

September 9, 2021

Tisbury Planning Board
Pat Harris

Martha's Vineyard Commission
Alex Elvin

RE: New Restaurant Application
Stone Bank Project
75 Main Street, Vineyard Haven, MA

The Decisions of both the PB and the MVC require a return to your respective agencies for any change of use in the project. Please regard this as a formal application for a new 70 seat outdoor restaurant to be operated out of Unit C3. Attached are the following documents:

1. Restaurant Layout and Seating Plan
2. Detailed Kitchen and Bar Plan
3. Proposed Menu
4. Sales Agreement to Lyons Group

Below is a narrative explanation of the proposal:

Name of Restaurant. To be determined.

Applicant. The owner and operator of the restaurant will be The Lyons Group, 334 Boylston Street, Boston MA 02116. The Lyons Group is the highly successful owner/operator of a number of well known establishments in the Boston area, including Scampo, Rochambeau and Sonsie. Patrick Lyons is a long time summer resident of Martha's Vineyard and the current owner of Back Door Donuts. More information can be found at: lyonsgroup.com

Basic Operation. This application is for a new 70 seat Mexican restaurant. The restaurant will be served by an indoor kitchen but all seating will be outdoors. This will be a *fast food* operation meaning that there will be no table service and no washable china or cutlery. A portion of the seating may be covered during hot or inclement weather with removable waterproof canvas awnings or umbrellas. A full service bar will be located under an existing hard canopy.

Public rest rooms will be available for restaurant patrons.

Ordering and Serving Procedure. Patrons will seat themselves. Ordering and payment will be done through an on-line procedure using the patron's smart phone. Meals will be brought to the table by food runners. Alternatively, ordering, payment and pick-up may be accomplished in person at a pick-up window located on a covered porch adjacent to the kitchen.

After ordering a meal, patrons may purchase alcoholic beverages at a service bar and return to their table.

Wastewater. The restaurant will be served by town sewer. All kitchen flow will pass through a grease trap prior to entering the local sewer system. The fast food category uses 20 GPD, or a total of 1400 gpd for this operation. The required flow was granted by the Tisbury Selectboard on August 31.

Ownership of Facility. The operator will own the real estate through the purchase of a commercial condominium unit housing the kitchen and rest rooms with adjacent land conveyed as Limited Common Area in the condominium.

Sam Dunn