



Photos by Sophia Knox

A prepared meal from The Salmonberry.

Continued from Page 8

When Oregon allowed restaurants to reopen, the Salmonberry opted for outdoor dining and takeout only.

“We’ll open (for indoor dining) as soon as we feel it’s safe and enjoyable for our staff and customers,” Hylton said.

The owners chose to focus on quality of life and care for their staff. They drastically reduced restaurant hours, opening only from 4 to 8 p.m. Friday through Monday. They also gave everyone raises and instituted tip pooling.

“It’s more manageable and focused,” said Hylton. “And much less stressful.”

A new opportunity

Meal kits have been part of The Salmonberry’s reinvention in a community Hylton describes as “pretty forward thinking, creative and open to new things.”

Hylton recalls at the farmers market, “people started asking for meal kits” to cook at home.

Hylton and Rock saw an opportunity for their kitchen both to satisfy customers who value handmade food from the North Coast and to continue purchasing from local producers who had seen a steep dropoff in



Chef Charles Lutka, prepares food at The Salmonberry in Wheeler.

restaurant business over the past year.

Salmonberry Commons does not want to compete with app-based purveyors of meal kits.

“It’s a totally different thing,” Hylton said. “When people go to the farmers market, they can see all of the ingredients that go into our meal kit. And they know what

kitchen the food comes from.”

The company first sold their meal kits at the farmers market and continues to sell them at the restaurant location.

Several made-to-order meal kits are available for purchase online, including an Oregon Dungeness crab mac and cheese and an assortment of pasta dishes,



The restaurant puts an emphasis on fresh, locally sourced ingredients from the North Coast.



The Salmonberry also sells spreads and sauces that can be purchased in addition to meal kits.

all curated from ingredients caught, grown, harvested or made locally. All meal kits can be prepared in a few minutes.

“Even the most involved meal kit will be easy for a beginner,” Hylton said.

The Salmonberry delivers the kits on Thursdays in Tillamook and Clatsop Counties and can overnight them anywhere in the continental U.S.

Hylton underscored the freshness factor, stating that meal kits are often finished in the kitchen just before the delivery van pulls up. The plan is to soon offer a subscription option as well.

“People can basically eat the same food we offer at the restaurant,” Hylton said. “We all love what we do, and each meal kit is a tribute to that love and collaboration.”