

Update May 28, 2020

We are excited to announce that we will be reopening our doors on May 27th, 2020 for all of our outside seating areas. Due to current state regulations, our outside seating will be limited to 50% capacity. While we are ready to serve, we take the health and safety of you and our team very seriously.

What we are implementing to ensure your safety:

- Prohibiting sick employees in the workplace
- Strict handwashing practices that include how and when to wash hands
- Ensuring the person in charge of a foodservice facility is a certified food safety manager
- Between seating's, clean and sanitize table condiments, digital ordering devices, check presenters, self-service areas, tabletops, and common touch areas. Single-use items should be discarded. Consider using rolled silverware and eliminating table presets.
- Check restrooms regularly and clean and sanitize them based on frequency of use.
- One-time use paper menus available if desired.
- Ensuring the person in charge is on site at all times during operating hours
- Update floor plans for common dining areas, redesigning seating arrangements to ensure at least six feet of separation between table setups. Limit party size at tables to no more than the established "maximums approved" as recommended by CDC or approved by local and state government.
- Limit contact between wait staff and guests. All employees will be required to wear a face covering.

If you have any questions or concerns before visiting us, please call us at (540)-370-1820. We would be happy to address any concerns you have or explain further what we will be doing to protect you.

We would also like to take this opportunity to thank any and all front-line essential workers who risked their health and well-being to help us get to where we are now.