

Wesley Heights



14K sq ft

2200 Thrift Rd, Charlotte, NC 28208

(800) 803-2514

As our flagship location in Charlotte and our largest facility, Wesley Heights is in the bustling neighborhood of Lower Tuck less than a mile from Uptown Charlotte. Our recently renovated front of house includes two restaurants: a full-service restaurant spot, Restaurant Constance, and a fast-casual restaurant, What the Fries, both well-known in the Charlotte food scene.

Best suited for:

cloud kitchens, pick-up and delivery kitchens, food trucks, chefs, restaurant innovators, growing and innovative franchise concepts, specialty food producers

STANDOUTS

Our trained, on-site facility team are operational professionals with decades of experience in food and beverage.

Tap into strategic partnerships with Toast, Sysco and ServSafe education to access exclusive pricing for City Kitch members.

We assist our members from the very beginning, starting with the permitting processes for the Department of Health and the Department of Agriculture.

Onsite amenities include food truck plan reviews, linen services, utilities, pest maintenance, and specialized facility cleaning.

We make it easy for you to focus on food by streamlining operations through our online customer portal and scheduling system in the shared kitchen.

Access exclusive ServSafe Food Handler, Manager, and Alcohol training for City Kitch members and employees through Raise the Grade.

MORE THAN A KITCHEN

YOUR CULINARY COMMUNITY



OFFERINGS



1 full-service restaurant space

- Front of house
- Private production space
- Private walk-in refrigerator

1 fast casual restaurant space

- Front of house
- Private production space

Private suites without commercial hood

- Private production space
- Private storage space
- Access to fully equipped hotline for production

Private suites with commercial hood

- Private prep space
- Private storage space

Food truck parking

- Private production space
- Private storage space

Dedicated spaces

- Dedicated parking space
- Charging stations
- Gray and fresh water exchange
- Grease disposal





“This is a step to build your brand if you take it seriously and put in the work. This is the best deal in the market you're going to get, if it wasn't I wouldn't be here.”

- Jeffrey Sanchez
LA ISLA TROPICAL

Community of food businesses

Share ideas and inspiration from your fellow peers

Commercial kitchen

Hotline with natural gas
Commercial prep sinks
Commercial dishwasher
Commercial prep tables
Commercial refrigeration
Secure 24x7 access

Premium equipment

Convection and combi ovens
Tilt skillet
Smoker
Blast chiller
Ranges
Flattops

Facility Services

Facility management
Permit support
Food safety chemicals
Pest elimination
Electricity, gas and water
Trash service

Wireless internet

Grow your business online

Bulk ordering

Access to bulk food and supply ordering and delivery to facility



CITY KITCH

FRONT OF HOUSE

“Don’t let fear deter you from following your dreams. It won’t always be easy, but it will be worth it. And this is the perfect place to start. With a location close to uptown and walk-in traffic, you can take advantage of this opportunity to succeed.”

- Carlos Abrahams
CRAV’N CARIBBEAN

Access to TCK To-Go platform

- Access to take-out and delivery from the facility
- Restaurant management and on-site ordering platform
- Menu design and support
- Menu collaboration with other community members
- Website ordering platform

Access to TCK Catering platform

- Access to catering from the facility
- Catering online ordering platform
- Delivery support
- Menu collaboration with other community members
- Website ordering platform

Access to marketing support

- Logo, brand story, photography, social media

Access to private event bookings

- Private chef
- Food truck

