



OH HOW WE'VE MISSED Y'ALL!

As we gear up for our next phase of dine-in, we wanted to let you know what you can expect from us and a couple things that we'll expect in return to make sure that we are all being responsible and doing our best to keep each other safe and healthy. Don't be overwhelmed by this - we just want to make as many expectations clear up front so you and your guests are as comfortable as possible.

OUR COMMITMENT TO MASKS

OUR TEAM (service and culinary) will be wearing masks at all times for our protection and yours. WE ASK that you enter the restaurant with your mask on and wear your mask anytime you are not seated at your table or when engaging with your server. We hope you don't take this as a slight. We just want to keep everyone as safe as possible. Think more about this is an easy way to signal your server - just put your mask on and we'll know you need us. If you do not have a mask or forgot it at home, we will have some available for you. (This policy is for dine-in and patio)

SANITATION

OUR TEAM is committed to all the steps of being safe for you and our team. You'll see some use of gloves specifically for our dedicated members focused on removing dirty/used items. We'll also have a dedicated team member focused on sanitizing points of contact (door handles, bathrooms, etc.) We've had conversations with Guilford County Health and medical professionals that gloves are not necessary and best practice for all things! We prefer to wash our hands previous to touching clean plates, glasses and any other items you'll be in contact with. Often it's found that the use of gloves creates a false reality of eliminating cross contamination. We also want to be as conscious as possible about abusing any PPE that's not necessary and environmental impact.

WE ASK if there is something you have a question about or something you notice that doesn't seem to fit what our sanitation focus is, please bring it to our attention as many of these expanded practices are new to the team.

STAFF HEALTH

OUR TEAM will have their temperature taken before the start of their shift. This is in conjunction with adhering to CDC and local health department regulations about not reporting to work with any symptoms of illness (not limited to COVID-19).

WE ASK that you choose another time to dine with us if you have any symptoms of illness or have been exposed to those who have.

RESERVATION ONLY

OUR TEAM will be operating until otherwise noted under a reservation only policy. We will stagger reservations to prevent guests from entering at the same time.

WE ASK that you adhere to your reservation time and limit dining to 90 minutes to allow us proper time to sanitize tables & chairs before our next reservation. If you arrive early or late, please text us to make sure we're ready for you. Also, please only enter and exit through the front door (not back or patio doors). If one of our locations do have seats available at the bar, these will also be by reservation only.

SIMPLIFIED SERVICE

OUR TEAM has created some adjustments to our normal service. We will focus on sanitation and safety when it comes to not touching any items that are on the table. We'll serve you your first glass of wine & water, but we'll leave refills to you to avoid as many double contact surfaces as possible. We might not swing by the table as often as before to help create as much social distance as possible but we will still strive to meet all your needs before you realize they are needs.

WE ASK that you be patient with us, especially at the beginning as this feels a lot like opening a brand new restaurant to us.