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April 14, 2020

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Kristie Dickert, Planning Board Secretary
Borough of Bradley Beach
701 Main Street
Bradley Beach, NJ 07720

**Re: Caveman Culinarian, LLC
Food Concession at Beachfront Promenade
(Ocean Park & Park Place Avenue)**

Dear Ms. Dickert:

I am confident that your file reflects my representation of Caveman Culinarian, LLC, the successful bidder of the above referenced project. This matter is scheduled for a courtesy review before the Borough of Bradley Beach Planning Board (“Planning Board”) on April 23, 2020 at 6:30 p.m. It is my understanding that we are the first matter scheduled to be heard that evening.

Due to the unique current state of life requiring this hearing to be conducted remotely I submit the following outline.

The scope of the Planning Board’s review is limited to the following topics: hours of operation, lighting, outdoor seating, garbage removal and environmental consideration.

Appearing at the hearing will be Douglas Stehle and Lynn Tellefsen, owners of Caveman Culinarian, LLC, and Joseph Molinari, architect. By way of background Doug and Lynn are the owners and operators of the successful Cavé Bistro Restaurant in Avon by the Sea.

To facilitate the Planning Board’s review, I provide the following summary:

Hours of Operation:

Open from mid-April to mid-October, Salt will serve breakfast, lunch and dinner seven days a week from Memorial Day through Labor Day. Sunrise Coffee and Breakfast service will start at 6 a.m. and dinner service will run until 9 p.m. on weekdays, and 10 pm on the weekend.

Hours of operation for seatings will be as follows:

Sunrise Coffee	6:00-7:00 a.m.
Breakfast	7:00 – 10:00 a.m.
Lunch	11:30 a.m. – 3:30 p.m.
Sunday-Thursday dinner	5:00 p.m. – 9:00 p.m.
Friday/Saturday dinner	5:00 p.m. – 10:00 p.m.

During the fall/winter season, Salt will serve lunch and dinner Thursday-Sunday at the above-stated hours for seatings.

Doug Stehle and Lynn Tellefsen will respond to any questions relative to hours of operation.

Lighting

The Planning Board has been provided with the architectural plan prepared by Weltz/Molinari Architecture. Drawing A-3 provides proposed exterior lighting.

Joseph Molinari will respond to any questions relative to exterior lighting.

Outdoor Seating

The project will include a roof top deck for seating. The roof top is lower in height than the current roof top of the utility building. There is no greater impact to views currently enjoyed. Roof top seating preserves the green space at the south of the building.

Joseph Molinari will respond to questions on the topic.

Garbage Removal

A wooden privacy gated enclosure will be built on the northwest corner of the building to house garbage and recyclable materials. The location provides easy access for DPW to remove materials during the course of their operations.

Doug Stehle and Joseph Molinari will respond to questions on the topic.

Environmental Consideration

Salt will be among the state's most progressive and environmentally conscious restaurants. Salt will meet all of the Surfrider criteria for sustainability, including:

- No expanded polystyrene use (aka Styrofoam).
- Proper recycling practices are followed.
- Only reusable foodware is used for onsite dining.
- No plastic bags offered with take out or to-go orders and utensils are provided only upon request.

- Paper straws are provided only upon request.
- No beverages are sold in plastic bottles.
- Vegetarian/vegan food options are offered on a regular basis.
- All seafood is “Best Choice” or “Good Alternative” as defined by Seafood Watch, or certified as sustainable.

Salt elects not to use large food-chain suppliers (such as Sysco) in favor of smaller, more local suppliers in order to serve the highest possible quality foods and to reduce the carbon footprint. Even local farms are used when in season. A Mobile Herb Garden will be used to supply ingredients in the restaurant.

The vision for Salt is based upon the successful and popular healthy food restaurant Cavé Bistro. Established in 2013, Cavé uses only wholesome foods, including mainly organic produce and grass-fed/grass finished pasture raised meats, poultry and fresh local/wild seafood.

At Cavé, ingredients are thoughtfully sourced by suppliers and specialty purveyors that include local and regional farms and fisheries that maintain high standards for quality, humane treatment and handling, environmental consciousness and sustainability. Cavé is one of a handful of restaurants that has qualified as a Surfrider Foundation Jersey Shore Ocean Friendly Restaurant.

Salt will soon join Cavé in this prestigious distinction.

We look forward to meeting with the Planning Board to discuss this exciting project.

Very truly yours,



BARRY A. COOKE

BAC:jp

cc: Lynn Tellefsen
Douglas Stehle
Joseph Molinari