

Community Meeting on 4325 Butler Street - Botanico (formerly Taylor's Custom Cuts)

10/3/2018, 6:30 p.m. @ Stephen Foster Community Center

Approximately 8 people in attendance.

Dave Breingan from Lawrenceville United (LU) reviewed the community process.

Presentation from Botanico: 4325 Butler Street - Formerly Taylor's Custom Cuts - Kelsey and Jeff

Small family style Italian restaurant. Both residents of Lawrenceville. Just them managing it, no big developers or investors. A dream of running their own business. Kelsey has been in the restaurant industry for 14 years.

Jeff has sales, finance and business background; Kelsey is service industry based. Was out in San Francisco working in a management position at one of the prominent restaurant group in the city.

They have community values: want to work with LU, LC, Sustainable PGH, Lville works and Lville discounts as well as Advantage. We want you guys to be happy to have us here. In tune with the neighborhood.

Incorporate local artistry, culinary ingenuity. Help employees grow. Ongoing dedication to career oriented training and local charity funding. It's important to know this doesn't have to be a transition job; it is a sustainable career. Help people get training to actually get a career. Identify local charities to give proceeds to.

Location was previously owned by local Bob Taylor (in attendance). Bob was ready to retire so we purchased building from him. Plan to restore the façade with more traditional brickwork. Modest signage. Interior renovated. Put an addition on the back. In order to have a kitchen, it'll have to be larger. A basement dug below. Venting will be located as far away from Eden as possible. Trash collection is in back of the business. Small deliveries will be delivered on Eden Way and pull off into the parking spot. Bigger deliveries for the restaurant may be delivered on Butler.

Interior – focused on local art & inviting bright and friendly. Have a callback to what it was like before.

Site plans are available. Applying for sidewalk permit. This will include 6 bar stools attached to the front of the building, accessible seasonably. Communal table that's indoor/outdoor in front. Only stick out 3 feet. Put a lot of communal tables. Dining is between fast casual and formal. Tapas style. Seasonal garden in the back also. Second floor is going to be used for storage and our office. People will use the bathroom on the second floor as well.

Dave: accessible bathroom?

Yes, ADA compliant on first floor.

Vision: Simple, fresh, hand-crafted. Menu family style. 14 seat bar and 32 seat dining room. Hook up with local vendors. Use as many PA farms as possible.

Q&A:

Nancy Gippert: We have about a million pizza places. What kind of food?

- **Kelsey:** This style is small bites: pizza, salad, charcuterie boards, small bites. If the chef wants to go more traditional, they could.

Q: No chef aligned yet?

- Not yet. Chef from San Francisco helped craft menu vision. Want to hire local.

Mary Coleman on 43rd Street: Side of house on Eden Way. Is it possible to coordinate trash with Industry? They cannot pick up before 7 am.

- **Kelsey:** I'd be happy to speak with Industry to try and coordinate trash with Waste Management.
- **Dave from LU:** City wide issue bc waste management companies have been picking up at illegal hours generally. Police have to sit there for to give them ticket and the companies generally don't care. Owners controlling the contract is the best approach to get them to change their behavior

Ray Czachowski: How many employees?

- **Kelsey:** 16-22, including part time.
- **Ray:** What do you have to get approved through zoning?
- **Kelsey:** We don't have to go through zoning.
- **Ray:** Any parking?
- **Kelsey:** No availability for parking and reliant on walk in business. Hoping to be more of a local spot. Relying on ride share.
- **LU Dave:** We've worked with other businesses to have unique solutions to parking problems whether it's encouraging people not to drive with discounts for biking, walking or ride share, offering employees incentives to walk, bike or use public transit to work, giving discounts for local visitors, etc. Is that something you'd be open to?
- **Kelsey:** Yes, would love to know what other businesses are doing around that.

Mary: Will your employees be taking breaks out back?

- **Kelsey:** We can avoid breaks in the back. We have an entire room upstairs. Smoking employees can go down the street.

Nancy: Liquor license details?

- Transferred from within Pittsburgh. We're about to file. 8-12 weeks.
- **Dave:** Orange placard will go up and 30 day public comment period will begin.
- **Kelsey:** Late spring is earliest expected opening. Hours will be open until midnight on weekdays, open a little later on Friday and Saturday until 2. Kitchen open late as well. One oven and it will be used for everything. Just gas. Vent out the roof.

Dave (LU): Will there be entertainment?

- **Kelsey:** No TVs planned. If we find good acoustic acts, possible we do that, but no intended entertainment.

Dave (LU): Do your windows open?

- **Kelsey:** Front window will open. Accordion-style garage door much like Industry.
- **Jenna Date:** Will there be any sound dampening?
- **Kelsey:** We will have sound dampening piece. It'll be a conversation with our engineers and architect.
- **Dave:** Garage doors going down earlier is ideal for us and what other businesses who have come through our process have done.

Closed Door Discussion:

Seem like lovely people. Neighbors raised concerns around parking. They also raised concerns about liquor licenses in general and the saturation effect this has on the district.

- **LU:** Have tried pursuing limiting the total amount of liquor licenses in Lawrenceville, but can't do it legally because it's against state law. One potential solution is social occupancy: measure the sidewalk width on given block. Imagine a public safety crisis. If everyone had to be evacuated. What is capacity of sidewalks? Total occupancy based on block. Might also address balance issues we see and encourage more balance of neighborhood-serving businesses. We continue to push for that, but it's a hard sell. It would be complicated logistically and has not yet been used in any other city. We also continue to push for zoning text amendments that could provide greater clarity on restaurants vs. bars. You can automatically protest if you live within 500 feet.

Concerns about effect of all the restaurants on parking.

- **LU:** PED is something we've been pushing. It would permit parts of Lawrenceville that currently don't have Residential Permit Parking: below Butler in Central and Lower and all of 10th Ward and change the hours. Change the hours until noon to midnight; have enforcement in evening time.

It hasn't moved forward because PPA told us to slow down because they were writing legislation to change RPP program from being hosted by City Planning to the Parking Authority. Parking Authority was going to resolve structural issues. Still waiting on that legislation though, so we've been in touch with Councilwoman Gross's office about no longer waiting and just moving forward the PED. Hoping we can move on that fairly quickly. PED would also capture increased revenue from extended enforcement hours and dynamic pricing. When Butler Street is more filled up with parked cars, becomes more expensive. South Side has been using it for beat cops. What Lawrenceville would likely collect wouldn't be huge, but could go to signage or paying some portion of a parking structure, etc.

Big concerns for Botanico:

- Sidewalk seating
- Late hours
- No expanding restaurant into upper floors.