

2021
LEGACY
INDUCTEE



ARTHUR BRYANT

Legacy, Restaurateur

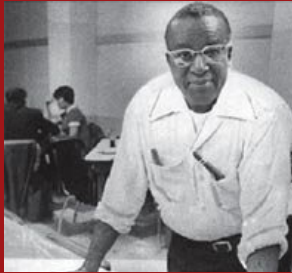
Arthur Bryant, the legendary King of Ribs, is the most renowned “barbequer” in history. He created a sauce that has attracted the likes of former Presidents Harry Truman, Jimmy Carter and Barack Obama to his restaurant. So how did it all begin?

Arthur came Kansas City to visit his brother Charlie Bryant who was working for barbecue master Henry Perry. Perry offered Arthur a job and he settled in Kansas City in 1931, Charlie assumed control of the barbecue operation in 1940 when Perry died then Arthur took over in 1946 when Charlie retired. Once Arthur was running the operation, he added molasses to sweeten Perry’s vinegar based original recipe to the now legendary sauce and quoted, “I make it so you can put it on bread and eat it.”

Now named, Arthur Bryant’s, the restaurant was originally located for many years at 18th and Euclid Streets in the inner city neighborhood of 18th and Vine. Bryant moved the business to its present location, which, at that time was just four blocks away from Municipal Stadium, home of the Kansas City Blues and then the Kansas City Athletics. It was also the first home to the Kansas City Chiefs.

This move catapulted the restaurant to countrywide popularity. As the fan base for the teams grew, and visiting teams and VIPs passed through our city, passion for Arthur Bryant’s Barbecue continued to skyrocket. Then renowned New-Yorker Author, Calvin Trillin declared in Playboy Magazine “...the single best restaurant in the world is Arthur Bryant’s Barbecue at 18th & Brooklyn in Kansas City.

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The restaurant under Bryant never strayed far from its unpretentious decor, with Formica tables, fluorescent lighting, and five-gallon jugs of sauce placed in the windows and this stays true to the ownership today.

Arthur Bryant passed away at the age of 80 in 1982 but his legacy remains. The restaurant stays true to the Bryant's values with unpretentious decor, fluorescent lighting, and big five-gallon glass jars, which you can still see displayed in the restaurant's window that Arthur used to mix and store his sauce in the beginning.

Source: Kansas City Times - 1982, Reading Eagle - 1982 & Daytona Beach Morning Journal - 1932