



The 2025 Resy Retrospective

Resy's scoop on what defined dining this year and what's in store for 2026

Right this way

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Dining in 2025 was all about connection — shared plates, seamless tech, and experiences that brought people together. From the rise of the Table Captain to embracing communal tables, diners valued the IRL hospitality that restaurants uniquely deliver. At the same time, restaurants adopted tools that help them work smarter, like deeper integrations between restaurant tech platforms. Together, these shifts prove that dining out isn't just about food, it's about how we connect.



Front Of House

Introducing: The Table Captain

The Top 3 Qualities That Make A Good Table Captain?

66%
food
knowledge

48%
decisiveness

20%
overall
"rizz"

We all have a Resy Queen or King in our friend group, but do you have a Table Captain in your life? This is the person who takes the reins on ordering for the group — they know the restaurant's specialty, they can account for everyone's dietary restrictions and hunger levels with ease, they make decisions quickly so you can get to catching up.

Table Captains have become a critical part of the dining experience: According to a recent survey of 1000 US diners, 72% of diners surveyed say they like to try new restaurants with a Table Captain in tow, and 60% say it improves the experience¹. Over half of Gen Zers surveyed say they've invited a person to dinner simply for their expertise about the restaurant or cuisine.

¹This scientific random sample of 1000 US adults (age 18 and older) was surveyed between September 23, 2025 and September 24, 2025 by DKC Analytics. All respondents dine out frequently or at least some of the time, as confirmed by user self-confirmation. DKC Analytics conducted and analyzed this survey with a sample procured using the Pollfish survey delivery platform, which delivers online surveys globally through mobile apps and the mobile web along with the desktop web. No post-stratification has been applied to the results. Survey was commissioned by Resy.

All Plates Are Share Plates

Long gone are the days that share plates are unique to tapas restaurants. Sharing has become default mode, with over 94% of diners surveyed (and over 97% of Gen Z) saying they're likely to share their meal when dining out, depending on who they're sharing with. Respondents said they're most likely to share with family (85%) and close friends (81%), but 46% would share with a first date, and 45% are likely to share with a coworker¹. "Oh — and some fries for the table" is a go-to move, just ask your Table Captain.

“The simple answer for the rise of share plates is that younger diners — typically more open to variety and discovery — are shaping how we eat. But really, it comes down to the role restaurants play as a third space in New York. Sharing food is one of the best ways to enjoy good company, especially at the kind of thoughtful restaurants this city does so well.”

Steve Wong

Co-owner and director of operations
at Place des Fêtes, Cafe Mado,
Golden Ratio, Laurel Bakery

Top Shareables According To Team Resy

Crispy Maitake Mushrooms at
Place des Fêtes, New York City

Pancakes at **Golden Diner**, New York City

Mom's Lao Sausage at **Good Good
Culture Club**, San Francisco

Lamb Wrap Situation **Tâm Tâm**, Miami

Tahdig at **Kismet**, Los Angeles



Communal Tables

In this era of digital fatigue, restaurants are a haven for IRL experiences where we can put the phone down (AI can't smell, taste and enjoy a great meal for us!) — but none more than Gen Z.

90% Gen Zers surveyed say they enjoy dining at communal tables, compared to 60% of Baby Boomers. For communal table fans, there's a clear draw, and it's the "meet cute": 63% of respondents say communal tables are great for meeting new people.

Half of respondents say they've had interesting conversations with someone they otherwise wouldn't have while dining at a communal table¹.

1 in 3

have made a
new friend

1 in 7

have even
scored a date



Feeling communal-curious and wondering where to start? Washington, D.C. residents are in luck, with D.C.'s restaurant scene seating the highest percentage of diners at communal tables. Here are the top communal tables around the country²:

Aita
New York

Galit
Chicago

Dudley Market
Los Angeles

Little Hen
Miami

Tapori
Washington, D.C.

Madeira Park
Atlanta

² Based on the percentage of Notifications set for a given restaurant that converted into a reservation between January 1, 2025 and October 1, 2025, according to Resy proprietary data.

A Decade of ‘Hot Table’ Alerts

Ten (yes, 10!) years ago Resy launched a feature called ‘Notify.’ A decade and millions of Hot Table alerts later, it remains a reliable way to score an in-demand reservation.

The best time to set a Notify for that table you’re trying to lock down? **Sunday still reigns supreme as the day of the week when your Notify is most likely to convert into a reservation³.**

What’s Your Aura Score?

Gen Z’s latest ranking system to measure someone’s overall vibe? Aura points. “Aura” is the latest shorthand for the energy or vibes a person gives off — a mix of confidence, authenticity, and cool factor — but there are unspoken rules: 74% of diners (97% of Gen Z) understand that aura isn’t guaranteed. You can earn aura points just as quickly as you can lose them when you’re dining out. According to survey data, posting pictures of friends and sharing pictures of notable dishes are tied as the best way to earn aura points – each selected by 47%. Being rude to restaurant staff is the top way to tumble down the aura ladder, selected by 49%¹.

Highest Rate of Notify Conversion

These are the in-demand restaurants in top dining cities with the highest rate of Notify conversion (that’s Resy speak for Notifies set turning into booked reservations)⁴:

New York

Casa Enrique, CheLi Manhattan, PRANAKHON

Los Angeles

Hatchet Hall, KA’TEEN, Pijja Palace

Chicago

Frontera Grill, Middle Brow Brewery & Winery, Sal’s Trattoria

Washington, D.C.

Buck’s Fishing and Camping, Namak, Pastis DC

Miami

Lucali Miami, Pastis Wynwood, Rosemary’s Miami

Atlanta

Avize, Eight Sushi Lounge, Il Premio



³ Based on the percentage of Notifies set for a given restaurant that converted into a reservation between January 1, 2025 and October 1, 2025, according to Resy proprietary data.

⁴ Based on the percentage of Notifies set for a given restaurant that converted into a reservation between January 1, 2025 and October 1, 2025, according to Resy proprietary data. “In-demand restaurants” defined as restaurants in the top 20% by Notifies set in each city.

A More Connected Era for Restaurant Tech

From streamlining reservations to powering smarter guest experiences, restaurant technology is entering a new era of connection. This year, Resy, Tock, and American Express announced a strategic, multi-year partnership with POS system Toast, alongside new integrations with CRM platforms Loyalist and Fishbowl—laying the foundation for a more unified digital ecosystem across hospitality.

As **Resy Chief Operating Officer Junaid Shams** explains, the next evolution of restaurant tech is all about systems that truly talk to each other.



“When you talk to restaurant owners, one thing is clear: time is the scarcest resource. Most operators are juggling a hundred details before service even begins: staffing, deliveries, equipment. They don’t want six different logins or to manually move data from one platform to another; they’re focused on the essentials of serving guests for the next five hours, not troubleshooting tech. They want systems that communicate and simplify their day-to-day.

One of the biggest shifts we’re seeing in restaurant technology is toward integration—connecting the dots between tools so they actually work together.

We’ve already seen how digital reservation and table management systems changed the game by automating manual processes. Now, the focus is on bridging those systems — linking reservations, POS, CRM, and other platforms so restaurants can operate more fluidly. When your reservation system and POS are integrated, for example, your host doesn’t need to walk the floor to see which tables are finishing dessert and which are turning next. The goal is a more connected digital ecosystem that saves time, reduces friction, and creates more space for operators to focus on what hospitality is really about.”



Smaller, Smarter Spaces

It's not just your imagination: restaurants are shrinking. Well, not actually shrinking, but the average size of new restaurants joining Resy has decreased every year since 2019⁵. Rising construction, rent, and labor costs have made smaller footprints more practical and sustainable, while staffing shortages have pushed operators to design spaces that can be run with tighter teams.

In addition, delivery and takeout remain fixtures of modern dining, pushing many new restaurants to optimize for flexibility rather than capacity. Diners, meanwhile, are gravitating toward more intimate, experience-driven formats, like chef counters and concept-driven bars that prioritize atmosphere and connection over square footage.



The Sustainability Shift

Sustainability in restaurants is not just head-to-tail or veg-forward cooking, some carbon footprint-minded restaurants are incorporating sustainable practices across operations, design, and sourcing.

“Sustainability isn't about checking a single box — it's about completely rethinking how we operate. True responsibility means being community-driven at every level, from how we source ingredients to how we treat our teams, our neighbors, and the environment. It's about building direct relationships with farmers and producers who nurture the soil rather than strip it, who see agriculture not as extraction but as regeneration. When restaurants choose to buy from these growers, they're not just purchasing ingredients — they're investing in the future of food. True sustainability isn't a trend; it's a mindset, a movement, and a promise to a generation you may never meet.”

Rob Rubba

Chef and founding partner of Oyster Oyster

Is there an impact on diner demand? The data says 'yes': 59% of diners surveyed say they would be more likely to dine at a restaurant if they know the restaurant uses technology to help reduce food waste¹.



From Shoulder Time to Primetime

The uptick in post-pandemic early dining has yet to tick down. This year, more people dined between 5 p.m. and 6 p.m. than in the three hours between 8 p.m. and 11 p.m. More people are even dining at the 4 o'clock hour than the 9 o'clock hour. According to diners surveyed, 46% say they're willing to dine earlier because they want to avoid the primetime dinner rush, while 41% want time to relax after dinner. Some Gen Zers (40%) have even had a two-dinner night¹.

For restaurants, this is a welcome shift. Filling those early reservation slots – called “shoulder times” in the biz – helps spread demand across the evening. Instead of having a lull followed by a rush, they have a steadier service, which means more balance for servers and the kitchen.

⁵ Based on average capacity of new restaurants joining Resy each year between 2019 and 2025, according to Resy proprietary data.

Reservation Resale Sees a Crackdown

As restaurant reservations became a hot commodity post-pandemic, a “black market” emerged for reservation resale – but this year, those practices faced real pushback: state bans on unauthorized reservation resale went into effect in New York and Florida, with more on the way.

Reservation scalping hurts both restaurants and diners — it disrupts operations, undermines trust between restaurants and their guests, and often leads to no-shows and lost revenue for operators.

Diners largely support legislation like this: among diners familiar with third-party reservation booking and resale, 78% of those surveyed say it is important to protect both restaurants and diners from unauthorized actions¹.

So far, the legislation has been effective. As of July 2025, Resy has seen a 90% reduction in no-shows caused by bots and brokers in New York State since last year. Resy’s largest quarterly drop — a 68% decrease — coincided with the New York Restaurant Reservation Anti-Piracy Act going into effect⁶.

“In 2023, there were nights when we were seeing 20-25% of our reservations no-show. This became a massive business interruption, hurt our team members who relied on tips, and our incredible customers found it difficult to book with us. I brought the issue to the New York State Restaurant Association (NYSRA) during a routine board meeting and they suggested legislation. I worked collaboratively to create a draft of the Restaurant Reservation Anti-Piracy Act which passed in 2024, with support from Resy and other industry champions. This

law makes it illegal for third party websites to list or sell our reservations without our permission, and with no marketplaces to thrive on, scalping has decreased significantly. We can go back to focusing our efforts on taking care of our diners. Reservation scalping hurts our industry, diners, and restaurants — period!”

Amy Zhou

VP of operations & partner at
Gracious Hospitality Management



⁶ Based on Resy proprietary data from March 2024 to July 2025. This data reflects no-shows by accounts deactivated by Resy for behaviors indicative of unauthorized resale or automated tools to secure reservations.

Winery & Hotel Experiences

Presented By tock

Today, the appetite for more than just food is reshaping the dining experience. Diners aren't simply looking to satisfy hunger, they're seeking moments that linger, stories that unfold, and environments that spark emotion. From immersive tasting menus to concept-driven pop-ups, businesses are evolving into stages where ambiance, creativity, and narrative play equal roles alongside flavor. The modern meal is no longer just a dish, it's an experience.

Gen Z's Winery Revolution: It's the Scene, Not the Sauvignon

When visiting a winery, Gen Z is prioritizing the experience over the wine itself. Across all age demographics, Gen Z is the most likely age demographic to prioritize the experience over the wine itself, with 33% of respondents prioritizing the experience ¹.

Home Suite Home: Travelers Look Local for Getaways

U.S. travelers are choosing proximity over passports: . 5% of consumers say they're prioritizing overseas trips this year, while many are rediscovering what's nearby: 60% of travelers are more likely to consider a staycation in their own city. Nearly half (47%) have already booked an experience at a local hotel in the past year, a trend driven by Gen Z, where 55% report doing the same¹.

Top Wineries Offering The Most Variety of Experiences⁷

**Aurora
Vineyards**
Aurora, OR

**K&L Wine
Merchants**
Culver City, CA

**Adirondack
Winery**
Lake George, NY

**Stoller
Wine Bar**
Newberg, OR

**Laurita Winery
and Marketplace**
Plumsted, NJ

Top Hotels Offering The Most Experiences⁸

**Cafe
Carlyle**
New York, NY

**Deer Valley
Resort**
Deer Valley, UT

**Windows at
Marquette**
Minneapolis, MN

**Hotel
Jerome**
Aspen, CO

**Superior Sauna Events
and Experiences**
Michigan & Wisconsin



⁷ According to Tock proprietary data, based on experiences booked at wineries between January 1, 2025 and August 31, 2025.

⁸ According to Tock proprietary data, based on experiences booked at hotels between January 1, 2025 and August 31, 2025.

Heating Up

2026 Predictions

Resy's editorial team weighs in on the dining trends they're most excited about for 2026.

Cambodian and Lao cuisines

... are stepping into the spotlight

Spotted at: Vinai (Minneapolis), Diane's Table (Minneapolis), Bong (NYC), Bad Idea (BNA), Lunette (SF), Hermosa (CHI), Khâluna (Minneapolis)

Tiny 'tinis

Good things come in small glasses.

Spotted at: Pastis (NYC), Vern's (CHS), The Fox Bar (Nashville), Jojo's Beloved (ATL), Friends & Family (Oakland)

Peak pizza

Great pizza isn't just in NYC anymore. We've got our eyes on the LA pizza boom.

Spotted at: Quarter Sheets (LA), Pizzeria Sei (LA), Annesso (Fresno), Solimar (SAC), Bird Pizzeria (Charlotte, NC), Glen Ellen Star (Sonoma), Dimmi Dimmi (CHI), Middle Brow (CHI), Boogy & Peel (DC), Fratesi (MIA), Flour + Water (SF), Pizza Lobo (CHI), Bettina (Santa Barbara)

More regional specificity in cuisines

Chefs are going past broad labels to showcase regional specialties with real depth and detail, giving diners a richer sense of place on the plate.

Spotted at: Semma (NYC), Bungalow (NYC), Bread & Butterfly (ATL), Golden HOF (NYC), Ryokou (ATL), Karravaan (DC), Taporì (DC)

Omakase ...

Omakase is still super hot

Spotted at: Jak Omakase (ATL), Miss Crispy Rice (MIA), Mr. Omakase (MIA), Uchiko Miami Beach (MIA), 1033 Omakase (MLW), Pavilion (STL), Sushi Aozora (NYC), Hinoki Counter (NYC), Hanaya Omakase (NYC), Kissho House (PHL), Omakase Room by Tadayoshi (DC)

Mortadella

Bologna is so hot right now.

Spotted at: Le Virtu (PHL), Mother Wolf (LA), Place des Fêtes (NYC), Rolo's (NYC), Necessary Purveyor (ATL), Publican Quality Meats (CHI)

Tableside service

Tableside presentations have exploded beyond cherries jubilee and bananas foster. It's super fun (and super 'grammable).

Spotted at: Adda, Chateau Royale (NYC), Fancypants (BNA), Gunshow (ATL), Shinji's (NYC), Francie (NYC), La Tête d'Or (NYC)

Fish dip is the new tinned fish

The new "it" appetizer is literally everywhere.

Spotted at: Smithereens (NY), Fet-Fisk (Pittsburgh), Alewife (Richmond), Si! Mon (LA), Peche (NOLA), Magdalena (IND), Anton's (NYC), Meetinghouse (PHL), Brother's Keeper (MIA)

Go for the wine, stay for the food

The "Is it a wine bar or a restaurant?" debate has finally been settled: it's both. With more substantial fare at wine bars, there's reason to sip and graze for hours on end.

Spotted at: Cactus Wren (NYC), Lei (NYC), Bar Etoile (LA), Kid Sister (PHX), Heavenly Creatures (Portland, OR), Bad Idea (Nashville), Maison (DC), Madeira Park (ATL), To Be Determined (MIA), The Press Room (CHI), Valley Bar & Bottle (Sonoma)

Listening bars

Where vinyl, cocktails, and atmosphere come together.

Spotted at: Eavesdrop (NYC), Darling by Sean Brock (LA), Only the Wild Ones (LA), Side A (SF), Commune (ATL), Dante's HiFi (MIA), Equipment Room (ATX), Oasis (VA)

... but izakayas are on the up and up

Spotted at: Kira (HOU), Tsubaki + RVR + N/Soto + Doto + Budonoki (LA), Rintaro as established (SF), DanceroBot (PHL), Double Knot (MIA), Issei (PA)

Philadelphia

Is The Next Hot Food City

Now home to three of North America's 50 Best honorees, Kalaya, Royal Sushi & Izakaya, and Friday Saturday Sunday, and with The MICHELIN Guide arriving in Philadelphia this year, Philly has quietly — and confidently — stepped into the national spotlight and become one of America's top dining destinations.



I love Philly! I'm so proud to be a part of the city's vibrant restaurant scene where spicy, Southern Thai food is celebrated and enjoyed in the same neighborhood as restaurants serving Lebanese, Portuguese and Corsican dishes.

Nok Suntaranon, chef & owner, Kalaya

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