

***Special Use Permit #2019-0016***  
***4610 King Street – Silver Diner***

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Application	General Data	
Public hearing and consideration of a request for a special use permit to establish a full-service restaurant use with outdoor dining.	<b>Planning Commission Hearing:</b>	May 7, 2019
	<b>City Council Hearing:</b>	May 18, 2019
Address: 4610 King Street	<b>Zone:</b>	CRMU-H/Commercial Residential mixed-use (high)
<b>Applicant:</b> Silver Diner Alexandria LLC	<b>Small Area Plan:</b>	Alexandria West

**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:**

Femi Adedokun, Urban Planner, [femi.adedokun@alexandriava.gov](mailto:femi.adedokun@alexandriava.gov)

Sara Brandt-Vorel, Urban Planner, [sara.brandtvorel@alexandriava.gov](mailto:sara.brandtvorel@alexandriava.gov)

Robert M. Kerns, AICP. Development Division Chief, [Robert.kerns@alexandriava.gov](mailto:Robert.kerns@alexandriava.gov)

**PLANNING COMMISSION ACTION, MAY 7, 2019:** On a motion by Commissioner Lyle and seconded by Commissioner Brown, the Planning Commission voted to recommend the approval of Special Use Permit #2019-0016 subject to revisions to condition #4 and #8; and the removal of condition #9. The motion carried on a vote of 7 – 0.

Reason: The Planning Commission agreed with the staff analysis and with the recommended changes to the conditions noted below.

Condition #4: **CONDITION AMENDED BY PLANNING COMMISSION:** The **permitted** indoor hours of operation shall be **24 hours** ~~limited to between 7 a.m., and 3 a.m., daily. Meals ordered before 3 a.m., may be served, but no new patrons may be admitted, no new alcohol may be served, and all patrons must leave one hour after the closing hour.~~ (P&Z) (PC)

Condition #8: **CONDITION AMENDED BY PLANNING COMMISSION:** Outdoor dining, including all its components such as planters and barriers, shall not encroach upon the right-of-way, unless an encroachment permit is granted. The applicant shall ensure that access to the restaurant and outdoor dining is provided in accordance with building and fire requirements. The applicant shall retain a minimum 5-foot wide area of unobstructed walkway between the building face and seating area at the restaurant frontage facing King Street. **During the period of time when the outdoor dining is not operational, the outdoor seating shall be made available to the public.** (P&Z)(PC)

Condition #9: **CONDITION DELETED BY PLANNING COMMISSION:** ~~Outdoor furniture and enclosures may not be stored in front of the business and must be removed daily when the restaurant is closed to the public, and between the Monday before Thanksgiving and March 31. (P&Z)~~

Commissioner Lyle requested clarification if the outdoor dining area would count towards open space and expressed concern about applying the King Street outdoor dining standards in the West End of the City. She also expressed concerns over restricting outdoor dining during winter months, stating that recent temperature changes now allow people to dine outdoors during the winters. She also noted that she found inconsistencies in the staff report with regards to the open space discussions.

Commissioner McMahon asked for further clarification on the rooftop open spaces across the entire site and who could use such spaces.

Chair Macek asked for clarification on what was anticipated in the outdoor area during the original approval of the DSUP. He also noted that there are several locations in the City where businesses are allowed to occupy and use public open space for private dining, including Vola's on the waterfront and Lena's in Del Ray.

Vice-chair Wasowski noted that the outdoor dining would accomplish many of the goals intended for the area, including increased activity and vibrancy. She expressed concern about whether the SUP or the DSUP would take precedence in this instance.

Commissioner Lyle noted that the space was never really intended to be active and useable open space such as a playground, and so she welcomed the proposal for outdoor dining at the location as she viewed it as an excellent use of outdoor open space.

Commissioner Koenig noted the challenge of balancing regulations but stated a desire to see the space be activated as frequently as feasible.

Chair Macek explained he did not think the commercial nature of a space necessarily made it incompatible to function as an open space, as long as it addressed other objectives of open space. He agreed with Director Moritz's suggested modification to allow the public to use the space outside outdoor dining hours. The Chair also suggested a modification to the indoor hours of operation to allow the indoor restaurant service to run for 24 hours, which staff and the applicant agreed was reasonable and appropriate.

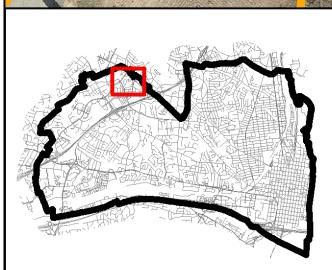
Commissioner Goebel asked whether exterior speakers could be utilized; the applicant noted that these are prohibited within the existing DSUP for the site, and that a change to this restriction may be pursued if the DSUP is amended in the future.

Commissioner Brown noted that he supported Chair Macek's recommendation that the business's interior hours be expanded to 24 hours, and that he found that the outdoor space to be more useful to the site as outdoor dining than as unprogrammed open space.

Speakers:

Duncan Blair, attorney, spoke in support of the project. He noted that New Year's Day was one of the busiest days for outdoor dining for the restaurant chain in 2019. He argued that the area occupying the open space is approximately 1% of the total open space required for the site and that proposed use would make the site more vibrant and that the public would be allowed to use the seats whenever the restaurant was not serving outside. He asked that condition # 9 be removed from the staff report.





## PROJECT LOCATION MAP



## I. REPORT SUMMARY

### REQUEST

The applicant, Silver Diner Alexandria LLC, represented by Duncan Blair, attorney, requests a special use permit to operate a 300-seat restaurant with outdoor dining.

### SITE DESCRIPTION

The property is located on the redevelopment site identified in the Alexandria West Small Area Plan as the Gateway at King & Beauregard. The 5.20 acres (226,671 square feet) site is located at the intersection of King Street and N. Beauregard Street and serves as a gateway parcel to the City from both Arlington and Fairfax Counties. The parcel has approximately 100 feet of frontage along King Street and 150 feet on N. Beauregard Street. The subject site is currently under construction and is poised to feature a mix of uses, including market rate and affordable residential, retail, office, and a grocery store, supplemented by open space and pedestrian friendly infrastructure and design.



The subject site is located immediately south of the City's border with Arlington County and is bound by King Street and Bolling Brook Tower to the east, N. Beauregard Street to the west, and the Bolling Brook Condominium community to the south. In addition to residential uses, the surrounding neighborhood consists of medium scale commercial offerings, and office uses along King Street, on the corner parcel at the intersection with N. Beauregard Street, and all the way west to the City boundary limits. Other key locations close by include the Northern Virginia Community College and Larchmont Village apartments located along N. Beauregard Street. In addition, the subject site is proposed as a future West End Transitway stop, located at the edge of the subject site by N. Beauregard Street.

### BACKGROUND

City Council approved the site's redevelopment proposal with DSUP #2013-0001 in September of 2015. Concurrently with the approved DSUP was a Master plan Amendment #2015-0001, Rezoning #2015-0001 and a Transportation Management Plan SUP #2015-0002. The site was previously home to the Jefferson Memorial Hospital, which was demolished in 2007. The site has been under active construction since early 2017.

### PROPOSAL

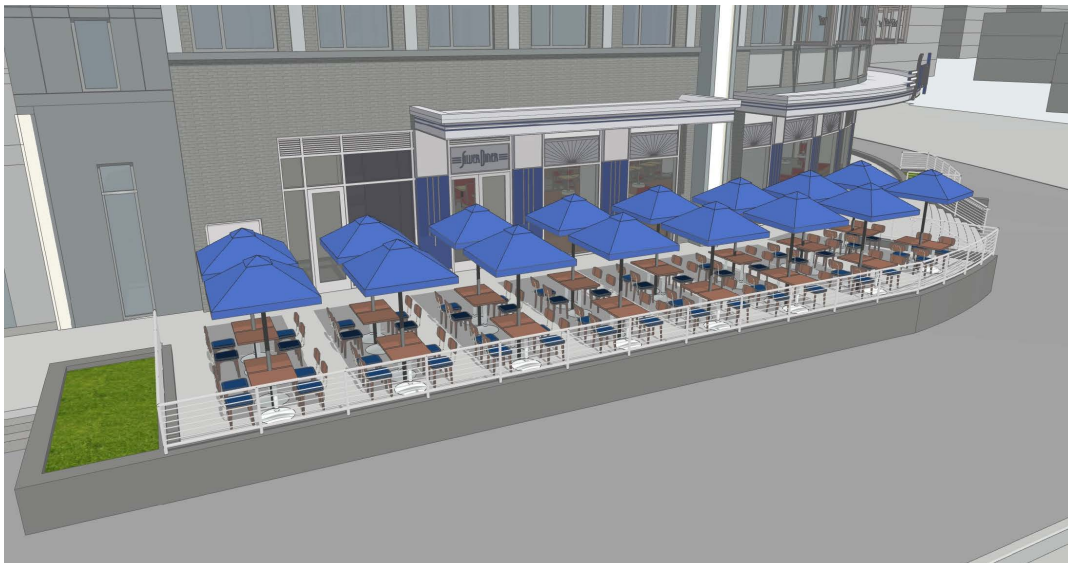
The applicant proposes a restaurant use within a 6,563 square foot space on the ground floor of the corner building of the site, now renamed as West Alex. The corner building is located directly adjacent the intersection of Beauregard Street and King Street and the proposed

restaurant would be situated on the corner. The diner style restaurant, part of the Silver Diner franchise, will offer a traditional American diner menu along with mixed drinks, wine and beer. The space will feature 236 indoor seats, both table and countertop, and outdoor dining seating up to 64 people. The proposed space for the restaurant was previously approved for a commercial use with DSUP #2013-001.



*Figure 1: Exterior Finishes – Corner Perspective from King St. and N. Beauregard St.*

The outdoor portion of the proposed restaurant would have seating to the left of the restaurant entrance, along King Street and outside of the public right-of-way. To allow enough space for outdoor dining and to preserve pedestrian access, the applicant proposes to convert a portion of their outdoor planting areas into terraces to allow the installation of tables and chairs.



*Figure 2: Exterior Finishes – Aerial Perspective from King St.*

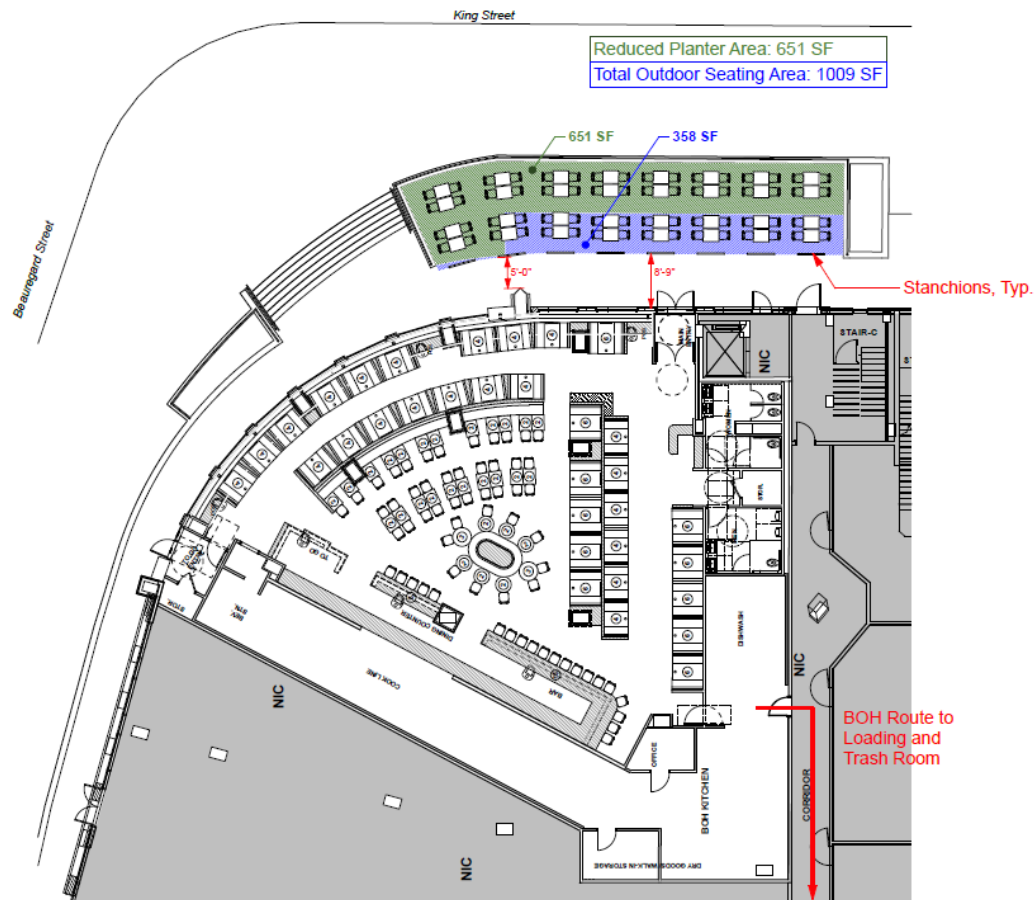


Figure 3: Restaurant Seating Plan

By converting the planting area, the applicant reduces the potential disruption to the flow of pedestrian traffic from both King Street and N. Beauregard Street and serve as open space accessible to the general public as well as restaurant patrons, when outdoor seating is not set up. More details regarding the applicant's proposal are as follows:

Hours of Operation: Indoor: 7 a.m. – 12 midnight, Sunday through Thursday  
7 a.m. – 3 a.m., Friday through Saturday  
Outdoor: 7 a.m. – 12 midnight, daily

Number of Seats: 236 Indoor Seats  
+ 64 Outdoor Seats  
**Total Seating = 300**

Type of Service: Dine in and carry-out service

Alcohol: On-Premise only

Employees: Fifty Employees per day



<u>Entertainment:</u>	Indoor limited live entertainment
<u>Delivery:</u>	An Independent third-party delivery service is proposed
<u>Noise:</u>	Noise levels typical of average restaurant but not to exceed those permitted under existing Alexandria City Code.
<u>Trash/Litter:</u>	Trash will be collected twice week with arrangements for more frequent collection if necessary.

### PARKING

Staff does not anticipate any parking impacts related to the operation of the proposed restaurant. Per DSUP #2013-0001, a two-story underground parking garage of 865 spaces was constructed to provide adequate parking for all residents, visitors and patrons of the Gateway at King and Beauregard development proposal. To manage on-site parking and demand, the applicants team developed a shared parking management plan which identified parking demand by users and time of day in order to right-size the parking required for the site. As the uses in the Gateway site continue to evolve over time, the applicant team has managed and updated the parking management plan to account for changes in uses and parking requirements which meet the City's parking requirements.

Pursuant to Section 8-200 (A)(17) a restaurant within the enhanced transit area is required to provide a minimum of one parking space for every 1,000 square feet of space. Section 8-200(A)(17)(c) excludes the first 20 outdoor dining seats. The minimum parking requirement would therefore be seven spaces as the applicant indicates 6,563 square feet of restaurant space. Per parking management plan, the applicant will reserve 15 surface and 222 garage parking spaces, a total of 240 parking spaces to be used as shared visitor and retail parking for the entire development. This parking provision includes the seven required restaurant parking spaces, hereby meeting the minimum parking requirement for a restaurant within the enhanced transit area. The restaurants parking spaces would be located on the first level of the parking garage and would operate 24 hours a day. Restaurant patrons would be able to access the ground floor entry of the restaurant from the parking garage through an elevator located on the first level of the garage. The underground garage would be managed and operated by the property management company, and parking spaces would be provided to restaurant patrons at no cost.

### ZONING/MASTER PLAN DESIGNATION

The subject site is located in the CRMU-H/Commercial residential mixed use (high) zone. Section 5-303(N) of the Zoning Ordinance allows a restaurant in the CRMU-H zone only with Special Use Permit approval unless it complies with the standards of Section 11-513(L) for administrative SUP approval. As the request exceeds the administrative SUP standards for hours of operation and total number of indoor and outdoor seats, the case must be reviewed through the full-hearing SUP process.

The proposed use is consistent with the West Alexandria Small Area Plan chapter of the Master Plan which designates the property for commercial use.

## II. STAFF ANALYSIS

Staff supports the applicant's request for a restaurant with outdoor dining at 4610 King Street. The proposal for the Silver Diner would further diversify the mix of uses proposed for the West Alex development. The restaurant's proposed location and outdoor dining facing King Street, would improve the pedestrian experience along a corridor which is currently primarily auto-oriented. In addition, the proposal is in line with the goals and objectives of the Alexandria West Small Area Plan, which highlights the need to maintain a balance between residential and commercial uses. The proposed outdoor dining would occupy 1,009 SF of open space, while the entire project site would still meet the 78,494 SF open space requirement approved with DSUP #2013-0001. The proposed restaurant presents an opportunity for activating the street fronts while also supplementing the existing handful sit down restaurants along the corridor. Staff also supports the proposed 3 a.m. closing time as the proposal is not anticipated to generate noise impacts from patrons, as the restaurant and outdoor dining maintain an estimated 135-meter radius from the nearest residential building.



Figure 4: Map showing a 135-meter radius proximity from the nearest residential building

In order to ensure an improved pedestrian experience, storefront activation, and the preservation of public access, the design of the outdoor dining area and all its components, are conditioned to be substantially consistent with the King Street Outdoor Dining Guidelines. While this site falls outside the traditional boundaries of the established King Street Outdoor Dining program, the extension of the program's principles to this site on King Street will extend the balance of public-private use of outdoor space and contribute to the vibrancy of a new retail and community destination. Staff has included conditions # 5, # 6 and # 7, to regulate the

general operation of the proposed outdoor dining. Conditions #8 and # 9 have been included to replicate the programming success of outdoor dining in Old Town, by drawing from elements of the King Street Outdoor dining standards that are both appropriate for the subject site, and that ensure pedestrian access, while preserving publicly accessible open space, as envisioned in the design of the approved site plan for the corner building and the entire West Alex development in DSUP #2013-0001.

At the Planning Commission hearing of May 7, 2019, there was discussion about the definition of open space, and its application to the subject site. Staff recommended that Condition 9 be amended to read: *Outdoor furniture and enclosures must be removed between the Monday before January 1 and March 31, unless allowed through an amendment of the open space requirements of DSUP#2013-0001.* Staff felt that this would allow the applicant use of the space for much of the year, while limiting the full commercialization of the area, unless or until the DSUP could be amended. As noted in the action, the Commission understood staff's concern, but felt that the benefits of outdoor dining activated the limited open space, which is approximately 1000 square feet.

The Commission recommended to amend the language of Conditions # 4 and # 8, and to delete Condition # 9. These changes are captured in Section III of this staff report.

As recommended by the Planning Commission, Condition # 4 would permit the applicant to operate the indoor section of the restaurant for 24 hours daily, Condition # 8 ensures that the applicant permits the public use of the outdoor dining area when it is not in operation, while Condition # 9 is proposed for deletion, as requested by the applicant.

Subject to the conditions contained 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 business or entity in which the applicant has a controlling interest. (P&Z)
2. The maximum number of indoor seats shall be 236. The maximum number of outdoor seats shall be 64. (P&Z)
3. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
4. The indoor hours of operation shall be limited to between 7 a.m., and 3 a.m., daily. Meals ordered before 3 a.m., may be served, but no new patrons may be admitted, no new alcohol may be served, and all patrons must leave one hour after the closing hour. (P&Z)



5. The outdoor hours of operation shall be limited to between 7 a.m., and 12 midnight, daily, and shall be cleared of customers by the closing hour. (P&Z)
6. The outdoor dining area shall be cleaned and washed at the close of each business day that it is in use. (P&Z)
7. The design of the outdoor dining area and all of its components shall be substantially consistent with the King Street Outdoor Dining Guidelines to the satisfaction of the Director of Planning and Zoning. The outdoor dining area shall not include advertising signage. (P&Z)
8. Outdoor dining, including all its components such as planters and barriers, shall not encroach upon the right-of-way, unless an encroachment permit is granted. The applicant shall ensure that access to the restaurant and outdoor dining is provided in accordance with building and fire requirements. The applicant shall retain a minimum 5-foot wide area of unobstructed walkway between the building face and seating area at the restaurant frontage facing King Street. (P&Z)
9. Outdoor furniture and enclosures may not be stored in front of the business and must be removed daily when the restaurant is closed to the public, and between the Monday before Thanksgiving and March 31. (P&Z)
10. The layout of the outdoor seating shall be generally consistent with the plans submitted on March 20, 2019. (P&Z)
11. Loudspeakers outside and musicians are prohibited, unless allowed through an amendment of condition # 129 and # 130 of DSUP #2013-0001. Indoor limited live entertainment shall be permitted for restaurant patrons during the hours of 7 a.m., to 12 midnight, daily. All entertainment shall be subordinate to the principal function of the restaurant as an eating establishment and no amplified sounds shall be heard from the property line. The use must comply with the city's noise ordinance. (P&Z) (T&ES)
12. Design of all signage shall be subject to specifications in section G of DSUP #2013-0001.
13. On-premises alcohol service shall be permitted, consistent with a valid Virginia ABC license. (P&Z)
14. 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)
15. No food, beverages, or other material shall be stored outside, with the exception of materials specified in other conditions. (P&Z)
16. All windows shall remain transparent to the satisfaction of the Director of Planning and Zoning. The placement or construction of items that block the visibility through windows

of the interior of the commercial space from the street and sidewalk, including but not limited to walls, window film, storage cabinets, carts, shelving, boxes, coat racks, storage bins, and closets, shall be prohibited, unless otherwise approved. This is not intended to prevent retailers from displaying their goods in display cases that are oriented towards the street frontage. (P&Z)

17. Exterior power washing of the building shall not be completed using any kind of detergents. (T&ES)
18. If used cooking oil is stored outside, the drum shall be kept securely closed with a bung (a secure stopper that seals the drum) when not receiving used oil, it shall be placed on secondary containment, and it shall be kept under cover to prevent rainwater from falling on it. (T&ES)
19. Trash and garbage shall be stored inside or in sealed containers that do not allow odors to escape, invasion by animals, or leaking. No trash or debris shall be allowed to accumulate outside of those containers. Outdoor containers shall be maintained to the satisfaction of the Directors of Planning & Zoning and Transportation & Environmental Services, including replacing damaged lids and repairing/replacing damaged dumpsters. (P&Z) (T&ES)
20. Kitchen equipment, including floor mats, shall not be cleaned outside, nor shall any cooking residue or wash water be washed into the streets, alleys or storm sewers. (T&ES)
21. 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)
22. All waste products including but not limited to organic compounds (solvents and cleaners) shall be disposed of in accordance with all local, state and federal ordinances or regulations. (T&ES)
23. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
24. The applicant shall require its employees who drive to use off-street parking. (T&ES)
25. The applicant shall encourage its employees to use public transportation to travel to and from work. The business shall contact Go Alex at [goalex@alexandriava.gov](mailto:goalex@alexandriava.gov) for information on establishing an employee transportation benefits program. (T&ES)
26. The applicant shall provide information about alternative forms of transportation to access the site, including but not limited to printed and electronic business promotional material, posting on the business website, and other similar methods. Contact Go Alex at [goalex@alexandriava.gov](mailto:goalex@alexandriava.gov) for more information about available resources. (T&ES)

27. 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)
28. The Director of Planning and Zoning shall review the special use permit after it 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, or (c) the Director has determined that there are problems with the operation of the use and that new or revised conditions are needed. (P&Z)

STAFF: Robert Kerns, AICP, Division Chief, Department of Planning and Zoning  
Sara Brandt-Vorel, Urban Planner III  
Femi Adelokun, Urban Planner II

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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.



#### **IV. CITY DEPARTMENT COMMENTS**

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

##### Transportation & Environmental Services:

- R-1 Chemicals, detergents, cleaners and used cooking oil shall be stored inside the building. (T&ES)
- R-2 The use must comply with the city's noise ordinance. Amplified sound for outdoor dining will be in the form of background music only and no amplified sound shall be audible at the property line after 11:00 pm. (T&ES)
- R-3 The applicant shall encourage patrons to park off-street through the provision of information about nearby garages on advertising and on the restaurant's website. (T&ES)

##### **City Code Requirements:**

- C-1 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 SUP approval. Contact the City's Recycling Program Coordinator at (703) 746-4410, or via e-mail at [commercialrecycling@alexandriava.gov](mailto:commercialrecycling@alexandriava.gov), for information about completing this form. (T&ES)
- C-2 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-3 Section 5-1-42- Collection by Private collectors. (c) Time of collection. Solid waste shall be collected from all premises not serviced by the city at least once each week. No collections may be made between the hours of 11:00 p.m. and 7:00 a.m. (6:00 a.m. from May 1, through September 30) if the collection area is less than 500 feet from a residential area. (T&ES)

##### Code Enforcement:

- C-1 A building permit, plan review and inspections are required prior to the start of construction. (Code Administration)

Fire:

- C-1 Due to occupant load, a fire prevention permit is required for this assembly occupancy.

Health Department:

- C-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, corporation or location to another. Permit application and fee are required.
- C-2 Construction plans shall be submitted to the Health Department located at 4480 King Street and 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.
- C-3 Construction plans shall comply with Alexandria City Code, Title 11, Chapter 2, The Food Safety 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.
- C-4 A Food Protection Manager shall be on-duty during all operating hours.
- C-5 The facility shall comply with the Virginia Indoor Clean Air Act and the Code of Alexandria, Title 11, Chapter 10, Smoking Prohibitions.
- C-6 In many cases, original wooden floors, ceilings and wall structures in historical structures may not be suitable for food service facilities. Wood materials shall be finished in a manner that is smooth, durable, easily-cleanable, and non-absorbent.
- C-7 Facilities engaging in the following processes may be required to submit a HACCP plan and/or obtain a variance: Smoking as a form of food preservation; curing/drying food; using food additives to render food not potentially-hazardous; vacuum packaging, cook-chill, or sous-vide; operating a molluscan shellfish life-support system; sprouting seeds or beans; and fermenting foods.
- C-8 Bar sections located within an open-air dining area will be limited in preparation activities. The bar section shall be placed in a location that reduces the potential adulteration of beverages served at the establishment. To the maximum extent possible, the location shall be free from dust, dirt, vermin, animals, birds, overhead leakage, or other contamination. Overhead protection shall be provided that fully extends over all beverages, condiments, utensil holding facilities and equipment associated with the bar section. All food, other than beverages, shall be prepared inside an approved, fully enclosed food establishment. No food preparation shall take place in the outdoor dining area. If the facility intends to have food preparation outdoors then the submission of construction plans and a plan review process are required.

Parks and Recreation:

No comments received

Police Department:

No comments received



## APPLICATION

# SPECIAL USE PERMIT

**SPECIAL USE PERMIT #** \_\_\_\_\_

Part of Land Condominium Unit A3-4610 King Street, Alex., VA

**PROPERTY LOCATION:** \_\_\_\_\_

Part of Tax Parcel 03.04-0D-00

CRMU-H

**TAX MAP REFERENCE:** \_\_\_\_\_

**ZONE:** \_\_\_\_\_

**APPLICANT:**

Silver Diner Alexandria LLC

Name: \_\_\_\_\_

12276 Rockville Pike, Rockville, MD 20852

Address: \_\_\_\_\_

Full Service Restaurant

**PROPOSED USE:** \_\_\_\_\_

☒ **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, Attorney

Print Name of Applicant or Agent

524 King Street

Signature

703 836-1000

Date

703 549-3335

Mailing/Street Address

Alexandria, Virginia 22314

Telephone #

dblair@landcarroll.com

Fax #

City and State

Zip Code

Email address

**ACTION-PLANNING COMMISSION:** \_\_\_\_\_ **DATE:** \_\_\_\_\_

**ACTION-CITY COUNCIL:** \_\_\_\_\_ **DATE:** \_\_\_\_\_

**PROPERTY OWNER'S AUTHORIZATION**

As the property owner of WEST ALEX 4610 KING STREET, ALEXANDRIA, VA, I hereby  
 (Property Address)

grant the applicant authorization to apply for the Full Service Restaurant use as  
 (use)

described in this application.

Name: WRI Gateway Alexandria LLC

Phone: 713-886-6968

Please Print  
 Address: 2600 Citadel Plaza Dr. Suite 125, Houston, TX 77008

Email: ACLEATOR@WEINGARTEN.COM

Signature: 

Date: 2.25.19

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 three percent.

Silver Diner Alexandria LLC is a Delaware limited liability company. The sole member of the limited liability

company is Silver Diner Inc., a Delaware LLC. The only people or entities in excess of three

percent are: Goode Partners LLC a Delaware LLC 4767 Third Ave., 22 Floor, NY, NY and Robert

Gialmo 8708 Broad Road, Mclean, Virginia.



# 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 three 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. Goode Partners LLC	767 Third Ave. 22 Floor, NY NY	75%
2. Robert Giaimo	8708 Brook Road, Mclean, VA	25%
3. Silver Diner Alexandria LLC	12276 Rockville Pike, Rockville MD 0852	

**2. Property.** State the name, address and percent of ownership of any person or entity owning an interest in the property located at \_\_\_\_\_ (address), unless the entity is a corporation or partnership, in which case identify each owner of more than three 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 Relationships.** Each person or entity indicated above in sections 1 and 2, with an ownership interest in the applicant or in the subject property are require 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. All fields must be filled out completely. Do not leave blank. (If there are no relationships please indicated each person or entity and "None" in the corresponding fields).

For a list of current council, commission and board members, as well as the definition of business and financial relationship, [click here](#).

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. Goode Partners LLC	NONE	
2. Robert Giaimo	NONE	
3. Silver Diner Alexandria LLC	NONE	

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.

2/25/19  
Date

MARK RUSSO  
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 three 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 West Alex 4600 King Street (address), unless the entity is a corporation or partnership, in which case identify each owner of more than three 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. WRI Gateway Alexandria LLC	2600 Citadel Dr., Houston TX	
2.		
3.		

**3. Business or Financial Relationships.** 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.

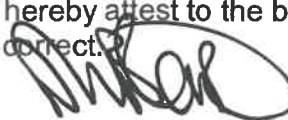
Name of person or entity	Relationship as defined by Section 11-350 of the Zoning Ordinance	Member of the Approving Body (i.e. City Council, Planning Commission, etc.)
1. WRI Gateway Alexandria LLC	NONE	
2.		
3.		

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.

2/25/19  
Date

DUNCAN W BLAIR  
Printed Name

  
Signature

SUP # \_\_\_\_\_

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.

[illegible]

**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 that the restaurant will serve approximately 200 guest per hour.

B. How many employees, staff and other personnel do you expect?

Specify time period (i.e., day, hour, or shift).

The restaurant will employ approximately 106 full and part time employees. Employees will work in two shifts, each shift will have approximately 25 employees on site.

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

Day: Sunday - Thursday

Hours: 7 am - midnight (indoor and outdoor)

Friday - Saturday

7 am - 3 am (indoor and outdoor)

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 from mechanical equipment and patrons will exceed

the noise levels permitted by the City of Alexandria's noise ordinance.

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.

The exhaust hoods installed for the cooking equipment will vent/exhaust to the roof.

**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 trash and garbage will be typical of all restaurants uses, disposable products, food remnants and paper products. The building management of the West Alex Project will be responsible for the removal of trash and garbage from the loading area for the building. The applicant will deposit trash and garbage in the Loading Zone shown on the attached drawing designated Core Pres 15.

**B. How much trash and garbage will be generated by the use? (i.e. # of bags or pounds per day or per week)**

It is anticipated that generate approximately two eight yard containers per week.

**C. How often will trash be collected?**

It is anticipated that trash and garbage will be collected by a commercial collector two times per week.

Additional pickups will be scheduled if operations warrant greater frequency.

**D. How will you prevent littering on the property, streets and nearby properties?**

It is not anticipated the litter will be a problem; however, the restaurant's staff will maintain the exterior areas

of the restaurant. The management of West Alex will maintain the exterior areas of the project.

**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 materials considered hazardous, generally recognized to be appropriate for use in restaurants will be stored, used 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 used in the operations of restaurants will be used, stored and

disposed of in accordance with applicable regulations.

- 12.** What methods are proposed to ensure the safety of nearby residents, employees and patrons?

It is not anticipated that extraordinary security measures will be required to ensure the safety of the

employees, partons and individuals residing near the restaurant 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.

The restaurant will apply for an full on premise ABC license (Beer, Wine and Alcholic beverages)

The Applicant does not anticipate applying for an off premise or retail ABC license.

**PARKING AND ACCESS REQUIREMENTS**

14. A. How many parking spaces of each type are provided for the proposed use:

\_\_\_\_\_ Standard spaces  
 \_\_\_\_\_ Compact spaces  
 \_\_\_\_\_ Handicapped accessible spaces.  
 605 Other. Shared parking in the below grade parking facility for the West Alex Project pursuant to DSUP #2015-001

**Planning and Zoning Staff Only**

Required number of spaces for use per Zoning Ordinance Section 8-200A \_\_\_\_\_

Does the application meet the requirement?

☐ Yes ☐ No

- 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?

**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? 8 per DSUP #2015-0001 are provided for the West Alex project. 1 for the restaurant.

**Planning and Zoning Staff Only**

Required number of loading spaces for use per Zoning Ordinance Section 8-200 \_\_\_\_\_

Does the application meet the requirement?

☐ Yes ☐ No

- B. Where are off-street loading facilities located? On the ground floor of the building as shown  
the approved site plan and on Core Pres. 15 drawing attached to this application.
- C. During what hours of the day do you expect loading/unloading operations to occur?  
It is anticipated that the restaurant will receive deliveries 7 days a week between the hours of  
7 am and noon.
- D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?  
It is anticipated that the restaurant will receive deliveries 7 days a week between the hours of 7 am and noon.

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?

No improvements to the public improvements are required as part of the use of the portion of

the West Alex project as a restaurant.

## 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?

\_\_\_\_\_ sq. ft. (existing) + 6,563 sq. ft. (addition if any) = 6,563 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: Resident/Commercial Mixed Use project - West Alex (DSUP #2015-0001)

End of Application



## 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: 236      Outdoors: 64      Total number proposed: 300
  
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:  
Silver Diner faire. See attched menu.  
\_\_\_\_\_  
\_\_\_\_\_
  
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? 2  
Will delivery drivers use their own vehicles?      ☐ Yes      ☒ No  
Where will delivery vehicles be parked when not in use?  
In the West Alex shared parking facility.  
\_\_\_\_\_
  
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 televisions in the restaurant and music will be played throught a system for the indoor and outdoor dining areas of the restaurant. The applicant's are not requesting the ability to have live entertainment.  
\_\_\_\_\_

## **SPECIAL USE PERMIT – SILVER DINER**

### **NARRATIVE DESCRIPTION**

The Applicant, Silver Diner Alexandria LLC, a Delaware limited liability company is requesting a special use permit to operate a three hundred (300) seat full service Silver Diner in the West Alex mixed use transit oriented project at the intersection of North Beauregard and King Street in the West End of the City of Alexandria.

Silver Diner restaurants are locally based, and chef driven classic diners offering homestyle choices, sandwiches and salads, vegan and vegetarian fare, and all-day breakfast (See: [www.silverdiner.com](http://www.silverdiner.com)). A copy of the proposed menu is attached. The applicant's parent company operates fifteen (15) restaurants in the Metro DC/Baltimore area. The founders of the Silver Diner restaurants have been recognized as Restaurateurs of the Year in Maryland, Runner-up in DC, and won the Halo Award for promoting an active healthy lifestyle.

The owners of Silver Diner partners with over fifteen (15) local farms and purveyors to support the local community in our sourcing. Silver Diner offers four (4) meal periods of service, opening at 7 a.m. daily for breakfast and closing at midnight or three a.m. on weekends for dinner and late night dining.

Each Silver Diner is operated and managed by a local Operating Partner, who lives in the community and who participates in company profit sharing of their restaurant. Silver Diner is very proud of the diversity of our staff, and 100% of our Operating Partners and General Managers have started with us in hourly positions. The restaurant will employ approximately 100 full and part time people along with a 6 person management team.

Silver Diners Eat Well Do Well program also has donated over \$1 million dollars to local schools since inception to promote wellness initiatives.

Silver Diner also offers a full alcohol selection as a compliment to our dinner entrees. The total alcohol sales are typically less than 8% of total sales.





## 2018 FALL & WINTER FLEXITARIAN MENU

Award-Winning Chef  
Ype Von Hengst

### REINVENTING THE DINER

Affordable Farm-to-Table Dining  
*Politico*

Food That's Cleverly Conceived  
*Wall Street Journal*

Doubling Down on Nutritionally Conscious Dining  
*Washington Post*

# BEER WINE MIMOSAS MARYS

## Local Brews & Handcrafted Drinks

We partner with local purveyors to offer you the best from the region: craft brews, local ingredients, all natural juices, and house-made syrups.

HEAVY SEAS, MD  
Craft Beer

DEVIL'S BACKBONE, VA  
Craft Beer

FLYING DOG, DE  
Craft Beer

VICTORY, PA  
Craft Beer

## MIMOSAS

Made with sparkling wine.

### CLASSIC MIMOSAS 6.99

#### THE SILVER DINER

All-natural orange juice topped with a strawberry.

#### THE MIGHTY MANGO

All-natural mango juice, simple syrup, topped with a strawberry.

### DELUXE MIMOSAS 8.99

#### MELON MORNING SPRITZ

All-natural orange juice, simple syrup, muddled honey dew, cantaloupe.

#### TROPICAL MIMOSA

Guava mint purée, all-natural orange juice and mango juice.

## BLOODY MARYS

Made with MD's own George's Bloody Mary Mix. 6.99

#### *New!* CHESAPEAKE BLOODY MARY

Vodka, Old Bay rim.

#### *New!* ATOMIC BLOODY MARY

Vodka, spicy mix, jalapeño slices, Old Bay rim.

## WINES

Served by the glass. 6.99

#### CHARDONNAY Entrada – Chile

Wonderful tropical fruit flavors are balanced by just a touch of French oak.

#### PINOT GRIGIO Cielo – Italy

A light and refreshing pinot grigio from sustainable Famiglia Cielo vineyards. It is the vineyards best seller.

#### *New!* CHARDONNAY RIESLING

Salmon Run – Finger Lakes, NY

Medium intensity with fruit dominant characters of sweet citrus, honeydew melon, violet and pineapple.

#### MERLOT Angeline – Napa Valley, CA

Medium bodied red. Aromas of blackberries, maraschino cherries and jammy blueberries with hints

BRUNCH  
*Drink  
Specials*  
Available on  
Weekends



## BOTTLED BEERS

### LOCAL CRAFTS 6.99

DEVIL'S BACKBONE VIENNA LAGER

FLYING DOG PALE ALE

TRÖEGS JAVA HEAD STOUT

HEAVY SEAS LOOSE CANNON AMERICAN IPA

VICTORY PRIMA PILS

### PREMIUM & DOMESTIC 4.99

GF ANGRY ORCHARD HARD CIDER

BLUE MOON



# MILKSHAKES BEVERAGES

## All-Natural Milk, Ice Cream, & Agave Toppings

Simple ingredients including Breyers All-Natural ice cream, fresh fruit, and natural sweeteners like agave made the best tasting shake.

GALLIKER'S DAIRY, PA  
Milk

GREENBERRY ROASTERS, VA  
French Roast Coffee

## DELUXE SHAKES

All-natural Breyers ice cream, Galliker's milk, agave sweetened fruit toppings. 6.99

### NUTELLA BANANA

Breyers vanilla ice cream, nutella, banana, salted caramel.

### PEPPERMINT PATTY

Breyers vanilla ice cream, mint syrup, Oreo cookies.

### CHUNKY MONKEY BANANA

Breyers vanilla ice cream, banana, chocolate chips, chocolate sauce, Oreo cookies.

### OREO COOKIE

Breyers vanilla ice cream, Oreo cookies.

### CAMPFIRE SHAKE

Breyers vanilla ice cream, graham crackers, marshmallow, chocolate pearls.

### CLASSIC SHAKES

Choose from Vanilla, Chocolate, Strawberry, Black & White. 6.49

## HEALTHIER SHAKES

All-natural, Breyers fat-free ice cream, Galliker's skim milk. 6.99

### ♥ *New!* ACAI BANANA

Breyers fat-free vanilla ice cream, skim milk, hemp hearts.  
- Cal 447, Fat 2g, Chol 1mg, Carb 144g, Fiber 25g, Prot 11g

### ♥ HEALTH

Breyers fat-free vanilla ice cream, bananas, strawberries, skim milk, honey, wheat germ.  
- Cal 581, Fat 1g, Chol 4mg, Carb 135g, Fiber 11g, Prot 15g

### V GF HIBISCUS MANGO SOY SHAKE

Hibiscus and cane sugar, mango, soy milk and vanilla soy ice cream.



Guava Mint Ginger Ale

Campfire Shake

*Shakes  
So Big*

WE INCLUDE THE  
SHAKE TIN  
ON THE  
SIDE

## BEVERAGES

### HOUSE-MADE HIBISCUS LEMONADE 3.99

- Sugars 8g

### GUAVA MINT GINGER ALE 4.99

### ALL-NATURAL ORANGE JUICE, APPLE, CRANBERRY, GRAPE OR V-8 JUICE

10 oz. - 2.99 / 20 oz. - 4.49

MILK WHOLE SKIM SOY - 10 oz. - 2.49 / 20 oz. - 3.99

## BOTTOMLESS

Free refills on the following beverages.

### CUP OF COFFEE

Locally roasted French roast - regular or decaf

### TAZO HOT TEA

### GOLD PEAK FRESH BREWED ICED TEA

Peach or Raspberry

# APPETIZERS SALADS SOUPS

## Local Non-GMO Produce In Season

Local produce which is picked at their peak is less likely to lose its beneficial nutrients. By working with local partners we know where the produce comes from and how it is grown.

**FIREFLY FARMS, MD**  
Goat Cheese

**BASCIANI FARMS, PA**  
Cremeni Mushrooms

**LOCAL FARMS**  
Non-GMO Produce

## APPETIZERS & SMALL PLATES

### **V New! AVOCADO TOAST**

Avocado mix, hemp hearts, olive oil, micro greens, sourdough. 10.49

- Smoked salmon - add 3 .99

- Substitute **GF** toast - add .99

### **VG GF TANGIER CAULIFLOWER**

Grilled, cinnamon chipotle spiced, feta, sunflower seeds, pomegranate, cilantro, balsamic blood orange glaze, tahini harissa yogurt. 8.99

### **VG LOCAL KALE & BLEU CHEESE SALAD**

Farro, carrots, cranberries, citrus champagne vinaigrette, apple slices. 7.99

### **New! CAROLINA SHRIMP QUESADILLA**

Tasso ham, andouille, peppers, scallions, parmesan and jack cheddar cheeses, arugula, guacamole, cilantro sour cream. 11.99

### **VG CRISPY FRIED BRUSSELS SPROUTS**

Cinnamon chipotle seasoned, dried apricots and cranberries, pecans, southwest ranch. 10.49

### **VG New! BRUSCHETTA TOAST**

Firefly farms goat cheese, pesto, tomatoes, balsamic glaze, basil, sunflower seeds, sourdough. 8.99

- Cal 533, Fat 24g, Chol 13mg, Carb 63g, Fiber 5g, Prot 16g

- Substitute **GF** toast - add .99

### **GF New! MEDITERRANEAN LAMB MEATBALLS**

Over garlic spinach, sunflower seeds, feta, fire roasted pepper sauce, tahini harissa yogurt. 8.99

### **BUFFALO WINGS**

Organic wings, roasted in-house, then fried, with celery, and bleu cheese dressing. 5 for 6.49 / 10 for 11.99

### **CHEESE FRIES**

Old Bay, jack cheddar, bacon, scallions, southwest ranch. 8.99

### **CRISPY CHICKEN TENDERS**

Our own recipe! Antibiotic and hormone-free with honey mustard. 9.99

## Healthier Flexitarian Options

**Lower in Fat & Cholesterol** **VG Vegetarian** **V Vegan** **GF Gluten-Free** These products do not have gluten but are prepared in a kitchen that is not gluten-free



**New! Avocado Toast with Salmon**

## SIGNATURE SOUPS





## FRESH SALADS

Fresh greens chopped daily.

### *New!* ANCIENT GRAIN SHRIMP BOWL

Quinoa, farro, fresh mozzarella, roasted tomatoes, greens, kalamata olives, watermelon radish, sunflower seeds, micro greens, pesto vinaigrette. 15.99

### ♥ VG GF MEDITERRANEAN GREEK SALAD

Tomatoes, romaine, cucumbers, peppers, red onion, oregano, olives, feta dressing. One size only. 12.99  
 - Grilled chicken - add 3.99  
 - Grilled salmon\* or Carolina shrimp - add 6.99

### CHOPPED COBB

Greens, nitrate-free bacon, grilled chicken, tomatoes, carrots, hard boiled egg, cucumbers, croutons, bleu cheese, guacamole, tossed with tangy ranch dressing. 13.99 / Half 11.99

### V GF WARM ROASTED LOCAL VEGGIE SALAD

Beets, squash, brussels sprouts, red peppers, basil, rocket greens, kale, sunflower seeds, pecans, dried apricots in our house-made champagne vinaigrette. One size only. 13.99  
 - Grilled chicken - add 3.99  
 - Grilled salmon\* or Carolina shrimp - add 6.99

### GRILLED SALMON CAESAR\*

Sustainable fresh Atlantic salmon, cinnamon chipotle spiced, romaine, kale, romano, tomatoes, croutons, tossed with caesar dressing. One size only. 15.99  
 - Extra fillet of grilled salmon - add 6.99

### GRILLED CHICKEN CAESAR

Romaine, kale, romano, tomatoes, croutons, tossed with caesar dressing. 13.99 / Half 10.99

## WE'RE REINVENTING THE DINER.

### CHEF-DRIVEN FLEXITARIAN™ MENU

Whether you choose a classic dish or a vegetarian, vegan, or gluten-free option, Executive Chef Ype Von Hengst has created a flexitarian menu of customizable healthier choices that all share one thing: the highest-quality, all-natural ingredients available.

### WE BUY FRESH & LOCAL

With a menu that features more than 15 local farms that support sustainable agriculture, Chef Ype creates seasonal dishes using the freshest ingredients available within our local region.

### LOCALLY OWNED





# BURGERS SLIDERS SANDWICHES

## Grass Fed, Grain Finished Black Angus

Creekstone beef uses an all-natural, vegetarian feed to raise their hand selected, USDA Certified 100% black angus cattle. The result, a better burger consistently tender and flavorful.

**BLACKWING FARMS**  
Organic Bison & Lamb

**CREEKSTONE FARMS**  
Black Angus Beef

**UPTOWN BAKERY, MD**  
Fresh Multigrain Breads

*It's Back!* Kickin' Short Rib Burger




## *Beef, Bison, Lamb, Chicken, Turkey or Veggie* **SELECT BURGERS & SLIDERS**

We grill our beef burgers medium with a pink center unless otherwise requested.  
Rocket greens, tomato, red onion and pickles with choice of crispy fries or veggie.

★  
**GOES GREAT  
WITH A  
Hand-Dipped  
Milkshake**  
★

### **BUILD YOUR OWN BURGER\*** 9.99

#### **Step 1: Choose a Meat**

- |         |  |
|---------|--|
| Beef*   | Organic Lamb* - add 1.99   |
| Chicken | Organic Bison* - add 2.99  |
| Turkey  |  <i>New!</i> Beyond Meat Burger - add 1.99<br>(pea protein and beets) |

#### **Step 2: Choose a Sauce**

- |      |                          |
|------|--------------------------|
| BBQ  | Honey Mustard            |
| Mayo | <i>New!</i> Sambal Glaze |

#### **Step 3: Choose Additional Toppings - Add .99 each**

- |          |                    |
|----------|--------------------|
| American | Nitrate-Free Bacon |
| Cheddar  | Caramelized Onions |

### *It's Back!* **KICKIN' SHORT RIB BURGER**

Creekstone beef, short rib, nitrate-free bacon, cheddar, jalapeños, onion straws, southwest ranch and bbq. 15.99

### *New!* **MEATLESS MISO BURGER**

Miso glazed Beyond Meat burger, watermelon radish, pickled ginger, arugula, wasabi sour cream. 12.99

### **HICKORY SMOKEHOUSE CHEDDAR BURGER\***

BBQ basted, cheddar, caramelized onions, cremini mushrooms, nitrate-free bacon. 12.99

### **BACON BLEU BURGER\***

Bleu cheese crumbles, nitrate-free bacon, onion straws, A-1, honey mustard. 13.49

# SANDWICHES

With **V** coleslaw and choice of crispy fries or veggie.

## *New!* FIERY FRIED CHICKEN

Pickle brined stacked chicken, honey sambal glaze, peach salsa, wasabi sour cream, with crispy fries and coleslaw. 12.99

## RIBEYE PHILLY STEAK

Caramelized onions, white American cheese, mayo, scallions, sweet potato sub roll, side of honey pepper relish. 11.99

- Sautéed cremini mushrooms, or roasted red peppers - add .99

## TRIPLE DECKER CLUB

Free-range turkey, ham, mozzarella, nitrate-free bacon, lettuce, tomato, mayo, toasted sourdough. 12.99

- Guacamole - add 1.99

## **V** ROASTED VEGGIE CIABATTA

Roasted brussels sprouts, asparagus, cremini mushrooms, red pepper, arugula, pecans, pesto sauce, with side pineapple citrus salad (instead of fries and coleslaw). 11.99

## **VG** TOMATO-MOZZARELLA

Fresh mozzarella, tomatoes, romaine, basil pine nut pesto, balsamic drizzle, roasted red pepper, ciabatta. 11.99

## *It's Back!* TUNA MELT

Cheddar, tomato, grilled sourdough. 9.99

## *It's Back!* TUNA

Mayo, romaine, tomatoes, toasted sourdough. 8.99

## SOUTHWEST TURKEY

Free-range turkey, tomatoes, romaine, southwest ranch, pepper jack, guacamole, ciabatta. 11.49

## PASTRAMI REUBEN

Lean, smoky pastrami, thousand island, Swiss, sauerkraut, grilled Jewish rye. 12.99

## **VG** GRILLED CHEESE DELUXE

White American cheese, mozzarella, grilled sourdough, side of cranberry orange ginger sauce. 7.99

- **GF** Nitrate-free bacon, ham, or tomato - add .99

## CLASSIC BLT

Nitrate-free bacon, lettuce, tomato, mayo, toasted sourdough. 8.99



**VG** *New!* Meatless Miso Burger

## **V** Roasted Veggie Ciabatta



## Healthier Flexitarian Options

♥ Substitute **VG** veggie for crispy fries - no charge

**GF** Substitute gluten-free burger bun or sandwich bread - add

♥ Lower in Fat & Cholesterol **VG** Vegetarian

**V** Vegan **GF** Gluten-Free

**GF** These products do not have gluten but are prepared in a kitchen that is not gluten

## Weekday Lunch

## BLUEPLATES

FEATURING *New!* ASIAN RICE BOWLS.

Available weekdays 11am-4pm, see the Blueplate insert for detail

## VEGGIES & SIDES

Add to any meal for 2.99 each.

**V** **GF** SW QUINOA

**V** **GF** GARLIC SPINACH

**V** **GF** ROASTED VEGGIES

**VG** **GF** FRESH VEGGIES

**V** **GF** ORGANIC NON-GMO EDAMAME BEANS

**V** **GF** BROWN RICE

**VG** **GF** MASHED POTATOES

**VG** **GF** CORN

**VG** SIDE SALAD

CRISPY FRIES

SWEET POTATO FRIES - 3.99



# CLASSIC MODERN ENTRÉES

## All-Natural, Antibiotic & Hormone-Free

Silver Diner is committed to sustainable agriculture and pure ingredients by using all-natural, antibiotic and hormone-free meats. Our organic meats are certified to the USDA Organic Standards.

**CREEKSTONE FARMS**  
Black Angus Beef

**KOCH'S FARMS, PA**  
Free-Range Turkey

**BELL & EVANS, PA**  
Chicken

**MD / PA / VA**  
Flat Iron Steak

## CLASSIC ENTRÉES

*Cup of soup, chili, side mixed green or Caesar salad.*

### KOCH'S FARM FREE-RANGE TURKEY PLATTER

Sustainable turkey over sourdough toast, rosemary sage gravy, mashed potatoes, fresh veggies, cranberry orange ginger sauce. 15.99

- **GF** Substitute gluten-free bread instead of sourdough - add .99

### CHICKEN TENDER PLATTER

Our own recipe! Antibiotic and hormone-free with honey mustard, coleslaw and choice of crispy fries or veggie. 13.99

### BELL & EVANS ROASTED CHICKEN POT PIE

Mushrooms, basil, roasted squash, peas, organic corn, scallions, tarragon, topped with a flaky buttery crust. 15.99

### BLACK ANGUS MEATLOAF

Half pound, thick sliced, brown gravy, crispy onion straws, mashed potatoes, fresh veggies, corn. 15.99

### CALF'S LIVER, ONIONS & CREMINI MUSHROOMS\*

Nitrate-free bacon, mashed potatoes, gravy, corn, fresh veggies. 13.99

FIND A  
*Perfect Match*  
**LOCAL CRAFT  
BEER OR  
WINE**



Local Flat Iron Steak\*  
Sourced from MD/PA/VA Farms

## FRESH SEAFOOD & STEAK

*Choice of cup of soup, chili, side mixed green or Caesar salad.*



♥ GF **Summertime Cod**

## UNDER 600 CALORIE ENTRÉES

### ♥ GF **SUMMERTIME COD**

Wild caught Alaskan cod, over quinoa and pomegranate, grilled tomatoes, asparagus, lemon garlic sauce. 17.99  
- Cal 467, Fat 19g, Chol 85g, Carb 32g, Fiber 4g, Prot 41g

### ♥ *It's Back!* **BAJA FISH TACOS**

Fried California sole, southwest ranch, shredded cabbage, cilantro, scallions, oaxaca black bean salsa, cilantro sour cream with side pineapple citrus salad. 12.99  
- Cal 597, Fat 26g, Chol 52mg, Carb 58g, Fiber 7g, Prot 29g  
- Available with grilled California sole

### ♥ **LEMON CHICKEN PICATTA**

Lemon caper sauce, cinnamon chipotle farro with zucchini and tomato, scallions, basil, fresh veggies. 13.99  
- Cal 598, Fat 28g, Chol 98mg, Carb 38g, Fiber 6g, Prot 45g

### ♥ **GRILLED FRESH ATLANTIC SALMON\***

Sustainable salmon, cinnamon chipotle spiced, lemon garlic sauce, brown rice and organic non-GMO edamame beans, fresh veggies. 14.99  
- Cal 588, Fat 27g, Chol 71mg, Carb 53g, Fiber 6g, Prot 34g

## VEGAN ENTRÉES

### ♥ V GF **PINEAPPLE BASIL VEGAN STIR FRY**

Cremini mushrooms, carrots, mixed peppers, organic non-GMO edamame beans, reduced sodium ginger teriyaki, bean sprouts, scallions, ginger, hemp seeds, organic gluten-free quinoa pasta. 12.99  
- Cal 599, Fat 15g, Chol 0mg, Carb 97g, Fiber 11g, Prot 16g

### ♥ GF *New!* **IN-HOUSE ROASTED TOMATOES**

Roasted beefsteak tomatoes over brown rice, organic roasted corn, mushrooms, leeks, zucchini, pistachios, lemon pesto, asparagus, peach salsa. 13.99

### ♥ *New!* **BRUSSELS SPROUTS & FARRO**

Crispy brussels sprouts over farro, leeks, tomatoes, roasted red pepper sauce, pistachios. 13.99



♥ *New!* **Brussels Sprouts & Farro**

## VEGGIES & SIDES

♥ GF **SW QUINOA**  
♥ GF **GARLIC SPINACH**  
♥ GF **ROASTED VEGGIES**

♥ GF **MASHED POTATOES**  
♥ GF **CORN**  
♥ **SIDE SALAD**



# ALL DAY BREAKFAST BRUNCH

## Not Your Typical Breakfast

We are committed to serving Fresh & Local ingredients to make healthier meals. We serve cage-free eggs from Amish farms, use unbleached flour with more nutrients, and offer vegetarian & gluten-free options for today's lifestyle.

**BARNYARD'S BEST, PA**  
Cage-free Amish Eggs

**LOGAN'S SAUSAGE**  
Chorizo Sausage

**FIREFLY FARMS, MD**  
Goat Cheese

**BASCIANI FARMS, PA**  
Cremini Mushrooms

## FARM FRESH 3-EGG OMELETTES

### **VG OAXACA (WAH-HAW-KAH)**

Oaxaca black bean salsa, pepper jack, salsa roja, cilantro, guacamole, fresh strawberries and fruit, whole wheat toast. 13.99

### **BABY SPINACH, FETA & CREMINI MUSHROOM**

Tomatoes, toasted bagel with cream cheese, and home fries. 13.99

### **♥ VG LOW FAT VEGETARIAN**

Eggbeaters, low-fat cheddar, zucchini, cremini mushrooms, tomatoes, fresh strawberries and fruit, whole wheat toast. 11.99  
- Cal 387, Fat 18g, Chol 36mg, Carb 23g, Fiber 4g, Prot 32g  
(without toast)

### **WESTERN**

Ham, green peppers, onions, served with biscuit and home fries. 10.99

### **♥ CALIFORNIA**

Eggbeaters, chicken, tomato, jack cheddar, scallions, baja black bean salsa, cilantro sour cream, fresh strawberries and fruit, whole wheat toast. 12.99  
- Cal 638, Fat 27g, Chol 122mg, Carb 36g, Fiber 6g, Prot 59g  
(without toast)  
- Guacamole - add 1.99

### **JACK CHEDDAR CHEESE**

Shredded jack cheddar cheese, served with biscuit and home fries. 9.99  
- Diced **GF** nitrate-free bacon, sausage, or ham - add .99 each

### **PHILLY STEAK**

Sliced ribeye, caramelized onions, white American cheese, jack cheddar, scallions, served with biscuit and home fries. 13.49  
- Sautéed cremini mushrooms, or roasted red peppers - add .99 each

## Healthier Flexitarian Options

**♥ Cholesterol-Free Egg Substitutes or Egg Whites**  
for our omelettes or egg combos - add .99

**♥ Substitute fresh strawberries and fruit**  
for home fries and biscuit - add 1.29

**GF Substitute gluten-free bread for**  
your toast or french toast - add .99

**♥ Lower in Fat & Cholesterol** **VG Vegetarian** **V Vegan** **GF Gluten-Free** These products do not have gluten but are prepared in a kitchen that is not gluten-free.

## FARM FRESH EGG COMBOS

Served with buttermilk biscuit and home fries.

### **♥ POWER BREAKFAST**

Egg whites topped with cremini mushrooms, spinach, roasted tomatoes, feta, turkey bacon, fresh strawberries and fruit, whole wheat toast (no home fries, biscuit). 13.49  
- Cal 642, Fat 36g, Chol 75mg, Carb 43g, Fiber 10g, Prot 39g  
(without toast)

### **LUMBERJACK BREAKFAST\***

Silver dollar pancakes (instead of biscuit), farm fresh Amish eggs any style, two choices of meat. 13.99

### **THE AMERICAN FAVORITE\***

Farm fresh Amish eggs any style, choice of breakfast meat. 9.99

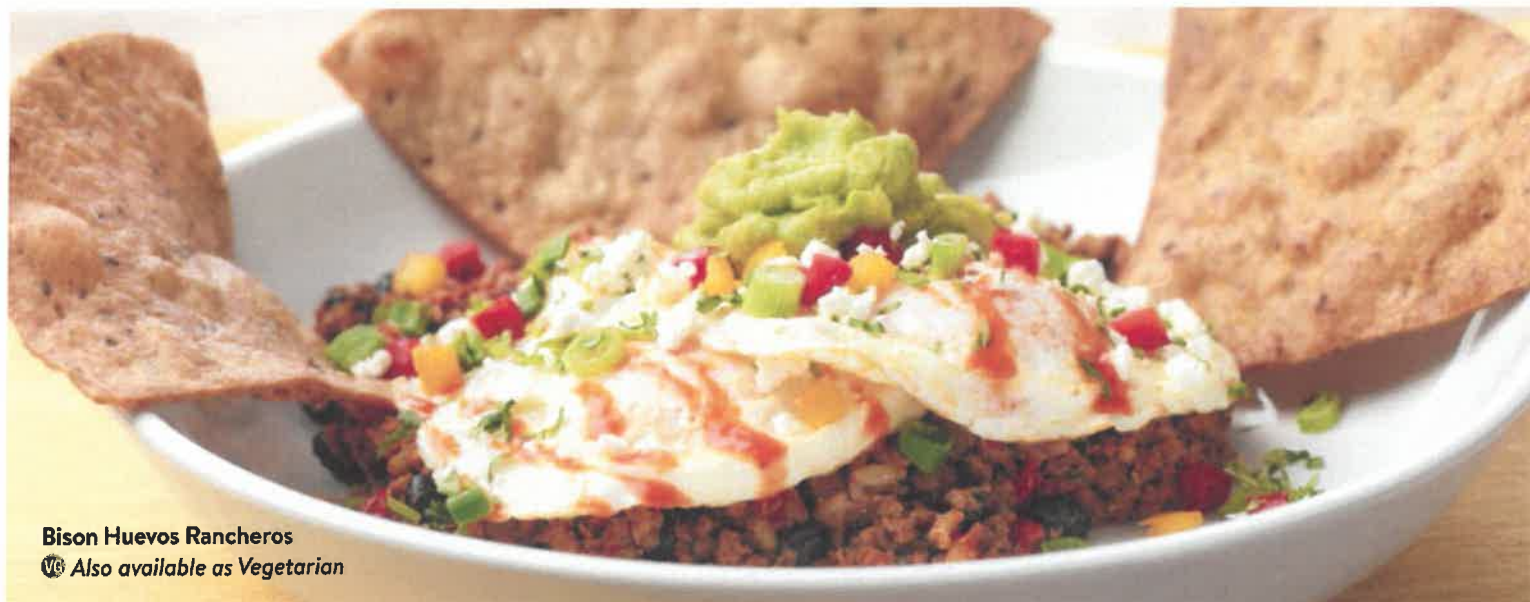
### **CORNED BEEF HASH & EGGS\***

10oz. of hash, farm fresh Amish eggs any style. 12.99

### **VG Banana Stuffed French Toast**







**Bison Huevos Rancheros**  
 VG Also available as Vegetarian

## EVERYDAY BRUNCH SPECIALTIES

### VG *New!* AVOCADO TOAST & EGGS\*

Avocado mix, hemp hearts, olive oil, micro greens, sourdough, with farm fresh eggs. 12.99

- Smoked salmon - add 3 .99

- Substitute GF toast - add .99

### CLASSIC EGGS BENEDICT\*

English muffin, maple ham, tomatoes, cage-free Amish eggs over easy, hollandaise, home fries. 12.99

### COUNTRY SCRAMBLER

Farm fresh Amish scrambled eggs, sausage, home fries, cremini mushrooms, onions, green peppers, jack cheddar, sausage gravy, silver dollar pancakes, fresh strawberries and fruit. 13.99

### *New!* PICKLE BRINED FRIED CHICKEN & WAFFLES

Boneless breaded chicken, pecan waffle, with cherry pepper honey, sausage gravy, and syrup. 13.99

### BISON HUEVOS RANCHEROS\*

Crispy whole wheat tortillas, chorizo hash with organic bison, cage-free Amish eggs over easy, peppers, salsa roja, scallions, cilantro, goat cheese, guacamole. 15.99

### VG ROASTED VEGGIE HUEVOS RANCHEROS\*

Crispy multigrain tortillas, butternut squash, beets, brussels sprouts, black bean, quinoa, cage free Amish eggs over easy, peppers, salsa roja, scallions, cilantro, goat cheese, guacamole. 14.99

### LOCAL FLAT IRON STEAK & EGGS\*

Black angus steak, farm fresh Amish eggs any style, home fries. 17.99

- Please allow the proper cooking time for medium-well to well done steaks; between 15-20 minutes. Well done steaks will take longer than our guaranteed cooking time.

## FRESH FROM THE GRIDDLE

Top with fresh strawberries for 2.99, Add 100% pure maple syrup for 1.49

### BELGIAN WAFFLE & EGGS\*

Powdered sugar, whipped butter, farm fresh Amish eggs any style, choice of meat. 9.99

### VG BANANA STUFFED FRENCH TOAST

Layered with vanilla bean crème, sliced bananas, chocolate chips, salted caramel and vanilla drizzle. 10.99

### VG CARMEL FRENCH TOAST

Challah bread, salted caramel drizzle, powdered sugar. 8.99

- Substitute GF toast - add .99

### CARMEL FRENCH TOAST & EGGS\*

Powdered sugar, salted caramel drizzle, farm fresh Amish eggs any style, choice of meat. 10.99

### VG GF QUINOA COCONUT PANCAKES

Blueberries, pecans, grilled bananas, fresh strawberries and fruit, agave. 11.99

### BUTTERMILK PANCAKES & EGGS\*

Two cakes, whipped butter, farm fresh Amish eggs any style, choice of meat. 9.99

- Blueberry, Banana, Cranberry, Pecan, or Chocolate Chips - add .!

## GREAT ADD-ONS & A LA CARTE

### VG GF *New!* ACAI ICELANDIC YOGURT PARFAIT

Granola, blueberries, bananas, strawberries. 7.99

- Cal 393. Fat 5a. Chol 5ma. Carb 73a. Fiber 5a. Prot 16a

### BREAKFAST MEATS

GF Applewood Smoked Ham Steaks 3.49

GF Nitrate-Free Bacon 3.49

# DESSERTS

## The Sweet Spot

From our apple pie to Smith Island cake, these traditional desserts with a modern twist are perfect to share.

SMITH ISLAND, MD  
Cakes

## HOUSE-MADE DESSERTS

### *New!* CHURRO WAFFLE

**Great to share!** Fried belgian waffle, cinnamon sugar, vanilla ice cream, nutella and raspberry drizzle, chocolate pearls. 7.99

### APPLE PIE

Our signature dessert baked daily! Made with cinnamon spiced apples in a buttery crust, drizzled with salted caramel. Slice 6.49 / A la mode - add .99

### DOUBLE CHOCOLATE TRIPLE-LAYER CAKE

A chocolate lover's dream! Drizzled with vanilla and dark chocolate.  
Slice 6.49 / A la mode - add .99

### HOMESTYLE BREAD PUDDING

Cinnamon spiced apples, walnuts, served warm with Breyers all-natural vanilla ice cream and salted caramel. 6.99

### SMITH ISLAND CAKE

Maryland's official state dessert. Ask your server for today's selection. 6.99 / a la mode - add .99

## ICE CREAM DREAMS

### **GF** BROWNIE DECADENCE

Chewy fudge brownie topped with all-natural Breyers vanilla and chocolate ice cream, hot fudge, salted caramel, whipped cream and walnuts. 6.99

### SILVER DINER SUNDAE - GREAT TO SHARE!

Two scoops of all-natural Breyers ice cream, whipped cream, walnuts and your choice of hot fudge, salted caramel, or strawberry topping. 6.99

### ♥ WORLD'S SMALLEST SUNDAE

One scoop of all-natural Breyers ice cream with whipped cream, walnuts and your choice of topping. 3.99

- Cal 301, Fat 16g, Chol 19mg, Carb 37g, Fiber 0g, Prot 3g (based on vanilla ice cream with hot fudge)



Apple Pie a la Mode

# SILVER DINER

Maryland, New Jersey, & Virginia

SilverDiner.com

f t i

*All New!*

# EAT WELL DO WELL



**\$5 FOR EVERY 5 VISITS**  
Within in 5 months

**EXCLUSIVE REWARDS & PROMOTIONS**  
with the Silver Diner App for iOS & Android



# BREAKFAST BLUEPLATES

Monday – Friday until 11:00am.

No substitutions, not available on national holidays.



## 7.49 BLUES

### EGG SANDWICH\*

Farm fresh eggs any style, english muffin, white American cheese, home fries.

- **GF** Nitrate-free bacon or sausage - add .99

### OLD STANDBY\*

Farm fresh eggs any style, home fries, buttermilk biscuit.

### BELGIAN WAFFLE

Powdered sugar, whipped butter.

- With pecans - add .99

## 8.99 BLUES

### BUTTERMILK PANCAKES

Stack of three cakes, whipped butter.

- Blueberry, Banana, Cranberry, Pecan or Chocolate Chip pancakes - add .99

### COUNTRY GRIDDLE

Farm fresh scrambled eggs, sausage, home fries, mushrooms, onions, green peppers, jack cheddar, sausage gravy, buttermilk biscuit.

### CARAMEL FRENCH TOAST

Challah bread, salted caramel

## 9.99 BLUES

### THE AMERICAN FAVORITE\*

Farm fresh eggs any style, choice of breakfast meat, home fries, buttermilk biscuit.

### JACK CHEDDAR CHEESE OMELETTE

Shredded jack cheddar with home fries.

- Diced **GF** nitrate-free bacon, sausage, or ham - add .99 each

### BUTTERMILK PANCAKES & EGGS\*

Two cakes, whipped butter, farm fresh Amish eggs any style, choice of meat.

- Blueberry, Banana, Cranberry, Pecan, or Chocolate Chip pancakes - add .99

## 6.49 SENIORS

For 65 years or older. Does not include coffee or juice. (10% Discount Does Not Apply)

### TWO EGG VEGETARIAN OMELETTE

Roasted home fries and a buttermilk biscuit.

### TWO BUTTERMILK PANCAKES & EGG\*

With choice of breakfast meat.

# LUNCH BLUEPLATES

Monday – Friday, 11:00am – 4:00pm.

No substitutions, not available on national holidays.

## 9.99 CHOOSE TWO

Choose two, either half sandwich, soup, or side salad from items listed below.

Full descriptions inside menu.

### Half Sandwiches

**VG** TOMATO-MOZZARELLA

JUNIOR TURKEY CLUB

SOUTHWEST TURKEY

ALBACORE TUNA

### Bowl Signature Soups

MOM'S CHICKEN NOODLE

KICKIN' CRAB & CORN CHOWDER

**♥ V** SD VEGGIE CHILI

### Side Salads

**VG** MIXED GREENS

Seasonal greens, tomato, cucumber, carrots, croutons.

**CAESAR SIDE**

Romaine, kale, tomato, romano, croutons, caesar dressing.



Choose Two:

**VG** Tomato-Mozzarella  
& Mixed Greens Salad

## 9.99 RICE BOWLS

*New!* **ASIAN BROWN RICE BOWLS**

Sambal honey glazed protein, organic tamari soy, basil, zucchini, carrots, kale, roasted organic corn, scallions, bean sprouts, radish, peach salsa.

Choose from:

**GF** Lamb Meatballs

**Fried Chicken**

**GF** Grilled California Sole

**VG GF** Asparagus



*New!* Asian Brown Rice Bowl with Fried Chicken

## 9.99 CLASSICS

**TARRAGON CRABCAKE BASKET**

Crabcake, tartar sauce, with coleslaw and choice of Old Bay crispy fries or veggie.

**FISH & CHIPS**

California sole, tartar sauce, with coleslaw and choice of Old Bay crispy fries or veggie. Malt vinegar on request.

## 10.99 UNDER 600

Full descriptions inside menu.

**♥ V GF** PINEAPPLE BASIL

**VEGAN STIR FRY**

- Cal 599, Fat 15g, Chol 0mg,  
Carb 97g, Fiber 11g, Prot 16g

**♥ It's Back!** **BAJA FISH TACOS**

- Cal 597, Fat 26g, Chol 52mg,  
Carb 58g, Fiber 7g, Prot 29g

**♥ LEMON CHICKEN PICATTA**

- Cal 598, Fat 28g, Chol 98mg,  
Carb 38g, Fiber 6g, Prot 45g

**♥ GRILLED FRESH**



# DESSERTS & SHAKES

## The Sweet Spot

From our apple pie to Smith Island cake, these traditional desserts with a modern twist are perfect to share. Shakes made with all-natural milk, ice cream, and agave toppings.

SMITH ISLAND, MD  
Cakes

GALLIKER'S DAIRY, PA  
Milk

## HOUSE-MADE DESSERTS

### *New!* CHURRO WAFFLE

**Great to share!** Fried belgian waffle, cinnamon sugar, vanilla ice cream, nutella and raspberry drizzle, chocolate pearls. 7.99

### HOMESTYLE BREAD PUDDING

Cinnamon spiced apples, walnuts, served warm with Breyers all-natural vanilla ice cream and salted caramel. 6.99

### SMITH ISLAND CAKE

Maryland's official state dessert. Ask your server for today's selection. 6.99 / a la mode - add .99

### APPLE PIE

Our signature dessert baked daily! Made with cinnamon spiced apples in a buttery crust, drizzled with salted caramel. Slice 6.49 / A la mode - add .99

### DOUBLE CHOCOLATE TRIPLE-LAYER CAKE

A chocolate lover's dream! Drizzled with vanilla and dark chocolate. Slice 6.49 / A la mode - add .99



Apple Pie a la Mode

## ICE CREAM

### **GF** BROWNIE DECADENCE

Chewy fudge brownie topped with all-natural Breyers vanilla and chocolate ice cream, hot fudge, salted caramel, whipped cream and walnuts. 6.99

### SILVER DINER SUNDAE

Two scoops of all-natural Breyers ice cream, whipped cream, walnuts and your choice of hot fudge, salted caramel, or strawberry topping. 6.99

### ♥ WORLD'S SMALLEST SUNDAE

One scoop of all-natural Breyers ice cream with whipped cream, walnuts and your choice of topping. 3.99

- Cal 301, Fat 16g, Chol 19mg,

Carb 37g, Fiber 0g, Prot 3g

(based on vanilla ice cream with hot fudge)

## DELUXE SHAKES

All-natural Breyers ice cream, Galliker's milk, agave sweetened fruit toppings. 6.99

### NUTELLA BANANA

Breyers vanilla ice cream, nutella, banana, salted caramel.

### PEPPERMINT PATTY

Breyers vanilla ice cream, mint syrup, Oreo cookies.

### CHUNKY MONKEY BANANA

Breyers vanilla ice cream, banana, chocolate chips, chocolate sauce, Oreo cookies.

### OREO COOKIE

Breyers vanilla ice cream, Oreo cookies.

### CAMPFIRE SHAKE

Breyers vanilla ice cream, graham crackers, marshmallow, chocolate pearls.

### CLASSIC SHAKES

Choose from Vanilla, Chocolate, Strawberry, Black & White. 6.49

## HEALTHIER SHAKES

# CHEF YPE'S FLEXITARIAN SEASONAL SELECTIONS

Crafted by Chef Ype, these fresh + local dishes use the highest-quality, local-sourced ingredients currently in season.



## APPETIZER



### ♥ VG *New!* BRUSCHETTA TOAST

Firefly farms goat cheese, pesto, tomatoes, balsamic glaze, basil, sunflower seeds, sourdough. 8.99

- Cal 533, Fat 24g, Chol 13mg, Carb 63g, Fiber 5g, Prot 16g
- Substitute GF toast - add .99



### V *New!* AVOCADO TOAST

Avocado mix, hemp hearts, olive oil, micro greens, sourdough. 10.49

- Smoked salmon - add 3.99
- Substitute GF toast - add .99

## SANDWICHES



### *It's Back!* KICKIN' SHORT RIB BURGER

Creekstone beef, short rib, nitrate-free bacon, cheddar, jalapeños, onion straws, southwest ranch and bbq. 15.99

- Pairs well with Pale Ale - Flying Dog, Maryland



### *New!* LAMB MEATBALL GYRO

Organic lamb, naan bread, roasted red peppers, feta, lettuce, tahini harissa yogurt, with coleslaw and choice of crispy fries or veggie. 10.99

- Pairs well with Prima Pils - Victory, Pennsylvania

## ENTRÉES



### *It's Back!* POT ROAST POT PIE

Organic pot roast, roasted brussels sprouts, peas, mushrooms, tomatoes, brown gravy, mashed potatoes, scallions, topped with a flaky buttery crust. 15.99

- Pairs well with Cabernet Sauvignon - Excelsior, South Africa



### *New!* SPAGHETTI & LAMB MEATBALLS

Organic lamb, angel hair pasta, roasted pepper and tomato sauce, peas, mushrooms, arugula, feta. 13.99

- Pairs well with Malbec - Entrada, Chile



### ♥ GF SUMMERTIME COD

Wild caught Alaskan cod, over quinoa and pomegranate



# CHEF YPE'S WEEKEND BRUNCH SPECIALS

Saturday & Sunday until 4:00pm



*New!* Wild Carolina Shrimp & Grits

## *Mimosa & Bloody Mary* WEEKEND SPECIAL

Order any Brunch Specialty or entrée from our full menu and enjoy a special offer: Classic Mimosas or Bloody Marys 4.99 or Deluxe Mimosas 6.99

Weekends until 4:00pm, see reverse for selections.

## WEEKEND BRUNCH

### ♥ *New!* **BRUSCHETTA TOAST & EGGS**

Firefly farms goat cheese, pesto, tomatoes, balsamic glaze, basil, sunflower seeds, sourdough, with farm fresh eggs. 11.49

- Cal 533, Fat 24g, Chol 13mg, Carb 63g, Fiber 5g, Prot 16g

- Substitute **GF** toast - add .99

- Bruschetta Toast Appetizer 8.99

### *New!* **BURRATA AVOCADO TOAST & EGGS\***

Avocado mix, topped with burrata, tomatoes, basil, hemp hearts, olive oil, balsamic glaze, micro greens, sourdough, with farm fresh eggs. 15.99

- Smoked salmon - add 3.99

- Substitute **GF** toast - add .99

### ♥ *New!* **SWEET POTATO PECAN PANCAKES**

Caramelized bananas, powdered sugar, fresh strawberries and fruit. 11.99

### *New!* **DOUBLE STACKED BREAKFAST BURGER\***

Two medium well patties, fried egg, nitrate-free bacon, ham, cheddar, thousand island, arugula, choice of crispy fries or veggie. 13.99



# COCKTAILS

## MIMOSAS

*Made with sparkling wine.*

### CLASSIC MIMOSAS 6.99

#### THE SILVER DINER

All-natural orange juice topped with a strawberry.

#### THE MIGHTY MANGO

All-natural mango juice, simple syrup, topped with a strawberry.

### DELUXE MIMOSAS 8.99

#### MELON MORNING SPRITZ

All-natural orange juice, simple syrup, muddled honey dew, cantaloupe.

#### TROPICAL MIMOSA

Guava mint purée, all-natural orange juice and mango juice.



### WEEKEND *Brunch Special*

Classic Mimosas or  
Bloody Marys 4.99,  
or Deluxe Mimosas 6.99

Weekends until 4:00pm  
with any entrée.

## BLOODY MARYS

*Made with MD's own George's  
Bloody Mary Mix. 6.99*

### *New!* CHESAPEAKE BLOODY MARY

Vodka, Old Bay rim.

### *New!* ATOMIC BLOODY MARY

Vodka, spicy mix, jalapeño slices, Old Bay rim.

## WINES

*Served by the glass. 6.99*

### CHARDONNAY

Entrada – Chile

### PINOT GRIGIO

Cielo – Italy

### *New!* CHARDONNAY RIESLING

Salmon Run – Finger Lakes, NY

### MERLOT

Angeline – Napa Valley, CA

### CABERNET SAUVIGNON

Excelsior – South Africa

### MALBEC

Entrada – Chile

## BOTTLED BEERS

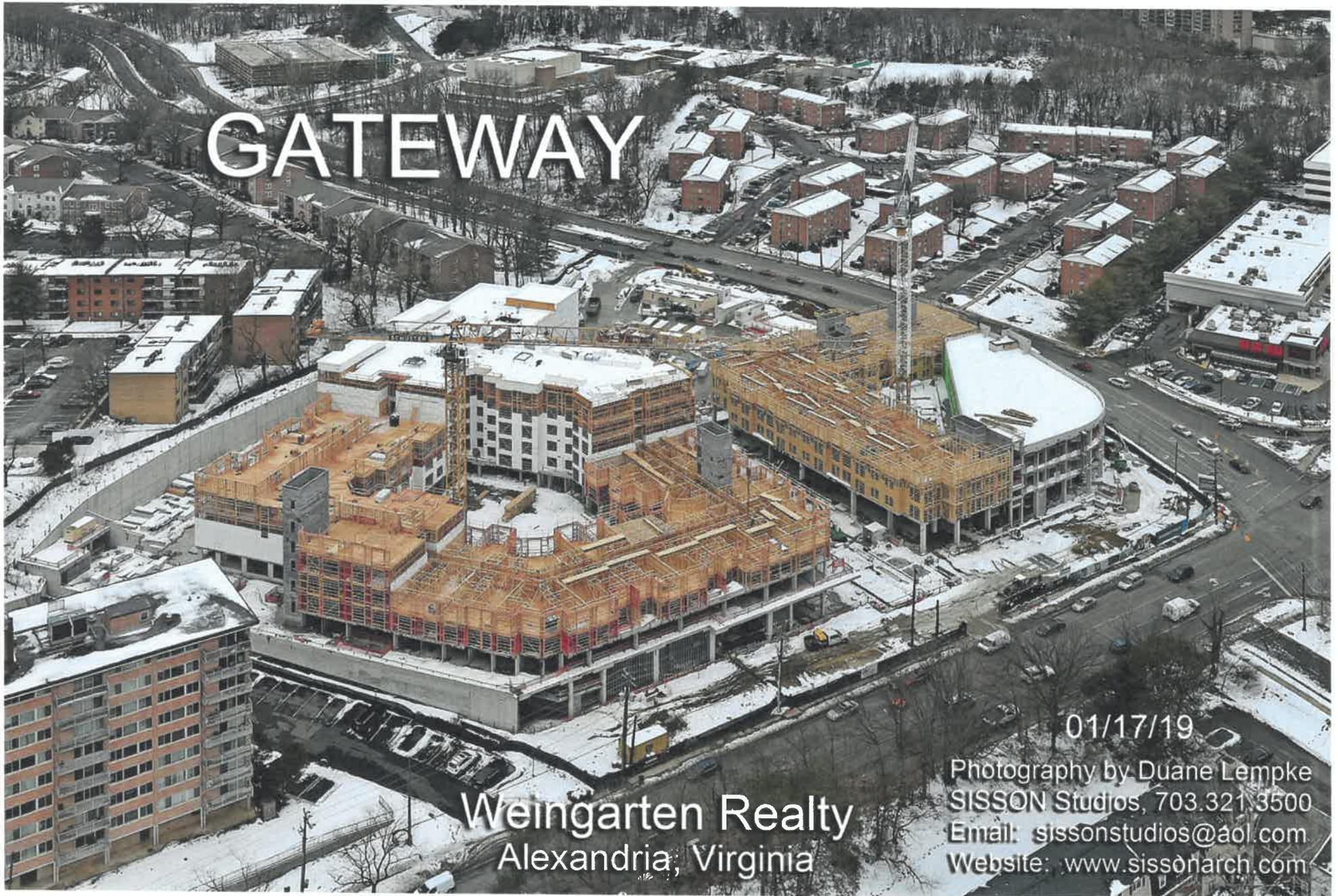
### LOCAL CRAFTS 6.99

DEVIL'S BACKBONE  
VIENNA LAGER

### PREMIUM & DOMESTIC 4.99

GF ANGRY ORCHARD  
HARD CIDER





# GATEWAY

01/17/19

Weingarten Realty  
Alexandria, Virginia

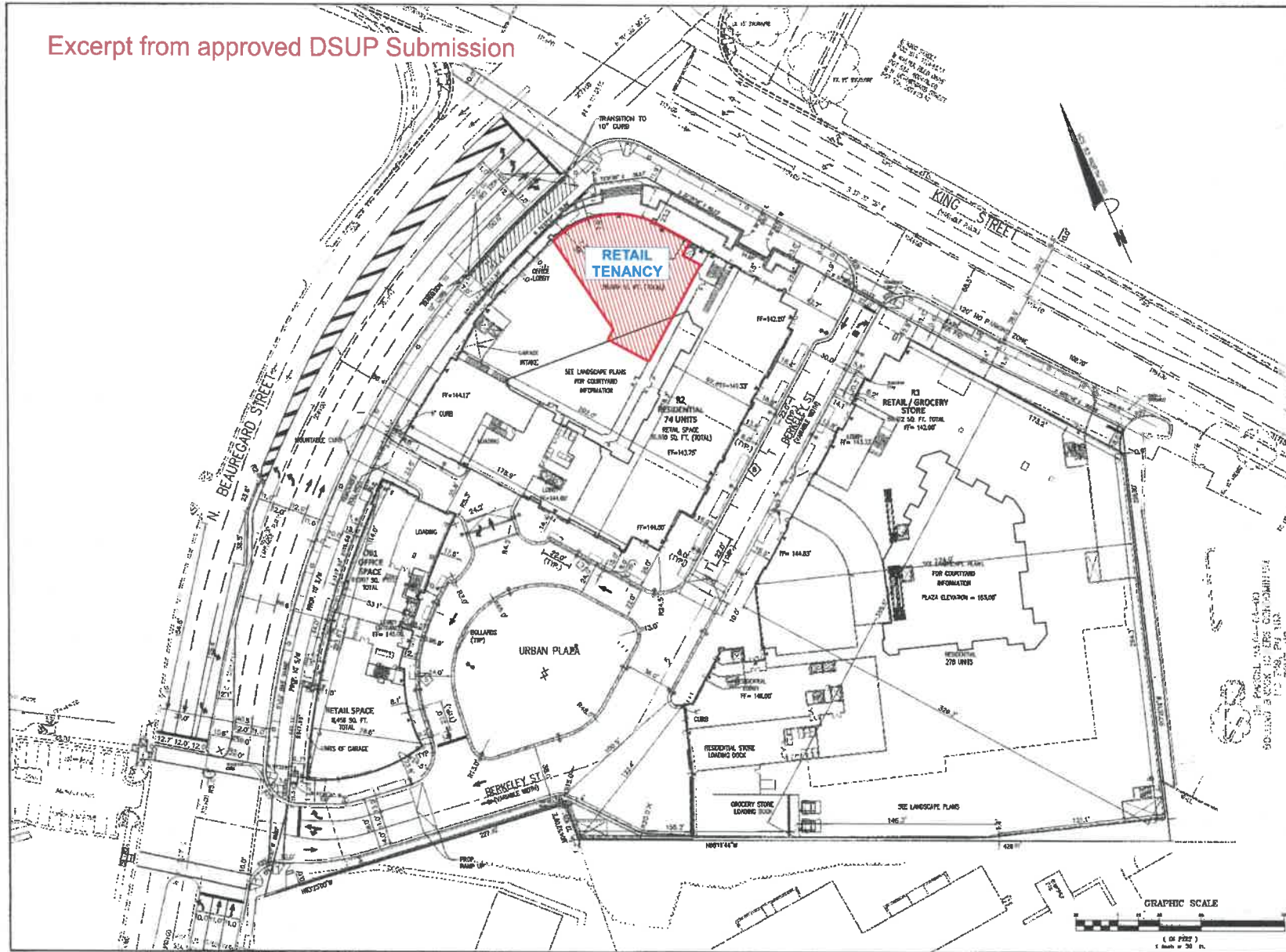
Photography by Duane Lempke  
SISSON Studios, 703.321.3500  
Email: [sissonstudios@aol.com](mailto:sissonstudios@aol.com)  
Website: [www.sissonarch.com](http://www.sissonarch.com)







Excerpt from approved DSUP Submission



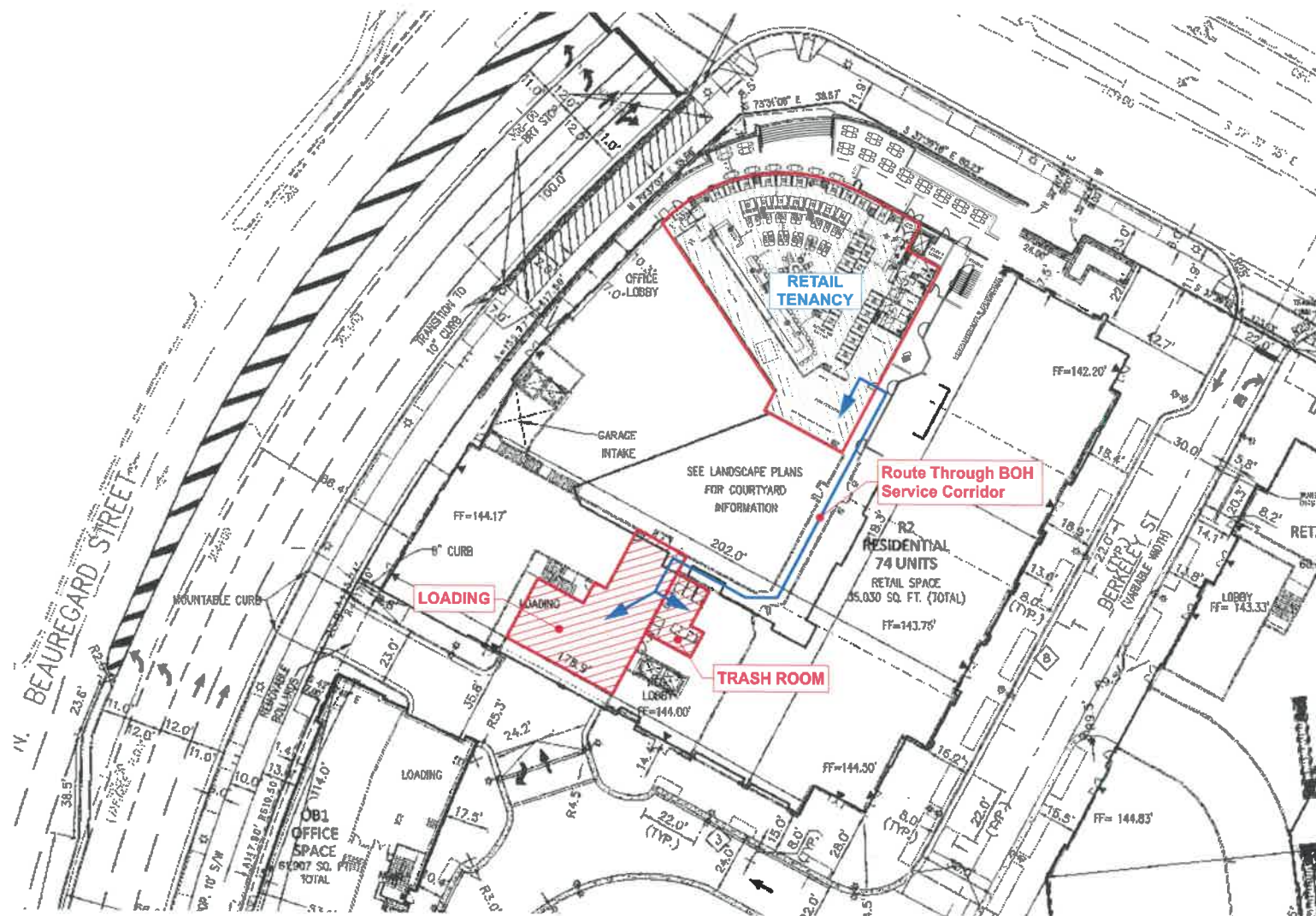
**Bowman CONSULTING**  
DESIGN ENGINEER / SURVEYOR  
10000 W. BOWMAN BLVD.  
SUITE 100  
DALLAS, TEXAS 75243  
PHONE: 214.343.8800  
FAX: 214.343.8801  
WWW.BOWMANCONSULTING.COM

PROJECT NO. 2013-00001  
DATE: 08/27/13  
SHEET: 01 OF 02

**THE GATEWAY AT KING AND BEAUREGARD**  
FINAL DEVELOPMENT SPECIAL USE PERMIT  
CITY OF ALEXANDRIA, VIRGINIA

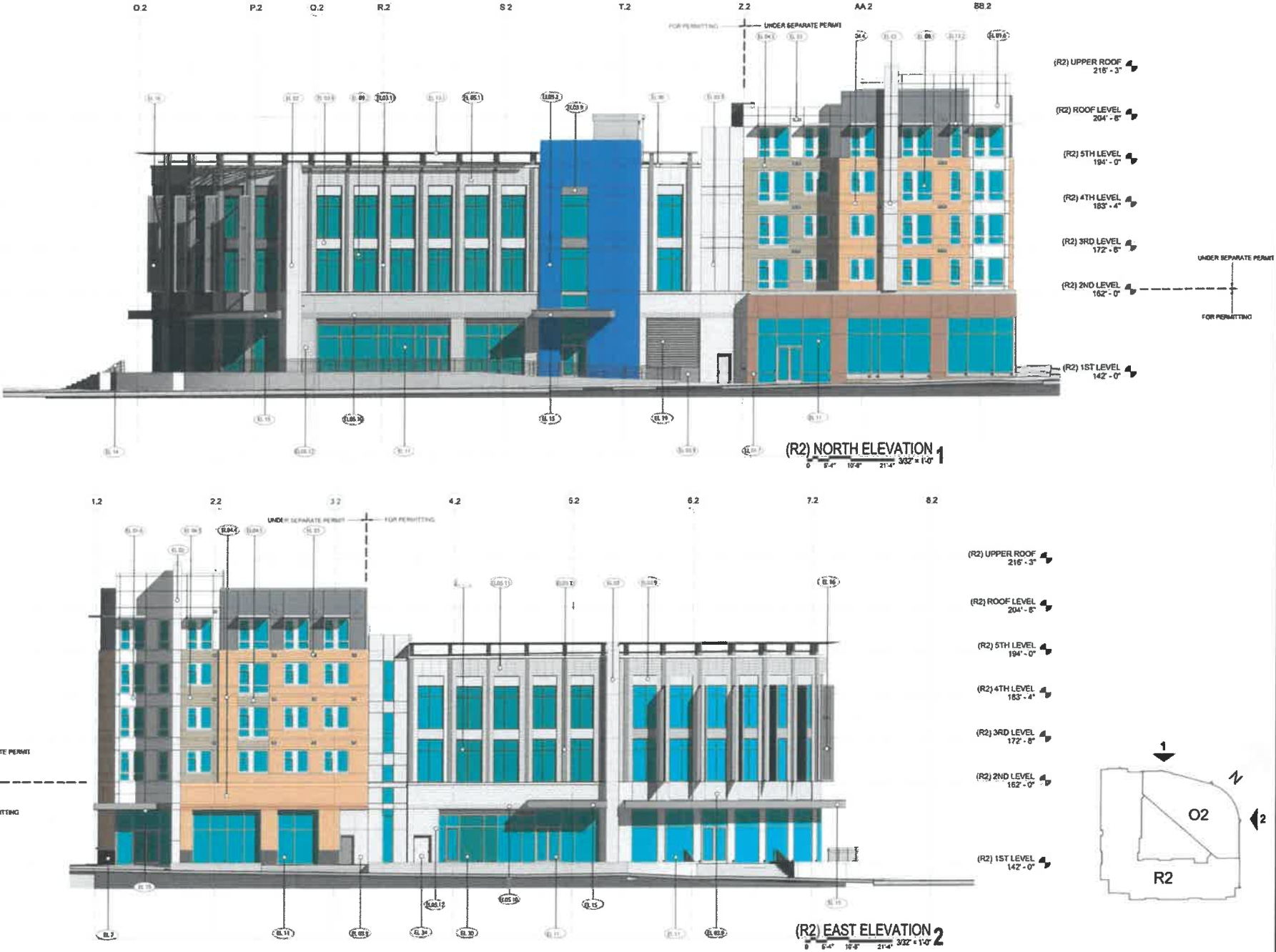
**SHEETNAME: DIMENSION PLAN**

APPROVED: 2013-00001  
DEPARTMENT OF PLANNING & ZONING  
DATE: 08/27/13  
BY: [Signature]  
TITLE: [Signature]  
DATE: 08/27/13  
BY: [Signature]  
TITLE: [Signature]





Approved Elevations from Permit Review, for Reference.



**dcs**  
DESIGN

248758  
SCOTT

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ISSUE DATE

DO SET 01/08/2017

CO PROGRAM SET 03/13/2017

75% CO SUBMITTAL 09/27/2017

BUILDING PERMIT SET 01/12/2018

REVISION TO BUILDING PERMIT SET 04/12/2018

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PROJECT

THE GATEWAY

3450 BERKELEY STREET

ALEXANDRIA, VA 22302

PROJECT 300842 00

DRAWING

(R2/OB2)

EXTERIOR ELEVATIONS

DRAWN

QC CHECKED

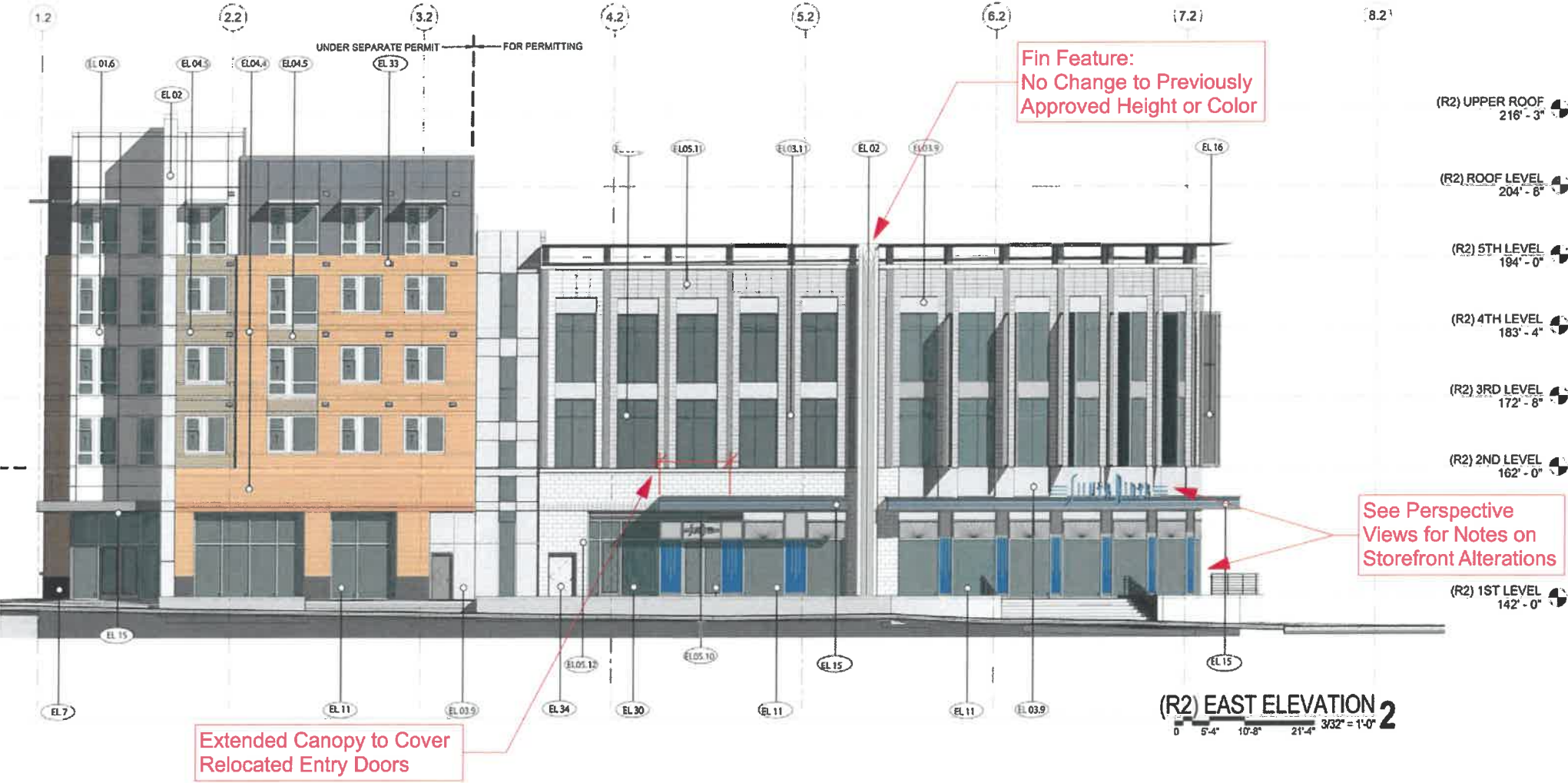
CA REVIEWED

DRAWING

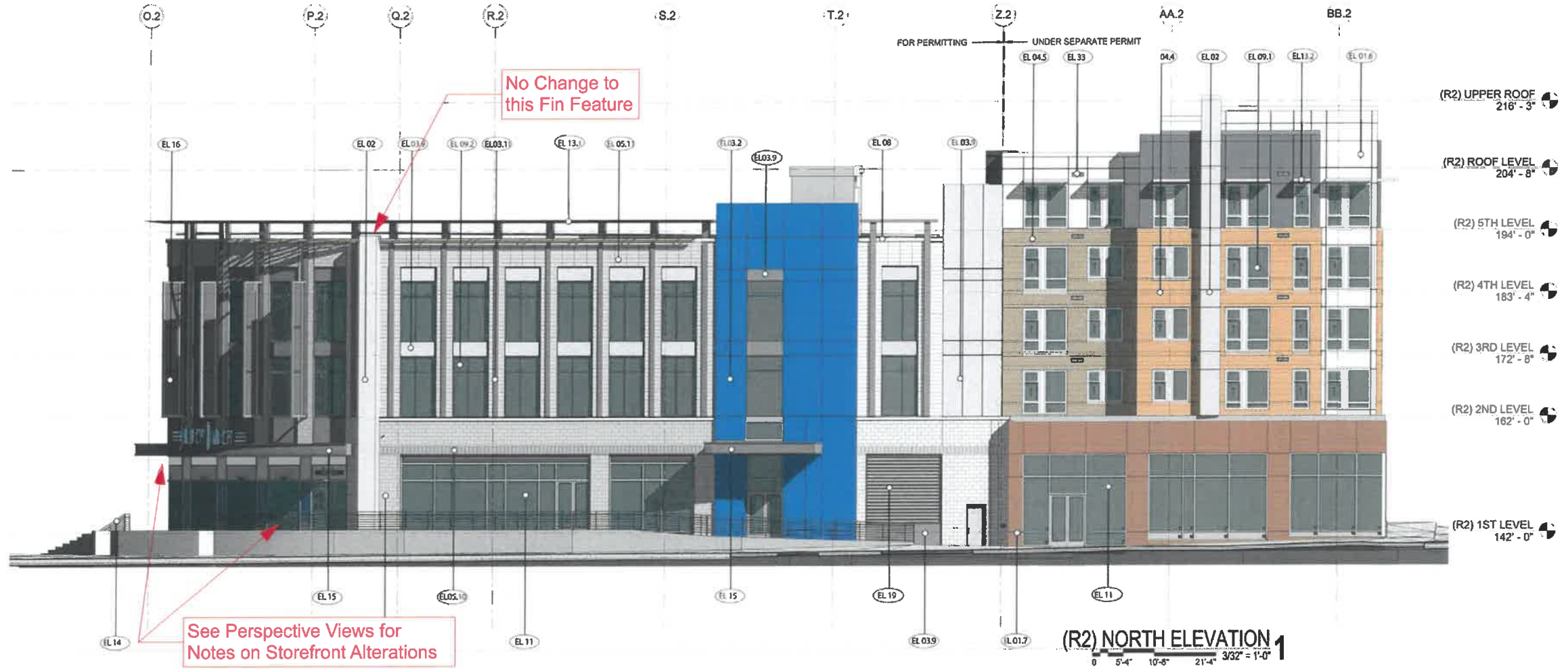
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REVIT FILE

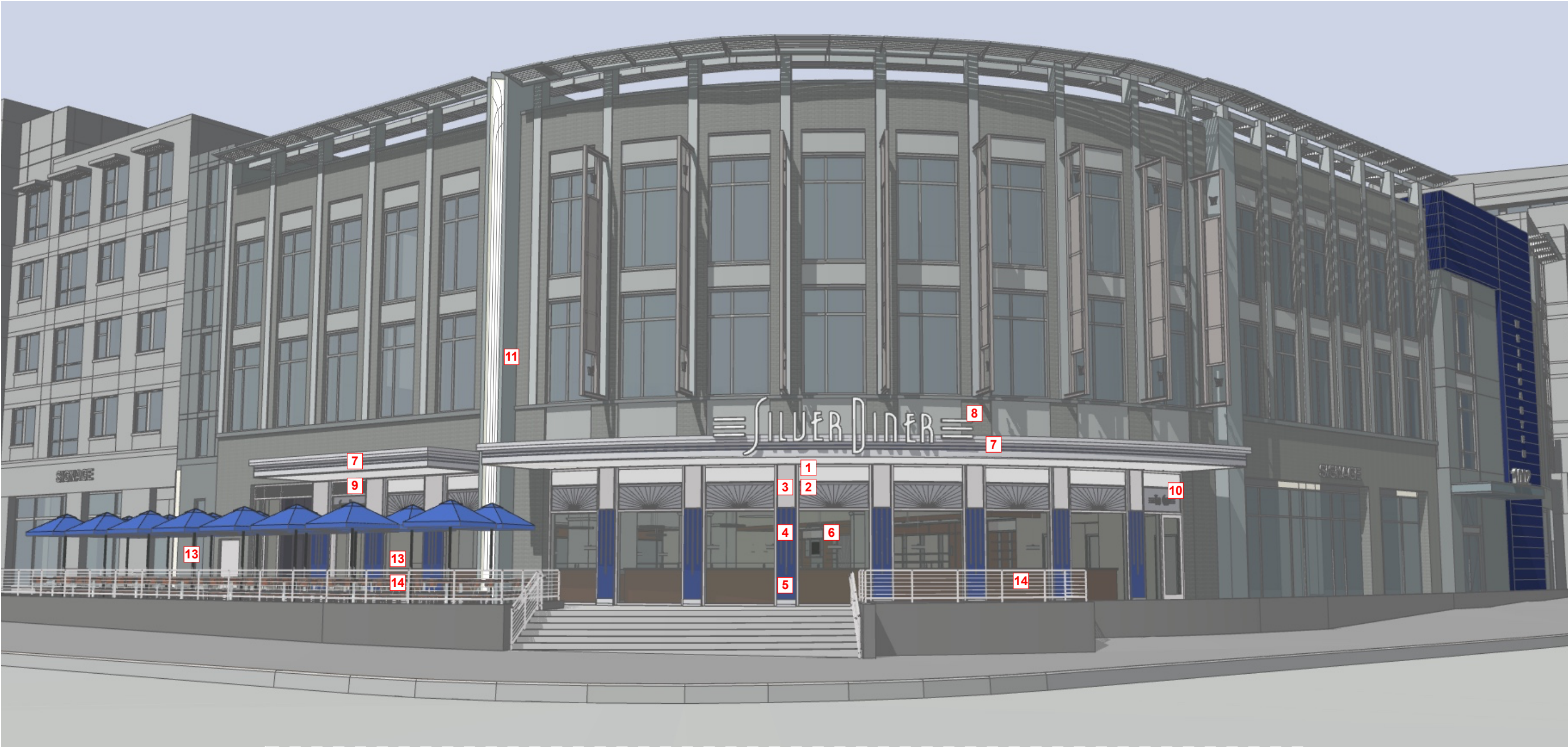
Note: Window Color Edited for Clarity



Note: Window Color Edited for Clarity







Exterior Finishes Key and Notes

- |  |   |
|--|---|
| <b>1</b> Painted Metal Panel, White  | <b>9</b> Primary Retail Entrance with Signage - Pin Mounted Channel Lettering with White LED Halo Lighting. <u>Approx. 1' Height, 5' Width</u>    |
| <b>2</b> Starburst Stainless Steel Panel   | <b>10</b> Secondary Retail Entrance with Signage - Pin Mounted Channel Lettering with White LED Halo Lighting. <u>Approx. 1' Height, 4' Width</u> |
| <b>3</b> Stainless Steel Panel and Trim  | <b>11</b> White LED Internal Lighting Fixture Applied to Existing Architectural Fin Feature. No change to Fin Dimensions or Color.                |
| <b>4</b> Decorative Stainless Steel Stripes on Painted Metal Panel, Blue   | <b>12</b> Recessed Lighting Fixtures  |
| <b>5</b> Stainless Steel Base Trim   | <b>13</b> Outdoor Seating Area. Non-Fixed Tables and Chairs, Operable Umbrellas   |
| <b>6</b> Aluminum Framed Storefront Window System  | <b>14</b> Metal Guardrail   |
| <b>7</b> Stainless Steel Trim at Awning Edge with Continuous Concealed LED Strip Cove/ Graze Lighting                                  |   |
| <b>8</b> Primary Retail Signage - Freestanding Channel Lettering with Internal White LED Lighting. <u>Approx. 5' Height, 23' Width</u> |   |





Exterior Finishes Key and Notes

- |          |   |           |   |
|----------|---|-----------|---|
| <b>1</b> | Painted Metal Panel, White  | <b>9</b>  | Primary Retail Entrance with Signage - Pin Mounted Channel Lettering with White LED Halo Lighting. <u>Approx. 1' Height, 5' Width</u>   |
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| <b>7</b> | Stainless Steel Trim at Awning Edge with Continuous Concealed LED Strip Cove/ Graze Lighting                                  |           |   |
| <b>8</b> | Primary Retail Signage - Freestanding Channel Lettering with Internal White LED Lighting. <u>Approx. 5' Height, 23' Width</u> |           |   |





Exterior Finishes Key and Notes

- 1

Painted Metal Panel, White
- 2

Starburst Stainless Steel Panel
- 3

Stainless Steel Panel and Trim
- 4

Decorative Stainless Steel Stripes on Painted Metal Panel, Blue
- 5

Stainless Steel Base Trim
- 6

Aluminum Framed Storefront Window System
- 7

Stainless Steel Trim at Awning Edge with Continuous Concealed LED Strip Cove/ Graze Lighting
- 8

Primary Retail Signage - Freestanding Channel Lettering with Internal White LED Lighting. Approx. 5' Height, 23' Width
- 9

Primary Retail Entrance with Signage - Pin Mounted Channel Lettering with White LED Halo Lighting. Approx. 1' Height, 5' Width
- 10

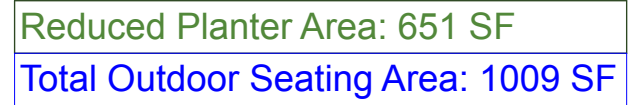
Secondary Retail Entrance with Signage - Pin Mounted Channel Lettering with White LED Halo Lighting. Approx. 1' Height, 4' Width
- 11

White LED Internal Lighting Fixture Applied to Existing Architectural Fin Feature. No change to Fin Dimensions or Color.
- 12

Recessed Lighting Fixtures
- 13

Outdoor Seating Area. Non-Fixed Tables and Chairs, Operable Umbrellas
- 14

Metal Guardrail

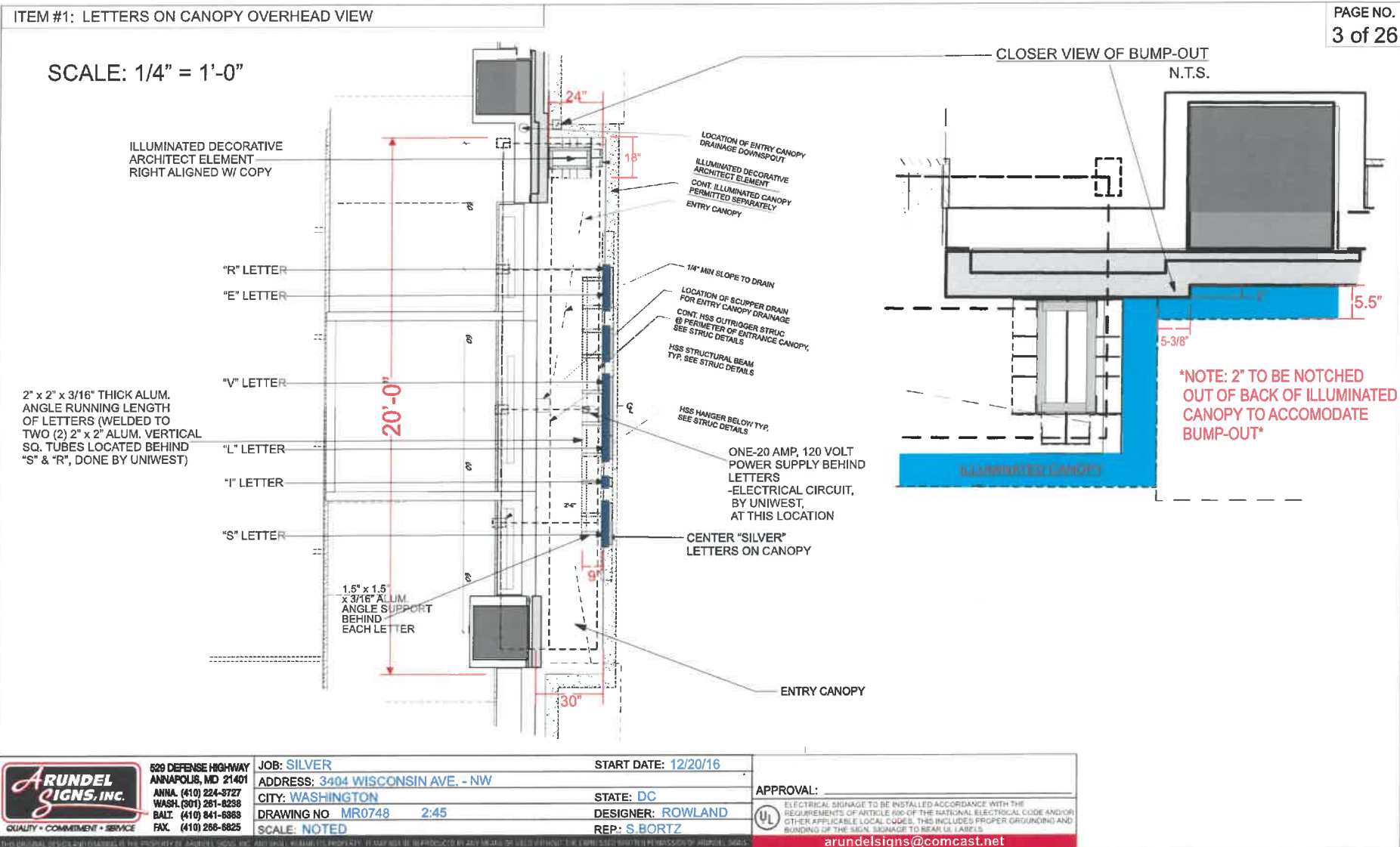






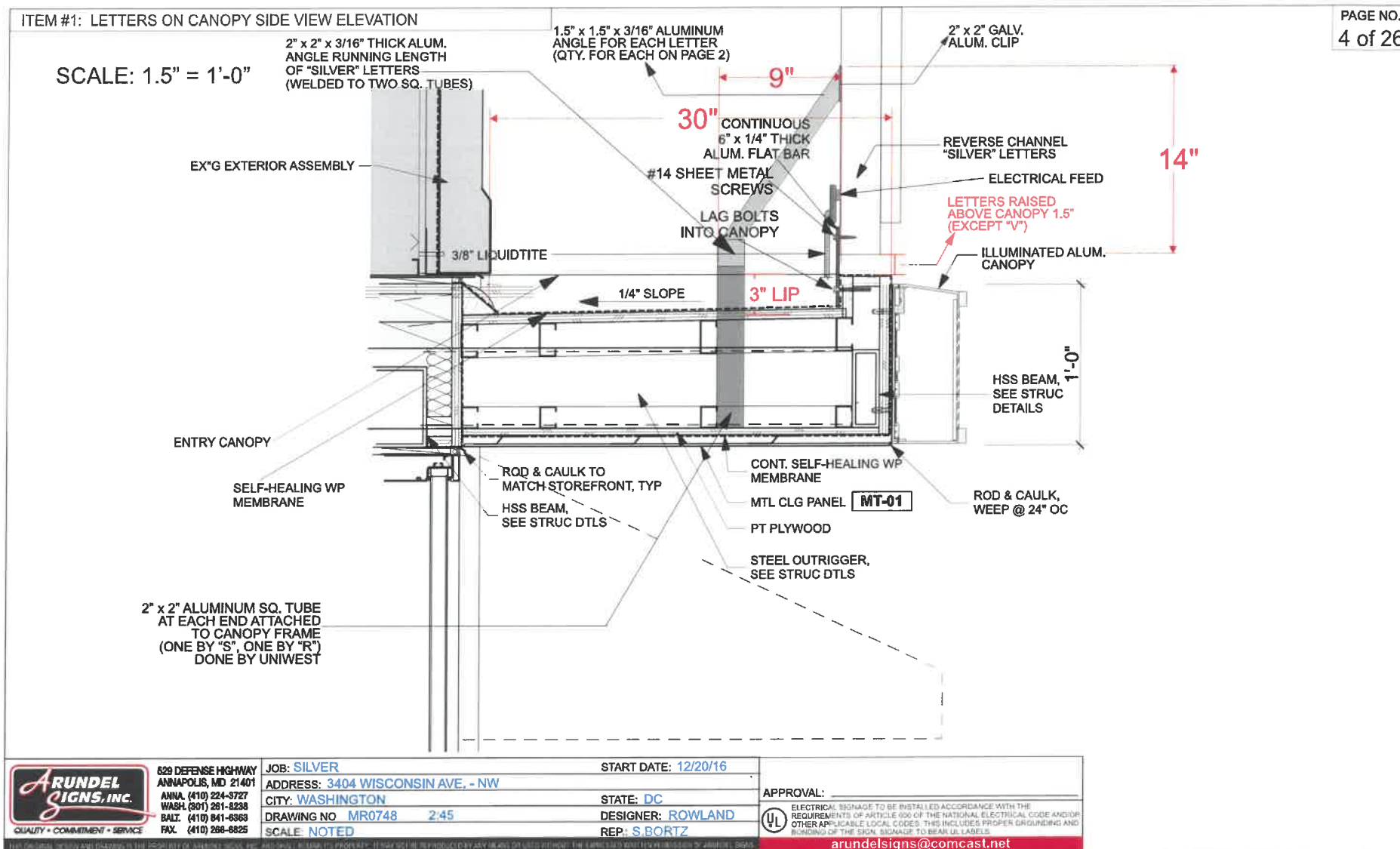






### EXAMPLE - FOR REFERENCE ONLY

This signage shop drawing is from a different Silver Diner location. Lettering construction and assembly at 4600 King Street location is intended to be similar to what is shown here. Dimensions shown here DO NOT apply. See notes on Perspective Views for approximate sizes.



### EXAMPLE - FOR REFERENCE ONLY

This signage shop drawing is from a different Silver Diner location. Lettering construction and assembly at 4600 King Street location is intended to be similar to what is shown here. Dimensions shown here DO NOT apply. See notes on Perspective Views for approximate sizes.

## TECHNICAL MEMORANDUM

To: WRI Gateway Alexandria, LLC

From: Katie L. Wagner, P.E., PTOE  
Felice B. Brychta, P.E.  
Daniel B. VanPelt, P.E., PTOE

Date: August 3, 2017 (Revised February 25, 2019)

Subject: Gateway at King and Beauregard – Parking Management Plan

### ***Introduction***

This memorandum describes the parking allocation and management of parking facilities associated with the Gateway at King and Beauregard planned development in Alexandria, Virginia. The development is bounded by King Street to the east and N Beauregard Street to the west. The development program consists of 75,916 sf of office, 62,198 sf of retail, a 62,000 sf grocery store, and a residential building with 352 dwelling units (including 74 ADUs). A parking garage containing 856 spaces (including 10 tandem spaces) and 16 surface spaces, for a total of 872 spaces will be shared by the mix of uses on the site. The following narrative, tables, and figures describe the planned access, allocation, and quantities of these spaces.

### ***Project Point of Contact***

Ann Cleator  
Senior Development Manager  
Weingarten Realty  
2600 Citadel Plaza Drive, Suite 125  
Houston, Texas 77008  
(713) 866-6968

### ***Parking Rate Summary***

A summary of the parking rates for the site based on current Zoning Ordinance requirements, the approved rate with credits per the Staff Report, and parking supply to be provided is shown in Table 1.

**Table 1: Parking Rate Summary**

Use	Amount	Unit Type	Actual Zoning Ordinance Rate (per bedroom, no credits)	Parking Required per Zoning Ordinance, no credits	Approved Rate with "25% baseline credit" per Staff Report	Parking to be Supplied per DSUP
Residential - Affordable	7	Studio				
	5	1-BR	0.65 for 8 units at 40% AMI	5 for 8 units at 40% AMI	0.49 for 8 units at 40% AMI	4 for 8 units at 40% AMI
	50	2-BR	0.65 for 29 units at 50% AMI	19 for 29 units at 50% AMI	0.49 for 29 units at 50% AMI	15 for 29 units at 50% AMI
	12	3-BR	0.75 for 37 units at 60% AMI	28 for 37 units at 60% AMI	0.56 for 37 units at 60% AMI	21 for 37 units at 60% AMI
	74	Subtotal		52 spaces		40 spaces
Residential - Market Rate	14	Studio		14 spaces		11 spaces
	137	1-BR	1 space per bedroom	137 spaces	0.75 space per bedroom	103 spaces
	25	1-BR w/den		50 spaces		38 spaces
	87	2-BR		174 spaces		131 spaces
	15	2-BR w/den		30 spaces		23 spaces
	278	Subtotal		405 spaces		306 spaces
<b>Residential Total</b>	<b>352 Units</b>			<b>457 spaces</b>		<b>346 spaces</b>
Use	Amount	Unit Type	Actual Zoning Ordinance Rate	Parking Required per Zoning Ordinance, no credits	Approved Rate per Staff Report	Parking to be Supplied per DSUP
Retail - Grocery	62,000	SF	5.217 spaces per 1,000 SF (Assumed ground floor retail)	323 spaces	3.23 spaces per 1,000 SF (Assumed ground floor retail)	200 spaces
Retail - Other	62,198	SF	5.217 spaces per 1,000 SF (Assumed ground floor retail)	324 spaces	3.5 spaces per 1,000 SF (Assumed ground floor retail)	218 spaces
Office	75,916	SF	1 space per 475 SF	160 spaces	1 space per 475 SF	160 spaces
<b>Commercial Total</b>	<b>200,114 SF</b>			<b>807 spaces</b>		<b>578 spaces</b>
<b>Total Parking Required per Current Zoning Ordinance</b>			<b>Total MINIMUM Parking Required per Condition 49</b>	<b>Total Parking to be Supplied per Approved Rates</b>	<b>Total Parking Provided with Final Site Plan 9 (Excludes surface)*</b>	<b>Total spaces to be Shared in Garage by Residents and Commercial Uses</b>
<b>1,264 spaces</b>			<b>795 spaces</b>	<b>924 spaces</b>	<b>856 spaces in garage</b>	<b>68 spaces</b>

\*Only off-street parking can be counted toward requirements.



### ***Proposed Parking Ratios***

The project will provide 3.23 parking spaces per ksf for the grocery, 3.5 spaces per ksf for the retail, and 2.11 spaces per ksf of office. The market rate and affordable residential units will be parked according to the approved rates per the Staff Report for the project with a baseline credit of 25%. This results in parking ratios ranging from 0.49-0.56 spaces per unit for the affordable units, and a ratio of 0.75 spaces per bedroom for the market-rate units. The 25% baseline credit was determined based on a future reduction relative to walkability and construction of the BRT; the justification for this reduction is documented in the Parking Study for the project dated September 10, 2015 prepared by Gorove/Slade. Since the original Parking Study was prepared, the development program and proposed number of parking spaces has been further refined. An updated copy of the Shared Parking calculations reflecting the current program information is attached to this memo in Appendix A. A copy of the original study is attached to this memo in Appendix B.

The proposed ratios shown in Table 2 are considered the peak parking ratios and do not factor in shared parking that will occur since the parking will peak at different times for the various uses. Shared parking is discussed in more detail in the next section.

**Table 2: Approved Parking Rates Before Sharing is Applied**

	<b>Zoning Ratio</b>		<b>Development Size</b>		<b>Spaces</b>
<b>Residential</b>					
ADUs - 40% AMI <sup>1</sup>	0.49 /unit	x	8 units	=	4
ADUs - 50% AMI <sup>1</sup>	0.49 /unit	x	29 units	=	15
ADUs - 60% AMI <sup>1</sup>	0.56 /unit	x	37 units	=	21
1 Bedroom <sup>1</sup>	0.75 /bedroom	x	151 units	=	114
2 Bedroom <sup>1</sup>	0.75 /bedroom	x	127 units	=	191
<b>Residential Subtotal</b>			<b>352 units</b>		<b>345</b>
<b>Non-Residential</b>					
Grocery <sup>2</sup>	3.230 /ksf	x	62 ksf	=	200
Retail <sup>3</sup>	3.500 /ksf	x	62 ksf	=	218
Office <sup>4</sup>	2.105 /ksf	x	76 ksf	=	160
<b>Non-Residential Subtotal</b>					<b>578</b>
<b>Total with Proposed Program</b>					<b>923</b>

Notes:

1. Proposed residential ratio based on approved per Staff Report with a 25% baseline credit.
2. Proposed grocery ratio based on requirements of the grocer.
3. Proposed retail ratio based on Phase II of the Beauregard SAP maximum parking ratios.
4. City of Alexandria's parking requirement for office use is 1.0 spaces per 475 SF (or 2.105 per 1,000 SF)

## ***Parking Management Plan***

In order to provide adequate parking for the office, retail, and residential uses, and accessibility for persons with disabilities, certain parking spaces associated with the development will be marked accordingly. The location of each type of parking space is described and illustrated on Figure 1, Figure 2, and Figure 3 with the quantities summarized in Table 3. The drive aisles within the garage will serve as one lane per direction for traffic maneuvering within the garage.

### **Parking Allocation**

As detailed in the Parking Study dated September 10, 2015 the synergy between uses decreases the parking ratios. The proposed 872 spaces is less than the 923 spaces calculated from the proposed ratios shown in Table 2. The proposed 872 spaces will be sufficient to accommodate the parking demand for most hours of the day once parking space use hours are factored into the program. Parking for the proposed residential, general retail and office uses will be provided as shared, unreserved parking spaces; however, parking for the grocery store will be reserved at all times. As calculated in the revised Shared Parking calculations, the overall peak parking demand would occur at 2:00 PM with a total of 809 spaces required. A shared parking plan will allow for the development to meet the peak parking demand for each use while reducing the total number of spaces needed.

### **American Disabilities Act Accessible Parking**

ADA-compliant accessible parking will be located in the garage for all land uses. Each space will be clearly marked with the appropriate signs and/or pavement markings per ADA requirements. Access aisles will be provided for each accessible parking space. Each accessible space in the garage will be conveniently located near the elevator. Nine (9) accessible spaces will be provided for grocery and retail / visitor use on the P1 level. Twelve (12) accessible spaces will be provided for office and residential use on the P2 level as shown in the parking calculations in Table 3.

### **Carpool/Vanpool**

To encourage and support multi-person trips to the office, two (2) carpool parking spaces will be provided on garage level P2 as shown in the parking calculations in Table 3.

### **Electric Vehicle and Low Emitting / Fuel Efficient Vehicle (LE-FEV) Spaces**

To encourage and support the use of low-emitting and fuel-efficient vehicles, designated spaces for these vehicles will be provided throughout the garage. It is anticipated that approximately 43 LE-FEV spaces will be provided throughout the garage; however, the exact location of these spaces is not yet known.

### **Carshare Vehicle Space**

To encourage and support the use of non-auto travel modes for the site and the surrounding area, a carshare space will be offered to a carsharing service. The use of carshare will allow persons living at, working at or visiting the site or surrounding areas to have access to an automobile, as needed. The space offered for carsharing will be located on the surface level.

The parking allocation by type for each parking area/level is summarized below in Table 3.

**Table 3: Parking Space Allocation by Level**

User Group / Space Type	Surface	P1	P2	Total	% of Total
<u>Retail / Visitor</u>					
Standard	15	222	0	237	
Compact	0	0	0	0	
Tandem	0	0	0	0	
ADA Van Accessible	0	3	0	3	
ADA Standard	0	0	0	0	
Electric Vehicle	0	0	0	0	
<b>Subtotal</b>	<b>15</b>	<b>225</b>	<b>0</b>	<b>240</b>	<b>28%</b>
<u>Grocery</u>					
Standard	0	192	0	192	
Compact	0	0	0	0	
Tandem	0	0	0	0	
ADA Van Accessible	0	0	0	0	
ADA Standard	0	6	0	6	
HT Pick-up/Delivery	0	2	0	2	
<b>Subtotal</b>	<b>0</b>	<b>200</b>	<b>0</b>	<b>200</b>	<b>23%</b>
<u>Office / Residential</u>					
Standard	0	0	386	386	
Compact	0	0	11	11	
Residential Parking / Tandem	0	0	20	20	
ADA Van Accessible	0	0	2	2	
ADA Standard	0	0	10	10	
Carpool	0	0	2	2	
Electric Vehicle	0	0	0	0	
<b>Subtotal</b>	<b>0</b>	<b>0</b>	<b>431</b>	<b>431</b>	<b>49%</b>
<u>Carshare</u>	<b>1</b>	<b>0</b>	<b>0</b>	<b>1</b>	<b>0%</b>
<b>TOTAL SPACES</b>	<b>16</b>	<b>425</b>	<b>431</b>	<b>872</b>	<b>100%</b>
Compact Spaces	0	0	11	11	
ADA-compliant Spaces	0	9	12	21	



### **Parking Access**

Vehicular access to the site will be provided via two right in-right out driveways on King Street and one full access signal on Beauregard Street at Branch Avenue. The southern right in-right out access on King Street provides direct access to the parking garage. A second entrance to the underground parking facilities serving the residential, office, grocery and retail is provided on the private roadway running through the site. No access control will be provided for level P1 of the garage. Gate controlled access to level P2 of the garage will be provided on both garage ramps. The gate controls to P2 are shown on Figure 2.

### **Garage Management**

Retail / visitor parking on level P1 will be indicated with signage and limited to three hours between the hours of 7:00 AM and 10:00 PM. Office parking on the P1 level will be limited to the hours of 7:00 AM and 6:00 PM. Examples of the signage proposed are shown on Figure 4. The limitations of the parking duration and hours allow for overnight parking of residents and residential visitors.

The P2 level of the garage will be access controlled and limited to use by residents and office parking. Permits will be issued to residents in accordance with the residential parking allocation shown in Table 3. Tandem parking will be utilized on a first-come, first-served basis. Operations and functionality will be controlled by Property Management.

The garage will be professionally managed by the property management company. The Applicant acknowledges that it will be responsible to respond to complaints, if any, and to address any logistical issues.

### **Bicycle Parking**

A total of 72 bicycle parking spots will be provided on level P1 for grocery, retail, and office as shown on Figure 2. An additional 215 secured bicycle parking spots will be provided on level P2 for residential tenants as shown on Figure 3.

### **Transient Day Parkers**

The parking garage level P1 will provide parking to grocery, retail, and visitors. Signage will limit parking on this level for these uses to three hours. Parking will be enforced using signage.

### **Monthly Account Permits**

Residential and office permit parking will be provided on garage level P2.

### **Parking Rates**

The applicant has no plans to charge for parking at the project site. Should parking rates be deemed necessary, the parking rate structure for the parking garage will be determined and reviewed regularly by the developer.

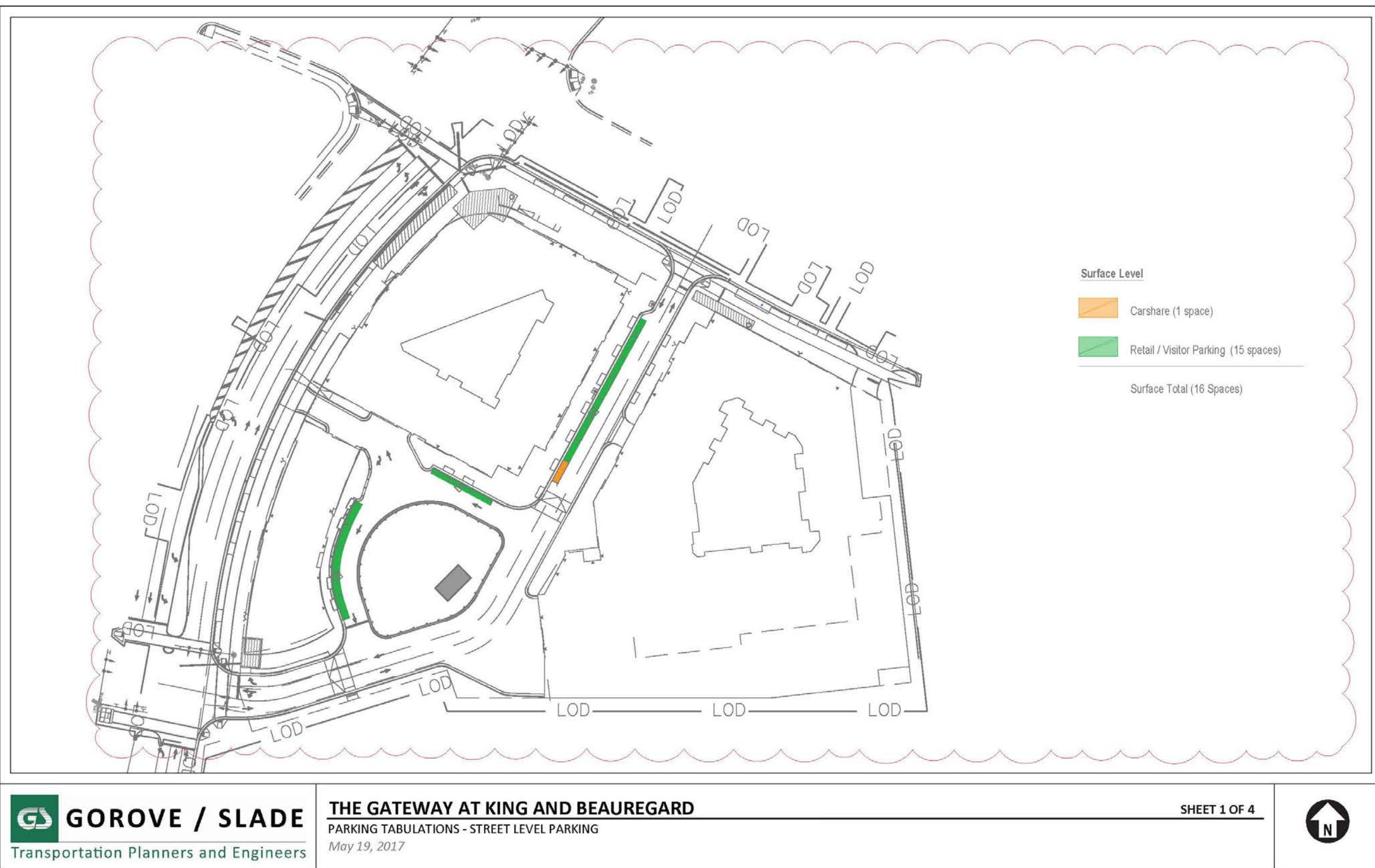


Figure 1: Surface Parking

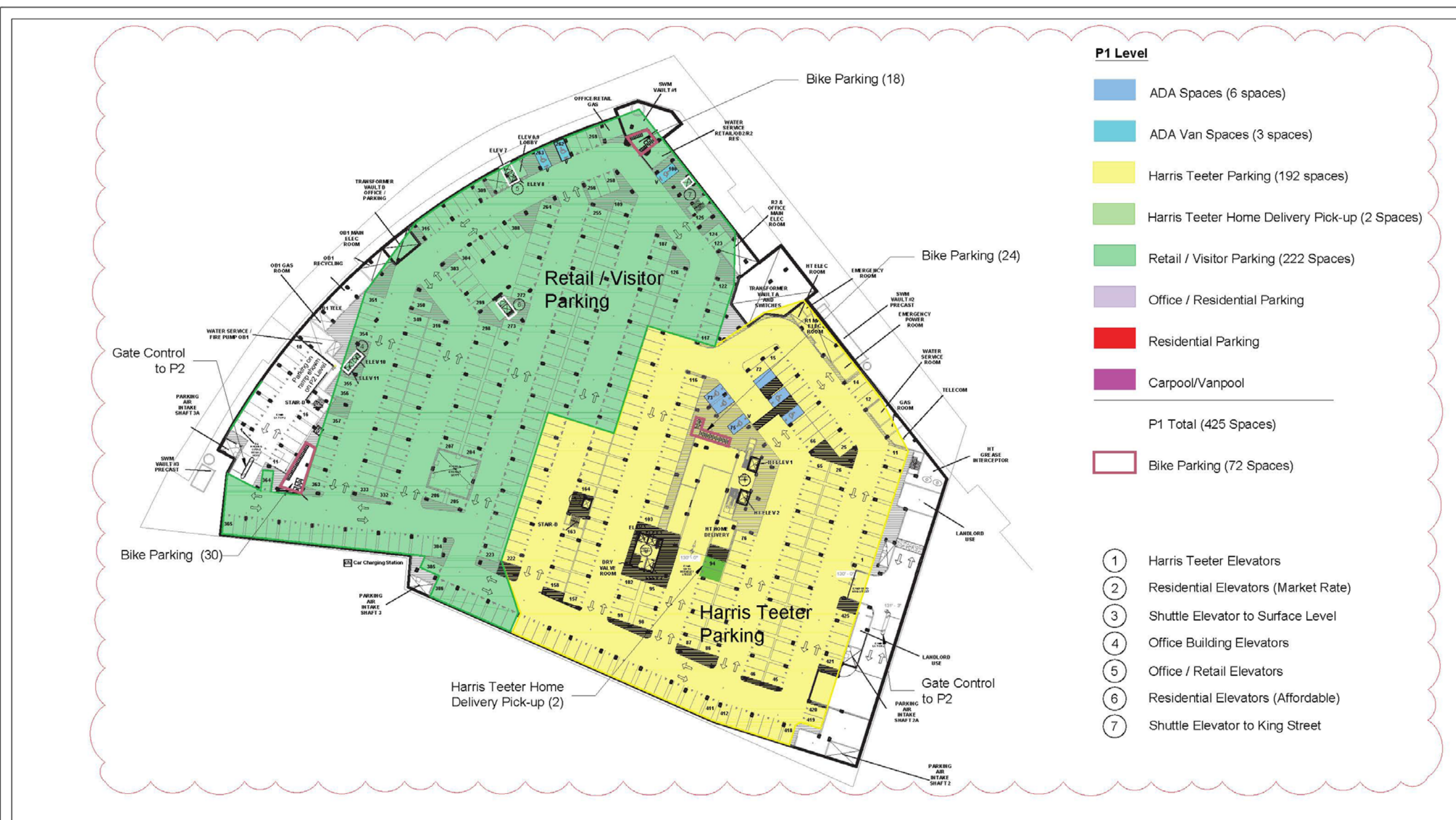


Figure 2: Parking Garage Level P1



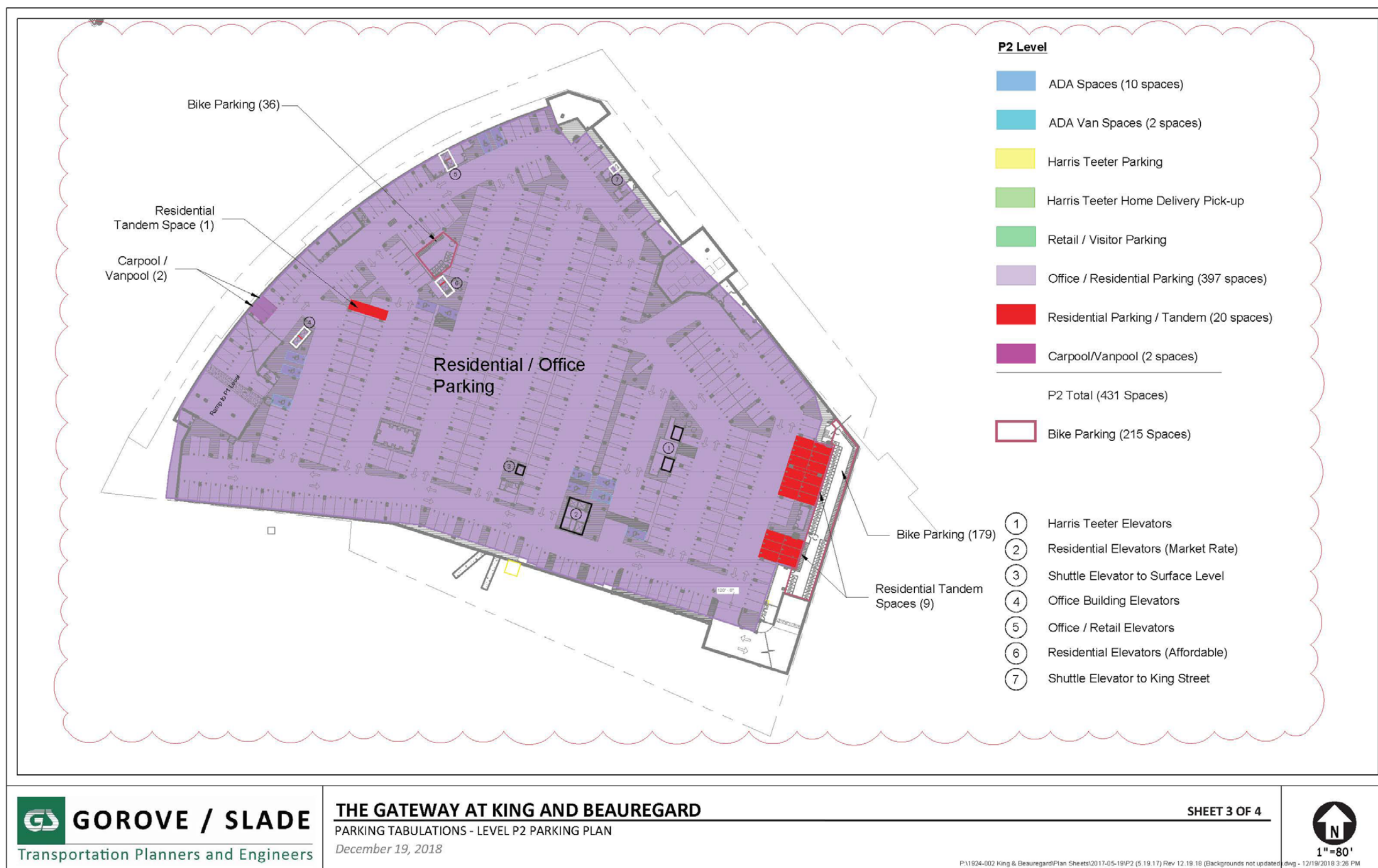


Figure 3: Parking Garage Level P2

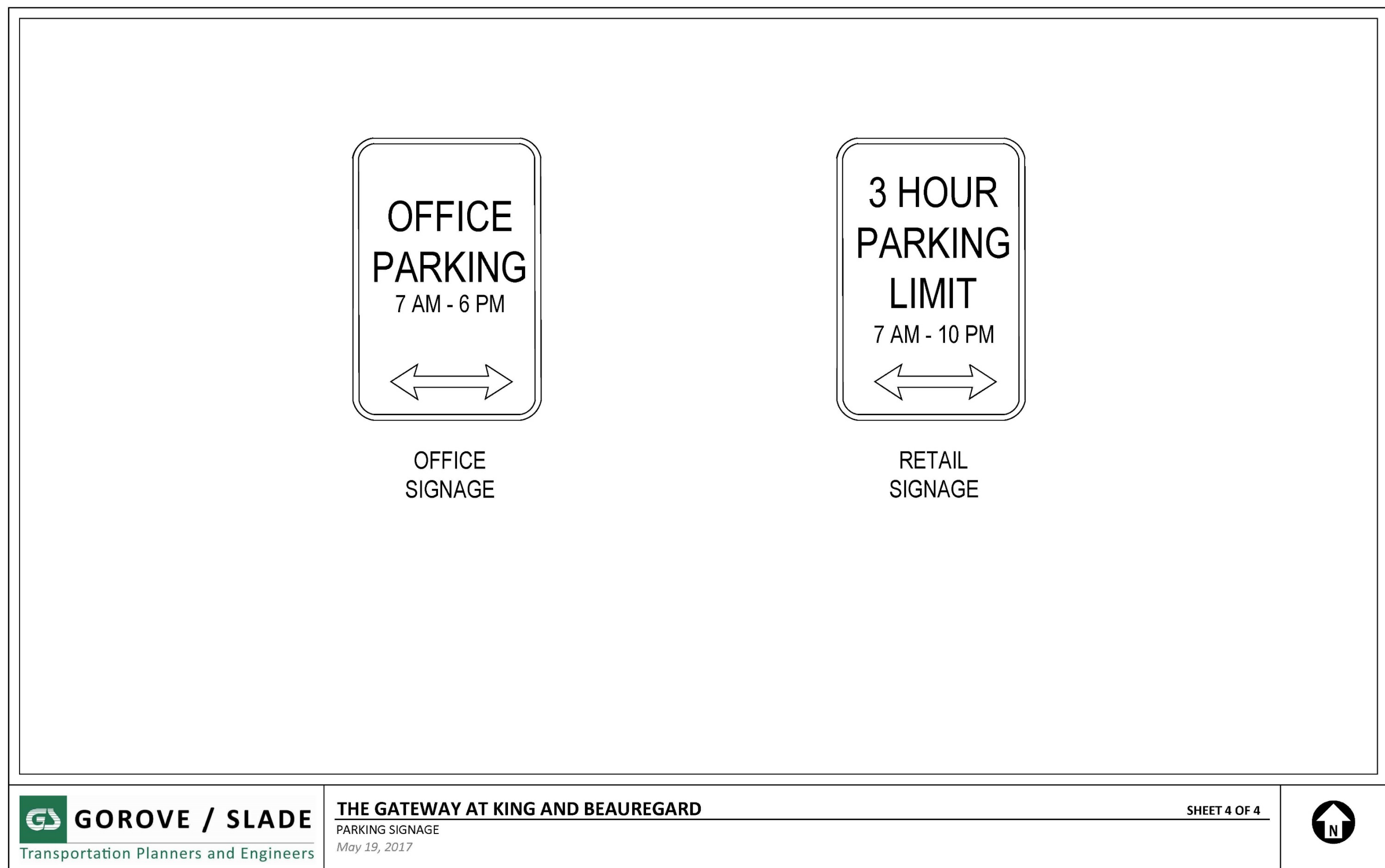


Figure 4: Parking Signage

**APPENDIX A – UPDATED SHARED PARKING CALCULATIONS (FEBRUARY 2019)**



## Proposed Parking Allocation

	Zoning Ratio		Development Size		Spaces
<b>Residential</b>					
ADUs - 40% AMI <sup>1</sup>	0.49 /unit	x	8 units	=	4
ADUs - 50% AMI <sup>1</sup>	0.49 /unit	x	29 units	=	15
ADUs - 60% AMI <sup>1</sup>	0.56 /unit	x	37 units	=	21
1 Bedroom <sup>1</sup>	0.75 /bedroom	x	151 units	=	114
2 Bedroom <sup>1</sup>	0.75 /bedroom	x	127 units	=	191
<b>Residential Subtotal</b>			<b>352 units</b>		<b>345</b>
<b>Non-Residential</b>					
Grocery <sup>2</sup>	3.230 /ksf	x	62 ksf	=	200
Retail <sup>3</sup>	3.500 /ksf	x	62 ksf	=	218
Office <sup>4</sup>	2.105 /ksf	x	76 ksf	=	160
Non-Residential Subtotal					578
<b>Total with Proposed Program</b>					<b>923</b>

## Notes:

1. Proposed residential ratio based on approved per Staff Report with a 25% baseline credit.
2. Proposed grocery ratio based on requirements of the grocer.
3. Proposed retail ratio based on Phase II of the Beauregard SAP maximum parking ratios.
4. City of Alexandria's parking requirement for office use is 1.0 spaces per 475 SF (or 2.105 per 1,000 SF)

**Shared Parking Analysis - Weekday**

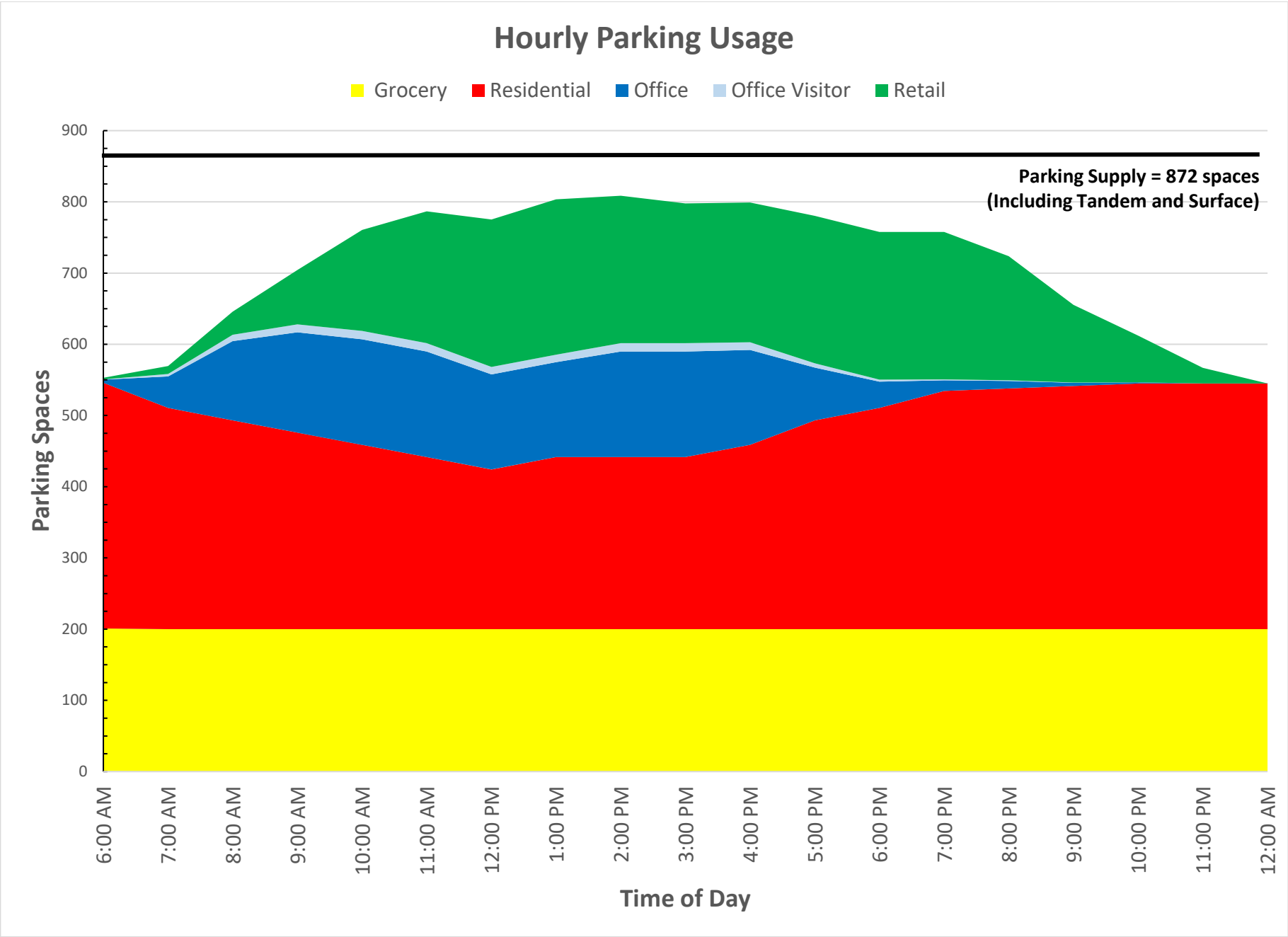
	Ratio		Development Size		Peak Demand by Use	Ratio Justification
Residential						
Total Residential			352 units	=	345 spaces	
ADUs - 40% AMI	0.49 /unit	x	8 units	=	4 spaces	Parking Standards for Multi-family Residential Projects (Minimums)
ADUs - 50% AMI	0.49 /unit	x	29 units	=	15 spaces	
ADUs - 60% AMI	0.56 /unit	x	37 units	=	21 spaces	
1 Bedroom7	0.75 /bedroom	x	151 units	=	114 spaces	
2 Bedroom7	0.75 /bedroom	x	127 units	=	191 spaces	
Grocery	3.230 /ksf	x	62 ksf	=	200 spaces	Grocer Required
Retail (Non-Grocery)	3.500 /ksf	x	62 ksf	=	218 spaces	Beauregard SAP
Office	2.105 /ksf	x	76 ksf	=	160 spaces	Current City Requirement
<b>Total Without Sharing</b>					<b>923 spaces</b>	

												Parking Supply = 872		
Time of Day	Residential		Grocery		Retail		Office		Office Visitor		Total	Surplus	Total Available for Residential	Effective Residential Ratio
	Time of Day Adjust <sup>1</sup>	Demand	Time of Day Adjust <sup>2</sup>	Demand	Time of Day Adjust	Demand	Time of Day Adjust	Demand	Time of Day Adjust	Demand	Demand			
6:00 AM	100%	345	100%	200	1%	2	3%	4	3%	0	552	320	665	1.89
7:00 AM	90%	311	100%	200	5%	11	30%	44	30%	4	569	303	613	1.74
8:00 AM	85%	293	100%	200	15%	33	75%	111	75%	9	646	226	519	1.48
9:00 AM	80%	276	100%	200	35%	76	95%	141	95%	11	704	168	444	1.26
10:00 AM	75%	259	100%	200	65%	142	100%	148	100%	12	760	112	370	1.05
11:00 AM	70%	242	100%	200	85%	185	100%	148	100%	12	787	85	327	0.93
12:00 PM	65%	224	100%	200	95%	207	90%	133	90%	11	775	97	321	0.91
1:00 PM	70%	242	100%	200	100%	218	90%	133	90%	11	804	68	310	0.88
<b>2:00 PM</b>	<b>70%</b>	<b>242</b>	<b>100%</b>	<b>200</b>	<b>95%</b>	<b>207</b>	<b>100%</b>	<b>148</b>	<b>100%</b>	<b>12</b>	<b>809</b>	63	305	0.87
3:00 PM	70%	242	100%	200	90%	196	100%	148	100%	12	798	74	316	0.90
4:00 PM	75%	259	100%	200	90%	196	90%	133	90%	11	799	73	332	0.94
5:00 PM	85%	293	100%	200	95%	207	50%	74	50%	6	780	92	385	1.09
6:00 PM	90%	311	100%	200	95%	207	25%	37	25%	3	758	114	425	1.21
7:00 PM	97%	335	100%	200	95%	207	10%	15	10%	1	758	114	449	1.28
8:00 PM	98%	338	100%	200	80%	174	7%	10	7%	1	724	148	486	1.38
9:00 PM	99%	342	100%	200	50%	109	3%	4	3%	0	655	217	558	1.59
10:00 PM	100%	345	100%	200	30%	65	1%	1	1%	0	612	260	605	1.72
11:00 PM	100%	345	100%	200	10%	22	0%	0	0%	0	567	305	650	1.85
12:00 AM	100%	345	100%	200	0%	0	0%	0	0%	0	545	327	672	1.91

Source: Time of Day Adjustment - ULI *Shared Parking*, Second Edition (2005)

Based on residents, retail customers, and office employees.

Office visitor assumed to be 7% of overall office ratio based on comparison of office employees to visitors in ULI Shared Parking, Second Edition (2005)





**APPENDIX B – PREVIOUS SHARED PARKING CALCULATIONS (AUGUST 2017)**

## Proposed Parking Allocation

	Zoning Ratio		Development Size		Spaces
<b>Residential</b>					
ADUs - 40% AMI <sup>1</sup>	0.49 /unit	x	8 units	=	4
ADUs - 50% AMI <sup>1</sup>	0.49 /unit	x	29 units	=	15
ADUs - 60% AMI <sup>1</sup>	0.56 /unit	x	37 units	=	21
1 Bedroom <sup>1</sup>	0.75 /bedroom	x	151 units	=	114
2 Bedroom <sup>1</sup>	0.75 /bedroom	x	127 units	=	191
<b>Residential Subtotal</b>			<b>352 units</b>		<b>345</b>
<b>Non-Residential</b>					
Grocery <sup>2</sup>	3.230 /ksf	x	62 ksf	=	200
Retail <sup>3</sup>	3.500 /ksf	x	50 ksf	=	176
Office <sup>4</sup>	2.105 /ksf	x	88 ksf	=	186
<b>Non-Residential Subtotal</b>					<b>562</b>
<b>Total with Proposed Program</b>					<b>907</b>

## Notes:

1. Proposed residential ratio based on approved per Staff Report with a 25% baseline credit.
2. Proposed grocery ratio based on requirements of the grocer.
3. Proposed retail ratio based on Phase II of the Beauregard SAP maximum parking ratios.
4. City of Alexandria's parking requirement for office use is 1.0 spaces per 475 SF (or 2.105 per 1,000 SF)

**Shared Parking Analysis - Weekday**

	Ratio		Development Size		Peak Demand by Use	Ratio Justification
<b>Residential</b>						
Total Residential			352 units	=	345 spaces	Parking Standards for Multi-family Residential Projects (Minimums)
ADUs - 40% AMI	0.49 /unit	x	8 units	=	4 spaces	
ADUs - 50% AMI	0.49 /unit	x	29 units	=	15 spaces	
ADUs - 60% AMI	0.56 /unit	x	37 units	=	21 spaces	
1 Bedroom7	0.75 /bedroom	x	151 units	=	114 spaces	
2 Bedroom7	0.75 /bedroom	x	127 units	=	191 spaces	
Grocery	3.230 /ksf	x	62 ksf	=	200 spaces	Grocer Required
Retail (Non-Grocery)	3.500 /ksf	x	50 ksf	=	176 spaces	Beauregard SAP
Office	2.105 /ksf	x	88 ksf	=	186 spaces	Current City Requirement
<b>Total Without Sharing</b>					<b>907 spaces</b>	

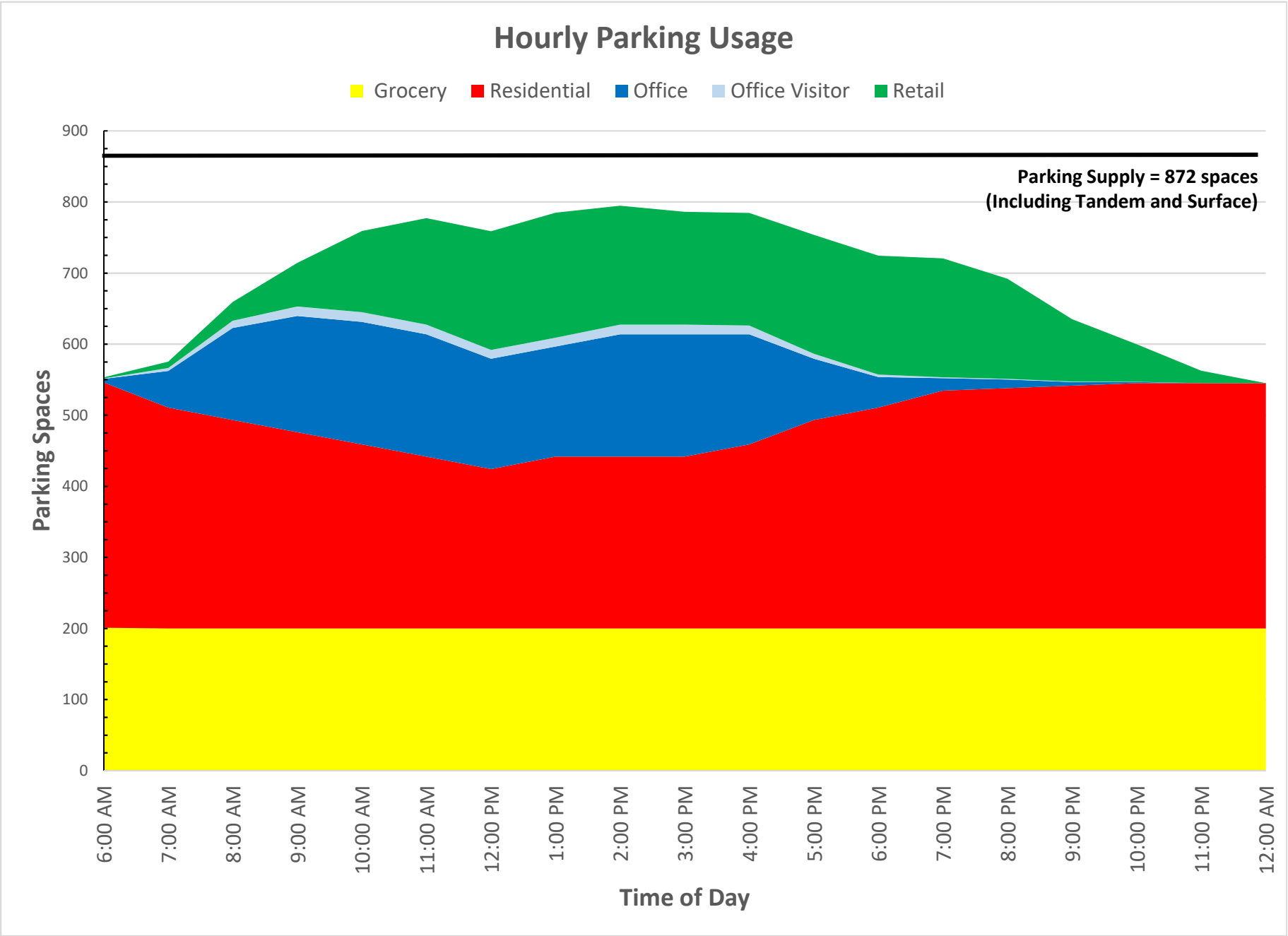
												Parking Supply = 872		
Time of Day	Residential		Grocery		Retail		Office		Office Visitor		Total	Surplus	Total Available for Residential	Effective Residential Ratio
	Time of Day Adjust <sup>1</sup>	Demand	Time of Day Adjust <sup>2</sup>	Demand	Time of Day Adjust	Demand	Time of Day Adjust	Demand	Time of Day Adjust	Demand	Demand			
6:00 AM	100%	345	100%	200	1%	2	3%	5	3%	0	552	320	665	1.89
7:00 AM	90%	311	100%	200	5%	9	30%	52	30%	4	575	297	607	1.73
8:00 AM	85%	293	100%	200	15%	26	75%	129	75%	10	659	213	506	1.44
9:00 AM	80%	276	100%	200	35%	62	95%	164	95%	13	714	158	434	1.23
10:00 AM	75%	259	100%	200	65%	114	100%	172	100%	14	759	113	372	1.06
11:00 AM	70%	242	100%	200	85%	150	100%	172	100%	14	777	95	336	0.96
12:00 PM	65%	224	100%	200	95%	167	90%	155	90%	12	759	113	337	0.96
1:00 PM	70%	242	100%	200	100%	176	90%	155	90%	12	785	87	329	0.93
2:00 PM	70%	242	100%	200	95%	167	100%	172	100%	14	795	77	319	0.91
3:00 PM	70%	242	100%	200	90%	158	100%	172	100%	14	786	86	328	0.93
4:00 PM	75%	259	100%	200	90%	158	90%	155	90%	12	785	87	346	0.98
5:00 PM	85%	293	100%	200	95%	167	50%	86	50%	7	753	119	412	1.17
6:00 PM	90%	311	100%	200	95%	167	25%	43	25%	3	724	148	458	1.30
7:00 PM	97%	335	100%	200	95%	167	10%	17	10%	1	720	152	486	1.38
8:00 PM	98%	338	100%	200	80%	141	7%	12	7%	1	692	180	518	1.47
9:00 PM	99%	342	100%	200	50%	88	3%	5	3%	0	635	237	578	1.64
10:00 PM	100%	345	100%	200	30%	53	1%	2	1%	0	600	272	617	1.75
11:00 PM	100%	345	100%	200	10%	18	0%	0	0%	0	563	309	654	1.86
12:00 AM	100%	345	100%	200	0%	0	0%	0	0%	0	545	327	672	1.91

Source: Time of Day Adjustment - ULI *Shared Parking*, Second Edition (2005)

Based on residents, retail customers, and office employees.

Office visitor assumed to be 7% of overall office ratio based on comparison of office employees to visitors in ULI *Shared Parking*, Second Edition (2005)





**APPENDIX C – SHARED PARKING STUDY – SEPTEMBER 10, 2015**

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**Parking Study**

# **The Gateway at King and Beauregard**

**Alexandria, VA**

**September 10, 2015**

**Prepared for:**  
Abramson Properties  
507 Wythe Street  
Alexandria, VA 22314



**Prepared by:**



1140 Connecticut Ave NW  
Suite 600  
Washington, DC 20036  
Tel: 202.296.8625  
Fax: 202.785.1276

3914 Centreville Road  
Suite 330  
Chantilly, VA 20151  
Tel: 703.787.9595  
Fax: 703.787.9905

15125 Washington Street  
Suite 316  
Haymarket, VA 20169  
Tel: 703.787.9595  
Fax: 703.787.9905

[www.goroveslade.com](http://www.goroveslade.com)

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## EXECUTIVE SUMMARY

The parking data presented in this study provides the best information available, and shows that the supply will accommodate the demand for the site based on the proposed ratios and shared parking. The Gateway at King and Beauregard development will be a catalyst project in this area and a unique project in the City. Data for this type of transit-oriented development (TOD) project is very limited; therefore, the parking calculations based on the current requirements reflect more conservative rates. Along with a robust Transportation Demand Management (TDM) plan and a plans which incorporate the bus rapid transit (BRT) into the design for the site, a comprehensive Parking Management Plan will be developed that will seek to manage all parking needs effectively within the supply provided.

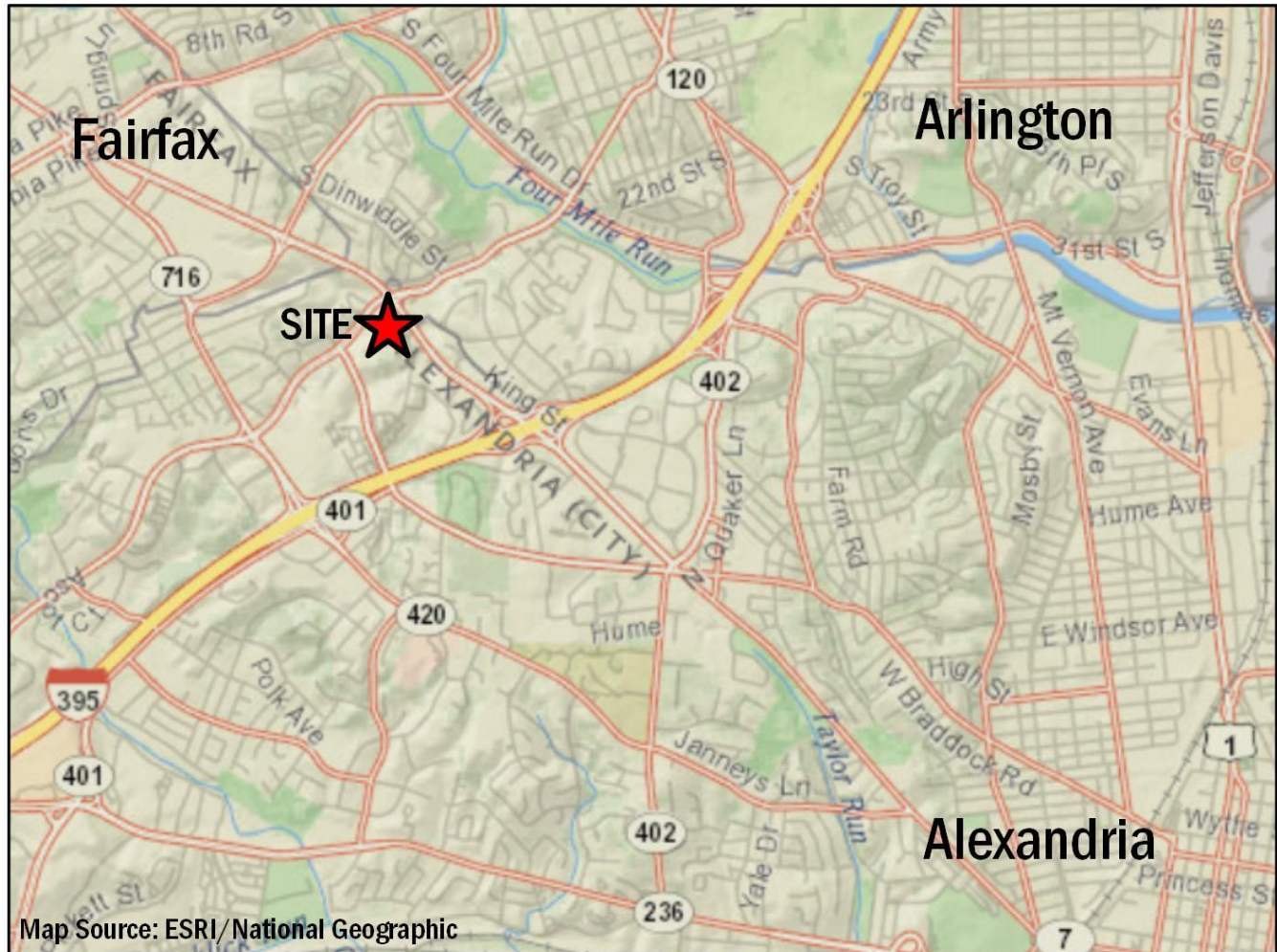
Although the proposed amount of parking for the site is below what is required by current City code, the location and characteristics of this particular site is such that a reduced amount of parking would be sufficient to accommodate demand once parking space use hours are factored into the program, as summarized below:

- **New Residential Parking Ratios** - The City of Alexandria recently revised the off-street parking requirements for new multi-family residential development as part of the “Parking Standards for New Development Projects” study. The new residential parking ratios were approved by City Council on April 18, 2015. For residential development more than 0.5 mile from a Metro Station, the base parking ratio is 1.0 space/bedroom for market-rate studios, 1 bedroom, and 2 bedroom units. The base ratio for affordable units varies based on the household income that the units serve. Allowable credits are available to reduce the parking requirement depending on certain characteristics of the site. For this site, a reduction of 5% has been applied to the base ratios based on current conditions.
- **Future Planning Considerations** – The site is being planned as a TOD development to be integrated with the BRT that is being planned along Beauregard Street. The planning for the BRT is well underway, with the latest information from the City showing construction of the BRT beginning in 2018 with opening in 2020. In addition, with the future amenities that are planned for the proposed site, including a grocery store, other retail, and office space, the Walk Score is likely to increase considerably compared to current conditions. Credits to reduce the parking requirement are available for BRT and walkability. Since the criteria for both of these credits will likely be met once the proposed site has been completed or soon after, a comparison was provided to show the parking requirements with the additional credits applied.
- **Shared Parking** - A shared parking analysis was conducted and shows that the synergy between uses would decrease the parking ratio. The shared parking analysis is based on parking ratios of 0.49 – 0.56 per affordable residential unit, 0.75 space per bedroom for market rate units, 3.23 spaces per ksf for the grocery use, 3.5 spaces per ksf for retail, and 2.105 spaces for office. The peak parking demand would occur at 2:00 PM with a total of 818 spaces required. The overnight effective residential parking ratio, whereby parking spaces used during the day for other uses are available for residents and residential visitors overnight, increases to a maximum of 1.78 spaces per unit at 12:00 AM. The proposed on-site parking includes a total of 825 spaces (including tandem and surface parking).
- **Parking Demand at Comparable Grocery Sites** - Five urban grocery stores that are either approved and under construction or that have recently opened were identified to provide comparable parking supply data. The average parking supply ratio was 3.22 spaces per ksf. The proposed retail parking ratio of 3.23 spaces per ksf is higher than the five urban grocery stores which were identified as comparable sites.

- **Retail Parking Ratios** - A ratio of 3.5 spaces per ksf is proposed for the other (non-grocery) retail uses on the site. This ratio is consistent with Phase II of the Beauregard Small Area Plan, which recommends a maximum ratio of 3.5 spaces per ksf with transit.
- **Office Ratio** - The office use will be parked according to current City of Alexandria zoning requirements, with shared parking permitted.
- **Available Transit Service** – The site is currently served by eight different bus routes that connect residents to downtown Alexandria, NVCC, the Mark Center and Potomac Yards as well as the Shirlington Transit Center and the following Metro stations: King Street–Old Town, and Pentagon (Yellow and Blue Lines).
- **Transportation Management Plan (TMP)** – This site will be supported by a Transportation Management Plan (TMP) that will promote use of travel modes other than single occupancy vehicles (SOVs). This will in turn reduce the overall demand for parking on the site.
- **Existing On-Street Parking Availability** – The Gateway at King and Beauregard development will accommodate all of the parking needs for the project on-site, and there will not be any on-street parking used by this project. There is limited on-street parking available in the vicinity of the site given its location along King Street and Beauregard Street, neither of which allow on-street parking. The properties surrounding the site generally have parking permit restrictions to prevent non-residents from parking.

## INTRODUCTION

This study provides the justification for a reduction in parking for the Gateway at King and Beauregard development located in the City of Alexandria, Virginia. The site is located in the Alexandria West planning area, just north the Beauregard Small Area Plan boundary. The site location is shown in Figure 1.



**Figure 1: Site Location**

The existing site was formerly occupied by a hospital and two medical office buildings, but is currently vacant. As the project planning was evolving, the site was expanded to include the existing retail uses at the corner of King Street and Beauregard Street.

The project is a Transit Oriented Development as it will be located adjacent to a transit platform for the new Corridor “C” transitway being planned for Beauregard Street. The development program includes 94,374 sf of office, 53,803 sf of retail, a 62,000 sf grocery store and a residential building with 352 dwelling units (including 74 ADUs). A parking garage containing 795 spaces (plus 14 tandem spaces) and 16 surface spaces, for a total of 825 spaces, will be shared by the mix of uses on site. A copy of the site plan is shown in Figure 2.

Vehicular access will be provided via two right-in-right-out driveways on King Street and one full access signal on Beauregard Street at Branch Avenue as shown in Figure 2.

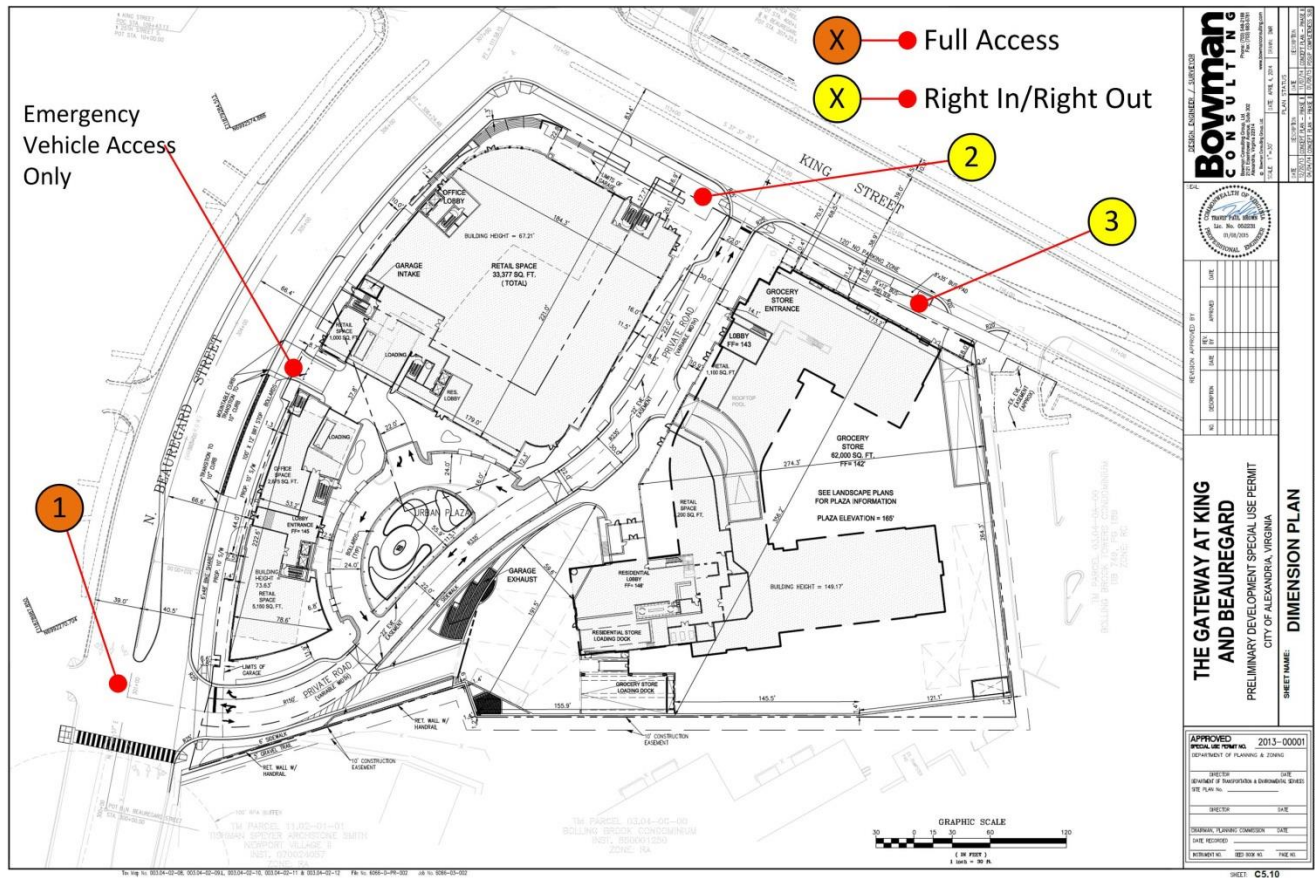


Figure 2: Site Plan and Site Access



## PARKING RATIO PER CITY REQUIREMENT

The City of Alexandria recently revised the off-street parking requirements for new multi-family residential development as part of the “Parking Standards for New Development Projects” study. The new residential parking ratios were approved by City Council on April 18, 2015.

For residential development more than 0.5 mile from a Metro Station, the base parking ratio is 1.0 space/bedroom for market-rate studios, 1 bedroom, and 2 bedroom units. No additional spaces would be required for additional bedrooms beyond two (2). The base ratio for affordable units varies based on the household income that the units serve. The ratio for housing units at or below 50% AMI is 0.65 spaces per unit, and the ratio for housing units at or below 60% AMI is 0.75 spaces per unit.

The base ratios are inclusive of visitor parking; meaning additional visitor parking would not be requested on top of the off-street requirement. The maximum parking requirements based on the base ratios (without any credits applied) is shown in Table 1a below. As shown, the maximum parking for the site based on the new residential ratios is 1,257 spaces.

**Table 1a: Zoning Requirements Based on Residential Performance-Based City Standards (Maximums)**

	Baseline Zoning Ratio <sup>1</sup>	Total Credits	Final Zoning Ratio		Development Size	Bedrooms	Maximum Spaces
<b>Residential</b>							
ADUs - 50% AMI	0.65 /unit	0%	0.65 /unit	x	37 units	=	25
ADUs - 60% AMI	0.75 /unit	0%	0.75 /unit	x	37 units	=	28
1 Bedroom <sup>4</sup>	1.00 /bdrm	0%	1.00 /bdrm	x	155 units	155 bdrms	= 155
2 Bedroom <sup>4</sup>	1.00 /bdrm	0%	1.00 /bdrm	x	123 units	246 bdrms	= 246
<b>Residential Subtotal</b>					<b>352 units</b>		<b>454</b>
<b>Non-Residential</b>							
Retail (Including Grocery) <sup>2</sup>			5.217 /ksf	x	116 ksf	=	604
Office <sup>3</sup>			2.105 /ksf	x	94 ksf	=	199
<b>Non-Residential Subtotal</b>							<b>803</b>
<b>Total with Zoning Requirements</b>							<b>1,257</b>

Notes:

1. Residential performance-based ratios based on Guiding Document for Parking Standards for Multi-Family Residential Development Projects dated April 21, 2015.
2. City of Alexandria's parking code for retail uses is 1.2 spaces per 230 sf.
3. City of Alexandria's parking code for office use is 1.0 space per 475 sf.
4. Units with 1 Bedroom plus den, 2-bedrooms, and 2-bedrooms plus den are all considered to be 2-bedroom units.

Allowable credits are available to reduce the parking requirement depending on certain characteristics of the site. For this site, a 5% reduction has been applied since there are more than four bus routes serving the development. The resulting minimum parking requirements are shown in Table 1b. As shown, the minimum parking for the site based on the new residential ratios with credits is 1,235 spaces.

**Table 1b: Zoning Requirements Based on Residential Performance-Based City Standards (Minimums)**

	Baseline Zoning Ratio <sup>1</sup>	Total Credits	Final Zoning Ratio		Development Size	Bedrooms		Minimum Spaces
<b>Residential Rates</b>								
ADUs - 50% AMI	0.65 /unit <sup>2</sup>	5%	0.62 /unit <sup>2</sup>	x	37 units		=	23
ADUs - 60% AMI	0.75 /unit <sup>3</sup>	5%	0.71 /unit <sup>3</sup>	x	37 units		=	27
1 Bedroom <sup>7</sup>	1.00 /bdrm <sup>4</sup>	5%	0.95 /bdrm <sup>4</sup>	x	155 units	155 bdrms	=	148
2 Bedroom <sup>7</sup>	1.00 /bdrm <sup>4</sup>	5%	0.95 /bdrm <sup>4</sup>	x	123 units	246 bdrms	=	234
<b>Residential Subtotal</b>					<b>352 units</b>			<b>432</b>
<b>Allowable Residential Credits (Voluntary):</b>								
Metro Station / BRT walkshed (10%)								0%
Market-Rate: Located <u>outside</u> 0.5 mile Metro Station walkshed <u>but</u> within 0.5 mile BRT stop walkshed (10%)								0%
ADU: Located <u>within</u> 0.5 mile Metro Station walkshed <u>OR</u> the 0.5 mile BRT stop walkshed (10%)								0%
Walkability Index score is between 90-100 (10%)								0%
Walkability Index score is between 80-89 (5%)								0%
Four or more bus routes stop within .25 mile of development entrance (5%)								5%
Development project has 20% or more studio units (5%)								0%
<b>Non-Residential</b>								
Retail (Including Grocery)			5.217 /ksf <sup>5</sup>	x	116 ksf		=	604
Office			2.105 /ksf <sup>6</sup>	x	94 ksf		=	199
<b>Non-Residential Subtotal</b>								<b>803</b>
<b>Total with Zoning Requirements</b>								<b>1,235</b>

1. Residential performance-based ratios based on Guiding Document for Parking Standards for Multi-Family Residential Development Projects dated April 21, 2015.

2. The ratio shown above includes a reduction to the 0.65 space per unit rate for affordable housing based on units at 50% AMI for being within 1/4 mile of 4+ bus routes (5%)

3. The ratio shown above includes a reduction to the 0.75 space per unit rate for affordable housing based on units at 60% AMI for being within 1/4 mile of 4+ bus routes (5%)

4. The ratio shown above includes a reduction to the 1.0 space per bedroom rate based on site being within 1/4 mile of 4+ bus routes (5%)

5. City of Alexandria's parking code for retail uses is 1.2 spaces per 230 sf.

6. City of Alexandria's parking code for office use is 1.0 space per 475 sf.

7. Units with 1 Bedroom plus den, 2-bedrooms, and 2-bedrooms plus den are all considered to be 2-bedroom units.

## FUTURE PLANNING CONSIDERATIONS

### *Future Bus Rapid Transit*

The site is being designed as TOD development to be integrated with the BRT that is being planned along Beauregard Street. The design plans for the site include the location and space for the future BRT station along Beauregard Street and the site will be located directly adjacent to the BRT station.

The planning for the BRT is well underway, with the latest information from the City showing construction of the BRT beginning in 2018 with opening in 2020. Since the BRT is not yet under construction or operational, the reduction for BRT was not included in Table 1b above, which shows the current parking minimums for the site. However, because the planning and development for the BRT is on a similar timeline as the proposed site, an additional calculation of the parking minimums inclusive of BRT is presented in Table X below.

### *Improved Walkability*

The new parking ratios also allow a credit to be taken for walkability. At this time, the walkability of a site is based on the site's Walk Score. With a Walk Score of 80-89, a 5% credit can be applied; and with a Walk Score of 90-100, a 10% credit can be applied. The current Walk Score for the site is 67, or "somewhat walkable", which is below the threshold for a credit. However, with the future amenities that are planned for the proposed site, including a grocery store, other retail, and office space, the Walk Score is likely to increase considerably.

The City is in the process of developing its own walkability index to be used instead of Walk Score in the future. A preliminary analysis based on the City's current walkability index shows that with future uses the site could achieve a score of 93, or a credit of 10%.

**Table 2: Preliminary Walkability Index**

Category	Max Points	Earned Points	Use or Service Type	Description	Distance (feet)	Attributed Score	# of Uses
Food Retail	15	15	Supermarket	Harris Teeter (proposed)	0	15	1
Community-Serving Retail	20	19	Convenience Store	7-11	610	3	4
			Pharmacy	Harris Teeter (proposed)	0	10	
			Other Retail	Belmont TV	1000	3	
			Other Retail	Retail (proposed)	0	3	
Services	20	20	Bank	Wells Fargo	350	5	4
			Laundry, Dry Cleaner	Summit Cleaners	450	5	
			Restaurant	TGI Fridays	170	5	
			Restaurant	Popeyes	350	5	
Civic and Community Facilities	35	29	Education Facility	NVCC	1320	5	6
			Government office that serves public on site	Alexandria Public Health	500	3	
			Medical clinic or office that treats patients	Bauer's Optical (Eye Exam)	500	3	
			Medical clinic or office that treats patients	Spine and Sport Rehab (Chiropractor)	500	3	
			Education Facility	Sylvan Learning Center	500	5	
			Public Park	James Mulligan Park	1280	10	
Community anchor uses	10	10	Business office	Office (proposed)	0	10	1
<b>TOTAL</b>						<b>93</b>	<b>16</b>

### Future Parking Requirement

As noted above, because the BRT is not yet under construction or operational, and based on the current walkscore for the site, neither the BRT nor the walkability credit was applied to the parking minimums shown in Table 1b for current conditions. However, since the criteria for both of these credits will likely be met once the proposed site has been completed or soon after, it is important to show what the minimum parking requirements will be at that time. Table 3 below shows the parking minimums with reductions for both BRT and walkability. As shown, based on future amenities in the area, the minimum parking that would be required for the site is 1,145 spaces.

**Table 3: Future Zoning Requirements Based on Residential Performance-Based City Standards (Minimums with BRT and Walkability)**

	Baseline Zoning Ratio <sup>1</sup>	Total Credits	Final Zoning Ratio		Development Size	Bedrooms	Minimum Spaces
<b>Residential Rates</b>							
ADUs - 50% AMI	0.65 /unit <sup>2</sup>	25%	0.49 /unit <sup>2</sup>	x	37 units	=	19
ADUs - 60% AMI	0.75 /unit <sup>3</sup>	25%	0.56 /unit <sup>3</sup>	x	37 units	=	21
1 Bedroom <sup>7</sup>	1.00 /bdm <sup>4</sup>	25%	0.75 /bdm <sup>4</sup>	x	155 units	155 bdrms	= 117
2 Bedroom <sup>7</sup>	1.00 /bdm <sup>4</sup>	25%	0.75 /bdm <sup>4</sup>	x	123 units	246 bdrms	= 185
<b>Residential Subtotal</b>					<b>352 units</b>		<b>342</b>
<b>Allowable Residential Credits (Voluntary):</b>							
Metro Station / BRT walkshed (10%)							10%
Market-Rate: Located <u>outside</u> 0.5 mile Metro Station walkshed <u>but</u> within 0.5 mile BRT stop walkshed (10%)							10%
ADU: Located <u>within</u> 0.5 mile Metro Station walkshed <u>OR</u> the 0.5 mile BRT stop walkshed (10%)							10%
Walkability Index score is between 90-100 (10%)							10%
Walkability Index score is between 80-89 (5%)							0%
Four or more bus routes stop within .25 mile of development entrance (5%)							5%
Development project has 20% or more studio units (5%)							0%
<b>Non-Residential</b>							
Retail (Including Grocery)			5.217 /ksf <sup>5</sup>	x	116 ksf	=	604
Office			2.105 /ksf <sup>6</sup>	x	94 ksf	=	199
<b>Non-Residential Subtotal</b>							<b>803</b>
<b>Total with Zoning Requirements</b>							<b>1,145</b>

1. Residential performance-based ratios based on Guiding Document for Parking Standards for Multi-Family Residential Development Projects dated April 21, 2015.

2. The ratio shown above includes a reduction to the 0.65 space per unit rate for affordable housing based on units at 50% AMI for being within 1/4 mile of 4+ bus routes (5%), being within 1/2 mile of BRT (10%), and a walkability score between 90 - 100 (10%).

3. The ratio shown above includes a reduction to the 0.75 space per unit rate for affordable housing based on units at 60% AMI for being within 1/4 mile of 4+ bus routes (5%), being within 1/2 mile of BRT (10%), and a walkability score between 90 - 100 (10%).

4. The ratio shown above includes a reduction to the 1.0 space per bedroom rate based on site being within 1/4 mile of 4+ bus routes (5%), being within 1/2 mile of BRT (10%), and a walkability score between 90 - 100 (10%).

5. City of Alexandria's parking code for retail uses is 1.2 spaces per 230 sf.

6. City of Alexandria's parking code for office use is 1.0 space per 475 sf.

7. Units with 1 Bedroom plus den, 2-bedrooms, and 2-bedrooms plus den are all considered to be 2-bedroom units.



## PROPOSED PARKING FOR THE SITE

### *Proposed Residential Parking Ratios*

The market-rate and affordable residential units will be parked according to the future minimum City requirements (with credits for BRT and walkability) as shown in Table 3. As shown, this results in parking ratios ranging from 0.49 – 0.56 spaces per unit for the affordable units, and a ratio of 0.75 spaces per bedroom for the market-rate units.

### *Proposed Grocery Parking Ratios*

A reduction is being sought for the grocery and retail parking uses for the Gateway at King and Beauregard site. The grocery component will be parked at a ratio of 3.23 spaces per ksf. Five grocery store sites that are either approved and under construction or that have recently opened were identified to provide comparable parking supply data. As shown in Table 4 below, the five sites are all urban grocery stores in the Metro DC area within varying distances to Metro. The average parking supply ratio was 3.22 spaces per ksf.

**Table 4: Characteristics and Data Collection Findings for Comparable Grocery Sites**

	Safeway 3526 King Street, Alexandria, VA	Giant 2900 Main Line Blvd, Alexandria, VA	Safeway 1855 Wisconsin Ave NW, Washington, DC	Harris Teeter 735 N Saint Asaph St, Alexandria, VA	Mom's Organic Market 2145 Lee Highway, Arlington, VA	Average
Status	Under Construction	Under Construction	Open	Open	Under Construction	
Size (SF)	64,459	68,817	77,813	52,000	13,257	55,269
Number of Parking Spaces	228	183	259	150	49	174
Supply Parking Ratio [spaces/ksf]	3.54	2.66	3.33	2.88	3.70	3.22
Distance to Metro [miles]	2.10	1.50	1.02	0.60	0.37	1.12

### *Proposed Retail Parking Ratios*

A ratio of 3.5 spaces per ksf is proposed for the other (non-grocery) retail uses on the site. This ratio is consistent with Phase II of the Beauregard Small Area Plan, which recommends a maximum ratio of 3.5 spaces per ksf with operational transit. Although the site is located just outside the limits of the Beauregard Small Area Plan study area, it is located along the West End Transitway alignment; therefore, a similar parking ratio as recommended in the Beauregard Small Area Plan would be reasonable.

### *Proposed Office Parking Ratios*

The office use will be parked according to current City of Alexandria zoning requirements, with shared parking permitted.

### Proposed Parking Ratios

The proposed ratios shown in Table 5 are considered the peak parking ratios and do not factor in shared parking that will occur since the parking will peak at different times for the various uses. Shared parking is discussed in more detail in the next section.

**Table 5: Proposed Site Parking Before Sharing is Applied**

	Zoning Ratio		Development Size		Spaces
<b>Residential</b>					
ADUs - 50% AMI	0.49 /unit	x	37 units	=	19
ADUs - 60% AMI	0.56 /unit	x	37 units	=	21
1 Bedroom <sup>1</sup>	0.75 /bedroom	x	155 units	=	117
2 Bedroom <sup>1</sup>	0.75 /bedroom	x	123 units	=	185
<b>Residential Subtotal</b>			<b>352 units</b>		<b>342</b>
<b>Non-Residential</b>					
Grocery <sup>2</sup>	3.230 /ksf	x	62 ksf	=	200
Retail <sup>3</sup>	3.500 /ksf	x	54 ksf	=	189
Office <sup>4</sup>	2.105 /ksf	x	94 ksf	=	199
Non-Residential Subtotal					588
<b>Total with Proposed Program</b>					<b>930</b>

Notes:

1. Proposed residential ratio based on City minimum parking requirements with credits for future BRT and walkability.
2. Proposed grocery ratio based on requirements of the grocer.
3. Proposed retail ratio based on Phase II of the Beauregard SAP maximum parking ratios.
4. City of Alexandria's parking requirement for office use is 1.0 spaces per 475 SF (or 2.105 per 1,000 SF)

### ***Shared Parking***

The proposed garage would provide 795 spaces on two levels. An additional 14 tandem parking spaces plus 16 surface parking spaces will be provided for a total of 825 spaces. This is less than the 930 spaces calculated from the proposed ratios, but will be sufficient to accommodate demand for most hours of the day once parking space use hours are factored into the program. The implementation of a shared parking plan for the majority of the uses on site is consistent with the principles in the Beauregard Small Area Plan and is described in this section.

For single-use developments, the peak parking demand for the development is equal to the peak parking demand for that single use. For mixed-use developments, the overall peak parking demand may be less than the sum of the peak parking demands for the individual uses due to hourly variation in parking demand for different uses. For example, parking demand for office and retail are highest in the middle of the day, while parking demand for hotel and residential visitors are highest at night. “Over-parking” projects leads to the additional cost of building the parking being passed onto future tenants of the project which reduces affordability. It also tends toward more auto utilization which causes a project to generate additional vehicular trips that could otherwise be avoided.

A shared parking analysis was conducted and shows that the synergy between uses would decrease the parking ratio. Parking for the proposed residential, general retail and office uses will be provided as shared, unreserved parking spaces; however, parking for the grocery store will be reserved at all times. Table 6 shows the shared parking analysis based on parking ratios of 0.49 spaces per unit for affordable units at 50% AMI, 0.56 spaces per unit for affordable units at 60% AMI, 0.75 spaces per bedroom for the market-rate units, 3.230 spaces per ksf for the grocery use, 3.5 spaces per ksf for retail, and 2.105 spaces for office. As shown in Table 6 the peak parking demand would occur at 2:00 PM with a total of 818 spaces required. Figure 3 shows the shared parking analysis graphically.

A shared parking plan will allow for the development to meet the peak parking demand for each use while reducing the total number of spaces needed. A parking management plan is being developed to fully utilize shared space hours and to manage spaces effectively.

Table 6 also notes the overnight effective residential parking ratio, whereby parking spaces used during the day for other uses are available for residents and residential visitors overnight. Residential parking demand is anticipated to be highest after 10:00 PM, and the effective overnight residential ratio increases to a maximum of 1.78 spaces per unit at 12:00 AM.

Table 6: Shared Parking Analysis

										Parking Supply = 825		
	Residential		Grocery		Retail		Office		Total	Surplus	Total Available for Residential	Effective Residential Ratio
	Time of Day Adjust <sup>1</sup>	Demand	Time of Day Adjust <sup>2</sup>	Demand	Time of Day Adjust	Demand	Time of Day Adjust	Demand	Demand			
6:00 AM	100%	342	100%	200	1%	2	3%	6	550	275	617	1.75
7:00 AM	90%	308	100%	200	5%	9	30%	60	577	248	556	1.58
8:00 AM	85%	291	100%	200	15%	28	75%	149	668	157	447	1.27
9:00 AM	80%	274	100%	200	35%	66	95%	189	729	96	370	1.05
10:00 AM	75%	257	100%	200	65%	123	100%	199	778	47	303	0.86
11:00 AM	70%	239	100%	200	85%	161	100%	199	799	26	265	0.75
12:00 PM	65%	222	100%	200	95%	180	90%	179	781	44	266	0.76
1:00 PM	70%	239	100%	200	100%	189	90%	179	808	18	257	0.73
2:00 PM	70%	239	100%	200	95%	180	100%	199	818	7	246	0.70
3:00 PM	70%	239	100%	200	90%	170	100%	199	809	17	256	0.73
4:00 PM	75%	257	100%	200	90%	170	90%	179	806	19	276	0.78
5:00 PM	85%	291	100%	200	95%	180	50%	100	770	55	346	0.98
6:00 PM	90%	308	100%	200	95%	180	25%	50	737	88	396	1.12
7:00 PM	97%	332	100%	200	95%	180	10%	20	731	94	426	1.21
8:00 PM	98%	335	100%	200	80%	151	7%	14	700	125	460	1.31
9:00 PM	99%	339	100%	200	50%	95	3%	6	639	186	525	1.49
10:00 PM	100%	342	100%	200	30%	57	1%	2	601	224	566	1.61
11:00 PM	100%	342	100%	200	10%	19	0%	0	561	264	606	1.72
12:00 AM	100%	342	100%	200	0%	0	0%	0	542	283	625	1.78

Source: Time of Day Adjustment - ULI *Shared Parking*, Second Edition (2005)

Based on residents, retail customers, and office employees.

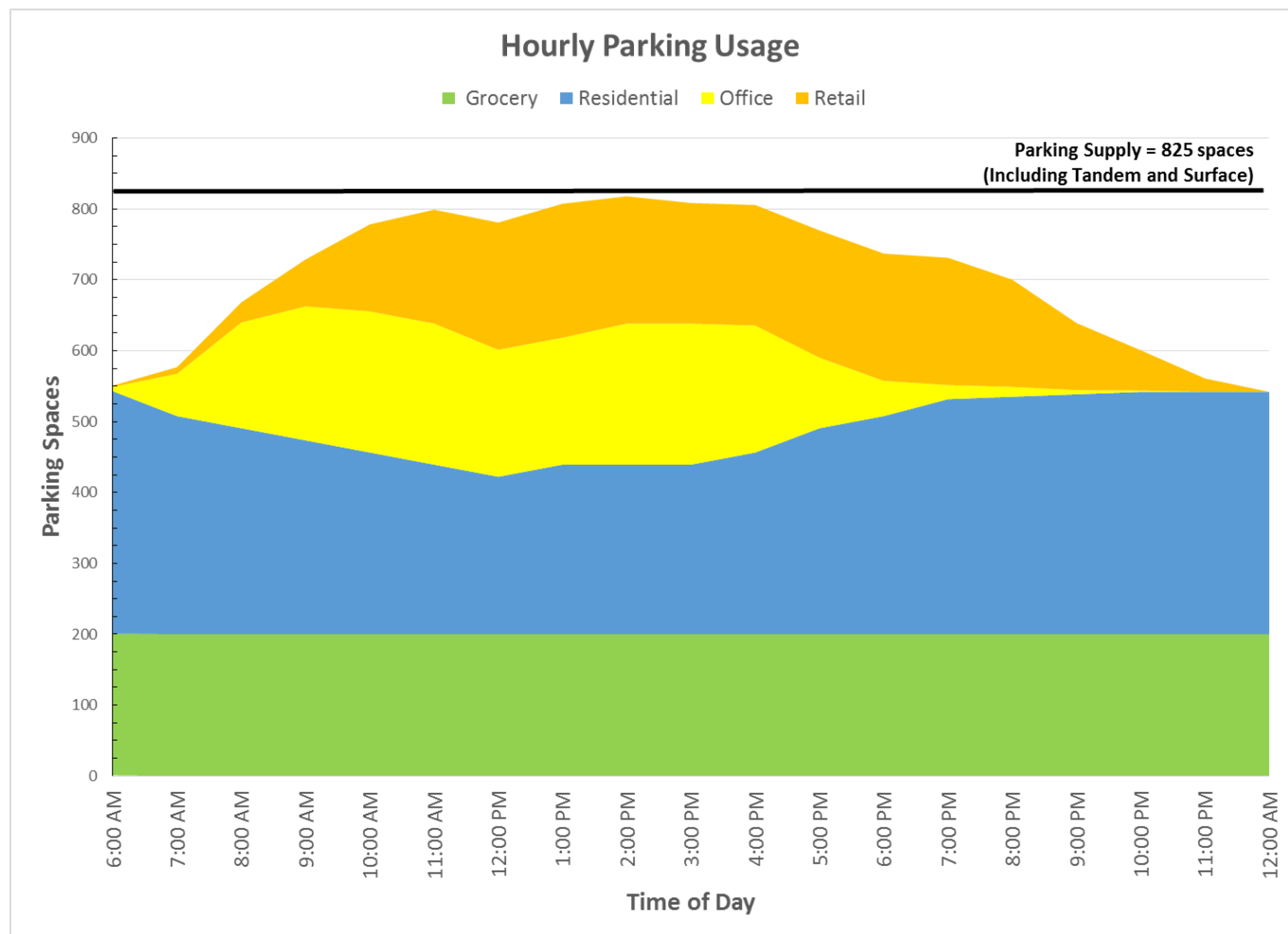


Figure 3: Shared Parking Analysis



## ***Transportation Management Plan Incentives***

### ***Transportation Management Plan (TMP)***

The Gateway at King and Beauregard site is being designed as a transit-oriented development which will be located adjacent to the West End Transitway that will run along Beauregard Street. The project will encourage use of the adjacent BRT facility, as well as use of other available transit options, walking, biking and carpooling. Nelson\Nygaard, a company with expertise in Transportation Demand Management (TDM) plans was enlisted to help develop the TDM plan to ensure a robust program for the site.

A Transportation Management Plan (TMP) has many components that are tailored to accommodate a given facility with the goal being the reduction of automobile trips by encouraging alternative forms of transportation. A few of the typical TMP components include the establishment of a TMP coordinator, distribution of transit literature, and designation of carpool and/or vanpool spaces. Management measures taken by this project can be monitored and adjusted as needed to continually create opportunities to reduce the amount of traffic generated by the site. A TMP for this project will include, but not be limited to, the following items:

#### General

- Designate a TMP coordinator for the site.
- Contribute to the TMP fund at a rate negotiated with City staff.
- Conduct an annual survey with minimum response rate of 50% to be submitted to Transportation Planning Division. Survey of commercial tenants to focus on commute mode choice; survey of residents to focus on vehicle ownership and daily travel patterns.
- Provide an annual TDM report to the City with occupied space (commercial space and dwelling units), results of the annual survey, and a review of the project's completed TMP program elements.
- Post all TDM commitments and the annual TDM report on-line and publicize availability to confirm commitments are being met.
- Provide website links to CommuterConnections.com on developer and property management websites.
- Provide information on regional transportation programs and services to residents and employees.

#### Transit Infrastructure and Subsidies

- Provide streetscape improvements to accommodate the BRT station which will be installed by the City.
- Install and maintain transit information display screens and Transit Information Centers (kiosks) in building lobbies (grocery, office, residences).
- Provide SmarTrip cards for free, one time, per employee, to each of the tenants' employees and each on-site employee of the property management company and/or building operator.
- Provide SmarTrip cards per person, for free, one time, per resident.
- Employers based at the site will facilitate employee use of pre-tax payroll deduction transit benefit as outlined in USC 26 § 132(f).

### Bicycle Infrastructure

- Provide funding and location for an on-site Capital Bikeshare station
- Provide each new resident with 1-year CaBi subscription or a dollar-equivalent rebate for bicycle, or bicycle equipment purchases at an authorized bicycle retailer.
  - Secure discounted rates for continued CaBi subscriptions per the terms of Capital Bikeshare management.
- Locate and furnish an on-site Transit Store/Bicycle Room.
- Install secure bicycle storage in the parking garage.
- Provide on-site shower and changing facilities for employees.
- Provide secure bike racks appropriately located to support bicycle access to retail uses. Establish covenants securing the right to bring bicycles into all buildings and dwelling units.

### Parking

- Implement a parking pricing strategy that encourages non-SOV travel.
- Require all parking costs be unbundled from the cost of leasing or purchasing commercial space and dwelling units
- Maintain a standing, “right of first refusal” offer for spaces in the garage to established car sharing services.
- When occupied by a car sharing service, make these spaces available to its members, twenty-four hours a day, seven days a week, without restrictions. Request that the City count the car sharing spaces towards the project’s parking requirements.
- Provide a one-time membership fee subsidy in a car sharing program for each residential unit.
- Share spaces between uses to minimize on-site parking supply needs.
- Monitor and enforce proper use of parking spaces reserved for carpools and vanpools

### Marketing and Promotions

- Promote the regional Guaranteed Ride Home Program as part of the ridesharing and transit marketing efforts
- Participate in Ozone Action Days and other regionally sponsored clean air, transit, and traffic mitigation promotions by advertising such promotions in a manner and at such locations within the building acceptable to the condominium association.
- Host events or participate in Bike to Work Day, Try Transit Week, Car Free Day, Earth Day or other events with Local Motion.

## Multimodal Transportation Options

The following section highlights the available and planned multimodal transportation options in the vicinity of the site, including transit, walking/biking, as well as the TMP incentives proposed for the site. The TMP for the site will promote the use of travel modes other than single occupancy vehicles, which will reduce the overall demand for parking on site.

### Bus (Metrobus and DASH)

There is significant bus service immediately adjacent to the site. Bus service in the vicinity of the site is provided by WMATA (Metrobus) and DASH (City of Alexandria). Currently, eight (8) bus routes serve bus stops within 0.25 miles of the site, with three (3) of those routes directly serving the stops adjacent to the site. The existing bus lines are summarized in Table 7 and Table 8. An aggregation of peak period transit service to popular destinations is provided in Table 9 and Table 10. Existing daily boarding information for the stops within the study area are provided in Figure 4.

Ridership numbers in Table 7 are weekday daily averages provided by WMATA and DASH.

**Table 7: Existing Bus Routes – Stops, Destination, and Ridership**

Route	Nearest Stop	Distance	Direction	From	To	Ridership (Avg Weekday)
7A	King & Beauregard	<0.1 mile	Northbound	Lincolnia	Pentagon Metro	443
			Southbound	Pentagon Metro	Lincolnia	505
7C	King & Beauregard	<0.1 mile	Northbound	Park Center	Pentagon Metro	157
			Southbound	Pentagon Metro	Park Center	149
7Y	King & Beauregard	<0.1 mile	Northbound	Southern Towers	Federal Triangle Metro	598
			Southbound	Federal Triangle Metro	Southern Towers	589
7F	King & 28th	0.1 miles	Northbound	Lincolnia	Pentagon Metro	352
			Southbound	Pentagon Metro	Lincolnia	393
22F	Beauregard & Braddock	0.15 miles	Westbound	Pentagon Station	Ballston-MU station	N/A
			Eastbound	Ballston-MU station	Pentagon station	N/A
Dash AT6	Beauregard & Braddock	0.15 miles	Westbound	King Street Metro	NVCC	561
			Eastbound	NVCC	King Street Metro	553
7B	King & Halstead Tower	0.25 miles	Northbound	Southern Towers	Pentagon Metro	94
			Southbound	Pentagon Metro	Southern Towers	85
Dash AT9	King & Beauregard	<0.1 mile	Westbound	Potomac Yard Shopping Ctr	Mark Center	N/A
			Eastbound	Mark Center	Potomac Yard Shopping Ctr	N/A

Numbered Routes (7A, 7B, etc) provided by Metrobus

Table 8: Existing Bus Routes – Service Frequency and Hours

Route	Direction	Typical Headway / Frequency				Weekday Service		Saturday Service		Sunday Service	
		Peak	Off-Peak	Saturday	Sunday	First	Last	First	Last	First	Last
7A	Northbound	15-20	30-60	60-70	45	4:45 AM	11:55 PM	6:49 AM	11:30 PM	7:41 AM	11:34 PM
	Southbound	15-20	60	60-70	45	6:05 AM	3:30 AM	7:30 AM	3:30 AM	7:30 AM	12:12 AM
7C	Northbound	20	-	20-25	-	6:05 AM	8:47 AM	6:05 AM	8:47 AM	-	-
	Southbound	20-25	-	20-25	-	4:15 PM	7:05 PM	4:15 PM	7:05 PM	-	-
7Y	Northbound	5-15	-	-	-	6:31 AM	8:46 AM	-	-	-	-
	Southbound	5-15	-	-	-	3:18 PM	6:18 PM	-	-	-	-
7F	Northbound	-	60	60-70	-	5:34 AM	9:44 PM	6:17 AM	10:27 PM	-	-
	Southbound	60-65	60	60-70	-	6:35 AM	11:50 PM	7:00 AM	8:00 PM	-	-
22F	Westbound	20-30	-	-	-	3:15 PM	8:37 PM	-	-	-	-
	Eastbound	20-30	-	-	-	5:55 AM	9:51 AM	-	-	-	-
Dash AT6	Westbound	15	30	-	-	6:00 AM	10:05 PM	-	-	-	-
	Eastbound	15	30	-	-	5:35 AM	10:43 PM	-	-	-	-
7B	Northbound	30	-	-	-	6:12 AM	8:32 AM	-	-	-	-
	Southbound	35-45	-	-	-	4:32 PM	6:57 PM	-	-	-	-
Dash AT9	Westbound	30	60	60	-	6:37 AM	9:50 PM	6:52 AM	10:20 PM	-	-
	Eastbound	30	60	60	-	6:40 AM	9:49 PM	7:20 AM	9:46 PM	-	-

Numbered Routes (7A, 7B, etc) provided by Metrobus

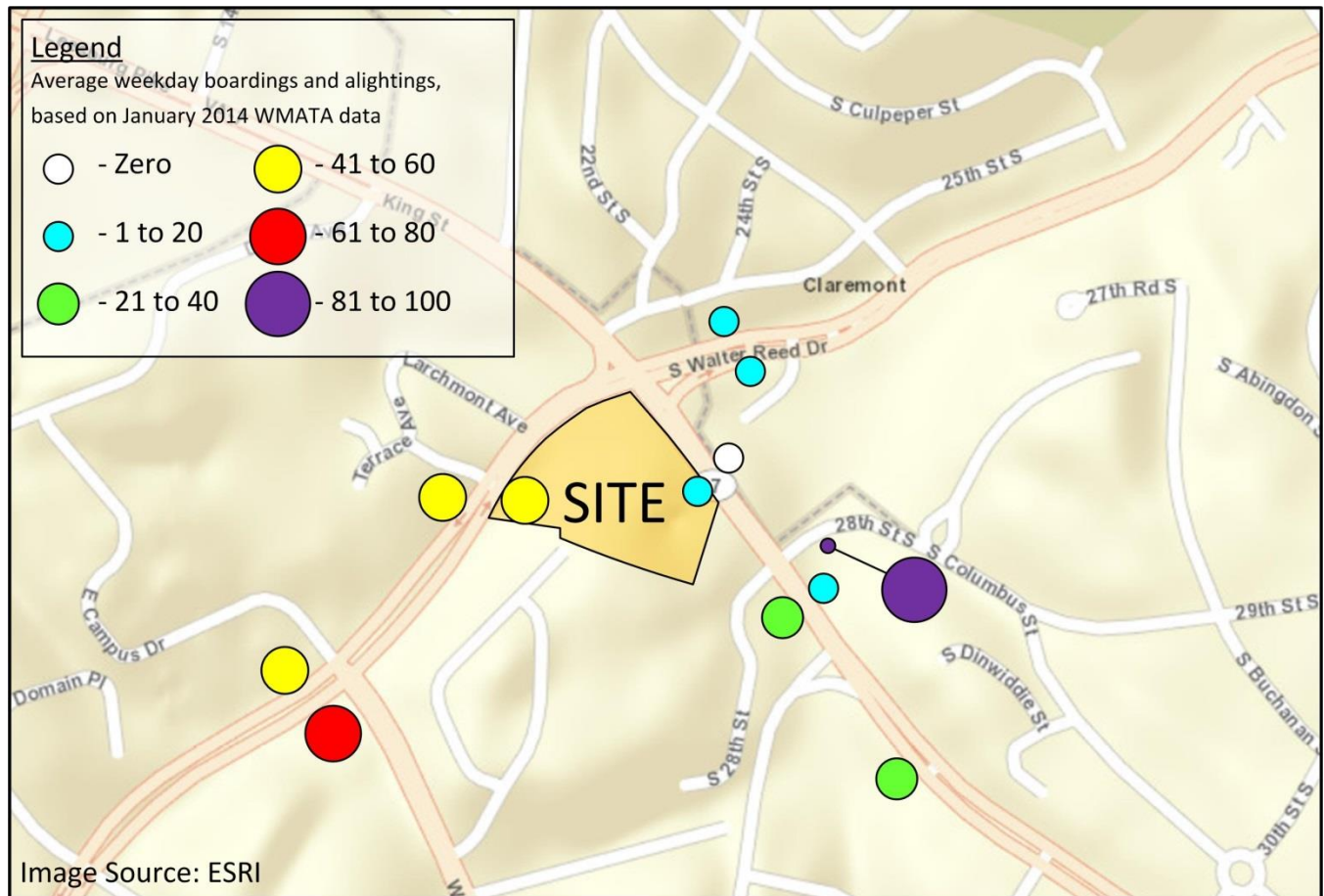
Table 9: Bus Service to Regional Destinations (Direct / No Transfers) - AM Peak by Stop

Destination	Transit Time [minutes]	Frequency [buses/hr]	Routes
Shirlington Transit Center	8-16	13	7A, 7C, 7Y, Dash 9
King at Beauregard (South Side) (<0.1 mile)		(10)	(7A, 7Y, Dash 9)
King at Beauregard (North Side) (<0.1 mile)		(3)	(7C)
Pentagon	16-20	10	7A, 7C, 7Y, 22F
King at Beauregard (South Side) (<0.1 mile)		(7)	(7A, 7Y)
King at Beauregard (North Side) (<0.1 mile)		(3)	(7C)
Beauregard & Braddock (0.15 miles)		(3)	(22F)
Federal Triangle	43	6	7Y
King at Beauregard (South Side) (<0.1 mile)		(6)	(7Y)
King Street Metro	20	4	Dash 6
Beauregard at Braddock (0.15 miles)		(4)	(Dash 6)
Ballston-MU Metro	26-29	3	22F
Beauregard at Braddock (0.15 miles)		(3)	(22F)



Table 10: Bus Service to Regional Destinations (Direct / No Transfers) - PM Peak by Stop

Origin	Transit Time [minutes]	Frequency [buses/hr]	Routes
Shirlington Transit Center	6-21	13	7C, 7Y, Dash 9
<i>King &amp; Beauregard (South Side) (&lt;0.1 mile)</i>		✓ (10)	(7A, 7Y, Dash 9)
<i>King &amp; Beauregard (North Side) (&lt;0.1 mile)</i>		✓ (3)	(7C)
Pentagon	16-25	13	7A, 7B, 7C, 7Y
<i>King &amp; Beauregard (South Side) (&lt;0.1 mile)</i>		✓ (7)	(7A, 7Y)
<i>King &amp; Beauregard (North Side) (&lt;0.1 mile)</i>		✓ (1)	(7C)
<i>Beauregard &amp; Braddock (0.15 miles)</i>		✓ (3)	(22F)
<i>King &amp; Halstead Tower (0.25 miles)</i>		✓ (2)	(7B)
Federal Triangle	42	2	7Y
<i>King &amp; Beauregard (South Side) (&lt;0.1 mile)</i>		✓ (2)	(7Y)
King Street Metro	20	4	Dash 6
<i>Beauregard at Braddock (0.15 miles)</i>		✓ (4)	(Dash 6)
Ballston-MU Metro	26-29	3	22F
<i>Beauregard at Braddock (0.15 miles)</i>		✓ (3)	(22F)



**Figure 4: Existing Daily Boardings and Alightings by Stop**

### *Transit Improvements*

The Van Dorn-Pentagon BRT is proposed to provide bus rapid transit from the Van Dorn Metro Station to the Pentagon Metro Station via Van Dorn Street, Sanger Avenue, Beauregard Street, Walter Reed Drive, Arlington Mill Drive and I-395. The service is proposed to have 7.5-minute peak headways and 15-minute off-peak headways. The preliminary alignment is as shown in Figure 5. Per City of Alexandria staff, this project is expected to open in 2020. The site has been designed to incorporate the BRT, and is located adjacent to a new bus station platform on the east edge of the site on N Beauregard Street north of the signalized site entrance. The project will also have a robust transportation demand management plan which will encourage and facilitate use of existing transit service in the area as well as the future BRT.

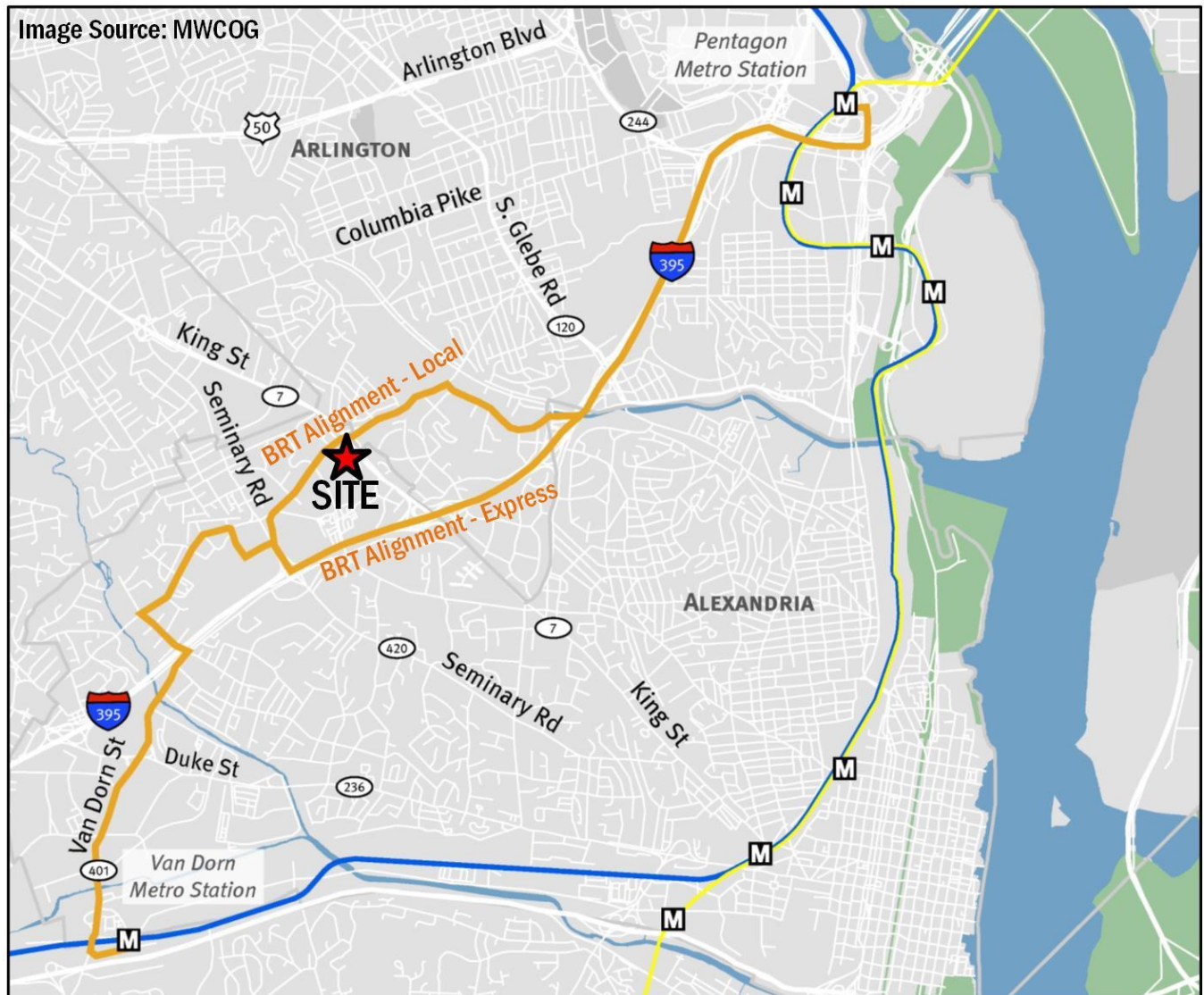


Figure 5: Proposed BRT Alignment

### *Existing Bicycle and Pedestrian Facilities*

A pedestrian and bicycle infrastructure inventory was conducted in accordance with City of Alexandria guidelines. The pedestrian and bicycle inventory area can be generally described by the area included within a 0.5-mile radius around the site that is also within the City of Alexandria. The existing bicycle and pedestrian facility inventory for the area is presented in Figure 6.

In general, roadways in the study area have sidewalks on both sides, with a few missing links as shown on the diagram. Pedestrian crossings at intersections are typically not ADA compliant; the majority of curb ramps in the study area were determined to be non-compliant. Five (5) intersections were found to be lacking countdown-style pedestrian heads. Three (3) well-worn demand paths were observed within the study area. As previously noted, the improvements planned as part of the King/Beauregard project will include six-foot landscaped buffers between sidewalks/trail and streets, off-street shared use paths on Beauregard and King Streets, six-foot wide ADA-compliant sidewalks, upgraded traffic signals on mast arms and new pedestrian signals, upgraded street lights to meet current standards, and elimination of slip lanes.

There is a shared-use path on the west side of S Walter Reed Drive north of King Street, which accommodates off-street bicycle travel. There is no dedicated on-street bicycle infrastructure in the area, although bicyclists were observed traveling in mixed traffic.

### *Bicycle and Pedestrian Improvements*

The King Street / Beauregard Street Improvement Project (VDOT #0007-100-F04) is proposed to increase capacity and operational efficiency at the intersection of King Street and N Beauregard Street / S Walter Reed Drive, as well as improve safety for pedestrians, bicycles and motorists at this location.

The City's Pedestrian and Bicycle Mobility Plan includes several planning-level recommendations for improvements and new pedestrian and bicycle infrastructure in the vicinity of the subject project. Although there is no specific implementation plan or schedule for these recommendations, the Plan groups its recommendations into the categories of existing City programs, including Access to Transit, Community Pathways, On-Street Bikeways, and Off-Street Trails. These recommendations are presented in Figure 7 through Figure 10.

As shown in Figure 7, signal and crosswalk improvements are recommended at most of the signals within the study area. These improvements would include restriping crosswalks as well as adding or modifying pedestrian signals and curb ramps for ADA compliance. Figure 8 shows recommendations for bicycle facility construction along King Street, Beauregard Street, and Braddock Road, as well as some sidewalk construction and reconstruction along King Street. Specific recommendations for different types of bicycle accommodations in the vicinity of the site are shown in Figure 9, including sharrows on 28<sup>th</sup> Street, off-street facilities along King Street and Beauregard Street, and wide outside lanes on Braddock Road. Figure 10 shows the recommendations for the off-road facilities on King Street and Beauregard Street as sidepaths or wide sidewalks to accommodate both pedestrians and cyclists.



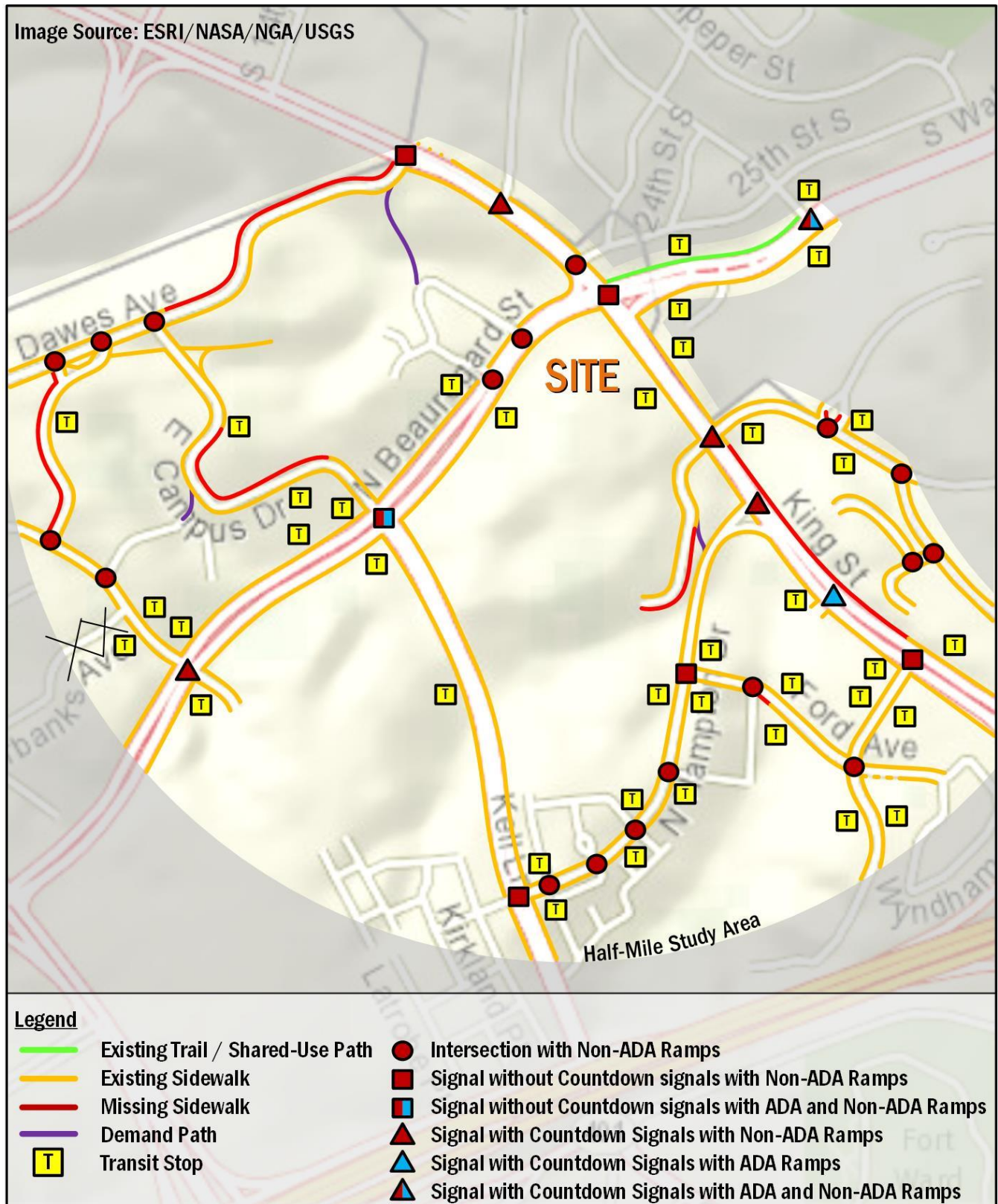


Figure 6: Bicycle and Pedestrian Infrastructure Inventory

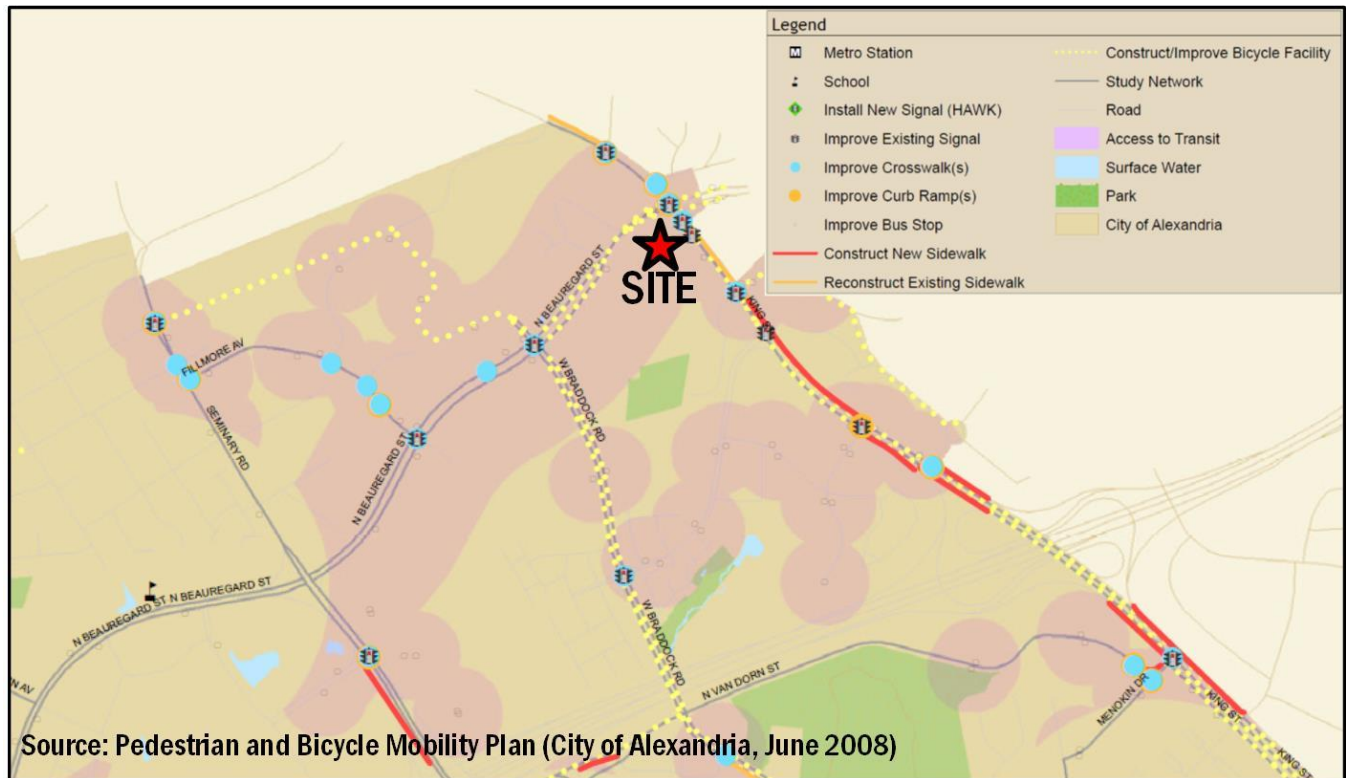


Figure 7: Planned Pedestrian and Bicycle Improvements - Access to Transit

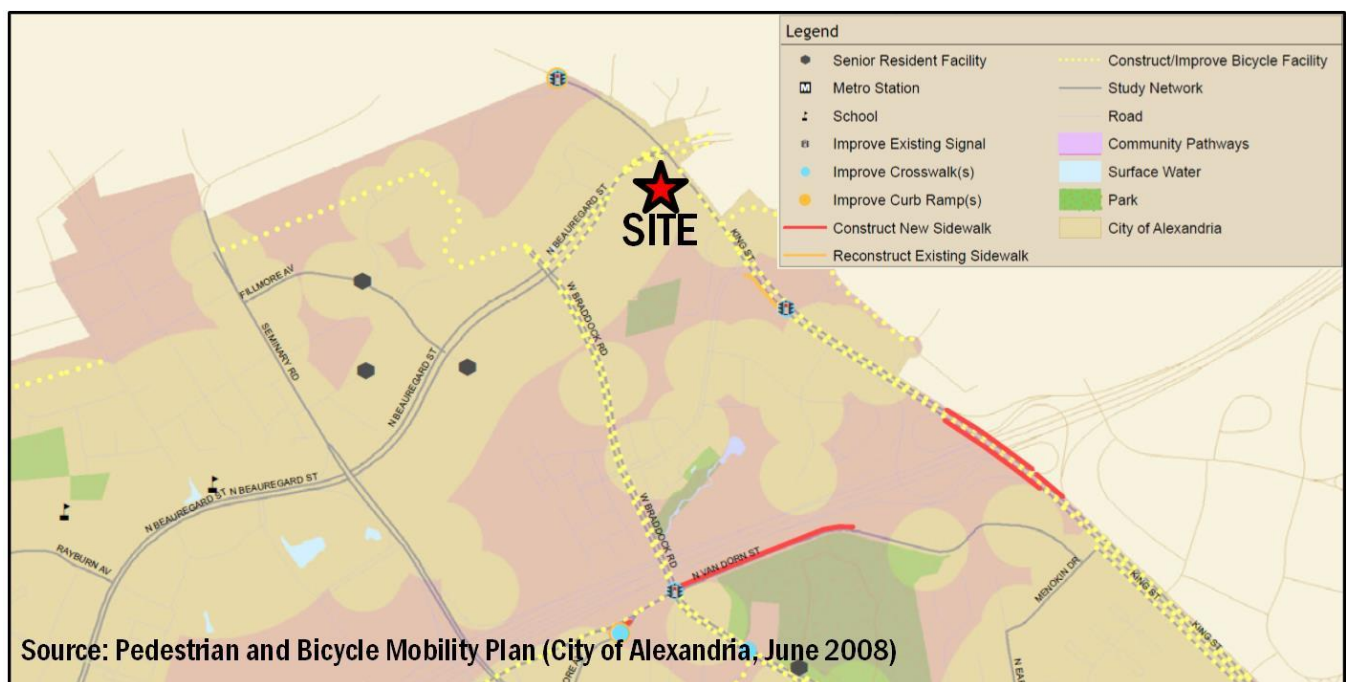


Figure 8: Planned Pedestrian and Bicycle Improvements - Community Pathways





Figure 9: Planned Pedestrian and Bicycle improvements - On-Street Facilities

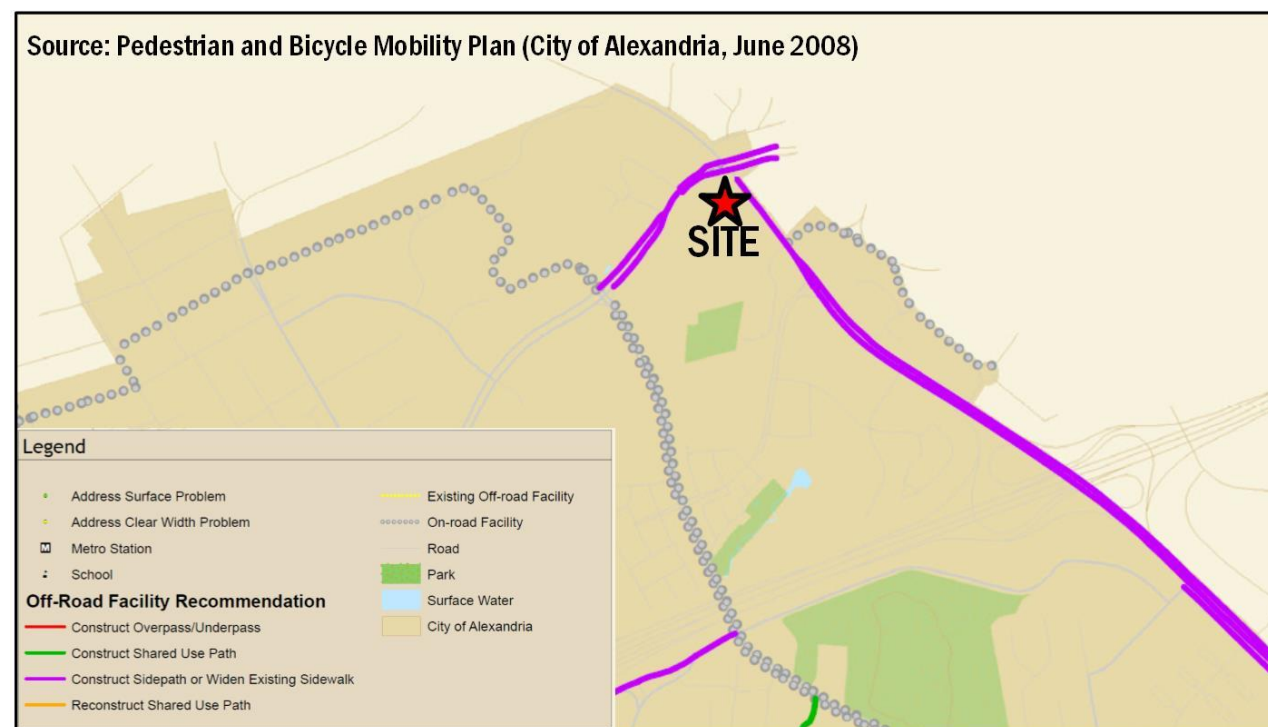


Figure 10: Planned Pedestrian and Bicycle Improvements - Off-Street Trails

## PARKING AVAILABILITY IN VICINITY

### *Existing On-Street Parking in Site Vicinity*

The Gateway at King and Beauregard development will accommodate the parking needs for the project on-site, and there will not be any on-street parking used by this project. There is limited on-street parking available in the vicinity of the site given its location along King Street and Beauregard Street, neither of which allow on-street parking. The properties surrounding the site and the streets that do allow on-street parking are shown in Figure 11. The parking arrangement for the provided for the properties surrounding the site is summarized below:

1. Bolling Brook Towers (4520 King Street) – Bolling Brook Towers is a condominium building. Driveways to the site are provided on King Street and on 28<sup>th</sup> Street; however, the King Street access has been restricted. Surface parking is provided, and there are “Private Property” signs posted at the entrances.
2. Bolling Brook Condominiums (3300 S 28<sup>th</sup> Street) – This is a condominium complex with access off of S 28<sup>th</sup> Street. Surface parking is provided, and there are “Parking By Permit Only” signs posted at the entrance.
3. Newport Village Apartments (4899 W Braddock Road) – This is an apartment complex with access off of W Braddock Road. Surface parking is provided, and there is a “Parking By Permit Only” sign posted at the entrance.
4. Larchmont Village Apartments (3400 N Beauregard Street) – This is an apartment complex with access off of N Beauregard Street. Surface parking is provided, and there are “Permit Parking Only” signs posted at the entrances.
5. Summit Centre Shopping Center (4700 King Street) – This is a small shopping center with restaurants, shops, and services (such as a salon, nail salon, cleaners, gym and rehab center). Access is provided via N Beauregard Street and King Street. There is surface parking provided, with private property signs posted at the entrance.
6. Wells Fargo Bank – The bank is located on King Street between S Walter Reed Drive and 25<sup>th</sup> Street S. Access is provided via 25<sup>th</sup> Street S. A drive-thru facility is located along King Street, with surface parking for the bank customers and employees behind the main building. There appear to be signs posted for most parking spaces.
7. Popeyes, Taco Bell, Wendy’s, 7-11 – These fast-food restaurants are located along King Street between 25<sup>th</sup> Street and S Chesterfield Street, with access off of King Street. Surface parking is provided.
8. The Arlington Condominiums – This condominium complex is located in Arlington County, and has access via S Walter Reed Drive. Surface parking is provided, and there are “Permit Parking Only, Towing Enforced” signs posted at the entrances.

There are only a few streets near the site with on-street parking. Several of these streets are located north of the site within Arlington County, and include 22<sup>nd</sup> Street S, 23<sup>rd</sup> Street S, 24<sup>th</sup> Street S, and 25<sup>th</sup> Street S. Just beyond the intersection of 23<sup>rd</sup> Street S and 25<sup>th</sup> Street S, both streets are blocked to through traffic into the residential neighborhood to the north. The on-street parking on certain sections of these streets is signed as 2-hour parking Monday – Friday (8 AM – 5 PM) except for Zone 11 parking permit holders, while other sections do not have parking restrictions.

On the southeast side of S 28<sup>th</sup> Street within the City of Alexandria, there are a few spaces designated as 1-hour parking Monday – Friday, and a few spaces designated as 2-hour parking Monday – Friday (8 AM – 5 PM), which are also signed as additional customer parking for the Alexandria Health Department. Beyond the Alexandria Health Department building, 3-hour parking Monday – Friday (8 AM – 5 PM) is provided along the southeast side of S 28<sup>th</sup> Street.





Figure 11: Surrounding Properties and On-Street Parking

## FINDINGS AND CONCLUSIONS

The parking data presented in this study provides the best information available, and shows that the supply will accommodate the demand for the site based on the proposed ratios and shared parking. The Gateway at King and Beauregard development will be a catalyst project in this area and a unique project in the City. Data for this type of transit-oriented development (TOD) project is very limited; therefore, the parking calculations based on the current requirements reflect more conservative rates. Along with a robust TDM plan and a plans which incorporate the BRT into the design for the site, a comprehensive Parking Management Plan will be developed that will seek to manage all parking needs effectively within the supply provided.

Although the proposed amount of parking for the site is below what is required by current City code, the location and characteristics of this particular site is such that a reduced amount of parking would be sufficient to accommodate demand once parking space use hours are factored into the program, as summarized below:

- **New Residential Parking Ratios** - The City of Alexandria recently revised the off-street parking requirements for new multi-family residential development as part of the “Parking Standards for New Development Projects” study. The new residential parking ratios were approved by City Council on April 18, 2015. For residential development more than 0.5 mile from a Metro Station, the base parking ratio is 1.0 space/bedroom for market-rate studios, 1 bedroom, and 2 bedroom units. The base ratio for affordable units varies based on the household income that the units serve. Allowable credits are available to reduce the parking requirement depending on certain characteristics of the site. For this site, a reduction of 5% has been applied to the base ratios based on current conditions.
- **Future Planning Considerations** – The site is being planned as a TOD development to be integrated with the BRT that is being planned along Beauregard Street. The planning for the BRT is well underway, with the latest information from the City showing construction of the BRT beginning in 2018 with opening in 2020. In addition, with the future amenities that are planned for the proposed site, including a grocery store, other retail, and office space, the Walk Score is likely to increase considerably compared to current conditions. Credits to reduce the parking requirement are available for BRT and walkability. Since the criteria for both of these credits will likely be met once the proposed site has been completed or soon after, a comparison was provided to show the parking requirements with the additional credits applied.
- **Shared Parking** - A shared parking analysis was conducted and shows that the synergy between uses would decrease the parking ratio. The shared parking analysis is based on parking ratios of 0.49 – 0.56 per affordable residential unit, 0.75 space per bedroom for market rate units, 3.23 spaces per ksf for the grocery use, 3.5 spaces per ksf for retail, and 2.105 spaces for office. The peak parking demand would occur at 2:00 PM with a total of 818 spaces required. The overnight effective residential parking ratio, whereby parking spaces used during the day for other uses are available for residents and residential visitors overnight, increases to a maximum of 1.78 spaces per unit at 12:00 AM. The proposed on-site parking includes a total of 825 spaces (including tandem and surface parking).
- **Parking Demand at Comparable Grocery Sites** - Five urban grocery stores that are either approved and under construction or that have recently opened were identified to provide comparable parking supply data. The average parking supply ratio was 3.22 spaces per ksf. The proposed retail parking ratio of 3.23 spaces per ksf is higher than the five urban grocery stores which were identified as comparable sites.

- **Retail Parking Ratios** - A ratio of 3.5 spaces per ksf is proposed for the other (non-grocery) retail uses on the site. This ratio is consistent with Phase II of the Beauregard Small Area Plan, which recommends a maximum ratio of 3.5 spaces per ksf with transit.
- **Office Ratio** - The office use will be parked according to current City of Alexandria zoning requirements, with shared parking permitted.
- **Available Transit Service** – The site is currently served by eight different bus routes that connect residents to downtown Alexandria, NVCC, the Mark Center and Potomac Yards as well as the Shirlington Transit Center and the following Metro stations: King Street–Old Town, and Pentagon (Yellow and Blue Lines).
- **Transportation Management Plan (TMP)** – This site will be supported by a Transportation Management Plan (TMP) that will promote use of travel modes other than single occupancy vehicles (SOVs). This will in turn reduce the overall demand for parking on the site.
- **Existing On-Street Parking Availability** – The Gateway at King and Beauregard development will accommodate all of the parking needs for the project on-site, and there will not be any on-street parking used by this project. There is limited on-street parking available in the vicinity of the site given its location along King Street and Beauregard Street, neither of which allow on-street parking. The properties surrounding the site generally have parking permit restrictions to prevent non-residents from parking.

## Femi Adalakun

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**From:** Guy Land <president@fca-fairlington.org>  
**Sent:** Friday, April 12, 2019 11:45 AM  
**To:** Femi Adalakun; raglan1854@verizon.net; jortiz@bollingbrookcondos.com  
**Cc:** Maya Contreras; Ann Horowitz; Sara Brandt-Vorel; Max Ewart; Duncan Blair  
**Subject:** Re: Notification of Application for a Full-service Restaurant

This is to let you know that at its regular monthly meeting on Wednesday, April 10, the Board of the Fairlington Citizens Association unanimously voted to support the application for a special use permit to operate a Silver Diner restaurant as part of the Alexandria Gateway (West Alex) development. We appreciate being notified of this application.

Guy Land

President, Fairlington Citizens Association

On March 13, 2019 at 11:41 AM Femi Adalakun <femi.adalakun@alexandriava.gov  
<mailto:femi.adalakun@alexandriava.gov> > wrote:

Good Morning,

As leaders of your organizations please find the following application for a Special Use Permit to establish a full-service restaurant use attached to this email:

1. SUP2019-00016

This requests is anticipated to be heard by the Planning Commission on May 7, 2019 and City Council on May 18, 2019. If you have any questions or comments please do not hesitate to contact me by phone or email.

Best regards,

Femi

Femi Adalakun MURP

Urban Planner | City of Alexandria





Land, Carroll & Blair <sup>PC</sup>  
ATTORNEYS AT LAW, EST. 1978

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

GREGORY T. DUMONT (VA, DC, MD & NY)

524 KING STREET  
ALEXANDRIA, VA 22314-3104  
T: 703-836-1000  
F: 703-549-3335

[WWW.LANDCARROLL.COM](http://WWW.LANDCARROLL.COM)

May 7, 2019

**BY ELECTRONIC MAIL**

Mr. Nathan Macek, Chairman  
and Member of the Planning Commission  
Alexandria City Hall  
301 King Street  
Alexandria, VA 22314  
[natemacek@hotmail.com](mailto:natemacek@hotmail.com)

***Re: May 7, 2019 Planning Commission Public Hearing Docket Item #7 SUP 2019-0016 4600 King Street - Silver Diner***

Dear Chairman Macek and Members of the Commission

I am writing you on behalf of our client Silver Diner Alexandria, LLC and the owner of the property WRI Gateway Alexandria, LLC to request that the Planning Commission delete staff-recommended Commission #9 requiring that the outdoor furniture and enclosures in connection with the outdoor dining facility be removed daily, and requiring that the outdoor dining facility to be closed during the winter months.

The outdoor dining in this location is appropriate as an amenity to the residents of the project and the adjacent community. The outdoor dining functions as open space.

Respectfully,

Duncan W. Blair, Esquire  
LAND, CARROLL & BLAIR, P.C.

Cc: Clients

# Support for Silver Diner SUP

Femi Adalakun

Tue 5/7/2019 5:46 PM

To: Patrick Silva <Patrick.Silva@alexandriava.gov>;

On 5/7/2019 at 4:00, I received a call from Ms. Evelyn Walters, a city resident at 4520 King Street. She called to expressed her support for the proposed Silver Diner at 4610 King Street, stating that the restaurant would be a welcome addition to the dining options in the neighborhood, particularity because it would be located in a walking distance from her home.



Femi Adalakun *MURP*

Urban Planner | City of Alexandria

[301 King Street, Alexandria, VA 22314](#)

703.746.3856