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CLEMSON ZAXBY'S REOPENS WITH UPDATES INSIDE AND OUT *Remodeled Restaurant Offers Improved Dining Experience; Same Great Food and Signature Service*

CLEMSON, S.C. (July 28, 2009) — Zaxby's district manager Kenny Wilson reopened the doors to the Clemson Zaxby's restaurant at 1059 Tiger Blvd. last Monday, July 20. The location was closed for business for three weeks of remodeling. The updated restaurant has resumed normal operating hours from 10:30 a.m. to 10 p.m. Monday through Thursday, 10:30 a.m. to 11 p.m. Friday and Saturday, and 11 a.m. to 10 p.m. on Sunday.

"I'm thrilled to reintroduce Zaxby's to the Clemson community," said Wilson, who oversees six other management-owned Zaxby's. "I am confident residents will appreciate the changes we've made to enhance their dining experience."

During the three weeks the restaurant was closed, updates were made to the entire property, including new landscaping and stamped concrete walkways, as well as an improved parking lot, complete with 32 freshly painted tiger paw prints directing pedestrian traffic flow. Renovations were also made to the interior of the restaurant, making it one of the few Zaxby's to feature the company's latest store design, which includes larger windows providing more natural light, and a new color scheme, all complemented by an eclectic mix of photography and signage.

An alternative to fast food, Zaxby's offers prepared-at-order chicken fingers, wings, sandwiches and salads. Zaxby's most popular items are its hand-breaded Chicken Fingerz and Jumbo Buffalo Wings, smothered in a choice of 10 sauces with names like Wimpy, Tongue Torch, Nuclear and Insane. The menu also offers innovative Zappetizers — Onion Rings, Tater Chips (home-style potato chips) and Spicy Fried Mushrooms, as well as a variety of Party Platterz perfect for any family gathering or special occasion.

Zaxby's also offers four salads, or Zalads: The House, The Blue, The Caesar and The Zensation. All of Zaxby's Zalads offer more chicken, unique ingredients, such as French-fried onions, fresh veggies and juicy tomatoes and are larger than most salads offered elsewhere. Each is prepared with chicken, three kinds of lettuce, and a variety of toppings. The Zensation returns to the menu for a limited time only this spring and features Chicken Fingerz drizzled with honey sesame glaze, mixed with red cabbage, carrots, various greens, crispy wonton strips, and topped with Asian slaw. The Zensation is served with Citrus Vinaigrette dressing and a tasty veggie egg roll. All Zalads are assembled at the time the order is placed, versus being pre-made and stored in a cooler.

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Zaxby's is a "quick-casual" restaurant chain headquartered in Athens, Ga. Zaxby's opened its first restaurant in Statesboro, Ga., in March 1990, and by July 2001 opened its 100th location in Jacksonville, Fla. Zaxby's celebrated its 200th restaurant opening in its hometown of Athens, Ga., in May 2004, and in December 2005 observed its 300th opening in Dallas, Ga. In October 2007 Zaxby's opened its 400th location in Macon, Ga.

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About Zaxby's

Zaxby's founders Zach McLeroy and Tony Townley looked around their community and saw plenty of fast food or sit-down dining options, but felt something was missing. They decided to provide the freshest chicken fingers and Buffalo wings in town. That hatched a simple idea to create a fun atmosphere where food quality is of the utmost importance. In 1990, they opened the first Zaxby's in Statesboro, Ga. The concept, one of the early "quick-casual" restaurants, proved successful.

McLeroy and Townley opened four more restaurants, and in 1994, they began to franchise the brand. The food and service was so popular, the Athens, Ga.-based chain has boomed to more than 470 units in 11 states (Alabama, Arkansas, Florida, Georgia, Kentucky, Mississippi, North Carolina, South Carolina, Tennessee, Texas and Virginia) and continues to grow. For more information, visit www.zaxbys.com.