

Chelsea Clarkson, Executive Bakery Chef

With a passion for pastry rooted in the charming landscapes of New England, Executive Bakery Chef Chelsea Clarkson brings a wealth of experience and artistry to the Common Restaurants family. Her culinary journey began in her hometown of Nantucket, Massachusetts, where the island's unique and seasonal flavors first inspired her love for baking.

Driven to turn her passion into a profession, Chelsea enrolled at the prestigious New England Culinary Institute in Montpelier, Vermont. There, she honed her classical techniques and cultivated the precision and creativity that define her work today.

In 2017, she brought her talent south, moving to Georgia and quickly establishing herself as a rising star in the coastal culinary scene. She took on a key role as Chef de Partie at the acclaimed Sea Island Resort, a five-star destination renowned for its luxury and culinary excellence. At Sea Island, Chelsea further refined her craft, contributing to a world-class pastry program and mastering the art of high-volume, high-quality production.

As Executive Bakery Chef for Common Restaurants in house Trombone Bakery, Chelsea now oversees the pastry, pasta, bread, & more programs for the entire group. Her leadership and vision ensure the highest standard of quality, creativity, and flavor for every guest at Common. Drawing on her New England roots and her extensive experience in the South, Chef Clarkson's creations are a testament to a career dedicated to the sweet art of baking.

