

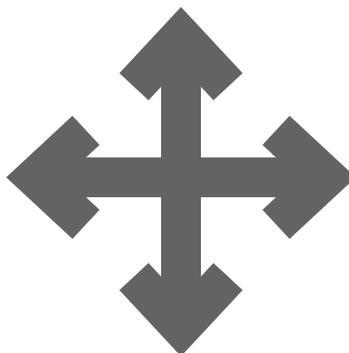


Dining Out During COVID

Caring for one's guests - through the quality of food, the service, the attention to detail - is the chief responsibility of any restaurant. During this pandemic, that simply requires further steps to ensure the safety of our guests. The State of Michigan has laid out a number of guidelines to assist in that work, and just as we respect and abide by the ordinances laid out by the health or fire departments, so do we respect these new rules. To that end, regular guests will notice a number of changes in our dining room.



Staff are required to wear face coverings for your protection. Similarly, when entering, exiting, or moving about the dining room for any reason, guests are also asked to don their masks. It's the law - but it's also one of the best ways we can ensure restaurants remain open through the pandemic, so we appreciate the help.



You'll note our tables are spaced 6 feet apart and our seating capacity is substantially diminished. The restaurant only has one waiting area that complies with state law, so should a table not be available, we'll be happy to text you so you can enjoy the park next door, one of the local retail shops, or maybe some yacht rock in your car.



Fastidious cleaning is always the norm in most restaurants, but we've added specific anti-viral products to our regimen, especially for dining room tables.

Please also note the added hand sanitizer stations placed throughout the restaurant for guest use.

Other Changes in the Dining Room

You may also notice subtle differences in our service: silverware is rolled up in napkins, plates are no longer pre-set on tables, tables are cleared differently, et cetera...

While our plates are still perfectly shareable, we've adjusted portion sizes and the menu design so that it's easier for your group to order with courses of individual plates.