



~ HEALTH & SAFETY GUIDELINES ~

We do not offer indoor dining at this time and have not since March. Although we have always practiced excellent food safety and sanitation, we have been extremely vigilant as of late, of course. Below please find a sampling of the measures we've taken to ensure the safety of our staff and guests.

GUEST REQUIREMENTS

- A health questionnaire and contactless temperature check is required of all guests before being seated
- Masks are mandatory for guests to approach staff and when not seated, including walking to restrooms
- We cannot accommodate more than 4 guests per table in order to maintain proper distancing
- Reservations are highly encouraged in order to avoid waits and the creation of crowded areas
- Wait list guests are not able to wait inside the restaurant, and we do not offer indoor service

STAFF REQUIREMENTS

- Temperature and symptom check is required before each shift, with contactless thermometer and log
- Face masks and gloves required at all times without exception
- On a 30 minute timer, hands must be washed, and all touch points and high use surfaces are sanitized in each and every station and department of the restaurant
- Tables and chairs are thoroughly sanitized in between guests
- Travel is strongly discouraged for staff at this time, and those who must travel are required to provide a negative test result before returning to work





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SERVICE PROCEDURES

- All guests are seated at least 6 feet apart
- Guests must be seated and served by servers
- Guest check-in and carryout pick-up processes remain entirely outdoors
- Guest safety policies and procedures are posted at entrance
- Hand sanitizer provided at front door and throughout the restaurant
- QR code posted on table links to menu online, and single-use disposable menus available as needed
- Guests directed not to congregate anywhere on the premises
- Upon payment, all pens & check presenters are sanitized between guests, and alcohol wipes are provided at this time as well

SPACE IMPROVEMENTS

After completing an air flow study we have installed bi-polar ionizing iWave air purifiers in each tempered air unit in our space. We have changed to Merv13 duct filters, and also strategically placed freestanding air purifiers and fans throughout our indoor and outdoor spaces to maintain proper air circulation. Our tented seating area is heated but not entirely enclosed so as to allow proper ventilation, and fans inside our tent aid in this purpose as well.

