

COVID 19 DINING PRECAUTIONS

- Nook is already a small restaurant with limited seating. We have only one seating each night (no table turns) so there no risk of not knowing if your dining table has been sanitized or not before you sit down if another party was seated at your table before you. Less guests = less opportunity for risk of exposure than at a larger restaurant
- Excellent contact tracing as we are reservation only.
- ALL staff wear a mask, per Dane county mandate. Guests are also required to wear a mask when entering and when not seated at their designated reserved table (this includes going to the restroom). We have disposable masks for purchase if a guest forgets to bring theirs.
- Noah and Julie Przybylski are the restaurant owners and operators (from the same household). We have no cooks and currently only have 1 server working each service only. Our staff and ourselves are dedicated to maintaining small social circles and practicing CDC and Dane County guidelines when not at work. Less staff = less opportunity for risk or exposure
- Nook is still a “communal” dining experience with the only difference being that each party is seated 6 feet away from other parties. Everyone still arrives at the same time each night for the meal and is presented the same way as before the pandemic. Nook is following continued CDC and Dane County guidelines for capacity as well.
- Hand sanitizers have been installed for all staff and guest use at the front and back doors of the restaurant.
- All menus (including drink menus) are disposable and are left on the table throughout the duration of the meal. Guests are welcome to take home if they wish, otherwise, the menus are recycled at the end of every night.
- Before every service, one of the owners personally sanitizes every surface commonly touched before any guests or staff enter.
- Checkbooks and pens for signing bills are also sanitized after every exposure to customers.