



We can't believe we're saying this, but...*Harvey's is RE-OPENING Monday, June 8th!*

The past three unprecedented months have been scary and confusing for small business owners like ourselves, but they've also been inspiring and humbling. The day has come to re-open and we must admit, it feels oddly similar to the day we opened Harvey's almost 11 years ago.

To our staff:

We never would have made it without our staff who saw us through our modified structure of carry-out and delivery only. We can't thank them enough for their hard-work and support of one another during this time.

To our guests:

The meaning of "support local" has never been so clear. Your carry-out and delivery orders helped us survive the longest closure and business decline we've ever experienced. While small businesses are not out of the woods yet- we hope the loyalty you've built with us will be stronger now, more than ever. We appreciate you more than you know and we can't wait to welcome you back!

What to expect:

We want coming back to Harvey's to be relaxing, that's why we've made changes to keep our guests and staff safe.

- **We kindly ask that if you can, please wear a mask until seated.** If you are ill, or have been sick recently, please do not enter and choose carry-out instead.
- **50% mandated capacity rule will be enforced.**
- Private dining room groups larger than 15 will not be allowed at this time.
- Tables have been removed from service in order to maintain 6ft social distancing.
- **NEW** text program for waitlist. No need for a pager! Simply give your phone number to the host and wait outdoors or in your car for your table.
- Tables sanitized before each use.
- High-traffic touch points disinfected hourly.
- Single-use menus.
- Removed all items from the tables. Please ask your server for salt/pepper or other condiments.
- Employees receive daily health screenings.
- Employees wear masks and keep 6ft social distancing when possible.
- Expanded carry-out area to reduce in-store foot traffic.
- Patio expansion planned for more space between tables.
- Following CDC & State requirements and recommendations.

Guest and employee safety is our top priority. We will adapt as health recommendations evolve, but we also want our guests to feel they can send us suggestions along the way. Please don't hesitate to email us at info@harveysgrillandbar.com if you have any questions, comments or concerns.

Sincerely,
Brent & Sherry Skaggs
Owners, Harvey's Grill & Bar