Updated AGENDA

ANC 6A Economic Development & Zoning Committee Wednesday August 15, 2012, 7-9:00 PM Sherwood Recreation Center (640 10th St, NE) 2nd Floor Community Room

7:00 pm Call to order

7:01 Community Comments

7:05 Status Reports

- 1. Resolution of previously heard BZA/HPRB cases (2 min)
- 2. Vacant Properties (Dan Golden) (3 min)
- 3. Zoning Regulations Rewrite (Drew Ronneberg) (2 min)
- 4. H Street Business Liaison Report (Charmaine Josiah) (3 min)
- 7:20 Old Business None
- 7:20 New Business
- 1. HPA #12-XXX(1134 C St NE). The owners are seeking HPO approval to add a 3rd floor mansard roof and a bay window. (30 minutes)
- 2. 1005 H St NE. Presentation of "Mythology": a new restaurant concept for H St. (20 minutes)
- 3. BZA 18413 (257 Warren St. NE) Continuation of case from July meeting.

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8:45 Additional Community Comment (time permitting)

Everyone is welcome! Call Drew Ronneberg with questions at 202 431-4305.

Visit our website at http://www.anc6a.org/

BRITTINGHAM-MUYS RESIDENCE RENOVATION

1134 C St. NE Washington, DC 20002

THIS HOUSE IS A NON-CONTRIBUTING STRUCTURE TO THE HISTORIC DISTRICT

PROJECT DATA

ANC Set

August 15, 2012

PHOTOS OF EXISTING HOUSE FACADES



FRONT (SOUTH) W/ NEIGHBORS | 1134 C St. NE



FRONT (SOUTH)



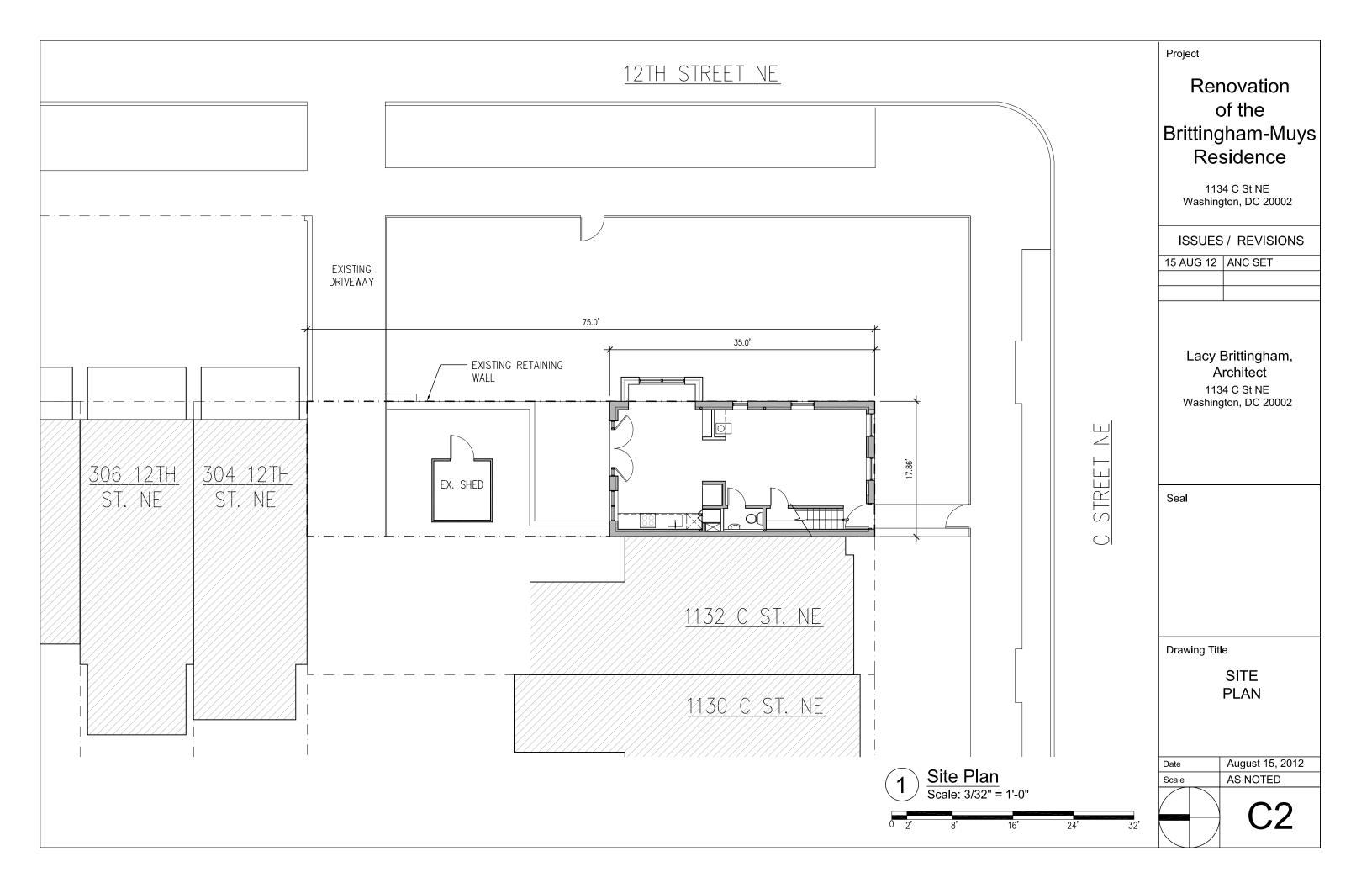
SIDE (EAST)

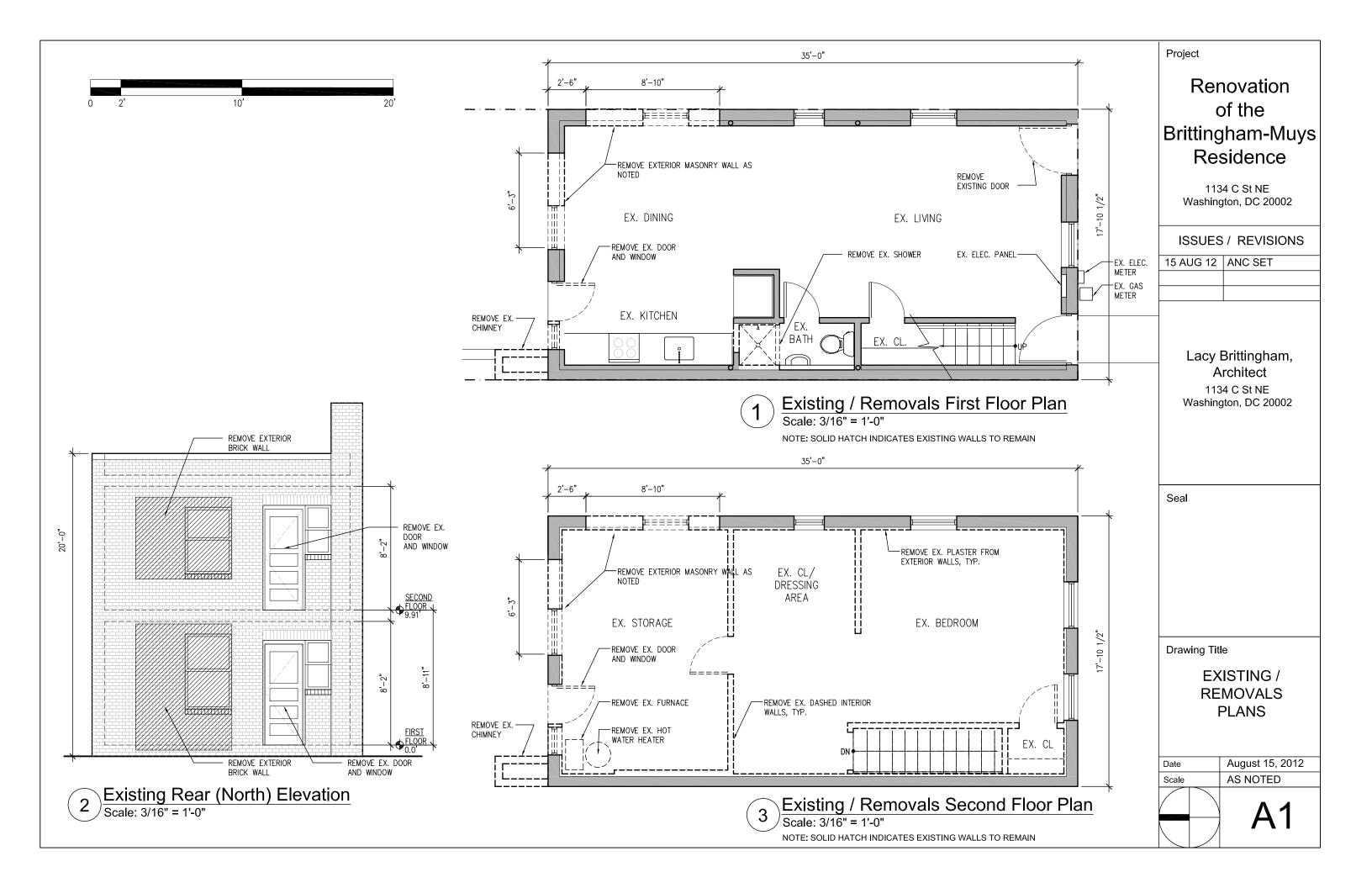
LOT: 800 , SQUARE: 986 ZONE: R-4 LOT AREA: 1339 SF USE GROUP: R-3 CONSTRUCTION TYPE: 3B TWO STORY ROW DWELLING - SINGLE FAMILY EXISTING LOT COVERAGE: 661 SF (49%) PROPOSED LOT COVERAGE: 661 SF (UNCHANGED) EXISTING REAR YARD: UNCHANGED EXISTING SIDE YARD: UNCHANGED (N/A) EXISTING STORIES: 2 PROPOSED STORIES: 3 EXISTING HEIGHT: 20'-0" PROPOSED HEIGHT: 28'-0" MAXIMUM ALLOWED HEIGHT: 40'

PROJECT DESCRIPTION: THIS HOUSE WAS BUILT IN
1951 AND AS SUCH, IS A NON-CONTRIBUTING
STRUCTURE IN THE HISTORIC DISTRICT. THIS
PROJECT IS TO REMOVE EXISTING FLAT ROOF AND
CONSTRUCT A FULL NEW THIRD FLOOR UNDER A NEW
MANSARD ROOF; CONSTRUCT A NEW TWO STORY BAY
WINDOW; AND RENOVATE THE SECOND FLOOR.

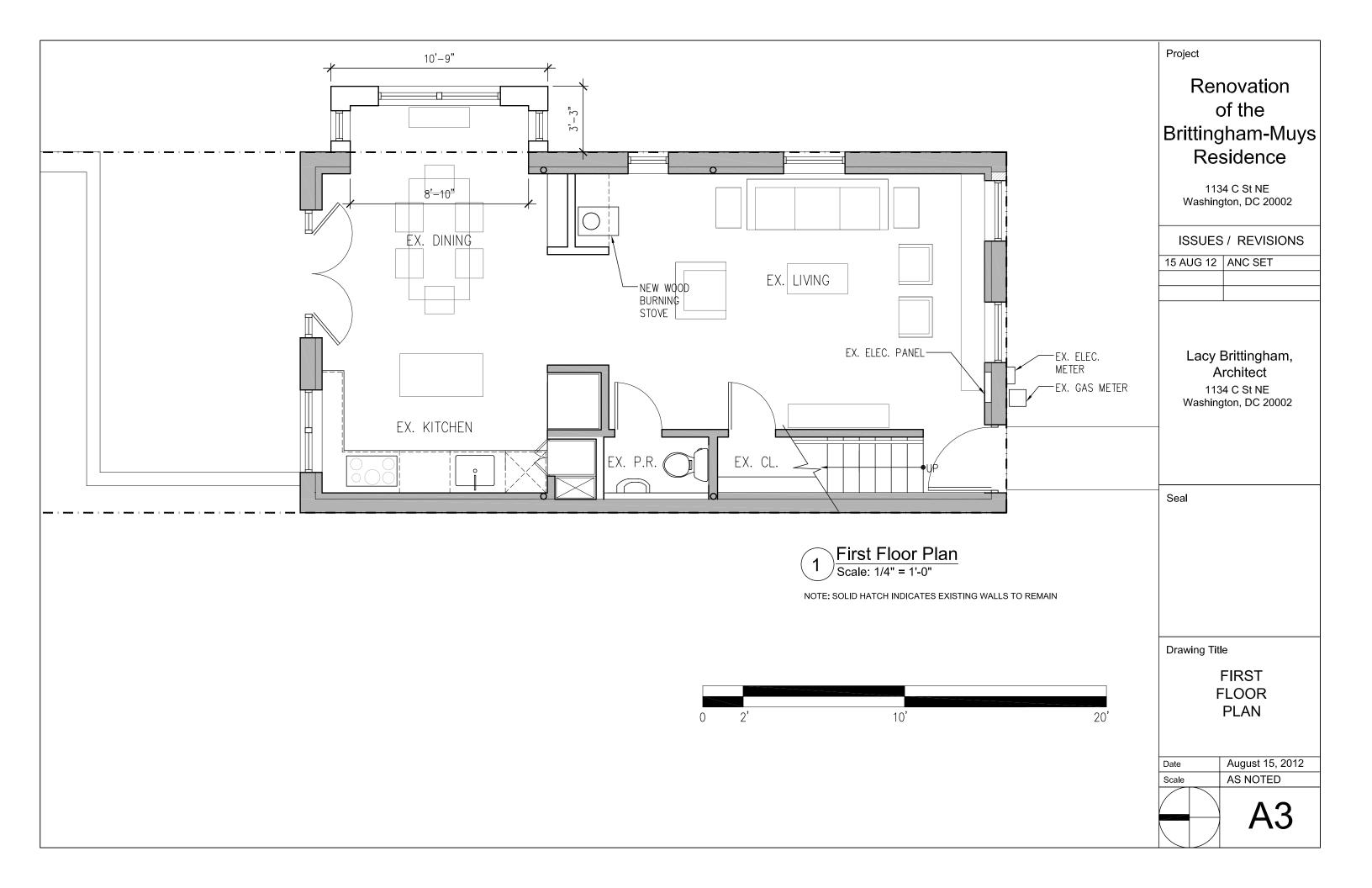
C1 COVER SHEET C2 SITE PLAN A1 EXISTING FIRST AND SECOND FLOOR PLANS AND EXISTING NORTH ELEVATION A2 EXISTING ELEVATIONS A3 FIRST FLOOR PLAN

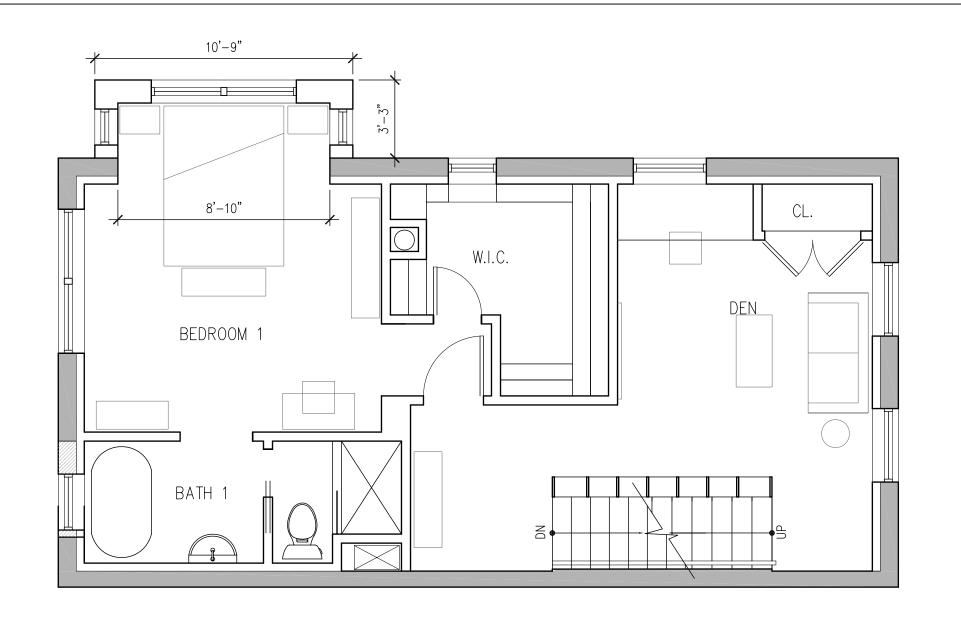
A2	EXISTING ELEVATIONS		
А3	FIRST FLOOR PLAN		
A4	SECOND FLOOR PLAN		
A5	THIRD FLOOR PLAN		
A6	ROOF PLAN		
A7	EXTERIOR ELEVATION		
A8	EXTERIOR ELEVATION		
A9	EXTERIOR ELEVATION		





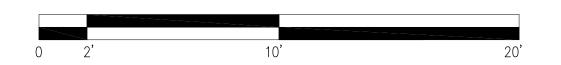






1 Second Floor Plan Scale: 1/4" = 1'-0"

NOTE: SOLID HATCH INDICATES EXISTING WALLS TO REMAIN



Project

Renovation of the Brittingham-Muys Residence

1134 C St NE Washington, DC 20002

ISSUES / REVISIONS

15 AUG 12 ANC SET

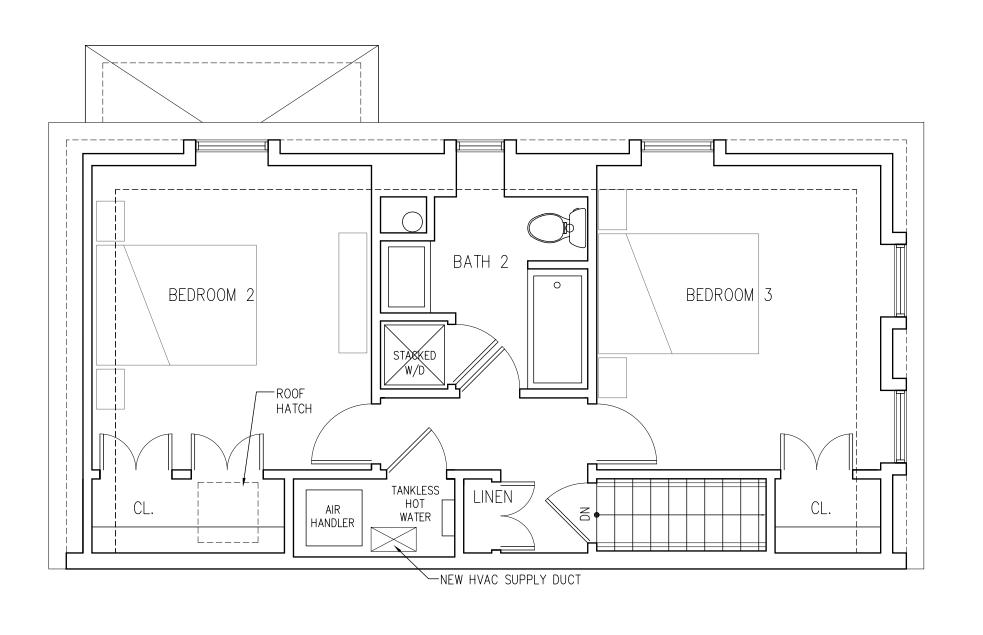
Lacy Brittingham, Architect 1134 C St NE Washington, DC 20002

Seal

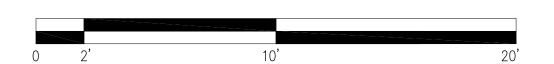
Drawing Title

SECOND FLOOR PLAN

Date	August 15, 2012	
Scale	AS NOTED	
	A4	



 $1 \frac{\text{Third Floor Plan}}{\text{Scale: } 1/4" = 1'-0"}$



Project

Renovation of the Brittingham-Muys Residence

1134 C St NE Washington, DC 20002

ISSUES / REVISIONS

15 AUG 12 ANC SET

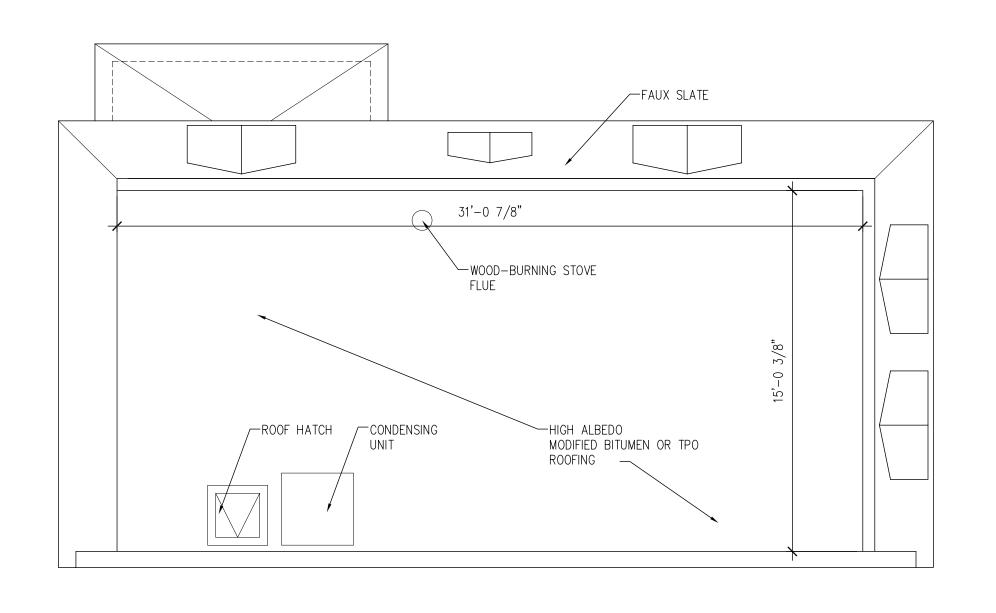
Lacy Brittingham, Architect 1134 C St NE Washington, DC 20002

Seal

Drawing Title

THIRD FLOOR PLAN

Date	August 15, 2012	
Scale	AS NOTED	
	A5	



1 Roof Plan Scale: 1/4" = 1'-0"



Project

Renovation of the Brittingham-Muys Residence

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ISSUES / REVISIONS

15 AUG 12 ANC SET

Lacy Brittingham, Architect

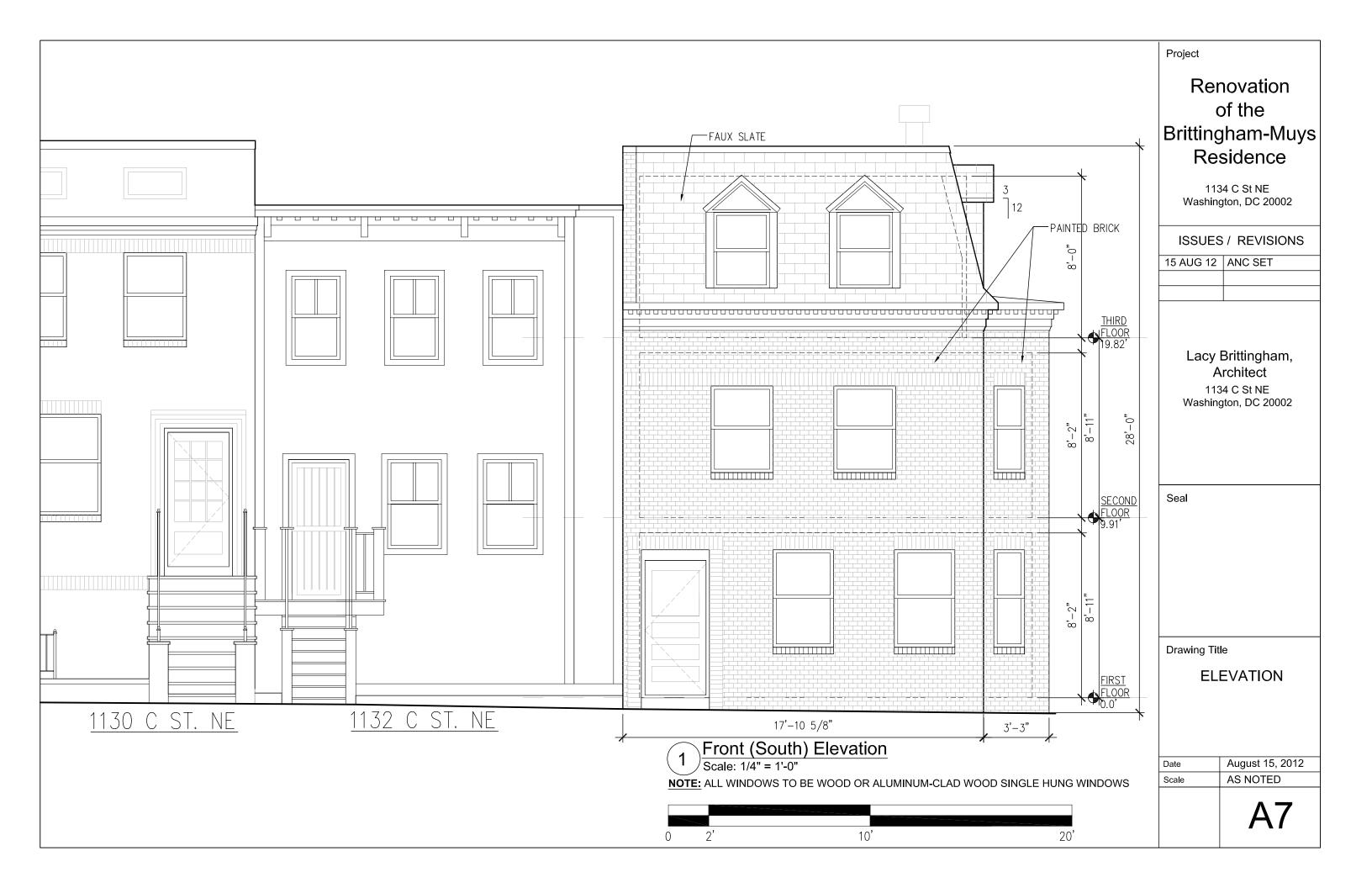
Washington, DC 20002

Seal

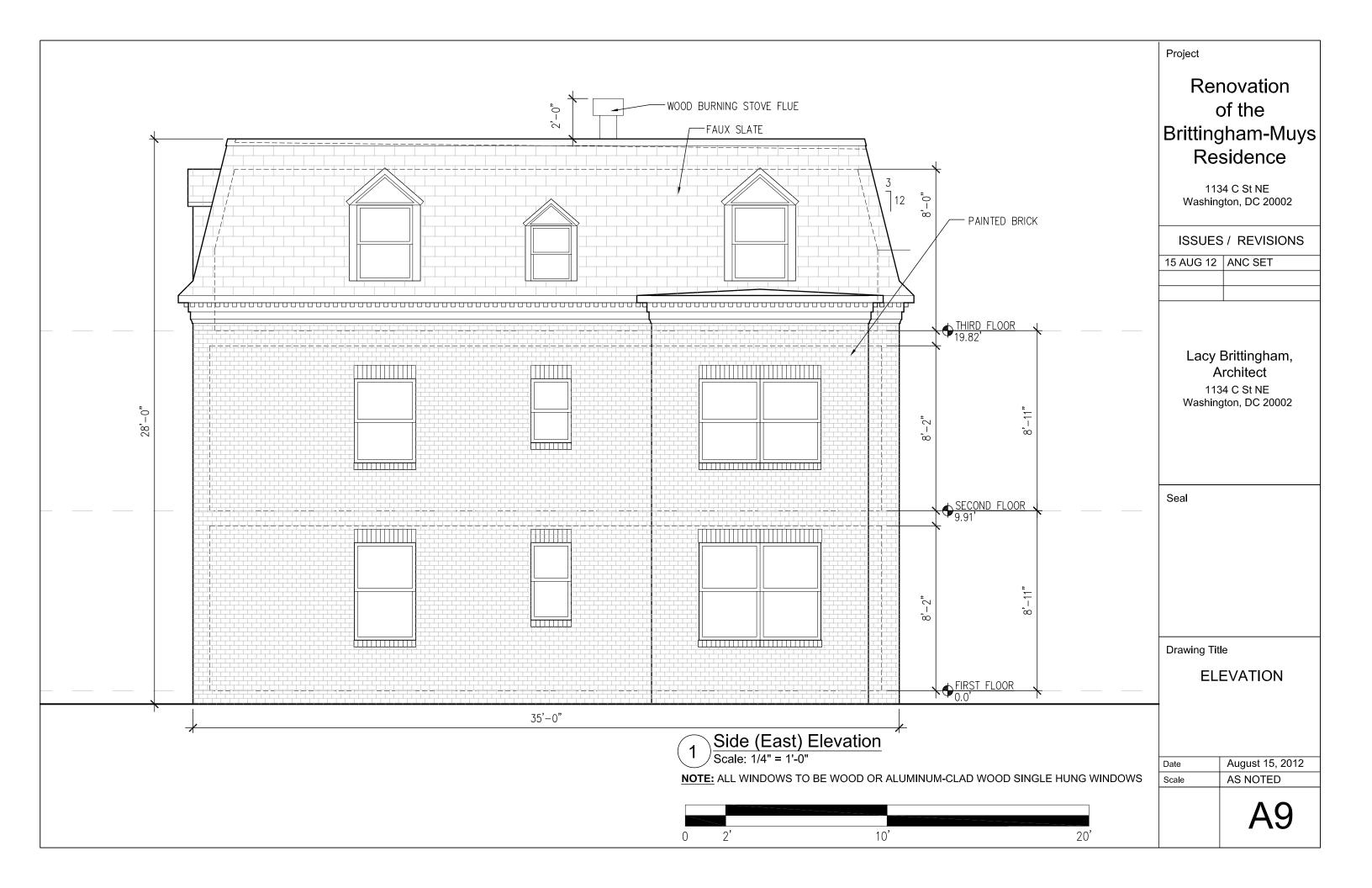
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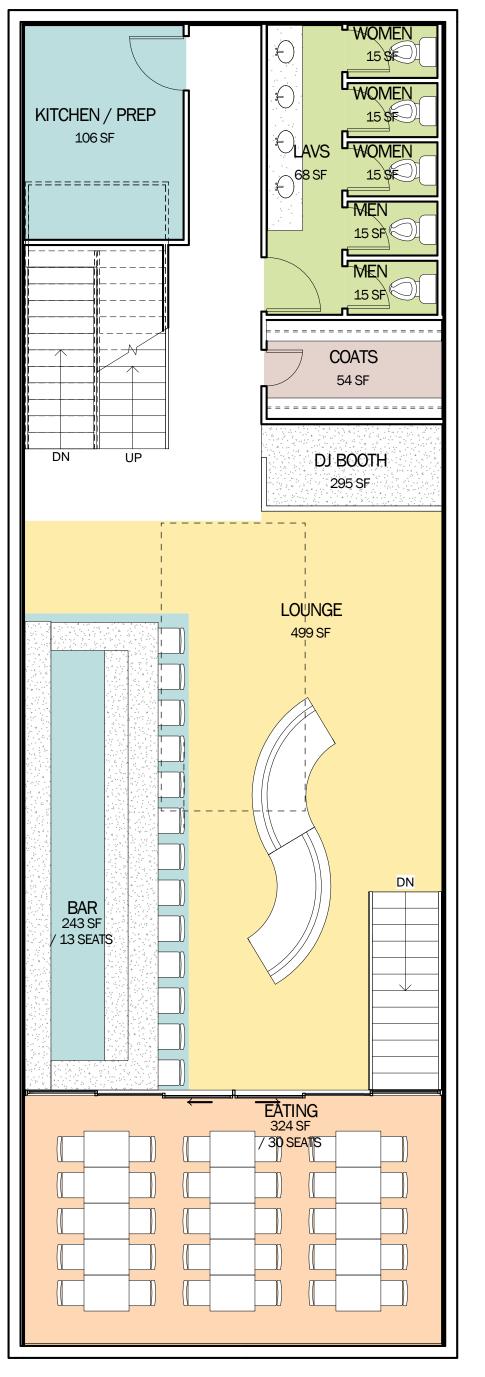
ROOF PLAN

	Date		August 15, 2012	
	Scale		AS NOTED	
			A6	









PROGRAM - LEVEL ONE 1,729 USF
MEZZANINE 604 USF
LEVEL TWO 1,729 USF

TOTAL SEAT COUNT - LEVEL ONE 40
MEZZANINE 50
LEVEL TWO 30

SPACE LEGEND

BAR / KITCHEN
CLOSET

EATING

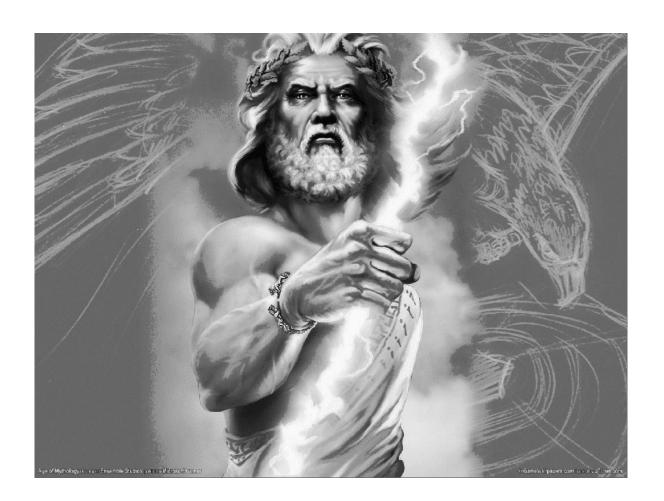
LOUNGE

RESTROOM

1 LEVEL TWO PLAN 3/16" = 1'-0"

MYTHOLOGY

PROOF OF CONCEPT



Mythology

Modern Chop House and Lounge

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I. Executive Summary



Those who make the restaurant and tavern business their lives will say that seldom in a career does an opportunity present itself to get in on the ground floor of a neighborhood that is poised to explode in popularity and be the "next big thing". It is equally rare to be able to lease an ideal space on one of the best blocks in a THRIVING neighborhood with a UNIQUE concept that will fill a void in the neighborhood's culinary and entertainment choices. Yet this is the opportunity being presented in this document pursuant to "mythology". Read on for details on the space, concept, neighborhood, financial projections and investment opportunities.



The Atlas Neighborhood / H Street Corridor is in its infancy as a hospitality district and emerging community. Ideally situated just north of Capitol Hill and less than a mile away from China Town/Verizon Center, the neighborhood is just now creating its identity and character. Commonly referred to as the "Atlas District" or "Near Northeast", the neighborhood is at the beginning of a gentrification process. The south side of H Street has seen tremendous increases in housing prices as young families, the urban retired, and young professionals clamor to call the community home. The process of gentrification is steadily marching its way north of the corridor, reaching to the edges of THE PREVIOUSLY DISTRESSED TRINIDAD NEIGHBORHOOD.

The District's government has invested heavily in the area. The recently finished <u>Streetscape project</u> replaced vital infrastructure with new roads, sidewalks, curbs, and street lighting. The placement of trolley tracks is just

the start of a major transportation project that will eventually connect the corridor with Union Station, Logan, Dupont, and Georgetown neighborhoods. The first leg of the trolley system is slated to begin late summer 2013 running the entire stretch of the corridor to Union Station. The city has also invested over a million dollars in grants to lure retailers to open businesses on the street.

The corridor is also home to "The Atlas Performing Arts Center" (also referred to as "The Atlas Theatre" or just "The Atlas") a 60,000 square foot complex that includes four theatres, three dance studios, a café, and production and rehearsal spaces. The Atlas Performing Arts Center is home to a diverse group of locally renowned theatre and dance companies, symphony orchestras, choral groups, and arts education programs.

The vanguard of the hospitality aspect of the street began back in 2005 with "the Argonaut Tavern" and Joe Engler at the corner of H Street and 14th Street. The tavern opened as a "Hipster" and "Crafted Beer" type business that instantly became a hit. A simple American menu helped by a beautiful patio keep the neighbors coming in droves. Beginning as more of a bar it has transformed into a family friendly restaurant. Joe foresaw the potential of the corridor and invested heavily with "Granville Moore's", specializing in mussels and a vast beer selection. Granville's brought the street national attention when its chef and part owner Teddy challenged Bobby Flay on the Food Network to a mussel cook off and won. Joe went on to open "Rock 'N' Roll Hotel" which features a variety of live music acts. His next project was "H Street Country

Club" where round of Newer enjoy putt-putt and beer. patrons a can arrivals include "Smith Commons" - a traditional American fare and lounge, "Truorleans" -specializing in New Orleans fare, "Queen Vic" - an English Pub, and "Toki Underground" - some of the best ramen in the city. The standouts of these newer places are "The Atlas Room", global cuisine, and "Ethiopic", Ethiopian cuisine; both of which rank in the Washingtonian Top 100 Restaurants. Coming soon is "Impala" for authentic Mexican, "Charleston" for southern flair, world famous "Ben's Chili Bowl", and a yet to be named French restaurant. H Street is quickly becoming the darling of foodies and a destination spot for all the DC metro area.

III. H Street in the News



From Real Estate BisNow – April 16, 2012:

H Street NE: The Next SoHo?

H Street might not have SoHo's high-end stores, Sarah Jessica Parker wannabes, and \$100/SF rents. But Fisher Brothers partner Winston Fisher tells us the bustling area near Union Station reminds him of NY's most fashionable neighborhood 30 years ago.

Winston, whose NYC-based firm has over 8.5M SF in assets under management, tells us the big similarity between SoHo during its early years and H Street now is "local merchants and vendors making a place—it's not manufactured." His firm breaks ground in '13 on Capitol Place, a 375-unit luxury apartment building on H Street between 2nd and 3rd Streets NE. It'll target the young professional crowd, he says, and amenities will set it apart from the competition.



Fisher Brothers' first introduction to H Street (above) was its three-building, 1.5M SF Station Place office project, above, across the street from Capitol Square. "We've been invested there since 2000," Winston says. "There's been a transformation—the trolley is coming in, there are plans for a new Giant. It's the best kind of urban fabric you can imagine."

From WTOP – April 27, 2012:

D.C. Orders More Streetcars for H Street Corridor



The City Council is hopeful that street cars along H Street will transform that area of D.C. (File photo)

Adam Tuss, wtop.com

WASHINGTON -- The D.C. Department of Transportation has grand plans for a vast network of streetcars, crisscrossing the city. On Thursday, the agency took another step toward that goal by ordering two brand new streetcars.

The streetcars, being produced in Oregon for about \$9 million, will join the city's other three streetcars. The plan is to have all five running along the tracks of H Street in Northeast by the end of next year.

In the last three years, dozens of new businesses have been attracted to the ever-changing H Street Corridor in Northeast, and city leaders say the streetcar is the main reason.

"The potential and the promise of the trolley was the No. 1 one reason that people talked about coming to H Street," Anwar Saleem, a representative for the H Street Corridor told the D.C. Council.

"We are really able to sell H Street from the potentials of the trolley."

The 2.2-mile-long H Street/Benning Road Line is planned to run from Union Station to Oklahoma Avenue. It will be the first segment of a planned eight-line, 37-mile streetcar network serving all eight wards of the District.

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IV. Location Overview - 1005 H St. NE, Washington, DC. 20002



The potential is almost limitless. Mythology's 1005 H Street NE location (Pictured BELOW) will be Nestled between two DC legends.



the iconic "Ben's Chili Bowl" will be opening its second location on one side while "HR 57", the DC Jazz Club institution, will be Relocating to the space on the other side of Mythology's 1005 H Street future home. Rounding out the block is Washingtonian Top 100 Restaurant, "The Atlas Room".

The façade of 1005 H St. has gorgeous glass frontage with turn of the century molding on the eaves. As you enter you're instantly drawn to the high ceilings and depth of the room. The second floor has a wonderful skylight that will be a perfect place for a mural to the gods of mythology. The second floor glass frontage will be hued with LED lights to give of a colorful, "mythology trademark aura" that would be noticed blocks away.

In terms of layout, the first floor would be more dining-centric with more tables than lounge spots. The kitchen and bar would seem as though one continuous entity. The second floor would have more lounge seating than dining. The idea is to eschew a traditional linear seating formula with an intermixed layout to enhance socializing. The second floor bar will be about twice the size of the downstairs bar.

V. Concept Overview:



There is one glaring omission from the dining options that H street has to offer; a restaurant where one can enjoy a variety of steaks, chops, fish, and lobster without the pretentions of the run of the mill steak houses. A restaurant that presents straightforward and well-executed plates that let the product speak for itself. A modern décor and a welcoming staff immediately remind one that this is not "your fathers' steakhouse."

Mythology - A Modern Chophouse and Lounge.

[Mythology: A body of myths associated with an event, individual, or institution.]

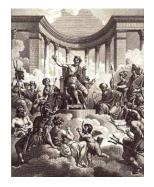
The concept's name derives from our desire to create an atmosphere where one can indulge in finer food and drink without the regimented requirements of most restaurants. Whether seated for dinner or just relaxing with friends over cocktails, your environs are whimsical, yet sophisticated.

Food: The menu will have your traditional chophouse cuts of meats and choices of sides with an added culinary flair. All entrees will be offered in petite sizes to attract those with smaller appetites. The menu will be focused on the seasons, with proven recipes that people can depend on at that particular time of year. We want to create and serve food that is appreciated for its flavors and perceived value.

Beverage: Our beverage program will be focused on quality, flavor, and recipe. The wine list should not be over 70 bottles, but reflect as many varietals and price ranges possible. The cocktail program will be tailored around using fresh juices, house made syrups, speed of service, and garnishes. Beer choices will include 10 to 15 premium craft beers on draft and a select bottle list.

Staffing: To start, we are looking at approximately fifty line employees and a management team of five - a general manager, chef, manager, sous chef, and beverage manager. Staffing of this size requires a well written employee handbook, clearly defined policy and procedures, and effective progressive disciplinary system. Each job classification will have the responsibilities and expectations of the work needed clearly written and trained. Consistency in the management of staff is more vital to a restaurant's success than any other item. An employee must feel as though his/her position has been well thought through and that the business has provided all tools and information to the specific duty that needs to be done. The employees make the business.

VI. Key Player Bio:



General Manager: Mark Medley brings almost thirty years of restaurant experience to Mythology. Mark started in the hospitality business at 15 years old and has had the passion for "the biz" ever since. Mark has deep & wide experience in the hospitality industry; from working in hotels where he had to manage huge operations and execute on 1,000 person events; To opening and managing neighborhood restaurants where his skills in navigating local politics and neighborhood relationships helped to springboard him to success; To being point on the successful opening and managing teams of white tablecloth, award winning restaurants where James Beard award winning chefs were front and center.

Mark has been involved in key roles in such notable DC restaurants as Vidalia, Pesce Seafood and Market Place, Mark and Orlando's, Masa 14 and The Atlas Room, among others.

VII. Contact Information:

For More Information Please Contact:

Todd Luongo

703.625.69.83

toddluongo@yahoo.com