



**The City of Greenville, South Carolina**  
**Public Notice**

To: Property Owners, Owners of property located within 300 feet of the following Applications, and Neighborhood Association Representatives  
From: Planning & Development Division  
Subject: Conditional Use Applications for Administrative Review  
Date: November 20, 2017

**The following applications are currently under review by the Planning & Development Division:**

**CU 17-940.** Application by Elizabeth Hunt and Heather Frechette for a Conditional Use Permit to operate a dessert bar to be open after midnight at **732 S Main St**, in the C-4, Central Business District (TM# 007000-02-01400)

**CU 17-1043.** Application by Amy Vaz with "The Village Food Hall" for a Conditional Use Permit to operate a facility with restaurant, retail, and event venue at **Pendleton St between Aiken St and S Textile Ave**, in an RDV, Redevelopment District (TM# 011900-06-00100, -00200, -00300, -00400, -00500, -00600, -00700, -00701, -00702)

You are invited to review documents relating to the applications on file in the Planning and Development office on the 6th floor of City Hall, 206 South Main Street, Greenville, between 8:00 AM and 5:00 PM, Monday through Friday. Some documents may also be reviewed online at [www.greenvillesc.gov/1182/Conditional-Use-Submissions](http://www.greenvillesc.gov/1182/Conditional-Use-Submissions). For assistance, call the office at 864.467.4476.

A public comment period for these applications is open for 15 calendar days from the date of this letter. Written comments may be submitted to:

City of Greenville  
Planning & Development  
PO Box 2207  
Greenville, SC 29602

Fax: 864.467.4510  
Email: [planning@greenvillesc.gov](mailto:planning@greenvillesc.gov)

Please reference the application number and include your name, address, and contact information on all correspondence. Comments received prior to a decision will be made part of the public record.

The Administrator will make a decision as to whether the request conforms, or does not conform, to the criteria enumerated in the application and found in Section 19-2.3.6 of the City Code. If a request is granted, conditions of approval may be included in order to address any related impacts of the use. Upon approval, Staff will prepare a Conditional Use Permit which shall be maintained on the premises with other related inspection, licensing, and occupancy information.

Notice of the Decision will be posted to [www.greenvillesc.gov/1182/Conditional-Use-Submissions](http://www.greenvillesc.gov/1182/Conditional-Use-Submissions). Anyone having a substantial interest affected by the Decision may appeal by filing a written notice and application form to the City of Greenville Board of Zoning Appeals within ten (10) business days of the date of the Decision.

Application #	<u>CU 17-940</u>	Fees Paid	_____
Date Received:	<u>10/9/17</u>	Accepted by	<u>NAS</u>
Date deemed complete	_____	App	Deny Conditions



## APPLICATION FOR CONDITIONAL USE CITY OF GREENVILLE, SOUTH CAROLINA

**APPLICANT / PERMITTEE:** Elizabeth Hunt, Heather Frechette, Owners  
*\*Operator of the proposed use;* Name Title / Organization  
 permit may be limited to this entity. \_\_\_\_\_

**APPLICANT'S REPRESENTATIVE:** \_\_\_\_\_  
 (Optional) Name Title / Organization

MAILING ADDRESS: 734 S main Greenville SC 29601  
 PHONE: (804) 420-7080 EMAIL: Elizabeth.Abbott09@gmail.com

**PROPERTY OWNER:** NICK & Tony Como  
 MAILING ADDRESS: 1611 augusta Rd, Greenville SC 29605  
 PHONE: (804) 325-3697 EMAIL: Tony's Batman@yahoo.com

007000-02-01400

**PROPERTY INFORMATION**

STREET ADDRESS: 732 S Main Street, Greenville SC 29601  
 TAX PARCEL #: 007000021300 ACREAGE: .132 ZONING DESIGNATION: S20-retail general  
 ↳ 734 S. Main

**REQUEST**

Refer to Article 19-4, Use Regulations, of the Land Management Ordinance ([www.municode.com/library/](http://www.municode.com/library/))

DESCRIPTION OF PROPOSED LAND USE: Dessert bar until 2AM

**INSTRUCTIONS**

1. The application and fee, **made payable to the City of Greenville**, must be submitted to the planning and development office during normal business hours.
2. The applicant/owner must respond to the "standards" questions on page 2 of this application (you must answer "why" you believe the application meets the tests for the granting of a conditional use). See also **Section 19-2.3.6, Conditional Use Permit**, for additional information. You may attach a separate sheet addressing these questions.
3. For conditional use requests for nightclubs/bars, event venues, or businesses operating after midnight, the applicant must also submit the **Zoning Compliance Application for Establishments Serving Beer, Wine, or Liquor**.

4. You must attach a scaled drawing of the property that reflects, at a minimum, the following: (a) property lines, existing buildings, and other relevant site improvements; (b) the nature (and dimensions) of the proposed development (activity); (c) existing buildings and other relevant site improvements on adjacent properties; and, (d) topographic, natural features, etc. relevant to the requested special exception.

5. You must attach the required application fee: \$250.00 ✓

6. The administrator will review the application for "sufficiency" pursuant to **Section 19-2.2.6, Determination of Sufficiency**, prior to routing the application for staff review. If the application is determined to be "insufficient", the administrator will contact the applicant to request that the applicant resolve the deficiencies. **You are encouraged to schedule an application conference with a planner, who will review your application for "sufficiency" at the time it is submitted. Call (864) 467-4476 to schedule an appointment.**

7. **Please read carefully:** The applicant and property owner affirm that all information submitted with this application; including any/all supplemental information is true and correct to the best of their knowledge and they have provided full disclosure of the relevant facts.

In addition the applicant affirms that the applicant or someone acting on the applicant's behalf has made a reasonable effort to determine whether a deed or other document places one or more restrictions on the property that preclude or impede the intended use and has found no record of such a restriction.

If the planning office by separate inquiry determines that such a restriction exists, it shall notify the applicant and advise them to withdraw or modify the application in a timely manner, or act to have the restriction terminated or waived.

To that end, the applicant hereby affirms that the tract or parcel of land subject of the attached application is \_\_\_\_\_ or is not \_\_\_\_\_ restricted by any recorded covenant that is contrary to, conflicts with, or prohibits the requested activity.

_____	APPLICANT SIGNATURE
_____	DATE
_____	PROPERTY OWNER SIGNATURE
_____	DATE

*see other signature sheet*

**Applicant Response To  
Section 19-2.3.6(D), Standards – Conditional Use Permit**

(You may attach a separate sheet)

1. Describe the ways in which the proposal complies with the goals, policies, and standards of the ordinance and, in particular, with the standards of **Section 19-4.3, Use Specific Standards**.

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

2. Describe the ways in which the infrastructure (roads, potable water, sewerage, schools, parks, police, fire, and emergency facilities) capacity is adequate to serve the proposed conditional use.

*It is an existing building and will follow codes to adequate infrastructure.*

2. The applicant/owner must respond to the "standards" questions on page 2 of this application (you must answer "why" you believe the application meets the tests for the granting of a special exception). See also **Section 19-2.3.5, Special Exception Permit**, for additional information. You may attach a separate sheet addressing these questions.

3. You must attach a scaled drawing of the property that reflects, at a minimum, the following: (a) property lines, existing buildings, and other relevant site improvements; (b) the nature (and dimensions) of the proposed development (activity); (c) existing buildings and other relevant site improvements on adjacent properties; and, (d) topographic, natural features, etc. relevant to the requested special exception.

4. You must attach the required application fee: \$250.00 \*

5. The administrator will review the application for "sufficiency" pursuant to **Section 19-2.2.6, Determination of Sufficiency**, prior to placing the application on the BZA agenda. If the application is determined to be "insufficient", the administrator will contact the applicant to request that the applicant resolve the deficiencies. **You are encouraged to schedule an application conference with a planner, who will review your application for "sufficiency" at the time it is submitted. Call (864) 467-4476 to schedule an appointment.**

6. You must post the subject property at least 15 days (but not more than 18 days) prior to the scheduled hearing date.

\_\_\_\_\_ 'Public Hearing' signs are acknowledged as received by the applicant

NA

Elizabeth L. Hunt  
Applicant Signature

7. **Please read carefully:** The applicant and property owner affirm that all information submitted with this application; including any/all supplemental information is true and correct to the best of their knowledge and they have provided full disclosure of the relevant facts.

In addition the applicant affirms that the applicant or someone acting on the applicant's behalf has made a reasonable effort to determine whether a deed or other document places one or more restrictions on the property that preclude or impede the intended use and has found no record of such a restriction.

If the planning office by separate inquiry determines that such a restriction exists, it shall notify the applicant. If the applicant does not withdraw or modify the application in a timely manner, or act to have the restriction terminated or waived, then the planning office will indicate in its report to the Board of Zoning Appeals that granting the requested change would not likely result in the benefit the applicant seeks.

To that end, the applicant hereby affirms that the tract or parcel of land subject of the attached application is            or is not  restricted by any recorded covenant that is contrary to, conflicts with, or prohibits the requested activity.

Elizabeth L. Hunt

APPLICANT / REPRESENTATIVE SIGNATURE

9/28/17

DATE

ayh

PROPERTY OWNER SIGNATURE

9-28-17

DATE

X

**APPLICANT RESPONSE TO  
SECTION 19-2.3.5(D)(1), STANDARDS – SPECIAL EXCEPTION**

(YOU MAY ATTACH A SEPARATE SHEET)

1. DESCRIBE THE WAYS IN WHICH THE PROPOSED SPECIAL EXCEPTION IS CONSISTENT WITH THE COMPREHENSIVE PLAN.

The use is consistent with the Relevant plans adopted for the area.

2. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL COMPLY WITH THE STANDARDS IN SECTION 19-4.3, USE SPECIFIC STANDARDS.

There are no "use specific standards" for restaurants and bars (except to meet state licensing requirements).

3. DESCRIBE THE WAYS IN WHICH THE REQUEST IS APPROPRIATE FOR ITS LOCATION AND IS COMPATIBLE WITH THE CHARACTER OF EXISTING AND PERMITTED USES OF SURROUNDING LANDS AND WILL NOT REDUCE THE PROPERTY VALUES THEREOF.

Other such venues have thrived, enhanced, and fit in well in this area; the proposed use is compatible with the character of the surrounding area.

4. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL MINIMIZE ADVERSE EFFECTS ON ADJACENT LANDS INCLUDING: VISUAL IMPACTS; SERVICE DELIVERY; PARKING AND LOADING; ODORS; NOISE; GLARE; AND, VIBRATION. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL NOT CREATE A NUISANCE.

There may be some very minimal adverse impacts associated with the subject use, vis-a-vis service delivery, parking and loading, odors, noise, glare, etc. toward neighboring properties, these impacts neither unique to this use nor are they foreign to the area.

**Encore**  
732 South Main Street  
Greenville, SC 29601

Operating Plan

- 1) Type of use: Restaurant
- 2) Regular Hours of Operation:
  - a. Posted Hours will be Tuesday – Saturday 4 pm – 1 am
  - b. May open Sunday and/or Monday for private events on as needed basis
- 3) Staffing Schedule:
  - a. Bartender, Server(s), Chef/Cook, and Manager will be on duty all hours of operation
- 4) Kitchen Equipment Schedule (attached)
- 5) Menu and Hours of Food Service:
  - a. Seasonal menus featuring small plates (sample attached)
  - b. Food Service will be offered during all hours of operation
- 6) Parking: ample street parking and pay lots are located in close proximity. Parking lot next to building is open to public after 7:30 pm and on the weekends. Arrangements have been made with Ballentine Food Equipment on Rhett Street for employee parking.
- 7) Designated Smoking Area: 10' from front door. (Cigarette disposal bins will be provided)
- 8) Occasional live entertainment will be provided
- 9) Closing Procedures: Last call will be made 30 minutes prior to closing.

Security Procedures

- 1) Bartenders and servers will be required to check IDs and handle any security issues that may arise.
- 2) Training/Certification of Staff: Bar/wait staff is PREP certified and a ServSafe certified manager will be on staff.
- 3) Staff Duties:
  - a. Bartenders: Serve food and drinks to patrons and servers
  - b. Servers: Serve food and drinks to patrons at tables
  - c. Chef/cooks: Prepare food and maintain DEHEC standards
- 4) Entry/Exit procedures: All patrons will enter and exit through front door area. Emergency exit will be provided off back patio and through kitchen rear door. Kitchen rear door will also be used for deliveries and employee entrance/exit.
- 5) All staff will be responsible for crowd management.
- 6) CPTED: All exits with the exception of the front door will be locked from the outside prohibiting unwelcomed entrance from the outside but allowing ability to exit in case of an emergency.

Seating Plan

- 1) Please refer to blueprints

Business Plan

- 1) Target Audience: Patrons who are 35 years of age and up. Encore will have décor providing an upscale feel with a menu and background music designed to appeal to this demographic. Food will be gourmet small plates and amazing desserts. Our drink menu will focus on wine, high-end liquor and craft beer, along with specialty cocktails to compliment the food and drink. Our goal is to create a restaurant where patrons can enjoy several small items to share or come in after dining at one of the other great downtown restaurants for an amazing dessert experience.

## Encore on Main Equipment List

	Equipment	Brand	Model	Qty
Bar Area	24" Stainless Steel Glass Rack	Krowne	21-GSB1	1
	17" SS Hand Sink	Green World	TSS-1-H	1
	2 Door Cooler (Glass)	TRUE	TBB-24-60G	1
	2 Door Beer Cooler	TRUE	TBB-2-HC	1
	36" Ice Bin	Krowne	KR21-M36R-10	1
	14" SS Dump Sink	Krowne	7-PS-EC	1
	3 Compartment Sink	Krowne	18-43R	1
Kitchen	Ice Machine	Koolaire	KY-0350A161K570	1
	2 drawer cooler	TRUE	TUC-27D-2-HC	1
	4 drawer sandwich cooler	TRUE	TFP-64-24M-D4	2
	2 drawer sandwich cooler	TRUE	TFP-32-12M-D-2	1
	Stainless Steel prep sink	Custom made		1
	2 door freezer	TRUE	TUC-60F	1
	Shrink Wrapper	Berkel	250	1
	SS Hand Sink	Green World	TSS-1-H	1
	1 Door refrigerator 27"	TRUE	TWT-27	1
	22" SS deep sink	Green World	TSA-1-N	1
	Convection Oven	Oster		1
	Mixer	Avantco	MX20	1
	Robo Coupe	Paco Jet		1
	Mixer	KitchenAid	600	1
	Cooling Racks			2
	1 door Freezer 27"		TWT-27F	1
	Deep Fryer	Dean	SR52G	1
	Oven with flat top	Southbend (Platinum)	118246	1
	Double oven with Gas Burners	Southbend	4601DD	1
	Exhaust Hood	Select Air Systems	EC-FP	1
	Dish Machine			1
	6' SS Prep Table			2
	3 Compartment Sink			1
30' SS Prep Table			1	

# Encore

*a gastrolounge*

## Savory Bites

<b>Tempura Veggie Frites</b> w/ eggless pistachio mayonnaise	8
<b>Pork Belly</b> w/ oaxacan mole, fried plantain, pickled onion, micro salad	9
<b>Bagatelle Brunch</b> – roquette, english muffin crouton, poached egg, crispy speck, lemon oil	8
<b>Duck Fat Fries</b> w/ truffled sea salt, farm cheese, roasted garlic aioli, beef shortrib	9
<b>Lollipop Lamb Chops</b> w/ chili infused balsamic, “lambaccino”, micro mint salad	11
<b>French Onion Soup Dumplings</b> w/ crispy leeks and shallots, aged gruyere	8
<b>Mini Won-Tacos</b> – Tuna Tartare w/avocado mousse - Braised Shortrib w/ jalapeno cheddar slaw	9
<b>Chicken Coq Au Vin</b> w/ black garlic toume, braised wine sauce, celery slaw	10
<b>“Shrimp N Grits”</b> – cheddar polenta, braised collard, confit shrimp, tasso	11
<b>Galacian Octo-torii</b> w/med. Bbq, espelette, ink, jicama micro salad	9
<b>The ANTI-Burger</b> w/foie gras, veal demi, brioche, cherry mostarda, “ketchup”, cheese fries	11
<b>Brussels and Lardons</b> – nam pla vinaigrette, soy cured pork belly, coddled egg, togarashi spice	8
<b>Loxx</b> – smoked salmon, compressed apple potato galette, lumpfish caviar, crème fraiche	9
<b>Kale Salad</b> —dehydrated cranberries, pine nuts, lemon vinaigrette, shaved parmesan	8
<b>Chef’s Selection of Artisan Cheese</b> w/ charcuterie, pickles, mustard, jams and chutneys	12

## Sweets to Share

~ the sinful seven ~

### **Banana-Misu**

Sponge cake, brown miso butterscotch, mascarpone, bruleed bananas, peanut butter powder

### **Ode to Ferrero Rocher**

Chocolate torte, valhrona ganache, toasted hazelnut ice cream, chocolate hazelnut crunch

### **Apple Right-Side Up**

Browned butter cake, poached apple, spiced pecan streusel, whipped anglaise, ‘Toffee Apple’

### **Milk & Honey**

Russian honey cake, buttermilk panna cotta, honey crunch, spun sugar

### **Candy Bar Compost**

Shoofly pie, caramel corn, chocolate covered potato chips, cookie crumb, pretzel gelato

### **Passionfruit Pavlova**

Chocolate chip cake, mocha buttercream, passion curd, meringue, spiked syrup flambé



# *Encore*

*a gastrolounge*

## *features*

### **Head to Tail**

Braised oxtail – linguini pastrami – brown butter gnocci – pickled mustard seed

**16**

### **Duck 3 Ways**

Confit leg – crispy breast – white bean espuma – Guinness “re-duck-tion”

**15**

### **Skate Wing**

Cornmeal crusted – pumpkin puree – root vegetable farroto – toasted pepitas

**15**

### **Compost**

Char’d sweet potato – espresso “soil” – foraged mushrooms – beet moss

# Novo by Encore

## Excitare

- root vegetable carpaccio, eau de terre, soft poached egg
  - terrine of foie gra, ruby beets, goose broth, sprouts
    - galacian style octopus, espelette, whipped potato, squid ink

## Sapor

- braised ox tail, lingua, pickled mustard seed, brown butter gnocchi
  - game coq au vin, hen of the woods mushroom, black garlic toume
    - Yukon gold tarte tatin, roasted Vidalia soubise

## Tempore

- Duck leg confit, white bean mousse, duck pancetta, Guinness re-duck-tion
  - Razor clam, bacon, potato, clam broth, truffle parship crema
    - Charr'd sweet potato, mushroom compost, espresso "soil", beet "moss"

## Gloria

- pumpkin pie ganache, tasted marshmallow, graham crumb
  - buttermilk panna cotta, honey crunch, golden glass
    - chilled melon, spearmint flakes, sheep's milk meringue

\*Pris fixe 35

+wine supplement 20

