



JOIN OUR TEAM!

SUBMIT YOUR RESUME TODAY!

Prep & Line Cook Job Opportunity:

Ledger restaurant in historic Salem, MA is a progressive New England concept with a focus on wood fire cooking led by **James Beard Nominated** Chef, Daniel Gursha. They are hiring passionate **hospitality professionals** to work in their state of the art open kitchen and join on their team for the upcoming busy season.

Ledger hires candidates based on attitude as well as a desire to gain experience to take the next step in their careers. They are a hands-on kitchen and are looking for motivated individuals that want to grow and advance within their growing company. Back of house team members will have access to butchery, charcuterie, wood fire cooking, local produce, pasta making, and above all, a place to hone your skills.

Ledger Restaurant is open currently 5 days a week, brunch on the weekends, and closed on Mondays/Tuesdays. They offer excellent, **competitive pay, a 3% living wage** surcharge for the kitchen team, and a structured environment that promotes a quality work life balance. Their cooks average a 40-45 hour work week and they are accommodating with time off requests.

If you believe this learning environment within a growing company is for you, please send your resume to us!
General Manager Kelsey Tenore - kelsey@ledgersalem.com



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Host Opportunity:

Ledger restaurant in historic Salem, MA is a progressive New England concept with a focus on wood fire cooking led by James Beard Nominated Chef, Daniel Gursha. Ledger hires candidates based on attitude as well as a desire to gain experience to take the next step in their careers.

Their front of the house team has a focus on staff education with wine and beverage tastings every day, food menu tastings with the chefs and the opportunity to cross-train positions. The Ledger team strives to provide warm, genuine hospitality to all their guests from the seasonal food menu to the curated beverage program and to its personalized service.

Ledger Restaurant is open currently 5 days a week with brunch on Sundays and closed on Mondays/Tuesdays. The host team works with Opentable for reservations and Toast for POS. They offer competitive hourly pay with cash tips from takeout paid out daily. Ledger also provides a structured environment that promotes a quality work life balance and they are accommodating with time off requests.

**If you believe this learning environment within a growing company is for you, please send your resume to us!
General Manager Kelsey Tenore - kelsey@ledgersalem.com**