



To All Our Valued Patrons,

After months of being away from you all we are thrilled to be reopening in accordance with the KCMO Phase 1.5 and State of Missouri! We look forward to continue seeing you in our dining rooms, as well as for to-go and curbside orders. For the sake of helping to keep our community healthy, service and hours will look a little bit different, to view our new hours of operations and menus, please visit [gramanddun.com](http://gramanddun.com) as we implement the following changes:

You'll notice the tables are fewer in number and further apart; we are complying with the six-foot table spacing via the KCMO guidelines to limit social contact. Our bar seating will be limited with six foot distancing as well. In an effort to keep our employees and community healthy, we ask that you stay home if you are experiencing a fever or any COVID-19 symptoms. Since we have limited seating, please make a reservation or call ahead to see if we have tables available. This will also aid us in limiting the amount of traffic through the restaurant.

Making a reservation through Open Table simplifies this process significantly as it allows us to text you when your table is ready. Please practice social distancing while waiting for your table. We wanted share some of the proactive steps we are taking so you can continue to dine at Bread and Butter Concept restaurants with confidence.

All of these safeguards and precautions are made with you in mind.

- Touchless Payments
- Pre-screening all employees before entering the building
- Ensuring team members are absent from work if they are ill or show symptoms of illness
- Strict handwashing procedures for staff
- Our team will be wearing facemasks and gloves
- Redesigned floor plan to allow for 6-feet in between dining table - Max of 10 guests per table at maximum
- Removal of communal items from tables (ex: salt & pepper shakers)
- Eliminating re-usable menus. We have a QR code setup for view on phones.  
*Single-use menus available upon request.*
- Frequent cleaning & sanitizing of tables, booths, seats, highchairs, condiments, check presenters, doors, telephones, screens, door handles and other high touch surfaces.

We encourage all guests to wash or sanitize their hands upon entering to help keep everyone healthy.

Thank you all for your continued patronage and patience, and for cooperating with us as we navigate these changes together.

**WE CAN'T WAIT TO SEE YOU!**