



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: September 19, 2017

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

- A. CU 17-827.** Application by Shadid Mantoto for "Tropical Grille" for a Conditional Use Permit to operate a restaurant until 3 AM at **21 S. Main St**, in the C-4, Central Business District (TM# 0001000400300)
- B. CU 17-842.** Application by Shwneequa Burgess for "Tasty Soul Food & Bar" for a Conditional Use Permit to operate a restaurant and bar open until 2 AM at **3214 Augusta St, Suite E** in the C-2, Local Commercial District (TM# 0211000800501)
- C. CU 17-850.** Application by Trish Balentine for "Topsy Music Pub" for a Conditional Use Permit to open a restaurant/bar until 2 AM at **1237 Pendleton St**, in the RDV, Redevelopment District (TM# 0120000500400)
- D. CU 17-851.** Application by Jesse Carter for a Conditional Use Permit to operate a commercial parking lot at **7 McAdoo Ave**, in a R-6, Single Family Residential District (TM#0196000702900)

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.

Application # <u>CU 17-850</u>	Fees Paid <u>250</u>
Date Received: <u>9-17-17 1pm</u>	Accepted by <u>SA</u>
Date deemed complete _____	App Deny Conditions _____



APPLICATION FOR CONDITIONAL USE CITY OF GREENVILLE, SOUTH CAROLINA

APPLICANT / PERMITTEE*: Trish Balentine Owner / Topsy Music Pub
*Operator of the proposed use; permit may be limited to this entity. Name Title / Organization

APPLICANT'S REPRESENTATIVE: _____
(Optional) Name Title / Organization

MAILING ADDRESS: 515 Dellwood Dr. Greenville SC 29609

PHONE: 864 640 7129 EMAIL: trish@dishoutcafeandcatering.com

PROPERTY OWNER: Michael Watts

MAILING ADDRESS: 15 S. Main St Ste 400

PHONE: 864 420 4402 EMAIL: mwatts@thepsgroup.net

PROPERTY INFORMATION

STREET ADDRESS: 1237 Pendleton St Greenville SC 29611

TAX PARCEL #: _____ ACREAGE: 0.09 ZONING DESIGNATION: RDV

REQUEST

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

DESCRIPTION OF PROPOSED LAND USE: Restaurant / Bar

M-Th 3-12, Fri-Sat 11am-2am, Sunday 10am-10am

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.



[Handwritten signatures and dates]

8-31-17

8-31-17

APPLICANT SIGNATURE

DATE

PROPERTY OWNER SIGNATURE

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**,

We will comply with all rules, regulations and desires of Section 19-4.3 to help improve the Village of West Greenville.

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.

increase landscape requirements at development, will recycle, increase pedestrian traffic, will practice healthy environmental use of recycled and recyclable paper products to reduce footprint, promote a clean and attractive environment such as the reduction of litter.

Operating Plan

1. Restaurant / Bar
2. Hours
3. Bar - 5, servers - 15, kitchen - 8, mgmt - 4
4. Copy of kitchen equip
5. Menu attached - food service M-TH 3-12, F, S 11-12
S 10-10
6. Street ^{31 on street} access, rented from Pace's jewelry, 12 spots in adjacent lot, 61 public spots across from Anchorage provided by landlord (approaching church for additional parking)
7. Outer edge of parking lot 25 feet from any entrance w/ several receptacles for butts
- 8.
9. 30 minutes prior to close. 10 minutes to close all drinks removed from guests and disposed of.

Security Procedures

1. Ap security on retainership
 2. Will have staff servsafe certified for alcohol within 90 days.
 3. see #1
 4. see #1
 5. see #1
 6. see #1
- Ap Professional Security, LLC
864 230 0259
Anthony Proietta

Seating Plan

1. attached
2. will schedule as required



ZONING COMPLIANCE APPLICATION
ESTABLISHMENTS SERVING BEER, WINE, OR LIQUOR

Trish Balentine

APPLICANT
515 Dellwood Dr.

MAILING ADDRESS 1
Greenville SC 29609

MAILING ADDRESS 2
trish@dishoutcafeandcatering.com

EMAIL
864 640 7129

PHONE

SIGNATURE OF APPLICANT

DATE

Michael Watts

PROPERTY OWNER
15 S. Main St. STE 400

MAILING ADDRESS 1

MAILING ADDRESS 2
mwatts@the ps group.net

EMAIL
864 429 4402

PHONE

SIGNATURE OF OWNER OR AGENT

DATE

PROPERTY INFORMATION

1237 Pendleton St. Greenville SC 29611

ADDRESS

TMS #

ZONING DISTRICT DESIGNATION

DESCRIPTION OF PROPOSED USE

Provide details for each of the following, as applicable:

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.

*same type of venue approved by city
from former tenant*

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.

see above

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.

see above

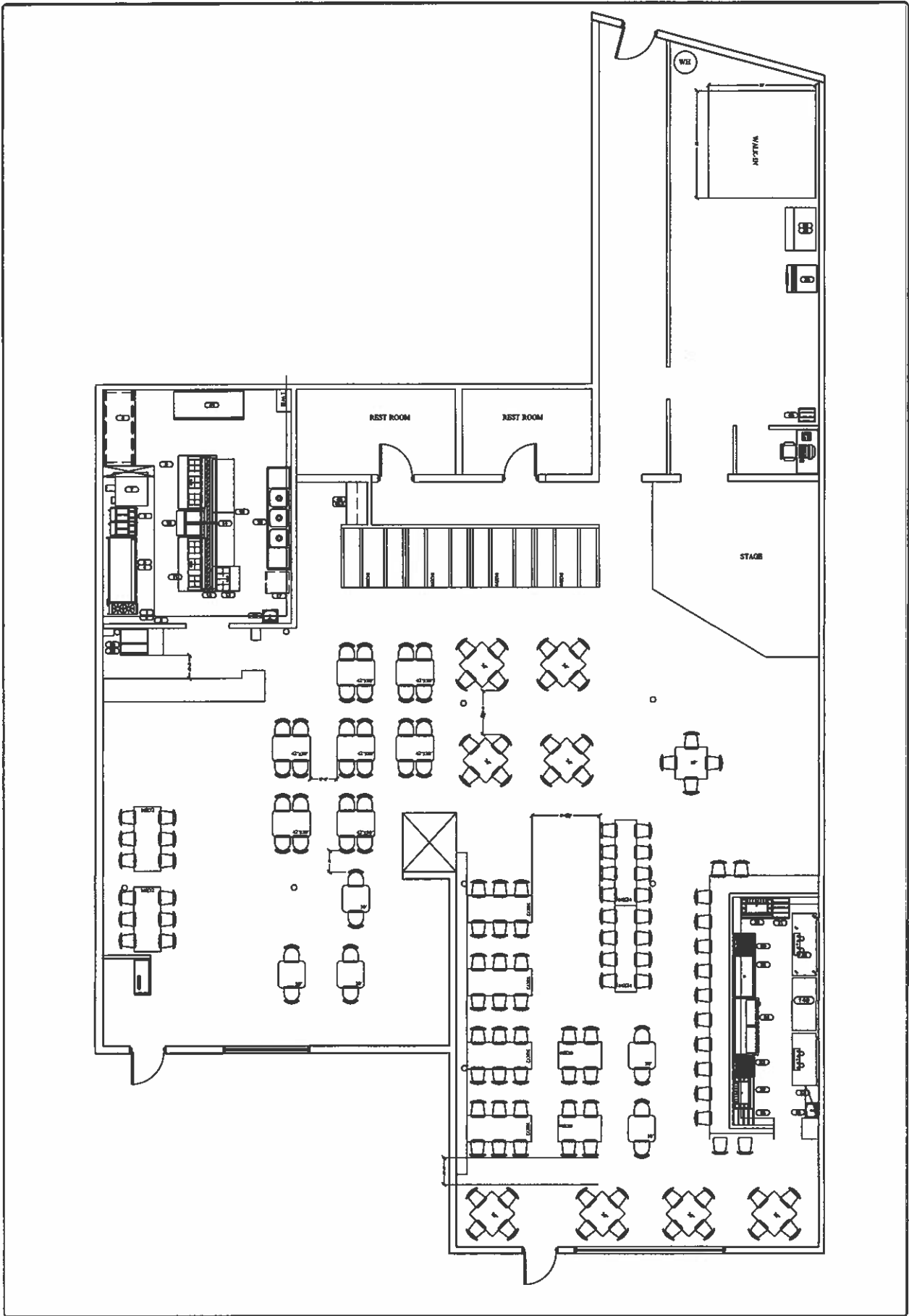
Meet With the Technical Advisory Committee

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.



1-1	DATE	BY



NO.	DESCRIPTION	QTY.	UNIT	PRICE	TOTAL



BOLD STARTERS

DUCK DYNABITES 12

cajun seasoned, bacon wrapped duck breast stuffed with jalapeno orange marmalade honey mustard

TIPSY 'SHROOMS 8

portobello and buttons served with cayenne-spiked horseradish sauce

FRIED CHEESE PLEASE 7

roasted garlic marinara, basil pesto olive oil

EMPANADAS 8

ground lamb, buffalo chicken

OYSTER SHOOTERS 9

absolut pepper, house-made spicy cocktail

SHRIMP COCKTAIL 9

house-made spicy cocktail, horseradish

FRIED RAVIOLI 10

chef's selection pasta by Naked Pasta

SCOTCH EGG 6

boiled egg, sausage, Guinness® mustard

THREE STEP DRY RUBBED WINGS 8/14

CLASSIC • SIX-PEPPER • CARIBBEAN JERK served with crisp veggies, and bleu cheese or ranch

STUFFED CHEDDAR REDSKINS 7

BUFFALO CHICKEN • SMOKED BACON BBQ PULLED PORK • TRIPLE CHEESE sour cream, chives

TRIPLE PLAY 12

guacamole, queso, and choice of salsa or bean dip

BOILED PEANUT HUMMUS 6

served with veggies and pita chips

FLORIDA KEYS SMOKED WHITE FISH 8

served with crackers

SMOKED OYSTERS 12

served with house-made old bay crackers, creme fraiche

BLACK 'N BLEU CHICKEN LIVERS 8

fried/over buttered toast; cajun bleu cheese cream



TACOS

FRESH CORN HARD SHELL OR FLOUR

OYSTER OR SHRIMP PO' BOY 6

tartar sauce, slaw

STREET PULLED PORK 4

cilantro, onion

BUFFALO CHICKEN 5

bleu cheese, celery, carrots

CORNED BEEF & CABBAGE 5

corned beef brisket, swiss, cabbage, thousand island

GREEK 5

lamb, goat cheese, lettuce, tomato, tzatziki

'SHROOMY 4

portobello, avocado, sriracha, arugula

FRIED CAULIFLOWER 4

black beans, slaw

TOAST THE BUNS

SERVED WITH HAND CUT FRIES OR TOTS

PATTY MELT 10

HAND PATTED BURGER OR CHICKEN caramelized bbq onions, swiss

REUBEN 10

CORNED BEEF OR TOFU kraut, swiss, thousand island dressing

BAHN MI 10

PORK OR TOFU pickled veggies, basil, cilantro, romaine, jalapeno aioli

BBQ PULLED PORK 8

house made bbq sauce, slaw

BUFFALO CHICKEN 8

house made bbq sauce, slaw

PHILLY CHEESE 10

STEAK OR CHICKEN sweet italian peppers, onions

PUB SAMMY 10

GRILLED CHICKEN • PORTOBELLO HAND PATTED BURGER lettuce, tomato, onion, cheddar

LET'S GET FRIED

HAND BREADED WITH DIPPING SAUCES

TAIL-ON SHRIMP 12

SELECT OYSTERS 12

CHICKEN FINGERS 8

CHICKEN FRIED TOFU NUGS 8

ADD ONS 3

hand-cut fries, tots, or slaw

i want my own

PIZZA

HOUSE-MADE WHOLE WHEAT THIN CRUST WITH WHOLE MILK MOZZARELLA

VEGHEAD 9

spinach, artichoke hearts, feta, tomatoes, red onion, 'shrooms

BUFFALO CHICKEN 9

smoked bacon, bleu cheese crumbles, celery, carrots

GROUND LAMB 9

tomatoes, goat cheese, arugula

GREEK CHICKEN 9

spinach, tomatoes, red onion, feta

PEPPERONI 9

marinara, extra cheese

CHEESE 9

sun dried tomato pesto, goat cheese, feta, arugula

Rabbits ONLY

BLEU CHEESE • RANCH • THOUSAND ISLAND HONEY MUSTARD • RANCHVINAIGRETTE

VILLAGE GREEK 5/8

tomatoes, cucumber, feta, kalamata, Pepperonchini, evoo & red wine vinegar

VILLAGE HOUSE 5/8

carrots, cucumber, tomatoes, cheese, croutons, radish

ADD A PROTEIN 5
SHRIMP • CHICKEN • FILET

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness