

Press Release

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Coborn's Market & Table Opens March 12 in Plymouth, Redefining Grocery Experience

The flagship grocery store offers a full-service grocery store, liquor store, chef-led restaurant dining, community gathering space and fuel.

ST. CLOUD, MN – Coborn's, Inc. proudly announces the opening of Coborn's Market & Table in Plymouth, Minnesota, on Thursday, March 12, with doors opening at 6 a.m. Serving as an anchor of The Boulevard development at the intersection of I-494 and Bass Lake Road, this flagship store delivers a fresh, elevated approach to grocery shopping – bringing together quality food, everyday value, convenience and connection under one roof.

“At the heart of Market & Table is a simple idea – we love food, and we love sharing that with our guests,” said Emily Coborn Wright, president of Coborn's, Inc. “From fresh ingredients to everyday value, this store is about making it easier for people to enjoy great food and feel connected to the community they live in.”

The full-service grocery store features a modern, welcoming design with a strong emphasis on fresh foods, including produce, meat, bakery and deli departments, along with a wide assortment of prepared meal options and Minnesota-made and locally sourced products throughout the store. Guests will find everyday affordability supported by weekly promotions and digital savings designed to make shopping on a budget easier, plus the added convenience of online ordering at www.coborns.com for curbside pickup or delivery to fit busy schedules.

The Farmer's Market offers a wide selection of fresh produce, including organic options, peak-of-the-season fruits and vegetables, locally grown items and freshly cut produce designed for convenience and on-the-go enjoyment.

The Butcher Block meat department reflects the look and feel of a traditional butcher shop, featuring in-store expertise and a full-service meat counter. Offerings include fresh beef, pork and chicken raised in the Midwest, along with fresh seafood, in-store smoked meats and dry-aged beef.

The Bake Shoppe features baked goods made fresh daily, many using locally sourced ingredients. The assortment includes butter cookies, specialty breads, the most delicious old-fashioned glazed donut holes, and custom-decorated cakes.

In the deli, guests can choose from a variety of convenient meal solutions, including fresh sandwiches, salads, rotisserie chicken, sushi and ready-to-heat meal options designed to meet the needs of busy families.

The store also includes a full-service floral department, offering delivery and custom arrangements for weddings, funerals and other occasions.

In the center store, Minnesota-made products take center stage alongside pantry staples, everyday essentials and traditional favorites. The new store features more than 2,000 local items, proudly showcasing brands and producers from across the state.

A signature element of Coborn's Market & Table experience is its "grocerant" model – a seamless blend of grocery and restaurant offerings that gives guests convenient, chef-crafted meal options designed for everyday life.

"The mealtime dilemma is real, and we built this store to meet guests where they are—whether that's cooking from scratch, grabbing a quick bite on the run, or dining in-store with us," Coborn added.

The store is home to **The Global Table by David Fhima**, featuring fast-casual dining concepts developed by celebrated Minnesota chef and restaurateur David Fhima. Drawing on his global culinary background and commitment to responsibly sourced ingredients, Fhima brings three dining experiences in one place, offering restaurant-quality meals that customers can enjoy conveniently together:

- **Basta Pasta** – Italian-inspired dishes celebrating regional flavors
- **Abuela's Mexican Kitchen** – Mexican cuisine rooted in family traditions
- **Brother's Burgers** – handcrafted gourmet burgers made with premium ingredients

In addition to these in-store dining options, many components of the meals featured in The Global Table by David Fhima will also be available for purchase for guests to easily prepare and enjoy chef-crafted, quality meals at home.

Coborn's Market & Table also proudly welcomes the third location of **The Buttered Tin**, operated by Chef and Restaurateur Alicia Hinze, James Beard-recognized chef and Food Network "Cupcake Wars" winner. The West Metro location brings The Buttered Tin's beloved scratch-made pastries, breakfast, and lunch favorites to Plymouth.

"Partnering with restaurateurs, who share our passion for good, wholesome food and hospitality, allows us to offer something truly unique," said Coborn. "These are destinations in their own right, all under one roof."

Guests can dine in-store year-round and outdoors during warmer months. Orders can be placed in-store with a friendly employee or online at theglobaltablemn.com for both dine-in or carry out. The store also premieres "Penny Horse Parlor," a nostalgic ice cream shop featuring Minnesota favorite Kemp's hard scoop ice cream and dirty soda.

For added convenience, the location includes **Coborn's Wine & Spirits**, offering a curated selection of classic brands, local favorites, and specialty items across wine, spirits, non-alcoholic beverages and THC products. It will also include an on-site fuel kiosk and serve as a pickup and drop-off location for **Mulberry's Garment Care**.

"This store was designed to be a true gathering place—one that serves the Plymouth and surrounding communities today while setting the standard for where grocery retail is headed next," Coborn said.

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About Coborn's, Inc.

St. Cloud, Minn.-based Coborn's, Inc. is a 105-year-old employee-owned grocery retailer with nearly 10,000 employees and 79 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 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 2025 was certified as a Great Place To Work®. Learn more about us at Coborn's Inc.com.