

CHEF ASH PORTER

“Food is meant to be shared through good and bad times, with comfort and celebration.”

Ash Porter has a phenomenal history as a chef and we were incredibly honored to have him join Grelen in November, 2021. He was born in Central Virginia and raised in the Ivy, Crozet area. He studied Art History at PVCC and fell in love with the culture of kitchens. At eighteen, he started as a dishwasher in his first kitchen job, but moved fast through the ranks becoming a lead line cook in many of Charlottesville’s favorite Downtown restaurants. Interested in expanding his repertoire, Ash eventually moved to the prestigious Keswick Hall (a 5-star and 5-Diamond hotel in the heart of Virginia) where he worked under such well known Chefs as Dean Mapin, Craige Hartman, and Pei Chang. Never one to shy away from a challenge, he gained valuable experience working at Clifton Inn & Barboursville Vineyards at the same time. After Keswick Hall, Ash went to Ten Sushi for 3 years and then became the Executive Sous chef at Pippin Hill. He later went on to help Chef Melissa Close-Hart open Junction in Belmont (Cville) before becoming Executive Sous Chef into Executive Chef of Veritas Vineyards where he helped them develop their many private dinner offerings. Ash has a beautiful supportive wife, Grace Porter, and an amazing, smart daughter, Sophia, with whom he spends most of his free time.

GREG SLAVEN

FOOD & BEVERAGE MANAGER

Greg Slaven has a wealth of experience working in the food and beverage world and Grelen was thrilled to have him join the team in 2021!! As the new (and only!) Food & Beverage Manager, we are excited to learn from him as he continues to help us grow the business. Greg's father made a career of the Army. Although most military families move often, the Slavens lived in Panama for ten years before settling in the foothills of Madison, Virginia. Greg started his hospitality career working at the Omni hotel in downtown Charlottesville in a variety of line positions, all as an eager teenager. He then moved to the prestigious Farmington Country Club, holding multiple management roles including Clubhouse Manager, overseeing multiple departments. Greg's next position was at Keswick Estates as the Keswick Club Manager, holding that position for five years. From hospitality into Real Estate, he worked five years at Montague Miller in the Madison County office. The call of hospitality pulled him back into the Food and Beverage world, working as the Restaurant Manager for the Old Mill Room and Bistro for nine years. With a focus on family and attending to aging parents, he adjusted positions to the frontline. He worked as a server for two years at the award winning Inn at Willow Grove in Orange county. Presented with opportunities at The Market at Grelen, he joined the fast growing and dynamic company as the Food and Beverage Manager.