



Elliot Cusher
Executive Chef

A Charleston native, Elliot Cusher is the Executive Chef at Delaney Oyster House, where he leads the Neighborhood Dining Group restaurant's seafood-forward menu with a global perspective and deep love for the Lowcountry region and its ingredients.

After getting his start in the industry as a dishwasher at 17 years old, Cusher came up at legendary downtown Charleston establishments S.N.O.B and Charleston Grill, before taking time away to backpack across Europe during his mid-twenties. While overseas, Cusher went on to stage at Michelin-starred restaurants Patrick Guilbaud in Dublin, Le Gavroche, and Maze, both located in London. Cusher was also the Executive Sous Chef at Yardbird in Miami, a 2012 James Beard Semifinalist for Best New Restaurant, and the Chef Tournant at James Beard Award-winning Cochon in New Orleans. Cusher worked for the Indigo Road Hospitality Group, as Executive Chef at Indaco Charleston before taking the Executive Chef position at Atlanta's Grana in 2019. He then re-joined the Indigo Road Hospitality Group in 2024 as Culinary Director of Georgia.

Now, in a full circle moment, Cusher is back in Charleston, bringing his years of experience back to his beloved hometown. As a seasoned chef who has learned the importance of mental clarity, he's passionate about mentoring younger chefs to foster their growth and developing their excitement for the industry.

When he's not in the kitchen, Cusher can be found practicing yoga, reading, traveling internationally, and playing his favorite tunes on guitar.