



Opportunity for Farm-to-Table Restaurant Piedmont Triad Farmers Market

2914 Sandy Ridge Road • Colfax, North Carolina

Presented by NCDA & CS
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Executive Summary & Lease Terms

Executive Summary

A premier ±6,764 square foot restaurant opportunity located at the Piedmont Triad Farmers Market in Colfax, North Carolina. The newly renovated building features two distinct dining rooms, a lobby grab-and go café, outdoor dining, and a fully updated kitchen designed to support a year-round Southern and farm-to-table operation.

With more than 1.8 million annual visitors and over 700,000 vehicles entering the Market each year, operators benefit from exceptional built-in customer traffic, strong visibility, and deep connections to North Carolina agriculture. Delivery is expected in Summer/Fall 2026.

Lease Terms & Requirements

Key Lease provisions will include, but not limited to:

Minimum Annual Rent:

Annual Escalation:

Lease Term:

Landlord Responsibilities:

Tenant Responsibilities:

Additional information will be outlined in the REQUEST FOR PROPOSALS (RFP) on the website provided by the North Carolina Department of Administration
DOA- State Property
<https://www.doa.nc.gov/divisions/state-property>

Property Specifications & Floor Plan

- ±6,764 SF one-story restaurant
- Newly renovated exterior and interior
- Cedar and brick siding
- New roofing, windows, doors
- New HVAC, electrical, plumbing, and gas lines
- Two dining rooms (Pub + Family)
- Lobby café / grab-and-go
- Outdoor dining patio (~28 seats)
- Covered front porch and service porch
- Ample paved parking
- Renovated restrooms
- Efficient customer circulation pattern



Floor Plan - Restaurant Layout

Pub Dining Room

- Built-in bar counter
- Matte black pendant lighting
- Wood wainscot and green accent walls
- Vaulted ceiling
- Flexible table layouts for varied seating styles



Family Dining Room

- Soft yellow accent walls
- Mint-green pendant lighting
- White wainscot paneling
- Vaulted ceiling
- Several windows with abundant natural daylight



Foyer/Grab and Go

- Welcoming entry foyer with natural light
- Ideal for coffee, baked goods, refrigerated grab-and-go, or market-inspired items.
- Built-in millwork and service counter



Updated Restrooms

- Newly renovated restrooms
- Updated plumbing fixtures and finishes
- ADA-accessible layout
- Modern tile, lighting, and wall surfaces
- Easy access from both dining rooms



Catering and Storage Rooms

- Dedicated catering/prep/staging space next to kitchen
- Ability to install walk-in cooler and walk-in freezer
- Additional dry storage room
- Access to service porch for loading and receiving



Production Kitchen

- Commercial-grade cooking line with exhaust hood
- Prep, baking, and staging stations
- Dedicated dishwashing area with adjacent bus storage
- Beer cooler positioned for bar service
- Direct access to catering and prep area
- Updated gas lines, plumbing, and electrical systems

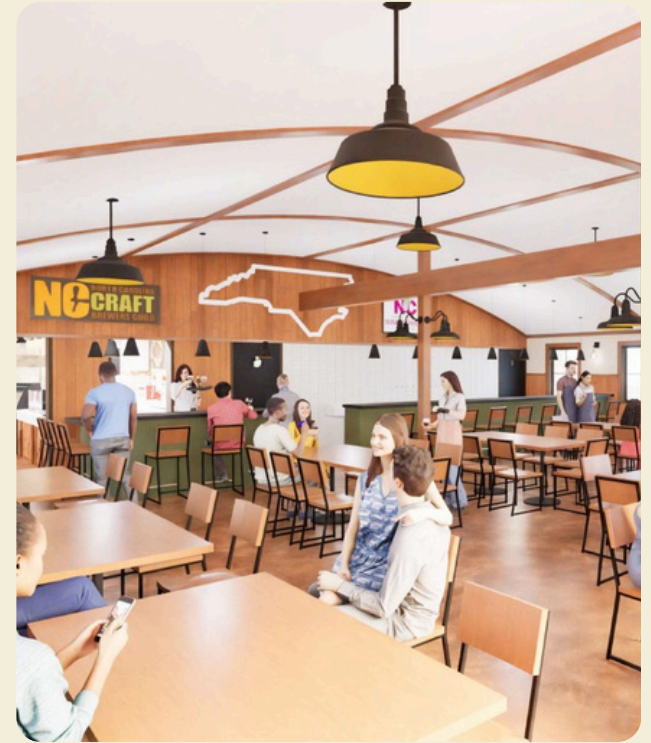


NC Agriculture & Farmers Market



- More than 1.8 million annual visitors
- Over 700,000 vehicles entering the Market each year
- Year-round operation with peak seasonal traffic
- Regional destination near Greensboro, High Point, and Winston-Salem
- Strong roadway visibility and easy access from I-40 (Exit 208)
- Ideal synergy with a Southern/farm-to-table dining concept
- Direct relationships with farmers, vendors, and specialty growers
- Ability to showcase NC-raised meats, produce, and crafted goods
- Unique connection to one of the state's premier agricultural hubs





Contact Information

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Scan for Additional Photos, Renderings and Full Materials