

CONTACT:

Dennis Host

Senior Vice President/Marketing and Communications

dennis.host@cobornsin.com | 320.252.4222, Ext. 6167

David Fhima, The Buttered Tin to Bring New Restaurant Experiences to Coborn's Market & Table

The culinary line-up of restaurants will enhance both the shopping experience and convenience in Plymouth.

ST. CLOUD, MN – Coborn's, Inc. is excited to announce a new culinary partnership with celebrated Twin Cities chef, David Fhima, who will introduce three unique food-court-style concepts inside the upcoming Coborn's Market & Table grocery store opening in March 2026 in Plymouth. In addition, The Buttered Tin will open a full stand-alone restaurant within the store. Together, these offerings are key components of Coborn's new "grocerant" model, designed to elevate the guest experience with convenient, chef-driven, high-quality meal options throughout the day.

"Chef David Fhima and pastry chef, Alicia Hinze, bring exceptional culinary talent to Coborn's Market & Table," said Emily Coborn Wright, Coborn's, Inc. president. "From handcrafted burgers and traditional global dishes to signature baked goods, guests will have fresh, chef-driven options for breakfast, lunch or dinner – all conveniently available in one vibrant, community-focused shopping experience."

The Global Table will feature three fast-casual concepts developed by celebrated Minnesota chef David Fhima. He will bring his global culinary expertise and commitment to responsibly sourced ingredients to Coborn's Market & Table through Basta Pasta, dishes inspired by regions across Italy; Abuela's Mexican Kitchen, Mexican fare rooted in family traditions; and Brother's Burgers, featuring handcrafted gourmet burgers.

Coborn's Market & Table will also feature the third location of The Buttered Tin. Founded and operated by James Beard-recognized chef and Food Network "Cupcake Wars" winner, Alicia Hinze, this new location will bring fresh-baked goods and signature breakfast and lunch favorites to the west metro.

The store will offer food-court-style seating as well as outdoor seating during warmer months. Guests can place orders for dine-in or to-go, either online, at on-site kiosks, or at the restaurant service counters. The location will also premiere "Penny Horse Parlor" a nostalgic ice cream shop featuring Minnesota favorite, Kemp's ice cream.

For additional convenience, Coborn's Market & Table has partnered with Mulberry's Garment Care, which offers premium and affordable dry-cleaning services. The grocery store will serve as a drop-off and pick-up location.

Coborn's Market & Table will anchor The Boulevard development, being built at the intersection of I-94 and Bass Lake Road. This full-service grocery store will emphasize fresh produce, meats, bakery, deli, and prepared foods in a modern, welcoming space. The location will also include a fuel kiosk and an on-site liquor store, Coborn's Wine & Spirits.

###

About Coborn's, Inc.

St. Cloud, Minn.-based Coborn's, Inc. is a 104-year-old employee-owned grocery retailer with nearly 10,000 employees and 78 grocery stores across Minnesota, North Dakota, South Dakota, Wisconsin, Michigan and Illinois under the [Coborn's](#), [Cash Wise Foods](#), [Marketplace Foods](#), [Hornbacher's](#), [Kessler's Food and Grocery](#) and [Sullivan's Foods](#) banners. Coborn's, Inc. also operates fuel, liquor, coffee, hardware and pharmacy locations. To support its over 135 various retail business units, Coborn's, Inc. operates its own central bakery, dry cleaning facility and grocery distribution center. In 2021, Coborn's, Inc. was named the Shelby Report's Midwest Retailer of the Year. In 2023, the company was recognized by Progressive Grocer Magazine as one of the Top 10 Regional Grocers in the U.S. and in 2024 was certified as a Great Place To Work®. Learn more about us at [Coborn's Inc.com](https://www.cobornsin.com).