



Franchise Information



Why Sunny Street?

“My background is in health care so really I don’t have any restaurant experience. But because of all the support and training that I had when I opened my restaurant I was able to learn the business and become successful in a very short period of time.”

–Megan Ada,
Westerville, Ohio

One thing we pride ourselves on is balance.

Our fresh menu is familiar yet unique, we take things slow but we’re rapidly expanding, we work hard but our family and community come first. We like to say that with a Sunny Street Café you can be in business for yourself but not by yourself. While you call the shots, we’re behind you the whole way with our expertise, support and training.





Incredible, fresh food

- Homemade entrees
- Fresh fruit and veggies cut daily
- Familiar favorites with a twist
- Simple preparation
- Effortless menu

Serve a delicious, easy-to-execute menu.

What happens when you're known for your freshly cut fruit, real buttermilk pancakes, freshly cracked eggs, homemade soups and unique sandwiches? People come back for more. They also come back for familiar staples with a twist like our Sunny Street Benedict, Breakfast Quesadilla and Stuffed Biscuits.

Our guests love our homemade favorites and you'll love the easy-to-execute menu. The synergy we've built between breakfast, lunch and catering provides a simple, straightforward preparation and a uniquely streamlined menu—the perfect recipe. **Add another profit center with our comprehensive catering program.**



Single-shift staffing

“We’ve got an amazing staff. They’re very friendly and very attentive. We have so many regulars who come in because they love our staff and want see all of us.”

**–Asch & Kate Mikhail,
Dublin, Ohio**

Just one shift means
less management, more freedom.

Each Sunny Street Café operates from 6:30 a.m. to 2:30 p.m. daily. This equals not just a shorter workday, but also a huge load off your shoulders when it comes to staffing. Serving breakfast, brunch and lunch means that your entire staff works only one shift. That’s it. Keep things simple with one-shift staffing.





**Be a part of
something big.**

- **Fastest growing segment in the restaurant industry**
- **8-10 minutes ticket times**
- **Proven breakfast and lunch dayparts**
- **Attract weekday and weekend guests**

Take advantage of a growing restaurant segment.

When you open a Sunny Street Café you will become a part of a quickly growing, proven restaurant segment—breakfast and lunch. Our 8-10 minute ticket times mean our customers can get right back to the office or their weekend activity. And for those who want to linger, our atmosphere is comfortable and inviting—the perfect combination for a successful full service concept.

It's hard to ignore this growing national segment. Since 2011, leading fast-casual brands have expanded their breakfast offerings by 31 percent. However, 69 percent of all fast-casual restaurants still do not offer breakfast options, meaning Sunny Street Café owners can capture a piece of an untapped market opportunity.





**Family and
community first.**

“The best thing is that it’s in the community where I’ve either worked or lived for 20 years. We’re never open at night so I get to spend time with my family.”

– Carolyn Leverett,

North Richland Hills, Texas

You know us.
We’re your neighbors, we’re your friends.

Sunny Street Café is where clubs meet, where moms eat breakfast during an early morning soccer practice and where regulars come for their favorite server as much as the food. We’re a bright spot in the neighborhood, and we love to give back through community involvement like sponsoring local sports teams, fundraising for civic organizations or hosting early morning Bible studies.





You call the shots

- Regionalize the menu
- Create custom promotions
- Use personalized décor
- Collaborate with franchisees
- Have your voice heard

Make it your own with regionalized food and marketing.

No two Sunny Street Cafés are exactly the same. We encourage you to put a personal stamp on it because after all, it's your restaurant. We allow our franchisees to regionalize the Sunny Street Café menu depending on the availability of seasonal ingredients and local tastes. Custom promotions are a given, allowing you the opportunity to reach your community on a personal level. In addition, the décor we offer is friendly and comfortable, featuring selected community artwork and photography.

We pride ourselves on being flexible and creative and encourage your input to make it possible. This isn't a company where you'll never meet the management and development teams or work with other franchisees. After all, we get some of our best ideas from our franchise community. Your Sunny Street Café will become an integral part of your community where folks start their day and a conversation.



Like What You See?

Feel free to call or email us for more information.

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