

Docket Item #7

Special Use Permit #2014-0003

620 North Fayette Street – Bastille Restaurant

Application	General Data	
Consideration of a Special Use Permit request to operate a restaurant with a parking reduction.	Planning Commission Hearing:	March 4, 2014
	City Council Hearing:	March 15, 2014
Address: 620 North Fayette Street	Zone:	CRMU-H / Commercial Residential Mixed Use (High)
Applicant: Le Coq, LLC by Duncan Blair, attorney	Small Area Plan:	Braddock Road Metro

Staff Recommendation: APPROVAL subject to compliance with all applicable codes and ordinances and the recommended permit conditions found in Section III of this report.

Staff Reviewers: Nathan Randall nathan.randall@alexandriava.gov

PLANNING COMMISSION ACTION, MARCH 4, 2014: On a motion by Vice Chairman Dunn, seconded by Commissioner Macek, the Planning Commission recommended approval of the request, with amendments to Conditions #4, #5, and #6 and subject to compliance with all applicable codes, ordinances and staff recommendations. The motion carried on a vote of 7 to 0.

Reason: The Planning Commission agreed with the staff analysis and to minor changes to condition language regarding the restaurant's opening hour and the securing of outdoor dining furniture to preclude after-hours use.

Speakers:

Duncan Blair, representing the applicant, spoke in favor of the request.

Peter Prahar, representing West Old Town Civic Association, welcomed the business to the neighborhood. He also expressed concern about parking and suggested that nuisance noise concerns be added to those items reviewed at the time of the standard one year review.

Leslie Zupan, also representing West Old Town Civic Association, recommended approval of the business and suggested condition changes to address potential concerns regarding noise and alcohol matters. She also expressed support for the inclusion of condition language to preclude the after-hours use of the outdoor dining.

Bill Cromley, North Columbus Street, expressed 100% support for the proposal, including the hours for on-premises alcohol sales.

Salena Zellers, representing Braddock Lofts Homeowners Association, stated her support for the request. She expressed excitement to see the project come to fruition and noted that several other homeowners from her building were also in attendance at the hearing in support of the SUP request.

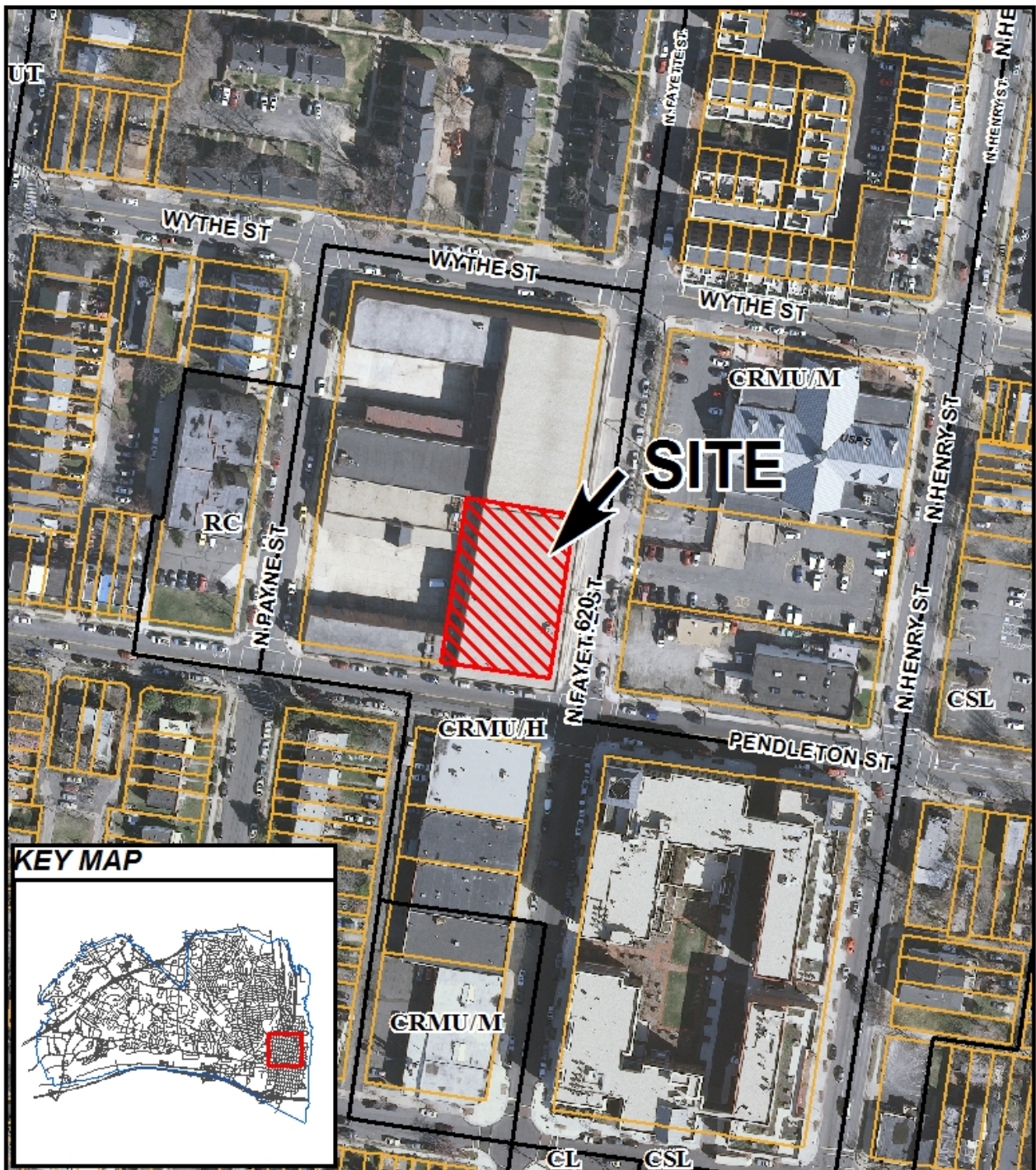
Kay Chenning, North Henry Street, spoke in favor of all elements of the request and expressed her belief that many restaurant customers will come from the neighborhood.

Judy Gyllensvaan, North Payne Street, expressed general support but also concern about parking and specifically about the loss of residential zoned parking around the Asher building. She also stated that, if used instead of stacking outdoor seats, any fencing around the outdoor area should be sufficiently tall to preclude after-hours use.

Jesse O'Connell, representing The Henry Condominiums, stated his full support for the SUP request. He expressed his belief that many residents like to walk to neighborhood establishments and that the presence of such businesses will increase overall safety by adding "eyes on the street." He also noted that he didn't think the restaurant would be noisy.

Judy Noritake, Wythe Street, expressed her support for the proposal. She believed that the restaurant will enhance the walkability of the neighborhood and stated that she didn't object to the parking reduction.

Peter Katz, Wythe Street, recommended that the Commission approve the request without any further parking stipulations. He expressed his belief that parking spaces can serve multiple purposes in that patrons may "park once" and visit multiple neighborhood establishments.



DSUP #2014-0003
620 N Fayette Street



I. DISCUSSION

The applicant, Le Coq LLC by Duncan Blair, attorney, requests Special Use Permit approval to operate a restaurant with a parking reduction at 620 North Fayette Street.

SITE DESCRIPTION

The subject site is ground-level commercial space located at the corner of North Fayette and Pendleton Streets. The space is located within the larger and southern-most building of the two-building residential/commercial mixed-use complex known as the Asher. The property on which the Asher is located comprises one City block with frontage on North Fayette, Pendleton, North Payne and Wythe Streets.



The area surrounding the Asher is occupied by a mix of institutional, residential, and commercial uses. Residential apartments and townhouses are located to the north, west, and south. Commercial uses are also located to the south along North Fayette Street and in the Monarch/Henry building. The United States Post Office and the site of a soon-to-be-constructed City park are located to the east immediately across North Fayette Street.

BACKGROUND

In 2007, City Council approved DSUP#2005-0014 for the construction of the Asher buildings, which initially was proposed to include 142 condominium units and four ground-level live/work units. DSUP#2008-0008 was approved in September 2008 to increase the number of units in the building to 206 and to replace the live/work units with approximately 4,300 square feet of ground-level commercial space. The DSUP also approved a 60-seat coffee shop restaurant and a 15-space parking reduction for a portion of the commercial space. Construction of the buildings was complete last year.

The applicant has operated the Bastille Restaurant at 1201 North Royal Street in North Old Town since 2006. Staff observed minor violations of SUP conditions at the restaurant in 2009 and 2012 that were promptly corrected. The applicant plans to retain its existing restaurant on North Royal Street but intends to change its concept.

PROPOSAL

The applicant proposes to relocate its existing French restaurant known as Bastille from Old Town North to an approximately 3,400 square-foot tenant space in the Asher building. A total of 140 seats are proposed, 100 of which will be located inside and 40 of which will be located on the outdoor patio on the west side of the tenant space adjacent to the Asher building's courtyard. On-premises alcohol will be offered. No live entertainment or delivery service will be available. The applicant has also requested a parking reduction. Additional details of the proposal are as follows:

<u>Hours:</u>	10 a.m. – 11 p.m. Sunday-Thursday 10 a.m. – 12 midnight Friday and Saturday
<u>Number of Seats:</u>	100 indoor seats <u>40 outdoor seats</u> 140 total seats
<u>Type of Service:</u>	Table service, bar service, and carry-out
<u>Alcohol:</u>	On-premises alcohol service only
<u>Live Entertainment:</u>	No live entertainment is proposed
<u>Delivery:</u>	No delivery service of food to customers will be offered
<u>Employees:</u>	Up to 19 employees at any one time
<u>Noise:</u>	No significant noise is anticipated
<u>Odors:</u>	No offensive odors are expected
<u>Trash/Litter:</u>	Approximately eight bags of trash generated daily will be stored in the on-site compactor and collected regularly. The property and sidewalk areas will be monitored regularly for litter.

ZONING/MASTER PLAN DESIGNATION

The proposed use is located in the CRMU-H / Commercial Residential Mixed-Use (High) zone. Although a 1,100 square-foot, 60-seat restaurant/coffee shop was included in the DSUP approval for the building, the proposal exceeds the size and intensity of the use that was anticipated and approved at that time. Section 5-503(N) of the Zoning Ordinance allows a restaurant in this location only with a Special Use Permit when the use is not eligible for Administrative SUP approval. The proposed use is consistent with the Braddock Metro Neighborhood Plan approved in 2008 as part of the Braddock Road Metro Small Area Plan, which designates the property for mixed residential and commercial uses.

PARKING

According to Section 8-200 (A)(8) of the Zoning Ordinance, one off-street parking space is required for every four restaurant seats. The proposed restaurant, with 140 seats in total, is therefore required to provide 35 off-street parking spaces. The applicant partially satisfies this requirement with the provision of 11 spaces in the below-grade parking garage located on-site. An additional 15 spaces were reduced as part of the DSUP for the 60-seat restaurant anticipated at the time of approval. The applicant is seeking a further parking reduction of nine spaces to meet the balance of its parking requirement.

II. STAFF ANALYSIS

Staff supports the applicant's request. The addition of a well-known and locally-owned restaurant in this neighborhood will add variety to the mix of uses in the area and will provide additional dining options for nearby residents and workers. The proposal supports mixed-use planning goals generally and is consistent with the Braddock Metro Neighborhood Plan.

As a new restaurant use in this location, Bastille's relocation to the Asher building directly supports one of the Plan's guiding principles of encouraging neighborhood-serving retail and service uses. The proposal's emphasis on fine dining and full wait service offers a good compliment to the other restaurants in the area, such as Starbucks, Domino's and Shanghai Peking, that are best known for offering carry-out or quick service. The proposal also supports the Plan's vision to establish clusters of retail uses around the neighborhood. The corner at which the tenant space is adjacent to a cluster shown in the Plan around the nearby Monarch/Henry building and extending north toward the future City park. The synergy of pedestrian activity that may emerge from the establishment of a new restaurant adjacent to the park and near other retail businesses would also further the goal identified in the Braddock Metro Neighborhood Plan of providing walkable, secure neighborhoods.

Although some potential exists generally for impacts on the neighborhood from a 140-seat restaurant, staff believes that the specific elements of this request combined with the inclusion of condition language in Section III of this report will help mitigate possible concerns. Although the closing hour for the use is slightly later than seen elsewhere in the area for dine-in service, restaurants are typically approved in Alexandria with the requested closing hours and staff views those hours as being reasonable. It does recommend, however, that the outdoor patio close no later than 10 p.m. during the week and 11 p.m. on weekends (Condition #5). Although it views the outdoor dining as a generally positive element of the proposal, an earlier closing hour will reduce the potential for customer noise to negatively impact residences located above the restaurant and across the courtyard. Staff has required earlier closing hours for outdoor dining at other locations in the City in similar instances, and this specific recommendation matches the outdoor dining closing hours listed in the Administrative SUP standards for West Old Town. Similar to other restaurants with outdoor seats in the neighborhood, staff recommends in Condition #6 that the applicant shall secure the outdoor seating each night to prevent loitering that could arise from after-hours use.

Nuisance noises are not expected to be a concern in connection with this proposal. The full-service, fine dining emphasis here lends itself to a restaurant atmosphere as opposed to one in which entertainment might predominate. Indeed, no live entertainment is proposed at this site, which is particularly important given the mixed-use location. Staff has recommended a prohibition on live entertainment at the restaurant in Condition #11.

Off-premises alcohol and delivery service of food to customers have also not been requested and have thus been prohibited in Conditions #9 and 10. With regard to supply deliveries, the applicant reports that the existing loading dock at the Asher, although technically available to them, is distant from the tenant space and lacks a direct connection to the business. Staff is therefore recommending in Condition #19 that the applicant receive Traffic & Parking Board approval for an on-street loading space if it chooses not to use the existing loading dock. Several additional conditions have been included in this report to address routine matters such as odors, litter pick-up, and the one-year review.

Although the requested nine-space parking reduction is significant when combined with the 15 spaces already reduced, staff does support this element of the proposal for the following reasons. First, 40 of the proposed seats are outdoors and largely seasonal in nature. The technical parking requirement for these seats alone exceeds the nine spaces in question. Second, the applicant partially satisfies its requirement with 11 off-street parking spaces available in the on-site garage for customers and employees. Third, the site is well-served by public transportation, particularly given its location only two blocks from the Braddock Road Metro Station. It seems likely that some portion of restaurant customers will arrive via public transit or will walk to the site from area homes or offices.

Several community members and groups, including the Braddock Implementation Advisory Group, have submitted letters expressing support for the request. Staff has also heard from the West Old Town Civic Association (WOTCA), who has expressed qualified support for the restaurant relocation but has expressed concern about the parking reduction and the closing hour, especially for on-premises alcohol sales. Staff has addressed the parking concern by including special condition language (Condition #24d) in which it will review parking matters at the one-year mark in consultation with WOTCA. The Association has also requested that the closing hour be 10 p.m. daily. In support of its request, the Association points to a limitation on the ending time for alcohol sales when restaurants apply for Administrative SUP approval, as opposed to full SUP review, in this neighborhood (Section 11-513(L)(8)).

Since applicants may request full-hearing SUP review to allow their restaurants to have features not accommodated in Administrative SUP approval, the current alcohol proposal presents no technical zoning conflicts. Staff has nonetheless carefully considered the WOTCA recommendation and concludes that no special limitation is warranted here. Although mindful that alcohol has been a long-standing concern in this neighborhood, the ability to serve on-premises alcohol until 11 p.m. weekdays and 12 midnight on weekends is reasonable, especially at a restaurant without live entertainment. Such hours are routinely approved for alcohol throughout the City. Staff does not foresee negative impacts from the alcohol sales generally, or during the additional one or two hours each night the applicant requests to remain open beyond the more limited time requested by WOTCA. In the unlikely event that a problem or concern

arises with regard to on-premises alcohol, the standard review condition included in this report (Condition #24) offers an opportunity to revisit the matter in the future.

Subject to the conditions stated in Section III of this report, staff recommends approval of the Special Use Permit request.

III. RECOMMENDED CONDITIONS

Staff recommends **approval** subject to compliance with all applicable codes and ordinances and the following conditions:

1. The special use permit shall be granted to the applicant only or to any corporation in which the applicant has a controlling interest. (P&Z)
2. The maximum number of indoor seats at the restaurant shall be 100. The maximum number of outdoor seats at the restaurant shall be 40. (P&Z)
3. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
4. **CONDITION AMENDED BY PLANNING COMMISSION:** The hours of operation for the indoor portion of the restaurant shall be limited to between ~~11 a.m.~~ 10 a.m. and 11 p.m. Sunday - Thursday and between ~~11 a.m.~~ 10 a.m. and 12 midnight Friday and Saturday. Meals ordered before 11 p.m. Sunday – Thursday and 12 midnight Friday and Saturday may be sold, but no alcoholic beverages may be served and no new restaurant patrons may be admitted after 11 p.m. Sunday-Thursday and 12 midnight Friday and Saturday and all patrons must leave by 12 midnight Sunday – Thursday and 1 a.m. Friday and Saturday. (P&Z)(PC)
5. **CONDITION AMENDED BY PLANNING COMMISSION:** The hours of operation for the outdoor seating shall be limited to between ~~11 a.m.~~ 10 a.m. and 10 p.m. Sunday-Thursday and between ~~11 a.m.~~ 10 a.m. and 11 p.m. Friday and Saturday. The outdoor dining area shall be closed and cleared of all customers by 10 p.m. Sunday-Thursday and by 11 p.m. Friday and Saturday and shall be cleaned and washed at the close of each business day that it is in use. (P&Z)(PC)
6. **CONDITION AMENDED BY PLANNING COMMISSION:** Each day after the restaurant closes, tables and chairs used for outdoor dining shall be either brought inside the restaurant or ~~stacked and~~ secured outside in such a manner to preclude their after-hours use. (P&Z)(PC)
7. Outdoor dining at the restaurant shall be substantially consistent with the plan submitted. The applicant shall submit final design specifications for all chairs, tables, barriers, umbrellas, planters, wait stations, other components to be located within the outdoor dining area, and such additional information as the Director may reasonably require, for the review and approval by the Director of Planning & Zoning. The outdoor seating area shall not include advertising signage, including on umbrellas. (P&Z)

8. Outdoor dining, including all its components such as planters and barriers, shall not encroach onto the public right-of-way unless authorized by an encroachment ordinance. (P&Z)
9. On premises alcohol service shall be permitted but no off-premises alcohol sales shall be allowed. (P&Z)
10. No delivery service of food to customers shall be operated from the restaurant. (P&Z)
11. No live entertainment shall be allowed either inside the restaurant or in the outdoor dining area. (P&Z) (T&ES)
12. All signage at the site shall comply with Condition #20 of DSUP#2008-0008 and all other applicable codes and ordinances.
13. The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation, to discuss all SUP provisions and requirements and on how to prevent underage sales of alcohol. (P&Z)
14. No food, beverages, or other material shall be stored outside. (P&Z)
15. Trash and garbage shall be placed in sealed containers which do not allow odors to escape and shall be stored inside or in closed containers which do not allow invasion by animals. No trash or debris shall be allowed to accumulate on site outside of those containers. (P&Z)
16. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
17. The applicant shall control cooking odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation & Environmental Services. (T&ES)
18. All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
19. Loading/unloading activities shall only occur in location(s) to the satisfaction of the Directors of Planning & Zoning. If on-street loading is necessary or desirable, the applicant shall apply for loading zone approval from the Traffic & Parking Board. (P&Z)
20. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11 p.m. and 7 a.m. (T&ES)
21. Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more

often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (T&ES)

22. The applicant shall require its employees who drive to use off-street parking and/or provide employees who use mass transit with subsidized bus and rail fare media. The applicant shall also post DASH and Metrobus schedules on-site for employees. (T&ES)
23. The applicant shall contact the Community Relations Unit of the Alexandria Police Department at 703-746-6838 regarding a security assessment for the business and robbery readiness training for all employees. (Police)
24. The Director of Planning and Zoning shall review the Special Use Permit after the use has been operational for one year, and shall docket the matter for consideration by the Planning Commission and City Council if: (a) there have been documented violations of the permit conditions which were not corrected immediately, constitute repeat violations or which create a direct and immediate adverse zoning impact on the surrounding community; (b) the Director has received a request from any person to docket the permit for review as the result of a complaint that rises to the level of a violation of the permit conditions; (c) the Director has determined that there are problems with the operation of the use and that new or revised conditions are needed; or (d) the Director has determined in consultation with the West Old Town Civic Association that a pattern of parking-related problems has emerged and that new or revised conditions are needed. (P&Z)(Police)

STAFF: Alex Dambach, Division Chief, Department of Planning and Zoning;
Nathan Randall, Urban Planner.

Staff Note: In accordance with Section 11-506(c) of the Zoning Ordinance, construction or operation shall be commenced and diligently and substantially pursued within 18 months of the date of granting of a Special Use Permit by City Council or the Special Use Permit shall become void.

CITY DEPARTMENT COMMENTS

Legend: C - code requirement R - recommendation S - suggestion F – finding

Transportation & Environmental Services

- F-1 Transportation staff supports the proposed parking reduction of 24 parking spaces for the following reasons:
- a. The subject site is well served by transit, with the Braddock Road Metro station two blocks from the site. In addition, the DASH AT-3 and the WMATA 10A and 10B both serve the site.
 - b. While the restaurant is larger than the definition of a “neighborhood serving” restaurant contained in the Braddock Metro Neighborhood Plan, transportation staff feels that a significant number of patrons will come from the immediate vicinity. There is a large amount of existing and proposed residential and some office density in the neighborhood, and when combined with the walkability of the area, many patrons are likely to arrive on foot.
 - c. Forty of the 140 proposed seats are outdoor seats, which will be seasonal in nature.
 - d. The 11 off-street parking spaces will allow the employees not using public transportation the ability to avoid utilizing on-street parking spaces, which is important since employees are typically long term parkers. (T&ES)
- R-1 Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
- R-2 The applicant shall control cooking odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation & Environmental Services. (T&ES)
- R-3 All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line.(T&ES)
- R-4 Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
- R-5 All waste products including but not limited to organic compounds (solvents), shall be disposed of in accordance with all local, state and federal ordinances or regulations. (T&ES)
- R-6 The applicant shall require its employees who drive to use off-street parking and/or provide employees who use mass transit with subsidized bus and rail fare media. The applicant shall also post DASH and Metrobus schedules on-site for employees. (T&ES)

- R-7 Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (T&ES)
- C-1 The applicant shall comply with the City of Alexandria's Noise Control Code, Title 11, Chapter 5, which sets the maximum permissible noise level as measured at the property line. (T&ES)
- C-2 The applicant shall comply with the City of Alexandria's Solid Waste Control, Title 5, Chapter 1, which sets forth the requirements for the recycling of materials (Sec. 5-1-99).

In order to comply with this code requirement, the applicant shall provide a completed Recycling Implementation Plan (RIP) Form within 60 days of City Council approval. Contact the City's Recycling Program Coordinator at (703) 746-4410, or via e-mail at commercialrecycling@alexandriava.gov, for information about completing this form. (T&ES)

Code Enforcement

- F-1 The following comments are for SUP review. Once the applicant has filed for a building permit and additional information has been provided, code requirements will be based upon that information and the building permit plans. If there are any questions, the applicant may contact Ken Granata, Plan Review Division Chief at ken.granata@alexandriava.gov or 703-746-4193.
- C-1 Building and trade permits are required. Six sets of construction documents sealed by a Registered Design Professional that fully detail the construction as well as layout and schematics of the mechanical, electrical, and plumbing systems shall accompany the permit application(s) The building official shall be notified in writing by the owner if the registered design professional in the responsible charge is changed or is unable to continue to perform the duties.

Health

Food Facilities

1. An Alexandria Health Department Permit is required for all regulated facilities. A permit shall be obtained prior to operation, and is not transferable between one individual or location to another.
2. Plans shall be submitted to the Health Department through the Multi-Agency Permit Center. Plans shall be submitted and approved by the Health Department prior to construction. There is a \$200.00 plan review fee payable to the City of Alexandria.
3. Plans shall comply with Alexandria City Code, Title 11, Chapter 2, The Food and Food Handling Code of the City of Alexandria. Plans shall include a menu of food items to be offered

for service at the facility and specification sheets for all equipment used in the facility, including the hot water heater.

4. Facilities engaging in the following processes may be required to submit a HACCP plan: Smoking as a form of food preservation; curing food; using food additives to render food not potentially-hazardous; vacuum packaging, cook-chill, or sous-vide; operating a molluscan shellfish life-support system; and sprouting seeds or beans.
5. A Certified Food Manager shall be on-duty during all operating hours.
6. The facility shall comply with the Virginia Indoor Clean Air Act and the Code of Alexandria, Title 11, Chapter 10, Smoking Prohibitions.
7. Wood flooring in eating areas shall be finished in a manner that is smooth, durable, easily-cleanable, and non-absorbent. In many cases, original wooden flooring in historical structures may not be suitable for food service facilities.

Parks and Recreation

F-1 No comments received

Police Department

- R-1 The applicant is seeking an “ABC On” license only. The Police Department has no objections.
- R-2 The Police Department requests that the SUP is reviewed after one year to ensure applicant is compliant with Planning and Zoning recommendations and that the extended hours has not caused an increase in nuisance crime.
- R-3 The applicant is to contact the Community Relations Unit of the Alexandria Police Department at 703-746-6838 regarding a robbery readiness program for all employees.
- R-4 A security survey for the business is to be completed. Call the Community Relations Unit of the Alexandria Police Department at 703 746 6838

Nathan



APPLICATION

SPECIAL USE PERMIT

SPECIAL USE PERMIT # 2014-0003

PROPERTY LOCATION: 620 N. Fayette Street, Alexandria, Virginia

TAX MAP REFERENCE: 54.03-05-01 **ZONE:** CRMU/H

APPLICANT:

Name: Le Coq, LLC, trading as Bastille 2.0

Address: 1201 N. Royal Street, Alexandria, Virginia

PROPOSED USE: Full Service Restaurant

☒ **THE UNDERSIGNED**, hereby applies for a Special Use Permit in accordance with the provisions of Article XI, Section 4-11-500 of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

☒ **THE UNDERSIGNED**, having obtained permission from the property owner, hereby grants permission to the City of Alexandria staff and Commission Members to visit, inspect, and photograph the building premises, land etc., connected with the application.

☒ **THE UNDERSIGNED**, having obtained permission from the property owner, hereby grants permission to the City of Alexandria to post placard notice on the property for which this application is requested, pursuant to Article IV, Section 4-1404(D)(7) of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

☒ **THE UNDERSIGNED**, hereby attests that all of the information herein provided and specifically including all surveys, drawings, etc., required to be furnished by the applicant are true, correct and accurate to the best of their knowledge and belief. The applicant is hereby notified that any written materials, drawings or illustrations submitted in support of this application and any specific oral representations made to the Director of Planning and Zoning on this application will be binding on the applicant unless those materials or representations are clearly stated to be non-binding or illustrative of general plans and intentions, subject to substantial revision, pursuant to Article XI, Section 11-207(A)(10), of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

Duncan W. Blair, Esq.

Print Name of Applicant or Agent

524 King Street

Mailing/Street Address

Alexandria, VA

City and State

22314

Zip Code

Signature

12/20/2013

Date

703-836-1000

Telephone #

703-549-3335

Fax #

dblair@landcarroll.com

Email address

ACTION-PLANNING COMMISSION: _____ **DATE:** _____

ACTION-CITY COUNCIL: _____ **DATE:** _____

SUP #

2014-0003

PROPERTY OWNER'S AUTHORIZATION

As the property owner of 620 N. Fayette Street, Alexandria, Virginia, I hereby
 (Property Address)
 grant the applicant authorization to apply for the Restaurant use as
 (use)
 described in this application.

Name: 621 N Payne Street, LLC by: Stephanie ErkiletianPhone: 703-671-4400

Please Print

Address: 4401 Ford Avenue, Suite 400Email: bdenton@erkiletian.comSignature: Date: 12/19/2013

1. Floor Plan and Plot Plan. As a part of this application, the applicant is required to submit a floor plan and plot or site plan with the parking layout of the proposed use. The SUP application checklist lists the requirements of the floor and site plans. The Planning Director may waive requirements for plan submission upon receipt of a written request which adequately justifies a waiver.

☒ Required floor plan and plot/site plan attached.

☒ Requesting a waiver. See attached written request.

2. The applicant is the (check one):

☐ Owner

☐ Contract Purchaser

☒ Lessee or

☐ Other: _____ of the subject property.

State the name, address and percent of ownership of any person or entity owning an interest in the applicant or owner, unless the entity is a corporation or partnership, in which case identify each owner of more than ten percent.

Le Coq, LLC is a Virginia limited liability company. Christophe Poteaux and Michelle Poteaux are the only members of the limited liability company having an ownership interest in excess of 10%.

OWNERSHIP AND DISCLOSURE STATEMENT

Use additional sheets if necessary

1. Applicant. State the name, address and percent of ownership of any person or entity owning an interest in the applicant, unless the entity is a corporation or partnership, in which case identify each owner of more than ten percent. The term ownership interest shall include any legal or equitable interest held at the time of the application in the real property which is the subject of the application.

Le Coq, LLC

Name	Address	Percent of Ownership
1. Christophe Poteaux	5809 Queens Gate Court Alexandria, VA 22303	In excess of 10%
2. Michelle Poteaux	5809 Queens Gate Court Alexandria, VA 22303	In excess of 10%
3.		

2. Property. State the name, address and percent of ownership of any person or entity owning an interest in the property located at 620 N. Fayette Street, unless the entity is a corporation or partnership, in which case identify each owner of more than ten percent. The term ownership interest shall include any legal or equitable interest held at the time of the application in the real property which is the subject of the application.

Name	Address	Percent of Ownership
1.		
2.		
3.		

3. Business or Financial Relationship. Each person or entity listed above (1 and 2), with an ownership interest in the applicant or in the subject property is required to disclose any business or financial relationship, as defined by Section 11-350 of the Zoning Ordinance, existing at the time of this application, or within the 12-month period prior to the submission of this application with any member of the Alexandria City Council, Planning Commission, Board of Zoning Appeals or either Boards of Architectural Review.

Name of person or entity	Relationship as defined by Section 11-350 of the Zoning Ordinance	Member of the Approving Body (i.e. City Council, Planning Commission, etc.)
1. Christophe Poteaux	None	Planning Commission and City Council
2. Michelle Poteaux	None	Planning Commission and City Council
3.		

NOTE: Business or financial relationships of the type described in Sec. 11-350 that arise after the filing of this application and before each public hearing must be disclosed prior to the public hearings.

As the applicant or the applicant's authorized agent, I hereby attest to the best of my ability that the information provided above is true and correct.

12/19/2013
Date

Christophe Poteaux
Printed Name

Signature 

OWNERSHIP AND DISCLOSURE STATEMENT

Use additional sheets if necessary

1. Applicant. State the name, address and percent of ownership of any person or entity owning an interest in the applicant, unless the entity is a corporation or partnership, in which case identify each owner of more than ten percent. The term ownership interest shall include any legal or equitable interest held at the time of the application in the real property which is the subject of the application.

Name	Address	Percent of Ownership
1.		
2.		
3.		

2. Property. State the name, address and percent of ownership of any person or entity owning an interest in the property located at 620 N. Fayette Street, unless the entity is a corporation or partnership, in which case identify each owner of more than ten percent. The term ownership interest shall include any legal or equitable interest held at the time of the application in the real property which is the subject of the application.

621 N. Payne Street, LLC

Name	Address	Percent of Ownership
1. See Attached		
2. PAYNE STREET MANAGER LLC	4401 FORD AVE, #400 ALEXANDRIA, VA 22302	100%
3.		

3. Business or Financial Relationship. Each person or entity listed above (1 and 2), with an ownership interest in the applicant or in the subject property is required to disclose any business or financial relationship, as defined by Section 11-350 of the Zoning Ordinance, existing at the time of this application, or within the 12-month period prior to the submission of this application with any member of the Alexandria City Council, Planning Commission, Board of Zoning Appeals or either Boards of Architectural Review.


Name of person or entity	Relationship as defined by Section 11-350 of the Zoning Ordinance	Member of the Approving Body (i.e. City Council, Planning Commission, etc.)
1. " "	NONE	Planning Commission & City Council
2.		
3.		

NOTE: Business or financial relationships of the type described in Sec. 11-350 that arise after the filing of this application and before each public hearing must be disclosed prior to the public hearings.

As the applicant or the applicant's authorized agent, I hereby attest to the best of my ability that the information provided above is true and correct.

12/20/2013
Date

Stephanie Erkiletian
Printed Name


Signature

If property owner or applicant is being represented by an authorized agent such as an attorney, realtor, or other person for which there is some form of compensation, does this agent or the business in which the agent is employed have a business license to operate in the City of Alexandria, Virginia?

☒ **Yes.** Provide proof of current City business license

☐ **No.** The agent shall obtain a business license prior to filing application, if required by the City Code.

NARRATIVE DESCRIPTION

3. The applicant shall describe below the nature of the request **in detail** so that the Planning Commission and City Council can understand the nature of the operation and the use. The description should fully discuss the nature of the activity. (Attach additional sheets if necessary.)

See Attached

NARRATIVE

Bastille 2.0

In 2006, Chefs and owners Christophe and Michelle Poteaux converted a former industrial building in Old Town Alexandria into the original Bastille Restaurant. Evoking a sense of old world-charm, the original 45-seat Bastille Restaurant provides all house-made, locally sourced, high quality meals with a mid-range price point. Bastille restaurant has garnered many excellent reviews, in such publications as Washingtonian Magazine, The Washington Post, The Examiner, Northern Virginia Magazine, as well as awards and nominations from the Restaurant Association of Metropolitan Washington, Wine Spectator, and Santé Magazine. Christophe and Michelle have decided to bring the restaurant to a new location in The Asher building at 620 N. Fayette Street.

Bastille 2.0 will be a full service restaurant & bar two blocks from Braddock Road Metro station and five blocks from King Street. The restaurant is proposed to occupy approximately 3,470 square feet or space in the retail portion of the Asher Building, a new mixed-use retail and residential development located on the corner of Pendleton and N. Fayette streets in the North Old Town neighborhood of Alexandria. Chefs Christophe and Michelle plan to retain most of the features from the original Bastille Restaurant - a warm dining room, a welcoming and professional staff, and an outdoor patio - but the 140 seat (100 indoor and 40 outdoor) new restaurant is also intended to include private dining space and a full bar area. *Bastille 2.0* will continue to emphasize the use of fresh ingredients in a modern French bistro approach. Intending to suit both the casual and the sophisticated diner, *Bastille 2.0* will offer a regular lunch and dinner menu, a bar menu, as well as a limited carry-out counter for sandwiches, pastries, and other small items. Chefs Christophe and Michelle have hired Mark Slater, an award-winning Beverage and Service Director, who will supervise and develop the front of the house program.

Bastille 2.0 will retain the same management team from the original Bastille Restaurant.

Christophe Poteaux started at the age of 16 and has worked in the restaurant industry everywhere from casual bistros to the highest level of the culinary scene. Trained by some of the best chefs in the field (in restaurants such as Daniel, L'Orangerie, and Bouchon), he has accumulated a remarkable sum of experience. His most recent position before starting Bastille was as Director of the Watergate Hotel Food & Beverage Department.

Michelle Poteaux will manage alongside Christophe Poteaux. Michelle has extensive management experience in the kitchen as well as the front of the house. She has been the centerpiece of the Bastille front of the house, imposing high standards of service and providing high-level wine training for the staff. As the pastry chef, she has earned two nominations from Washingtonian Magazine for best pastry chef of the region in 2008 and 2009. At the new *Bastille 2.0*, she will pursue with the same dedication and high standards and she will be able to display a lot more of her pastry skills.

Bastille 2.0 Menu:

- Modeled on the traditional format of French Brasseries, most of the menu will be available all day, with the addition of special features and dinner entrees in the evening.
- Because Chef Christophe relies on high quality ingredients sourced from local farmers, growers, and foragers, the cuisine will focus mostly on showcasing the ingredients with a modern approach.
- Chef Christophe and Chef Michelle will continue to serve their version of classic entrees and also showcase their creative talents with new creations inspired by their life-long culinary experience in America and abroad.
- Medium-range pricing: lunch entrees are anticipated to be between \$14 to \$25, with Dinner features and other entrees estimated to be between \$20 to \$35
- Weekly specials, which are anticipated to have a higher price point than standard entrees, are projected to represent 10% of dinner revenue.

The following page contains an illustrative menu contemplated for *Bastille 2.0*

Illustrative Menu -Bastille 2. 0

Appetizers & Small Plates

- Beignets of rock shrimp with seasonal aioli
- Escargots traditional
- Selection of cured meats
- Pate du jour, fruit mustard
- Chicken liver mousse
- Housemade Foie Gras Terrine, macerated figs and plums, Banyuls gel
- Pan-roasted fresh foie gras, honey-spiced bread, roasted pear, Sauternes pan sauce
- Pork belly and green lentils, jus natural
- Parisian Gnocchi with organic mushroom ragout
- Cheese board with marinated fruits and housemade crackers

Tartes flambees (Flat bread)

- Pork belly, mushrooms, Pecorino Romano
- Smoked salmon, creme fraiche, spinach
- Duck confit, Camembert, roasted pears, baby arugula
- Daily special

Salads & Soups

- Gratinee a l'oignon (a.k.a French onion soup)
- Seasonal Veloute
- Caesar salad: farm egg, marinated anchovies, brioche croutons, Parmesan, preserved lemon-anchovy vinaigrette
- Heirloom beets, Roquefort mousse, arugula, walnuts, shallot vinaigrette
- Salade crudites:
Organic lettuces, cucumber, tomatoes, julienned carrots, celery root remoulade
- Frisee aux lardons: duck gizzards, brioche croutons, 60-degree egg
- Baby kale and roasted mushroom salad, goat cheese crostini, truffle vinaigrette

Large Salads & Sandwiches

- Frisee aux confit:
Moullard duck confit, frisee, fingerlings, croutons, two poached farm eggs
- Salade Parisienne:
Organic lettuce, endive, apple, smoked ham, Comte cheese, capers, mustard vinaigrette
- Croque Monsieur: grilled ham & cheese sandwich, bechamel
- VA grass-fed Angus beef burger, Vt Cheddar, artisan brioche bun, tomato jam, lettuce
- The Foie gras burger, duck confit, artisan bun, tomato jam, lettuce

House Specialties - Entrees:

- Pan-roasted duck magret, caramelized endives and apples, Celeriac puree, cider-calvados sauce
- Crispy duck confit, Pommes Sarladaises, mushroom ragout, braised kale
- Braised lamb shank, merguez, vegetable tajine, harissa jus
- Coq au vin: Braised Amish chicken leg, red wine sauce, lardons, shallots, carrots, mushrooms, pommes puree
- Supreme de poulet fermier: slow roasted Amish chicken breast, chasseur sauce, mushrooms, fennel, roasted tomatoes, fingerlings potatoes

From the Waters:

- Crispy skin Scottish salmon filet, beurre rouge, green lentils, carrots, mushrooms
- Grilled Daurade filet, preserved lemon vinaigrette, fennel-orange compote, braised kale
- Pan-roasted local sea scallops, escabeche sauce, pickled vegetables, Roasted cauliflower, dates, black olives, piquillo peppers
- Trout "Grenobloise": brown butter lemon caper sauce, pommes puree, seasonal vegetables

Steaks - Frites:

- Steak tartare: chopped Angus beef hanging tenderloin, Capers, shallots, garlic, Dijon mustard, Espelette oil, anchovies, 60-degree egg.
- Onglet a l'echalotte: Char-grilled hanger steak, shallot-cabernet sauce
- Entrecote bearnaise: grilled Ribeye steak, duck fat bearnaise sauce
- Faux-filet au poivre: pepper crusted NY strip steak, long pepper sauce
- Tournedos Rossini: Two 4oz filet mignon, foie gras "butter", Madeira-truffle sauce
- Cote de Boeuf for two: Angus beef Rib chop, classic Bordelaise sauce

Sides: all sides are \$8

- Sautéed Kale
- Roasted mushrooms
- Roasted Cauliflower
- Celeriac puree
- Pommes puree
- Pommes frites, served with Bearnaise and housemade ketchup

Bastille 2.0 plans to be open Monday to Sunday, from 11:30a.m. to 10:00p.m. and the bar will stay open until 11:00 p.m. on weekdays and midnight on weekends.

The anticipated layout of *Bastille 2.0* will provide a modifiable dining room, a comfortable bar, a large patio, and a wine room/private dining space. The wine room/private dining space, which is to be separable from the main dining area, should be ideal for wine tastings, wine dinners, and private events.

The patio space is contemplated to have 40 seats set off from the street which may be used in good weather.

The beverage program will focus heavily on the wine-centric aspect of *Bastille*. A cocktail and liquor program will take full advantage of the brand new bar.

USE CHARACTERISTICS

4. The proposed special use permit request is for (check one):

- ☒ a new use requiring a special use permit,
☐ an expansion or change to an existing use without a special use permit,
☐ an expansion or change to an existing use with a special use permit,
☐ other. Please describe: _____

5. Please describe the capacity of the proposed use:

A. How many patrons, clients, pupils and other such users do you expect?
Specify time period (i.e., day, hour, or shift).

The Applicant anticipates having approximately 180 diners per day

B. How many employees, staff and other personnel do you expect?
Specify time period (i.e., day, hour, or shift).

Bastille 2.0 will employ approximately 36 individuals on a full or part time basis. The anticipated maximum number of employees on site at any one time is 19.

6. Please describe the proposed hours and days of operation of the proposed use:

Day:

Sunday - Thursday

Hours:

10:00AM - 11:00PM

Friday & Saturday

10:00AM - 12:00AM

7. Please describe any potential noise emanating from the proposed use.

A. Describe the noise levels anticipated from all mechanical equipment and patrons.

It is not anticipated that noise levels will exceed permitted levels under the Alexandria City Code.

B. How will the noise be controlled?

It is not anticipated that patron noise will be a source of complaints; as such, no extraordinary noise mitigation or control measures are warranted.

8. Describe any potential odors emanating from the proposed use and plans to control them:

It is not anticipated that offensive odors will emanate from the use of the property as a restaurant.

9. Please provide information regarding trash and litter generated by the use.

A. What type of trash and garbage will be generated by the use? (i.e. office paper, food wrappers)
The type of trash and garbage generated by the restaurant will consist mainly of refuse from products received and from general restaurant operations (product remnants).

B. How much trash and garbage will be generated by the use? (i.e. # of bags or pounds per day or per week)
The restaurant will generate approximately eight (8) 50 gallon bags per day.

C. How often will trash be collected?
Trash will be deposited in a trash compactor for the retail tenants located in the building basement. The property management will establish a pick-up schedule based on actual usage and compactor capacity.

D. How will you prevent littering on the property, streets and nearby properties?
Litter is not an anticipated problem; however, the restaurant's staff will self-police the sidewalks surrounding the restaurant.

10. Will any hazardous materials, as defined by the state or federal government, be handled, stored, or generated on the property?

☒ Yes. ☐ No.

If yes, provide the name, monthly quantity, and specific disposal method below:

Small quantities of hazardous materials, generally recognized to be appropriate for use by restaurants in the operation of the business, will be stored, used as solvents, and disposed of in accordance with applicable regulations.

11. Will any organic compounds, for example paint, ink, lacquer thinner, or cleaning or degreasing solvent, be handled, stored, or generated on the property?

☒ Yes. ☐ No.

If yes, provide the name, monthly quantity, and specific disposal method below:

Small quantities of organic compounds, generally recognized to be appropriate for use by restaurants in the operation of the business, will be stored, used as solvents, and disposed of in accordance with applicable regulations.

12. What methods are proposed to ensure the safety of nearby residents, employees and patrons? The location in the central business district and the proposed hours of operations of the restaurant should provide a safe environment for its patrons and staff. It is not anticipated that extraordinary security measures will be required.

ALCOHOL SALES

13.

- A. Will the proposed use include the sale of beer, wine, or mixed drinks?

☒ Yes ☐ No

If yes, describe existing (if applicable) and proposed alcohol sales below, including if the ABC license will include on-premises and/or off-premises sales.

On-premise consumption of beer, wine and spirits.

PARKING AND ACCESS REQUIREMENTS

- 14. A.** How many parking spaces of each type are provided for the proposed use:
- Thirty-five (35) parking spaces are required by the Alexandria Zoning Ordinance.
- _____ Standard spaces
- _____ Compact spaces
- _____ Handicapped accessible spaces.
- 11 Other. Parking spaces in the retail parking area of the below grade parking facility

<p>Planning and Zoning Staff Only</p> <p>Required number of spaces for use per Zoning Ordinance Section 8-200A _____</p> <p>Does the application meet the requirement?</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p>

- B.** Where is required parking located? (*check one*)
- ☒ on-site
- ☐ off-site

If the required parking will be located off-site, where will it be located?

Not applicable.

PLEASE NOTE: Pursuant to Section 8-200 (C) of the Zoning Ordinance, commercial and industrial uses may provide off-site parking within 500 feet of the proposed use, provided that the off-site parking is located on land zoned for commercial or industrial uses. All other uses must provide parking on-site, except that off-street parking may be provided within 300 feet of the use with a special use permit.

- C.** If a reduction in the required parking is requested, pursuant to Section 8-100 (A) (4) or (5) of the Zoning Ordinance, complete the PARKING REDUCTION SUPPLEMENTAL APPLICATION.

[✓] Parking reduction requested; see attached supplemental form

- 15.** Please provide information regarding loading and unloading facilities for the use:

- A.** How many loading spaces are available for the use? 1 for use by residential and commercial tenants

<p>Planning and Zoning Staff Only</p> <p>Required number of loading spaces for use per Zoning Ordinance Section 8-200 _____</p> <p>Does the application meet the requirement?</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p>

- B. Where are off-street loading facilities located? There is a loading space for the building located in the interior of the project off of the internal road. The loading zone for the building is not located near or connected to the retail space. It is anticipated that the applicant will request a designated loading zone to facilitate deliveries on the Pendleton Street side of the building.
- C. During what hours of the day do you expect loading/unloading operations to occur?
It is anticipated that loading and unloading activities will occur Monday – Saturday between 9:00AM - 5:00PM
- D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?
It is anticipated that there will be 2 – 4 deliveries per day, Monday – Saturday.
16. Is street access to the subject property adequate or are any street improvements, such as a new turning lane, necessary to minimize impacts on traffic flow?
Street access to the property is adequate

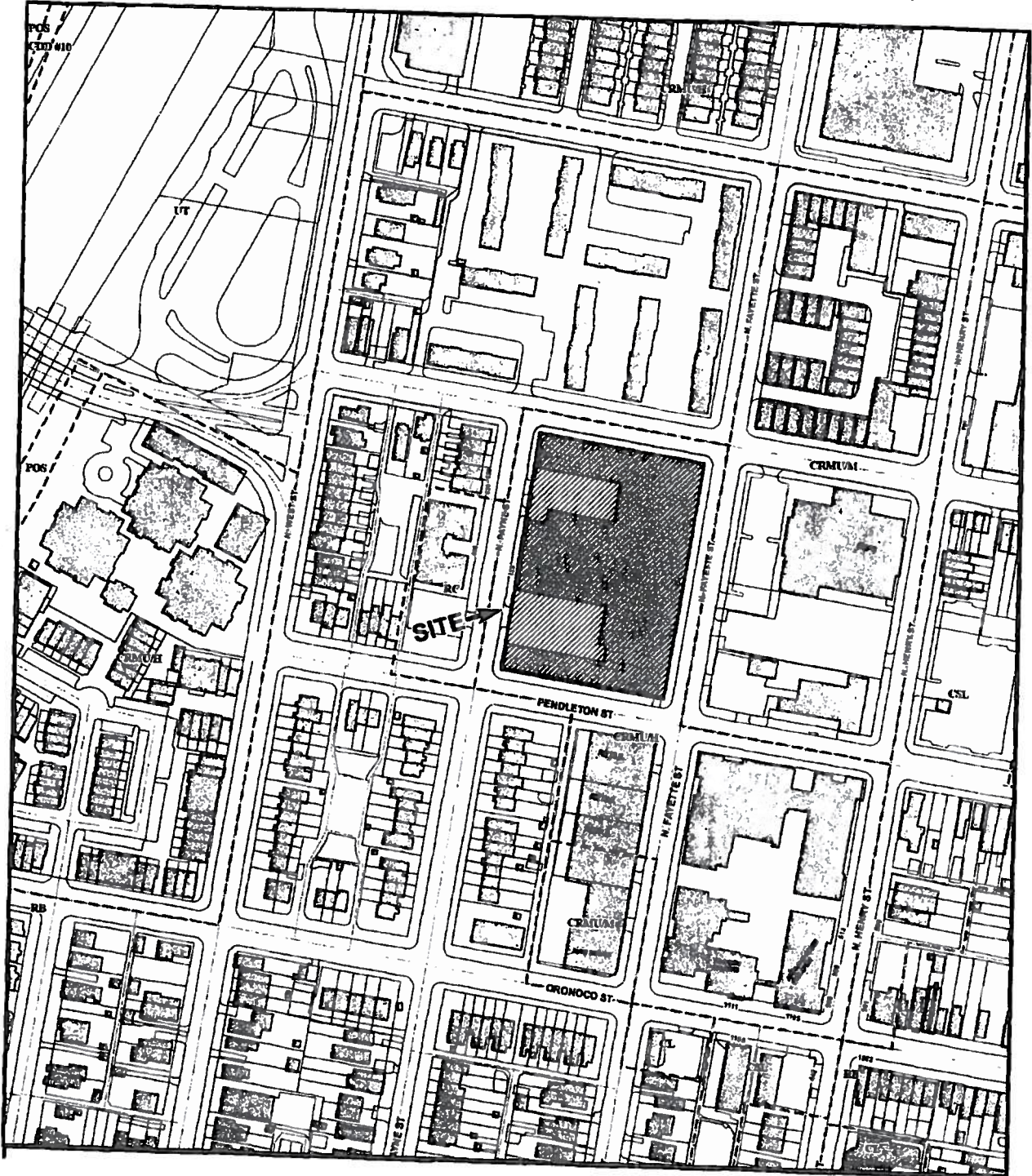
SITE CHARACTERISTICS

17. Will the proposed uses be located in an existing building? ☒ Yes ☐ No
- Do you propose to construct an addition to the building? ☐ Yes ☒ No
- How large will the addition be? N/A square feet.
18. What will the total area occupied by the proposed use be?
3,470 sq. ft. (existing) + 0 sq. ft. (addition if any) = 3,470 sq. ft. (total)
19. The proposed use is located in: (check one)
- ☒ a stand alone building
- ☐ a house located in a residential zone
- ☐ a warehouse
- ☐ a shopping center. Please provide name of the center: _____
- ☐ an office building. Please provide name of the building: _____
- ☐ other. Please describe: _____

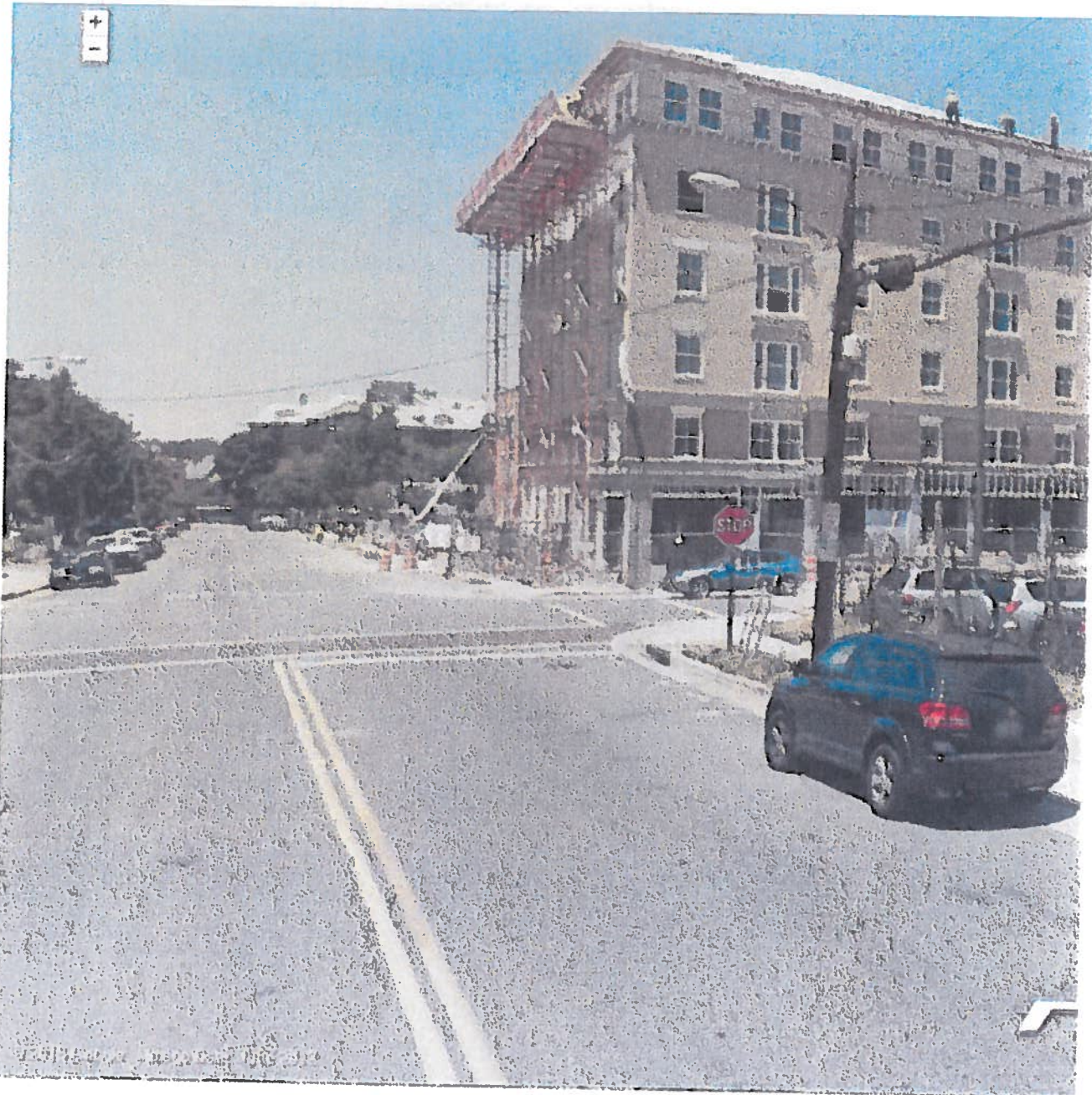
End of Application

SUP2014-0003

621 North Payne Street

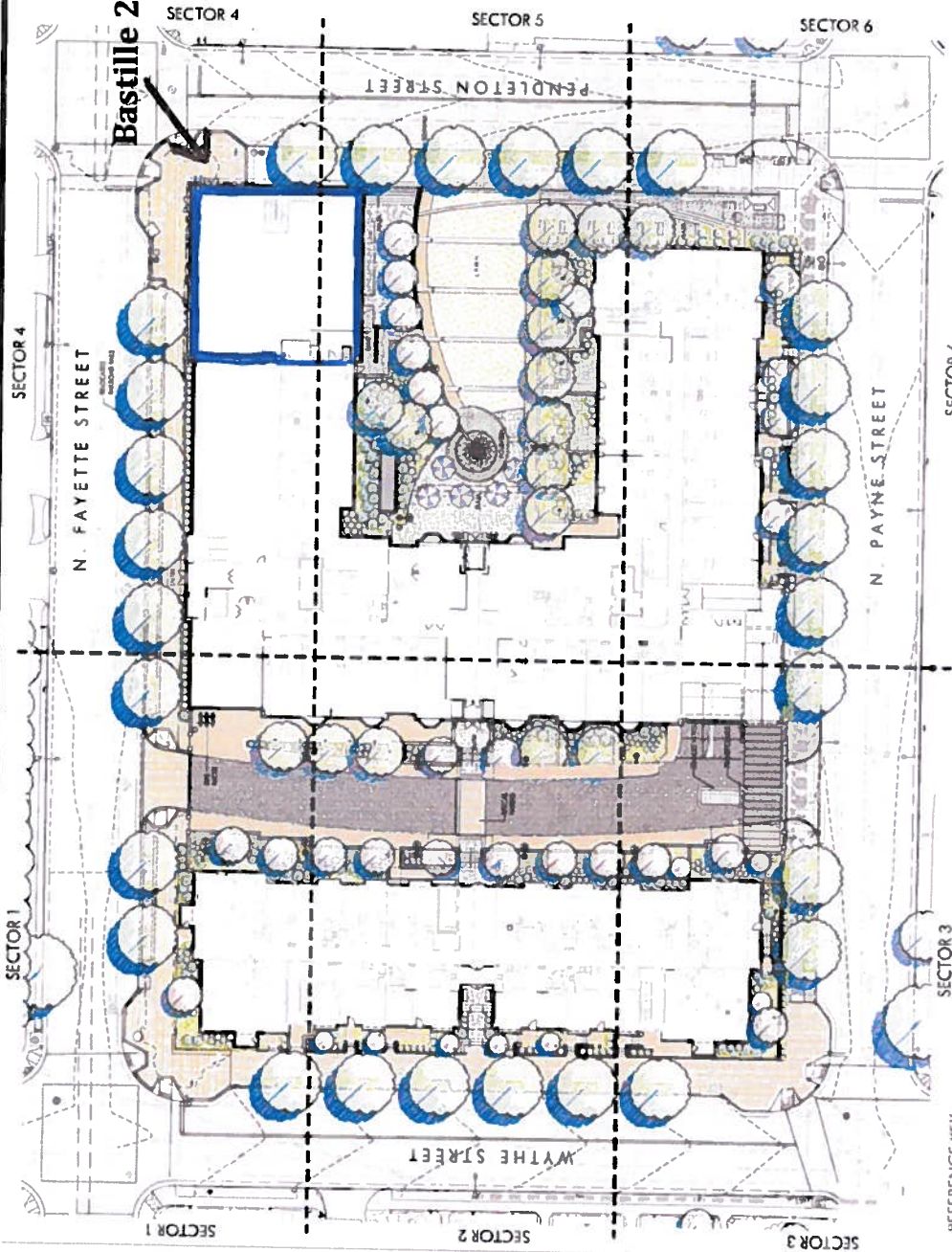


SUP2014-0003



LIST OF DRAWINGS

Bastille 2.0



FINAL SITE PLAN - NOT FOR CONSTRUCTION

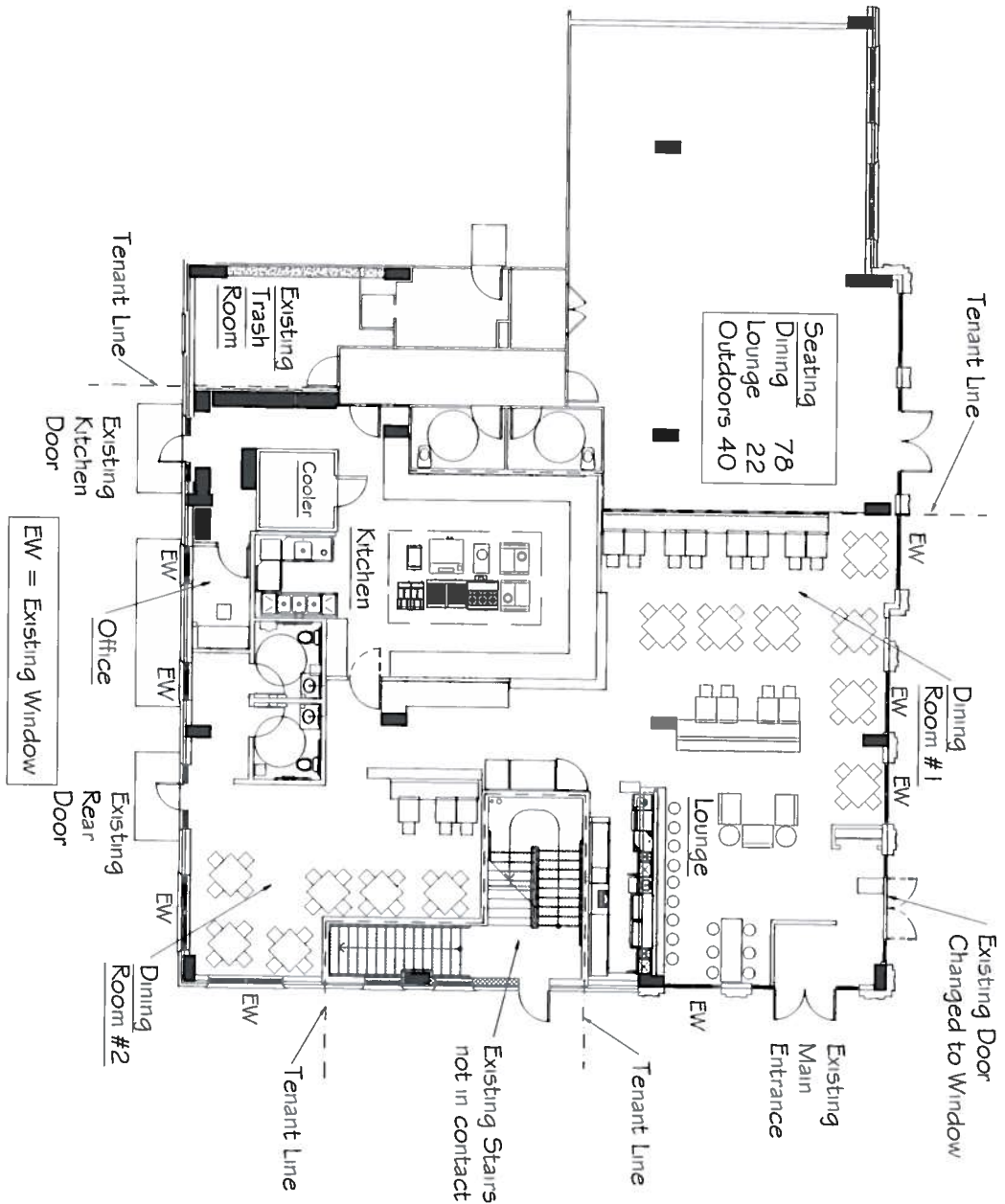
Cover Sheet

[illegible][illegible]

ALL CONTINUING ON THIS CONTAINS NO
THE QUALITY OF ALUMINUM AND
FROM A MEMBER OF "JOURNAL OF
STAINLESS AND METALS"

REFERENCE KEY

30



Furniture, Fixture & Equipment Plan

Scale: 1/16" = 1'-0"

Applicant:

Christophe & Michelle Poteaux
Bastille Restaurant

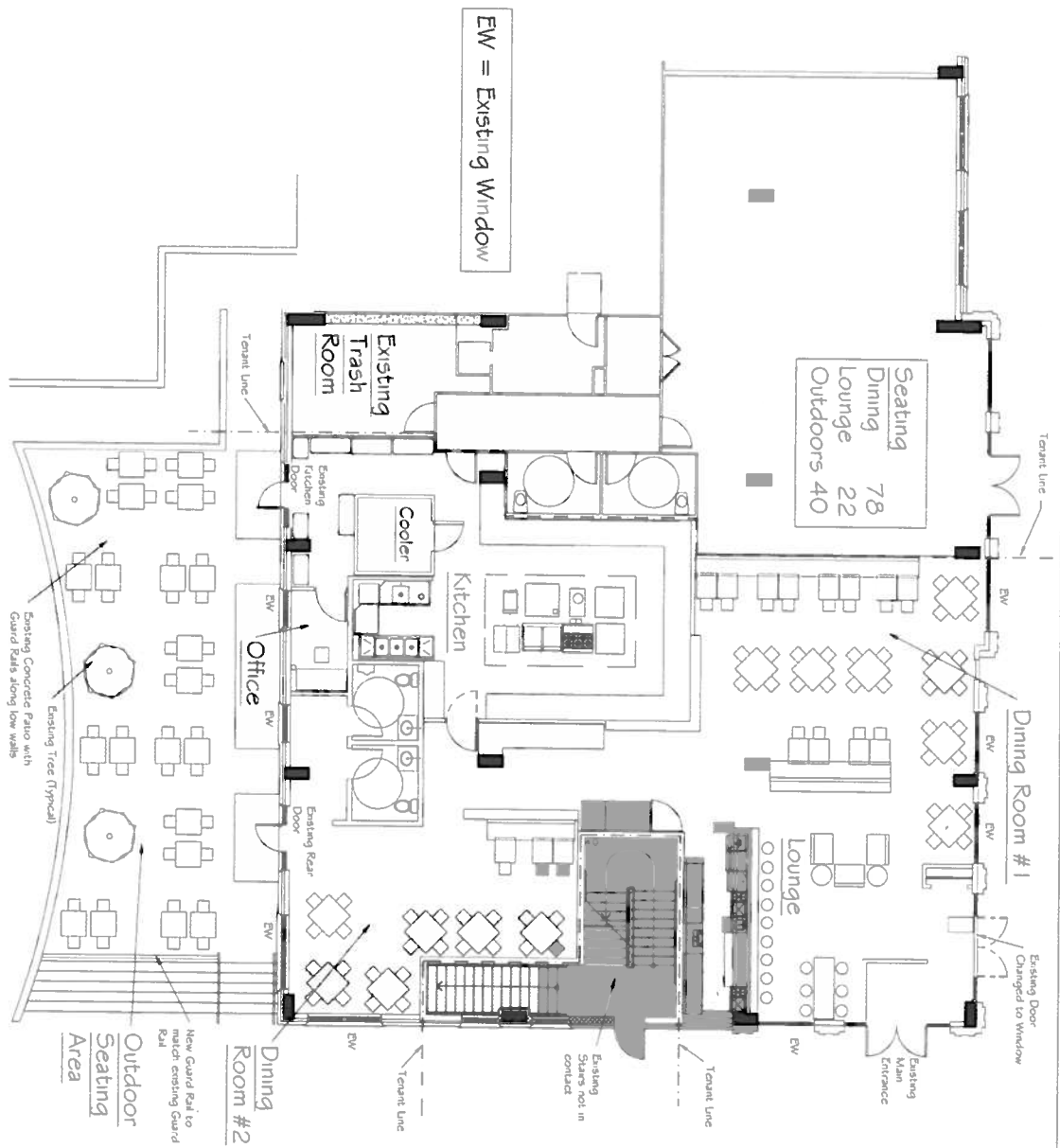
Total Tenant Space
Square footage:
3,356

Conceptual Design
November 2013
CHARTER 2013

FF&E-1

ARCHITECT
Robert John Goldsack, JR. A.I.A.
145 West Washington Street, Hagerstown, Maryland 21740
Telephone: 240-463-6737 e-mail: rgoldsack@robertgoldsackhospitalityarchitect.com
Virginia Architectural License Number: 7878
© Contents copyright 2013 web site: www.robertgoldsackhospitalityarchitect.com

Tenant Space Fit-out
Bastille at The Asher
621 North Payne
Alexandria, Virginia 22302



Furniture, Fixture & Equipment Plan

Applicant:
Christophe & Michelle Poteaux
Bastille Restaurant

Total Tenant Space
Square footage:
3,356

ARCHITECT
Robert John Goldsack, JR. A.I.A.
145 West Washington Street, Hagerstown, Maryland 21740
Telephone: 240-463-6737 e-mail: robert@robertgoldacksackhospitalityarchitect.com
Virginia Architectural License Number: 7876
© Contents copyright 2014 web site: www.robertgoldacksackhospitalityarchitect.com

Tenant Space Fit-out
Bastille at The Asher
621 North Payne
Alexandria, Virginia 22302

FF&E-1

DATE: 04/2/14

Conceptual Design
Seating
January 20, 2014

SUP2014-0003

BASTILLE'S OPERATIONS WILL INCLUDE:

HOURS: Sunday – Thursday 10:00AM – 11:00PM
 Friday & Saturday 10:00AM – 12:00AM

NUMBER OF SEATS: 140 (100 indoor and 40 outdoor)

TYPE OF DINING: Full service dining and limited carry-out.

ALCOHOL: On premise Beer, Wine and Mixed Beverages

SUP # _____
Admin Use Permit # _____



SUPPLEMENTAL APPLICATION

RESTAURANT

All applicants requesting a Special Use Permit or an Administrative Use Permit for a restaurant shall complete the following section.

1. How many seats are proposed?
Indoors: 100 Outdoors: 40 Total number proposed: 140

2. Will the restaurant offer any of the following?
Alcoholic beverages (**SUP only**) ☒ Yes ☐ No
Beer and wine — on-premises ☒ Yes ☐ No
Beer and wine — off-premises ☐ Yes ☒ No

3. Please describe the type of food that will be served:
Traditional French Bistro.

4. The restaurant will offer the following service (check items that apply):
☒ table service ☒ bar ☒ carry-out ☐ delivery

5. If delivery service is proposed, how many vehicles do you anticipate? N/A
Will delivery drivers use their own vehicles? ☐ Yes ☐ No
Where will delivery vehicles be parked when not in use?

6. Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)?
☒ Yes ☐ No
If yes, please describe:
There will be two (2) flat screen televisions in the Bar area.



APPLICATION - SUPPLEMENTAL

PARKING REDUCTION

Supplemental information to be completed by applicants requesting special use permit approval of a reduction in the required parking pursuant to section 8-100(A)(4) or (5).

1. Describe the requested parking reduction. (e.g. number of spaces, stacked parking, size, off-site location)

See attached.

2. Provide a statement of justification for the proposed parking reduction.

See attached.

3. Why is it not feasible to provide the required parking?

See attached.

4. Will the proposed reduction reduce the number of available parking spaces below the number of existing parking spaces?

☐ Yes. ☒ No.

5. If the requested reduction is for more than five parking spaces, the applicant must submit a **Parking Management Plan** which identifies the location and number of parking spaces both on-site and off-site, the availability of on-street parking, any proposed methods of mitigating negative affects of the parking reduction.

6. The applicant must also demonstrate that the reduction in parking will not have a negative impact on the surrounding neighborhood.

PARKING REDUCTION SUPPLEMENTAL APPLICATION

1. Describe the requested parking reduction.

Bastille 2.0 is located in the retail portion of The Asher mixed-use project approved by the Alexandria City Council on September 13, 2008 as DSUP #2008-0008. The retail portion of the project to be occupied by Bastille 2.0 is located on the Northwest corner of Pendleton Street and North Fayette Street.

Parking for The Asher project as described in the Staff Report prepared for the approval of DSUP #2008-0008 was based upon the Braddock Road Metro Small Area Plan (the "SAP") parking district recommendations. The SAP's parking recommendations were adopted as the parking policy for the Braddock Road Metro area as part of the overall adoption of the SAP. Those recommendations have not been codified to amend the Alexandria Zoning Ordinance's parking requirement for restaurants of one (1) space for each four (4) seats.

The SAP provides for an exemption from required parking for the first sixty (60) seats for restaurants located in the Braddock Road Metro Small Area Planning District. The applicant is requesting that the special use permit parking recommendations in the SAP apply to Bastille 2.0 thereby exempting the parking requirement for the first sixty (60) seats located in the restaurant.

Pursuant to the DSUP approval and final site plan, there are sixteen (16) parking spaces in the retail portion of the parking structure serving The Asher building. Of these spaces, eleven (11) parking spaces are allocated for use by Bastille 2.0. The remaining spaces are needed to support the additional retail portion of The Asher project. The eleven (11) spaces available for use by Bastille 2.0 is nine (9) spaces short of what is required to comply with the Alexandria Zoning Ordinance for the eighty (80) seats in the restaurant in excess of the sixty (60) seat exemption.

The Alexandria Zoning Ordinance parking requirement for the restaurant would be thirty-five (35) spaces. Of the thirty-five (35) spaces the applicant is requesting a technical amendment be permitted to have the benefit of the sixty (60) space exemption contained in the SAP and a further reduction of nine (9) spaces.

2. Provide a statement of justification for the proposed parking reduction.

The Asher building was approved pursuant to DSUP #2008-0008 and the parking provided in the building's parking facility was based upon the parking recommendations contained in the SAP.

The garage was constructed to those recommendations. Sixteen (16) parking spaces in the garage were allocated to the retail component of the project. Of the sixteen (16) spaces, the applicant has been assigned eleven (11) spaces to support the portion of the retail space which it will use and occupy.

The remaining spaces are required to support the remaining unleased retail space in The Asher building. As such, there is no additional available parking for Bastille 2.0 located in The Asher parking facility. In the immediate vicinity of The Asher there are no opportunities for Bastille 2.0 to obtain additional off-site parking.

Bastille 2.0 is located within walking distance of the Braddock Road Metro station and has excellent transit opportunities for staff and patrons. Additionally, the SAP encourages the establishment of local, residential serving businesses such as Bastille 2.0 as evidenced by the parking exemption for the first sixty (60) seats of a restaurant.

Bastille 2.0 anticipates that it will be a destination for local residents who will be able to walk to the site.

3. Why is it not feasible to provide the required parking?

The Asher building was approved pursuant to DSUP #2008-0008 and the parking provided in the building's parking facility was based upon the parking recommendations contained in the SAP.

The garage was constructed to those recommendations. Sixteen (16) parking spaces in the garage were allocated to the retail component of the project. Of the sixteen (16) spaces, the applicant has been assigned eleven (11) spaces to support the portion of the retail space which it will use and occupy.

The remaining spaces are required to support the remaining unleased retail space in The Asher building. As such, there is no additional available parking for Bastille 2.0 located in The Asher parking facility. In the immediate vicinity of The Asher there are no opportunities for Bastille 2.0 to obtain additional off-site parking.

SLIP2014-0003

PARKING MANAGEMENT PLAN: Bastille 2.0

The parking management plan consists of ensuring the utilization of parking spaces in the parking facility for the restaurant as well as advising patrons of the proximity to and availability of the Braddock Road Metro station as a convenient way to come to Bastille 2.0.

Nathan Randall

From: Duncan Blair <dblair@landcarroll.com>
Sent: Wednesday, January 22, 2014 6:00 PM
To: Nathan Randall; Alex Dambach
Cc: Duncan Blair; Christophe Poteaux
Subject: FW: Bastille Restaurant at the Asher Building - Recommend Approval

Follow Up Flag: Follow up
Flag Status: Completed

FYI

Duncan Wardman Blair, Esqu...

Land Carroll & Blair PC

(703) 836-1000 Work

(703) 778-1444 Work

dblair@landcarroll.com

524 King Street

Alexandria, Virginia 22314

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From: Salena Zellers [mailto:salena_zellers@yahoo.com]
Sent: Wednesday, January 22, 2014 4:02 PM
To: Duncan Blair
Subject: Fw: Bastille Restaurant at the Asher Building - Recommend Approval

Salena Zellers

----- Forwarded Message -----

From: Salena Zellers Schmidtke <salena@bioinjury.com>
To: 'Faroll Hamer' <Faroll.Hamer@alexandriava.gov>; 'Paul Smedberg' <Paul.Smedberg@alexandriava.gov>; 'Rashad Young' <Rashad.Young@alexandriava.gov>; delpepper@aol.com; 'Justin Wilson' <justin.wilson@alexandriava.gov>; william.euille@alexandriava.gov; Dirk.Geratz@alexandriava.gov; allisonsilb@aol.com; 'Timothy Lovain' <timothylovain@aol.com>; 'John Chapman' <john.taylor.chapman@alexandriava.gov>; PlanComm@alexandriava.gov; 'HOA BraddockLofts' <braddockloftshoa@gmail.com>
Cc: Benjamin Stoll <bstoll@eqrworld.com>; dblair@landcarrol.com; salena_zellers@yahoo.com; salena@bioinjury.com
Sent: Wednesday, January 22, 2014 3:36 PM
Subject: Bastille Restaurant at the Asher Building - Recommend Approval

Mr. Mayor, City Council, Planning Commission and Planning and Zoning,

Re: Support for Bastille Restaurant in the Asher Building!

Please accept this letter as full support for bringing Bastille Restaurant into the Asher building. We are so excited about the changes to our neighborhood and are looking forward to having this wonderful restaurant as soon as possible. Please let me know if you have any questions or if there is any doubt or issues preventing its approval.

Sincerely,

Salena Zellers
Braddock Lofts
1122 Madison Street
Member of the Braddock Implementation Advisory Group

Salena Zellers Schmidtke
BioInjury, LLC
Safety Research and Strategies, Inc
Direct Line: 703-980-2047
Office Line: 508-252-2333

Nathan Randall

Subject: FW: Bastille Restaurant at the Asher Building - Recommend Approval

From: Alexia Smokler [<mailto:asmokler@gmail.com>]

Sent: Wednesday, January 22, 2014 3:48 PM

To: Faroll Hamer; Paul Smedberg; Rashad Young; delpepper@aol.com; Justin Wilson; William Euille; Dirk Geratz; allisonsilb@aol.com; Timothy Lovain; John Chapman; PlanComm

Cc: salena@bioinjury.com; Mike Oliver

Subject: Re: Bastille Restaurant at the Asher Building - Recommend Approval

Mr. Mayor, City Council, Planning Commission and Planning and Zoning,

Re: Support for Bastille Restaurant in the Asher Building!

We write to express our support for bringing Bastille Restaurant into the Asher building. We frequently go out to eat in Del Ray and on King Street and are very excited about the prospect of having a high-quality restaurant much closer to home. Please let us know if you have any questions or if there is any doubt or issues preventing its approval.

Sincerely,

Alexia Smokler and Mike Oliver
Braddock Lofts
707 N. Fayette St.

On Wed, Jan 22, 2014 at 3:36 PM, Salena Zellers Schmidtke <salena@bioinjury.com> wrote:

Mr. Mayor, City Council, Planning Commission and Planning and Zoning,

Re: Support for Bastille Restaurant in the Asher Building!

Please accept this letter as full support for bringing Bastille Restaurant into the Asher building. We are so excited about the changes to our neighborhood and are looking forward to having this wonderful restaurant as soon as possible. Please let me know if you have any questions or if there is any doubt or issues preventing its approval.

Sincerely,

Salena Zellers

Braddock Lofts

1122 Madison Street

Member of the Braddock Implementation Advisory Group

Salena Zellers Schmidtke

BioInjury, LLC

Safety Research and Strategies, Inc

Direct Line: 703-980-2047

Office Line: 508-252-2333

Nathan Randall

Subject:

FW: Bastille Restaurant at the Asher Building -Recommend Approval

From: don & sue worden [<mailto:dwworden@comcast.net>]

Sent: Wednesday, January 22, 2014 8:58 PM

To: Farroll.Hamer@alexandriava.gov; Paul Smedberg; Rashad Young; delpepper@aol.com; Justin Wilson; William Euille; Dirk Geratz; allisonsilb@alexandriava.gov; timothylovain@aol.com; John Chapman; PlanComm; braddockloftshoa@gmail.com; Salena Zellers

Subject: Bastille Restaurant at the Asher Building -Recommend Approval

Mr. Mayor, City Council, Planning Commission and Planning and Zoning,

Re: Support for Bastille Restaurant in the Asher Building!

Please accept this letter as full support for bringing Bastille Restaurant into the Asher building. We are so excited about the changes to our neighborhood and are looking forward to having this wonderful restaurant as soon as possible.

Sincerely,

Susan and Donald Worden
1120 Madison St
Alexandria, VA 22314

Nathan Randall

Subject:

FW: Bastille Restaurant at the Asher Building - Recommend Approval

From: sarahhhh@aol.com [<mailto:sarahhhh@aol.com>]

Sent: Thursday, January 23, 2014 12:02 AM

To: salena@bioinjury.com; Faroll Hamer; Paul Smedberg; Rashad Young; delpepper@aol.com; Justin Wilson; William Euille; Dirk Geratz; allisonsilb@aol.com; John Chapman; PlanComm

Subject: Re: Bastille Restaurant at the Asher Building - Recommend Approval

Ladies and Gentlemen,

Please accept this email for the endorsement of bringing the Bastille Restaurant to the Asher Building. I echo my neighbors' sentiments that this would be a great addition to the neighborhood.

Thank you for your consideration of making our neighborhood more vibrant,

Sarah Bueter
719 N. Fayette St

-----Original Message-----

From: Salena Zellers Schmidtke <salena@bioinjury.com>

To: 'Faroll Hamer' <Faroll.Hamer@alexandriava.gov>; 'Paul Smedberg' <Paul.Smedberg@alexandriava.gov>; 'Rashad Young' <Rashad.Young@alexandriava.gov>; delpepper@aol.com; 'Justin Wilson' <justin.wilson@alexandriava.gov>; william.euille@alexandriava.gov; Dirk.Geratz <Dirk.Geratz@alexandriava.gov>; allisonsilb@aol.com; 'Timothy Lovain' <timothylovain@aol.com>; 'John Chapman' <john.taylor.chapman@alexandriava.gov>; PlanComm <PlanComm@alexandriava.gov>; 'HOA BraddockLofts' <braddockloftshoa@gmail.com>

Cc: Benjamin Stoll <bstoll@eqrworld.com>; dblair <dblair@landcarrol.com>; salena_zellers <salena_zellers@yahoo.com>; salena <salena@bioinjury.com>

Sent: Thu, Jan 23, 2014 12:38 am

Subject: Bastille Restaurant at the Asher Building - Recommend Approval

Mr. Mayor, City Council, Planning Commission and Planning and Zoning,

Re: Support for Bastille Restaurant in the Asher Building!

Please accept this letter as full support for bringing Bastille Restaurant into the Asher building. We are so excited about the changes to our neighborhood and are looking forward to having this wonderful restaurant as soon as possible. Please let me know if you have any questions or if there is any doubt or issues preventing its approval.

Sincerely,

Salena Zellers
Braddock Lofts
1122 Madison Street
Member of the Braddock Implementation Advisory Group

Salena Zellers Schmidtke
BioInjury, LLC
Safety Research and Strategies, Inc
Direct Line: 703-980-2047
Office Line: 508-252-2333

PlanComm

From: William Euille
Sent: Friday, February 21, 2014 8:54 AM
To: Jennifer Lachman
Cc: Faroll Hamer; Paul Smedberg; Rashad Young; delpepper@aol.com; Justin Wilson; Dirk Geratz; allisonsilb@aol.com; Timothy Lovain; John Chapman; PlanComm; braddockloftshoa@gmail.com; Cc: Benjamin Stoll; Madison1122, Zellers; dblair@landcarrol.com; chefchristophe@bastillerestaurant.com; Michelle Poteaux; Judy Noritake; William Cromley; mshel613@yahoo.com
Subject: Re: SUP 2014-0003 Bastille 2.0 at the Asher Building - Recommend Approval

Thanks
Bill

Sent from my iPhone

On Feb 21, 2014, at 8:25 AM, "Jennifer Lachman" <jennifer.lachman@gmail.com> wrote:

To Whom It May Concern:

Please accept this letter as full support for approval of SUP 2014-0003 and Bastille 2.0.

We at the Braddock Lofts are so excited that Bastille wants to operate its new restaurant in our developing neighborhood.

The Braddock Plan speaks of our neighborhood developing into a "vibrant community" with "community-serving retail" and "walkable streets that are secure and feel safe." We are excited that Bastille is planning on staying open later in the evening (11pm during the week and 12 am on the weekends), as this will provide additional *vibrancy* to our community as well as *eye's on the street* in the later evening hours. As was drilled into our heads during the Braddock Neighborhood planning process, the best way to curb crime is to have more people up and about and more "eye's on the street."

"When businesses are open later, they provide an additional level of vitality-and sense of safety-into the evening hours."^[2]

With Fayette Street is a designated walking street, it will be a huge benefit to have people in and around the restaurant during the later evening hours. We truly believe that what is stated in the Plan can be a reality beginning with Bastille operating at the Asher:

"The Braddock Metro neighborhood can be a community where every resident feels safe and comfortable on foot 24 hours a day."^[3]

The Asher, where Bastille will be located, is the perfect building to stay open late as it is housed in the corner of a large apartment building and directly across the street from another large apartment/condominium building, The Henry. There are no single family homes directly next door or across the street from the restaurant space. The restaurant

space is on the north-west corner of Fayette and Pendelton, to its left is the interim park, directly caddy-corner to the restaurant is The Henry, and to the right are the retail buildings that include the new art restoration business and Dan Donnely's furniture business.

In addition, this is a perfect corner for a vibrant restaurant scene leading people from King Street down Fayette St to our neighborhood. This will benefit the businesses in the Queen Street retail district, the future Metro Site retail, the future Jaguar site retail and the current retail coming into the newly completed Belle Pre. In addition, a vibrant restaurant such as Bastille will no doubt help the struggling retail at The Henry.

Its proximity to the Braddock Metro will assist the owners in hiring and retaining quality employees, a feat that is very difficult in the restaurant business. According to the WMATA website^[4], the Braddock Metro is open well past the closing times for Bastille so they can take advantage of this public transportation.

Last Trains

Trains leave exactly 3 hours later on Friday and Saturday nights.

Franconia-Springfield - 12:31 AM

Huntington - 12:33 AM

As a current owner of a nonprofit consulting firm, I regularly work from my home office, a use that the Braddock Lofts were designed for. It will be a pleasure to have Bastille a block away for a nice lunch or dinner and a relaxing glass of wine at the Wine Bar. The Wine Bar is an added bonus to Bastille providing the much needed activity and "eyes on the street" as stated in the Plan throughout the late evening.

The fruits of our years of planning are finally paying off!

Sincerely,

Jennifer Lachman
Braddock Lofts Resident
Lachman Consulting, LLC, Owner
Direct Line: 202-412-0579

PlanComm

From: Jennifer Lachman <jennifer.lachman@gmail.com>
Sent: Friday, February 21, 2014 8:25 AM
To: Faroll Hamer; Paul Smedberg; Rashad Young; delpepper@aol.com; Justin Wilson; William Eulle; Dirk Geratz; allisonsilb@aol.com; Timothy Lovain; John Chapman; PlanComm; braddockloftshoa@gmail.com
Cc: Cc: Benjamin Stoll; Madison1122, Zellers; dblair@landcarrol.com; chefchristophe@bastillerestaurant.com; Michelle Poteaux; Judy Noritake; William Cromley; mshel613@yahoo.com
Subject: SUP 2014-0003 Bastille 2.0 at the Asher Building - Recommend Approval

To Whom It May Concern:

Please accept this letter as full support for approval of SUP 2014-0003 and Bastille 2.0.

We at the Braddock Lofts are so excited that Bastille wants to operate its new restaurant in our developing neighborhood.

The Braddock Plan speaks of our neighborhood developing into a "vibrant community" with "community-serving retail" and "walkable streets that are secure and feel safe." We are excited that Bastille is planning on staying open later in the evening (11pm during the week and 12 am on the weekends), as this will provide additional *vibrancy* to our community as well as *eye's on the street* in the later evening hours. As was drilled into our heads during the Braddock Neighborhood planning process, the best way to curb crime is to have more people up and about and more "eye's on the street."

"When businesses are open later, they provide an additional level of vitality-and sense of safety-into the evening hours." [2]

With Fayette Street is a designated walking street, it will be a huge benefit to have people in and around the restaurant during the later evening hours. We truly believe that what is stated in the Plan can be a reality beginning with Bastille operating at the Asher:

"The Braddock Metro neighborhood can be a community where every resident feels safe and comfortable on foot 24 hours a day." [3]

The Asher, where Bastille will be located, is the perfect building to stay open late as it is housed in the corner of a large apartment building and directly across the street from another large apartment/condominium building, The Henry. There are no single family homes directly next door or across the street from the restaurant space. The restaurant space is on the north-west corner of Fayette and Pendelton, to its left is the interim park, directly caddy-corner to the restaurant is The Henry, and to the right are the retail buildings that include the new art restoration business and Dan Donnelly's furniture business.

In addition, this is a perfect corner for a vibrant restaurant scene leading people from King Street down Fayette St to our neighborhood. This will benefit the businesses in the Queen Street retail district, the future Metro Site retail, the future Jaguar site retail and the current retail coming into the

newly completed Belle Pre. In addition, a vibrant restaurant such as Bastille will no doubt help the struggling retail at The Henry.

Its proximity to the Braddock Metro will assist the owners in hiring and retaining quality employees, a feat that is very difficult in the restaurant business. According to the WMATA website^[4], the Braddock Metro is open well past the closing times for Bastille so they can take advantage of this public transportation.

Last Trains

Trains leave exactly 3 hours later on Friday and Saturday nights.

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Huntington - 12:33 AM

As a current owner of a nonprofit consulting firm, I regularly work from my home office, a use that the Braddock Lofts were designed for. It will be a pleasure to have Bastille a block away for a nice lunch or dinner and a relaxing glass of wine at the Wine Bar. The Wine Bar is an added bonus to Bastille providing the much needed activity and "eyes on the street" as stated in the Plan throughout the late evening.

The fruits of our years of planning are finally paying off!

Sincerely,

Jennifer Lachman
Braddock Lofts Resident
Lachman Consulting, LLC, Owner
Direct Line: 202-412-0579

PlanComm

From: Salena Zellers Schmidtke <salena@bioinjury.com>
Sent: Thursday, February 20, 2014 7:34 PM
To: Faroll Hamer; Paul Smedberg; Rashad Young; delpepper@aol.com; Justin Wilson; William Euille; Dirk Geratz; allisonsilb@aol.com; 'Timothy Lovain'; John Chapman; PlanComm; braddockloftshoa@gmail.com
Cc: Benjamin Stoll; dblair@landcarrol.com; salena_zellers@yahoo.com; chefchristophe@bastillerestaurant.com; 'Michelle Poteaux'; William Cromley; 'Judy Noritake'; mshel613@yahoo.com
Subject: Re: SUP 2014-0003 Bastille 2.0 at the Asher Building - Recommend Approval

Please accept this letter as full support for approval of SUP 2014-0003 and Bastille 2.0.

After more than eight years of planning, attending community meetings, design charrettes, working with Planning and Zoning, the Planning Commission, the Mayor, City Council and the City Manager, the Braddock Road Metro Neighborhood is finally seeing the rewards outlined in our Small Area Neighborhood Plan that was approved by Council in April 2008.^[1] I have to say that as a member of the Braddock Implementation Advisory Group, it is a pleasure participating in our neighborhood's future that is developing right before our very eyes!

We at the Braddock Lofts are so excited that Bastille wants to operate its new restaurant in our developing neighborhood. As a former restaurant owner, I completely understand the pleasures and hard work that goes into running a successful restaurant and Christophe and Michelle have a proven track record of success.

The Braddock Plan speaks of our neighborhood developing into a "vibrant community" with "community-serving retail" and "walkable streets that are secure and feel safe." We are excited that Bastille is planning on staying open later in the evening (11pm during the week and 12 am on the weekends) as this will provide additional *vibrancy* to our community as well as *eye's on the street* in the later evening hours. As was drilled into our heads during the Braddock Neighborhood planning process, the best way to curb crime is to have more people up and about and more "eye's on the street."

"When businesses are open later, they provide an additional level of vitality-and sense of safety-into the evening hours."^[2]

With Fayette Street as a designated walking street, it will be a huge benefit to have people in and around the restaurant during the later evening hours. We truly believe that what is stated in the Plan can be a reality beginning with Bastille operating at the Asher:

"The Braddock Metro neighborhood can be a community where every resident feels safe and comfortable on foot 24 hours a day."^[3]

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Its proximity to the Braddock Metro will assist the owners in hiring and retaining quality employees, a feat that is very difficult in the restaurant business. According to the WMATA website^[4], the Braddock Metro is open well past the closing times for Bastille so they can take advantage of this public transportation.

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Franconia-Springfield - 12:31 AM

Huntington - 12:33 AM

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The fruits of our years of planning are finally paying off!

Sincerely,

Salena Zellers
Braddock Implementation Advisory Group Member
Braddock Lofts Resident
BioInjury, LLC Owner
Direct Line: 703-980-2047

[1] <http://alexandriava.gov/uploadedFiles/planning/info/braddock/BraddockMetroPlanscreen041108.pdf>

[2] Braddock Plan page 47

[3] Braddock Plan page 35

[4] http://www.wmata.com/rail/station_detail.cfm?station_id=47

PlanComm

From: Michelle@msmedinc.com
Sent: Thursday, February 20, 2014 3:15 PM
To: PlanComm
Cc: Nathan Randall; Kendra Jacobs; Nathan Imm; Brandi Collins; ha.ford123@yahoo.com; mshel613@yahoo.com; Rashad Young
Subject: Letter of Support from BIAG

Planning Commission members:

The Braddock Implementation Advisory Group would like to convey its general support for the Lost Dog Restaurant, which is planning on opening in the Belle Pre building (formerly known as the Madison Project) and Bastille Restaurant, which will be moving into the Asher building. We look forward to reviewing the plans and SUP and will address specific details in our regular BIAG meetings.

We are encouraged by the changes in the Braddock neighborhood and pleased to see the development beginning to take shape. We look forward to welcoming two such high-quality restaurants to the neighborhood.

Respectfully,
Heidi Ford and Michelle Saylor
current co-facilitators of the Braddock Implementation Advisory Group

PlanComm

From: wotca <wotca1@gmail.com>
Sent: Thursday, February 13, 2014 7:32 PM
To: PlanComm
Cc: wotca; Nathan Imm; Faroll Hamer
Subject: Bastille SUP Application

Dear Planning Commissioners,

The West Old Town Citizens Association is pleased the critically acclaimed Bastille restaurant has decided to relocate from 1201 N. Royal Street to 620 N. Fayette Street in The Asher. We are impressed that, instead of creating a spinoff, the well-branded Bastille will soon become a neighbor. WOTCA welcomes the Bastille's arrival.

The new restaurant is located within WOTCA's historic and current boundaries. WOTCA is supportive of the Bastille's SUP application. However, we formally request that the proposed closing hours be changed. We make the modest request so as to insure compliance with long-established neighborhood standards, especially alcohol standards as they apply to ongoing restaurants like The Henry's Shanghai Peking. That is, a cutoff time for alcohol service no later than 10 p.m. daily.

The West Old Town standard, in place for many years, was formally recognized and codified in February 2013, when Planning Commission and City Council approved changes to Section 11-513 of the Zoning Ordinance regarding administrative SUPs. Although the code changes apply only to administrative SUPs, the West Old Town standard has been applied over time through a variety of means including voluntary contracts. In all situations restaurant alcohol service ends at 10 p.m. nightly.

The Shanghai Peking, which operates under a full special use permit, voluntarily signed a Memorandum of Understanding (MOU) prior to opening. Cafe Nicole, Caboose II and Hawii Ethiopian Restaurant and Cafe, all grandfathered properties, also signed the MOU. The WOTCA standard has wide applicability and, as such, fairness is an obligation. Fortunately, the Bastille's operating history is consistent with WOTCA's requested 10 p.m. closing time.

The Bastille's SUP application states that the restaurant will be open from 11:30 a.m. until 10:00 p.m. Monday through Sunday, but proposes keeping its Fayette Street bar open an additional hour (until 11 p.m.) on weekdays and two additional hours (until midnight) on weekends. Section 11-513(L) "Specific Standards for Restaurants" now states in clause (8) "Within the West Old Town neighborhood (bounded by Cameron, North West, Wythe and North Columbus Streets), no alcohol shall be served before 11 a.m. or after 10 p.m. daily." The standard also states "Within the Mount Vernon Avenue overlay zone, the NR zone and West Old Town neighborhood areas, alcohol service is limited to table service."

The Bastille originally closed at 10 p.m. under the terms of its first SUP (SUP#2006-045). It was only in 2009, after three years of neighborhood experience that the Bastille sought to extend its hours to 10:30 p.m. Though the change was approved, the Bastille's website still advertises a closing time of 10 p.m. Monday through Sunday.

According to a January 30, 2014 *Alexandria Times* article, *Food & Wine Magazine* recently named Society Fair as "one of the best new bars in the United States." We sincerely wish the Bastille the same success. Society Fair is located at 277 S. Washington Street, a well traveled thoroughfare. It is positioned for foot-traffic, including The Lyceum's after hours events. This is a venue of a type that the Braddock Metro area now lacks. Still, Society Fair closes at 10 p.m. A minor change in the Bastille's closing hours does not jeopardize its operating future any more than Society Fair's 10 p.m. bar closing affects Society Fair's well-being.

The Bastille's owner raised the issue of safety when discussing his restaurant proposal with BIAG Committee members on January 27. He referenced a marketing study tied to the proposed restaurant's Fayette Street location. The owner and his future customers have reason to be concerned.

Despite P&Z's repeated Pollyannaisms about crime in the Braddock Metro area, a resident of the neighboring Andrew Adkins project was just arrested for the daylight armed robbery of a US Postal Service letter carrier in the 700 block of N. Fayette Street. Old Town Commons' homeowners were disturbed when one of their ARHA residents was recently arrested for robbing an Old Town bank, even more so when it was discovered the arrestee had a criminal record in another state. And the President of the Upper King Street Civic Association now reports that his mother was among the neighborhood's recent robbery victims. The watchword is caution.

In addition to the closing hour issue, WOTCA is concerned about the parking reduction. Bastille is located in an overwhelmingly residential neighborhood, in which developers have previously been granted generous parking reductions under the assumption that new residents will use public transportation. WOTCA believes that parking issues are likely to become problematic, especially under the assumption that patrons will use the Asher parking garage when the experience of Old Town suggests they are likely to prefer street parking.

Bastille already has an established and presumably loyal clientele that is likely to drive to the new location. Although the owner spoke at the BIAG meeting about the desirability of being close to Metro, the conversation was mostly about the difficulties encountered by his staff, who at the current location lack access to reliable public transportation that runs later in the evening.

Given our historic interest in and concern about parking issues, WOTCA would therefore like to request that the parking situation be evaluated by staff (in consultation with WOTCA) one year after approval of the Bastille SUP, with the possibility that valet parking be mandated if street parking availability has become too constrained by the addition of the restaurant.

In closing, we are excited about the Bastille and have the highest hopes for even greater success at its new location. But part of that success must be grounded in a good relationship with the single family homeowners who not only flank the new restaurant but will undoubtedly also be patrons. We believe that the amendments suggested in this letter will help to assure a smooth and harmonious relationship.

Thank you for your consideration.

West Old Town Citizens Association Executive Board
Heidi Ford, President
Peter Prahar, First Vice President
Amy Millican, Second Vice President

Donna Reuss, Treasurer
Leslie Zupan, Secretary

Kendra Jacobs

7
Bastille Restaurant

From: Faroll Hamer
Sent: Thursday, February 27, 2014 9:23 AM
To: Kendra Jacobs; Alex Dambach; Karl Moritz; Nathan Randall
Subject: Fwd: Bastille Restaurant SUP

Sent from my iPad

Begin forwarded message:

From: wotca <wotca1@gmail.com>
Date: February 26, 2014 at 7:46:25 PM EST
To: <PlanComm@alexandriava.gov>
Cc: wotca <wotca1@gmail.com>, Faroll Hamer <Faroll.Hamer@alexandriava.gov>
Subject: Bastille Restaurant SUP

Dear Planning Commissioners,

The West Old Town Citizens Association has reviewed the staff report for the Bastille Restaurant. We remain concerned about potential noise issues arising in connection with the restaurant, particularly given the combination of late operating hours and alcohol sales that city staff is supporting. Therefore, we'd like to request that a condition be added to the SUP that specifically states how any noise issues that might occur in connection with the restaurant will be addressed and resolved with the community. Such a compromise will enable the Bastille to pursue its desired business plan while providing assurances to the community that a mechanism to handle any noise issues that should arise is built into the SUP.

Thank you for your consideration.

Respectfully,
Heidi Ford
President, West Old Town Citizens Association

March 4, 2014

#7
Bastille Restaurant

To the Attention of the Alexandria City Planning Commission,

Please accept this letter as full support for approval of SUP 2014-0003 and Bastille restaurant.

I've been a resident of the Braddock neighborhood for nearly two years now. Part of the reason my wife and I chose to purchase a condo in The Henry building was because of the immense potential for progress that the neighborhood held; progress that has already started to materialize. When the opportunity arose to become a member of the Braddock Implementation Advisory Group, I leapt at the chance to be involved in the conversation about the development coming to our corner of Alexandria. In reviewing the Braddock Road Metro Neighborhood Small Area Plan, I was gratified to see the vibrant vision that the city had laid out for our neighborhood.

I could not be more excited that a restaurant as successful and respected as Bastille wants to relocate its operation into our neighborhood. With acclaim from both critics¹ and locals alike, Bastille will provide a type of dining experience conspicuously absent from the neighborhood. While I value the current "fast-casual" and delivery options in the immediate area, I don't see a need for another business of that type; particularly in such a prominent location as the retail space that Bastille is proposing to occupy.

Beyond a great dining experience, what Bastille will surely bring is a sense of vibrancy to the neighborhood. This is due in no small part to their request to keep their wine bar open until 11 pm on weeknights and 12 am on weekends. The presence of diners and bar patrons coming and going will put some much needed eyes on the street, creating a sense of safety on Fayette St and in the surrounding area. Indeed, the Small Area Plan goes so far as to explicitly express this sentiment, saying "when businesses are open later, they provide an additional level of vitality and sense of safety-into the evening hours."²

Chris Walker of the Urban Institute agrees with this sentiment, writing in *Smart Strategies for Community Development in the 21st Century* that "increasing numbers of restaurants, shops, and new homes have led to more active nightlife and an aura of vitality in close-in neighborhoods that were shunned not long ago."³ Far from being detrimental to our community, it would seem that the hours proposed by Bastille are a key ingredient to the safe and vibrant streets that we desire.

Development in Braddock has reached a crucial and delicate stage, one that we must steward carefully. A recently published article in *The Washington Post* highlighted neighborhoods in the District that allowed overzealous citizen's associations to enact moratoriums on liquor licenses

¹ <http://www.washingtonian.com/restaurantreviews/2011/01/100-best-restaurants-2011-bastille.php>

² <http://alexandriava.gov/uploadedFiles/planning/info/Braddock%20Small%20Area%20Plan.pdf>, pg. 47

³ www.urban.org/UploadedPDF/411268_smart_strategies.pdf

and otherwise impede bars and restaurants from opening in their communities.⁴ Such actions are now being questioned and viewed critically, as those neighborhoods have ended up on the sidelines as businesses have chosen to establish themselves in communities more welcoming to their presence. We cannot, and should not, allow the Braddock neighborhood to get sidelined because of an unjustified reputation for being home to citizens opposed to growth and unfriendly to local businesses.

I appreciate your time and attention to this letter, and look forward to continuing to work with you in realizing the full vibrant potential of the Braddock neighborhood.

Sincerely,

Jesse O'Connell
Braddock Implementation Advisory Group Member
The Henry Resident
Cell: 202-215-7663
Email: oconnellj@gmail.com

⁴ http://www.washingtonpost.com/local/from-georgetown-to-adams-morgan-liquor-license-moratoriums-face-increasing-criticism/2014/02/07/61fc0c74-7a21-11e3-8963-b4b654bcc9b2_story.html

Kendra Jacobs

#7
Bastille Restaurant

From: Faroll Hamer
Sent: Monday, February 24, 2014 5:23 PM
To: Kendra Jacobs; Karl Moritz; Nathan Randall; Alex Dambach
Subject: FW: Re SUP 2014-0003 Bastille 2.0 at the Asher Building - recommend approval

From: Charles William Thomas [<mailto:ctchuckthomas@gmail.com>]
Sent: Monday, February 24, 2014 3:45 PM
To: Faroll Hamer; Paul Smedberg; Rashad Young; delpepper@aol.com; Justin Wilson; William Euille; Dirk Geratz; Charles William Thomas
Subject: Re SUP 2014-0003 Bastille 2.0 at the Asher Building - recommend approval

Strongly recommend approval of SUP 2014-0003 and Bastille 2.0.

Without a doubt the relocation of Bastille Restaurant to the Asher Building in the neighborhood that includes Braddock Lofts townhomes is a very desirable addition to our immediate community.

My neighbors and I very much look forward to the fine dining that Bastille and it's chef and management team have routinely provided at its current location in east Old Town.

The proposed new location and hours of operation sound great and we can't wait to enjoy Bastille's menu and wine selections for they truly have a superb reputation for dining excellence. Please approve their application without hesitation.

Thanks for your attention to this matter.

Chuck Thomas
President
Braddock Lofts Homeowners Association
715 N Fayette St
Alexandria, VA 22314

Kendra Jacobs

#7
Bastille Restaurant

From: Faroll Hamer
Sent: Monday, February 24, 2014 10:37 AM
To: Kendra Jacobs
Cc: Nathan Randall; Karl Moritz; Alex Dambach
Subject: FW: Subject: Re: SUP 2014-0003 Bastille 2.0 at the Asher Building - Recommend and Support Approval

From: don & sue worden [<mailto:dwworden@comcast.net>]
Sent: Monday, February 24, 2014 10:24 AM
To: Faroll Hamer; Paul Smedberg; Rashad Young; delpepper@aol.com; Justin Wilson; William Euille; Dirk Geratz; allisonsilb@aol.com; 'Timothy Lovain'; John Chapman; PlanComm; braddockloftshoa@gmail.com
Cc: Benjamin Stoll; dblair@landcarrol.com; salena_zellers@yahoo.com; chefchristophe@bastillerestaurant.com; 'Michelle Poteaux'; William Cromley; 'Judy Noritake'; mshel613@yahoo.com
Subject: Subject: Re: SUP 2014-0003 Bastille 2.0 at the Asher Building - Recommend and Support Approval

Please accept this letter as **full and enthusiastic support for approval of SUP 2014-0003 and Bastille 2.0.**

We have lived at Braddock Lofts for ten years and are thrilled that after waiting so many years for retail and restaurants to come to our side of town, Bastille wants to operate its new restaurant in our developing neighborhood. Bastille is a well known, well respected, and experienced restaurant that has been part of the Alexandria community for many years.

Bastille is willing to take a bet on our neighborhood we **must not lose this opportunity!**

Just as the new apartments are changing the look and feel of our corner of town, Bastille will be another positive and game-changing force for the community. Foodies and Oenophiles alike will be able to enjoy an evening out. We cannot tell you how excited we are at the thought of being able to walk across the street to a nice restaurant and wine bar. Bastille's clientele will help bring a vibrancy to our neighborhood.

We certainly will be regulars there.

We fully support the SUP's proposed hours of operation and cannot wait to see what culinary experiences Christophe and Michelle cook up for us in the coming years.

Thank you.

Sue and Don Worden
1120 Madison St.
Alexandria, VA 22314

Kendra Jacobs

#7
Bastille Restaurant

From: Faroll Hamer
Sent: Sunday, February 23, 2014 5:15 PM
To: Kendra Jacobs; Nathan Randall; Alex Dambach; Karl Moritz
Subject: FW: Full Support - Bastille 2.0 at The Asher

From: K. Chewning [<mailto:chewningkk@aol.com>]
Sent: Sunday, February 23, 2014 4:02 PM
To: Faroll Hamer; Paul Smedberg; Rashad Young; delpepper@aol.com; Justin Wilson; William Euille; Dirk Geratz; allisonsilb@aol.com; John Chapman; PlanComm; braddockloftshoa@gmail.com
Cc: bstoll@egrworld.com; dblair@landcarrol.com; salena_zellers@yahoo.com; chefchristophe@bastillerestaurant.com; chefmichelle@bastillerestaurant.com; wm.cromley@mindspring.com; jnoritake@nka-arch.com; mshel613@yahoo.com
Subject: Full Support - Bastille 2.0 at The Asher

Please accept this email as full and enthusiastic support for approval of SUP 2014-0003 and Bastille 2.0.

We at the Braddock Lofts have waited many years for retail to come to our side of town, and are so excited that Bastille wants to operate its new restaurant in our developing neighborhood.

Bastille is willing to take a bet on our neighborhood we must not lose this opportunity!

Just as the new apartments are changing the look and feel of our corner of town, Bastille will be another positive and game-changing force for the community. Foodies and Oenophiles alike will be able to enjoy an evening out. I cannot tell you how thrilled we are at the thought of being able to walk across the street to a nice restaurant and wine bar.

We will certainly be regulars there, be it at the restaurant for dinner, or for an appetizer and a lovely glass of wine after a long day of work.

We fully support the proposed hours of operation and cannot wait to see what culinary experiences Christophe and Michelle cook up for us in the coming years.

Thank you.

Kay Chewning
716 N. Henry
chewningkk@aol.com

Kendra Jacobs

47
Bastille Restaurant

From: Faroll Hamer
Sent: Friday, February 21, 2014 6:06 PM
To: Kendra Jacobs
Cc: Nathan Randall; Alex Dambach
Subject: FW: The Bastille at the Asher

From: William Euille
Sent: Friday, February 21, 2014 5:09 PM
To: kg; Faroll Hamer; Paul Smedberg; Rashad Young; delpepper@aol.com; Justin Wilson; Dirk Geratz; allisonsilb@aol.com; 'Timothy Lovain'; John Chapman; PlanComm; braddockloftshoa@gmail.com
Subject: RE: The Bastille at the Asher

thx

From: kg [<mailto:kgiving@yahoo.com>]
Sent: Friday, February 21, 2014 5:07 PM
To: Faroll Hamer; Paul Smedberg; Rashad Young; delpepper@aol.com; Justin Wilson; William Euille; Dirk Geratz; allisonsilb@aol.com; 'Timothy Lovain'; John Chapman; PlanComm; braddockloftshoa@gmail.com
Subject: The Bastille at the Asher

Please accept this letter as full support for approval of SUP 2014-0003 and Bastille 2.0.

After more than eight years of planning, attending community meetings, design charrettes, working with Planning and Zoning, the Planning Commission, the Mayor, City Council and the City Manager, the Braddock Road Metro Neighborhood is finally seeing the rewards outlined in our Small Area Neighborhood Plan that was approved by Council in April 2008.[1] I have to say that as a member of the Braddock Implementation Advisory Group, it is a pleasure participating in our neighborhood's future that is developing right before our very eyes!

We at the Braddock Lofts are so excited that Bastille wants to operate its new restaurant in our developing neighborhood. As a former restaurant owner, I completely understand the pleasures and hard work that goes into running a successful restaurant and Christophe and Michelle have a proven track record of success.

The Braddock Plan speaks of our neighborhood developing into a "vibrant community" with "community-serving retail" and "walkable streets that are secure and feel safe." We are excited that Bastille is planning on staying open later in the evening (11pm during the week and 12 am on the weekends) as this will provide additional *vibrancy* to our community as well as *eye's on the street* in the later evening hours. As was drilled into our heads during the Braddock Neighborhood planning process, the best way to curb crime is to have more people up and about and more "eye's on the street."

“When businesses are open later, they provide an additional level of vitality-and sense of safety-into the evening hours.”[2]

With Fayette Street as a designated walking street, it will be a huge benefit to have people in and around the restaurant during the later evening hours. We truly believe that what is stated in the Plan can be a reality beginning with Bastille operating at the Asher:

“The Braddock Metro neighborhood can be a community where every resident feels safe and comfortable on foot 24 hours a day.”[3]

The Asher, where Bastille will be located, is the perfect building to stay open late as it is housed in the corner of a large apartment building and directly across the street from another large apartment/condominium building, The Henry. There are no single family homes directly next door or across the street from the restaurant space. The restaurant space is on the north-west corner of Fayette and Pendelton, to its left is the interim park, directly caddy-corner to the restaurant is The Henry, and to the right are the retail buildings that include the new art restoration business and Dan Donnely’s furniture business.

In addition, this is a perfect corner for a vibrant restaurant scene leading people from King Street down Fayette St to our neighborhood. This will benefit the businesses in the Queen Street retail district, the future Metro Site retail, the future Jaguar site retail and the current retail coming into the newly completed Belle Pre. In addition, a vibrant restaurant such as Bastille will no doubt help the struggling retail at The Henry.

Its proximity to the Braddock Metro will assist the owners in hiring and retaining quality employees, a feat that is very difficult in the restaurant business. According to the WMATA website[4], the Braddock Metro is open well past the closing times for Bastille so they can take advantage of this public transportation.

Last Trains

Trains leave exactly 3 hours later on Friday and Saturday nights.

Franconia-Springfield - 12:31 AM

Huntington - 12:33 AM

We are so looking forward to having such a fine retail presence as the Bastille here in Old Town North. This will definitely increase the likelihood that other businesses will soon follow.

Thank you for your time and consideration.

Kelly Knape and Steven Willis
727 N Fayette

Kendra Jacobs

#7
Bastille Restaurant

From: Faroll Hamer
Sent: Friday, February 14, 2014 9:54 AM
To: Kendra Jacobs; Karl Moritz; Alex Dambach; Nathan Randall; Carrie Beach; Susan Eddy; Radhika Mohan
Subject: FW: Bastille SUP Application

From: wotca [mailto:wotca1@gmail.com]
Sent: Thursday, February 13, 2014 7:32 PM
To: PlanComm
Cc: wotca; Nathan Imm; Faroll Hamer
Subject: Bastille SUP Application

Dear Planning Commissioners,

The West Old Town Citizens Association is pleased the critically acclaimed Bastille restaurant has decided to relocate from 1201 N. Royal Street to 620 N. Fayette Street in The Asher. We are impressed that, instead of creating a spinoff, the well-branded Bastille will soon become a neighbor. WOTCA welcomes the Bastille's arrival.

The new restaurant is located within WOTCA's historic and current boundaries. WOTCA is supportive of the Bastille's SUP application. However, we formally request that the proposed closing hours be changed. We make the modest request so as to insure compliance with long-established neighborhood standards, especially alcohol standards as they apply to ongoing restaurants like The Henry's Shanghai Peking. That is, a cutoff time for alcohol service no later than 10 p.m. daily.

The West Old Town standard, in place for many years, was formally recognized and codified in February 2013, when Planning Commission and City Council approved changes to Section 11-513 of the Zoning Ordinance regarding administrative SUPs. Although the code changes apply only to administrative SUPs, the West Old Town standard has been applied over time through a variety of means including voluntary contracts. In all situations restaurant alcohol service ends at 10 p.m. nightly.

The Shanghai Peking, which operates under a full special use permit, voluntarily signed a Memorandum of Understanding (MOU) prior to opening. Cafe Nicole, Caboose II and Hawii Ethiopian Restaurant and Cafe, all grandfathered properties, also signed the MOU. The WOTCA standard has wide applicability and, as such, fairness is an obligation. Fortunately, the Bastille's operating history is consistent with WOTCA's requested 10 p.m. closing time.

The Bastille's SUP application states that the restaurant will be open from 11:30 a.m. until 10:00 p.m. Monday through Sunday, but proposes keeping its Fayette Street bar open an additional hour (until 11 p.m.) on weekdays and two additional hours (until midnight) on weekends. Section 11-513(L) "Specific Standards for Restaurants" now states in clause (8) "Within the West Old Town neighborhood (bounded by Cameron, North West, Wythe and North Columbus Streets), no alcohol shall be served before 11 a.m. or after 10 p.m. daily." The standard also states "Within the Mount

Vernon Avenue overlay zone, the NR zone and West Old Town neighborhood areas, alcohol service is limited to table service."

The Bastille originally closed at 10 p.m. under the terms of its first SUP (SUP#2006-045). It was only in 2009, after three years of neighborhood experience that the Bastille sought to extend its hours to 10:30 p.m. Though the change was approved, the Bastille's website still advertises a closing time of 10 p.m. Monday through Sunday.

According to a January 30, 2014 *Alexandria Times* article, *Food & Wine Magazine* recently named Society Fair as "one of the best new bars in the United States." We sincerely wish the Bastille the same success. Society Fair is located at 277 S. Washington Street, a well traveled thoroughfare. It is positioned for foot-traffic, including The Lyceum's after hours events. This is a venue of a type that the Braddock Metro area now lacks. Still, Society Fair closes at 10 p.m. A minor change in the Bastille's closing hours does not jeopardize its operating future any more than Society Fair's 10 p.m. bar closing affects Society Fair's well-being.

The Bastille's owner raised the issue of safety when discussing his restaurant proposal with BIAG Committee members on January 27. He referenced a marketing study tied to the proposed restaurant's Fayette Street location. The owner and his future customers have reason to be concerned.

Despite P&Z's repeated Pollyannaisms about crime in the Braddock Metro area, a resident of the neighboring Andrew Adkins project was just arrested for the daylight armed robbery of a US Postal Service letter carrier in the 700 block of N. Fayette Street. Old Town Commons' homeowners were disturbed when one of their ARHA residents was recently arrested for robbing an Old Town bank, even more so when it was discovered the arrestee had a criminal record in another state. And the President of the Upper King Street Civic Association now reports that his mother was among the neighborhood's recent robbery victims. The watchword is caution.

In addition to the closing hour issue, WOTCA is concerned about the parking reduction. Bastille is located in an overwhelmingly residential neighborhood, in which developers have previously been granted generous parking reductions under the assumption that new residents will use public transportation. WOTCA believes that parking issues are likely to become problematic, especially under the assumption that patrons will use the Asher parking garage when the experience of Old Town suggests they are likely to prefer street parking.

Bastille already has an established and presumably loyal clientele that is likely to drive to the new location. Although the owner spoke at the BIAG meeting about the desirability of being close to Metro, the conversation was mostly about the difficulties encountered by his staff, who at the current location lack access to reliable public transportation that runs later in the evening.

Given our historic interest in and concern about parking issues, WOTCA would therefore like to request that the parking situation be evaluated by staff (in consultation with WOTCA) one year after approval of the Bastille SUP, with the possibility that valet parking be mandated if street parking availability has become too constrained by the addition of the restaurant.

In closing, we are excited about the Bastille and have the highest hopes for even greater success at its new location. But part of that success must be grounded in a good relationship with the single family homeowners who not only flank the new restaurant but will undoubtedly also be

patrons. We believe that the amendments suggested in this letter will help to assure a smooth and harmonious relationship.

Thank you for your consideration.

West Old Town Citizens Association Executive Board

Heidi Ford, President

Peter Prahar, First Vice President

Amy Millican, Second Vice President

Donna Reuss, Treasurer

Leslie Zupan, Secretary

PlanComm

#7
Bastille Restaurant

From: William Euille
Sent: Thursday, February 27, 2014 9:36 PM
To: John Higgins
Cc: PlanComm; Leo Choi; Dudley Upton - GA; Jason Torpy; John Wolf; John M. Higgins; Jesse O'Connell
Subject: Re: Support for SUP 2014-003 Application by Bastille

Thanks
Bill

Sent from my iPhone

On Feb 27, 2014, at 9:16 PM, "John Higgins" <higs743@yahoo.com> wrote:

Dear Mayor Euille

I am submitting a letter on behalf of the owners/residents of The Henry Condominium in support of SUP 2014-003 the application by Bastille to occupy the retail space at The Asher. As President of the Unit Owners Association of The Henry Condominium, I want to communicate our emphatic support for Bastille's application and for the extended alcohol service hours and reduced parking requirement in their request.

Respectfully,
John Higgins
President
Unit Owners Association of The Henry Condominium
<SUP 2014-003 Bastille Support letter 2.27.14.pdf>

#7
Bastille Restaurant

PlanComm

From: Elena Valasiadou <elenaev@gmail.com>
Sent: Sunday, February 23, 2014 4:53 PM
To: Faroll Hamer; Paul Smedberg; Rashad Young; delpepper@aol.com; Justin Wilson; William Euille; Dirk Geratz; allisonsilb@aol.com; Timothy Lovain; John Chapman; PlanComm
Subject: Support for Restaurant "Bastille"

Hello All:

Please accept this letter as full and enthusiastic support for approval of SUP 2014-0003 and Bastille 2.0.

We at the Braddock Lofts have waited many years for retail to come to our side of town, and are so excited that Bastille wants to operate its new restaurant in our developing neighborhood.

Bastille is willing to take a bet on our neighborhood we must not lose this opportunity!

Just as the new apartments are changing the look and feel of our corner of town, Bastille will be another positive and game-changing force for the community. Foodies and Oenophiles alike will be able to enjoy an evening out. I cannot tell you how thrilled we are at the thought of being able to walk across the street to a nice restaurant and wine bar.

We will certainly be regulars there, be it at the restaurant for dinner, or for an appetizer and a lovely glass of wine after a long day of work.

We fully support the proposed hours of operation and cannot wait to see what culinary experiences Christophe and Michelle cook up for us in the coming years.

Thank you.

Eleni Valasiadou and Dimitris Geragas
733 N Fayette St
Alexandria VA 22314

March 3, 2014

Alexandria Planning Commissioners
City Hall
Alexandria, VA 22314

#7
Bastille Restaurant

Re: Docket Item #7
Special Use Permit #2014-0003
620 North Fayette Street – Bastille Restaurant

Dear Planning Commissioners:

My husband, Rae, and I own a townhouse at 1119 Wythe Street, across from the Wythe Street Post Office in the Braddock Lofts. We wish to offer our full and enthusiastic support to the Bastille Restaurant owners as they seek approval to locate a new establishment on a near-by block, the subject of SUP 2014-0003 now before you.

As you are aware, the Braddock Lofts were built a bit more than 10 years ago and comprise a group of 40 four-story loft-style townhouses. Two years ago when we looked to move from our smaller primary residence on Prince Street these units caught our attention. As architects we liked the cleaner, more contemporary exterior and interior design, unlike much of what is now being built in Old Town. It was important to us to be within walking distance of our office and the services we have used for nearly 30 years. The proximity to the Braddock Metro was the icing on the cake.

We also knew that this neighborhood was on the cusp of becoming what the City and the neighborhood had worked for nearly a decade to plan – a transit oriented, dense, walkable, urban neighborhood like nothing else in the City. As baby-boomers getting closer to retirement, this is exactly the kind of neighborhood we want to live in as we continue to age in place.

What smart-growth planners will tell you is that many of our generation want the same things in their neighborhoods as the late 20's – early 30's generation want: access to mass transit, lively community parks, and walkable neighborhoods with a variety of goods, services, restaurants and entertainment embedded where they live. We have learned that these things come with density and diversity. With the sale of the Henry Condominiums completed and the rapid leasing of apartments at the Asher and the Belle Pre, the number of new residents in the area immediate to this location has skyrocketed just in the last year. The new interim Braddock Park will be in place by summer. The neighborhood is literally blooming before our eyes.

And now this venerable and home-grown business, the Bastille, would like to open a new restaurant in our midst. It is a sign of how far this neighborhood has come. Everyone I know in my neighborhood is thrilled at the prospect of having a well-

known, well regarded destination restaurant in our neighborhood. We feel like we have finally arrived.

Rae and I, living in Old Town for decades, are accustomed to dining out in the evening on a regular basis, and walking to do so. Admittedly, we are also accustomed to a late evening stroll and a nightcap at a local pub or bar. Often we will rendezvous after leaving separate evening community meetings, meeting up at a wine bar for a light snack and a glass of wine. Having the Bastille nearby as that place for a late date would be a great delight.

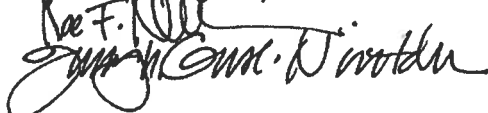
With that in mind, we lend our full support to the conditions of operation that the staff has recommended, including the hours of operation, the parking reduction, and the full service bar. We are one of the closest homes to this location and if there is noise associated with patrons coming and going in the late evening hours we will hear it. We welcome that because we know their presence at that hour, when we have the last dog-walk before retiring, means our neighborhood is safe. Late evening street noise means a lively urban community and, as nearly retired residents of this neighborhood, we fully embrace it. The promise of the vital, busy, walkable neighborhood that the Braddock Plan envisioned is why we bought here in the first place.

"When businesses are open later, they provide an additional level of vitality and sense of safety-into the evening hours."

The Asher's ground floor retail where the Bastille would locate is a perfect corner for this vibrant restaurant. It is our hope that once open and busy, their success will bring more like them into other retail spaces in the immediate area which are available or coming on line soon. Each new restaurant, bakery, or shop that comes brings our neighborhood closer to what we know it can be....a really great place to live.

We urge you to approve this SUP with the hours of operation recommended by Planning and Zoning staff, with the proposed wine bar and with the parking reduction. The more this neighborhood hosts successful businesses, the more walkable it will become and fewer patrons will arrive in cars. More parking is not progress. Please approve the SUP as submitted.

With kind regard,

A handwritten signature in black ink, appearing to read "Rae F. Noritake". The signature is fluid and cursive, with the first name "Rae" and last name "Noritake" clearly distinguishable.

Judy and Rae Noritake
1119 Wythe St.
Alexandria, VA 22314



Land, Carroll & Blair PC
ATTORNEYS AT LAW, EST. 1978

H. CARTER LAND, III
F. ANDREW CARROLL, III
RICHARD S. MENDELSON
DUNCAN WARDMAN BLAIR
MARTIN J.A. YEAGER (VA, DC, & MD)

524 KING STREET
ALEXANDRIA, VA 22314-3104
703-836-1000
FAX 703-549-3335
WWW.LANDCARROLL.COM

#7
Bastille Restaurant

March 4, 2014

BY ELECTRONIC MAIL AND HAND DELIVERY

John Komoroski, Chairman and
Members, Alexandria Planning Commission
301 King Street, Room 2100
Alexandria, VA 22314

***Re: Docket Item 7, March 4, 2014 Planning Commission Public Hearing
SUP #2014-0003 Bastille Restaurant***

Dear Mr. Chairman and Members of the Planning Commission:

I am writing on behalf of our client, Le Coq, LLC, the applicant requesting the Special Use Permit, to amend Conditions Numbers four (4) and (5) to change the opening time of the restaurant from 11:00am to 10:00am.

I have discussed this matter with the department of Planning & Zoning and they are in agreement with this change.

If you have any questions concerning this matter, please do not hesitate to contact me.

Best Regards,

LAND, CARROLL & BLAIR, PC

Duncan W. Blair, Esq.

cc: Christophe Poteaux
Salena Zellers
Alex Dambach
Nathan Randall

Suggested Amendment to Conditions for SUP #2014-0003
Submitted by West Old Town Citizens Association to Planning Commission
March 4, 2014

1. Condition 13 (P&Z): "The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation, to discuss all SUP provisions and requirements and on how to prevent underage sales of alcohol."

WOTCA – Amend to add final sentence: ***"The applicant agrees that any person who consumes alcohol on-premises but leaves intoxicated will be subject to all applicable laws relating to drunk and disorderly conduct."***

2. Condition 25 (P&Z): "... (d) the Director has determined in consultation with the West Old Town Civic Association that a pattern of parking-related problems has emerged and that new or revised conditions are needed. (P&Z)(Police)"

WOTCA – Amend as follows: "(d) the Director has determined in consultation with the West Old Town Civic Association that a pattern of parking- **or noise**-related problems has emerged and that new or revised conditions are needed. (P&Z)(Police)"

3. Condition C-1 (T&ES): "The applicant shall comply with the City of Alexandria's Noise Control Code, Title 5, Chapter 1, which sets the maximum permissible noise level as measured at the property line."

WOTCA – Amend to add final sentence: ***"Community complaints regarding violations of permissible noise levels and neighborhood peace and quietude will be evaluated using objective measures such as police calls for service and, if severe and recurring, on the results of sound monitoring conducted by City staff."***