

7/25/2016

Notes from Community Meeting

Matt – LC

Community meeting fatigue – decided to combine efforts re: zoning & liquor licenses with Block Watch network to reduce amount of time residents have to spend in community meetings

Overview of ground rules

Presentation - by Burgh'ers owner Fiore Moletz

Formerly the site of Goeller's Generators. Everything is farm to table, meaning it comes from farmers grown organically.

About Fiore: been in the food business for 15 years, local for last 8. Grew up in Shaler across the river, always coming to Lawrenceville, family in the neighborhood. Culinary background: worked at Lidia's in the Strip, then moved around the country focusing on Italian food. Wanted to combine passion for natural food along with love of burgers. Healthy food, but in a way that everyone can enjoy.

Won best burger in Pittsburgh. Sustainability award for being local, sustainable, and healthy. Gold certified member of Sustainable Pittsburgh – want to grow to Platinum which is the highest ranking. Do this by low-energy lighting, low flow faucets.

Buns are from Breadworks, meat is from Jubilee Hilltop Ranch. Whole wheat buns for folks who are more health-conscious.

Décor: using reclaimed materials for interior as much as possible, nothing fancy.

Matt (LC): Lawrenceville has the highest concentration of sustainable businesses.

More than just burgers: BLTs

Not like the rest of the burger places: focus on local, sustainable food. Fried chicken sandwiches. Locally made pierogis from McKees Rocks. French fries grown locally and just across the border in NY.

Pursuing a full liquor license. We are NOT a bar. 10 seats at the bar, 75 seats total. Focusing on locally distilled liquors and locally brewed beers: e.g. Maggie's Farm, Wigle Whiskey. Hours may increase to 11 PM during summer months. Want to keep it a family establishment. Only receiving deliveries between 9 am and noon. Trash is contained inside the building on the lower level and accessed through a trash chute. Hoods are vented up to the roof.

Q&A

Owen: Variance is because it's over 2400 sq ft.

Matt: Correct. Special exception is required over 2400 sq ft for restaurant general.

Owen: Liquor license?

Matt: Person-to-person transfer. Because it's not coming from outside the city, have less pull. In order to do a straight-ahead conditional licensing agreement (like Industry), we would have to oppose it, which is an involved process. State law per LCB prevents us from attaching conditions without opposing it first.

Dave: Kid friendly?

Fiore: Absolutely. Including hot dogs and chicken fingers to encourage kids.

Question: When will you be open?

Burgh'ers: Construction would probably start in August/September, ideally. 8-10 week construction timeframe, then have to train and get things rolling.

Amber: Does it have to be 9 AM as a cut-off for the deliveries. There's lots of truck traffic along 36th Street earlier than that.

Matt & Cheryl: believe there is an ordinance governing this (one in the Strip District?).

Matt: Loading zone?

Fiore: Not sure. There's an alley where we'll be receiving