Busser Job Description and Responsibilities
The busser as a part of our support staff is tasked with aiding the success of the restaurant as a whole by maintaining the tables and sidework during a busy service.

- The first priority of a busser is the turning of tables, clearing and resetting as a whole
- Secondarily, before, during and at the end of the night bussers are an integral part of completing and maintaining sidework, polishing, running glassware, restocking all 4 stations in the dining room (including the bar), making set-ups, emptying full linens, bus tubs (from the bar) and recycling
- During shift the busser is responsible for bread service and keeping enough bread for service

Runner Job Description and Responsibilities
The runner as a part of our support staff will work directly with the kitchen. They are responsible for a full knowledge of all dinner menu items, tables and seat numbers. Additionally, it is important that the runner be aware of all allergies in dishes.

- The runner's first priority is mainly to deliver food from the kitchen to the appropriate table and seat number
- All food delivered to a guest should be described as it is placed on the table, any extra time between running and delivering food should be a time to check that guests have all that they need (fresh black pepper, grated cheese, all utensils and share plates)
    - A runner will get the guest appropriate utensils if they don't have what they need to eat their meal or immediately notify a server
- Runners can help on the line as directed by the chef/sous chef with plating of desserts etc.