

FRESH AMERICAN CUISINE in a welcoming atmosphere

BY DEB LEHMAN

Promising scratch food made with love, owners Spencer Cobb, Carissa Cobb, Tim Widrick Executive, and Karen Widrick opened Surv in November 2020. At Surv, the vibe is fun, energetic, and welcoming.

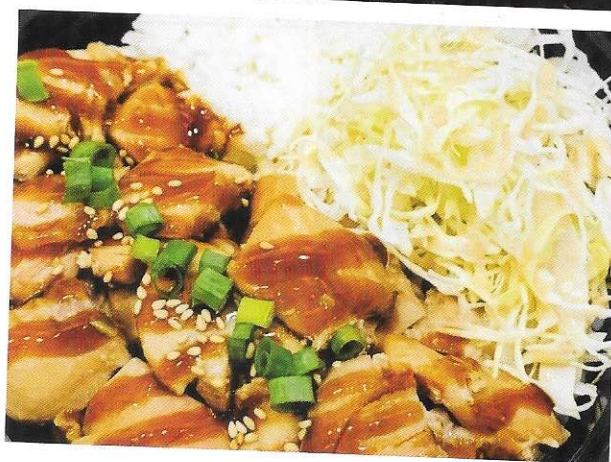
The menu includes everything from salads and wood-fired pizzas to empanadas, spring rolls and risotto to porcini dusted pork tenderloin, “everything” crusted salmon, and filet mignon. Chef Tim relies on a variety of cuisines and techniques to create his dishes.

The Cobbs and Widricks also own Edge Restaurant in Bethlehem, which has been in business for over 20 years. When Edge first appeared in 2002, it took the Lehigh Valley by storm, impressing customers with its unique New American cuisine, top-notch customer service, and cool ambiance.

Surv, a dream fulfilled for the owners who had been searching for years to expand to another location, continues the tradition of culinary excellence in Forks Township. They believe their attention to details both inside and outside of the kitchen is what has fueled their success.

Director of Operations, Master of Supplies, Karen is the heart and soul of day-to-day operations at Edge and Surv. From developing and coaching the staff, to ordering the supplies, Karen uses her expertise to keep Edge and Surv operating smoothly.

Director of Business Development, Spencer is the mastermind behind business data analytics and restaurant growth and development. A fearless, strong leader, Spencer is always encouraging the team to dream big and think outside of the box. A master at adapting,



evolving, and overcoming, he is ready to see Edge and Surv through any situation.

Director of Guest Experience, Carissa, blends her unique vision and passion for superior service to create an unforgettable dining experience for every guest.

“Tim’s fundamental love for food stemmed from his mother’s phenomenal cooking,” Spencer said. “He uses what he learned from her, along with what he learned in culinary school and over 20 years of experience, to express his passion for food in each and every dish. Anyone who works with Chef Tim can’t help but be swept away by his enthusiasm.”

Spencer also finds the challenges of life as a restaurateur exciting. “I love absolutely everything about running a restaurant,” he

said. “From the organized chaos, to creating an enjoyable brand and culture for our teams.

We also love making memories and smiles.”

Surv offers live music on the patio every Friday from 6 p.m. to 8 p.m. until Aug 26.

Surv specials for every day of the week:

Monday: 3 pizzas \$25

Tuesday: Taco Tuesday

Wednesday: Wine Down Wednesday:
Half Off Draft Beer & Glasses of House Wine

Thursday & Friday: Chef’s Restaurant Week Menu...
3 courses \$42

Saturday: Bottomless Sangrias \$15

Surv, 1800 Sullivan Trail, Easton, PA 18040
484-544-0624 | surveaston.com