Now Hiring: Sammie Slinger at Common Market Seaboard

Common Market is the neighborhood's all-day living room, a come-as-you-are space where everyone feels welcome, safe, and respected. We make housemade, local food and drink served with gratitude, humor, and heart. We're open 365 days a year, and when the weather turns rough, we're often where the neighborhood gathers. Part rebel, part neighbor, all home.

We're looking for a Sammie Slinger to join our made-from-scratch kitchen. If you're confident with a knife, can cook a great egg, and want to join a crew that has each other's backs, we want to meet you.

This position comes with the unique opportunity and challenge of helping open a brand-new Common Market location. Opening a store takes more time and energy than a typical day in an established kitchen. In the weeks leading up to opening and throughout the launch period, expect hands-on training, a faster pace, some longer shifts, and a need for extra schedule flexibility, plus the chance to help set up the kitchen and build the crew from day one.

What you'll do:

- Build sandwiches, breakfast items, and Grab & Go food to our recipes and standards
- Slice, dice, and chop vegetables and some meats
- Make sauces, dressings, and condiments
- Keep your station, dishes, and kitchen clean, safe, and inspection-ready
- Interact with guests directly, serving them with warm hospitality and great customer service
- Communicate with teammates in a friendly, clear way

Who you are:

- Comfortable with basic knife skills and cooking eggs
- Able to juggle several tasks without losing focus or quality
- Reliable and consistently on time
- Friendly and comfortable working face-to-face with guests, even during a rush
- Calm under pressure and good at following directions
- Happy to pitch in wherever it's needed, because no task is beneath anyone here
- Open to feedback and wanting to grow

The details:

- Reports to the Kitchen Manager & Kitchen Leads
- Fast-paced kitchen with heat, fryers, and sharp tools
- Standing for long periods and lifting up to 40 lbs
- Weekend availability is required; shifts may also include evenings and holidays
- Our crew often rallies on snow and storm days, but your safety comes first, always
- Pay: totaling $19 - $20 **($13 - $14 hourly base rate + tips)**
- Benefits: Free meal every shift, flexible hours, no late nights, PTO, tip sharing, and full-time employees are eligible for company-assisted health insurance.

We celebrate diversity and build belonging in the kitchen and behind the counter. Come as you are.