



Erin Smith opened Feges BBQ with her husband Patrick Feges in March 2018. With their combined fine-dining experience and Patrick's barbecue expertise, Feges BBQ offers a new approach to barbecue, combining traditional flavors and modern interpretations of classics. The restaurant was named one of the 33 Best BBQ Joints in America by Thrillist in 2018 and 2019, one of Texas Monthly's 25 Best New BBQ Joints in Texas in 2019 and among the Best New Southern Barbecue Joints by Garden & Gun in 2019.

Smith began her culinary career at the California Culinary Academy in San Francisco. After graduating at the top of her class, she took a position at New York City's acclaimed Per Se restaurant, working under the culinary leadership of Thomas Keller and Jonathan Benno. She then held positions with Italian Wine Merchants and Babbo Ristorante e Enoteca in New York before returning to her native Houston in 2010 as executive chef of Plonk! Beer & Wine Bistro. Smith consulted on the opening of Montrose's Blacksmith, developing an award-winning menu for the craft coffee bar before taking over as culinary director for Blacksmith's parent organization, Clumsy Butcher. In that role, she oversaw both menu and staff development at The Hay Merchant, Anvil Bar & Refuge, and The Pastry War while continuing to manage the culinary side of Blacksmith. In 2014, Smith was named executive chef of the new JW Marriott Downtown, where she managed the property's signature restaurant, Main Kitchen, as well as in-room dining and banquet operations. In May 2016, she was featured on Food Network's popular Chopped, beating out three rival chefs to win the high-visibility competition.

Before opening Feges BBQ, Smith worked as a sommelier at wine bar Camerata to hone her front-of-house skills and co-founded IHWSH, recognizing the need for an organization highlighting women, mentorship, and the invaluable asset of good health.

A photo of Erin Smith is available by [clicking here](#).