



THE HOUSE  
*at*  
*Gatewood*  
HILLSBOROUGH  
N.C.

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**PRESS KIT**

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The House at Gatewood, 300 US-70, Hillsborough, NC 27278



## Y'ATE YET?

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Life is about experiences, and at The House at Gatewood, we put our heart and soul into restoring this beautiful historic space so great people can experience delectable fare under the warmth of Southern hospitality.

The House at Gatewood is the place for celebrating special moments in a meaningful and memorable way.

The House at Gatewood - which was once an estate house - is nestled within 16 acres of beautiful landscape and features three dining rooms where large parties can be accommodated including a full bar, an outdoor patio and firepit.

Owner and Executive Chef Ron Spada relocated his family to Hillsborough, North Carolina to create this unique event and dining destination. His innovative handcrafted food is a twist on barbecue, southern dishes, beverages - **an experience infused by warm Southern hospitality where old meets new.**

The Spada family completely renovated the historic estate, thoughtfully preserving its nostalgic character and natural property features. Y'ate Yet?

Leave the cooking to us, we invite you to meet, greet and eat at The House at Gatewood.





## ESTATE HISTORY

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The Gatewood Estate property located on Highway 70 in Hillsborough, NC is approximately 16 acres, includes three houses, a large pond and beautiful landscaping features. Unknown to many, the property was originally built and occupied by the W.V. Fryer family in the 1940's. They lived there until they moved to Florida in the 1950's after white oak timber resources for their family mill were depleted.

The property had a few other owners over the years before Dr. Joseph Gatewood, a local dentist purchased the estate and lived there for over 30 years. His name and many great stories about him and his dedication to the Hillsborough community have been associated with the property ever since.

## OLD MEETS NEW

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The main estate house has been completely renovated - while still preserving its nostalgic character and natural property features. The garage has been replaced with an approximately 2,000 square foot addition to provide plenty of kitchen space and a wall has been opened to expand the visual footprint. The space features three dining rooms, a large bar, enclosed and outdoor patios to host parties and events.

The new House at Gatewood serves as both a private event space and a supper club. Chef Ron will customize your event menu to feature innovative handcrafted food. An experience all infused by warm Southern hospitality where old meets new.



## CHEF RON SPADA

Owner and Executive Chef Ron Spada delights the Hillsborough community with his twist on barbecue and southern dishes. He moved his family to Hillsborough, North Carolina, when he discovered the area and saw a unique opportunity to create a memorable dining destination.

He began cooking when he was 14 years old and went on to graduate near the top of his class from Johnson & Wales with a degree in Culinary Arts. Chef Ron pursued his passion for cooking in New York City across fine dining and large event production. Before moving to NC with his family, Ron owned a restaurant and catering business in Stockton, NJ. The catering business grew into a restaurant when he was catering for performers of a music festival when people kept asking where they could purchase it. This spurred Chef Ron to open More Than Q, a barbecue-style restaurant in New Jersey.

Chef Ron handcrafts his food from the inside out. The menu selections vary with the seasons so he can create dishes around fresh ingredients that he sources from local and regional farmers. Curated cocktails and a carefully selected wine and beer menu can complete your special event experience.

He was featured on "Eat This" with Chuck Thomas, was voted one of the best BBQs by New Jersey Monthly Magazine and named a finalist for Best New Restaurant in Orange/Chatham County in Indy Week Magazine.



# WHAT WE'RE EATING

NEWS FROM OUR RESTAURANT COMMUNITY, PLUS A DISH WE LOVE



PHOTO BY HANNAH LEE

Let's just call this a shoutout to Grandma Spada. Without her, **Ron Spada**, owner and chef of **The House of Gatewood**, might not have ever found the inspiration to create this new twist on pork chops. Crusted in Ritz crackers, this pan-fried, buttery, bacon-greased beauty is just the meal we crave in the fall. Add the creamy white cheddar grits with tasso gravy on top and collard greens braised in bacon with shallots ... and let's just say we're still reminiscing over this hearty flavor combo.

The restaurant, which opened in December, is all about what Ron calls "newstalgic." And that's what the house, built in the '40s, is all about. Exposed brick, sliding barn doors and a string-lit patio that was formerly a driveway into the garage makes the space feel homey. While most of the menu items are takes on classic Southern dishes, the flavors are decidedly amped up. "Everybody can make macaroni and cheese - I always use this as an example - but making good macaroni and cheese with good pasta, five different cheeses and [well.] sourced [ingredients], that's what makes a difference," Ron says. *Cracker-crusted pork chops, \$19* - Hannah Lee

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300 U.S. 70, Hillsborough

## SAVOR THE DATE

**Meet the Farmer:**  
**Left Bank Butchery**  
**and Cane Creek Farm**  
Sept. 17, 6 p.m.

Join **Ross Flynn** and **Eliza MacLean** at **Southern Season** for a four-course dinner focusing on local ingredients and unique methods to prepare meat. \$65/person  
[southernseason.com](http://southernseason.com)

## Salt and Smoke

Nov. 9  
Hosted by **Acme** at **Rock Quarry Farm**, this annual event features whole hog barbecue, raw oysters and sides, as well as live music all day long.  
[saltandsmokefest.com](http://saltandsmokefest.com)

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# FOOD FOR THOUGHT

*With Chef Ron Spada*

Owner and Executive Chef of The House at Gatewood

"I HAVE VERY FOND SUMMER MEMORIES OF GETTING WHITE BBQ CHICKEN FROM A STAND ON THE SIDE OF THE ROAD WITH MY DAD AND RELISH ALL THE YEARS OF BACK PORCH GRILLING WITH HIM. THIS WHITE BBQ CHICKEN RECIPE ORIGINATED FROM MY FATHER'S CHICKEN MARINADE, HIS ADAPTATION CORNELL BBQ SAUCE—EGGS, OIL, VINEGAR, SPICES. MY DAD ADDED KETCHUP AND HORSERADISH. IT WAS SIMPLE BUT SO GOOD. WHEN I DISCOVERED OTHER PARTS OF THE COUNTRY'S "WHITE BBQ SAUCE," MADE A MAYONNAISE BASE (USUALLY DUKE'S OR HELLMAN'S MAYONNAISE), WHICH BRINGS IN THE EGGS, OIL, VINEGAR, AND SPICES, IT WAS A 'LIGHTS ON' MOMENT THAT INSPIRED MY RECIPE."



## WHITE BBQ CHICKEN

5 cups Duke's mayonnaise  
2 cups cider vinegar  
2 tablespoons poultry seasoning  
1 tablespoon granulated garlic  
½ tablespoon granulated onion  
1 ½ tablespoons black pepper  
2 ½ tablespoons horseradish  
¼ cup ketchup  
2 tablespoons kosher salt  
1 cup canola oil

Mix all ingredients together until smooth and marinate chicken (pork is excellent as well with this recipe) for 24 hours and grill over medium flame until cooked through. Baste meat with marinade.



## HOUSE AT GATEWOOD FACT SHEET

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Warm southern hospitality, innovative food and cocktails bring people together from near and far at House of Gatewood.

### Awards and Press Mentions Include:

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- [The News of Orange County](#) - House of Gatewood Becomes What It Was Always Meant To Be / February 2022
- [Heart of NC Weddings](#) - House at Gatewood Featured in The Heart of NC Weddings
- [Chapel Hill Magazine's Best of Chapel Hill 2021 Readers' Favorite](#) - Best Chef, Best Outdoor Dining, Best Place for Date Night, and Best Upscale Restaurant (pgs. 55, 56, 58 and 60).
- [Chapel Hill Magazine's Best of Chapel Hill 2020 Readers' Favorite](#) - Best Upscale Restaurant
- Home Design & Decor Magazine ([article](#)) #LOCALLOVE Summer 2020
- Best New Restaurant in Orange/Chatham County Finalist in INDY Week: Best of the Triangle 2019 Poll
- Best Steak in Orange/Chatham County Finalist in INDY Week: Best of the Triangle 2019 Poll
- "What We're Eating" ([article](#)), Chapel Hill Magazine, September / October 2019
- "Flavor of the Week: The House at Gatewood" ([article](#)), Chapelboro.com, February 2019

## OUR [GALLERY](#) HAS MORE IMAGES LIKE THESE

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### MEDIA CONTACT

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