



For Immediate Release

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RALEIGH'S SECOND ZAXBY'S HATCHES MONDAY, NOVEMBER 17

Sixth Wake County Outlet Opens as Chain Continues its Rapid Expansion

RALEIGH, N.C. (Nov. 13, 2008) — Zaxby's licensees Barry Guffey, Archie Crenshaw and Tom Little will open the doors to Raleigh's second Zaxby's restaurant this Monday. Zaxby's, a Southeast favorite for chicken fingers and Buffalo wings, is located at 8812 Harvest Oaks Drive, near the intersection of Six Forks Road and Strickland Road. The restaurant will operate 11 a.m. to 9 p.m. Sunday through Thursday and 11 a.m. to 10 p.m. on Friday and Saturday.

"North Raleigh is an exciting area that presented a great opportunity for Zaxby's to grow," said Guffey, who owns and operates locations in Garner, Clayton, Rocky Mount, Smithfield and Knightdale. "Zaxby's has enjoyed great success as a business, employer and neighborhood partner, and we look forward to providing another convenient location for this growing community."

The new restaurant showcases Zaxby's welcoming design, featuring a bright, open interior décor, complemented by vintage memorabilia and signage. The restaurant is 3,000 square feet and will comfortably seat 110 guests, including patio seating. Zaxby's also provides drive-thru services to meet the needs of customers on the go.

The new Zaxby's is the second for Raleigh, the sixth for Wake County, and the 45th for the state. Zaxby's footprint includes more than 455 locations in 11 states — Alabama, Arkansas, Florida, Georgia, Kentucky, Mississippi, North Carolina, South Carolina, Tennessee, Texas and Virginia.

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 eight 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 three salads, or Zalads: The House, The Blue and The Caesar. All are prepared at order, with grilled or fried chicken, three kinds of lettuce, shredded cheese, fresh veggies and juicy tomatoes. Customers have a choice of buffaloed or blackened chicken when ordering The Blue. All of Zaxby's Zalads offer more chicken and unique ingredients, such as French-fried onions, and are larger than most salads offered elsewhere. Each Zalad is 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.

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 most delicious 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 455 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.

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