

# Business is 'Cooking' at Kitchen Table



Colin and Jessica Duggan adopted the motto, "slow food fast," to describe their menu selections that are made from scratch. The open kitchen design allows employees to interact with the restaurant's patrons.

Since opening their Kitchen Table restaurant in June, co-owners Colin and Jessica Duggan have been winning over lunch and evening diners who are attracted to the eatery's made-from-scratch menu selections and casual brick and wood décor.

"The idea behind the food we serve is simple. Comfort – familiar dishes made the right way," according to Colin. "We don't take any short cuts. We make the bread, the yogurt, the butter—we do everything we can in-house. We buy ingredients from local farmers and producers to prepare our from-scratch menu."

The regular menu consists of a number of signature sandwiches – such as The Meatloaf, The Whole Bird

and The Squashed Jam, as well as daily specials and vegetarian options."

After 5 p.m., in addition to the all-day menu, there is a nightly dinner special that always includes a meatless alternative. This is important to Jessica since meat hasn't been a part of her diet for over 10 years.

As former executive chef with Hilton Hotel restaurants in

Branson, Mo., and San Francisco, Calif., Colin brings a wealth of food experience to Kitchen Table. His passion for cooking originated with his mother, who ran a catering business, and was fueled by Omaha restaurateurs Gene Cammarota and Glenn Wheeler who mentored him early in his career.

The couple made their decision to open a restaurant while Colin was executive chef at Hilton San Francisco's Urban Tavern and Jessica was special events coordinator with The Salvation

Army. "We came back here in late summer last year to look at possible locations when we stumbled upon this building and couldn't get it out of our heads," Jessica recalled. "We moved back to Omaha in February."

Although their location at 1415 Farnam St., stood empty for several years, the Duggans saw its potential. "We liked the depth of the space and its brick walls," Colin shared.

Together with their contractor, Ronco Construction, the Duggans designed an open floor plan featuring a kitchen, bar, main dining area and party room that can easily accommodate weekday lunch and dinner traffic, Sunday brunch and online orders, as well as special events and parties.

Wood repurposed from the Sibbersen family barn in Bennington, Neb., was used for the tables, counters, walls, a ceiling feature and bench seating, while windows that were

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once part of Field Club Elementary School added to the aesthetics. "My father finished the windows, which were beat up and had panes missing," Jessica noted.

It was through her father that Jessica and Colin were introduced to First National Bank. "They worked

with us through the entire process of submitting our business plan to the Small Business Administration (SBA) for approval, to answer questions and reassure us," Jessica acknowledged. "Our business banker, Jesse Espinosa, was great to work with throughout the process."

In addition to being a regular customer of Kitchen Table, Espinosa has been supportive in other ways. "He actually put us in touch with the farm where we get our eggs, so the relationship has expanded beyond the business side of it," Colin added.



Jonathan Ellwanger posts the evening menu outside Kitchen Table.



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