



**Will Fincher**

*Executive Chef, Delaney Oyster House*

Will Fincher is the Executive Chef at Delaney Oyster House, a raw bar and seafood-focused restaurant by The Neighborhood Dining Group located in the heart of Charleston. Originally hailing from Decatur, Alabama, Fincher wasn't exposed to the world of freshly caught seafood until he moved to the Lowcountry to continue his education in Culinary Arts Management at the Art Institute of Charleston. During his studies, his eyes and palate were opened to the sweet red drum, salty oysters, and juicy shrimp that comprise the Lowcountry's signature approach to cuisine.

After earning his B.S. degree, Fincher worked with REV Group, helping to revolutionize their menus with his own culinary flare at beloved restaurants such as Monza and Closed For Business. He then moved on to work alongside James Beard-nominated chef Jacques Larson, helming the kitchen of The Obstinate Daughter, and shortly thereafter joining the Ballast Hospitality Group to bring their acclaimed St. John-based restaurant, The Longboard, to Sullivan's Island.

In 2023, Fincher joined The Neighborhood Dining Group as Head Brunch Chef at Husk Charleston, where he brought his love of bold, bright flavors with touches of global influence to the seasonal menu. Fincher's passion for hyperlocal ingredients made him the perfect fit for the Executive Chef position at Delaney Oyster House, a role in which he gets to showcase his love for seafood through a menu focusing on innovative and refined Lowcountry fare.

When he's not in the kitchen, Chef Fincher can be found at home, spending time with his family, or on a bike enjoying the Lowcountry's landscape.