Adam Puchta Winery Expands Hiring for 4th Street Cellars in Downtown Hermann

New restaurant, brewery and wine bar seeks culinary, service and guest-experience employees as opening preparations advance.

HERMANN, MO, UNITED STATES, September 4, 2026 /EINPresswire.com/ -- Adam Puchta Winery is expanding recruitment for the opening team at 4th Street Cellars, a new restaurant, brewery and wine bar planned for Hermann's downtown historic district.

> "Building the opening team is one of the most important steps in bringing 4th Street Cellars to life and establishing a strong, consistent guest experience."
>
> *Parker Puchta, Seventh-Generation Owner, Adam Puchta Winery*

Current leadership and supervisory openings include Executive Head Chef, Sous Chef / Lead Cook, and Bartender / Front-of-House Shift Lead. The planned opening team also includes hosts and hostesses, servers, line and prep cooks, and dishwashers.

The 4th Street Cellars concept will bring together elevated comfort food, seasonal dishes, locally inspired ingredients, craft beer and Adam Puchta Winery's wine program. The project is intended to serve Hermann residents and visitors while expanding the winery's hospitality presence in the community.

"Building the opening team is one of the most important steps in bringing 4th Street Cellars to life. We are looking for culinary and hospitality professionals who can help establish a strong team culture and create a consistent guest experience from the first day of service," said Parker Puchta, seventh-generation owner of Adam Puchta Winery.

The Executive Head Chef will develop and execute the restaurant's food program in collaboration with ownership. The Sous Chef / Lead Cook will support day-to-day kitchen operations and food execution, while the Bartender / Front-of-House Shift Lead will assist with beverage service, shift leadership, team support, opening and closing procedures, and responsible alcohol service.

Hosts and hostesses will help welcome and seat guests, while servers will provide dining-room service and communicate menu and beverage information. Line and prep cooks will support food preparation and service, and dishwashers will help maintain an organized and efficient kitchen operation.

Full-time management and supervisory positions offer attractive compensation and benefits based on experience. Full-time hourly employees will also receive attractive compensation and benefits based on experience.

Candidates may send résumés and employment inquiries to 4th Street Cellars at 4thstreetcellars (at) adampuchtawine (dot) com. The opening date and full downtown address will be announced after final confirmation. Additional winery information is available at https://adampuchtawine.com/.

About Adam Puchta Winery

Founded in 1855, Adam Puchta Winery is America's oldest continuously family-owned farm winery. Located at 1947 Frene Creek Road in Hermann, Missouri, the seventh-generation family winery produces handcrafted Missouri wines and offers tastings, elevated tasting experiences, food, events and online wine shopping. Learn more at https://adampuchtawine.com/.

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