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Element Eatery Welcomes MashRoots, Taco Oso and Four Mile Pig as First of Eight Food Experiences

The Madisonville food hall will open early fall

MADISONVILLE, Ohio (August 4, 2022) – Element Eatery, Cincinnati’s highly anticipated gathering space for foodies, families and friends, announces MashRoots, Taco Oso and Four Mile Pig as their first chef partners. MashRoots is a Latin American fast-casual restaurant that brings a Caribbean cultural taste to Cincinnati. Taco Oso serves up traditional Mexican flavors with an American twist. Four Mile Pig offers award-winning BBQ, burgers and Italian beef sandwiches.

“We are thrilled to have all three of these small businesses on board. They each bring a unique food experience so everyone can find something to crave. MashRoots showcases flavors that are hard to find in Cincinnati, Taco Oso serves some of the best tacos in the region, and Four Mile Pig has three different kinds of food that you’re just going to love,” says Tyler Troendle, managing director of AT Hospitality LLC, which is developing the food hall.

The MashRoots menu is centered around mofongo, a Puerto Rican dish of fried plantains that are mashed and paired with meat. Guests will be able to choose from their classic bowls or build their own. They can also enjoy one of their mouthwatering Latin smashburgers or delicious street food, like empanadas, sweet plantains or tostones (fried plantains or breadfruit).

“We are super excited to be part of Element Eatery for many reasons, but largely because MashRoots and Element Eatery are aligned on the same vision. We are both focused on bringing people together to hang out and enjoy delicious, unique food,” says Guillermo Vidal, co-founder of MashRoots.

At Taco Oso, you can savor traditional Mexican flavors with an American twist: like the chicken pibil taco or the barbacoa nachos. The Taco Oso food truck has been serving these dishes to communities and events in Greater Cincinnati for five years, and now they’re setting up a permanent residence at Element Eatery.

“We can’t wait to be part of the social atmosphere at Element Eatery. The team here really knows what they’re doing, and we’re excited to share our favorite flavors with Element Eatery guests,” says Mark Schmidt, chef and owner of Taco Oso.

The BBQ at Four Mile Pig has been named best in Northern Kentucky three different years. The team prides themselves on quality and strives to create the perfect sandwich every time. At Element Eatery, guests can try their BBQ, or they can enjoy their hand-crafted cheeseburgers and Chicago-style Italian beef sandwiches.

“The food scene in Cincinnati is as strong as it is in Chicago or Los Angeles. We’re really looking forward to opening a kitchen in Element Eatery. Come see us and get ready to pig out,” says Robert Viox, owner of Four Mile Pig.

To learn more about each food experience, visit their individual websites: [MashRoots](#), [Taco Oso](#), and [Four Mile Pig](#).

Follow along with the dining destination on Instagram, Facebook and Twitter @ElementEatery as the team counts down to opening day, anticipated in September 2022. For more information, visit element-eatery.com.

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About Element Eatery

Element Eatery is distinctly Cincinnati while offering new and ever-evolving culinary experiences to all guests. Located in Madisonville, OH, guests will find what they’re looking for, whether that’s a quiet space to meet with a colleague or the next Friday night hangout for the friend group. Element Eatery hosts eight varied food experiences, so guests enjoy incredible food in an inspiring, 34,500 square foot space with seating for more than 400 inside, and 150+ on three outdoor terraces. The eatery is designed by Gresham Smith and built by Skanska USA. Both firms worked on the 5th & Broadway project in Nashville that houses The Assembly, Nashville’s newest food hall. Element Eatery is managed by AT Hospitality LLC.