

Tri-State 100

The Chef-Driven Hit List · NY · NJ · CT · Westchester · NYC

One hundred chef-driven, chef-owned, and family-operated restaurants across the New York tri-state area. Every entry includes phone, email (88 of 100), a personalized subject line, and a ready-to-send opening email. Built for Chad.

100

Total Prospects

10

Hot

30

Warm

60

Cold

For
Chad Villaflor
Business Development Specialist

Territory
NY Tri-State
NYC · NJ · CT · LI · Westchester

Voice
Peer to Peer
"Our clients include Chateau on the Lake"

How To Use This Book

This book has three tiers by rating. **Hot (10)** and **Warm (30)** get full detail cards with a prominent subject line, a personalized opening email, and pitch angle. **Cold (60)** gets a compact table so you can scan and dial through. Every restaurant has a subject line ready to paste into Gmail.

The play: Work Hot first for the week. Book meetings. Log every touch in Zoho. Founder's 50 locks Core at two hundred and ninety-nine dollars a month for life on the first fifty operators nationwide.

Hot — 10 Priority Targets

Call this week. Book meetings. Log every touch.

1. The Cottage

Westport, CT · Full House Hospitality Group · Seasonal American · European-based · farm-driven

HOT

PHONE

(203) 557-3701

EMAIL

info@thecottagewestport.com

CHEF / OWNER · Chef-Owner

Brian Lewis (Chef/Owner), Ralph León (Director of Operations), Fernando Oliveira (Manager, Westport)

RECOGNITION

3-time James Beard finalist, Best Chef Northeast 2025

PITCH ANGLE

Chef-owner running multiple seasonal-menu concepts with weekly-changing farm-driven menus — PlatePrep nails costing on menus that turn over constantly.

OPENING EMAIL · SUBJECT

The Cottage + PlatePrep — a note from another chef-owner

Hi Brian —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed The Cottage — seasonal american · european-based · farm-driven. 3-time James Beard finalist, Best Chef Northeast 2025. That's a Connecticut operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for The Cottage: Chef-owner running multiple seasonal-menu concepts with weekly-changing farm-driven menus — PlatePrep nails costing on menus that turn over constantly.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

2. Razza

Jersey City, NJ · Independent · Wood-fired artisanal pizza · local ingredients · natural wine

HOT

PHONE

(201) 356-9348

EMAIL

dan@razzanj.com

CHEF / OWNER · Chef-Owner

Dan Richer

RECOGNITION
Only US pizzeria with 3-star NYT review; 6x James Beard nominee, 2025 finalist

PITCH ANGLE
Ingredient-obsessed chef-owner (local flour, single-source) — PlatePrep tracks yield on premium single-ingredient sourcing that defines his margins.

OPENING EMAIL · SUBJECT
Razza + PlatePrep — a note from another chef-owner

Hi Dan —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Razza — wood-fired artisanal pizza · local ingredients · natural wine. Only US pizzeria with 3-star NYT review; 6x James Beard nominee, 2025 finalist. That's a New Jersey operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Razza: Ingredient-obsessed chef-owner (local flour, single-source) — PlatePrep tracks yield on premium single-ingredient sourcing that defines his margins.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

3. Elements

HOT

Princeton, NJ · Independent · Technique-driven New American · tasting menu

PHONE (609) 921-9463	EMAIL heather@elementsprinceton.com	CHEF / OWNER · Chef-Owner Scott Anderson (Executive Chef and Co-Owner), Stephen Distler (Owner), Mike Ryan (Chef de Cuisine)
--------------------------------	---	---

RECOGNITION
Multi-time James Beard Best Chef Mid-Atlantic semifinalist

PITCH ANGLE
High-cost tasting menu built on foraged/local product — PlatePrep protects margin on an ever-changing prix-fixe.

OPENING EMAIL · SUBJECT
Elements + PlatePrep — a note from another chef-owner

Hi Scott —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Elements — technique-driven new american · tasting menu. Multi-time James Beard Best Chef Mid-Atlantic semifinalist. That's a New Jersey operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Elements: High-cost tasting menu built on foraged/local product — PlatePrep protects margin on an ever-changing prix-fixe.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

4. Lita

HOT

Aberdeen, NJ · Heirloom Kitchen group (w/ Neilly Robinson) · Contemporary Iberian · wood-burning hearth

PHONE

(732) 696-8517

EMAIL

info@thelovelylita.com

CHEF / OWNER · Chef-Owner

David Viana (Executive Chef), Neilly Robinson (Managing Director), Mike (Chef de Cuisine), Ricardo Rodriguez (Bar Manager), Nicole Castro Garro (Wine

RECOGNITION

2025 James Beard Best Chef Mid-Atlantic semifinalist

PITCH ANGLE

Chef-owner of a multi-concept group (Lita, Heirloom Kitchen, Judy's) — group-level food-cost visibility is exactly PlatePrep's higher-ACV play.

OPENING EMAIL · SUBJECT

Lita + PlatePrep — a note from another chef-owner

Hi David —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Lita — contemporary iberian · wood-burning hearth. 2025 James Beard Best Chef Mid-Atlantic semifinalist. That's a New Jersey operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Lita: Chef-owner of a multi-concept group (Lita, Heirloom Kitchen, Judy's) — group-level food-cost visibility is exactly PlatePrep's higher-ACV play.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

5. Millwright's

Simsbury, CT · Tanda Hospitality (multiple CT locations) · New American fine dining in a 17th-c. mill

HOT

PHONE

(860) 651-5500

EMAIL

info@millwrightsrestaurant.com

CHEF / OWNER · Chef-Owner

Tyler Anderson (Chef/Owner)

RECOGNITION

James Beard-nominated chef

PITCH ANGLE

Chef-owner running multiple CT concepts — multi-unit recipe/cost standardization is PlatePrep's sweet spot.

OPENING EMAIL · SUBJECT

Millwright's + PlatePrep — a note from another chef-owner

Hi Tyler —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Millwright's — new american fine dining in a 17th-c. mill. James Beard-nominated chef. That's a Connecticut operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Millwright's: Chef-owner running multiple CT concepts — multi-unit recipe/cost standardization is PlatePrep's sweet spot.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

6. Augustine's Salumeria

Mamaroneck, NY · Independent (w/ Brianne Myers) · Farm-driven Italian · house salumi · pasta

HOT

PHONE

(914) 315-6541

EMAIL

info@augustinesny.com

CHEF / OWNER · Chef-Owner

Marc Taxiera (Chef/Owner), Brianne Myers (General Manager/Owner)

RECOGNITION

MICHELIN Guide listed; USA Today NY Restaurant of the Year 2025; Wine Spectator award

PITCH ANGLE

Husband-wife chef-owners doing house salumi + fresh pasta — PlatePrep tracks yield on whole-animal and dough programs.

OPENING EMAIL · SUBJECT

Augustine's Salumeria + PlatePrep — a note from another chef-owner

Hi Marc —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Augustine's Salumeria — farm-driven italian · house salumi · pasta. MICHELIN Guide listed; USA Today NY Restaurant of the Year 2025; Wine Spectator award. That's a Westchester County operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Augustine's Salumeria: Husband-wife chef-owners doing house salumi + fresh pasta — PlatePrep tracks yield on whole-animal and dough programs.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

7. Match

South Norwalk, CT · Match group (Match, Match Burger Lobster) · New American · global technique

HOT

PHONE

(203) 852-1088

EMAIL

mstorch@matchsono.com

CHEF / OWNER · Chef-Owner

Matt Storch (Chef/Owner), Susan McConnell (General Manager/Owner)

RECOGNITION

Food Network *Chopped* winner; cooked at James Beard House

PITCH ANGLE

Chef-owner of a small CT group with a seasonal, globally influenced menu — PlatePrep gives multi-unit cost control.

OPENING EMAIL · SUBJECT

Match + PlatePrep — a note from another chef-owner

Hi Matt —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Match — new american · global technique. Food Network *Chopped* winner; cooked at James Beard House. That's a Connecticut operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Match: Chef-owner of a small CT group with a seasonal, globally influenced menu — PlatePrep gives multi-unit cost control.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

8. Kawa Ni

Westport, CT · Bill Taibe group (Kawa Ni Westport, Kawa Ni Denver) · Japanese izakaya · seasonal small plates

HOT

PHONE

(203) 557-8775

EMAIL

sarah@kawaniwestport.com

CHEF / OWNER · Chef-Owner

Bill Taibe (Chef/Owner), Rachel Taibe (Wife)

RECOGNITION

NYT-reviewed "a gem"

PITCH ANGLE

Chef-owner scaling an izakaya brand into a second state — group-wide recipe/cost management is PlatePrep's higher-ACV pitch.

OPENING EMAIL · SUBJECT

Kawa Ni + PlatePrep — a note from another chef-owner

Hi Bill —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Kawa Ni — japanese izakaya · seasonal small plates. NYT-reviewed "a gem". That's a Connecticut operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Kawa Ni: Chef-owner scaling an izakaya brand into a second state — group-wide recipe/cost management is PlatePrep's higher-ACV pitch.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

9. North Fork Table & Inn

HOT

Southold, NY · Independent · Farm-to-table American · local seafood & produce

PHONE

(631) 765-0177

EMAIL

nfti-reservations@jfresteraurants.com

CHEF / OWNER · Chef-Owner

John Fraser (Chef/Owner), Carlton Halaby (Chef de Cuisine), Amy Racine (Beverage Director), Sofia Schlieben (Corporate Pastry Chef)

RECOGNITION

MICHELIN-starred chef (owner); Newsday Top 50 LI 2025

PITCH ANGLE

Michelin-caliber farm-to-table where hyper-local sourcing swings cost weekly — PlatePrep keeps the seasonal menu profitable.

OPENING EMAIL · SUBJECT

North Fork Table & Inn + PlatePrep — a note from another chef-owner

Hi John —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed North Fork Table & Inn — farm-to-table american · local seafood & produce. MICHELIN-starred chef (owner); Newsday Top 50 LI 2025. That's a Long Island operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for North Fork Table & Inn: Michelin-caliber farm-to-table where hyper-local sourcing swings cost weekly — PlatePrep keeps the seasonal menu profitable.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

10. Le Fat Poodle

Old Greenwich, CT · Vidyarthi group (Le Penguin, Le Fat Poodle) · Globally inspired French bistro

HOT

PHONE

(203) 717-1515

EMAIL

lefatpoodle@hotmail.com

CHEF / OWNER · Chef-Owner

Antoine Blech (Owner), Anshu Vidyarthi (Owner)

RECOGNITION

NYT-reviewed

PITCH ANGLE

Chef-owner running multiple Greenwich concepts — multi-unit food-cost is PlatePrep's core value.

OPENING EMAIL · SUBJECT

Le Fat Poodle + PlatePrep — a note from another chef-owner

Hi Anshu —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Le Fat Poodle — globally inspired french bistro. NYT-reviewed. That's a Connecticut operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Le Fat Poodle: Chef-owner running multiple Greenwich concepts — multi-unit food-cost is PlatePrep's core value.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

Warm — 30 Second Wave

Second-touch after Hot list
has been worked twice.

11. Zeppoli

Collingswood, NJ · Independent · Sicilian · 35-seat BYO

WARM

PHONE

—

EMAIL

—

CHEF / OWNER · Chef-Owner

Joseph Baldino

RECOGNITION

James Beard Best Chef semifinalist; The Digest 30 Best NJ 2025

PITCH ANGLE

Small, high-craft Sicilian BYO — tight margins on a focused menu are ideal for plate-cost tooling.

OPENING EMAIL · SUBJECT

Zeppoli + PlatePrep — a note from another chef-owner

Hi Joey —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Zeppoli — sicilian · 35-seat byo. James Beard Best Chef semifinalist; The Digest 30 Best NJ 2025. That's a New Jersey operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Zeppoli: Small, high-craft Sicilian BYO — tight margins on a focused menu are ideal for plate-cost tooling.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

12. Osteria Crescendo

Westwood, NJ · Robbie Felice group (Osteria Crescendo, Viaggio, PastaRAMEN) · Old-world Italian · pasta backbone

WARM

PHONE

(201) 722-1900

EMAIL

info@osteriacrescendo.com

CHEF / OWNER · Chef-Owner

Robbie Felice (Executive Chef/Owner), Joe Felice (Owner),
Tommy Voter (Director of Operations)

RECOGNITION

NJ Monthly 40 Best; The Digest 30 Best NJ 2025

PITCH ANGLE

Chef-owner scaling a 3-concept Italian group — house-pasta yield tracking across units is PlatePrep's win.

OPENING EMAIL · SUBJECT

Osteria Crescendo + PlatePrep — a note from another chef-owner

Hi Robbie —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Osteria Crescendo — old-world italian · pasta backbone. NJ Monthly 40 Best; The Digest 30 Best NJ 2025. That's a New Jersey operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Osteria Crescendo: Chef-owner scaling a 3-concept Italian group — house-pasta yield tracking across units is PlatePrep's win.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

13. Saddle River Inn

Saddle River, NJ · Jamie Knott group (Saddle River Inn, Madame) · Contemporary French fine dining

WARM

PHONE

(201) 825-4016

EMAIL

info@saddleriverinn.com

CHEF / OWNER · Chef-Owner

Jamie Knott

RECOGNITION

NJ Monthly 40 Best; The Digest 30 Best NJ 2025

PITCH ANGLE

High-end French with a second concept (Madame) — PlatePrep manages costly fine-dining ingredients across both.

OPENING EMAIL · SUBJECT

Saddle River Inn + PlatePrep — a note from another chef-owner

Hi Jamie —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Saddle River Inn — contemporary french fine dining. NJ Monthly 40 Best; The Digest 30 Best NJ 2025. That's a New Jersey operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Saddle River Inn: High-end French with a second concept (Madame) — PlatePrep manages costly fine-dining ingredients across both.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

14. Stone Creek Inn

East Quogue, NY · Independent · Fine dining · French-influenced

WARM

PHONE

(631) 653-6770

EMAIL

kory@stonecreekinn.com

CHEF / OWNER · Chef-Owner

Christian Mir, Elaine DiGiacomo

RECOGNITION

Newsday Top 50 Long Island 2025 (Fine Dining)

PITCH ANGLE

Chef-owner fine-dining destination in the Hamptons — seasonal cost swings make plate-level tracking valuable.

OPENING EMAIL · SUBJECT

Stone Creek Inn + PlatePrep — a note from another chef-owner

Hi Christian —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Stone Creek Inn — fine dining · french-influenced. Newsday Top 50 Long Island 2025 (Fine Dining). That's a Long Island operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Stone Creek Inn: Chef-owner fine-dining destination in the Hamptons — seasonal cost swings make plate-level tracking valuable.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

15. The Whelk

Westport, CT · Tullio group (The Whelk, Massi Co.) · Seafood bar · sustainable seafood · local produce

WARM

PHONE

(203) 557-0902

EMAIL

mass@thewhelkwestport.com

CHEF / OWNER · Chef-Owner

Massimo Tullio (Owner), Nico Rainey-Ray (General Manager),
Zach Hinman (Chef), Ingrid Paronich (Manager)

RECOGNITION

Longtime Saugatuck seafood destination; CTbites-covered

PITCH ANGLE

Chef-owner running two Westport concepts with an ever-changing seafood menu — daily catch costing is PlatePrep's forte.

OPENING EMAIL · SUBJECT

The Whelk + PlatePrep — a note from another chef-owner

Hi Massimo —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed The Whelk — seafood bar · sustainable seafood · local produce. Longtime Saugatuck seafood destination; CTbites-covered. That's a Connecticut operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for The Whelk: Chef-owner running two Westport concepts with an ever-changing seafood menu — daily catch costing is PlatePrep's forte.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

16. Oyster Club

WARM

Mystic, CT · 83 Restaurant Group (Oyster Club, Port of Call) · New England seafood · farm/sea-to-table

PHONE

(860) 415-9266

EMAIL

info@oysterclubct.com

CHEF / OWNER · Executive Chef

Renee Touponce (Chef/Partner), Jade Ayala (Beverage Program)

RECOGNITION

James Beard Best Chef Northeast semifinalist

PITCH ANGLE

JB-nominated chef running two Mystic seafood concepts — daily-catch yield and cross-unit costing fit PlatePrep.

OPENING EMAIL · SUBJECT

Oyster Club + PlatePrep — a note from another chef-owner

Hi Renée —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Oyster Club — new england seafood · farm/sea-to-table. James Beard Best Chef Northeast semifinalist. That's a Connecticut operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Oyster Club: JB-nominated chef running two Mystic seafood concepts — daily-catch yield and cross-unit costing fit PlatePrep.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

17. Battello

Jersey City, NJ · DePersio group (Battello, Ember & Eagle) · New American · waterfront

WARM

PHONE

(201) 798-1798

EMAIL

info@battellojc.com

CHEF / OWNER · Chef-Owner

Ryan DePersio (Chef/Partner), Dominique Borzomati (Director of Events)

RECOGNITION

NJ Monthly 40 Best

PITCH ANGLE

Chef-owner of a multi-concept group — cross-unit costing is the higher-ACV pitch.

OPENING EMAIL · SUBJECT

Battello + PlatePrep — a note from another chef-owner

Hi Ryan —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Battello — new american · waterfront. NJ Monthly 40 Best. That's a New Jersey operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Battello: Chef-owner of a multi-concept group — cross-unit costing is the higher-ACV pitch.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

18. Judy's

Asbury Park, NJ · Heirloom Kitchen group · Jewish-Italian · NJ red-sauce classics

WARM

PHONE

—

EMAIL

info@judyandharrys.com

CHEF / OWNER · Chef-Owner

David Viana (Chef/Owner), Neilly Robinson (Owner/Managing Director), Bridget Ramsey (Beverage Director), Nicole Garro Castro (Wine Director)

RECOGNITION

The Digest 30 Best NJ 2025

PITCH ANGLE

Second Viana concept — group-level standardization multiplies PlatePrep's value.

OPENING EMAIL · SUBJECT

Judy's + PlatePrep — a note from another chef-owner

Hi David —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Judy's — jewish-italian · nj red-sauce classics. The Digest 30 Best NJ 2025. That's a New Jersey operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Judy's: Second Viana concept — group-level standardization multiplies PlatePrep's value.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

19. Lula

Ridgewood, NJ · Independent · Elevated seasonal New American · BYO

WARM

PHONE

(201) 301-0301

EMAIL

lularidgewood@gmail.com

CHEF / OWNER · Chef-Owner

Conor Browne (Owner and Executive Chef), Randall DeFalco (Chef de Cuisine)

RECOGNITION

NJ Monthly 40 Best; The Digest 30 Best NJ 2025

PITCH ANGLE

Chef-owned seasonal BYO — cozy, cost-sensitive independent, prime Core-tier fit.

OPENING EMAIL · SUBJECT

Lula + PlatePrep — a note from another chef-owner

Hi Conor —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Lula — elevated seasonal new american · byo. NJ Monthly 40 Best; The Digest 30 Best NJ 2025. That's a New Jersey operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Lula: Chef-owned seasonal BYO — cozy, cost-sensitive independent, prime Core-tier fit.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

20. Community Table

Washington, CT · Independent · Scandinavian-influenced New American · farm-fresh

WARM

PHONE

(860) 868-9354

EMAIL

joann@communitytablect.com

CHEF / OWNER · Executive Chef

Marco A. Moreira (Interim Chef), Jo-Ann Makovitzky (Managing Partner), Keith and Peggy Anderson (Original Owners)

RECOGNITION

James Beard Best Chef Northeast semifinalist; NYT-reviewed

PITCH ANGLE

Farm-fresh Litchfield County fine dining with JB recognition — seasonal sourcing volatility is PlatePrep's core use case.

OPENING EMAIL · SUBJECT

Community Table + PlatePrep — a note from another chef-owner

Hi Christian —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Community Table — scandinavian-influenced new american · farm-fresh. James Beard Best Chef Northeast semifinalist; NYT-reviewed. That's a Connecticut operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Community Table: Farm-fresh Litchfield County fine dining with JB recognition — seasonal sourcing volatility is PlatePrep's core use case.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

21. Casa Enrique

WARM

Long Island City (Queens), NY · Independent · Regional Mexican (Chiapas)

PHONE

—

EMAIL

casaenriquelic@gmail.com

CHEF / OWNER · Chef-Owner

Cosme Aguilar (Chef), Luis Aguilar (Restaurateur)

RECOGNITION

MICHELIN Guide (one-star, Queens)

PITCH ANGLE

Michelin-starred chef-owned Mexican in Queens — PlatePrep protects margin on a scratch, from-Mexico menu.

OPENING EMAIL · SUBJECT

Casa Enrique + PlatePrep — a note from another chef-owner

Hi Cosme —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Casa Enrique — regional mexican (chiapas). MICHELIN Guide (one-star, Queens). That's a New York City operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Casa Enrique: Michelin-starred chef-owned Mexican in Queens — PlatePrep protects margin on a scratch, from-Mexico menu.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

22. Le Penguin

WARM

Greenwich, CT · Vidyarthi group (Le Penguin, Le Fat Poodle) · French bistro

PHONE

(203) 717-1200

EMAIL

lepenguinbistro@hotmail.com

CHEF / OWNER · Chef-Owner

Antoine Blech, Anshu Vidyarthi (Owners)

RECOGNITION

GQ Top New Restaurant of the Year

PITCH ANGLE

Second Greenwich concept from the same chef-owner — group costing across French bistros fits PlatePrep.

OPENING EMAIL · SUBJECT

Le Penguin + PlatePrep — a note from another chef-owner

Hi Anshu —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Le Penguin — french bistro. GQ Top New Restaurant of the Year. That's a Connecticut operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Le Penguin: Second Greenwich concept from the same chef-owner — group costing across French bistros fits PlatePrep.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

23. Summit House

WARM

Summit, NJ · Independent · Upscale American · seafood towers · deep wine list

PHONE

(908) 273-6000

EMAIL

info@summithousenj.com

CHEF / OWNER · Executive Chef

AJ Capella (Executive Chef)

RECOGNITION

NJ Monthly 40 Best; The Digest 30 Best NJ 2025

PITCH ANGLE

Named-chef upscale American with seafood towers — high-value proteins demand yield discipline.

OPENING EMAIL · SUBJECT

Summit House + PlatePrep — a note from another chef-owner

Hi AJ —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Summit House — upscale american · seafood towers · deep wine list. NJ Monthly 40 Best; The Digest 30 Best NJ 2025. That's a New Jersey operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Summit House: Named-chef upscale American with seafood towers — high-value proteins demand yield discipline.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

24. Fiorentini

Rutherford, NJ · Independent (w/ Brenda De Ieso) · Authentic Tuscan Italian · seasonal

WARM

PHONE

(973) 721-3404

EMAIL

info@fiorentinirest.com

CHEF / OWNER · Chef-Owner

Antonio De Ieso (Owner & Head Chef), Brenda De Ieso (Co-founder)

RECOGNITION

NJ Monthly 40 Best; The Digest 30 Best NJ 2025

PITCH ANGLE

Husband-wife chef-owners with seasonal Italian menus — PlatePrep tracks pasta/produce yield.

OPENING EMAIL · SUBJECT

Fiorentini + PlatePrep — a note from another chef-owner

Hi Antonio —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Fiorentini — authentic tuscan italian · seasonal. NJ Monthly 40 Best; The Digest 30 Best NJ 2025. That's a New Jersey operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Fiorentini: Husband-wife chef-owners with seasonal Italian menus — PlatePrep tracks pasta/produce yield.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

25. Zinc

WARM

New Haven, CT · Independent · Farm-to-table New American · global influence

PHONE

(203) 624-0507

EMAIL

sdaddio@zincnewhaven.com

CHEF / OWNER · Chef-Owner

Alexander Clark (Owner), Sean D'Addio (General Manager), Emily Dokas (Special Events and Hospitality Manager), David Pollock (Special Events and Hospi

RECOGNITION

New Haven farm-to-table mainstay

PITCH ANGLE

Chef-owned farm-to-table anchoring downtown New Haven — seasonal sourcing costing fits PlatePrep.

OPENING EMAIL · SUBJECT

Zinc + PlatePrep — a note from another chef-owner

Hi Denise —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Zinc — farm-to-table new american · global influence. New Haven farm-to-table mainstay. That's a Connecticut operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Zinc: Chef-owned farm-to-table anchoring downtown New Haven — seasonal sourcing costing fits PlatePrep.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

26. Clemmy's

Waretown, NJ · Independent · Seasonal New American · tiny BYO

WARM

PHONE

(609) 891-4066

EMAIL

clemmysrestaurant@gmail.com

CHEF / OWNER · Chef-Owner

Allen Walski, Carolyn Walski

RECOGNITION

NJ Monthly 40 Best; The Digest 30 Best NJ 2025

PITCH ANGLE

Tiny chef-owned BYO with local seafood focus — precisely the small operator PlatePrep serves.

OPENING EMAIL · SUBJECT

Clemmy's + PlatePrep — a note from another chef-owner

Hi Allen —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Clemmy's — seasonal new american · tiny byo. NJ Monthly 40 Best; The Digest 30 Best NJ 2025. That's a New Jersey operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Clemmy's: Tiny chef-owned BYO with local seafood focus — precisely the small operator PlatePrep serves.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

27. Ram & Rooster

Metuchen, NJ · Independent · Tasting counter · New American x Chinese technique

WARM

PHONE

(732) 662-1041

EMAIL

admin@ramandroosternj.com

CHEF / OWNER · Chef-Owner

Sean Yan (Owner / Executive Chef), Roselyn Achacoso (Chef de Cuisine), Derrick Bradley (Sous Chef)

RECOGNITION

NJ Monthly 40 Best; The Digest 30 Best NJ 2025

PITCH ANGLE

Chef-owned multi-course tasting counter — high-cost tasting format needs tight yield control.

OPENING EMAIL · SUBJECT

Ram & Rooster + PlatePrep — a note from another chef-owner

Hi Sean —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Ram & Rooster — tasting counter · new american x chinese technique. NJ Monthly 40 Best; The Digest 30 Best NJ 2025. That's a New Jersey operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Ram & Rooster: Chef-owned multi-course tasting counter — high-cost tasting format needs tight yield control.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

28. Blue Hill at Stone Barns

Pocantico Hills, NY · Blue Hill group · Farm-to-table tasting · whole-farm sourcing

WARM

PHONE

(914) 366-9600

EMAIL

philippe@bluehillfarm.com

CHEF / OWNER · Chef-Owner

Dan Barber (Executive Chef/Co-Owner), David Barber (Co-Owner), Laureen Barber (Co-Owner)

RECOGNITION

MICHELIN Guide (star + Green Star); World's 50 Best listed

PITCH ANGLE

The apex farm-to-table tasting menu — hyper-variable ingredient yields are PlatePrep's ultimate use case.

OPENING EMAIL · SUBJECT

Blue Hill at Stone Barns + PlatePrep — a note from another chef-owner

Hi Dan —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Blue Hill at Stone Barns — farm-to-table tasting · whole-farm sourcing. MICHELIN Guide (star + Green Star); World's 50 Best listed. That's a Westchester County operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Blue Hill at Stone Barns: The apex farm-to-table tasting menu — hyper-variable ingredient yields are PlatePrep's ultimate use case.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

29. June BYOB

Collingswood, NJ · Independent · Classic/technique-driven French

WARM

PHONE

(856) 240-7041

EMAIL

info@junebyob.com

CHEF / OWNER · Chef-Owner

Richard Cusack, Christina Cusack

RECOGNITION

NJ Monthly 40 Best; The Digest 30 Best NJ 2025

PITCH ANGLE

Chef-owned French BYO — labor-intensive technique on a small footprint, ideal Core-tier target.

OPENING EMAIL · SUBJECT

June BYOB + PlatePrep — a note from another chef-owner

Hi Richard —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed June BYOB — classic/technique-driven french. NJ Monthly 40 Best; The Digest 30 Best NJ 2025. That's a New Jersey operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for June BYOB: Chef-owned French BYO — labor-intensive technique on a small footprint, ideal Core-tier target.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

30. Bailey's Backyard

Ridgefield, CT · Independent · Farm-to-table New American

WARM

PHONE

(203) 431-0796

EMAIL

sal@baileysbackyard.com

CHEF / OWNER · Executive Chef

Sal Bagliavio, Zach Campion

RECOGNITION

Longtime Fairfield County farm-to-table mainstay

PITCH ANGLE

Local-farm sourcing across seasons — plate-level cost tracking keeps the menu profitable.

OPENING EMAIL · SUBJECT

Bailey's Backyard + PlatePrep — a note from another chef-owner

Hi Forrest —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Bailey's Backyard — farm-to-table new american. Longtime Fairfield County farm-to-table mainstay. That's a Connecticut operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Bailey's Backyard: Local-farm sourcing across seasons — plate-level cost tracking keeps the menu profitable.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

31. Ora

Oradell, NJ · Independent · Refined Italian

WARM

PHONE

(201) 267-4304

EMAIL

—

CHEF / OWNER · Chef-Owner

Tom Silvestri (Co-Founder and Executive Chef), Lawrence Talis (Head Chef)

RECOGNITION

NJ Monthly 40 Best

PITCH ANGLE

Chef-owned Italian independent — house pasta and imported ingredients need yield discipline.

OPENING EMAIL · SUBJECT

Ora + PlatePrep — a note from another chef-owner

Hi Tom —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Ora — refined italian. NJ Monthly 40 Best. That's a New Jersey operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Ora: Chef-owned Italian independent — house pasta and imported ingredients need yield discipline.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

32. Verana

Norwood, NJ · Independent · Refined Italian

WARM

PHONE

(201) 347-6759

EMAIL

—

CHEF / OWNER · Chef-Owner

Giuseppe Agostino

RECOGNITION

NJ Monthly 40 Best

PITCH ANGLE

Chef-owned Italian independent — Core-tier fit for a single-location owner-operator.

OPENING EMAIL · SUBJECT

Verana + PlatePrep — a note from another chef-owner

Hi Giuseppe —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Verana — refined italian. NJ Monthly 40 Best. That's a New Jersey operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Verana: Chef-owned Italian independent — Core-tier fit for a single-location owner-operator.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

33. Grass & Bones

Mystic, CT · Independent · Butcher-driven New American · whole-animal

WARM

PHONE

—

EMAIL

—

CHEF / OWNER · Chef-Owner

James Wayman (Executive Chef/Partner), Dan Meiser (Owner/Partner), Aaron Laipply (Managing Partner)

RECOGNITION

CTbites-covered Mystic chef-owned restaurant/butcher

PITCH ANGLE

Chef-owned restaurant with an in-house butcher program — whole-animal yield is exactly what PlatePrep tracks.

OPENING EMAIL · SUBJECT

Grass & Bones + PlatePrep — a note from another chef-owner

Hi James —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Grass & Bones — butcher-driven new american · whole-animal. CTbites-covered Mystic chef-owned restaurant/butcher. That's a Connecticut operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Grass & Bones: Chef-owned restaurant with an in-house butcher program — whole-animal yield is exactly what PlatePrep tracks.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

34. F1rst

Hawthorne, NJ · Independent · Creative BYO tasting

WARM

PHONE

(973) 830-2119

EMAIL

adam@f1rstrestaurantnj.com

CHEF / OWNER · Chef-Owner

Adam Weiss

RECOGNITION

NJ Monthly 40 Best

PITCH ANGLE

Chef-owned creative BYO — small, ambitious menu that lives on cost precision.

OPENING EMAIL · SUBJECT

F1rst + PlatePrep — a note from another chef-owner

Hi Adam —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed F1rst — creative byo tasting. NJ Monthly 40 Best. That's a New Jersey operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for F1rst: Chef-owned creative BYO — small, ambitious menu that lives on cost precision.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

35. James on Main

WARM

Hackettstown, NJ · Independent · BYO prix-fixe · chef's tasting

PHONE

(908) 852-2131

EMAIL

chefbill@jamesonmain.net

CHEF / OWNER · Chef-Owner

William "Bill" Van Pelt (Owner & Executive Chef)

RECOGNITION

NJ Monthly 40 Best

PITCH ANGLE

Chef-owned prix-fixe BYO — fixed-price menus require locked-down plate costs.

OPENING EMAIL · SUBJECT

James on Main + PlatePrep — a note from another chef-owner

Hi Bill —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed James on Main — byo prix-fixe · chef's tasting. NJ Monthly 40 Best. That's a New Jersey operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for James on Main: Chef-owned prix-fixe BYO — fixed-price menus require locked-down plate costs.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

36. De Floret

Lambertville, NJ · Independent · Intimate seasonal · farmers-market driven

WARM

PHONE

(609) 397-7400

EMAIL

gail@gailpr.com

CHEF / OWNER · Chef-Owner

Dennis Foy (Proprietor/Executive Chef), Estella Quinones-Foy (Partner)

RECOGNITION

NJ Monthly 40 Best

PITCH ANGLE

Veteran chef-owner with a changing market menu — weekly cost recalcs are PlatePrep's specialty.

OPENING EMAIL · SUBJECT

De Floret + PlatePrep — a note from another chef-owner

Hi Dennis —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed De Floret — intimate seasonal · farmers-market driven. NJ Monthly 40 Best. That's a New Jersey operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for De Floret: Veteran chef-owner with a changing market menu — weekly cost recalcs are PlatePrep's specialty.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

37. Finch

Stockton, NJ · Independent · Modernist prix-fixe tasting

WARM

PHONE

(609) 460-4209

EMAIL

info@stocktoninn.com

CHEF / OWNER · Executive Chef

Bob Truitt (Executive Chef), Anthony Rudolf (Managing Director)

RECOGNITION

NJ Monthly 40 Best

PITCH ANGLE

Modernist tasting menu — precise portioning and yield are core to the format.

OPENING EMAIL · SUBJECT

Finch + PlatePrep — a note from another chef-owner

Hi Bob —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Finch — modernist prix-fixe tasting. NJ Monthly 40 Best. That's a New Jersey operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Finch: Modernist tasting menu — precise portioning and yield are core to the format.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

38. Cava Wine Bar

New Canaan, CT · Independent · Wine bar · Mediterranean small plates

WARM

PHONE

(203) 966-6946

EMAIL

info@cavawinebarct.com

CHEF / OWNER · Chef-Owner

Nube Siguenza, Kleber Siguenza, Vicente Siguenza

RECOGNITION

Longtime New Canaan chef-owned spot

PITCH ANGLE

Chef-owner running a wine bar + kitchen — small-plate costing and wine inventory fit PlatePrep.

OPENING EMAIL · SUBJECT

Cava Wine Bar + PlatePrep — a note from another chef-owner

Hi Nube —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Cava Wine Bar — wine bar · mediterranean small plates. Longtime New Canaan chef-owned spot. That's a Connecticut operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Cava Wine Bar: Chef-owner running a wine bar + kitchen — small-plate costing and wine inventory fit PlatePrep.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

39. The Saint Clair

Montclair, NJ · Independent · Seasonal · multi-daypart American

WARM

PHONE

—

EMAIL

hello@thesaintclairnj.com

CHEF / OWNER · Chef-Owner

Leia Gaccione (Chef-Owner)

RECOGNITION

The Digest 30 Best NJ 2025

PITCH ANGLE

Chef-owned multi-daypart operation in NJ's hottest dining town — daypart costing complexity fits PlatePrep.

OPENING EMAIL · SUBJECT

The Saint Clair + PlatePrep — a note from another chef-owner

Hi Leia —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed The Saint Clair — seasonal · multi-daypart american. The Digest 30 Best NJ 2025. That's a New Jersey operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for The Saint Clair: Chef-owned multi-daypart operation in NJ's hottest dining town — daypart costing complexity fits PlatePrep.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

40. Sam's Table

Montclair, NJ · Independent · Farm-to-table

WARM

PHONE

—

EMAIL

hello@samstabilenj.com

CHEF / OWNER · Chef-Owner

Sam Stymest (Chef/Co-owner), Deborah Stymest
(Co-founder/General Manager)

RECOGNITION

The Digest 30 Best NJ 2025

PITCH ANGLE

Chef-owned farm-to-table in Montclair — single-location owner-operator, ideal Core-tier fit.

OPENING EMAIL · SUBJECT

Sam's Table + PlatePrep — a note from another chef-owner

Hi Sam —

Buddy Foy Jr. here, Chef and Co-Founder at Chateau on the Lake in New York (Top 100 Restaurants in America, Food Network's Summer Rush). Writing on behalf of our team.

We noticed Sam's Table — farm-to-table. The Digest 30 Best NJ 2025. That's a New Jersey operation running exactly the kind of program that lives and dies on plate-level cost.

Our team built PlatePrep because we were tired of doing food cost on a clipboard between services. Auto-Pilot Mode reads your invoices the moment they hit the inbox, tracks yield on every protein, and keeps recipe cost live as your suppliers move on you. It was built by chef-owners for chef-owners.

Specifically for Sam's Table: Chef-owned farm-to-table in Montclair — single-location owner-operator, ideal Core-tier fit.

Our Founder's 50 rate locks Core at two hundred and ninety-nine dollars a month for the life of the account. Fifteen minutes on Zoom, no slides, just the live product.

What day next week works?

If you want to see it live before we talk: plateprepdemo.com

Have a great service.

Buddy Foy Jr. & Ava Foy
Co-Founders, PlatePrep AI
Chateau on the Lake (NY) · Top 100 Restaurants in America · Food Network's Summer Rush

Cold — 60 Third Wave

Scan the subject line. Drop
the pocket card on
voicemail.

#	Restaurant	City / State	Phone	Opening Email Subject
41	Union League Cafe French-inspired brasserie · fine dining	New Haven CT	(203) 562-4299	Union League Cafe + PlatePrep — a note from another chef-owner
42	La Lupa Italian · binchotan-grilled · BYO	Manalapan NJ	—	La Lupa + PlatePrep — a note from another chef-owner
43	Ondo Contemporary Korean	Jersey City NJ	—	Ondo + PlatePrep — a note from another chef-owner
44	Corto Cucina povera · homestyle · BYO	Jersey City NJ	—	Corto + PlatePrep — a note from another chef-owner
45	Mecha Noodle Bar Asian soul food · ramen, pho, bao	Fairfield CT	(203) 292-8222	Mecha Noodle Bar + PlatePrep — a note from another chef-owner
46	Léon 1909 Seasonal fine dining	Shelter Island NY	—	Léon 1909 + PlatePrep — a note from another chef-owner
47	Paw Paw Chef-driven seasonal	Greenport area NY	—	Paw Paw + PlatePrep — a note from another chef-owner
48	Noah's Seafood-forward farm-to-table	Greenport NY	—	Noah's + PlatePrep — a note from another chef-owner
49	The Frisky Oyster Seafood-forward American	Greenport NY	(631) 477-4265	The Frisky Oyster + PlatePrep — a note from another chef-owner
50	Edoardo's Trattoria Italian	Huntington NY	(631) 683-4964	Edoardo's Trattoria + PlatePrep — a note from another chef-owner
51	The Trattoria Italian	St. James NY	(631) 584-3518	The Trattoria + PlatePrep — a note from another chef-owner
52	Stellina Ristorante Italian	Oyster Bay NY	(516) 757-4989	Stellina Ristorante + PlatePrep — a note from another chef-owner
53	Luca Italian	Stony Brook NY	(631) 675-0435	Luca + PlatePrep — a note from another chef-owner
54	Four Fine dining · seasonal American	Oyster Bay NY	(516) 624-6877	Four + PlatePrep — a note from another chef-owner
55	Bar Sugo Rustic Italian · house pasta	Norwalk CT	(203) 956-7134	Bar Sugo + PlatePrep — a note from another chef-owner
56	Bird & Bao Asian fusion	Patchogue NY	(631) 447-2200	Bird & Bao + PlatePrep — a note from another chef-owner
57	Little Gull Cafe Seasonal cafe	Speonk NY	(631) 801-2176	Little Gull Cafe + PlatePrep — a note from another chef-owner
58	El Verano Upscale Mexican	Southampton NY	(631) 377-3050	El Verano + PlatePrep — a note from another chef-owner
59	Salumi Italian salumeria · house-cured	Massapequa NY	(516) 620-0057	Salumi + PlatePrep — a note from another chef-owner
60	The Onion Tree Modern Indian	Sea Cliff NY	(516) 916-5353	The Onion Tree + PlatePrep — a note from another chef-owner

#	Restaurant	City / State	Phone	Opening Email Subject
61	Bayview Kitchen Jamaican–soul	Amityville NY	(631) 608-4785	Bayview Kitchen + PlatePrep — a note from another chef-owner
62	Anna Italian	Woodbury NY	(516) 240-2799	Anna + PlatePrep — a note from another chef-owner
63	Ginza Sushi/Japanese/ramen	Levittown NY	(516) 882-9688	Ginza + PlatePrep — a note from another chef-owner
64	Taka Sushi Sushi/Japanese	Westbury NY	(516) 876-0033	Taka Sushi + PlatePrep — a note from another chef-owner
65	Youta Ramen Ramen/Japanese	Mineola NY	(516) 447-6995	Youta Ramen + PlatePrep — a note from another chef-owner
66	Tiga Sushi/Japanese	Port Washington NY	(516) 918-9993	Tiga + PlatePrep — a note from another chef-owner
67	Ephesus Turkish	Massapequa Park NY	(516) 543-4258	Ephesus + PlatePrep — a note from another chef-owner
68	Pio Pio Peruvian rotisserie	Glen Cove NY	(516) 667-6868	Pio Pio + PlatePrep — a note from another chef-owner
69	Village Social Kitchen & Bar Elevated American gastropub	Mount Kisco NY	(914) 864-1255	Village Social Kitchen & Bar + PlatePrep — a note from another chef-owner
70	RiverMarket Bar & Kitchen Farm-to-table American	Tarrytown NY	(914) 631-3100	RiverMarket Bar & Kitchen + PlatePrep — a note from another chef-owner
71	Crabtree's Kittle House New American · seasonal · historic inn	Chappaqua NY	(914) 666-8044	Crabtree's Kittle House + PlatePrep — a note from another chef-owner
72	Elm New American fine dining	New Canaan CT	(203) 920-4994	Elm + PlatePrep — a note from another chef-owner
73	Massi Co. Neapolitan-inspired Italian	Westport CT	(203) 557-6198	Massi Co. + PlatePrep — a note from another chef-owner
74	Swift's at The Hedges Inn Classic American/continental	East Hampton NY	—	Swift's at The Hedges Inn + PlatePrep — a note from another chef-owner
75	Odo Abruzzese Italian	Tuckahoe NY	—	Odo + PlatePrep — a note from another chef-owner
76	Goosefeather Hong Kong-style Cantonese BBQ	Tarrytown NY	—	Goosefeather + PlatePrep — a note from another chef-owner
77	The Cookery Gastropub · Italian	Dobbs Ferry NY	—	The Cookery + PlatePrep — a note from another chef-owner
78	OKO Kitchen Japanese · handrolls · yakitori	Rye NY	—	OKO Kitchen + PlatePrep — a note from another chef-owner
79	1881 Kitchen Table Mediterranean · wood-fired · steak	Port Chester NY	—	1881 Kitchen Table + PlatePrep — a note from another chef-owner
80	Talia Italian	Port Chester NY	—	Talia + PlatePrep — a note from another chef-owner
81	Antique Garage Greek/Turkish · mezze · charcoal grill	Rye NY	—	Antique Garage + PlatePrep — a note from another chef-owner

#	Restaurant	City / State	Phone	Opening Email Subject
82	Town House Kitchen + Drinks Elevated American · Mediterranean	New Rochelle NY	—	Town House Kitchen + Drinks + PlatePrep — a note from another chef-owner
83	Burrata Pizza · full Italian	Eastchester NY	—	Burrata + PlatePrep — a note from another chef-owner
84	Chutney Masala Contemporary Indian · Hudson-riverfront	Irvington NY	—	Chutney Masala + PlatePrep — a note from another chef-owner
85	Le Veau d'Or Classical French bistro	Manhattan (UES) NY	—	Le Veau d'Or + PlatePrep — a note from another chef-owner
86	Rolo's Wood-fire American	Ridgewood (Queens) NY	—	Rolo's + PlatePrep — a note from another chef-owner
87	Superiority Burger All-vegetarian	Manhattan (East Village) NY	—	Superiority Burger + PlatePrep — a note from another chef-owner
88	Una Pizza Napoletana Neapolitan pizza	Manhattan (LES) NY	—	Una Pizza Napoletana + PlatePrep — a note from another chef-owner
89	Charles Pan-Fried Chicken Southern pan-fried chicken	Harlem (Manhattan) NY	—	Charles Pan-Fried Chicken + PlatePrep — a note from another chef-owner
90	Noz Market Counter-format sushi	Upper East Side (Manhattan) NY	—	Noz Market + PlatePrep — a note from another chef-owner
91	Cafe Commerce Contemporary American · French/Italian technique	Upper East Side (Manhattan) NY	—	Cafe Commerce + PlatePrep — a note from another chef-owner
92	Golden Diner All-day diner · Chinatown pantry	Lower East Side (Manhattan) NY	—	Golden Diner + PlatePrep — a note from another chef-owner
93	Borgo Trattoria-style Italian · wood oven	Manhattan (NoMad) NY	—	Borgo + PlatePrep — a note from another chef-owner
94	Chama Mama Georgian	Chelsea (Manhattan) NY	—	Chama Mama + PlatePrep — a note from another chef-owner
95	Hamburger America Burgers	SoHo (Manhattan) NY	—	Hamburger America + PlatePrep — a note from another chef-owner
96	Lilia Italian · handmade pasta · wood-fired seafood	Williamsburg (Brooklyn) NY	—	Lilia + PlatePrep — a note from another chef-owner
97	Sunn's Korean banchan · wine bar	Chinatown (Manhattan) NY	—	Sunn's + PlatePrep — a note from another chef-owner
98	ADDA Regional Indian	East Village (Manhattan) NY	—	ADDA + PlatePrep — a note from another chef-owner

#	Restaurant	City / State	Phone	Opening Email Subject
99	Port of Call Coastal New England seafood · farm-to-table	Mystic CT	—	Port of Call + PlatePrep — a note from another chef-owner
100	Frank Pepe Pizzeria Napoletana Coal-fired Neapolitan pizza · New Haven-style apizza	New Haven CT	(203) 865-5762	Frank Pepe Pizzeria Napoletana + PlatePrep — a note from another chef-owner

Have a great service.

One hundred operators. Ten hot, thirty warm, sixty cold.
Work the Hot list this week. Book five meetings. Log every touch.

Go get 'em, Chad.

Buddy + Ava Foy · Co-Founders, PlatePrep · ed@broadway7.com · 201-206-8442