



Note to our guests:

All of our takeout containers are microwave safe with the exception of our recyclable 2oz and 4oz plastic sauce containers and large clear bowl lids. Please remove these containers from any dishes before reheating.

Microwaves vary in power (wattage). For best results, add heat a little at a time unless you are familiar with the microwave. If you are able to select power levels, we recommend power level 7 or 70% for 1 minute at a time.

Appetizers (HOT)

For fastest heating:

- If the container has a lid attached, keep it on.
- If reheating deep fried items in the microwave—remove the lid to allow steam to escape.
- Place the container directly in the microwave for 1 minute. Check the temperature before adding any additional time. Overheating in the microwave may create an undesirable texture.

To create crispy texture:

- Preheat your oven to 350°F.
- Separate any raw ingredients from the fried ingredients.
- Place the deep-fried ingredients on a metal, non-stick sheet pan. Place the pan in the oven for 20 minutes, or until the edges have begun to crisp, and the appetizer is warm throughout.
- Remove the sheet pan from the oven and place the appetizer in your desired serving vessel.
- Replace any raw ingredients previously removed as a garnish and enjoy!

Appetizers (COLD)

- Remove the lids from all containers.
- Add any sauces packaged separately as desired.
- Garnish the dish with any fresh ingredients packaged separately.
- Enjoy!

Sandwiches and Entrees:

- For Sandwiches, most microwaves can handle the foil lined paper bags provided.
- You may choose to remove any fresh vegetables and greens from sandwiches or entrees before heating. This will prevent them from becoming soggy.
Example: Removing the Coleslaw from the BBQ Ribs or Removing the lettuce, tomato and onion for the Hand pressed Burger prior to reheating.
- Remove any salad containers or dipping sauces and dressings from the container. Microwave the sandwich directly in the box for 1 minute. Check temperature then repeat if necessary.
- If heating with a hot side: (Fries, Yam Fries, mashed potato, Crispy mashed potato etc..), you may place it all in the microwave at once in the provided box. If previously removed, replace the fresh vegetables and greens once the dish has been heated throughout.
- We do not recommend fries for optimal take out experience, but fries will benefit from a microwave reheat uncovered, or 20 minutes on a non stick sheet pan, in the oven at 350°F.

Hot Entree Sauces:

- Transfer to a small microwave safe bowl.
- Heat for only 30 seconds at a time, or until you can see the sauce begin to bubble.