

Special Use Permit #2019-0079
10 Duke Street – The Mill

Application	General Data	
Request: Public Hearing and consideration of a request for a Special Use Permit to operate a restaurant.	Planning Commission Hearing:	November 7, 2019
	City Council Hearing:	November 16, 2019
Address: 10 Duke Street	Zone:	W-1 / Waterfront Mixed-Use
Applicant: Murray Bonitt, represented by Duncan W. Blair, attorney.	Small Area Plan:	Old Town / Waterfront Plan

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 Adedakun, femi.adedakun@alexandriava.gov
Catherine Miliaras, Catherine.Miliaras@alexandriava.gov

PLANNING COMMISSION ACTION, NOVEMBER 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 #2019-0079 and Encroachment #2019-0006. The motion carried on a vote of 7 –0.

Reason: The Planning Commission agreed with the staff analysis.

Vice Chair Wasowski requested clarification on the width of the entire sidewalk and, how much open sidewalk would be left for pedestrians to use after the encroachment of the stoop.

Commissioner Brown asked for clarification on the need to elevate the building out of the flood plain, and if the decision to deconstruct and reconstruct, is the best option.

Chair Macek expressed support for the application, noting that as a member of the Waterfront Commission, it was exciting to see the current restaurant proposal. He described the proposal as a testament to the success of the Waterfront Plan. He added that the fact the City is encouraging commercial uses at this part of the Waterfront through the adaptive reuse of a historic building, is a very exciting feat. He further described the proposal as one that achieves what the Waterfront Plan had hoped to see at the end of The Strand; an activated street with a mix of recreational and commercial uses. He further mentioned that Chadwicks has been a long outpost in the subject site's surrounding neighborhood, and with the addition of the Hummingbird, Hotel Indigo, the current restaurant proposal, and the other previously approved restaurants at the waterfront, a

draw of people to the south along the Waterfront can be achieved. He concluded by saying the existing and proposed uses are important anchors that attract people to move south along the waterfront and he whole heartedly supports the application and commends the applicant on an excellent project.

Speakers:

Duncan Blair, attorney, spoke in support of the project. He noted that that raising the building out of the flood plain was a response to the changing climate and added that the option to deconstruct and reconstruct the building at a higher grade was the best option and a modern approach to the adaptive reuse of a historic building. Mr. Blair offered further clarification on the question raised by Mr. Brown about if the option to deconstruct and reconstruct the building was the most practicable approach; he answered saying the decision to deconstruct and reconstruct, was not only the most practicable but also the safest option. He continued by stating that the applicant has worked with staff to generate mechanical engineering reports that prove deconstruction and reconstruction is the best option. He also noted that other benefits of this option include the opportunity to flip the bricks, so they remain historic but expose a cleaner side of the brick. He concluded by stating that the BAR process included a review of laser drawings to ensure that the building is reconstructed in the same historic pattern.



PROJECT LOCATION MAP

I. DISCUSSION

REQUEST

The applicant, Murray Bonitt, represented by Duncan W. Blair, attorney requests a Special Use Permit to operate a restaurant with outdoor dining.

SITE DESCRIPTION

The subject site is located on one rectangle-shaped parcel of record. The lot has approximately 33 feet of frontage on Duke Street and a lot depth of approximately 107 feet. The lot area is 3,280 square feet and is developed with a currently vacant late-19th-century brick warehouse, previously addressed as 2 Duke Street. The subject location is within the redevelopment site identified in the Alexandria Waterfront Plan as the Robinson Terminal South block, a 3.22 acre (140,240 square feet) site bounded



by South Union Street to the west, the Potomac River to the East, Duke Street to the north and Wolfe Street to the south. The property, which is currently under construction and named Robinson Landing, was approved with DSUP #2014-0006 to feature a unique mix of uses including residential (townhouses and multifamily buildings), retail/commercial, and a restaurant, supplemented by open space and a pedestrian friendly design including the promenade as envisioned by the Waterfront Plan, and underground parking.

Due to the subject site's location within Old Town and adjacent to the Potomac River, the site is surrounded by a variety of uses. Retail, hotel, restaurant and office uses are located within one block north of the site, while residential uses, including Harborside and Waterford Place, are located south and west of the site.

BACKGROUND

The site's redevelopment proposal was approved with DSUP #2014-0006 in April 2015. Concurrently with the DSUP were Special Use Permits for a retail shopping establishment, a facility for docking boats, a restaurant and a Transportation Management Plan SUP. The entire site is currently under construction and is expected to be completed by summer 2020. As part of the redevelopment of the site, and due to its location within a floodplain, the grade was raised by over four feet within the floodplain by adding approximately 15,000 cubic yards of fill material.

The Alexandria Waterfront Plan identified all of the buildings east of Union Street that possess historic, cultural or architectural merit. One of the buildings identified in this survey is the building on the subject parcel, currently addressed as 10 Duke Street. Development Guideline #8 of the Waterfront Plan further states that, "The historic 2 Duke Street (now 10 Duke St.) warehouse shall be preserved and adaptively reused." At the time of approval of the DSUP, the BAR approved a Permit to Demolish for partial demolition and a Certificate of Appropriateness

for alterations to the historic warehouse that involved raising the grade surrounding the warehouse, essentially converting what was a two-story building to a one-and-one-half story building, along with other alterations to accommodate the adaptive reuse of the building.

As part of the initial review, it was noted that windows had been altered and the façade had been recreated at three separate times in the building's history. During the project's construction, the developer, EYA, hired consultants and engineers to determine the best approach for making the building structurally stable and able to be adaptively reused. Upon further research and testing, it became evident that the existing brick and mortar had been compromised. Additionally, as a restaurateur has become involved and provided more specific plans for the reuse of the building and recognizing the limitations of the existing structural stability, the applicant proposed carefully deconstructing the building, salvaging the historic brick and reconstructing the building at the new grade at the remainder of the site. Having reviewed various options at length, the careful deconstruction and reconstruction of the building was identified as the preferred approach for the adaptive reuse and the long-term viability of the building. This approach is becoming more commonplace as more historic buildings must be retrofitted to accommodate the effects of sea level rise due to climate change.

In line with the current restaurant proposal, and in order to make necessary structural improvements while preserving the historic character of the existing structure, the BAR granted the applicant approval to carefully deconstruct and reconstruct the original building at the new grade of Robinson Landing, carefully salvaging and reusing the original brick and timber framing. The BAR also approved a Certificate of Appropriateness (BAR #2019-00216 and BAR #2019-00217) for alterations including a new façade, window alterations, the addition of a roof monitor and second-story balconies.

In addition, prior to this SUP proposal, other preceding restaurant applications have been approved by City Council for operation at the Robinson Landing site. These approvals include SUP #2018-0056 and SUP #2018-0118 for restaurants proposed to go into the two waterfront buildings (Building #1 and Building #2 in the Robinson Terminal South DSUP) and on the pier.

PROPOSAL

The applicant proposes a restaurant use on the 3,280 square foot parcel located within the Robinson Landing redevelopment site at the northern end at the intersection of Duke Street and Strand Street at 10 Duke Street.



Figure 1: North elevation of proposed restaurant, looking south down Strand Street extended into the site.

The proposed restaurant use will be within the reconstructed 9,000 square foot building which includes two-stories and a basement level. The restaurant will offer Southern-inspired cooking with an extensive menu of food and drinks. The restaurant will also feature a by-right deli-style market on the first floor, as well as a takeout window for serving takeout orders. The space will feature 187 indoor seats and outdoor dining seating for up to 44 people. The outdoor seats are to be located both on the ground floor and on the balconies of the second floor.

More details regarding the applicant's proposal are as follows:

Hours of operation (Indoors): 10 a.m. to 2 a.m., Daily

Hours of operation (Outdoors): 10 a.m. to 11 p.m., Daily

Number of Seats: 187 Indoor Seats
+ 44 Outdoor Seats
Total Seating = 231

Type of Service: Dine in and carry-out service

Alcohol: On-premise only

Employees: 60 Employees per day (no more than 20 onsite at any time)

Entertainment: Occasional background music indoors

Delivery: Delivery service is proposed

Noise: Noise levels typical of average restaurant but not to exceed those permitted under existing Alexandria City Code.

Trash/Litter: Trash will be stored in an interior trash room and collected once a week.

PARKING

The subject site is located within the enhanced transit area. According to parking requirements in the Zoning Ordinance, a restaurant of 9,000 square feet in this location is required to provide nine parking spaces (minimum of 1 space/ 1,000 SF). Parking for the site will be accommodated by the 242 spaces approved with DSUP #2014-0006. Fifty-eight of the approved and required parking spaces (including 16 tandem and 8 valet) are designated as shared parking spaces to be used by all restaurant uses on site. Out of the 58 spaces dedicated for restaurant and commercial uses, a minimum of 13 spaces are currently dedicated to anticipated restaurant uses in Building #1, Building #2, and the pier restaurant. When the required minimum nine parking spaces for the currently proposed restaurant are added to the 13 spaces already assigned to other restaurant uses, the total assignment of available parking spaces according to the minimum required parking standards becomes 22 spaces. The available parking meets the minimum required parking standards and retains an additional 36 parking spaces of the 58 shared spaces dedicated to restaurant and commercial uses on site.

More information regarding the commercial parking can be found below:

<i>Parking Spaces Provided with DSUP: 58</i>			
Restaurant Location	Square Feet	Zoning Ordinance Requirement	Parking Assigned
<i>Existing assigned parking spaces</i>			
Building #1 Restaurant	5,899	Minimum of 1 Space per 1,000 SF/ Maximum of 3 Spaces / 1,000 SF)	6
Building #2 Café	2,193	Minimum of 1 Space per 1,000S F/ Maximum of 3 Spaces / 1,000 SF)	3
Pier Restaurant	4,000	Minimum of 1 Space per 1,000 SF/ Maximum of 3 Spaces / 1,000 SF)	4
<i>Current Proposal</i>			
10 Duke Street	9,000	Minimum of 1 Space per 1,000 SF/ Maximum of 3 Spaces / 1,000 SF)	9
	TOTAL	22 (minimum)	22

ZONING/MASTER PLAN DESIGNATION

The subject site is located in the W-1 / Waterfront Mixed-Use zone. Section 5-303(N) of the Zoning Ordinance allows a restaurant in the W-1 zone only with Special Use Permit approval. Therefore, the case must be reviewed through the full-hearing SUP process.

The proposed use is consistent with the Old Town / Waterfront Plan chapter of the Master Plan which designates the property for mixed-use development. The Waterfront Plan envisioned the adaptive reuse of this historic warehouse and the presence of restaurants and commercial uses on the sites near the south end of the future park.

In addition, staff review of the proposal includes an evaluation of its consistency with the Waterfront Plan Policy for Restaurant/Hotel/Commercial Uses. The Waterfront Plan offers guidelines for all new restaurant uses. The policy asks staff and council to investigate the uses potential impact on adjacent uses. More specifically, the Plan advises that such uses should A) Enhance the enjoyment of the waterfront for residents and visitors alike; B) Appropriately locate other uses which are consonant with public open spaces, development sites and the river; and C) Maintain compatibility with both the historical and residential character of the adjacent neighborhood. In addition, staff has reviewed this proposal for consistency with the Old Town Restaurant policy which includes an analysis of potential neighborhood impacts related to parking, alcohol and late-night hours, litter, and a diversity of uses.

II. STAFF ANALYSIS

Staff supports the applicant's request for a restaurant with outdoor dining at 10 Duke Street. The proposal for the restaurant would further diversify the mix of uses proposed for the Robinson Landing development and Old Town in general. The proposed use not only activates a currently unused building, but also preserves the historic character of an existing 19th-century structure through the deconstruction and reconstruction approved by the BAR. In addition, the restaurant's proposed location, as well as the proposed outdoor dining will enhance the quality of the outdoor and pedestrian experience on Duke Street and Strand Street.

Parking

Staff believes that this use poses no parking impacts as 58 parking spaces have been designated with the approval of DSUP #2014-0006 to be shared by restaurant and retail/commercial uses. Further, an additional 36 shared parking spaces are available beyond those required for each of the restaurants. Its proximity to several public transportation options (Metro, King Street Trolley, DASH and Metro buses, Water Taxi and Capital Bikeshare) provide convenient access for patrons and employees choosing alternative transportation. The applicant is required to promote employee use of public transportation in Condition #23, however, employees who drive must park off-site as specified in Condition #22. Alternative forms of transportation are to be included in the applicant's marketing materials, as stated in Condition #25. In addition, restaurant patrons would be encouraged to park at nearby public parking garages in Condition #24. The applicant must also contact staff about participation in the Discount Parking Program for Employees of Old Town Businesses, as stated in Condition #26.

Litter

Significant litter impacts are not anticipated from this use. Regardless, staff has included standard Condition #27, requiring the applicant to remove litter from the property and the surrounding area three times a day.

Alcohol/Late Night Hours

Staff recognizes the potential for impacts related to a combination of late-night hours and alcohol. However, staff does not anticipate negative outcomes from the proposed use due to its primary function as a restaurant while alcohol sales are secondary, making the restaurant predominantly an eating establishment. In addition, the applicant would train employees on preventing underage sales of alcohol to minors, as required in Condition #10. Given that restaurants within a few blocks of this area have closing times ranging between 12 midnight and 2 a.m., a neighborhood standard exists to support a closing hour of 2:00 a.m. Examples of restaurants that stay open until 2 a.m. include 219 King Street, Urbano 116, Union Street Public House, Chadwick's, and Blackwall Hitch.

Although the applicant has requested an opening hour of 10 a.m. each day, staff has extended the opening time to 7 a.m. to provide operational flexibility.

Diversity of Uses

The current proposal further enhances the balance and variety of uses in Old Town. A restaurant use has been anticipated for this building as part of the Robinson Landing development since its inception and the current proposal is in compliance with the W-1/ Waterfront mixed use zone and the goals of the Waterfront Plan.

Additional Considerations

Noise impacts from patrons are not a serious concern given the commercial nature of the area. Nonetheless, staff has included Condition #8 requiring live entertainment to only occur in the afternoon to evening hours, and Condition #21 ensuring that the applicant adheres to the City's noise ordinance.

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 corporation in which the applicant has a controlling interest. (P&Z)
2. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
3. The indoor hours of operation shall be limited to between 7 a.m., and 2 a.m., daily. Meals ordered before 2 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)
4. The outdoor hours of operation shall be limited to between 7 a.m., and 11 p.m., daily, and shall be cleared of customers by the closing hour. (P&Z)
5. The outdoor dining area shall be cleaned and washed at the close of each business day that it is in use. (P&Z)
6. 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)
7. The layout of the outdoor seating shall be consistent with the plans submitted on 9/19/2019. (P&Z)
8. Indoor limited live entertainment shall be permitted for restaurant patrons during the hours of 12:00 noon to 1:30 a.m., daily. All entertainment shall be subordinate to the principal function of the restaurant as an eating establishment. (P&Z) (T&ES)
9. On-premises alcohol service shall be permitted, consistent with a valid Virginia ABC license. (P&Z)
10. 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)
11. No food, beverages, or other material shall be stored outside, with the exception of materials specified in other conditions. (P&Z)
12. All windows shall remain transparent. 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. This is not

intended to prevent retailers from displaying their goods in display cases that are oriented towards the street frontage. (P&Z)

13. Exterior power washing of the building shall not be completed using any kind of detergents. (T&ES)
14. Chemicals, detergents or cleaners stored outside the building shall be kept in an enclosure with a roof. (T&ES)
15. 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)
16. 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)
17. 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)
18. 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)
19. 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)
20. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00 p.m. and 7:00 a.m. (T&ES)
21. The use must comply with the city's noise ordinance. (T&ES)
22. The applicant shall require its employees who drive to use off-street parking. (T&ES)
23. 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 for information on establishing an employee transportation benefits program. (T&ES)
24. 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)

25. 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 for more information about available resources. (T&ES)
26. The applicant shall contact the T&ES parking planner at 703.746.4025 for information about applying to participate in the Discount Parking Program for Employees of Old Town Businesses (or other similar program if one is created) that offers discounted parking at select City parking facilities on evenings and weekends. (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: Tony LaColla, AICP, Division Chief, Land Use Services
Catherine Miliaras, Principal Planner
Femi Adelakun, Urban Planner II

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

Planning & Zoning

- F-1 A Minor Site Plan Amendment to the released Final Site Plan (DSUP #2014-0006) must be submitted and approved prior to issuance of any building permits for 10 Duke Street.
- F-2 All exterior alterations must be consistent with BAR Case #2019-00216 and 2019-00217.

Transportation & Environmental Services

- R-1 Exterior power washing of the building shall not be completed using any kind of detergents. (T&ES)
- R-2 Chemicals, detergents or cleaners stored outside the building shall be kept in an enclosure with a roof. (T&ES)
- R-3 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)
- R-4 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 P&Z and T&ES, including replacing damaged lids and repairing/replacing damaged dumpsters. (P&Z) (T&ES)
- R-5 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)
- R-6 The applicant shall control cooking odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation & Environmental Services. (T&ES)
- R-7 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)
- R-8 Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)

- R-9 Indoor limited live entertainment shall be permitted for restaurant patrons during the hours of 9:00 a.m. to 1:00 a.m., daily. All entertainment shall be subordinate to the principal function of the restaurant as an eating establishment.
- R-10 The use must comply with the city's noise ordinance. No amplified sound shall be audible at the property line after 10:00 pm. (T&ES)
- R-11 The applicant shall require its employees who drive to use off-street parking. (T&ES)
- R-12 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 for information on establishing an employee transportation benefits program. (T&ES)
- R-13 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 for more information about available resources. (T&ES)
- R-14 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)
- R-15 Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be monitored and picked up at least twice during the day and at the close of the business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is in operation.

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, 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 and plan review are required prior to the start of construction.

Fire:

C-1 A fire prevention permit is required for this occupancy condition - assembly.

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.

Parks and Recreation

No comments received

Police Department

No comments received



APPLICATION

SPECIAL USE PERMIT

SPECIAL USE PERMIT # _____

PROPERTY LOCATION: 10 Duke Street, Alexandria, Virginia 22314

TAX MAP REFERENCE: 75.03 04 35 **ZONE:** W-1

APPLICANT:
Name: Murray Bonitt, or permitted assigns

Address: 1305 Leslie Ave, Alexandria, VA 22301

PROPOSED USE: Retail Market and Restaurant

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

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

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

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

Duncan W. Blair, Attorney

Revised 9/13/19
8/14/2019

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:** _____

SUP # _____

PROPERTY OWNER'S AUTHORIZATION

10 Duke Street, Alexandria, Virginia 22314

As the property owner of _____, I hereby

(Property Address)

Market and Restaurant

grant the applicant authorization to apply for the _____ use as

(use)

described in this application.

2 Duke Street, LLC, a Delaware Limited liability company

Name: _____


Phone: 301 634-8629

Please Print

c/o EYA 4800 Hampden Lane, Suite 300 Bethesda, Md. 20814

Address: _____

Email: egoldman@eya.com

Signature: By: 
Evan Goldman

Date: August __, 2019

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.

Murray Bonitt is the only person having an ownership interest in the applicant in excess

of three (3%) of the applicant. It is anticipated that a business entity will be formed by

the applicant to own the property and the restaurant.

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
Murray Bonitt	305 Leslie Ave. Alex. VA.	100%
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 10 Duke Street, Alexandria, Virginia 22314 (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 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. All fields must be filled out completely. Do not leave blank. (If there are no relationships please indicate 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 relationships, [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.)
Murray Bonitt	See Attached	See Attached
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 herewith attest to the best of my ability that the information provided above is true and correct.

August 13, 2019

Duncan W. Blair



Date

Printed Name

Signature

Revised 9/13/19

Ownership and Disclosure Statement

10 Duke Street

Murray Bonitt

Campaign Contribution
Section 11-350 (A)(6)

City Council Member
Redella "Del" Pepper.

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 10 Duke Street, Alexandria, Virginia 22314 (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. See Attached		
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 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. All fields must be filled out completely. Do not leave blank. (If there are no relationships please indicate 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. See attached.	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.

August 2, 2019

Date

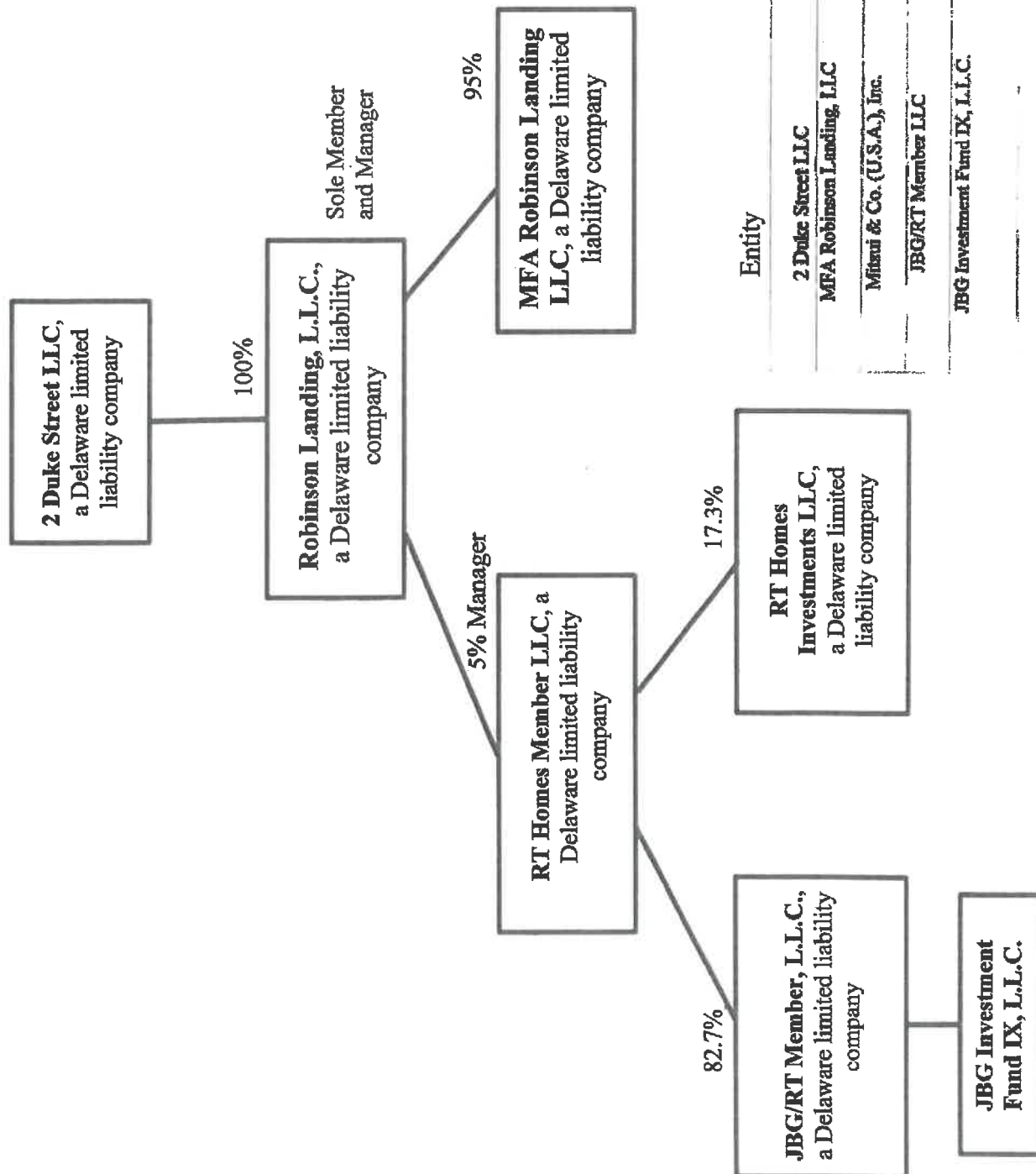
Printed Name

Signature

Robinson Terminal Organizational Chart

[2 DUKE STREET LLC ONLY]

Post-Closing with Mitsui



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

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

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

NARRATIVE DESCRIPTION

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

See attached narrative description.

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There is no handwriting or other markings on the paper.

THE MILL at 10 Duke Street - a southern inspired market and kitchen.

The team behind The Mill believe that there is no better cuisine in the world than southern inspired cooking, and there is no better hospitality in the world than southern hospitality. Those two beliefs are the basis for their concept at 10 Duke Street. Their philosophy is simple: Feed people food that they want, in a space they are glad to be in, and absolutely devastate them with kindness.

The Mill, which at one time was a mess hall during the Civil War and offered food and comfort to weary Union soldiers, is set to be reborn as a hub of hospitality both residents and visitors. The design of the building will create a welcoming atmosphere for people to enjoy tasty and approachable southern inspired farm and sea to table food.

The first floor will have a tavern feel to it and feature mostly Virginia craft beers and offer an extensive but still casual menu. Maryland style crab cake sandwiches, pimento cheese sandwiches, chicken salad in lettuce cups, clam chowder, egg salad wrap, fried green tomatoes, veggie lasagna, gumbo, oyster stew, oyster po boy, smoke polish sausage...no fancy presentations here, just great flavorful food. This menu will be served in the rebuilt space of reclaimed original brick walls, with handmade table tops, bar tops and wall cladding repurposed from original reclaimed beams. The windows along the east wall will tilt in to allow the sounds and smells of the waterfront. .

The rear of the first floor will house the market, which will offer nearby residents fresh beignets, breakfast sandwiches, croissants and pastries in the morning, with grab and go coffee all available to pick up at the takeout window. The market will also offer box lunches to enjoy in the park, as well as prepared packaged "heat and eat" meals, a well curated wine and beer selection, and other food and beverage items for folks to grab on their way to or from work, or for a late night snack after a night out.

An open industrial steel and cable wire railing staircase will invite patrons up to the 2nd floor where they can enjoy spectacular views of the Potomac River and waterfront park while dining inside or enjoying the two outside balconies on the front and river side of the historic building. The exposed brick, reused antique wood trusses, and wide plank white oak floors will make this space one of the most unique and inviting spaces in Old Town. Couch seating around an interior fireplace will create a warm casual space for patrons to gather during the fall and winter. An open kitchen with seating, a large communal table and a pass through bar window to the balcony will add to the casual and fun atmosphere. The menu for the second floor is elevated a bit, but still not fussy. Maryland style crab cakes, fried chicken, Caesar salad with fried oysters, pimento cheese fritters, grilled sea bass, Italian sausage over handmade pasta, seared 48-hr marinated swordfish, fried, grilled or broiled grouper, BBQ shrimp over cheese grits, pan roasted soft shell crabs, hickory smoked salmon cakes, dry aged rib-eye steak, smoke beef tenderloin. All great dishes served in this historic warehouse building will create a neighborhood friendly dining experience neighbors unique to Old Town Alexandria.

The basement level will be super uber casual with a short order grill offering comfort food such as burgers, lobster and crab corndogs, curly fries, BBQ brisket sandwiches, fried bologna sliders, BLT's, shrimp baskets...nothing fancy but everything awesome. A pool table, pop-a-shot machine and classic juke box will make this the perfect spot for folks to socialize with each other and have fun.

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 the restaurant will serve approximately 250 and 350 patrons per day.

- 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 60 full and part time employees. Employees will work on two or more shifts. It is anticipated that no more than 20 employees

will be onsite at anytime.

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

Restaurant hours:

Day: Seven (7) days a week

Hours: Indoors 10:00 a.m. to 2:00 p.m. ~~2:00 p.m.~~ **a.m.**

Outdoor 10:00 a.m. to 11:00 p.m.

Market Hours

6:00 a.m. to 10:00 p.m.

10/22/19

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 Noise Ordinance.

- B. How will the noise be controlled?

No extraordinary noise mitigation 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 retail market and restaurant.

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

A. What type of trash and garbage will be generated by the use? (i.e. office paper, food wrappers)
Trash and garbage generated will be typical of retail market and restaurant uses ;
disposable products, food remnants and paper products.

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 the uses will generate approximately one (1) eight yard container a week.

C. How often will trash be collected?
Trash, garbage and recycling materials will be stored in an interior trash room and
will be collected by a commercial collector at least twice a week.

D. How will you prevent littering on the property, streets and nearby properties?
The management of the market and restaurant will maintain the exterior areas
of the market and restaurant.

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

☒ Yes. ☐ No.

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

Small quantities of materials considered hazardous generally recognized as appropriate for
use in retail markets and restaurants will be stored, used and disposed of in accordance
with all applicable regulations.

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

☒ Yes. ☐ No.

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

Small quantities of organic compounds generally used in retail markets and

restaurants will be stored, used 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 employees, patrons and individual living in the nearby

community 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 a full on premise ABC license (Beer, Wine and

Alcoholic Adult Beverages). The Market will apply for a Retail ABC License.

PARKING AND ACCESS REQUIREMENTS

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

<u>25</u>	Standard spaces
<u>8</u>	Compact spaces
<u>8</u>	Handicapped accessible spaces/Valet
<u>17</u>	Other.

Per DSUP 2014-0006, 58 parking spaces for the restaurant and commercial uses in project. 15 parking spaces were allocated for 10 Duke Street. Under the AZO a minimum of 6 spaces and maximum of 18 shall be provided for the use of the property a 6000 sq. ft. retail market and restaurant. All 58 parking spaces are available for use by patrons of the restaurant.

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?

The 58 parking spaces are located in the below grade Robinson Landing parking facility.

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 Not Applicable.

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

- A. How many loading spaces are available for the use? None. Per DSUP 2014-0006 one (1) loading space is provided for the Commercial uses in the project.

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

Deliveries will be accepted at the Door on the rear of the east elevation of the

- B. Where are off-street loading facilities located? _____
 building. The loading space for the project is shown on the attached plan.

- C. During what hours of the day do you expect loading/unloading operations to occur?
 7:00 a.m. and 10:00 p.m.

- D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?
 Three (3) to four (4) per day deliveries per day.

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 new public improvements are required.

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? _____ square feet.

* The existing building is to be deconstructed and reconstructed as approved by the OHAD BAR.

18. What will the total area occupied by the proposed use be?

6000 gfa sq. ft. (existing) + 3000 gfa sq. ft. (addition if any) = 9000 gfa sq. ft. (total)
 the addition is a basement.

19. The proposed use is located in: (check one)

☒ a stand alone building

☐ a house located in a residential zone

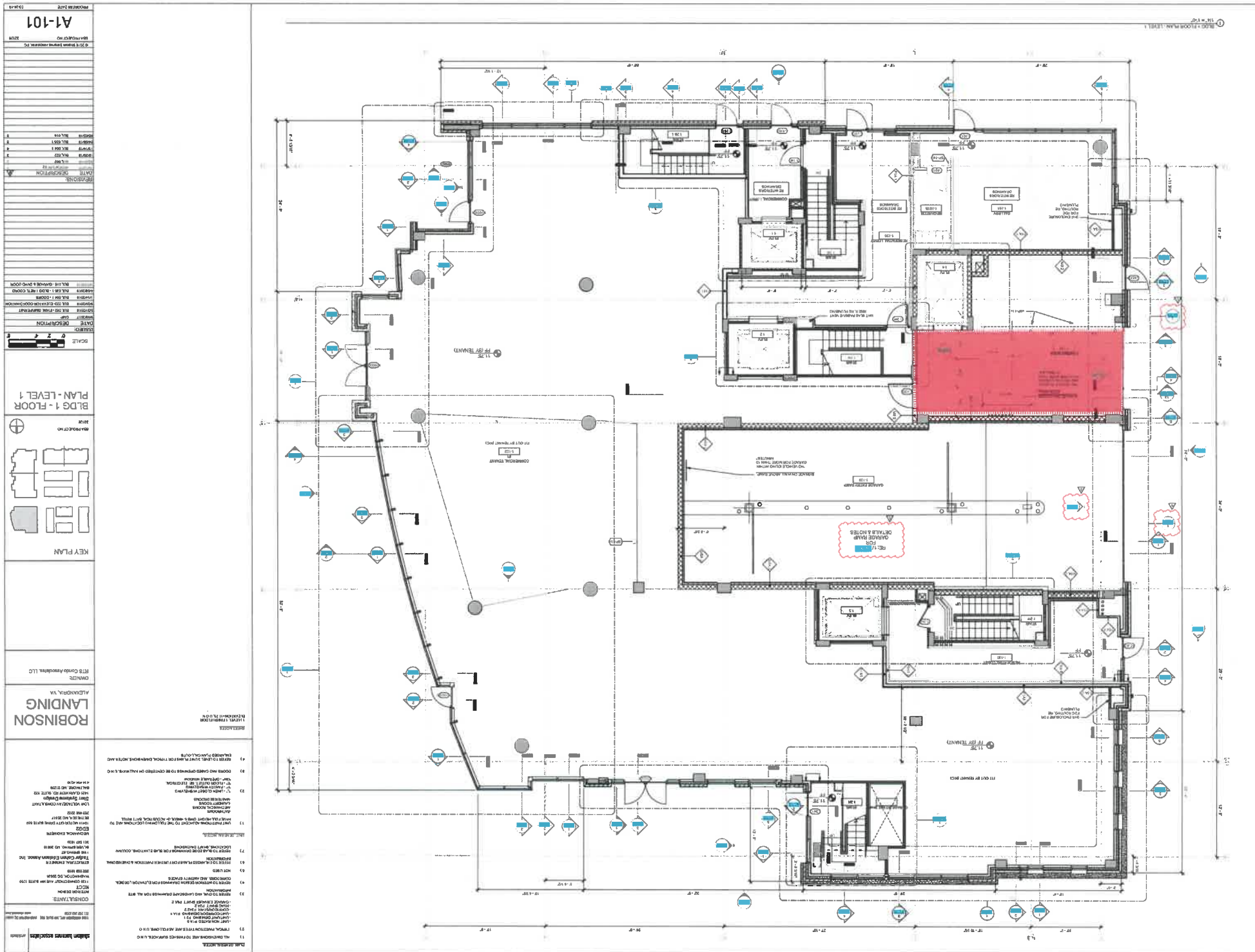
☐ a warehouse

☐ a shopping center. Please provide name of the center: _____

☐ an office building. Please provide name of the building: _____

☐ other. Please describe: _____

End of Application



SUP # _____

Admin Use Permit # _____



SUPPLEMENTAL APPLICATION

RESTAURANT

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

1. How many seats are proposed?

Indoors: 187Outdoors: 52* 44
*Balconies/StrandTotal number proposed: 239 231

2. Will the restaurant offer any of the following?

Alcoholic beverages (**SUP only**)☒

Yes

☐ No

Restaurant

Beer and wine — on-premises

☒

Yes

☐ No

Restaurant

Beer and wine — off-premises

☒

Yes

☐ No

Retail Market

Pub
10/22/19

3. Please describe the type of food that will be served: Southern influenced farm and sea to the table comfort food.

4. The restaurant will offer the following service (check items that apply):

☒

table service

☒

bar

☒

carry-out

☒

delivery

Commercial Service.

5. If delivery service is proposed, how many vehicles do you anticipate? None- delivery by commercial service.

Will delivery drivers use their own vehicles? ☐ Yes ☐ No

Where will delivery vehicles be parked when not in use?

6. Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)?

☒

Yes

☐ No

If yes, please describe:

There will be a pool table and an arcade game on the basement level with a jukebox providing

background music. There will be large screen TVs located behind the bar and potentially other

locations on the three floors. The applicant is requesting to approval to provide live entertainment

as background music for the listening pleasure of patrons.

OLD TOWN RESTAURANT POLICY

Changes to Old Town Small Area Plan Chapter of the Master Plan Adopted by City Council on November 13, 1993

On November 13, 1993, the City Council adopted Resolution No. 1672, which outlines new policy and criteria used in applying the revised Old Town Restaurant Policy. Individuals who apply for a special use permit to operate a restaurant in Old Town must address in their entirety five criteria in order to be considered for a special use permit. An application will not be formally accepted for processing until this questionnaire is completed.

GOALS OF THE OLD TOWN RESTAURANT POLICY

1. To lessen the on-street parking impact of restaurants in Old Town and adjacent areas;
2. To prevent rowdiness and vandalism from patrons leaving restaurants, particularly in the late evening; and
3. To control the spread of litter in Old Town.

POLICIES TO ATTAIN THE GOALS OF THE OLD TOWN RESTAURANT POLICY

City Council shall not approve a request for special use permit for any new restaurant, carry-out or fast food establishment or an expansion of an existing restaurant, carry-out or fast food establishment, unless it finds that the request does not significantly impact nearby residential neighborhoods. City Council shall consider the cumulative impact of the proposal and the number of already established restaurants, carry-outs, fast food establishments and the number of food service seats, bar seats and standing service areas in the immediate area. In the case of an expansion or other intensification, the entire operation of the establishment may be taken into account in determining its impact upon the nearby residential neighborhoods. In making that determination, City Council shall consider the following factors:

- The availability of off-street parking.
- The predicted impact of the restaurant on parking supply in the adjacent neighborhood.
- The extent to which the restaurant is open in the late night hours.
- The extent to which alcohol (such as spirits, mixed drinks, wine, and beer) consumption will predominate over food consumption, including consideration of the number of bar seats, if any, and the standing areas in the vicinity of bars.
- The predicted extent of litter generated in nearby neighborhoods.

CRITERIA TO BE USED TO EVALUATE NEW OR EXPANDED RESTAURANTS

Parking Management Plan. The applicant must submit a parking management plan (PMP), which specifically addresses the following issues:

- The parking demand generated by the proposed restaurant.
- The availability of off-street parking for patrons. For the purpose of this policy, availability shall be measured in terms of the number of vacant off-street parking spaces within 500 feet from the entrance to the restaurant.
- How employees who drive will be accommodated off the street at least in the evenings and on weekends.
- The predicted impact of the restaurant on the parking supply at the evening, weekend, and daytime peaks.
- A proposal to reduce the impact of parking created by the restaurant on nearby areas. Acceptable alternatives for reducing parking impacts include, but are not limited to, the following: validated parking or valet parking for patrons, and off-street parking or transit subsidies for employees.

Parking impacts. Please answer the following:

1. What percent of patron parking can be accommodated off-street? (check one)
 - ☒ 100%
 - ☐ 75-99%
 - ☐ 50-74%
 - ☐ 1-49%
 - ☐ No parking can be accommodated off-street

2. What percentage of employees who drive can be accommodated off the street at least in the evenings and on weekends? (check one)
 - ☒ All
 - ☐ 75-99%
 - ☐ 50-74%
 - ☐ 1-49%
 - ☐ None

3. What is the estimated peak evening impact upon neighborhoods? (check one)
 - ☒ No parking impact predicted
 - ☐ Less than 20 additional cars in neighborhood
 - ☐ 20-40 additional cars
 - ☐ More than 40 additional cars

Litter plan. The applicant for a restaurant featuring carry-out service for immediate consumption must submit a plan which indicates those steps it will take to eliminate litter generated by sales in that restaurant.

Alcohol Consumption and Late Night Hours. Please fill in the following information.

1. Maximum number of patrons shall be determined by adding the following:

129	Maximum number of patron dining seats
+	109 Maximum number of patron bar seats
+	45 Maximum number of standing patrons
=	283 Maximum number of patrons

2. 20 Maximum number of employees by hour at any one time

3. Hours of operation. Closing time means when the restaurant is empty of patrons. (check one)
 - ☐ Closing by 8:00 PM
 - ☐ Closing after 8:00 PM but by 10:00 PM
 - ☐ Closing after 10:00 PM but by Midnight
 - ☒ Closing after Midnight

4. Alcohol Consumption (check one)
 - ☐ High ratio of alcohol to food
 - ☒ Balance between alcohol and food
 - ☐ Low ratio of alcohol to food



2019 City of Alexandria Business License

Finance Department, Revenue Administration Division, City of Alexandria
301 King Street, Room 1700, Alexandria, VA 22314
Phone: 703.746.3903 <http://www.alexandriava.gov/>

License Number: 110827-2019
Account Number: 110827
Tax Period: 2019
Business Name: Land, Carroll & Blair PC
Trade Name: Land, Carroll & Blair PC
Business Location: 524 KING ST
Alexandria, VA 22314

LAND, CARROLL & BLAIR PC
524 KING ST
Alexandria, VA 22314-3104

License Classification(s):

Professional Occupations/Businesses
9-071-007
Attorney-At-Law

January 28, 2019

Dear Taxpayer:

This is your 2019 City of Alexandria Business License. The bottom portion of this page is perforated to allow you to tear off and post the business license in your establishment.

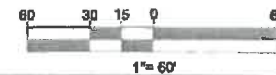
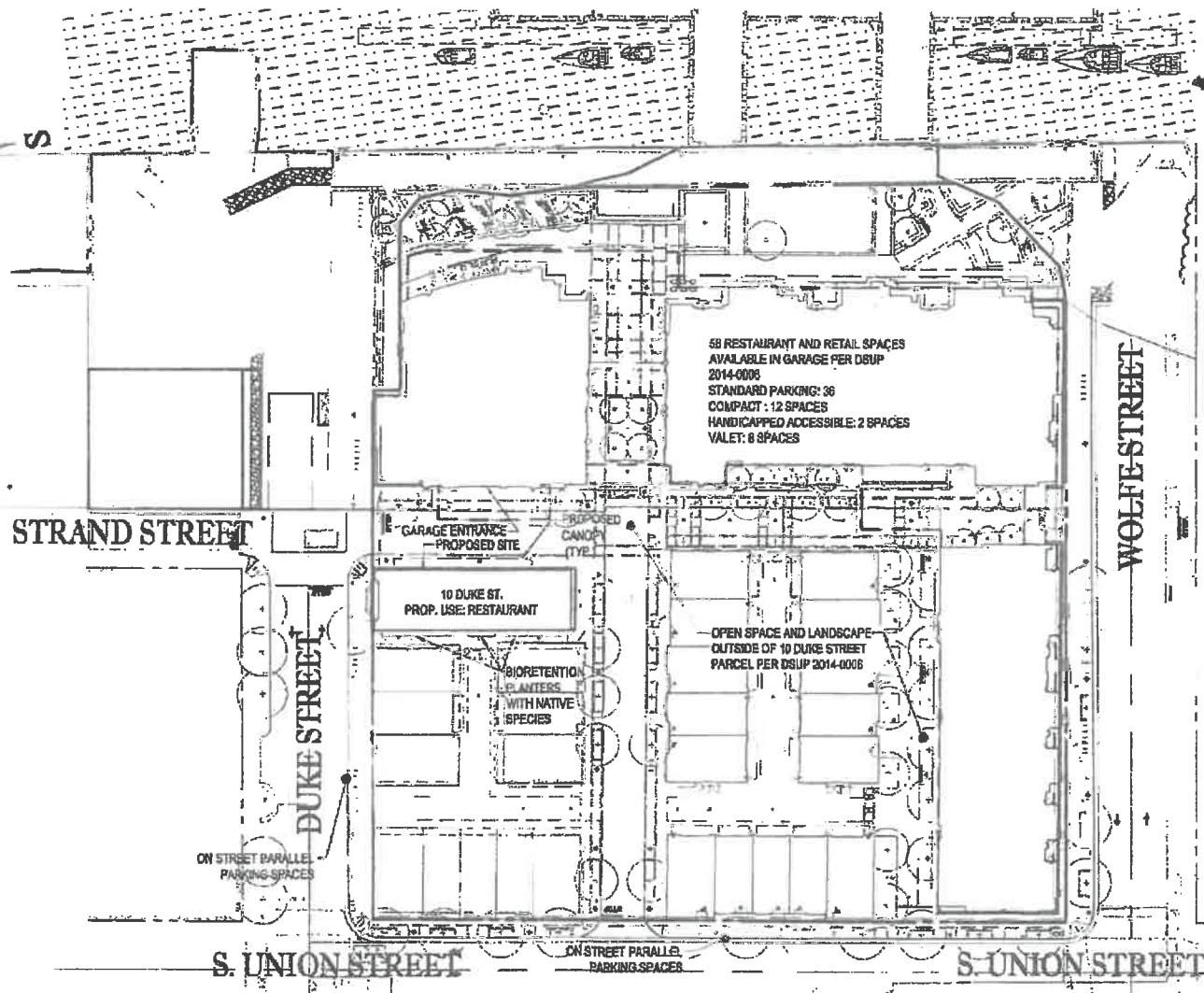
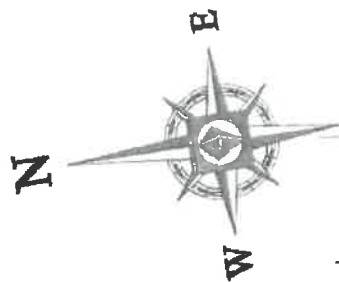
If you paid for your business license via check, please be aware that if your check is not honored by your financial institution, this business license shall be invalid.

As with all taxes, our goal is to administer Business License taxes fairly and in accordance with Commonwealth and Locality code. Our staff strives to provide professional assistance and quality customer service. Your satisfaction is important to us and your comments are always welcome.

If you have any questions regarding this letter, please visit <http://www.alexandriava.gov/> or contact my office via phone at 703.746.3903.

Finance Department, Revenue Administration Division, City of Alexandria





BOHLER
ENGINEERING



WET CIVIL AND CONSULTING ENGINEERING
LANDSCAPE ARCHITECTURE
PLANNING
TRANSPORTATION ENGINEERING
WATER RESOURCES ENGINEERING
ENVIRONMENTAL ENGINEERING
GEOTECHNICAL ENGINEERING
STRUCTURAL ENGINEERING
ELECTRICAL ENGINEERING
MECHANICAL ENGINEERING
PPE ENGINEERING
CIVIL ENGINEERING
ARCHITECTURE
LANDSCAPE ARCHITECTURE
PLANNING
TRANSPORTATION ENGINEERING
WATER RESOURCES ENGINEERING
ENVIRONMENTAL ENGINEERING
GEOTECHNICAL ENGINEERING
STRUCTURAL ENGINEERING
ELECTRICAL ENGINEERING
MECHANICAL ENGINEERING
PPE ENGINEERING

REVISIONS

NO.	DATE	DESCRIPTION

FOR CONCEPT PURPOSES ONLY.

PROJECT NO. 10-0006
DRAWN BY: J. BOHLER
DATE: 08/17/10
CHECKED BY: J. BOHLER
DATE: 08/17/10

SUP SITE PLAN

ROBINSON LANDING

PROPOSED DEVELOPMENT
10 DUKE STREET
CITY OF ALEXANDRIA
ALEXANDRIA, VIRGINIA

BOHLER
ENGINEERING

10101 WOOD LANE DRIVE, SUITE 100
HERNDON, VIRGINIA 22033
Phone: (703) 750-0000
Fax: (703) 750-0001
Web: www.bohlereng.com

SITE PLAN

1

REVISION D - GAZETTE



1
A01

RENDERING OF PROPOSED – BIRD’S-EYE VIEW
SCALE: NA

10 Duke St

10 Duke St
Alexandria, Virginia
22314

SANCHEZ PALMER
ARCHITECTS, PC
811 King Street
Alexandria, Virginia 22314
703 549 4033

No. Revision: Date:

Sheet Title

RENDERING

Graphic Scale:

Drawn By: Checked by:

Project No.: Date:

10 215 08-19-19
SHEET NO.

A01



10 Duke St

10 Duke St
Alexandria, Virginia
22314

SANCHEZ PALMER
ARCHITECTS, PC
911 King Street
Alexandria, Virginia 22314
703 546 4033

No.: Revision: Date:

Sheet Title:

RENDERING

Graphic Scale:

Drawn By: Checked by:

Project No.: Date:
18-215 08-10-19

SHEET NO.

A02



RENDERING OF PROPOSED – NORTHEAST VIEW

SCALE: NA



1
A03

RENDERING OF PROPOSED – SOUTHEAST VIEW
SCALE: NA

10 Duke St

10 Duke St
Alexandria, Virginia
22314

SANCHEZ PALMER
ARCHITECTS, PC
911 King Street
Alexandria, Virginia 22314
703 549 4203

No.: Revision: Date:

Sheet Title:

RENDERING

Graphic Scale:

Drawn By: Checked by:

Project No.: Date:
18-215 06-19-19

SHEET NO.

A03



1
A05

RENDERING OF PROPOSED – 2ND FLOOR SEATING AREA
SCALE: NA

10 Duke St

10 Duke St
Alexandria, Virginia
22314

SANCHEZ PALMER
ARCHITECTS, PC
911 King Street
Alexandria, Virginia 22314
703.549.4053

No.: Revision: Date:

Sheet Title:

RENDERING

Graphic Scale:

Drawn By: Checked by:

Project No.: Date:

19-215 06-19-19

SHEET NO.

A05



1
A53

RENDERING OF PROPOSED – MARKET EAST ENTRANCE
SCALE: NA

10 Duke St

10 Duke St
Alexandria, Virginia
22314

SANCHEZ PALMER
ARCHITECTS, PC
811 King Street
Alexandria, Virginia 22314
703 549 4003

No. : Revision: Date:

Sheet Title:

RENDERING

Graphic Scale:

Drawn By: Checked by:

Project No.: Date:
18-215 05-19-19

SHEET NO.

A53



1
A54

RENDERING OF PROPOSED – MARKET INTERIOR VIEW
SCALE: NA

10 Duke St

10 Duke St
Alexandria, Virginia
22314

SANCHEZ PALMER
ARCHITECTS, PC
911 King Street
Alexandria, Virginia 22314
703 546 4265

No: Revision: Date:

Sheet Title

RENDERING

Graphic Scale:

Drawn By: Checked By:

Project No.: Date:

18-216 08-18-18
SHEET NO.

A54



1
A55

RENDERING OF PROPOSED – MARKET INTERIOR VIEW
SCALE: NA

10 Duke St

10 Duke St
Alexandria, Virginia
22314

SANCHEZ PALMER
ARCHITECTS, PC
911 King Street
Alexandria, Virginia 22314
703 546 4233

No.: Revision: Date:

Sheet Title:

RENDERING

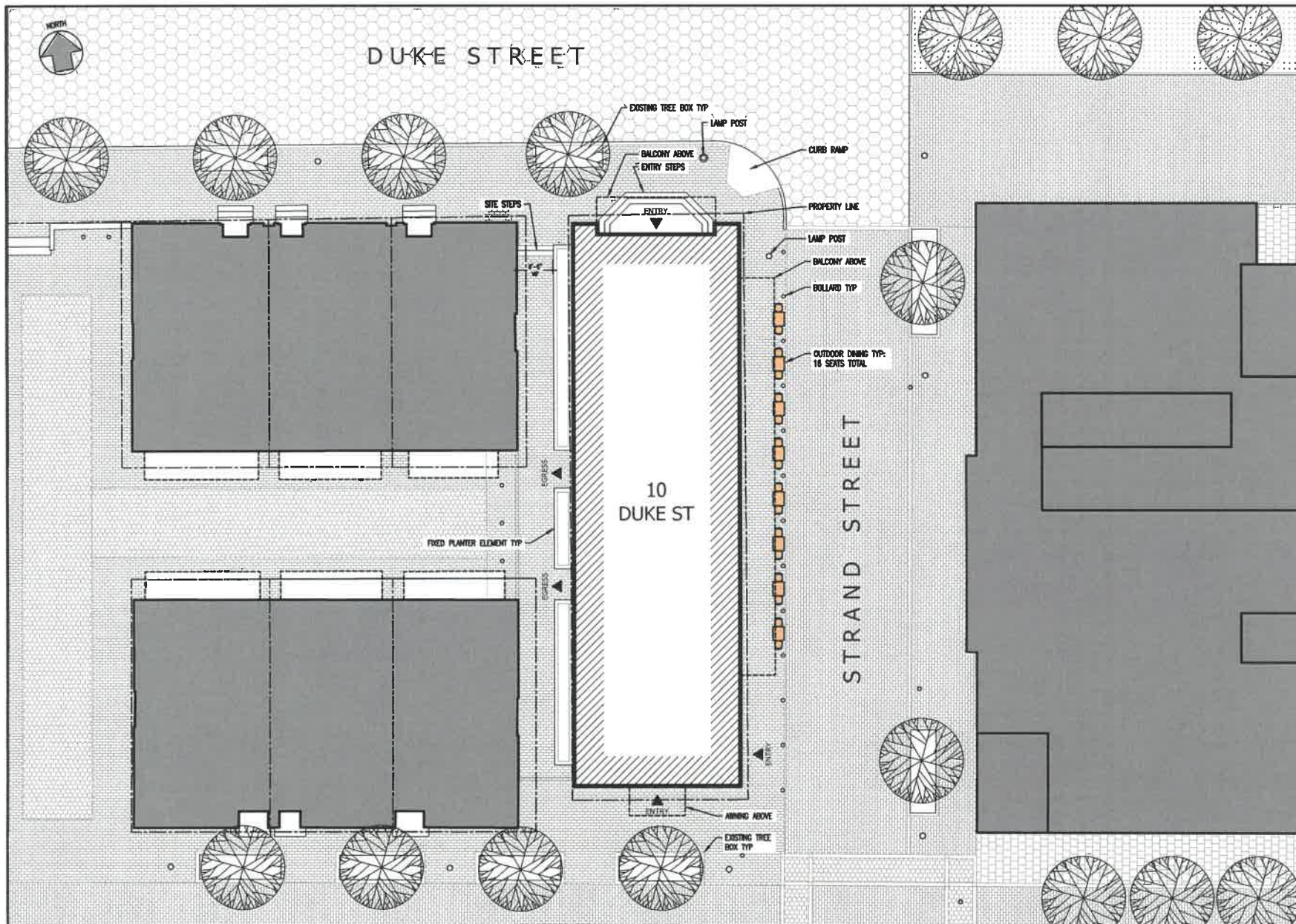
Graphic Scale:

Drawn By: Checked by:

Project No.: Date:
18-216 08-16-18

SHEET NO.

A55



10 Duke St

10 Duke St
Alexandria, Virginia
22314

SANCHEZ PALMER
ARCHITECTS, PC
811 King Street
Alexandria, Virginia 22314
703 549 4233

No.: Revision: Date:

Sheet Title:

ARCHITECTURAL SITE PLAN

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

Drawn By: Checked by:

Project No.: Date:
16-215 08-19-19

SHEET NO.

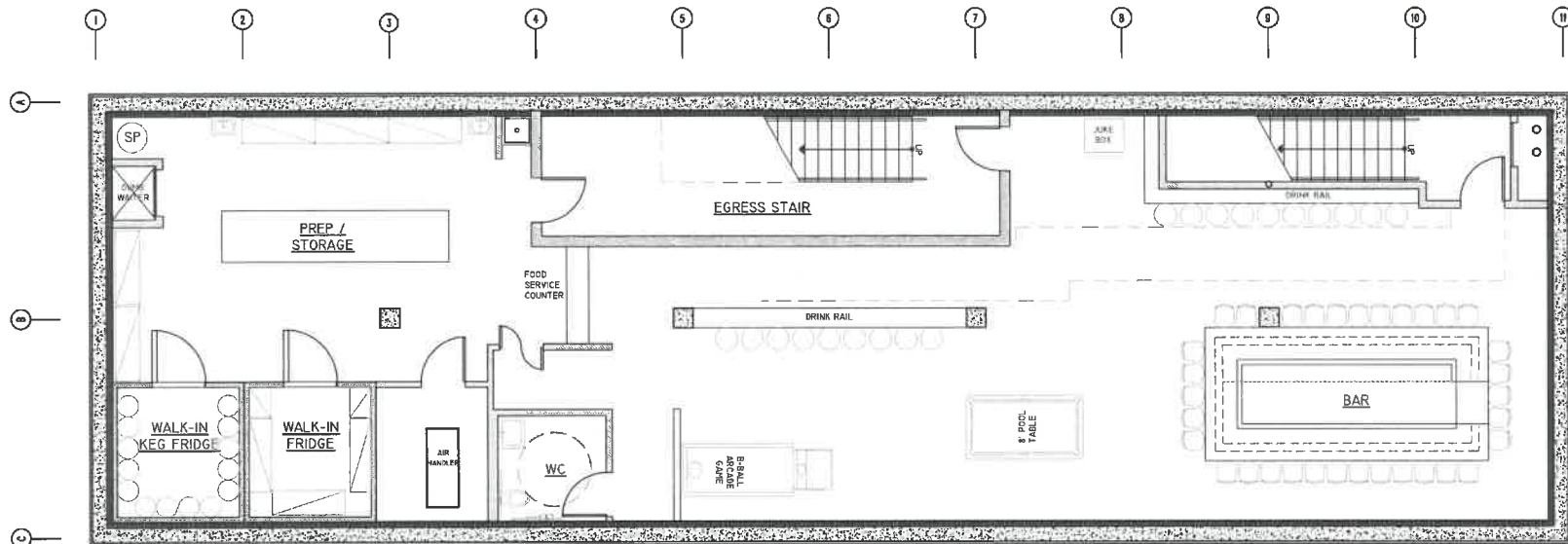
A06b

BASEMENT GROSS AREA: 3,048 SF

10 Duke St

10 Duke St
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22314

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Alexandria, Virginia 22314
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BASEMENT SEAT COUNT: 52

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Sheet Title:

PROPOSED
BASEMENT
PLAN

Graphic Scale:

Drawn By: Checked by:

Project No.: Date:
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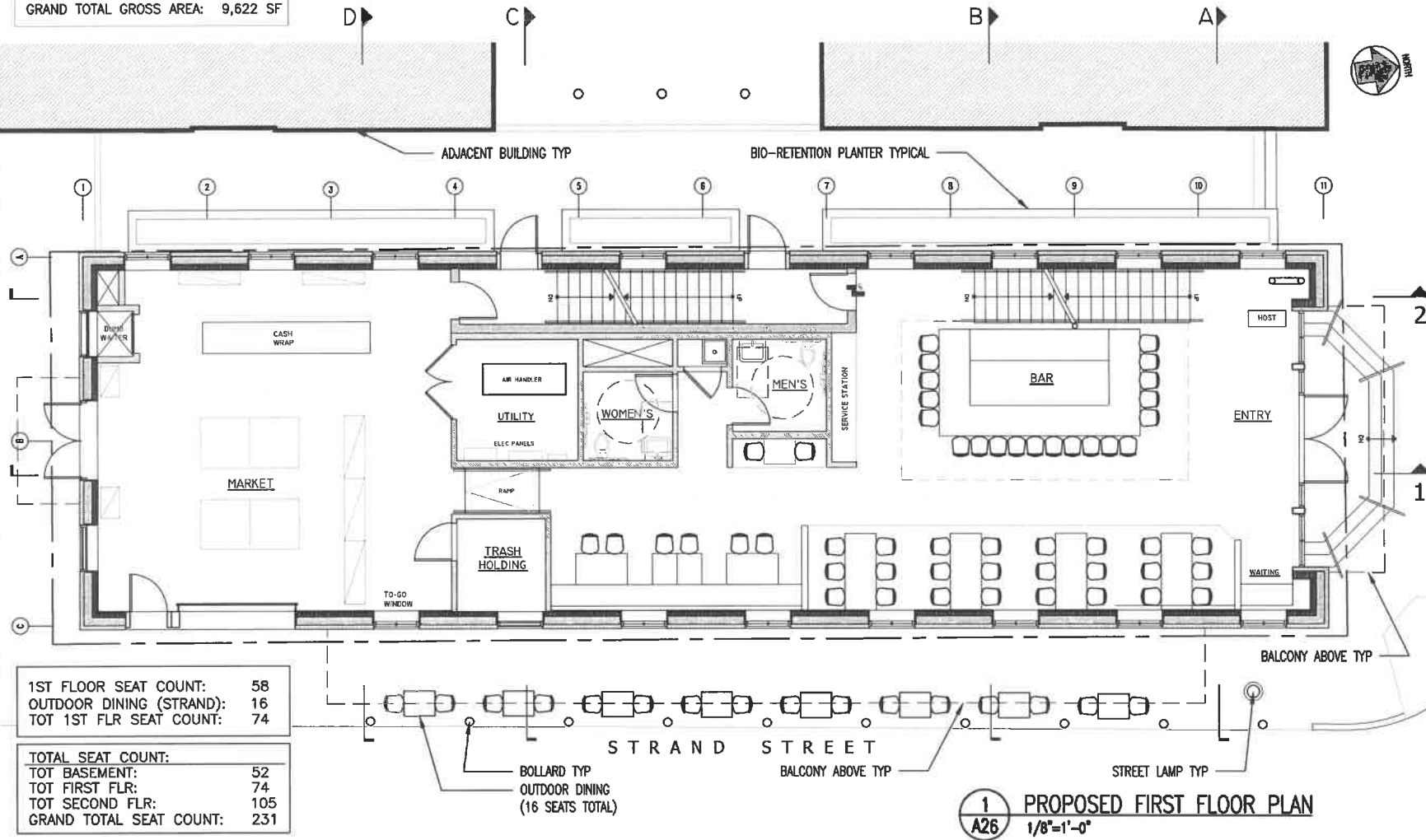
SHEET NO.

1
A25

PROPOSED BASEMENT FLOOR PLAN
1/8"=1'-0"

A25

TOTAL GROSS AREA:
 BASEMENT GROSS AREA: 3,048 SF
 1ST FLOOR GROSS AREA: 3,009 SF
 2ND FLOOR GROSS AREA: 3,009 SF
 BALCONY AREA: 556 SF
 GRAND TOTAL GROSS AREA: 9,622 SF



1ST FLOOR SEAT COUNT: 58
 OUTDOOR DINING (STRAND): 16
 TOT 1ST FLR SEAT COUNT: 74

TOTAL SEAT COUNT:
 TOT BASEMENT: 52
 TOT FIRST FLR: 74
 TOT SECOND FLR: 105
 GRAND TOTAL SEAT COUNT: 231

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PROPOSED
 FIRST FLOOR
 PLAN

Graphic Scale:

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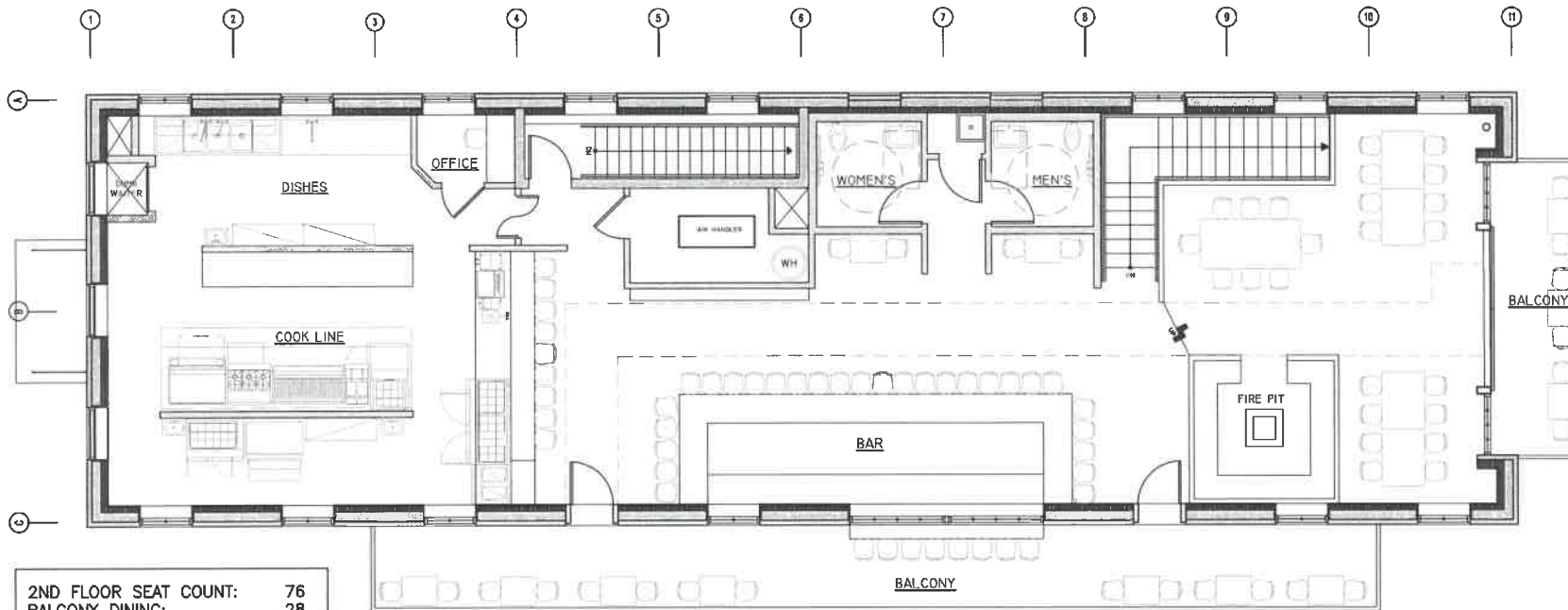
A26

2ND FLOOR GROSS AREA: 3,009 SF
BALCONY AREA: 556 SF

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2ND FLOOR SEAT COUNT: 76
BALCONY DINING: 28
TOT 2ND FLR SEAT COUNT: 105

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Sheet Title:

PROPOSED
SECOND
FLOOR PLAN

Graphic Scale:

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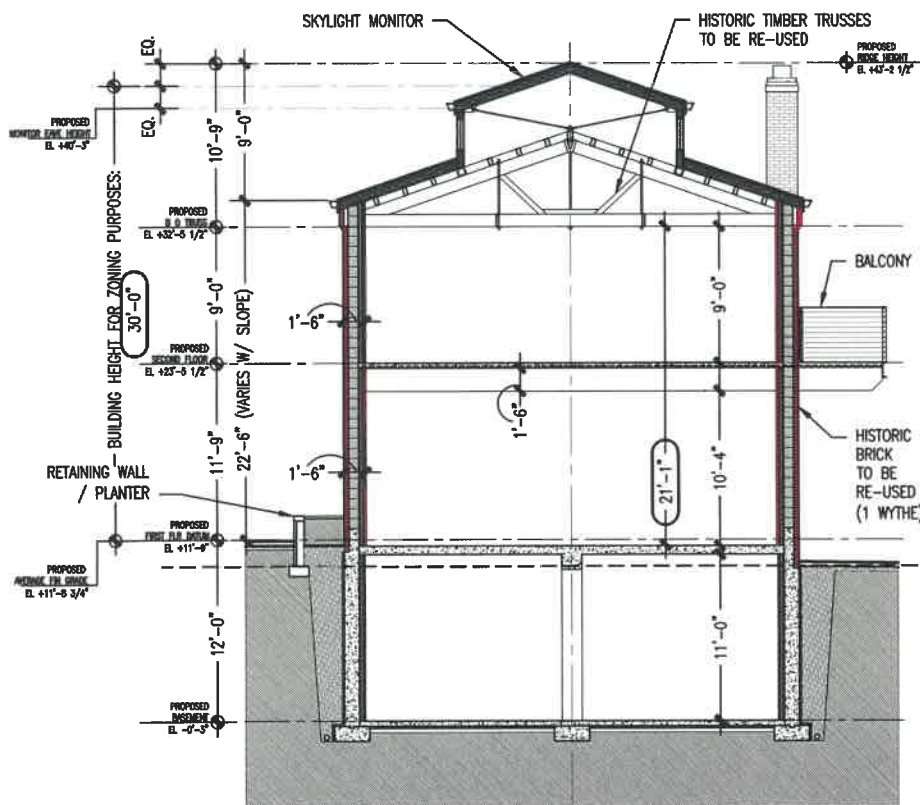
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Date: 08-13-19

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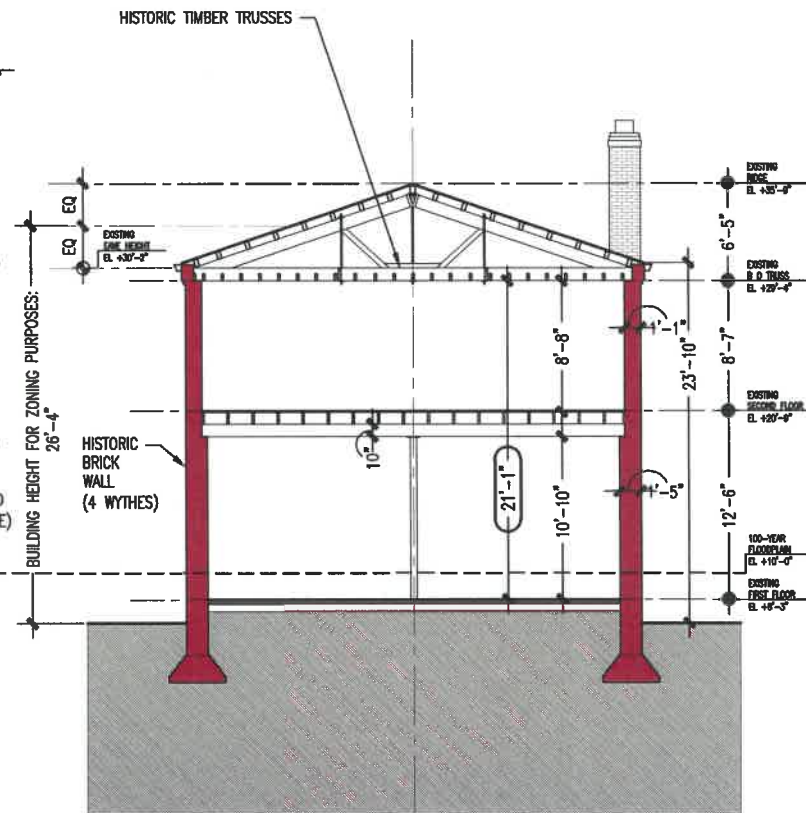
A27

1
A27 PROPOSED SECOND FLOOR PLAN
1/8"=1'-0"

NOTE:
THAT THE SPACING FROM THE TOP OF THE GROUND
FLOOR SLAB TO THE BOTTOM OF THE HISTORIC
TIMBER TRUSSES (21'-1") REMAINS CONSISTENT
FROM THE EXISTING AND PROPOSED.



2
A24 PROPOSED SECTION DIAGRAM
1/8"=1'-0"



1
A24 EXISTING SECTION DIAGRAM
1/8"=1'-0"

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DIAGRAMATIC
SECTIONS

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SHEET NO.

A24

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Sheet Title:

PROPOSED
ELEVATIONS

Graphic Scale:

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SHEET NO.

A33

