What moved this month: 2026-11

Example Kitchen (fictional sample) · Larderly Monthly sample report · target food cost 30 %

Fictional menu and prices made for the sample report. Not a real restaurant, not real invoices.

7 ingredients rose more than 5 % since 2026-10. **3** of 7 dishes are now above your 30 % target.

Ingredients that rose more than 5 %

Ingredient	Unit	2026-10	2026-11	Change
Eggs	each	$0.32	$0.36	+12.5 %
Mixed greens	lb	$3.60	$3.95	+9.7 %
Tomatoes	lb	$1.80	$1.95	+8.3 %
Butter	lb	$4.20	$4.54	+8.1 %
Heavy cream	qt	$4.40	$4.75	+8.0 %
Salmon fillet	lb	$11.50	$12.40	+7.8 %
Ground beef 80/20	lb	$5.40	$5.75	+6.5 %

Dishes now above the 30 % target, and the price that restores it

Dish	Menu price	Plate cost	Food cost %	Was (2026-10)	Price for target
Cheeseburger and fries	$18.00	$5.50	30.5 %	29.6 %	$18.50
Salmon rice bowl	$26.00	$7.94	30.5 %	28.4 %	$26.50
Bacon and eggs breakfast	$10.50	$3.18	30.3 %	29.2 %	$10.75

Price for target = plate cost ÷ 30 %, rounded up to the next $0.25. Whether to change a price is your call; the report only shows the number.

Full menu costing: 2026-11

Dish	Menu price	Plate cost	Food cost %	Profit per plate	Price for target
Cheeseburger and fries	$18.00	$5.50	30.5 %	$12.50	$18.50
Roast chicken thigh plate	$17.00	$3.90	22.9 %	$13.10	$13.00
Salmon rice bowl	$26.00	$7.94	30.5 %	$18.06	$26.50
Fettuccine Alfredo	$13.50	$3.90	28.9 %	$9.60	$13.25
House salad	$9.00	$2.26	25.1 %	$6.74	$7.75
Buttermilk pancakes	$12.00	$1.36	11.3 %	$10.64	$4.75
Bacon and eggs breakfast	$10.50	$3.18	30.3 %	$7.32	$10.75

Plate cost = sum of (quantity on the plate × cost per unit ÷ usable yield). Ingredient costs come from the month's supplier invoices. The member also gets the filled-in Larderly workbook (.xlsx, Excel and Google Sheets) with every recipe line.

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