

Common Market Retail Hustler

About the Role

The Retail Hustler is a front-line ambassador for the Common Market, focused on creating warm, welcoming experiences for every guest. This role blends hospitality, food knowledge, sales, and daily operations—all with people at the center. You'll help guests find food they love, keep the market running smoothly, and support your teammates every step of the way.

Common Market is the neighborhood's all-day living room. A come-as-you-are space where everyone feels welcome, safe, and respected. We celebrate diversity, foster belonging, and strengthen communities through housemade, local food and drink served with gratitude, humor, and heart. Rooted in hospitality and fueled by organized chaos, we give back to the communities that make us who we are — part rebel, part neighbor, all home.

What You'll Do

- Deliver genuine, friendly hospitality and build connections with guests
- Recommend food based on preferences, dietary needs, and allergens
- Accurately process orders and payments using the POS system
- Coordinate food orders with the kitchen and support guests during busy times
- Stock, merchandise, and receive inventory to keep the store looking great
- Maintain clean, safe, and welcoming spaces
- Follow Common Market policies for safety, cash handling, and operations
- Work collaboratively with your team—jumping in wherever help is needed

What We're Looking For

- A people-first, service-oriented attitude
- Reliability, integrity, and attention to detail
- Comfort in a fast-paced retail or food environment
- A “we’ve got each other’s backs” team mindset
- Willingness to learn, grow, and take pride in your work

Job Details

- Fast-paced retail/food-service setting
- Standing, walking, and lifting up to 30 lbs
- Shifts may include evenings, weekends, and holidays

Why You'll Love Working Here

- You're part of a supportive, inclusive team that truly works together.
- No egos here. Everyone pitches in, no matter the task.
- You get to connect with your community and share food that matters.
- High standards, clear expectations, and room to learn and grow.
- A culture that values hard work, kindness, and sustainability - without burnout.
- Solid benefits like paid time off for everyone, health insurance for full-time folks, shift meals, an employee discount, with bonus opportunities for positions with added responsibility.