Growing up in the farmlands of Pennsylvania, Chef J.D. Fairman discovered a deep passion for all things culinary. By the age of 12, he committed himself to becoming a great chef; and by 18, he was immersed in the world of professional cooking and fine dining. His education has come from working every station in several kitchens - years of intense study in a classroom better known as "the field". From the beginning, it was clear that his culinary creativity was a natural gift and his skills were developing quickly.

Fairman is recognized in the industry as an outstanding culinarian with a clean, honest approach to cooking which allows the true flavors of the food to speak for themselves. His cuisine is whimsical and extremely approachable, yet bears subtle nuances of incredible depth and complexity of flavors.

Fairman has worked across the country at places such as the Red Rabbit Inn and the Table at Inner Banks. He is currently the founder and CEO of the beloved Pioneer Valley Charcuterie Team.