



Dear Valued Customers,

During these trying times, we wanted to reach out to all of you personally. We are carefully monitoring the situation with the coronavirus. We are staying updated with announcements from the CDC, FDA and county health officials. We are nothing without our patrons and employees and their safety is our number one priority.

We will continue our strict safety and sanitation guidelines and have added the following to minimize the risk of the coronavirus in our restaurant:

- We have removed hot sauce and salt/pepper shakers from the tables.
- Hard surfaces are continually sanitized throughout the day. This includes all tables, ledges, doors, handles, screens and chairs.
- After a customer leaves a table, the table is sanitized again before a new customer sits.
- Menus are being sanitized multiple times throughout the day.
- All employees have told to stay home if they are feeling ill and have been reminded of their ability to use paid sick leave hours.
- Employees, including wait staff have been instructed to wash their hands in between all tasks.
- We've held meeting with all shift managers to reinforce our sanitation standards during this last week.
- In compliance with social distancing, we have reduced seating allotment to half of our full occupancy.

We want you to feel safe coming into our restaurant and ask that you continue to patronize our business. Please follow our Instagram and Facebook for updates. A reminder that we have takeout and will happily bring the order to your car! We hope to see you soon.

God Bless,

John DeNigris
Owner