

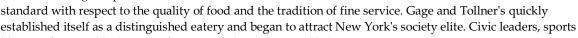


A gentleman by the name of Charles M. Gage opened the original establishment at 302 Fulton Street. At the time of the restaurant's opening, Brooklyn was a separate city with a population of 600,000.

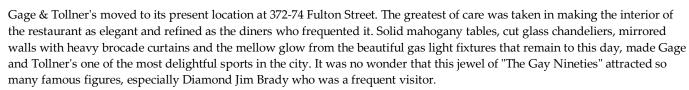
Rutherford B Hayes was president and the Brooklyn Bridge was still four years from being built



Eugene Tollner became involved with Gage in the restaurant venture and together they drove to maintain the highest possible



heroes, society and literary figures alike began to frequent the luxurious establishment.



Charles Gage and Eugene Tollner retired and sold the restaurant to two gentlemen by the names of Ingalls and Cunningham. They agreed to preserve the traditions of the restaurant as established by Gage and Tollner. Tollner, however, found that retirement was not to his liking and remained as the official host until his death in 1919.

Shortly after the end of World War II veteran restaurateur Seth Bradford Dewey and his father Hiram Dewey purchased Gage and Tollner's. Again, it was agreed that the policies set forth by the original owners would be upheld.

The Dewey's purchased the building in which the restaurant was established assuring its continuance at the same location and perpetuation as a prominent Brooklyn Landmark for an indefinite period.

Mr.. Edward Dewey, son of Seth Bradford Dewey took over active management of Gage and Tollner's. Just as all the others before him, Dewey swore to uphold the policies and high quality standards of his predecessors.

Gage and Tollner's exterior was awarded landmark status. The following year, it became the first restaurant in the city with a landmark interior.

Gage and Tollner's was purchased by Peter Aschkenasy

Famous Brooklyn restaurateur Joseph Chirico purchases Gage and Tollner's with the intent to renovate the beautiful interior, with careful attention to the preservation of historically important features. Joseph Chirico, almost as much a landmark to fine dining in Brooklyn as the restaurant he is working to renovate, plans to return the restaurant to its original glory.



