

The Charleston Restaurant Report

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The Charleston Restaurant Report is an email newsletter focused on the restaurant business in the Charleston area. The newsletter is intended to inform and enlighten local restaurateurs and stakeholders in the local restaurant economy.

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Green Scene – Going Green in Your Restaurant

Restaurants are some of the most intense energy and natural resource consumers in the world. They gobble up water, electricity, natural gas, and agricultural products, and they produce mountains of waste by-products.

We see headlines everyday informing us about “eco-friendly” and “green” methods to improve costs and productivity at work and at home. Restaurants can do themselves (and the environment) a big favor by applying some low-cost green technology to their operations. Consider the following methods to help lower your restaurant’s overall energy costs and reduce your waste output:

1. Switch to compact fluorescent lightbulbs where possible.
2. Install a low-flow pre-rinse sprayer nozzle at your dishstation.
3. Adopt a “power-up, power-down” schedule for turning your kitchen equipment on and off as production volume requires.
4. Adopt an air filter replacement schedule for your air conditioning units.
5. Install low-flow toilet flush valves and waterless urinals.
6. Install lighting dimmer switches and automatic light dimming systems.
7. Implement a recycling program to include cardboard, glass, plastic, metal and grease.
8. Form an employee “green team” to help educate and guide other employees in the process.

Spending a relatively small amount of money now can potentially save you a lot of money in the future. Energy and natural resource costs will inevitably rise over time, so any operational changes you make now to counter that rising tide of energy resource costs will pad your bottom line a little bit now and lot more later down the road.

Local Restaurant News – Port of Charleston’s Cruise Ship Alerts

Charleston restaurants can now get a heads-up on cruise ships coming to town thanks to the Port of Charleston website. The cruise ship industry brings thousands of hungry visitors to the Charleston area each year. Stay ahead of the game by signing up on the Port’s website to get email notices of incoming cruise ship traffic and potential street closures due to port traffic. Use the ship docking schedule to ramp up your street marketing efforts, prepare your staff for an influx of new customers, and build a solid reputation among cruise line industry employees and related vendors as a great place to eat in Charleston.

<http://www.port-of-charleston.com/cruises/default.asp>

Restaurant Openings/Closings/Coming Soon in the Charleston area --

The following lists reflect activity in the market since January 1, 2010.

Openings --

Chick-fil-A (West Ashley – demolished Shoney’s)
Five Guys (Summerville – former Blimpie Subs)
Foster’s Pub (Mount Pleasant – former JR’s Sports Grill)
Halo (Downtown Charleston – former Blend)
Hickory Hawg (North Charleston – relocated to former 3 Guys Wings)
Jordan Amani’s Chicken and Waffles (North Charleston)
Lazo (Folly Beach – former Center Street Kitchen)
MoMo’s Pizza and Subs (Summerville)
O’ku (Downtown Charleston)
Papa Murphy’s (James Island)
The Tattooed Moose (Downtown Charleston – former Miss Kitty’s Fine Foods)
Teppanyaki Grill and Supreme Buffet (North Charleston – former Old Country Buffet)
The Bagel Shop (Downtown Charleston – former Gelateria Modica)
Zen Asian Fusion Sushi Bar & Lounge (West Ashley)

Closings --

Atlanta Bread Company (West Ashley)
Bobby Hartin’s Sports Grill (West Ashley)
Camille’s (North Charleston)
Chili’s (Mount Pleasant)
Craves (Downtown Charleston)
Hickory Hawg (Johns Island)

Nectar (James Island)
Norm's (Wando)
Pizza Inn (North Charleston)
Red Sky (Johns Island)
Robert's BBQ (North Charleston)
Shane's RibShack (Mount Pleasant)
Sienna (Daniel Island)

Coming Soon --

Bojangles (Moncks Corner)
Coleman Public House (Mount Pleasant – former Tidewater Grill)
Cracker Barrel (Summerville)
Great Harvest Bread Co. (Mount Pleasant – former Coldstone Creamery)
Hubie D's Tenders & Wings (West Ashley)
Jack's Cosmic Dog (James Island)
Little Caesar's Pizza (Mount Pleasant)
Guy Harvey Grill (Mount Pleasant – former EarthFare)
Manny's (North Charleston – former Camille's)
Palmetto Ale House (James Island – former Nectar)
PF Chang's (Mount Pleasant -- former Chili's)
Sake House (North Charleston)
Spring Roll (Downtown Charleston)
The Bagel Shop (Mount Pleasant)

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Available! Real Estate – 804 Meeting Street, Downtown Charleston

Downtown Charleston Office / Showroom Space

804 Meeting Street
2,000 square feet of office / showroom space on the peninsula ready for occupancy!
Building features 4 private offices, large conference room, open showroom fit for product displays or cubicles, kitchenette, shared bathrooms, off-street parking. Easy access to I-26 and Ravenel Bridge.
Unique downtown location with free parking!
\$2,000 per month + tax / insurance.

The property is being marketed for lease by Thomas Kennedy at Lat Purser & Associates, Inc. Call today for information and showings: 843.884.1104.

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Ideas from the Regional Restaurant Scene -- Restaurant Week Promotion

In January, the South Carolina Hospitality Association helped organize Restaurant Week to promote participating restaurants in five S.C. cities (including Charleston)

through special multi-course meal and drink deals. The effort encouraged dining traffic in a traditionally slow time of year for restaurants. Check out the organization's website for a list of participating restaurants and offer feedback and comments for future efforts. These regional efforts could be localized to promote a neighborhood's restaurants or even a particular street or city block's restaurants. Get creative with your neighbors to drum up business!

<http://www.restaurantweekcharleston.com/>

The Charleston Restaurant Report is a quarterly email newsletter produced by Thomas Kennedy and distributed to stakeholders in the Charleston-area restaurant economy. Please email comments and suggestions to thomas.kennedy@latpurser.com

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