



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: August 18, 2017

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

- A. CU 17-754.** Application by Omar Naji for Sports Entertainment Management Group, LLC “Hall of Fame Sports Grill” for a Conditional Use Permit to operate a bar/nightclub until 2 AM at **531 Wade Hampton Blvd**, in the C-3, Regional Commercial District (TM# 0189010100704)
- B. CU 17-756.** Application by Jessica Yun for “Otto Izakaya” for a Conditional Use Permit to operate a restaurant serving alcohol after midnight at **802 S. Main St.** in the C-4, Central Business District (TM# 0072000100101)
- C. CU 17-758.** Application by Britton McCorkle for BW Greenville, LLC “Brazwell’s Premium Pub” to modify a Conditional Use Permit to expand floor area of bar open until 2 AM at **631 S. Main St**, in the C-4, Central Business District (TM# 0089000101101)
- D. CU 17-759.** Application by Andrew Peck for “The Firmament, LLC” for a Conditional Use Permit to operate an indoor entertainment facility at **5 Market Point Dr**, in a PD, Planned Development District (TM#0547010101645)
- E. CU 17-760.** Application by Michael Redmond for “Blue Ridge Brewing Co.” for a Conditional Use Permit to establish a restaurant operating after midnight at **405 Westfield St**, in the C-4, Central Business District (TM# 0071000100101)

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. 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

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. 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.



Office Use Only:

Application# CU 11-760 Fees Paid 250
Date Received 8-14-17 2 p Accepted By 18

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

APPLICANT / PERMITTEE: Michael Redmond Partner / The Boardman Group
**Operator of the proposed use; permit may be limited to this entity.* Name Title / Organization

APPLICANT'S REPRESENTATIVE: Joe Delaney Architect
(Optional) Name Title / Organization

MAILING ADDRESS: 104 Augusta Court, Greenville SC 29605
PHONE: 864-414-5250 EMAIL: mredmon@theboardmangroup.com

PROPERTY OWNER: 405 Westfield LLC
MAILING ADDRESS: 1708 C Augusta St #303, Greenville SC 29605
PHONE: 864-363-4277 EMAIL: rrallisjr@gmail.com

PROPERTY INFORMATION

STREET ADDRESS: 405 Westfield St
TAX PARCEL #: 0071000100101 ACREAGE: .85 ZONING DESIGNATION: C-4

REQUEST

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

DESCRIPTION OF PROPOSED LAND USE:

Adaptive reuse of existing warehouse into a restaurant & brewery for Blue Ridge Brewing Co.

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

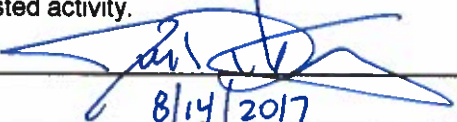
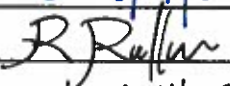
6. The administrator will review the application for "sufficiency" pursuant to **Section 19-2.2.6, Determination of Sufficiency**, prior to routing the application for staff review. If the application is determined to be "insufficient", the administrator will contact the applicant to request that the 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
8/14/2017	DATE
	PROPERTY OWNER SIGNATURE
8-14-2017	DATE

**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**.

Please refer to zoning compliance application.

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.

Utilities have been verified with authority having jurisdiction, fire department has approved use and methods of accommodating fire and emergency facilities.



city of greenville

Zoning Compliance Application

Establishments Serving Beer, Wine, Or Liquor

Applicant

Name Michael Redmond Phone 864-414-5250
 Mailing Address 104 Augusta Court, Greenville SC 29605
 Email mredmon@theboardmangroup.com
 Signature of Applicant *M. Redmond* Date AUG 14-17

Property Owner

Name 405 Westfield LLC Phone 864-363-4277
 Mailing Address 1 1708 C Augusta St #303, Greenville SC 29605
 Email rrallisjr@gmail.com
 Signature of Property Owner *R. Rallis* Date 8-14-2017

Property Information

Address 405 Westfield St. Greenville, SC 29601
 TMS# 0071000100101 Zoning District Designation C-4

Description of Proposed Use

Provide details for each of the following, as applicable, on a separate sheet:

Operating Plan

1. Type of Use (Restaurant, Nightclub, Event Venue, Etc.)
2. Days and Hours of Operation
3. Staffing Schedule
4. Kitchen Equipment Schedule
5. Menu and Hours of Food Service
6. Parking for Customers and Employees
7. Designated Smoking Area
8. Type of Entertainment and Duration
9. Closing / "Last Call" Procedures

Security Procedures

1. Number and Type of Designated Security Staff
2. Training / Certification of Staff
3. Specific Duties / Responsibilities of Staff
4. Entry / Exit / Re-Entry Procedures
5. Crowd Management
6. Crime Prevention through Environmental Design (CPTED)

Seating Plan

1. Provide a floor plan, drawn to scale, by a registered South Carolina architect. The plan must demonstrate the proposed occupancy with calculations based on the current adopted building code.
2. Schedule a feasibility inspection of the property: 864.467.4457

Business Plan

1. Business Plan Summary: Target Audience, Theme, Objectives / Goals
2. Projected Revenue: % Alcohol Vs. Food Sales
3. Fees For Entry / Membership / Entertainment
4. Status Of City Business License Application
5. Status Of SCDHEC 'Retail Food Establishment' Permit, If Applicable
6. Status Of Abl-901 Application To SC Department Of Revenue
7. Provide Documentation That Sled Requirements Have Been Met



city of greenville

Provide a response for each of the following:

1. Describe the ways in which the proposed use is consistent with the comprehensive plan.
A +/- 200 Seat Restaurant and Brewery with a 100 seat outdoor dining deck. This is the proposed new location for
The Blue Ridge Brewing Co. located at 217 N. Main from 1995 to 2015.

2. 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.
The subject building's last use was Industrial/Warehouse, The Whitehorse Packaging Co.
The proposed brewery/restaurant will be a higher use of the building and a welcome addition to the businesses that
are locating along the Swamp Rabbit Trail. Improvements to the building will assure that property values
will only be enhanced and as at our previous location, helping advance the neighborhood synergy is a primary goal.

3. 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.
Craft Beer production on Main St. was performed daily for twenty years with no adverse effects or complaints from the
community. The operation will utilize an existing loading dock for both brewery and restaurant and includes room to
accommodate any size delivery vehicle with no impact to Westfield St. or any neighbors property.
The brewery and restaurant operations produce no offensive odor, noise, glare, or vibration.

Meet With the Technical Advisory Committee

Applications for Zoning Compliance will be reviewed by the Technical Advisory Committee (TAC), a City Staff committee comprised of representatives from the following City Departments and appointed by the City Manager:

Building Codes and Inspections	Police
Business Licensing	Fire
Economic Development	Planning
Public Information and Events	Legal

The Technical Advisory Committee convenes once-a-month to meet with Applicants and review Conditional Use Permit applications that may be granted by the Zoning Administrator. This process promotes a more comprehensive understanding of the Applicant's proposal, which in turn conveys a more comprehensive understanding of the multiple Departments' operating requirements and expectations.

The Applicant, Business Owner, and Property Owner (if different) are required to attend a regularly scheduled TAC meeting prior to granting a Conditional Use Permit. Managers and anyone involved in operating the business are also encouraged to attend. The meeting date, time, and exact location within City Hall will be confirmed upon submittal of this application to the Planning and Development office on the 5th floor of City Hall.

February 3, 2017

Re: 405 Westfield Street (Brewery and Restaurant/Bar)

An inspection of the referenced location was conducted on February 1, 2016. The purpose of the inspection was to determine the relevant building and land use-related code requirements that would apply to the re-occupancy of the premises. The new owner attended the inspection as well as representatives of the City of Greenville. It was represented that the new owner intends to occupy the premises as a Mix Use. It will be utilized as a Brewery and Restaurant/Bar facility. The following items was compiled by Tony Rivera, Assistant Building Codes Administrator. All items must be addressed prior to the issuance of a Certificate of Occupancy.

General information:

1. The use and occupancy of the structure was reviewed as Mix Use "Factory-1" and 'Assembly-2' occupancy under the 2015 SC State Building Code (International Building Code – IBC).
2. **The building does not have a sprinkler system.**
3. **This building is in the Flood Way.**
4. You must comply with the Life and Safety requirements for Emergency Egress.
5. **Your space is in a Flood Way; therefore, you need to get in contact with Environmental Engineering. P.O.C. will be: Jennifer Wood at (864) 467-4415.**
6. **You are both serving Alcohol and Brewing Beer. You must Contact the Planning and Development Department. P.O.C will be: Nathalie Schmidt at: (864) 467-4552.**

Items to be addressed:

1. All major systems including plumbing, mechanical, and electrical must be inspected, repaired, and/or replaced as-needed by licensed SC contractors.
2. **Note: All MEP new work must be above the designated Flood Plain.**
3. **You are required to get an Engineer Letter stating that the building is structurally sound.**
4. **You must provide a Handicap Accessible Ramp at the location that was identified by the Assistant Building Codes Administrator.**
5. **This building is in the Flood Way; therefore, you must submit a breakdown of scope and cost of the proposed Renovations to the Environmental Engineer Department for approval. Point of Contact will be: Jennifer Wood at (864) 467-4415.**
6. **You are going to be required to provide both a Sprinkler system and Fire Alarm System. You must contact the Fire Marshal's Office. P.O.C will be Steve Whitman at: (8654) 467-4454.**
7. **Note: If you decide to process your grain for the beer you will be in a Building Classification for a Hazardous material. If you decide to do this, you will be required**

to get an Engineer letter from the manufacturers of the grains dust explosive capabilities.

8. You must provide Handrails and Guardrails at all locations where all exterior staircases are located.
9. You must provide a Hood System for you cooking equipment and have it inspected.
10. The roof must be inspected to ensure that it is sound and there are no leaks. Repairs/replacement must be completed by a licensed professional.
11. At a minimum, install 4, 2A/10BC fire extinguishers within the facility. Extinguishers must be mounted so that there is no more than 75 feet of travel distance to an extinguisher.
12. You must label all Panel boxes.
13. You must provide both the Men's and Women's Restrooms. Both restrooms must meet ICC/ANSI117.1-2009 accessibility requirements.
14. You must apply for a Certificate of Occupancy prior to occupying any portion of the structure.
15. Egress doors shall be readily operable from the egress side without the use of a key or special knowledge.
16. Exits and exit access doorways shall be marked by approved exit signs readily visible from any path of egress travel.
17. The means of egress, including the exit discharge, shall be illuminated at all times during which the building is occupied. The means of egress illumination level shall not be less than 1foot-candle (11 lux) at the floor level. (See Sections 1006.1 and 1006.2 of the 2015 of the IBC).
18. The building is used as an "assembly" space with an occupant load of more than 99 for the Restaurant and Bar venue. Architectural drawings will be required detailing the use of the space.
19. A Site Plan must be submitted for the Administrator's approval reflecting conformance with Chapter 19 of the City Code (available online at www.greenvillesc.gov). These requirements will be evaluated in the context of the specific site conditions (including dimensions determined in the field); alternative configurations may be needed to accommodate the objectives of the following standards.
20. Off-street parking at a ratio of 1 space / 500 square feet of the facility must be provided (including one handicapped accessible space) pursuant to the provisions of Sec 19-6.1 of the City Code
21. Encroachment Permits must be obtained from the City of Greenville if work occurs within City right-of-ways (driveways, utility connections, storm drainage, landscaping, etc.).
22. Refuse collection locations must meet the additional screening requirements of Section 19-6.2.5 (plants and solid fencing/wall sufficient to screen the cans/dumpster but not to exceed 8' in height).
23. Exterior lighting must comply with Sec 19-6.4 of the City Code.

24. Permit(s) for new signage (building and freestanding) must be obtained by a duly-licensed sign contractor and conform to the requirements of Sec 19-6.6 of the City Code.

If you have any questions, please feel free to contact Tony Rivera at 864.467.4565 (or trivera@greenvillesc.gov)



The Blue Ridge Brewing Co. PO Box 4677 Greenville, SC 29608

Zoning Compliance Application
Supplemental Information

Operating Plan

1. Brewery/Restaurant
2. Seven days a week, lunch and dinner. 11:00AM until. Some nights as late as 2:00AM. Brunch served on Sat. and Sun.
3. 1 GM, 2 Asst. Managers, 25 Servers, 30% to 50% part time. Six bartenders. 1 Kitchen Manager, 1 Asst. Kitchen Manager. 16 kitchen staff. All with varied and overlapping schedules.
4. Grill, 2 Fryers, Flat-top Griddle, Two Convection Ovens, Six-Burner Range with Oven. Salad and Cold Station. Steam Table. Sandwich Station. Walk in Cooler/freezer. Dish Station. Three and Two Compartment sinks. Prep Station. Hand wash sinks per DEHEC review.
5. Menu Attached, Food service starts and 11:00AM daily and ending varies between 9:00 and 11:00.
6. Leased Parking on River St. and City Deck Parking
7. No designated area and management enforces and trains staff to enforce smoking ordinances.
8. Some live music both inside and outside with outside music ending by ten or per ordinances.
9. The Blue Ridge Brewing Co. has always trained staff and management to use a consistent less invasive last call procedure devoid of flashing lights and hollering bartenders. This approach assures that when last call is appropriate, the guest has plenty of time to finish a drink without harassment. All alcoholic drinks are removed prior to 2:00AM and all tabs are satisfied.

Security Procedures

1. Regularly scheduled security should not be required. As at our previous location, off duty City of Greenville Officers will be utilized if a special event warrants security.
2. All front of the house staff without exception are put through an alcohol awareness and service training regime including a written test and a verbal test with a manager. A signature acknowledging their understanding is required as a prerequisite to employment. Staff members are trained initially and continuously to defer conflict to a manager who is trained to diffuse situations and determine if outside help is warranted. Our reputation is always at stake where security is concerned and our experience in the changing downtown environment is proven.
3. Servers and Bartenders by nature know how to talk to customers, so they are the first line. That being said, all front of the house staff are trained to get a manager involved proactively as opposed to reactively at the sign of any kind of trouble, alcohol related or not.
4. Alcohol is not allowed to move on or off the permitted premises as defined by ABL and City Regulations. Every front and back of the house employee is trained to help be the eyes of management to protect our reputation, our licenses, and our jobs.

5. The first step towards achieving effective crowd management is to ensure that all staff are properly trained. A well thought out schedule will provide that all customers are taken care of in a pleasant manner, while keeping any situation under control. The schedule will designate a location for each staff member and determine the number of workers needed, based on the size of the crowd expected. Having staff with assigned locations will help to ensure safety for everyone throughout the time a crowd is present.

The second step is to designate a store manager who will make key decisions and be responsible for contacting local emergency responders, if needed. Legible and visible signage will be in place which describe entrance and exit locations, restaurant opening times, restroom locations and any other important information based on the needs of the crowd.

An emergency plan will be prepared that addresses potential dangers facing workers, including overcrowding, crowd crushing, being struck by the crowd, violent acts and fire. Staff will be trained in these crowd management procedures and the emergency plan.

In case of an emergency, egress will be unrestricted, exit doors will be cleared and unlocked. First aid kits will be available as well as personnel who are trained in CPR.

6. Crime Prevention Through Environmental Design (CPTED)

In the 1960's Elizabeth Wood, an early pioneer of the CPTED, developed guidelines for addressing security issues within the City of Chicago. The key attribute she believed would help decrease crime was a higher level of pedestrian traffic on the sidewalks, during the daytime and at night.

These principles proposed by the CPTED are what Blue Ridge Brewing Co. is all about. Since 1995, when Blue Ridge and Greenville were both with a revitalizing downtown, we have promoted a greener city with less crime. Blue Ridge was an oasis, with a handful of other establishments back in the 90's, that provided a safe haven for friends and families to enjoy a night out without fear for their personal wellbein. A place of warmth and welcome for an area of

Greenville that is currently seeing revitalization. A home neighborhood Oasis for the residents who will be living in the new apartments appearing all around our location. Providing a familiar Brewpub atmosphere to welcome tourist and the many business travelers as well.

The "Broken windows" theory looks at how neglect and deterioration affect crime in an area. We will take a warehouse, that has remain visually unchanged for years, and turn it into a thriving hub of activity in an evolving area. This property will become a well-manicured local business with a 22-year history in the area. Providing riverside and trailside maintenance, flowering hops growing up the side of our building, open communal public seating and free water for those using the trail are all services that Blue Ridge wishes to provide in the gentrification of Greenville. When we first heard about the new city park that is to be constructed, we were ecstatic. The first thought was how Blue Ridge Brewing Co. could help be a part of a solution for connecting the main downtown CBD to the park. Everything from helping to light the Swamp Rabbit Trail to, as mentioned earlier, providing water to people walking to the park on a hot day. There are a multitude of possibilities in which we can help provide a sense of safety to the patrons of our city. We will provide a rest stop on the way to a grand new attraction in Greenville. New windows will be installed on the trail side of the building, which will effectively put more eyes on a section of the trail that is currently isolated, thereby continuing to discourage crime.

Business Plan

1. This is not a new business plan and represents the relocation of long time operation. While the opportunity to update and refresh the original concept will be welcome, the founding goal of providing a community based Ale House influenced by the many outdoor activity's available in the Foothills and the Blue Ridge Mountains is paramount. The Blue Ridge Brewing Company has enjoyed a loyal customer base from college grads to retirees and remains a haven for tourists, business travelers and craft brew aficionados.
2. The Blue Ridge Brewing Co. ran a 65% food ratio and always marketed the business accordingly with an emphasis on our full prep practically priced menu.
3. No membership, dues, etc. Normally no admission charges and never in the restaurant. Normally no admission charge on the deck but possible during a special event.
4. Not applied for but owner has held multiple business licenses in the past twenty years.
5. Owner currently holds DEHEC food service permit and has not applied yet for this location.
6. Owner currently holds DEHEC food service permit and has not applied yet for this location.
7. Owner currently holds ABL permits and has not applied yet for this location.
8. Owner is current ABL holder in compliance with regulations.

SHARING & SAVORING

CRISPY HALF-SOUR PICKLES

Crinkle Cut Chips, Lightly Dusted and Fried. Served with Parmesan Peppercorn and BBQ Sauces. 6.95



SMOKEY PIMENTO CHEESE DIP

Cherry Wood Smoked Cheddar and Fresh Roasted Peppers with Jalapeño. Served with Grilled Flat Bread. 7.55

ALE BATTERED MUSHROOMS

Golden Brown, Served with Marinara and Horseradish Sauces. 6.45

CHARCUTERIE PLATTER*

Hot Capicola, Sopressata, and Pepperoni. Artisan Cheese and Pickled Veggies. House Flat Bread 14.95



CHERRY PEPPER CALAMARI

Crispy Rings & Things served w/ Marinara. Garnished with Hot Cherry Peppers. 8.95

LOBSTER ENCHILADAS

Cold Water Lobster and Monterey Jack Rolled into Two Flour Tortillas. Baked w/ Cilantro Cream Sauce and Cheese. A Blue Ridge Original. 9.95

MELTED PIMENTO FRIES

Our Seasoned Fries Baked with House-Smoked Pimento Cheese, Fresh Cut Green Onions, and Crumbled Bacon. 6.25

ALE BATTERED ONION RINGS

Thick, Hand Cut, Ale Battered & Piled High. 6.95



BRAISED RABBIT

Savory Rabbit & Mushroom Ragù. Sourced from Fountain Inn and Mushroom Mountain in Easley. Grilled Baguette. 12.95

JUMBO CHICKEN WINGS

More Than a Pound Tossed in Original Brew House Whole Grain Mustard or Honey Hot Sauce. Served w/ Celery & House-Made Bleu Cheese Dressing. 8.95



PORK BELLY

House Smoked and Braised. Nitrate Free. Local Collard Greens and Carolina Plantation Cow Peas. 9.95

HOUSE-MADE SHE CRAB SOUP

A Blue Ridge Original Based on the Low Country Style. Cup 4.50 Bowl 6.50

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BLUE RIDGE HOUSE SALAD

Available as a side salad with your entree

Spring Mix with Shaved Carrots, Red Onions & Roma Tomatoes. Served with Your Choice of Dressing. 5.75

SPINACH SALAD

Fresh Spinach w/ Sliced Mushrooms, Red Onion, Tomatoes and Bacon. Served With Our Famous Fried Goat Cheese Orb. 8.25

THE CLASSIC CAESAR

Chopped Romaine Lettuce, Grated Parmesan & House-Made Herbed Croutons. Served with Our Own Caesar Dressing. 6.95

GREEK SALAD

Romaine Lettuce w/ Tomatoes, Black Olives, Green Peppers, Capers, Onion Peppercornini and Feta Cheese. 7.95

SALAD HATS

Grilled or Fried Chicken Breast 3.95

Gulf Shrimp Grilled or Fried 6.95

Char-Grilled Sirloin* 6.95

Wild Pacific Salmon 6.95



ENTREE

LOW COUNTRY SHRIMP & GRITS

Local Adluh Stone Ground Grits, Sauteed Jumbo Shrimp, Andouille Sausage & Savory Cream Sauce. A Blue Ridge Favorite for Twenty Years. 16.95



PECAN CRUSTED TROUT

Fresh from the North Carolina Mountains, Pan-Seared & Topped w/ Mighty Fine Sweet Bourbon Pecan Halves. Served with Daily Fresh Vegetables and Chipotle Mashed Potatoes. 17.95



CHICKEN PERLOU

Locally Raised Free Range Chicken, Pan Seared and Roasted. Served with Carolina Plantation Rice. Cooked in the "Gullah" style of the South Carolina Low Country. 17.95

GRILLED TUNA STEAK*

Spicy Grilled Over an Open Flame, Carolina Rice and Daily Fresh Vegetable. Served Rare. 18.95



TRADITIONAL FISH & CHIPS

Two Alaskan Pollock Fillets. Golden Brown and Crispy thanks to Our ESB Beer Batter. Served with Cole Slaw, Seasoned Fries, House-Made Tartar and of course, Malt Vinegar. 15.95



MUSHROOM PAPPARDELLE

Thick Ribbons of Fresh Pasta, Local Mushrooms, Herbs and Aromatic Vegetables. Baked w/ Gruyere and Monterey Jack Cheese. 18.25

BUTCHER BLOCK

ANGUS SIRLOIN 12OZ*

Marinated Over Night. Seared on the Grill to Your Liking. Served with Daily Fresh Vegetables and Chipotle Mashed Potatoes. 17.95



GRILLED BEEF MEDALLIONS*

Simply Prepared with Cracked Pepper and Olive Oil Rub and Grilled to Your Liking. Daily Fresh Vegetable and Mashed Potatoes 18.95



DAKOTA BUFFALO FLANK STEAK*

Lean Free-Range Buffalo. Simply Seasoned, Grilled, and Sliced. We Recommend a Temperature of Medium or Less. 19.85



BREWHOUSE RIBS

Our Blue Ribbon Dry Rubbed Slow Cooked Ribs. Finished on the Grill and Basted w/ Brewhouse BBQ Sauce, or Have Them Straight from the Fire SOS. 1/2 Rack 17.95 Full Rack 23.85



BEEF CHEEK TACOS

Three Corn Tortillas Layered with Braised Beef Cheek, House Arbol Chili Sauce, Avocado Salsa and Monterey Jack Cheese. Served with Carolina Plantation Rice and Crispy Slaw. 15.95

SIDES:

Slow-Cooked Grits
Seasoned Fries

Chipotle Mashed Potatoes
Daily Fresh Vegetable

Carolina Rice
3.25

The Blue Ridge Mountains are called this because of "isoprene" in the trees that is released into the air. This results in a bluish color when viewed from a distance.

HANDHELD

Sammies are Served on Locally Baked Bread with a House-Made Half Sour Pickle & Seasoned Fries



BANH MI

Shredded Roast Pork, Asian Slaw, Cilantro & Sweet Chili Mayo Stuffed in a Crusty Baguette. 10.25



CHILI LIME CHICKEN

Grilled Chicken Breast with Lime, Tomato, Gruyere Monterey Jack Cheese & Balsamic Onions. Served on a Toasted Hoagie with Green Chili Sauce. 10.25

BREW PUB CLUB

A Blue Ridge Staple of Smoked Turkey, Sliced Ham, Bacon, Swiss Cheese, Lettuce & Tomato w/ Roasted Onion Mayo built on Sourdough Toast. 9.95



MOUNTAINOUS GRILLED CHEESE

Shredded Roast Pork, Pimento Cheese, Gruyere and Jack, Bacon Jam, Balsamic Onions, Tomatoes & Rooster Sauce on Sourdough. 12.95 Vegetarian. 9.95



CAROLINA Q

Cooked "Low & Slow" w/ just the Right Amount of Smoke. Our Pulled Pork is Served w/ House-Made Fresh Slaw & Spicy "Q" Sauce on top. 8.25

STEAK BOMB

Tender Shaved Sirloin, Onions & Cherry Peppers w/ Mayo. Served on a NY Hoagie. 9.95 Go Traditional w/ Grilled Bell Peppers & Mushrooms. 1.15



REUBEN

Corned Beef, Sauerkraut, Melted Swiss, Creamy Sauce on Grilled Rye. Served Open Face. 9.75

BLUE RIDGE BURGER*

Fresh Ground Chuck, Hand Pattied & Grilled w/ Your Choice of Cheese, Lettuce, Tomato & Mayo. On a Brioche Bun 10.75



DAKOTA BUFFALO BURGER*

Free Range Grass Fed South Dakota Bison, 90% Lean. Lettuce, Tomato, Mayo & Your Choice of Cheese. On a Brioche Bun. 12.95

AUTHENTIC GYRO

Warm Soft Pita Wrapped Around Sliced Chicago-Style Gyro Strips w/ Onions, Olives, Lettuce, Tomato, Feta & Our House-Made Tzatziki Sauce. 8.25

Add Thick Cut Applewood Smoked Bacon for 1.50

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

*Denotes foods subject to undercooking

An estimated 14,000 people have hiked the full length of the Appalachian Trail since it was completed in 1937. The nearly 2,200 mile hike is said to usually take five to seven months.

PIZZA

Our pizza dough is prepared fresh daily utilizing spent barley from the brewing process.



"Q" PIZZA

House-Made Q Sauce, Pulled Pork, Pickles, Slaw & Cheddar Cheese. 12.95



THE BUTCHER SHOP

Italian Sausage, Pepperoni, Salami, Bacon and an Extra Toss of Mozzarella. 12.95



MARGHERITA PIZZA

Classic & Fresh. Brushed w/ Olive Oil, Fresh Mozzarella, Garlic, Roma Tomatoes, Fresh Basil Leaves. 10.25



GRAPE PIZZA

Extra Virgin Olive Oil, Red Grapes, Fresh Rosemary & Bleu Cheese. 11.95



SWINE & VINE

House Smoked Pork Belly, Balsamic Reduction, Pickled Onions, Fresh Mushrooms, Gruyere and Jack Cheeses. 13.95

SPIN THE WHEEL

Build Your Perfect Pizza Option. Your Choice of Cheese and One Ingredient Get You Started. 9.25

CHEESES

Mozzarella, Fresh Mozzarella, Gruyere, Monterey Jack, Goat Cheese

COMPONENTS

Onions	Fresh Tomato	Grilled Chicken
Pepperoni	Salami	Smoked Bacon
Mushrooms	Ham	Roasted Garlic
Green Bell Peppers	Pulled Pork	Italian Sausage
	House Made Fennel Sausage	
	1.95	

SWEET

Miss "O"'s Freshly Prepared Cheesecake 5.25 Bourbon Pecan Pie 4.95

Chocolatey Peanut Butter BOMB 4.95



Bluegrass music, sometimes called "old-time music" is a unique sound that had its earliest roots in the post-Civil War Appalachian Mountains. It combines elements of both traditional Scottish and Irish folk music.

