



As we reopen our restaurants for dine-in, take-out and delivery, we look forward to greeting our guests again, and getting back to what we do best - feeding our neighbors and communities.

Because we care about you and our employees, we are committed to delivering the highest standards of safety, exceeding local requirements and certifying each of our employees on our new safety and sanitation procedures. Some of these procedures will be highly visible, such as partitions at our host stand or masks on our employees, but many of them will occur behind the scenes.

Here is our safety promise to you:

- Proper handwashing at frequent intervals
- Comprehensive staff training on COVID-19 safety
- Wellness screenings of all employees before each shift
- Masks & gloves, worn and removed safely
- Frequent cleaning of all high-traffic and high-touch areas
- Cutlery will be wrapped, and condiments will be served on request
- Sanitizing of tables after each guest
- Physical distancing by our staff and guests
- Hand-sanitizer available for guests and staff

We need your help:

- Please follow physical distancing guidelines
- If you're waiting for a table, please wait in your car or away from our entry. We'll text or call when your table is ready
- Stay home if you're feeling ill or showing symptoms
- Please wear a mask when not seated at a table