

Executive Chef Sean Freeman is an fixture in Savannah's vibrant food scene. The Savannah natives journey from a line cook to an award-winning executive chef is a testament to his passion, hard work, and innate talent.

At Common Restaurant, Freeman has crafted a menu that reflects his desire to create a warm and welcoming atmosphere, akin to "sitting at mom's house." One of his signature dishes, a take on his godmother's sweet cornbread, is a nod to his family's culinary heritage. His "elevated Low Country" cuisine has garnered him both local and national recognition, including the cover of South magazine in 2020 and the title of "Best Local Chef" from Connect Savannah.



Freeman's culinary philosophy is a blend of tradition and innovation. He is constantly pushing the boundaries of Southern cuisine, seeking to elevate classic dishes with his own creative flair. He is a firm believer in the power of hard work and dedication, and his ultimate goal is to earn a Michelin Star for his restaurant.

A Savannah native, Freeman's love for his city and its culinary traditions is evident in his food. He is a chef who is not afraid to take risks and who is always striving to create a memorable dining experience for his guests. With his talent, passion, and unwavering commitment to excellence, Chef Sean Freeman is push the boundaries of what makes Savannah a culinary destination.