



For Immediate Release

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SMYRNA'S FIRST ZAXBY'S HATCHES MONDAY, NOVEMBER 10

Rutherford County's Fourth Zaxby's Opens; Underscores Chain's Rapid Expansion

SMYRNA, Tenn. (Nov. 6, 2008) — Zaxby's licensees Brian Cox and Keith Broome will open the doors to Rutherford County's newest Zaxby's restaurant this Monday in Smyrna. Zaxby's, a Southeast favorite for chicken fingers and Buffalo wings, is located at 995 Industrial Blvd., in front of Super Target in the Colonial Town Park shopping center. The restaurant will operate Monday through Sunday, 11 a.m. to 10 p.m.

"We're excited to offer Zaxby's to the residents of Smyrna," said Cox, who will oversee day-to-day operations in the new restaurant. "Zaxby's exceptional taste and family atmosphere is what first attracted me to this restaurant concept — I am confident residents will become as passionate about it as I am."

The new restaurant showcases Zaxby's welcoming interior design, featuring a bright, open interior décor, complemented by vintage memorabilia and signage. The 3,495-square-foot restaurant provides comfortable booths and tables, with a seating capacity of 91. Zaxby's also provides drive-thru services to meet the needs of customers on the go.

The new location is the fourth for Rutherford County and the 41st for the Volunteer State. There are three Zaxby's locations in nearby Murfreesboro, two of which are owned by Kevin Maddox and the other by Ed McRae. Zaxby's currently operates more than 450 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 buffaloeo 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 450 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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