


Greensboro

 12K sq ft

 601 Milner Dr, Greensboro, NC 27410

 (800) 803-2514

Our Greensboro location opened in 2022 as City Kitch's first expansion from the Charlotte market right next to Guilford College. With the full-service restaurant, ZeeYum Kitchen, in the lobby, Greensboro has the best of both worlds with 15 private prep suites and the largest shared kitchen space of all three facilities.

Best suited for:

cloud kitchens, pick-up and delivery kitchens, food trucks, chefs, restaurant innovators, growing and innovative franchise concepts, specialty food producers, meal prep businesses, caterers, bakers, product developers, culinary instructors, pop up concepts

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 fast casual restaurant space

Front of house

Private production space

Private suites with commercial hood

Private prep space

Private storage space

Private suites without commercial hood

Private production space

Private storage space

Access to fully equipped hotline for production

Shared kitchen packages

Access to prep space in open kitchen

Dedicated dry storage

Dedicated cold storage

Access to fully equipped hotline for production

Food truck parking

Private production space

Private storage space

Dedicated spaces

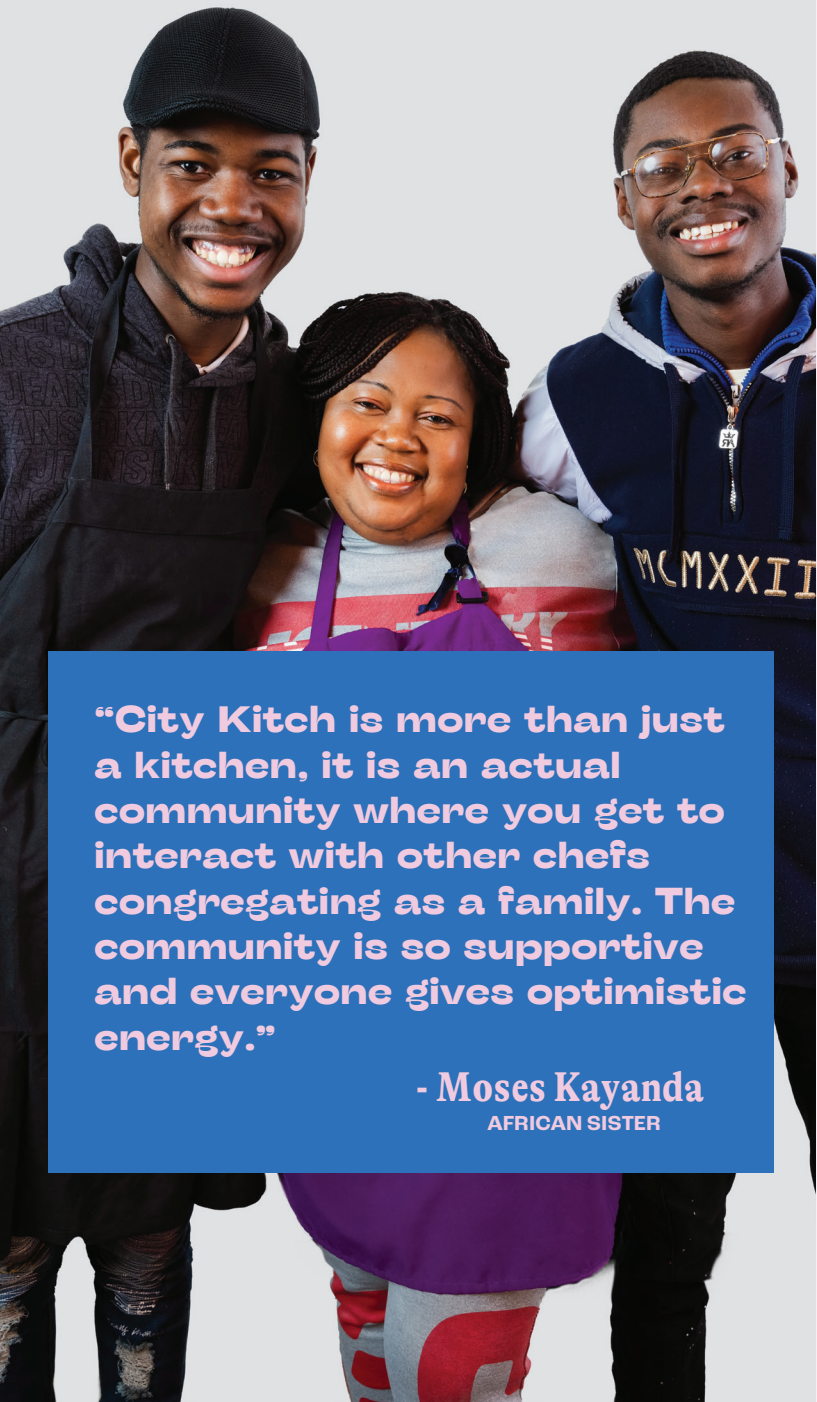
Dedicated prep space in open kitchen

Dedicated dry storage

Dedicated cold storage

Access to fully equipped hotline for production





“City Kitch is more than just a kitchen, it is an actual community where you get to interact with other chefs congregating as a family. The community is so supportive and everyone gives optimistic energy.”

- Moses Kayanda
AFRICAN SISTER

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

“When we heard about the City Kitch opening in our hometown, we were super excited. We knew it would be the smartest move for us. Two years later, our business is thriving with 3 food truck units. Having the City Kitch as our operating center has helped us tremendously with our growth!”

- Gary Rello
TACO BROS

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

