



CITY OF NEW YORK

MANHATTAN COMMUNITY BOARD FOUR

330 West 42nd Street, 26th floor New York, NY 10036
tel: 212-736-4536 fax: 212-947-9512
www.nyc.gov/mcb4

COREY JOHNSON
Chair

ROBERT J. BENFATTO, JR., ESQ.
District Manager

July 8, 2013

Dennis Rosen
Chairman
New York State Liquor Authority
80 S. Swan Street, 9th Floor
Albany, New York 12210

Re: GW Market LLC
550 W. 45th Street

Dear Chairman Rosen:

Manhattan Community Board 4 (MCB4) recommends denial of new restaurant license for GW Market LLC – 550 W. 45th Street unless the following attached stipulations, agreed to by the applicant, is part of the method of operation for this establishment with a capacity of 412, with 40 tables, 196 seats, 3 stand-up bars with 30 seats, and 58/44 seats with 21/14 tables outside the recessed/sidewalk.

A signed copy of the questionnaire with stipulations and community agreements and the most recent plans are enclosed.

Sincerely,

Corey Johnson
Chair

[signed 7/8/13]
Paul Seres
Co-Chair
Business License & Permits
Committee

[signed 7/8/13]
Lisa Daglian
Co-Chair
Business License & Permits
Committee

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT GW Market LLC		DOING BUSINESS AS (DBA) TBD		
STREET ADDRESS 550 W. 45th Street		CROSS STREETS 10th and 11th Avenue		
OWNER	NAME: Picket Realty Construction Consultants LLC	ATTORNEY	NAME: Terry Flynn, Esq.	
	PHONE: (212) 599-0520		PHONE: (718) 945-1000	
	FAX: (212) 599-0917		FAX: (718) 318-6162	
MANAGER	NAME: AvroKO Hospitality Group LLC	LANDLORD	NAME: 44th Street Development LLC	
	PHONE: (212) 254-0350		PHONE: (212) 599-0520	
	FAX:		FAX: (212) 599-0917	
DESCRIPTION OF BUSINESS				
Establishment Type:	<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization – Members Only) <input checked="" type="radio"/> Other (Explain): <u>Eatery (Restaurants/Market/Bar)</u>			
Method of Operation:	<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input checked="" type="radio"/> Cafe <input checked="" type="radio"/> Other (Explain): <u>Food Market and Food Court</u>			
License Type:	<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer			
APPLICATION TYPE <i>(check one)</i>	<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
		What is/was the name of establishment?	See attached.	
		What is/was the address of the establishment?		
		What were the dates the applicant was involved with this former premise?		
	<input type="radio"/> Transfer	What is the prior license #?		
		What is the expiration date on the prior license?		
		Are you making any alterations or operational changes?	<input type="radio"/> YES	<input type="radio"/> NO
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>		
	<input type="radio"/> Alteration	What is the current license #?		
		What is the expiration date on the current license?		
<i>Please describe the nature of the alterations and attach the plans</i>				

OPERATIONAL ISSUES

HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	6am-12am	6am-12am	6am-12am	6am-12am	6am-12am	6am-12am	6am-4am
	Music	12pm-12am	12pm-12am	12pm-12am	12pm-12am	12pm-12am	12pm-12am	12pm-4am
	Kitchen	6am-12am	6am-12am	6am-12am	6am-12am	6am-12am	6am-12am	6am-4am

12 AM
12 AM
12 AM

OCCUPANCY	INDOOR				BAR			OUTSIDE	
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables
	412	412	40	196	0	3	30	58/44	21/14

Necessar/
Sidewalk

How many floors are there? What is the capacity for each floor? (please respond in space provided)	<input checked="" type="radio"/> 1-2	<input type="radio"/> 3-4	<input type="radio"/> 5+
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)	YES	<input checked="" type="radio"/> NO	N/A
Will applicant have bottle service?	YES	<input checked="" type="radio"/> NO	N/A
Will you be hosting private parties and promotional events?	<input checked="" type="radio"/> YES	NO	N/A
Will outside promoters be used?	YES	<input checked="" type="radio"/> NO	N/A
Will the security plan submitted be implemented?	<input checked="" type="radio"/> YES	NO	N/A
Will State certified security personnel be used?	<input checked="" type="radio"/> YES	NO	N/A
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?	<input checked="" type="radio"/> YES	NO	N/A
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)	<input checked="" type="radio"/> YES	NO	N/A
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)	<input checked="" type="radio"/> YES	NO	N/A
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)	<input checked="" type="radio"/> YES	NO	N/A
Will applicant provide contact information to neighbors and respond to complaints that arise?	<input checked="" type="radio"/> YES	NO	N/A
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?	<input checked="" type="radio"/> YES	NO	N/A

If you plan to have music, what type(s)?

<input checked="" type="checkbox"/> BACKGROUND	<input type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ	Occasional live music at private events ending at 1am.
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BUILDING DESIGN

Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.	<input checked="" type="radio"/> YES	NO	N/A
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input checked="" type="radio"/> YES	NO	N/A
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)	<input checked="" type="radio"/> YES	NO	N/A

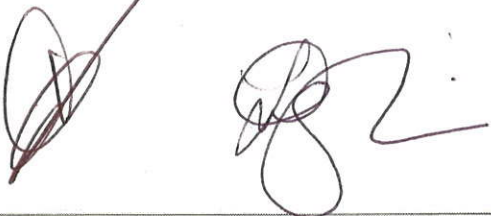
OUTDOOR ITEMS			
Will applicant use the rooftop, rear yard or any outdoor space?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	<input checked="" type="radio"/> YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A Hours permitted by sidewalk cafe rule.
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A

LOCATION & ZONING			
Primary Zoning District:	R10	Overlay (if Applicable):	C2-5
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A Clinton
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
Is the 500 Foot Rule or 200 Foot Rule Triggerred? If yes, which? Please attach a diagram of the establishments that triggers the rule.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A
Is a Public Assembly permit required?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A
Are your plans filed with DOB?	<input checked="" type="radio"/> YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
Adjacent Buildings	<input checked="" type="radio"/> Residential <input type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1		
	# 2		
	# 3		


ADDITIONAL INFORMATION: (Applicant Use)

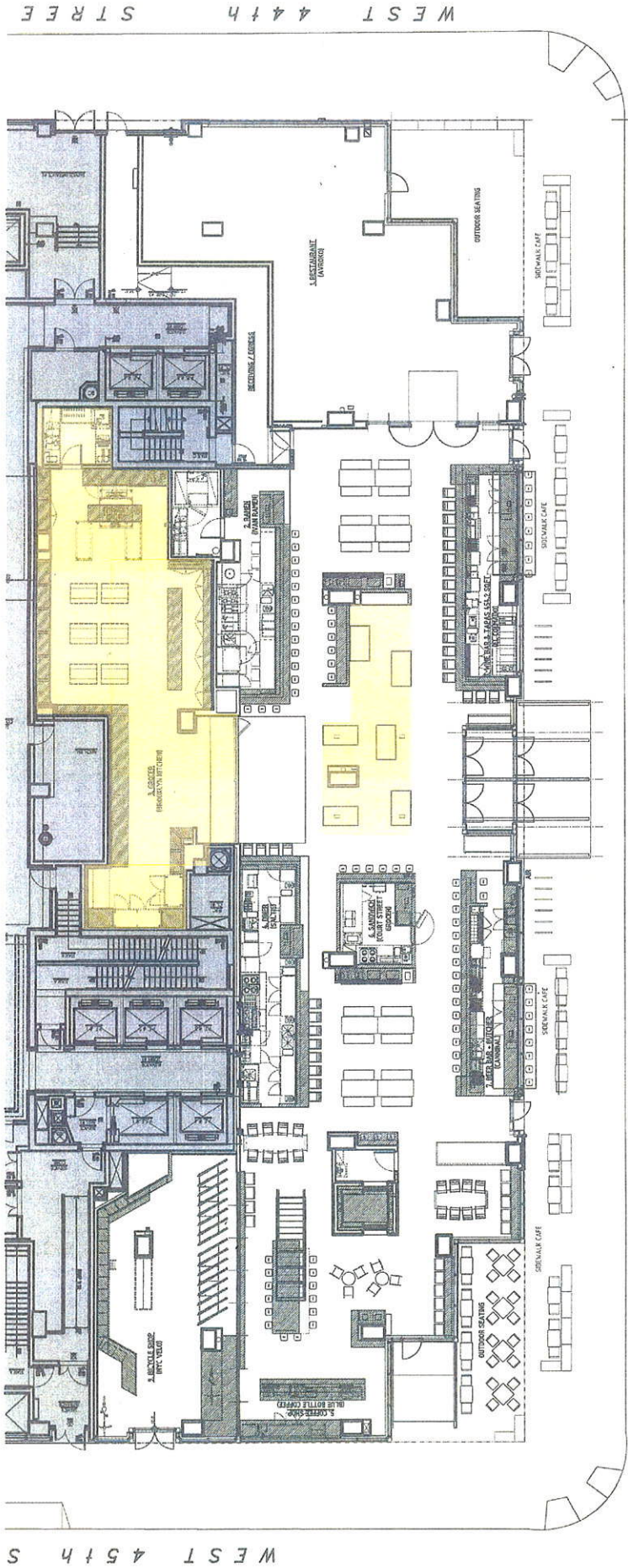
ADDITIONAL NOTES: (Office Use Only)

- Applicant agrees to monitor the number of patrons and add additional security each night as per the New York City Hospitality Alliance (NYHA) and NYPD Best Practices Guidelines as needed.
- Floor Plan include — 39 feet of grocery and — 39 feet of produce display that will not be occupied by tables, chairs or ban — Plans to be submitted by May 27th to EBD
- Signs outside exits and entrances will be placed stating to keep the noise down and to respect the neighbors



Melissa Panno

Manhattan Community Board 4 (MCB4) recommends:	<input type="radio"/> Approval <input type="radio"/> Denial unless all agreed to by applicant is part of the method of operation <input type="radio"/> Denial	
CB4 REPRESENTATIVES		
Nelly Gonzalez <i>CB4 Community Associate</i>	 Lisa DiGillan <i>CB4 BLP Committee Co-Chair</i>	 Paul Spies <i>CB4 BLP Committee Co-Chair</i>
APPLICANT AGREEMENT WITH THE COMMUNITY		
Pursuant to these stipulations, this applicant agrees to have these provisions incorporated in the method of operation of their liquor license. Additionally, the applicant agrees to the community agreements as the basis for the community supporting this application.		
SIGN HERE →	 SIGNATURE OF APPLICANT	DATE 5/14/13

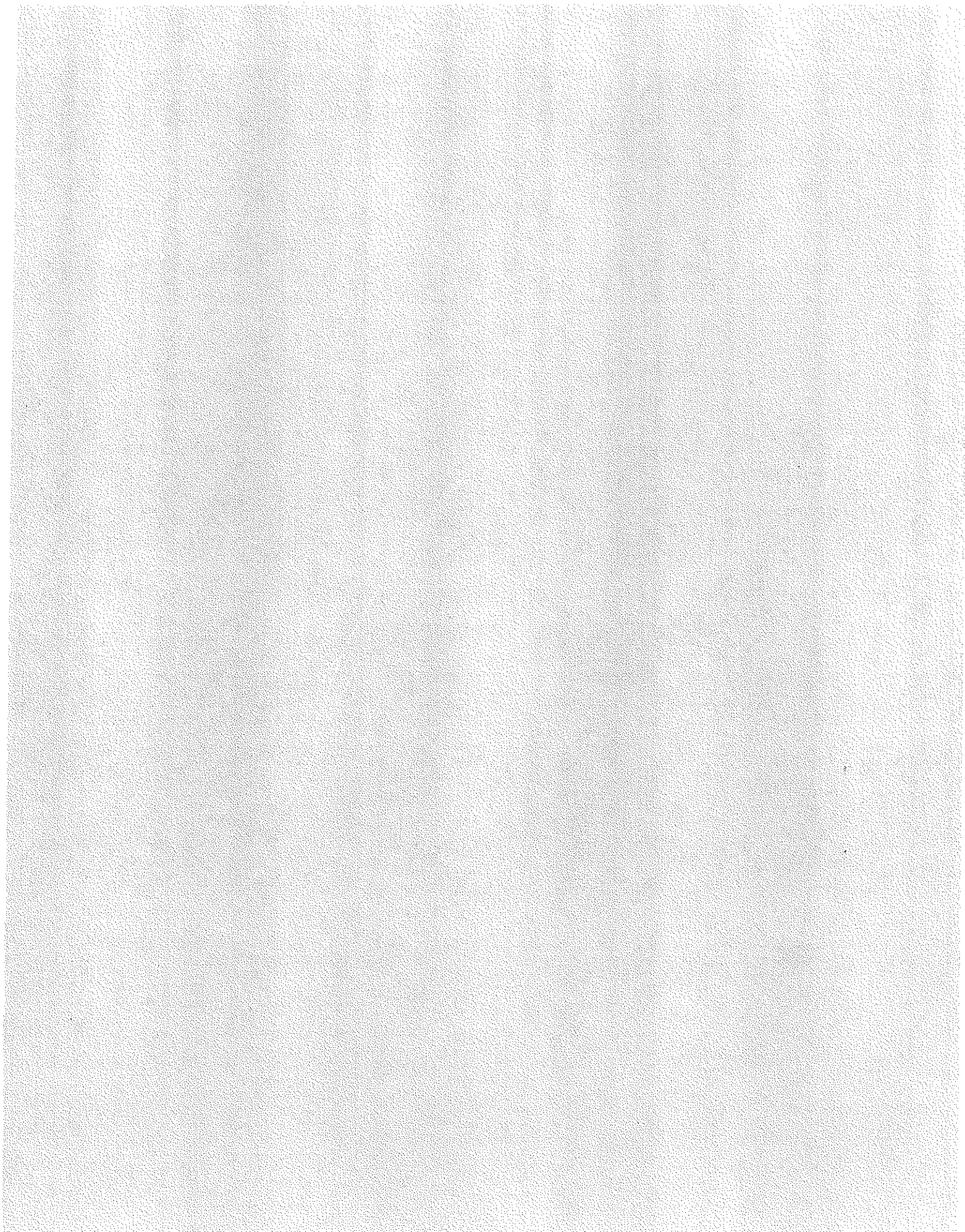


Highlighted floor area () allocated to **Brooklyn Kitchen**, which intends to sell a variety of groceries, fresh produce and cooking supplies. Specific items to be determined by vendor.
 Total area: 1,880 square feet.

11th AVENUE

WEST 45th STREET

WEST 44th STREET



GW Market LLC Licensees

1. **AvroKo Burger (License Agreement Executed)**
2. **Ivan Ramen (License Agreement Executed)**
3. **Brooklyn Kitchen (License Agreement Executed)**
4. **Saltie (License Agreement in Negotiations)**
5. **Blue Bottle Coffee (License Agreement in Negotiations)**
6. **Court Street Grocers (License Agreement Executed)**
7. **Cannibal (License Agreement in Negotiations)**
8. **El Comado (License Agreement in Negotiations)**

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AvroKo Burger (The Daily Refresher)

Bio: The AvroKO Hospitality Group is comprised of design and concept firm, AvroKO, partner Dan Rafalin, and chef Brad Farmerie. In addition to designing and owning four Manhattan venues, AvroKO has created numerous award-winning restaurant, residential, and retail spaces worldwide.

Other Restaurants:

Public

The Daily

Saxon and Parole

Madam Geneva

The Thomas

THE
Daily REFRESHER

BURGERS

HAMBURGER \$7
CHEESEBURGER \$8
BACON CHEESEBURGER \$9
TEXAS BURGER \$8
VEGGIE BURGER \$8

CHICKEN

BBQ CHICKEN SANDWICH \$8
CALIFORNIA CHICKEN SANDWICH \$8
SOUTHERN CHICKEN SANDWICH \$8

SALADS

COBB SALAD \$9
CHOPPED SALAD \$9

SIDES

FRIES \$3
SWEET POTATO FRIES \$3
ONION RINGS \$3

SWEETS

SHAKES & BOOZY SHAKES \$5/\$7
FLOATS \$5
SOFT SERVE \$3

BREAKFAST

BREAKFAST SANDWICH \$5
BREAKFAST TACOS \$5
HASHBROWNS \$3
COFFEE, TEA, JUICE \$2

BEVERAGE

SODAS \$2
COCKTAIL \$10
BEER \$7

2

Ivan Ramen

Bio: Ivan Orkin's story is great: an American chef with a high-end restaurant background picks up his family and moves to Tokyo in 2004 to learn about noodles. In 2007, Ivan Ramen opened its doors and was a near instant success with the locals—not an easy feat for a culture steeped in tradition. He's since opened a second location with a completely different menu. For his third restaurant, he has his sight set on New York, a city that, despite a huge interest in ramen and a growing base of great ramen-ya, is still only scratching the surface in terms of the breadth and diversity of the ramen you find in Japan. But it's Ivan's food that will be the real draw. "It's not just good, it's game-changingly fantastic," according to J. Kenji Lopez, Chief Creative Officer of Serious Eats. Since his return to New York Ivan has served his Ramen at Momofuku to sold out crowds in the East Village and served his version of Whole Pig in pork-master April Bloomfield's Breslin at the Ace Hotel. Ivan will not only bring an onslaught of PR to Gotham Market, he will also give the project credibility with hard-to-please foodies, writers and chefs of New York.

Other Restaurants:

2 Ivan Ramen's in Toykyo

Ivan Ramen NY, 25 Clinton

Ivan Ramen NYC Menu

Snacks

Crispy Fried Ramen with Chili Dust, Smoked Sea Salt and Kewpie Drizzle \$4
Seasonal Pickle Jar ,Shiso Spiked Vinegar, Japanese Sea Salt \$5
Chunks of Cabbage, White Sesame Oil, Toasted Sea Salt \$5
Baby Leaf Salad, Soft Tofu, Onsen Tamago and Artisanal Shoyu Dressing \$8
Slow Roasted Tomato and Fatty Pork Hand Roll \$7
Pork Belly, Pickled Plum, Wasabi Hand Roll \$7
Crispy Pork Belly Ends, Roasted Nori, Raw Farm Egg Over Rice \$7
Sweet Pickled and Shaved Daikon Salad w/ Spicy Dried Red Shrimp and Scallop XO Sauce \$8
Pink Shrimp Powder Dusted Fried Fish Cakes with Curried Kewpie Dipping Sauce \$8
Tokyo Style Crispy Fried Pork Meatballs with Bull Dog Tonkatsu Sauce \$8
Chilled Chicken and Cucumber Wontons with Japanese Chive Emulsion \$8
West Tokyo Fried Chicken, Japanese Chive, Ponzu and Wasabi Dressing \$8

Ramen

Ivan Ramen Classic Shio, 6 Minute Egg, Pork Belly \$14
Whole Chicken and Dashi Double Soup, Pork Fat, Schmaltz, Thin Rye Noodles

Ivan Ramen Classic Shoyu, 6 Minute Egg, Pork Belly \$14
Whole Chicken and Dashi Double Soup, Pork Fat and Schmaltz ,Thin Rye Noodles

Ago Dashi Ramen, 6 Minute Egg, Pork Belly \$16
Flying Fish Dashi, Schmaltz, Thin Rye Noodles

Vegetarian Ramen, 6 Minute Egg, Seasonal Vegetables \$14
Umami Rich Vegetarian Broth, Vegetable "Fat", Thin Rye Noodles

Roasted Garlic Maze Men, 6 Minute Egg Pork Belly \$14
Less Soup, Sweet Confit Garlic Puree, Ao Nori, Schmaltz

Spicy Chili Maze Men, 6 Minute Egg, Pork Belly \$14
Less Soup, Chipotle Chili and Vegetable, Shoyu, Schmaltz

Tonkotsu, Pork Fat, Bacon, and Triple Garlic Mazemen \$15
Pork Pork and Pork with Some Garlic, Thick Whole Wheat Noodles, Shoyu
Very Little Soup, Lots of Noodles and Meat, A Massive Umami Bomb

3

Court St Grocers

Bio: Matt Ross and Eric Finkelstein own Court Street Grocers. Court Street Grocers is a specialty food shop and casual restaurant in Brooklyn, NY. Matt grew up in Hunterdon county, NJ, got his bachelors degree in sculpture from Rhode Island School of Design, and a masters degree in food studies from NYU. Eric grew up in Queens, NY and also got a bachelors degree in sculpture from Rhode Island School of Design. Both Eric and Matt have spent the better part of the last decade working in food in the New York City area. Matt has worked at the Whitney Museum, Balducci's, Bedford Cheese Shop, and for Ross and Owren Caterers. Eric has worked for Ronnybrook Milk, Jean Georges, Orwasher's Bakery, Balducci's, and il laboratorio del gelato. Matt and Eric opened the first location of Court Street Grocers in November of 2010.

Court Street Grocers Menu

Breakfast sandwich-\$6.00

2 scrambled eggs
Cabot Cheddar Cheese
Arugula
on Ciabatta
+ Bacon \$1.00

Mr. Victor-\$7.00

2 scrambled eggs
Cabot Cheddar Cheese
Arugula
Sausage
on Ciabatta

Reuben-\$11.00

Short Ribs Corned in House
Kraut
Swiss
"Comeback" Sauce
on Orwasher's Wine Bread

Reuben Brocc - \$10.00

Roast Broccoli
Sauerkraut
Swiss
"Comeback" Sauce
on Orwasher's Wine Bread

Veg Classic – \$10.00

House Made Veggie Patty
American Cheese
"Comeback" Sauce
Red Onion
Pickles
Bibb Lettuce
on Seeded Brioche
+ Bacon + \$1

Turkey Club - \$14.00

Confit Dark Meat
Roast White Meat
Berkshire Bacon
Mayo
Lettuce
Triple Decker
on White Bread

Tuna Salad -\$8.00

Tuna Salad
Bibb Lettuce
on Brioche

4

Brooklyn Kitchen:

Bio: The Brooklyn Kitchen has become a culinary destination in a pretty unlikely location. Founded by the husband and wife team of Harry Rosenblum and Taylor Erkinen in 2006 as a cookware store, they offered a few classes a month out of their original corner storefront. The store moved in 2010 to a new space incorporating two teaching kitchens, a bountiful grocery department, and two levels of cookware, bakeware, tools and books. They've hosted thousands of classes and events, hosting notaries such as April Bloomfield, the Franks Falcinelli and Castronovo, Ted Allen, Johnny Iuzzini as well as hosting the filming of Bravo's Top Chef.

Brooklyn Kitchen Menu

Ingredient driven, minimally processed groceries and kitchen equipment. Cooking classes and demonstrations are also offered.

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Cannibal:

Bio: Located right next to Resto at 113 East 29th Street and designed by Hecho Inc, The Cannibal is beer & butcher shop. A café and retail shop by day (where you can lay your hands not only on some of the most delicious animal parts the city has to offer, but also non edible stuff like bike jerseys and other cycling gear) and charcuterie/ small plates joint by night, The Cannibal consists of a communal bar, a butcher counter with eight seats, (the best view in the house,) and an outdoor space, or garden if you will, with yet more seating.

The Beverage Program at The Cannibal has 450 beers from all over the world, with seven draught lines, wines and a very curated selection of digestifs.

So in short, The Cannibal is meat and beer with a smattering of cycling, it's your local, ride up, sit-in beer and butcher shop and is brought to you through the inspiration and by the good work of Messr Christian Pappanicholas ably abetted by one Preston Clark.

Oh, and the name? That comes from the Belgian Grand Tour Cyclist Eddie Merckx, who throughout the 60s and 70s was known simply as 'The Cannibal.'

The Cannibal

BEER & BUTCHER

CHARCUTERIE

PATES & TERRINES

LAMB RILLETTE
PICKLED CELERY 12

PIG'S HEAD TERRINE
PARSLEY PUREE 11

PORK LIVER MOUSSE
PICKLED TURNIPS 11

SMOKED BLUEFISH
BALTIC RYE, RED ONION, CHERVIL 13

SALUMI BOARD

SELECTION OF CURED MEATS,
PICKLED VEGETABLES 15

TARTARES

DARIO'S STEAK TARTARE:
LEMON, OLIVE OIL, SALT 16

LAMB TARTARE
RED ONION, CAPERS,
HARISSA AIOLI, EGG YOLK 16

BEEF HEART TARTARE
GARLIC MAYO, CAPERS, CORNICHON,
TOBACCO, CHIVES, PARMIGIANO,
CRISPY SHALLOTS 16

SAUSAGES

SMOKED KIELBASA, BACON & DILL
POTATOES, MUSTARD 11

MERGUEZ, WHEATBERRY,
GOLDEN RAISIN, YELLOW CURRY 11

RABBIT SAUSAGE
CARROT PUREE, CARROT TOPS 11

BOUDIN NOIR, ROASTED PLUMS,
PARSLEY, ONION 11

COUNTRY HAM BOARD

SELECTION OF THREE HAMS,
BISCUIT, HONEY 16

SMALL PLATES

HOUSE BEEF JERKY 6

NORTH CAROLINA PEANUTS 8

ANNA'S PRETZEL, YELLOW MUSTARD 5

ESCAROLE SALAD, STILTON, TOASTED PECANS,
RED WINE VINAIGRETTE 14

BRUSSEL SPROUT SALAD, RED ONION, PINE NUTS,
HARD EGG, ORANGE, DIJON VINAIGRETTE 13

SANDWICHES

GRILLED CHEESE
BACON, PORK BELLY, CHEDDAR, GRUYERE 12

CANNIBAL DOGS
BEEF & BEEF HEART RAGU, ONION, MUSTARD 14

PIGS HEAD CUBAN
PIGS HEAD, VERMONT HAM, PICKLES, GRUYERE 12

MEAT

BONE MARROW, PARSLEY, CAPERS, LEMON, RADISH 17

SLOW ROASTED HALF PIG'S HEAD (FOR TWO), GYRO STYLE (ALLOW 45 MIN) 65

STEAK DU JOUR (FOR TWO): "IT'S THE STEAK OF THE DAY" (ALLOW 45 MIN) MP

ROASTED LAMB NECK & RIB (FOR TWO), CALABRIAN CHILE SALSA VERDE (ALLOW 45 MIN) 60

CHEESE

3 FOR 12 / 5 FOR 15 / 7 FOR 18

DOUBLE CREAM BRIE, COW, FRANCE
JASPER HILL HARBISON, SOFT, COW, VERMONT
KEELEY'S, COW, NEW YORK
TICKLER CHEDDAR, COW, UK
PECORINO GINEPRO, HARD, SHEEP, ITALY
ROOMANO GOUDA, HARD, COW, HOLLAND
COLSTON BASSETT STILTON, BLEU, COW, UK

VEGETABLES & SIDES

5 EACH

BEETS, PISTACHIO PUREE, HORSERADISH YOGURT
CAULIFLOWER, PARMESAN REGGIANO, FRIED GARLIC
WHEATBERRY, GOLDEN RAISIN, YELLOW CURRY
ROASTED CARROTS, WHITE ANCHOVY
BROCCOLI RABE, GARLIC BREAD, PARMESAN CREAM

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES.
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

6

Saltie

Bio: Caroline Fidanza was the opening chef of acclaimed Williamsburg restaurants, Diner in 1999 and Marlow & Sons in 2004. Caroline is considered one of the pioneers of the Brooklyn restaurant scene both for elevating the idea of the neighborhood restaurant and as one of the first of her generation to promote an authentic commitment to the farm to table movement. She has influenced many of her peers in the borough and is viewed as one of the key figures in putting Brooklyn on the map (named one of the “Curators of the new Brooklyn” by NY Magazine in 2010). After working for over 10 years for the Diner/Marlow group, Caroline opened Saltie with her colleague Rebecca Collerton in the fall of 2009 to much anticipation by the New York press. Saltie has received glowing reviews, various nominations and awards for the *best of* in its category and became a neighborhood favorite the moment the door opened. With a commitment to cooking according to their own spirit, the team at Saltie understands that success does not follow trend but flows from the intention of doing what one believes in. Saltie, (as were Diner and Marlow & Sons) is a successful business, making a measurable profit in a space under 500 square feet while offering a reasonably priced, high quality product.

In addition to running the shop, Caroline wrote *Saltie, A Cookbook*, released in September 2012, which was featured in The New York Times, The Wall Street Journal, The Chicago Tribune and was a particular favorite of The Orlando Weekly. *Saltie*, has just been selected as an outstanding cookbook in Food and Wine’s upcoming *Best of the Best* issue.

SALTIE MENU

BREAKFAST/LUNCH

Oatmeal with dried fruits and nuts \$8

Granola with yogurt or milk \$8

Yogurt with fresh fruit \$8

Yogurt with salad (tomato salad/cucumber salad/beet salad) side of focaccia \$10

Ships Biscuit- soft scrambled egg, fresh ricotta, focaccia \$10

Scrambled eggs and salad greens \$12

Kedgerree- Curried rice with smoked fish, yogurt and hard boiled egg \$12

Egg Fried Rice with salsa rojas or verde \$11

BASICS

Potato Tortilla with pimenton aioli \$8

Scuttlebutt salad – beets, feta, hard-boiled egg, cucumber, olives, capes, herbs \$12

Canned Sardines with pickled egg and salsa verde, toast \$12

Chicken liver pate, toast \$10

Fried whitefish with curry sauce \$12

WINTER

Cock-a-Leekie- Chicken, leek and prune soup \$12

Ribollitta- Italian bean, cabbage, kale, tomato, bread stew \$10

Beef shin soup with farro, carrots, radishes and herbs \$15

Fish Chowder \$18

Rabbit Stew \$16

Orange salad with ricotta and focaccia \$10

Salade Rapide- raw salad of winter vegetables: beet, carrot, radish w/pistachio vinaigrette \$10

SPRING

Succotash of spring vegetables with braised lamb \$15

Rice salad with Israeli Meatballs \$18

Pork Schnitzel with pickled ramps and spring greens \$18

Romaine, Radish and Anchovy salad \$10

Butter lettuce with scallions and green goddess dressing \$10

Spring Onions and mayonnaise on focaccia \$8

Radishes with chive butter and sea salt, focaccia \$8

SUMMER

Tomato Panzanella (bread salad) \$10

Peach and red onion salad with basil \$10

Bluefish with fresh shell beans \$18

Fluke with summer succotash \$18

Bowl of clams \$14

Roasted eggplant with lemon, tahini and sesame seeds \$10

Cucumber soup \$10

FALL

Pork Rillons with salsa verde \$10

Squid with pimenton aioli \$12

Clams

Curried lentil soup with rice and yogurt \$10

Schnitzel of pork or chicken with anchovy and fried egg \$18

Sweet and sour squash with kale \$10

DESSERTS

Summer Trifle \$8

Chocolate mousse \$6

Fruit Galettes \$6

English puddings: Sticky Toffee \$6, Eaton Mess \$8, Eccles Cake \$5

Pots de crème \$8

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Blue Bottle Coffee

Bio: The story of Blue Bottle Coffee

In the late 1600s, the Turkish army swept across much of Eastern and Central Europe, arriving at Vienna in 1683. Besieged and desperate, the Viennese needed an emissary who could pass through Turkish lines to get a message to the nearby Polish troops. Franz George Kolshitsky, who spoke Turkish and Arabic, took on the assignment disguised in a Turkish uniform. After many perilous close calls, Kolshitsky completed his valiant deed, returning to give the Viennese the news of the Poles' imminent rescue of their city. On September 13, the Turks were repelled from Vienna, leaving everything they brought: camels, tents, honey, and strange bags of beans which were thought to be camel feed. Kolshitsky, having lived in the Arab world for several years, knew these were bags of coffee. Using the money bestowed on him by the mayor of Vienna for his heroic deed, Kolshitsky bought the Turks' coffee, opened Central Europe's first coffee house (The Blue Bottle), and brought coffee to a grateful Vienna.

319 years later, in Oakland, California, a slightly disaffected freelance musician and coffee lunatic, weary of the grande eggnog latte and the double skim pumpkin-pie macchiato decides to open a roaster for people who are clamoring for the actual taste of freshly roasted coffee. Using a miniscule six-pound batch roaster, he makes an historic vow: "I will only sell coffee less than 48 hours out of the roaster to my customers, so they may enjoy coffee at its peak of flavor. I will only use the finest organic, and pesticide-free, shade-grown beans." In honor of Kolshitsky's heroics, he names his business The Blue Bottle Coffee Company, and begins another chapter in the history of superlative coffee.

Now, a few years later, thanks to the enthusiastic support of many loyal customers, Blue Bottle Coffee has grown to a small network of cafes, wholesale partners, an espresso cart, a coffee kiosk, and some vintage German coffee roasters. We are still united by the simple purpose of getting great coffee to everyone who asks for it.

Improbably and delightfully, there are several dozen of us now. We roast coffee on vintage gear, put it in compostable bags, and still get it to our customers within 48 hours. We roast great coffee on two coasts, we make great drinks, we clean up after ourselves, we bake cookies, we type up invoices, we get change at the bank, we say please and thank you. We offer the elderly and pregnant our seats on the bus and brush and floss daily. We look forward to seeing you soon.

Blue Bottle Coffee Bar

<p style="text-align: center;">Strada <i>Hayes Valley Espresso</i></p>	Espresso	2.90
	Macchiato	3.50
	Cappuccino	3.75
	Caffé Latte	4.25
	Caffé Mocha	5

<p style="text-align: center;">Drip Coffee <i>Individually Prepared</i></p>	Blend (Three Africans)	2.90
	Plan de la Batea – Alicia <small>(A.B.S., El Salvador)</small>	4
	<i>au lait</i>	add 1.00

<p style="text-align: center;">Iced Coffee <i>Cold-brewed</i></p>	New Orleans <small>served with milk and slightly sweet</small>	4
	Single Origin <small>served black</small>	4.25

<p style="text-align: center;">Not Coffee</p>	Hot Chocolate	3.5
	Fuji Apple Juice <small>Red Jacket Orchards</small>	3
	San Benedetto water <small>sparkling or still</small>	3

House-Made Pastries

Double Chocolate Cookie	\$2.25
Saffron Vanilla Snickerdoodle	\$2
Olive Oil Rosemary Shortbread	\$1.5
Fennel Parmesan Shortbread	\$1.5
Seasonal Fruit Buckle	\$3.5
Pecan Walnut Granola	\$3.5

We serve Battenkill Valley Creamery milk
and Mast Brothers Chocolate

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El Comado:

Bio: Colmena Hospitality Group, LLC ("CHG") was established in 2010 by celebrated chef Seamus Mullen with a simple goal in mind: to create indelible and exceptional culinary experiences through great people, great food and great hospitality.

Together with his brother Nils Mellquist, and years of their combined experience in the restaurant and financial industries, the pair opened Tertulia in August 2011 to glowing reviews, including 2-stars from The New York Times, 3-stars from New York Magazine, and was named the #1 Best New Restaurant by Bloomberg.com. In 2012, Chef Mullen was named "Chef of the Year" by Time Out New York and Tertulia was a finalist for a coveted James Beard Foundation Award for Best New Restaurant in the nation. Most recently, Chef Mullen was named a semi-finalist for a James Beard Foundation Award for Best Chef: New York City.

Built upon a winning formula of culinary innovation, business expertise, and a true love for hospitality, we are well-versed in managing all aspects of the business. CHG is now a full-service management company that owns and operates independent restaurant concepts, and forms strategic partnerships with likeminded brands and operators.

El Comado Food Concept:

The food at El Colmado will be classic Spanish tapas at its very best. Guests sit at the marble kitchen counter in front of an open kitchen where the tapas chefs prepare all the dishes. In addition to menus, the day's offerings will be displayed prominently on chalkboards, and organized into 2 categories:

- Mordiscos Small, bite-sized snacks to whet the appetite: deviled eggs, mini bocadillos, and delicious things on toast, many of which prominently displayed in glass cases along the bar
- Tapas Small plates, slightly larger and more easily shared.; quickly prepared á la minute.

In addition, in the spirit of these Spanish gourmet shops, El Colmado will prepare its own canned products, such as house-canned tuna, sardines, and anchovies, in El Colmado-branded tins and jars, creating a "DIY"-style experience. For example, guests might order a tin of house-preserved anchovies, served in the can with a selection of condiments for them to assemble themselves. The beverage program will include a curated list of cocktails, sangria, beer, wine and sherry, designed by us and executed by one of the preferred liquor outlets within the market.

EL COLMADO: SAMPLE MENU

mordiscos ~ snacks

pan con tomate - 7

GRILLED BREAD, GARLIC, TOMATO, OLIVE OIL

croqueta de anguila - 4

SMOKED EEL CROQUETTE, EGG YOLK SABAYON, FRESH
HORSERADISH

queso marinado - 5

SMOKED IDIAZÁBAL CHEESE, OLIVE OIL, GUINDILLA, ROSEMARY

huevo al diablo - 3

DEVILED EGG, SMOKED BACALAO, ROASTED PEPPER

galletas con mantequilla - 4

SPELT CRACKERS AND SMOKED GOAT BUTTER

mini bocadillo de calamar - 6

FINGER SANDWICH OF CRISPY SQUID, PIPARRAS AND LIME ALL I
OLI, CILANTRO

atún marinado - 7

MARINATED RAW TUNA, CAPERBERRIES, CITRUS, CRISPY FARRO

tosta de anchoa y huevo - 7

SPELT CRISP, CANTABRIAN ANCHOVY, SOFT EGG

tapas

ración jamón ibérico de bellota - 23

CINCO JOTAS IBÉRICO DE BELLOTA HAM, HAND-CUT

ración jamón serrano - 13

SERRANO HAM, AGED 18 MONTHS

tomates marinados - 10

MARINATED HEIRLOOM TOMATOES, SMOKED BURRATA,
WATERMELON

guisantes lágrimas - 10

SUGAR SNAP PEAS, FRESH SHEEP'S CHEESE, MINT

cogollos - 9

GRILLED ROMAINE HEARTS, BUTTERMILK AND ANCHOVY
VINAIGRETTE

berenjenas - 13

CRISPY FAIRY TALE EGGPLANT, ALMOND ROMESCO, YOGURT

alcachofas - 12

BABY ARTICHOKE FRIED IN OLIVE OIL, SAGE, LEMON,
BUTTERMILK AND GARLIC VINAIGRETTE

lata de ventresca - 16

HOUSE-CANNED TUNA BELLY, CAPERS, MOSTARDA

lata de mejillones - 13

HOUSE-CANNED SMOKED MUSSELS, PICKLED SHALLOTS,
CRÈME FRAÎCHE

lata de anchoas - 14

HOUSE-CANNED ANCHOVIES, SMOKED BUTTER, PICKLED
PEPPERS

langostino - 7/pc

GRILLED MEDITERRANEAN PRAWN, FENNEL ALL I OLI

gambas al ajillo - 12

RUBY RED SHRIMP, GARLIC, GUINDILLA, OLIVE OIL

arroz negro - 12

BLACK RICE, SEPIA, UNI

tallarines y jamón - 11

STEAMED MANILA CLAMS, SERRANO HAM, WHITE BEANS

chanquetes fritos - 10

CRISPY WHITING FRIED IN OLIVE OIL, SAFFRON ALL I OLI

pulpo a la brasa - 13

GRILLED OCTOPUS, MARINATED POTATOES, SPICY OLIVADA

albóndigas - 12

PORK AND VEAL MEATBALLS, RUSTIC TOMATO, FRESH RICOTTA

alitas de pollo - 9

CRISPY CHICKEN WINGS, MOJO PICÓN, CELERY ROOT, CRÈME
FRAÎCHE

bistec al minuto - 13

GRILLED SKIRT STEAK, SUNCHOKE HASH, SALSA VERDE,
FRESH OLIVE