CORNER FACT SHEET



WHERE TO LISTEN:

Spotify, Apple, iheartradio, & Amazon

GET SOCIAL



BScorner2020



PegLegPorker



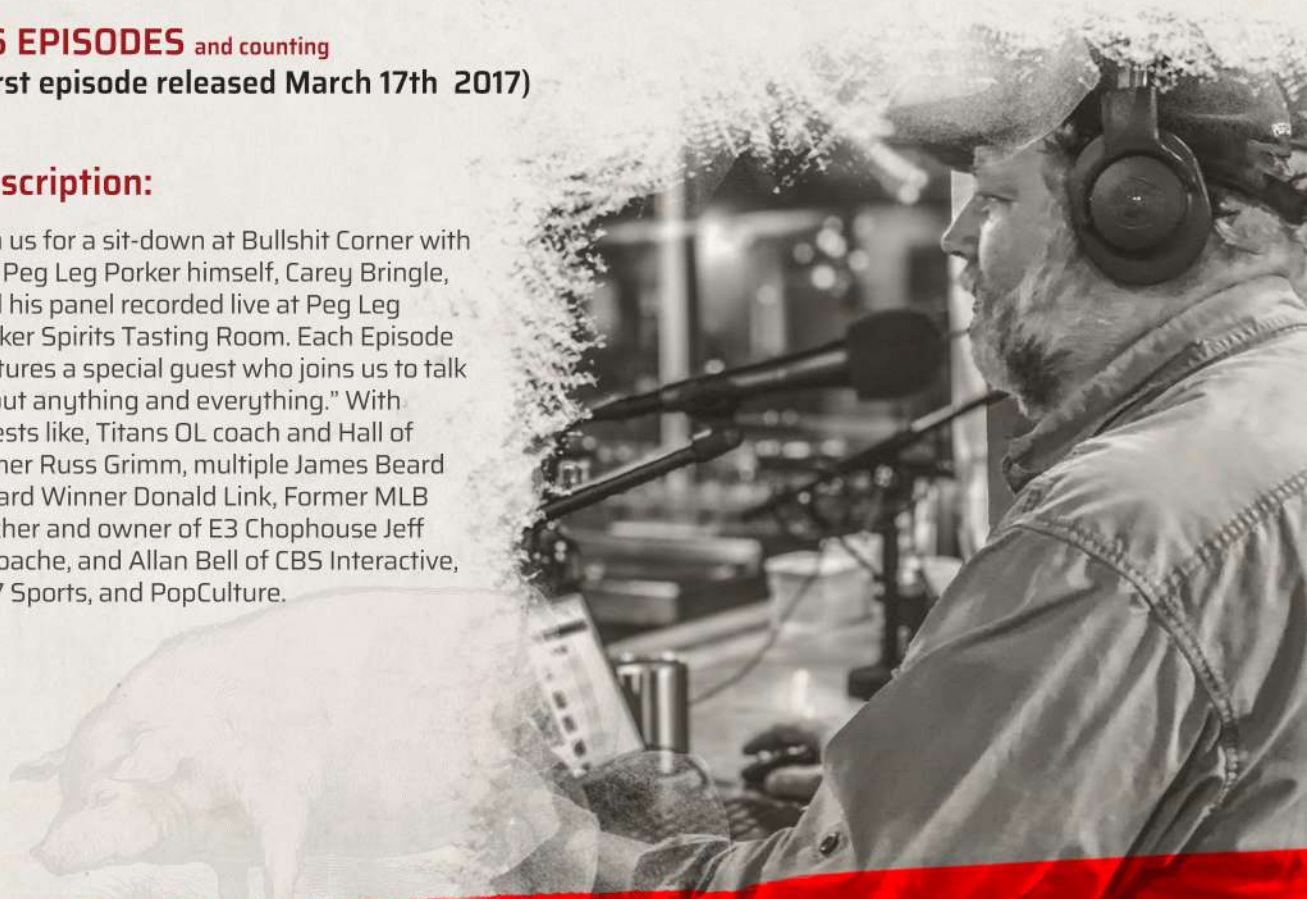
PegLegPorker

46 EPISODES and counting

(first episode released March 17th 2017)

Description:

Join us for a sit-down at Bullshit Corner with the Peg Leg Porker himself, Carey Bringle, and his panel recorded live at Peg Leg Porker Spirits Tasting Room. Each Episode features a special guest who joins us to talk about anything and everything." With Guests like, Titans OL coach and Hall of Famer Russ Grimm, multiple James Beard Award Winner Donald Link, Former MLB Pitcher and owner of E3 Chophouse Jeff Laroache, and Allan Bell of CBS Interactive, 247 Sports, and PopCulture.



CAREY BRINGLE PRESS KIT

PEG LEG PORKER FOOD PRODUCTS FACT SHEET



MANAGEMENT

Carey Bringle, Owner

PHONE

615.829.6023

OFFICIAL NAME

Peg Leg Porker

WEBSITE

<https://peglegporker.com>

ADDRESS

903 Gleaves St,
Nashville, TN 37203



About Peg Leg Porker Food Products:

Peg Leg Porker offers a wide range of BBQ options that can be shipped right to your door! From ribs to pulled pork, you can have ready to heat packages, including sauces and seasonings, shipped nationwide. Visit PegLegPorker.com for an easy, fast (and delicious) ordering experience.

Real Tennessee BBQ is a wholesale BBQ business by Peg Leg Porker.

Real Tennessee BBQ Whole Cooked Boston Butt is a smoked whole butt with seasoning and no sauce added. Our pork butts are hickory smoked to perfection and then chilled and vacuum-sealed for maximum freshness. If you're looking for freshness with lots of moisture, then this Real Tennessee BBQ butt is a must have! Add this tender pork to your menu today for all the flavor with none of the hassle.

Pack Size: 6 ct/case





PEG LEG PORKER CLOTHING FACT SHEET



MANAGEMENT

Carey Bringle, Owner

OFFICIAL NAME

Peg Leg Porker Clothing

ADDRESS

903 Gleaves St,
Nashville, TN 37203

PHONE: 615.829.6023

WEBSITE

<https://peglegporker.com>



About Peg Leg Porker Clothing:

Alongside their award-winning BBQ, you can also rep your favorite Nashville BBQ stop with a broad selection of apparel including hats, shirts, hoodies, dog accessories and more. Visit PegLegPorker.com to add to your cart and have your order shipped to you.



CAREY BRINGLE PRESS KIT

PEG LEG PORKER BBQ FOR DUMMIES FACT SHEET



MANAGEMENT

Wiley Brothers (For Dummies), Publisher
Carey Bringle, Author

OFFICIAL NAME

Peg Leg Porker
WHOLESALE: Real Tennessee BBQ

ADDRESS

903 Gleaves St,
Nashville, TN 37203

PHONE

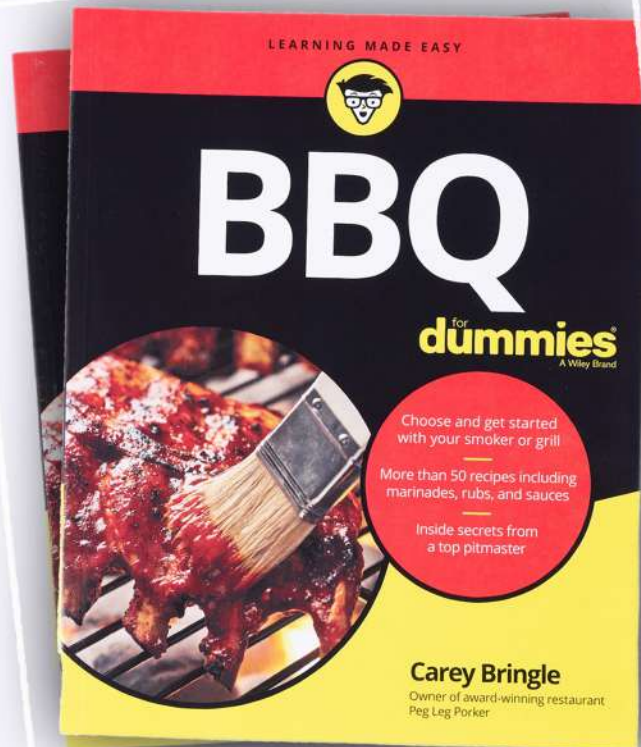
615.829.6023

WEBSITE

<https://peglegporker.com>

About BBQ FOR DUMMIES:

Being the renowned expert in the BBQ craft, Bringle is also the author of an authoritative book on the subject. His vision was to make BBQ accessible to all, which led him to write this comprehensive guide. From temperatures and techniques to meat cuts and smokers, every aspect is covered, including valuable tips on maintaining a clean grill. Alongside these insights, the book features over 100 of Carey's cherished recipes, ensuring that even inexperienced grillers can become backyard pitmasters. You can find this invaluable resource for purchase on Peglegporker.com or Amazon. Start your smoking journey today!





MCCORMICK PARTNERSHIP FACT SHEET

About Peg Leg Porker x McCormick:

Peg Leg Porker, one of Tennessee's most celebrated barbecue institutions, has partnered with McCormick & Company to launch a signature line of seasonings and sauces now available nationwide.

This collaboration brings together two flavor powerhouses—both rooted in tradition, quality, and accessibility. The Peg Leg Porker collection captures the bold, smoky flavors of West Tennessee barbecue that has made the Nashville eatery a nationally recognized name in Southern cuisine. Crafted with premium ingredients, the product line includes reimagined fan favorites—Original BBQ Seasoning, Original BBQ Sauce, Original Hot BBQ Sauce, and White BBQ Sauce—alongside exciting new additions like Classic Chicken Seasoning and Brisket Seasoning. Each product reflects the same award-winning flavor profile that defines both Peg Leg Porker's barbecue and its acclaimed bourbon line.

With this nationwide launch, Peg Leg Porker expands its reach from pit to pantry, bringing its signature flavor to home cooks and grill masters across the country. The collection is now available in stores alongside other McCormick favorites and online at PegLegPorker.com. This partnership is a natural evolution for a brand that has built its legacy on excellence—whether at the smoker, behind the bar, or on the shelf.



Currently available in over 2,000 stores Nationwide! Look for us at:

Rubs:

- HEB
- K-VA-T Foods
- Giant Foods
- SEG
- SpartanNash
- AWG
- Walmart
- BJ's Wholesale

Sauces:

- Some Safeway Divisions
- Acme
- AWG
- Meijer
- Giant Landover
- Kroger
- Walmart
- SpartanNash
- BJ's Wholesale

***also available on PegLegPorker.com**



Proud to announce a truly flavor inspired partnership with Carey Bringle, owner of Peg Leg Porker BBQ – a top BBQ destination and uniquely also one of the best bourbons in the world

Andrew Foust

President, Americas McCormick & Company



DISRUPTER FACT SHEET

In the South, barbecue means
Memphis and bourbon means Kentucky
—until Carey Bringle changed the game.

Bringle's Nashville restaurant, Peg Leg Porker, has long been a favorite among locals and travelers alike. But in 2024, Southern Living made it official, naming it the Best BBQ in Tennessee for the 7th time—an honor that dethroned some of Memphis's most storied institutions. With his signature West Tennessee-style dry rubs and hickory smoke, Bringle didn't just enter the BBQ scene—he took it over.

Then came bourbon. In 2023, Peg Leg Porker Spirits stunned the industry by winning World's Best Bourbon at the Tasting Alliance World Championship, beating out legacy Kentucky brands and grabbing the attention of Forbes, which called the win a shakeup in the spirits world. Bringle, the first pitmaster to launch a bourbon brand, brought his smoke expertise to the bottle, filtering his Tennessee straight bourbon through hickory charcoal for a flavor profile as bold as his approach.

With one leg and zero interest in playing by the rules, Carey Bringle is redefining two Southern institutions—Both his restaurant and spirits line are a masterclass in disruption—rooted in tradition, but fearlessly original. He's more than a pitmaster or a bourbon lover—he's a force. A force who continues to challenge conventions and set new standards in all of his endeavors.



CAREY BRINGLE PRESS KIT

NOTEWORTHY PRESS MENTIONS: AWARDS AND MENTIONS

☺ **Southern Living**
Best BBQ in Tennessee, 7x winner

☺ **YELP**
Top 20 BBQ spots in the US: #10

☺ **GARDEN & GUN**
The Barbecue Bucket List

☺ **TRIP ADVISOR**
Top 10% of restaurants worldwide

☺ **THRILLIST**
The 15 Most Essential Nashville
Food Experiences





NOTEWORTHY PRESS MENTIONS: QUOTES



Forbes



The World's Best Bourbon—According To The 2023 Tasting Alliance World Championship

Author: Brad Japhe

Tasting Table



In the rib category, Peg Leg Porker's dry rubbed ribs, I hate to say it, are probably the hammiest, yummiest, most delicious ... I love [owner Carey Bringle's] ribs.

Andrew Zimmern





NOTEWORTHY PRESS MENTIONS: QUOTES



Eric England for Nfocus Magazine

Food Network

“This is the happiest guy you’re ever going to meet,” Michael said about Carey Bringle, the owner of Nashville’s Peg Leg Porker, who despite losing a leg to bone cancer cooks up some of the best barbecue in the country.

Michael Symon: Burgers, brew, and que

Eater (National)

“The best Memphis-style dry rub ribs in the country are in Nashville,” Vaughn says plainly about his preference for Carey Bringle’s masterworks at Music City’s Peg Leg Porker.

Author : Daniel Vaughn, *Texas Monthly* BBQ editor





NOTEWORTHY PRESS MENTIONS: QUOTES



GQ



I left 2,000 calories later, believing in a higher power. The source of the divine inspiration was Peg Leg Porker's barbecue sauce, in which founder Carey Bringle has discovered the perfect ratio of tangy to sweet.

Author : Lauren Larson

BON APPETITE



Champion Barbecue Sauces

WALL STREET JOURNAL



Bringle, of Pitmaster Carey Nashville's Peg Leg Porker BBQ, knows smoke.

Author : Matthew Kronsberg





USA TODAY

20 ENTREPRENEURS WHO ARE BUILDING EMPIRES IN 2023

Carey Bringle is a renowned entrepreneur who has built a successful empire, including four restaurants, a spirits company, and a retail clothing & food products company, as well as real estate holdings. Thanks to Bringle's exceptional business skills and vision, his flagship BBQ restaurant, Peg Leg Porker, has won numerous awards and has been featured in various media outlets.

Bringle's story is one of true perseverance - he faced a daunting challenge at an early age when he overcame an above-the-knee amputation and survived osteosarcoma. However, his challenges only made him stronger.

A true leader in the business world, Bringle's influence extends beyond his ventures. He is actively involved in the political arena and has earned a reputation as one of the most influential businessmen in Nashville.

Carey Bringle is not just a pitmaster or restaurateur but also a revered mentor who inspires others. Today, his name has become synonymous with entrepreneurship and success.



CAREY BRINGLE PRESS KIT

MENS JOURNAL **TOP 20 ENTREPRENEURS** **REDEFINING SUCCESS**

This exclusive list sheds a spotlight on the top 20 entrepreneurs challenging the norms and transforming the very essence of success.

In a modern world where the entrepreneurial spirit thrives, there are some individuals who are redefining success in new forms and dimensions. These visionaries are not solely motivated by financial gain; they are driven by a desire to make a lasting impact on society, prioritize sustainability, and foster innovation. This exclusive list sheds a spotlight on the top 20 entrepreneurs challenging the norms and transforming the very essence of success, proving that a business can flourish while also contributing positively to the world.

Carey Bringle is a serial entrepreneur who overcame several early challenges to build a successful empire. Today, he is renowned as one of the most influential businessmen in Nashville who owns three restaurants, including Peg Leg Porker - his award-winning flagship BBQ restaurant, an award-winning spirits company called Peg Leg Porker Spirits, a retail clothing & food products company, and multiple real estate holdings. Beyond his entrepreneurial ventures, Bringle is actively involved in the political arena and is a revered mentor.





FORBES

THE WORLD'S BEST BOURBON—ACCORDING TO THE 2023 TASTING ALLIANCE WORLD CHAMPIONSHIP

Brad Japhe Senior Contributor

The Tasting Alliance is one of the world's preeminent organizations for spirits judging. Throughout each calendar year it organizes a trio of competitions in San Francisco, Singapore and New York. Each of them take place over several days, during which time thousands of entries are evaluated by professional palates from the respective host city. Tasters include industry leaders, bartenders, booze writers, etc.

Near the end of 2023, for the first time in its 6 year history, the Tasting Alliance took the winners from each of these competitions and squared them off against one another, by category, to create a sort of "Spirits Olympics." And for the past few weeks, they've been revealing the winners—the best of the best.

Today we're reporting exclusively on the winning American whiskey. It's a brand that remains unfamiliar to many, even ardent fans of bourbon and rye. But if you've been following along with our ongoing coverage of contest winners, you'll almost certainly remember the name: Peg Leg Porker Tennessee Straight Bourbon White Label.

Indeed, it's a hard name to forget—coined by its founder, award-winning pitmaster Carey Bringle. And he didn't just come up with the moniker, he actually invented a new filtration process for the liquid. Every drop of the 4-6 year old sourced bourbon runs through hickory charcoal that has been burned down in the pits of his legendary Nashville BBQ eatery.

It's somewhat inspired by the Lincoln County Process, unique to Tennessee whiskey. But that procedure takes places prior to whiskey maturation in the barrel as opposed to after. And it doesn't involve smoked meat, of course. Here the intention was to craft a whiskey that pairs perfectly with barbecue. So, as we noted when the 90-proof bourbon won the Singapore World Spirits Competition back in 2023:

"You'll detect some strong caramel and honey in the nose, as well as smokey, tangy notes across the palate. All of it rides a decidedly nutty mouthfeel, meaning you'll have plenty of flavors to ponder as each sip slowly fades through the finish."

In achieving the top spot on the podium, Peg Leg Porker outperformed 15 Stars Sherry Cask—the Best In Class at New York World Spirits—and Buckner's 13 Year from Augusta Distillery, the top bourbon at the San Francisco World Spirits Competition.

Although Bringle and his team don't reveal the exact distillery responsible for producing Peg Leg, its distinctive mash bill of 84% corn, 8% rye, and 8% malted barley strongly suggests a George Dickel provenance. Regardless of where it comes from, you know where it's going: onto the shelves of liquor stores in select markets, including Tennessee, New York and Florida. You can currently find out online for around \$40 a bottle.

It's one of the many exciting brands that have helped American whiskey sales continue its upward trajectory in the 2020s. In fact, even as the spirits sector showed some stagnation overall in 2023, sales of bourbon, rye and Tennessee whiskey were up 3.8% last year, according to the latest data from the Distilled Spirits Council. The combined categories climbed to \$5.3 billion in domestic sales during that time.





TV APPEARANCES

► Food Network

BBQ Brawl
BBQ Pitmasters
BBQ USA
BBQ Beatdown
Food Paradise
Guilty Pleasures
Iron Chef Eats
Chopped: Grill Masters

► Cooking Channel

Bite This with Nadia G
Simple Southern

► HGTV

Curb Appeal Extreme

► Travel Channel

BBQ Crawl
Bizarre Foods
Booze Traveler

► A&E

Legends of the Fork
Best in Chow

► TLC

Hungry Brothers

► BBC

The Fabulous Baker Brothers

► Discovery +

Moonshiners: Smoke Ring
Big Bad BBQ Brawl

► PBS

A Clean Slate
Tennessee Crossroads

► Netflix

Ugly Delicious

► Documentaries

The United States of BBQ
Pimento Cheese, Please!





www.peglegporker.com