

Chef Brian Anderson started his culinary career while working with his cousin, and executive chef, Charles Simmons at the Avon Old Farm's Inn at the age of 18.

Chef Brian then took part in two internships during his time at school. His first internship was working at celebrated Salamander Restaurant in Boston, where he gained inspiration of the daily operations of a restaurant, and understanding the love and passion that food deserves. His second internship focused on traveling through Singapore, Thailand and Malaysia, where he studied "new Asian" and basic southeast-Asian cuisine.

After graduating with a bachelor's degree in Culinary Arts from Johnson & Wales University in Rhode Island, Anderson found a position of Sous chef for the Breakers Hotel, in Palm Beach Florida, where he also worked part time as a private chef for personal residences in and around the Palm Beach and Manalapan area.

After moving back to the Boston area, Brian then aimed at helping open the Westin Boston Waterfront Hotel. Brian worked in the Banquet department, and soon became the chef tournant, helping to oversee the banquet and restaurant production.

Currently at the helm of Saucy Restaurant, Anderson executes and perfects the restaurant's fresh and modern American grill menu that allows guests to share signature sauces and appetizers, and traditional-sized entrees.