



Appetite for production

Restaurants re-tool their business to survive the pandemic

By **BARBARA B. COVELL**
For the *TODAY*

Restaurants have been hit hard by the COVID-19 pandemic, with state restrictions limiting them to take-out and delivery service only for the past 10 weeks. As of May 15, a new set of rules set out criteria for a gradual re-opening: tables must be six feet apart, no parties of more than 10 people, servers must wear masks.

Along the coast, restaurants that have rebranded their operations to offer take-out and delivery service are now re-tooling again to offer in-dining services as soon as possible.

Marci's Bistro, located at 1343 NW Hwy. 101 in Lincoln City, offers crepes, breakfast, pizza and calzones with takeout and delivery options. Now that Phase 1 of Oregon's reopening has begun, Marci's will accommodate walk-in customers as space allows but reservations are recommended for those wanting to dine in. Reservations can be made online at www.marcisbar.com

or by calling 541-921-1423.

"We are going to be learning as we go," said owner Marci Baker. "We are working on getting everything set and ready for dine-in customers. We have had to re-do our floor plan and have created multiple spaces for parties up to 10 people. Our plan is to open for dine-in and take-out until 10 pm, but when the short-term rentals open back up, we will offer take-out and delivery until 2 am."

After the initial shutdown order came into effect, Marci's Bistro started a unique subscription dinner delivery program that features homemade dinners at \$5 per person, seven days per week. Baker intends to keep this going on a long-term basis. Sign up online and prepay for each week of service.

When the pandemic first hit, Baker merged the Marci's Bistro menu with that of her other business — Zest Creperie & Tea House, located at 1816 NE Hwy. 101. She plans to split the menus apart again in the near future, giving Zest a fresh new plan

and anticipated re-opening date by July 1.

Penelope Cole is the owner of Café C'est La Vie in Lincoln Beach, a café designed with the charming pâtisseries of Paris in mind. Local artisans display their artwork on the walls, which Cole designed as an "open gallery."

The café offers daily varieties of scones, quiche and house-made soups as well as sweet and savory crepes, sandwiches and select specialty items such as parfaits and salads.

During the pandemic, Cole has switched to take out and delivery service, limiting staff to minimize exposure to their customers. Café C'est La Vie offers free delivery to Depoe Bay, Gleneden Beach and Lincoln City.

Cole said the café will be reopening for limited indoor seating on Friday, May 22.

"We are perfecting our safe distancing measures with modified seating and signage enforcing the six-foot of separation between guests. We will still offer take-out and delivery throughout the month of June and re-evaluate the situation in July."

Café C'est La Vie is located at 8 Bella Beach Drive and open from 8:30 am to

3:30 pm Wednesday to Sunday. Orders can be placed by calling 541-764-2828. Menus are available at thecafecestlavie.com.

Other innovations abound. Mangia Italian Deli at the Salishan Marketplace has partnered with a local taxi company to deliver dishes such as linguini, ravioli and manicotti from Depoe Bay to Lincoln City. Details at mangiasalishan.com.

Meanwhile, faced with the prospect of long-term restrictions on the use of its in-house bowling alley, Olde Line Lanes & Kitchen in Lincoln City has shifted to a delivery and pickup model — making house calls most Fridays with an ever-changing range of ready-to-bake dishes; and serving up hot meals for pickup on Saturdays. Order online at www.oldelinelanes.com.

Dave Price, director of the Small Business Development Center at Oregon Coast Community College, said local restaurants have done their part and urged diners to do theirs.

"If you'd like to enjoy our local restaurants and bars this summer, fall and winter," he said, "you need to start ordering takeout and delivery orders from them this spring."

Above: Penelope Cole and Tony Perez of Cafe C'est La Vie
Left: Danelle Lochrie of Olde Line Lanes & Kitchen on her Friday delivery run.