



## Boxwood Bistro

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*— Grant Campbell  
General Manager*

- ▶ **Natural gas cooking contributes to better tasting food**
- ▶ **Consistent product results**
- ▶ **Quality dining experiences for customers and catering clientele**



### *Refurbished Factory Provides “Timeless Value” for a Unique Dining Experience...*

Built in 1929, The Factory at Franklin occupies the buildings that once served as the Dortch Stove Works, Magic Chef and later the Jamison Bedding Company. A member of the National Register of Historic Places, The Factory is rich with history and a very careful renovation has preserved many of The Factory’s original features and architectural details. Today, The Factory has 83 tenants, including Boxwood Bistro, which is housed in the former Magic Chef factory banking office.

### *Quality Dining and On-Site Banquet Facilities...*

When Boxwood Bistro’s owners announced plans to locate in this renovated historic facility, Ron Myatt, Commercial Sales Representative from Atmos Energy, was there to facilitate the addition of natural gas. The use of natural gas for cooking, water heating, space conditioning and outdoor dining comfort plays a major role with enhancing the dining experience for on-site diners as well as Boxwood’s clients for catered events.

General Manager, Grant Campbell, is quick to say, “There is a big advantage when using natural gas for cooking as it brings out the best taste for our fresh food menu. Natural gas is a key ingredient in operating our restaurant more efficiently, too.”

The restaurant features a main dining room, complete with a unique “Chef’s Table” where diners can taste the flavors from a customized menu prepared just for them and oversized catering rooms that create the perfect setting for weddings and other private events. There is even a rooftop outdoor patio that can accommodate up to 100 people for yet another unique dining experience, equipped with gas-fired patio heaters to provide comfort during the cooler months. Two kitchens on two levels assure main level diners and special events customers quality food and fresh baked goods, prepared by the natural advantages of gas cooking.

***Boxwood's Multi-kitchen  
Gas Equipment  
Line Up...***

- ▶ 1 – 60" Charbroiler
- ▶ 1 – Six burner sauté range with oven
- ▶ 2 – Six burner restaurant ranges with oven
- ▶ 1 – 48" Flat top griddle
- ▶ 1 – 14" Double vat fryer
- ▶ 1 – Double stack convection oven
- ▶ 1 – Alto Shaam smoker
- ▶ 1 – Custom smoker (gas and hickory wood fired)
- ▶ 1 – 48" Range

***Outdoor Patio...***

- ▶ 3 – Umbrella style patio heaters (LP gas)



***Sustainable Construction Preserves the Past...***

When owners John and Peggy Franks discovered the old payroll office of the historic industrial Factory at Franklin, it seemed the perfect place to launch Boxwood Bistro as a dining addition to one of the best small towns in the country. With the open and airy dining room featuring white table cloths and crystal stemware to the garden herbs on the tables, Boxwood Bistro is bringing old ideas and a refreshing approach to local farm-style cuisine. This is really what Boxwood Bistro is all about...people who want something hard to find yet satisfyingly simple in pleasue. And natural gas plays a major role in that process.

***Natural gas... "timeless value"  
from yesterday for today and tomorrow!***



***For more information on how natural gas can play a key role in enhancing your  
foodservice operation, visit [www.gfen.com](http://www.gfen.com)***

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