

AI Restaurant Tools Menu Profit Report: EXAMPLE BBQ (mock data)

Target food cost 30%. Automated report; all math code-verified. QA status: PASS (confidence 90%).

Sales-weighted menu food cost: 26.8%

Dish	Price	Plate cost	Food cost %	Contrib. \$	Mix %	Class	Rec. price
Brisket Plate	\$24.00	\$6.07	25.3%	\$17.93	19.7%	Star	\$24.00
Pulled Pork Sandwich	\$13.00	\$2.77	21.3%	\$10.23	29.7%	Plowhorse	\$13.00
Half Rack Ribs	\$22.00	\$8.89	40.4%	\$13.11	14.4%	Star	\$25.50
Smoked Chicken Plate	\$16.00	\$3.54	22.1%	\$12.46	8.6%	Dog	\$16.00
Burnt Ends Bowl	\$18.00	\$5.65	31.4%	\$12.35	4.6%	Dog	\$19.00
Brisket Sandwich	\$16.00	\$3.71	23.2%	\$12.29	16.3%	Plowhorse	\$16.00
Loaded BBQ Fries	\$12.00	\$2.87	23.9%	\$9.13	6.7%	Dog	\$12.00

Menu-engineering matrix (avg contribution \$12.71)

Stars: Brisket Plate, Half Rack Ribs. *Keep spec tight; feature it.*

Plowhorses: Pulled Pork Sandwich, Brisket Sandwich. *Popular, thin margin: raise price or trim portion/sides.*

Puzzles: -. *Profitable, slow: rename, reposition, server push.*

Dogs: Smoked Chicken Plate, Burnt Ends Bowl, Loaded BBQ Fries. *Re-engineer, reprice, or cut.*

Quick wins

- Half Rack Ribs: \$22.00 -> \$25.50 (food cost 34.9%); capped at +15%, also trim spec; ~\$1,050/30 days at same volume

- Burnt Ends Bowl: \$18.00 -> \$19.00 (food cost 29.7%); ~\$95/30 days at same volume

Est. 30-day upside: ~\$1,145 (assumes no volume change).

Rewritten descriptions

Brisket Plate: Sliced brisket with two sides and Texas toast, slow-smoked in-house and finished to order. [mock copy]

Pulled Pork Sandwich: Pulled pork on a bun with slaw, slow-smoked in-house and finished to order. [mock copy]

Half Rack Ribs: Half rack of ribs with two sides, slow-smoked in-house and finished to order. [mock copy]

Smoked Chicken Plate: Smoked chicken thighs with two sides, slow-smoked in-house and finished to order. [mock copy]

Burnt Ends Bowl: Burnt ends over mac and cheese, slow-smoked in-house and finished to order. [mock copy]

Brisket Sandwich: Brisket on a bun with pickles and onions, slow-smoked in-house and finished to order. [mock copy]

Loaded BBQ Fries: Fries topped with pulled pork and sauce, slow-smoked in-house and finished to order. [mock copy]

Automated QA notes

- low-confidence line: OIL FRY CANOLA 35LB (0.62)

Method: plate cost = sum(qty x unit cost / yield). Unit costs from your invoices; defaults labeled. Verify against current invoices before reprinting menus.