APPLICATION

SPECIAL USE PERMIT

SPECIAL USE PERMIT # 2012-0015

PROPERTY LOCATION: 108 N. Columbus, Street, Alexandria, VA 22314

TAX MAP REFERENCE: 064/04 13 24 **ZONE:** CD

APPLICANT:
Name: MCW Ventures, Inc
Address: 115 Prince Street, Alexandria, VA 22314

PROPOSED USE: Special Use Permit to operate a restaurant.

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[x] **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.

[x] **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.

[x] **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.

[x] **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.

MCW Ventures, Inc / Michael Morehouse		2/21/2012
Print Name of Applicant or Agent	Signature	Date
115 Prince Street	**571-276-9356**	
Mailing/Street Address	Telephone #	Fax #
Alexandria, VA **22314**	**morehous@mcwventures.com**	
City and State Zip Code	Email address	

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

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

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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.

[x] **Required floor plan and plot/site plan attached.**

[ ] **Requesting a waiver. See attached written request.**

2. The applicant is the *(check one):*
[ ] Owner
[X] Contract Purchaser
[ ] Lessee or
[ ] Other: _____ of the subject property.

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

MCW Ventures, Inc. is a Virginia corporation. Michael Morehouse is the only person owning an interest in excess of ten (10%) percent of MCW Ventures, Inc. Mr. Morehouse's address is 115 Prince Street, Alexandria, Virginia 22314.

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PROPERTY OWNER'S AUTHORIZATION

As the property owner of 108 N. Columbus Street, Alexandria, VA 22314, I hereby grant the applicant authorization to apply for the Half Full Wine Bar and Café use as described in this application.

Name: JOHN R. KEEGAN
Please Print

Phone: 703-683-1813

Address: 108 N. COLUMBUS ST

Email: JOHNRKEEGAN@VOYIZON.Net

Signature:

Date: 2/15/2012

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OWNERSHIP AND DISCLOSURE STATEMENT

Use additional sheets if necessary

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

Name	Address	Percent of Ownership
1. MCW VENTURES, INC Michael Morehouse	115 Prince Street Alexandria, VA 22314	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 108 N. Columbus St, Alexandria, VA 22314, unless the entity is a corporation or partnership, in which case identify each owner of more than ten percent. The term ownership interest shall include any legal or equitable interest held at the time of the application in the real property which is the subject of the application.

Name	Address	Percent of Ownership
1. MCW VENTURES, INC Michael Morehouse	115 Prince Street Alexandria, VA 22314	100%
2.		
3.		

3. Business or Financial Relationships. Each person or entity listed above (1 and 2), with an ownership interest in the applicant or in the subject property is required to disclose **any** business or financial relationship, as defined by Section 11-350 of the Zoning Ordinance, existing at the time of this application, or within the12-month period prior to the submission of this application with any member of the Alexandria City Council, Planning Commission, Board of Zoning Appeals or either Boards of Architectural Review.

Name of person or entity	Relationship as defined by Section 11-350 of the Zoning Ordinance	Member of the Approving Body (i.e. City Council, Planning Commission, etc.)
1. Michael Morehouse MCW Ventures, Inc.	None	Planning Commission City Council, Board of Architectural Review
2.		
3.		

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

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

2/21	MICHAEL MOREHOUSE	
Date	Printed Name	Signature

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OWNERSHIP AND DISCLOSURE STATEMENT

Use additional sheets if necessary

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

Name	Address	Percent of Ownership
1. John R. Keegan	108 N. Columbus Street Alexandria, VA 22314	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 108 N. Columbus St, Alexandria, VA 22314, unless the entity is a corporation or partnership, in which case identify each owner of more than ten percent. The term ownership interest shall include any legal or equitable interest held at the time of the application in the real property which is the subject of the application.

Name	Address	Percent of Ownership
1. John R. Keegan	108 N. Columbus Street Alexandria, VA 22314	100%
2.		
3.		

3. Business or Financial Relationships. Each person or entity listed above (1 and 2), with an ownership interest in the applicant or in the subject property is required to disclose any business or financial relationship, as defined by Section 11-350 of the Zoning Ordinance, existing at the time of this application, or within the12-month period prior to the submission of this application with any member of the Alexandria City Council, Planning Commission, Board of Zoning Appeals or either Boards of Architectural Review.

Name of person or entity	Relationship as defined by Section 11-350 of the Zoning Ordinance	Member of the Approving Body (i.e. City Council, Planning Commission, etc.)
1. John R. Keegan	None	Planning Commission City Council, Board of Architectural Review
2.		
3.		

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

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

2/21/12 John R. Keegan

Date Printed Name Signature

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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

[**X**] 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.)

MCW Ventures, Inc., a Virginia corporation is requesting a special use permit to open and operate "Half Full;" a gourmet café and wine bar at 108 N. Columbus Street.

Half Full will serve delicious homemade creations, using fresh, organic, humane, ingredients wherever feasible for personal pizzas, salads, charcuterie and sweets. The atmosphere will embody the concept of optimism (the glass is half full!) yet, be a sophisticated gathering place for old friends and new, to enjoy a glass of fine wine and even pair a fine wine with a chocolate confection. The Half Full concept combines a wonderful selection of wines, artisan beers, creative and healthy food with a positive, warm atmosphere. We are very excited to bring this type of dining venue to this area of Old Town as it will attract visitors, tourists, employees from nearby streets, the courthouse lunch patrons, as well as the local residents all of which are in walking distance to this lovely location. MCW Ventures owner, Mr. Morehouse, is an Old Town resident who lives on the historic street of Captain's Row. One of his goals is to ensure that there is a place that local residents can feel "at home".

Half Full also embodies a unique combination of self-service and wait-staff service to patrons so that the customers feel like part of the experience versus sitting at a table waiting for someone to show up. This creates a more "team" oriented and warm environment, where patrons feel like regulars and where wait staff help each other to achieve goals as a group. There is also carry-out order service where pick up can be arranged by calling ahead. Aside from creating a unique dining experience, the owner is committed to ensuring the sanctity and integrity of the environment through their commitment to recycling, humane food sources, and the integrity of their employees. In fact, the MCW Venture's mission statement is: "We Take Care of the Environment, We Take Care of Our People, and We Want to Take Care of You". This is more than a restaurant – it is an experience.

MCW Ventures considers the advent of Half Full to be a rewarding experience – creating both an optimistic yet sophisticated café while creating employment opportunities and becoming an active and contributing member to the Old Town business community.

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USE CHARACTERISTICS

4. The proposed special use permit request is for *(check one)*:
   [x] 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 Half Full will have approximately 200-300 patrons. Patrons will consist primarily of nearby residents, employees of nearby businesses, shoppers and visitors to the Old and Historic District of Alexandria.

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

   Approximately twenty (20) individuals will be employed on a full or part time basis working in shifts. The anticipated maximum number of employees on site at any one time is eight (8) during the day time hours and eight (8) at night.

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

Day:	Hours:
Sunday through Wednesday	**10:00 am – 11:00 pm**
Thursday through Saturday	**10:00 am – 12:00 am**

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

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

   We do not anticipate any unusual or "out of the ordinary" noises from equipment or patrons. Noise levels will not exceed permitted levels under the Alexandria Zoning Ordinance.

   A. How will the noise be controlled?

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

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

Our kitchen will be utilizing electric ovens and ranges. We will be using industry standard and compliant venting systems. As a result of our equipment choices and the menu we will be offering we do not anticipate excessive (if any) smoke to be generated by our operation nor do we expect to introduce any new odors into the surrounding environment.

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)

Glass, cardboard, paper, tin cans, organic materials (food). We expect that a majority of our trash will be recycled.

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

We are estimating approximately 2-3 bags of trash/recycling being produced each day, each bag weighing approximately 30 – 40 pounds.

C. How often will trash be collected?

Currently we are planning for trashed to be picked up three (3) times per week.

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

A special enclosed area to the rear of the private driveway will store sealed trash containers and will be routinely monitored by the employees for debris. The front of the establishment will also be monitored by a designated employee and any trash will be immediately removed regardless of its origin.

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

[ ] Yes. [X] No

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

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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. [X] No.

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

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

Safety training will be provided to all employees. The restaurant will be configured with the appropriate medical supplies (emergency kits) to handle any minor medical needs.

ALCOHOL SALES

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

[X] 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 Applicant proposes to sell alcohol for on-site consumption. The Applicant also proposes to sell alcohol for off-site consumption in conjunction with take-out food orders. The Applicant will obtain the required ABC license.

PARKING A ND ACCESS REQUIREMENTS

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

N/A Standard spaces
N/A Compact spaces
N/A Handicapped accessible spaces.
N/A Other.

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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?

Not Applicable.

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

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

[ ] Parking reduction requested; see attached supplemental form

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

NONE. Exempt pursuant to Alexandria Zoning Ordinance §8-200(B)(5).

A. How many loading spaces are available for the use? **None**

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

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B. Where are off-street loading facilities located?

~~Private Driveway~~. Part of private drive way would be used for loading (deliveries).

C. During what hours of the day do you expect loading/unloading operations to occur?

Loading is expected to occur between 7:00 am and 4:00 pm; Monday through Saturday. If possible we will schedule loading in the early part of the morning (i.e 7:00am – 10:00am).

D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?

Three to Four times per week Monday through Saturday.

16. Is street access to the subject property adequate or are any street improvements, such as a new turning lane, necessary to minimize impacts on traffic flow?

Street access to the property is adequate.

SITE CHARACTERISTICS

17. Will the proposed uses be located in an existing building? [X] Yes [ ] No

Do you propose to construct an addition to the building? [ ] Yes [X] No

How large will the addition be? _____ square feet.

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

2,072 sq. ft. (existing) + _____ sq. ft. (addition if any) = **2,072** sq. ft. (total)

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

[X] 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

Special Use Permit # 2012-0015

SUPPLEMENTAL INFORMATION FOR RESTAURANTS IN OLD TOWN

CRITERIA TO BE USED TO EVALUATE NEW OR EXPANDED RESTAURANTS ADOPTED BY CITY COUNCIL BY RESOLUTION, NOVEMBER 13, 1993

Parking

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

   A. The parking demand generated by the proposed restaurant.
   B.. 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.
   C. How employees who drive will be accommodated off the street at least in the evenings and on weekends.
   D. The predicted impact of the restaurant on the parking supply at the evening peak, weekend peak, and daytime peak.
   E. 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.

2. Additionally, please answer the following:

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

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

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

Litter

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

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

   94 Maximum number of patron dining seats (*includes up to 28 outside seating*)
   6 Maximum number of patron bar seats
   <5 Maximum number of standing patrons
   105 Maximum number of patrons

2. 12 Maximum number of employees by hour at any one time

3. Hours of operation:
   (check one)

   _____ Closes by 8:00 P.M.
   _____ Closes after 8:00 P.M. but by 10:00 P.M.
   X Closes after 10:00 P.M. but by Midnight
   _____ Closes after Midnight

   [Closing time means when the restaurant is empty of patrons.]

4. Alcohol Consumption:

   (Check one)

   _____ High ratio of alcohol to food
   X Balance between alcohol and food
   _____ Low ratio of alcohol to food

6/97 p:\zoning\pc-appl\forms\supresta

Special Use Permit # 2012-0015

RESTAURANT SUPPLEMENTAL APPLICATION

All applicants requesting special use permit approval for restaurants shall complete the following section. Applicants requesting approval of a special use permit for a restaurant in Old Town shall complete the SUPPLEMENTAL INFORMATION FOR RESTAURANTS IN OLD TOWN section and submit the required parking management plan and litter reduction plan.

Please provide the following information:

1. How many seats are proposed?

   At tables: **59 (inside) up to 28 (outside)** At a bar: **6** Total number proposed: **93**

2. Will the restaurant offer any of the following?

   X alcoholic beverages X beer and wine (on-premises)

   X beer and wine (off-premises)

3. Please describe the type of food that will be served:
   We will be serving handmade gourmet pizzas, gourmet salads, charcuterie and a selection of hisland deserts.

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

   X table service X bar X carry-out ___ delivery

5. If delivery service is proposed, how many vehicles do you anticipate? _____

   Will delivery drivers use their own vehicles? _____ Yes. ____ No.

6. Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)? _____ Yes. X No.

   If yes, please describe:

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City of Alexandria

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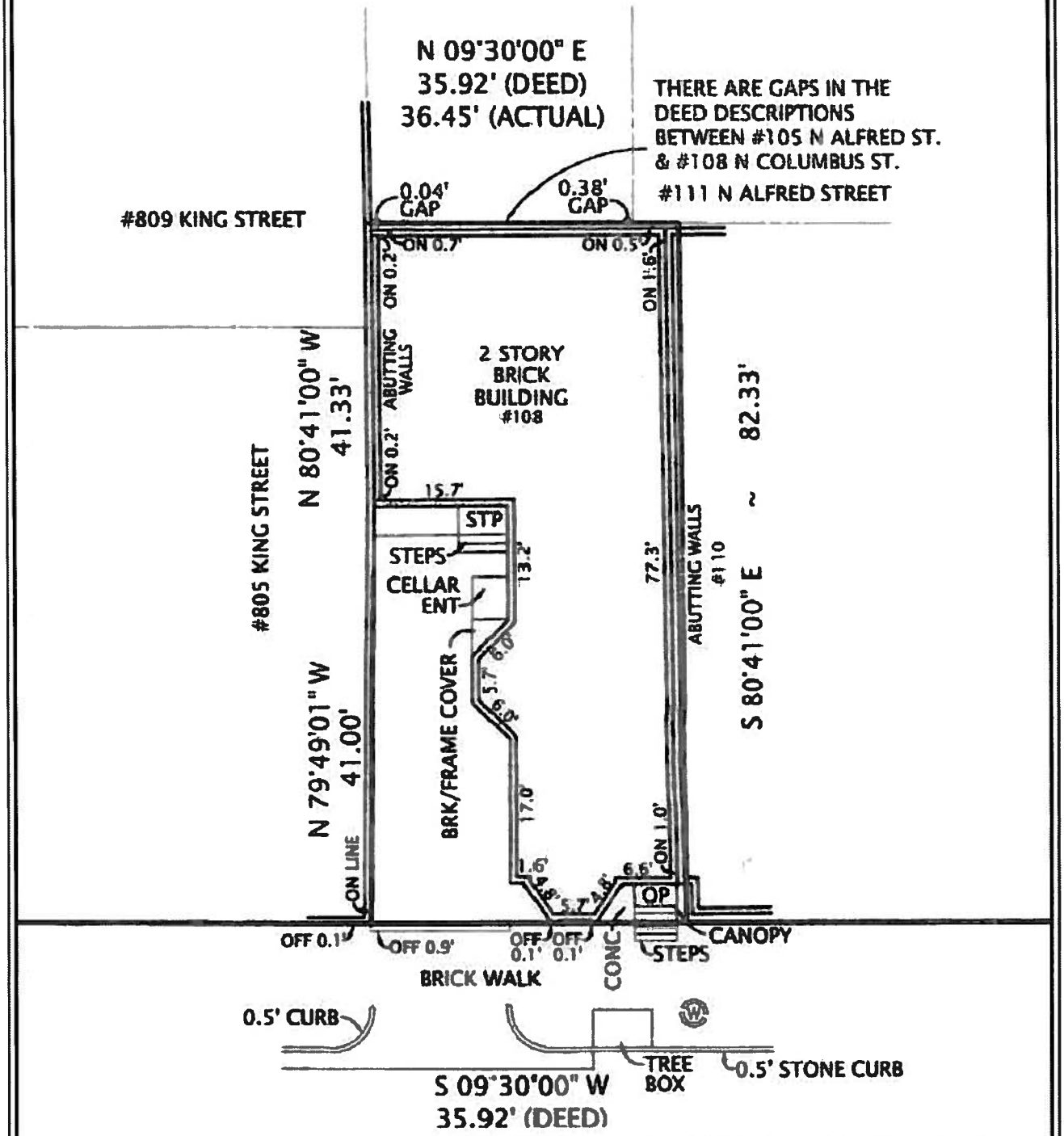

SHEET NUMBER	PROJECT NUMBER	PROJECT TITLE
C1.0	12-002	108 NORTH COLUMBUS STREET
	DATE 02-21-2012	SHEET TITLE PARCEL PLOT PLAN

BA BECKMANN ARCHITECTS

ALEXANDRIA OFFICE
911 King Street, Alexandria, Virginia 22314 ph: 571-327-1723 fx: 703-548-4305

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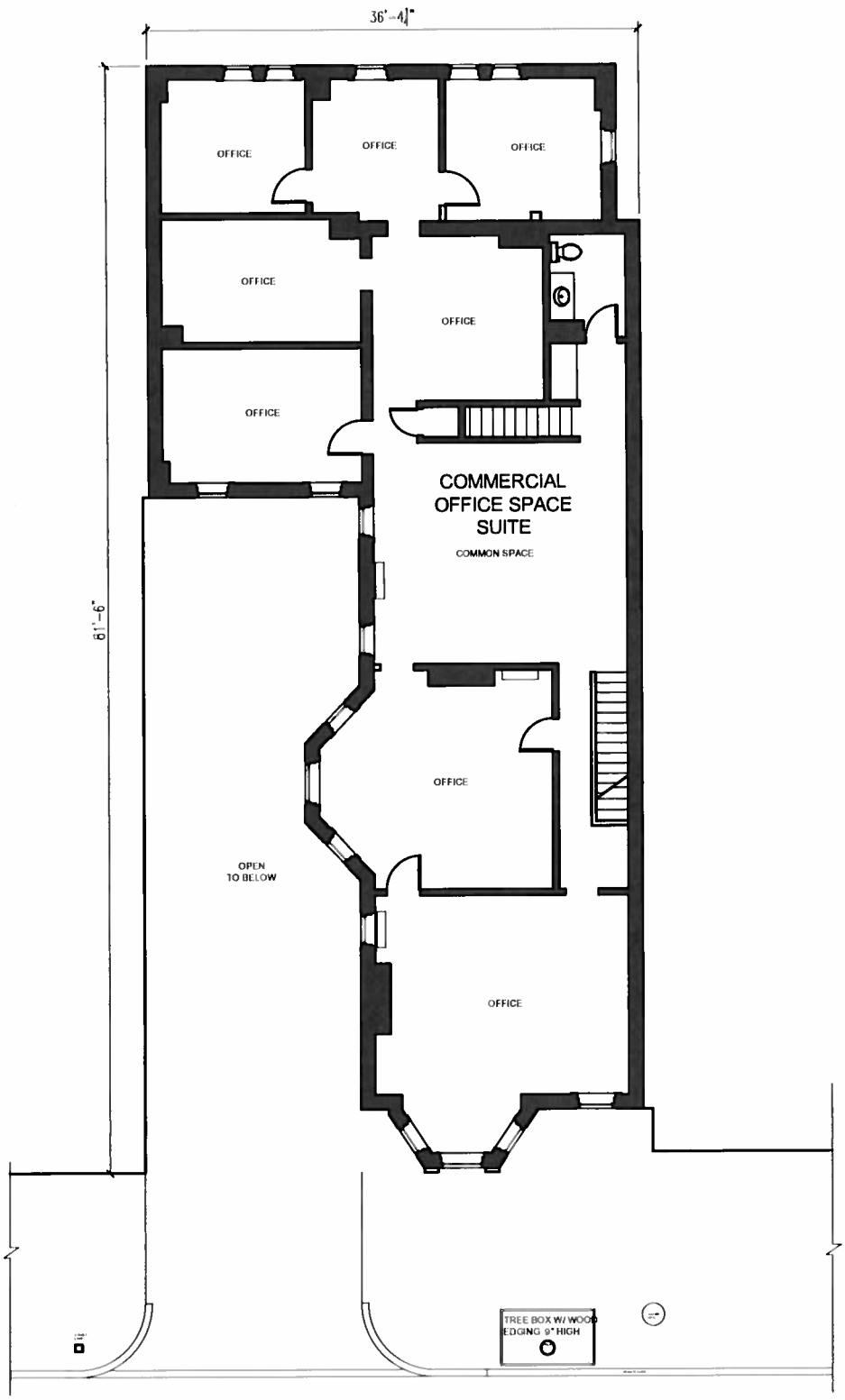

NORTH COLUMBUS STREET

0 4' 8' 16'

SCALE: 1/8" = 1'-0"

SHEET NUMBER	PROJECT NUMBER	PROJECT TITLE
A2.2	12-002	108 NORTH COLUMBUS STREET
	DATE 02-21-2012	SHEET TITLE SECOND FLOOR CONCEPT PLAN

BA
BECKMANN ARCHITECTS

ALEXANDRIA OFFICE
911 King Street, Alexandria, Virginia 22314 ph: 571-327-1723 fx: 703-548-4305

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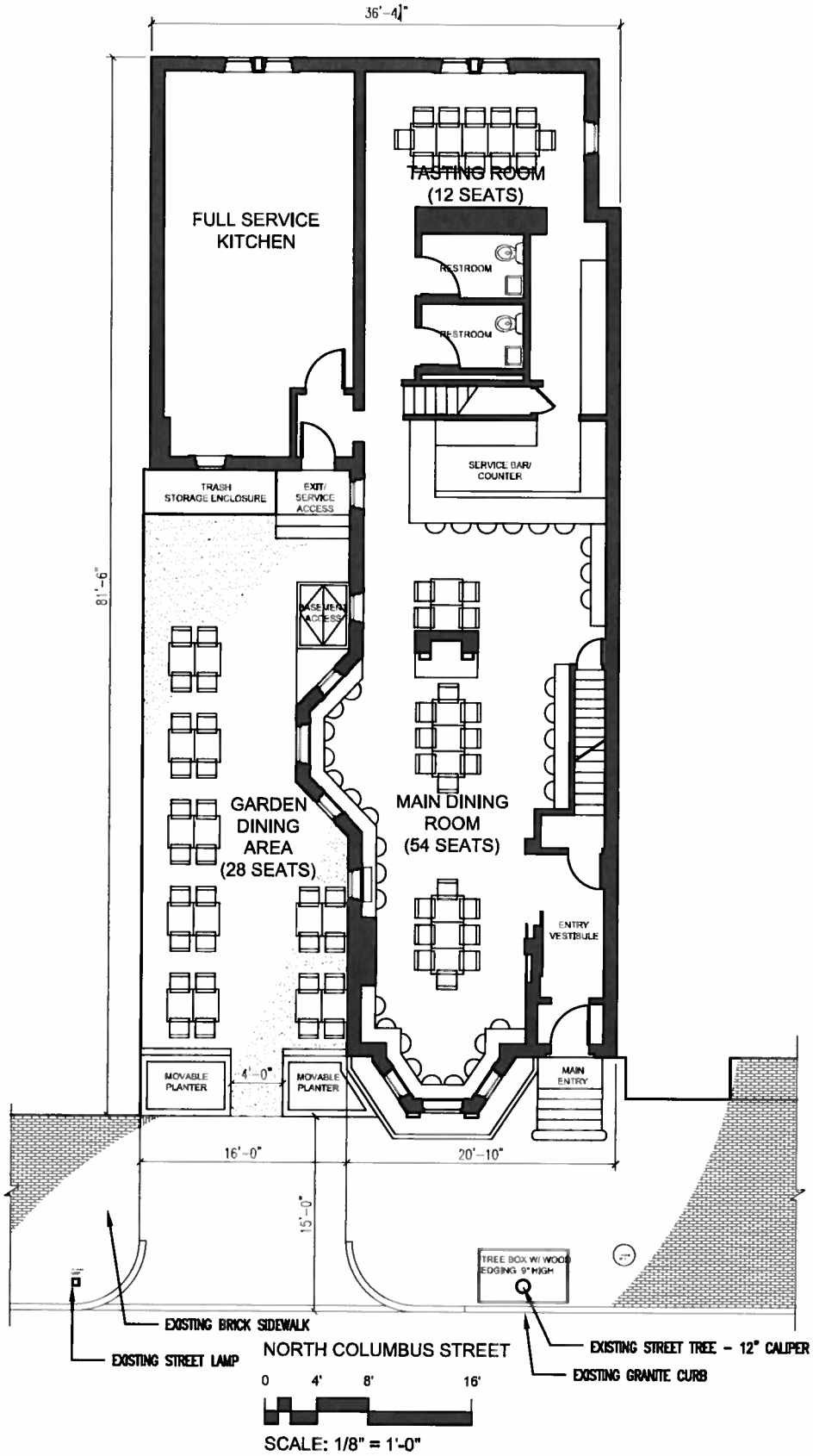
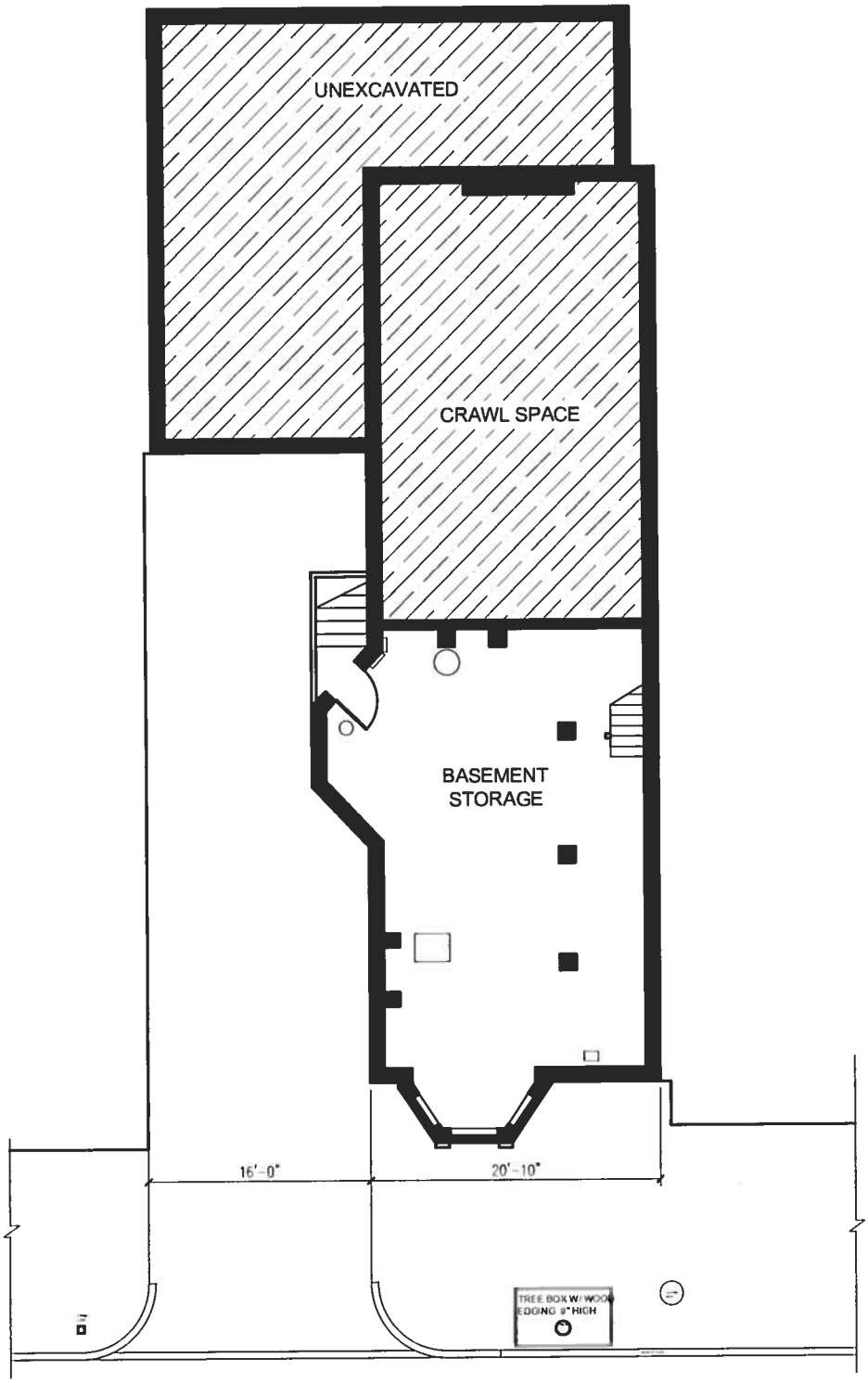


SHEET NUMBER	PROJECT NUMBER	PROJECT TITLE
A2.1	12-002	108 NORTH COLUMBUS STREET
	DATE 02-21-2012	SHEET TITLE GROUND FLOOR CONCEPT PLAN

BA
BECKMANN ARCHITECTS

ALEXANDRIA OFFICE
911 King Street, Alexandria, Virginia 22314 ph: 571-327-1723 fx: 703-548-4305

SUP 2012-0015



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SCALE: 1/8" = 1'-0"

SHEET NUMBER	PROJECT NUMBER	PROJECT TITLE
A2.0	12-002	108 NORTH COLUMBUS STREET
	DATE 02-21-2012	SHEET TITLE BASEMENT CONCEPT PLAN

BA BECKMANN ARCHITECTS

ALEXANDRIA OFFICE
911 King Street, Alexandria, Virginia 22314 ph: 571-327-1723 fx: 703-548-4305

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pizzas

8 inches by 12 inches
all topped with whole milk mozzarella

crab & sweet corn roasted tomato sauce, Chesapeake Bay jumbo lump crab, fresh corn, Roma tomato $12

fennel Italian sausage roasted tomato sauce, red onion, Roma tomato, crumbled Italian sausage, shaved fresh fennel $12

artichoke goat cheese roasted tomato sauce, artichoke hearts, fresh goat cheese, roasted red pepper, Italian parsley $10

gouda chicken roasted tomato sauce, smoked gouda, herbed sautéed cremini mushrooms, roasted chicken $12

spinach salad baby spinach, smoked bacon, Roma tomato, roasted red pepper, red onion, balsamic drizzle $12

midnight moon cypress grove's midnight moon firm aged goat cheese, mascarpone, pecorino romano, red onion, fresh oregano, crushed red pepper, Italian parsley $11

olive & anchovy roasted garlic sauce, homemade olive relish, caramelized onions, anchovies, fresh arugula $11

smokin' margherita roasted garlic sauce, oven-roasted tomatoes, smoked mozzarella, fresh basil $10

prosciutto pineapple roasted tomato sauce, thin-sliced prosciutto, fresh pineapple $13

farmers market pesto basil pesto sauce, featuring local vegetables (ask about today's selection) $10

not your average pepperoni roasted tomato sauce, extra mozzarella, spicy sopressata $10

alright...have it your way...your choice of sauce (roasted tomato, basil pesto, or roasted garlic) & whole milk mozzarella $8

add: baby spinach, arugula, Roma tomato, artichoke hearts, roasted red pepper, red onion, black olives, caramelized onions, herbed sautéed mushrooms, oven-roasted tomatoes *$1 each*

OR add: smoked mozzarella, fresh goat cheese, smoked gouda, blue cheese, crumbled Italian sausage, roasted chicken, smoked bacon, spicy sopressata, anchovies *$2 each*

sweets – homemade cookies $2 ea
triple chocolate toffee brownie $3 ea

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MCW Ventures, Inc
MAKE A POSITIVE DIFFERENCE IN THE WORLD

Michael Morehouse
CEO & Founder
MCW Ventures, Inc.

As the CEO of MCW Ventures, and an Old Town resident, Mr. Morehouse is an award-winning executive, overseeing the company's investment portfolios and managing the day to day operations of the company. Mr. Morehouse has over 25 years of entrepreneurship, operations, finance, and marketing expertise.

As one of the four founders of FGM, Inc., Mr. Morehouse has been a pivotal figure in FGM's continued success and development, growing FGM from 3 people to over 225 employees nationwide and over $50M in revenues. Throughout FGM's 25-year history, Mr. Morehouse has served in a variety of executive roles that allowed him to apply his innovative approaches to company operations. Mr. Morehouse has served as the Director of the Federal Systems Team where he managed several initiatives with the U.S. State Department, the U.S. Department of Commerce, and the National Cancer Institute. Mr. Morehouse's currently serves as the Senior Vice President of Corporate Development which affords him an opportunity to shape the future of FGM's business growth and acquisition strategy. Mr. Morehouse's efforts in 2010 led to FGM's successful acquisition which was critical to FGM's continued growth in the Intelligence sector. In 2011 Mr. Morehouse led business capture effort that resulted in a $50M award from the Department of Defense in early 2012. FGM has won numerous awards over the past two decades, but one Mike is most proud of FGM's recent award by Washingtonian Magazine for "Best Places to Work".

Mr. Morehouse looks to make a positive difference in the business community through bro bono support as Co-Chairman of the Armed Forces Communications and Electronics Association (AFCEA) International Small Business Committee. In this capacity, Mr. Morehouse worked closely with a group of small business owners, Government representatives, and AFCEA professionals to promote AFCEA's small business outreach programs. Mr. Morehouse also served as a board member to INTELIWARE, Inc. and is involved in numerous charitable activities.

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BIO: TAMI HATRIDGE, RESTAURANT MANAGER, WINE EXPERT, CULINARY AND LUXURY DINING LEADERSHIP TEAM

Ms. Hatridge is a locally well-known wine specialist and haute cuisine expert with over 20 years of restaurant management experience. Her military background as a project leader, prepared her well for her culinary career which requires both attention to detail and experience in working with people from all walks of life. She is currently the Wine Professional for Northside Social located in Arlington, Virginia. She supports the owner by providing recommendations on wine selections and as the Bar Manager, provides her customers with unique and knowledge service when it comes to wine pairings and food selections.

As a Mixologist and Wine Manager for Restaurant Eve in Old Town Alexandria, VA from 2004 through 2009. She helped grow Restaurant Eve from a start up venture into a world-renowned luxury dining experience. Her accomplishments also include:

- Leadership team member and head providing impeccable service, support of local agriculture, with an unparalleled drive for customer service and culinary perfection;
- Directed staff of 32 employees - including hiring, training, scheduling, payroll, and ongoing culinary and service education;
- Coordinated restaurant product inventory, growth and targeted sales;
- Reviewed monthly profit and loss with company stakeholders, identifying weak areas and leveraging strengths; and
- Acted as liaison with local community, biodynamic farmers and agribusinesses to establish Restaurant Eve as the go-to business model for 'green' fine dining in Washington, D.C.

Ms. Hatridge also has experience in sales, vendor relationships and project management. She is a local resident with a keen appreciation for local and national trends and is frequently called up on to consult for local businesses.