

Just Salad Opens Fifth South Florida Location

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Just Salad will open its fifth South Florida location in West Boca at Uptown Boca, 9674 Glades Road. Just Salad's expansion introduces the West Boca community to a new fast casual experience—one that combines healthy and environmentally sustainable choices. Just Salad is known for its chef designed salads, hearty warm bowls, and entirely plant-based smoothies. The restaurant offers a customizable menu with options to build-your-own salad, wrap, or warm bowl.

A pioneer to “convenient sustainability,” and home to the world’s largest restaurant reusable program, Just Salad’s mission is to make everyday health and everyday sustainability possible. Just Salad’s iconic blue bowl is available to purchase for just \$1, and every reuse comes with a free topping (like avocado). As the first US restaurant chain to introduce carbon labels, Just Salad encourages guests to use this information as a tool to measure the impact of their food choices.

“We’re excited to expand our footprint in West Boca and serve such a vibrant community,” says Nick Kenner, CEO and Founder at Just Salad. “Just Salad is also proud to be a part of a brand new development with nearly 450 residential units and new retail. It’s the first development of its kind in probably the past 20 years.”

Just Salad’s West Boca location at Uptown Boca is their fifth South Florida store, following its previously opened Aventura, Fort Lauderdale, Boca Raton, and Pembroke Pines locations. To celebrate the 5th South Florida store opening, the restaurant is hosting a three day event, featuring \$5 salads, wraps, warm bowls, and avocado toast. The event will take place in-store only, from December 28th through December 30th.

As part of its founding supply chain philosophy, Just Salad is proud to source a variety of local produce including cucumbers, carrots, and beets from J&J Family of Farms (Loxahatchee, FL) and herbs from Harvest Sensations (Miami, FL). All of Just Salad’s produce arrives fresh daily, and its ingredients are prepped in-house.