

# Manhattan Community Board 4

(All Fields Must Be Completed)

# Liquor License Stipulations Application

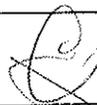
\*\*Amended\*\*

CORPORATION NAME 210 Empire LLC		DOING BUSINESS AS (DBA) TBD	
STREET ADDRESS 210 212 Tenth Avenue		CROSS STREETS W 22nd & 23rd Streets	ZIP CODE 10011
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME: Stacy Pisone/John Delucie	ATTORNEY/ REPRESENTATIVE	NAME: Robert S Bookman, Esq.
	PHONE: 212-647-1883		PHONE: 212-513-1988
	EMAIL: stacy@cafeteriagroup.com jd725@mac.com		EMAIL: rbookman@pandblegal.com
MANAGER	NAME:	LANDLORD	NAME: Charles Levinson
	PHONE:		PHONE: 516-313-9939
	EMAIL:		EMAIL: rpacchuck@gmail.com
<b>APPLICATION TYPE</b> <i>(Check One)</i>			
<input checked="" type="checkbox"/> New	Has applicant owned or managed a similar business?		YES      NO
	What is/was the name and address of establishment?		Cafeteria 119 121 1/1 7th Avenue
	What were the dates applicant was involved with this former premise?		1998- Present
<input type="checkbox"/> Transfer	What is the prior license # and expiration date?		
	Is applicant making any alterations or operational changes?		YES      NO
	If alterations or operational changes are being made, please describe/ list all changes.		
<input type="checkbox"/> Alteration	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans:		
<b>METHOD OF OPERATION</b>			
TYPE OF ALCOHOL	<input checked="" type="checkbox"/> Liquor/Wine/Beer <input type="checkbox"/> Beer <input type="checkbox"/> Wine & Beer		
ESTABLISHMENT TYPE	<input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input type="checkbox"/> Bar/Tavern <input type="checkbox"/> Catering Establishment <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Dance Club <input type="checkbox"/> Sports Bar <input type="checkbox"/> Club (Fraternal Organization -- Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?		YES	<input checked="" type="radio"/> NO
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.		<input checked="" type="radio"/> YES	NO
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.		YES	<input checked="" type="radio"/> NO
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?		<input checked="" type="radio"/> YES	NO

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)									
HOURS* <i>(Indoor Only)</i>		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	8am-2am	8am-2am	8am-2am	8am-2am	8am-2am	8am-2am	8am-2am	8am-2am
	Kitchen	SAA	SAA	SAA	SAA	SAA	SAA	SAA	
	Music	SAA	SAA	SAA	SAA	SAA	SAA	SAA	
If you plan to have music, what type(s)? (Circle all that apply)		<input checked="" type="checkbox"/> BACKGROUND		LIVE MUSIC	DJ	JUKE BOX	KARAOKE		
OCCUPANCY									
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar		
INSIDE			28	90	1	1	8		
OUTSIDE <i>(Other than sidewalk café)</i>			NA	NA	NA	NA	NA		
SIDEWALK CAFE			28	80					
How many floors are there? What is the capacity for each floor?					3 Floors: Cellar (storage) 1st and 2nd Floors				
How frequently will the owner(s) be at the establishment?					Monday - Friday				
Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?					YES	<input checked="" type="radio"/> NO			
Will applicant have bottle or table service for beverage alcohol?					<input checked="" type="radio"/> YES	NO			
Will you be hosting private; promotional or corporate events?					<input checked="" type="radio"/> YES	NO			
Will outside promoters be used on a regular basis? If yes please describe.					YES	<input checked="" type="radio"/> NO			
Will you have a security plan? If, yes please attach.					YES	<input checked="" type="radio"/> NO			
Will security plan be implemented?					YES	<input checked="" type="radio"/> NO			
Will State certified security personnel be used?					<input checked="" type="radio"/> YES	NO			
Will New York Nightlife Association and NYPD Best Practices be followed?					<input checked="" type="radio"/> YES	NO			
Will applicant be using delivery bicycles? If yes, how many?					YES	<input checked="" type="radio"/> NO			
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?					YES	<input checked="" type="radio"/> NO			
Where will delivery bicycles be stored during the day when not in use?					N/A				

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="radio"/> NO	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	<input checked="" type="radio"/> NO	Pending
Is a Public Assembly permit required?	YES	NO	TBD
Are your plans filed with DOB?	<input checked="" type="radio"/> YES	NO	

Community Notification/Relations				
<b>NOTIFICATION:</b> List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	300 West 21st/22nd/23rd/ Streets Block Association		
	# 2	Penn South 8th Ave/9th Ave (23-29)		
	# 3	West 25th Street Block Association		
	# 4	400 West 21st/22nd/23rd Streets Block Association		
	# 5			
Please provide dates when applicant met with the groups listed above.		Emails were sent out on 9/8/2016		
Who was your contact person at each group you met with?		Eleanor Horowitz, Andra Gabrielle, Phyllis Waisman, Zazel Loven, Carla Norstrom, Eileen McElduff, Jean Blair, Karen Jacobs, Joanne Downes		
When did applicant post the notice that was provided?		9/8/2016		
Where did applicant post the notice that was provided?		Front of Premises		
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		<table border="1"> <tr> <td>YES</td> <td><input checked="" type="radio"/></td> </tr> </table>	YES	<input checked="" type="radio"/>
YES	<input checked="" type="radio"/>			
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		<table border="1"> <tr> <td>YES</td> <td><input checked="" type="radio"/></td> </tr> </table>	YES	<input checked="" type="radio"/>
YES	<input checked="" type="radio"/>			

<b>BUILDING DESIGN</b>			
State the name and type of business previously located in the space.	T.E.D. (The Empire Diner) Restaurant		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	210 Tenth Avenue LLC D/B/A T.E.D
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="radio"/> NO	
Will applicant have a vestibule within the establishment?	YES	<input checked="" type="radio"/> NO	
Will applicant use a storm enclosure?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have any of the following: (circle all that apply)	<input type="checkbox"/> FRENCH DOORS	<input type="checkbox"/> GARAGE DOORS	<input type="checkbox"/> WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	<input checked="" type="radio"/> NO	Not Yet
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the kitchen exhaust system extend to the roof?	YES	<input type="radio"/> NO	TBD
Will the establishment have an illuminated sign?	YES	<input checked="" type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	YES	<input checked="" type="radio"/> NO	
Where will the air conditioner be located? What type is it?	TBD		
When was the air conditioner installed?	Pending relocation		

<b>OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFE</b>		<b>NA</b>	
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	YES	NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	YES	NO	
Are the floorplans for the outdoor space(s) included?	YES	NO	
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES	NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO	
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	YES	NO	
Will there be no amplified music, as per the law?	YES	NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	
Will applicant agree to post signs outside asking customers to respect the neighbors'?	YES	NO	
Will applicant agree to train staff to encourage a peaceful environment?	YES	NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	YES	NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	

<b>OUTDOOR ITEMS – SIDEWALK CAFÉ</b>			
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant be applying for a sidewalk café now or in the future?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Future
Is applicant in this application seeking to include a sidewalk café in its liquor license?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	YES	<input checked="" type="radio"/> NO	Not Yet
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk café?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant mark the perimeter of the café on the sidewalk?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the sidewalk café not provide standing space for drinking or smoking?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	YES	<input checked="" type="radio"/> NO	
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will all furniture be stored inside between December 21 <sup>st</sup> and March 21 <sup>st</sup> , and any other day when it rains or snows?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant use umbrellas?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	

**ADDITIONAL STIPULATIONS: (Office Use Only)**

- Will notify London Terrace Tenants Association and London Terrace Towers Owners Cooperative Board of this application by 9/16/16
- Sidewalk cafe will be same size and location as licensed under prior operator

***To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.***

**ADDITIONAL STIPULATIONS: (Office Use Only), *Continued***

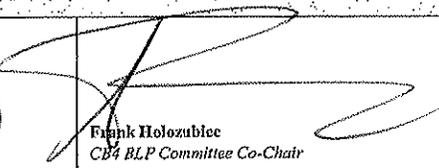
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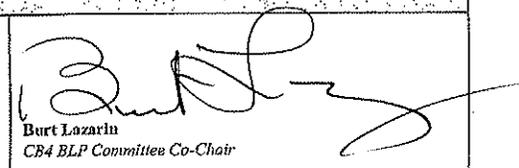
Manhattan Community Board 4 (MCB4) recommends:

Denial unless all stipulations agreed to by applicant/owner are part of the method of operation  
 Denial  Approval

**CB4 REPRESENTATIVES**

  
Nelly Gonzalez  
CB4 Assistant District Manager

  
Frank Holozubiec  
CB4 BLP Committee Co-Chair

  
Burt Lazarin  
CB4 BLP Committee Co-Chair

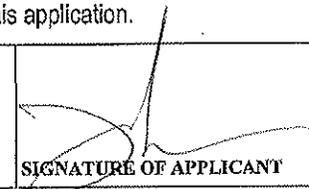
**APPLICANT AGREEMENT WITH THE COMMUNITY**

Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

**SIGN HERE** →

Stacy Pisone

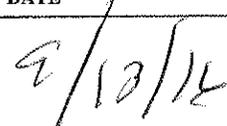
PRINT NAME OF APPLICANT

  
SIGNATURE OF APPLICANT

9/12/2016

DATE





## Proximity Report for Location:

September 7, 2016

210 10 Ave, New York, NY, 10011

\* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

### Closest Liquor Stores

Name	Address	Approx. Distance
IN A GLASS LLC	156 10TH AVENUE, SOUTH STORE	690 ft
ALGA WINES & SPIRITS LTD	221 9TH AVENUE	895 ft
MIDTOWN SPIRITS INC	177 9TH AVE UNIT C	965 ft
SUEBOB LIQUOR INC	312 W 23RD STREET	1675 ft
FORAGERS WINES CHELSEA LLC	231 8TH AVE	1760 ft
MWC RETAIL LLC	606 W 28TH ST SUITE A	1775 ft
CHELSEA WINERY LTD	75 9TH AVENUE	1955 ft

### Churches within 500 Feet

Name	Approx. Distance
Church of the Guardian Angel	405 ft

### Schools within 500 Feet

Name	Address	Approx. Distance
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### On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
AUNT PAUL INC	205 10TH AVE	85 ft
MANHATTAN MAHARAJA LLC	207 10TH AVE	150 ft
210 TENTH AVENUE LLC	210 212 10TH AVE	195 ft
AZ HOLDING CORPORATION	225 10TH AVE	215 ft
505-23 BAR INC	505-507 WEST 23RD STREET	235 ft
RED CAT LLC,THE	227 10TH AVENUE	260 ft
LDV 23 LLC	461 W 23RD ST	355 ft
ARAMARK EDUCATIONAL SERVICES LLC AND THE GENERAL	180 10TH AVE/ DESMOND TUTU CTR	435 ft
HIGHLINE HOTEL LLC & TENTH AVENUE HOTEL MANAGEMENT	180 10TH AVE	440 ft
242 TENTH AVENUE LLC	242 10TH AVE	450 ft
BOTTINO CORP	246 248 10TH AVE	525 ft
PINYIN KITCHEN INC	254 10TH AVE	600 ft
156 TENTH AVENUE RESTAURANT LLC	156 10TH AVE AKA 460 W 20TH ST	690 ft

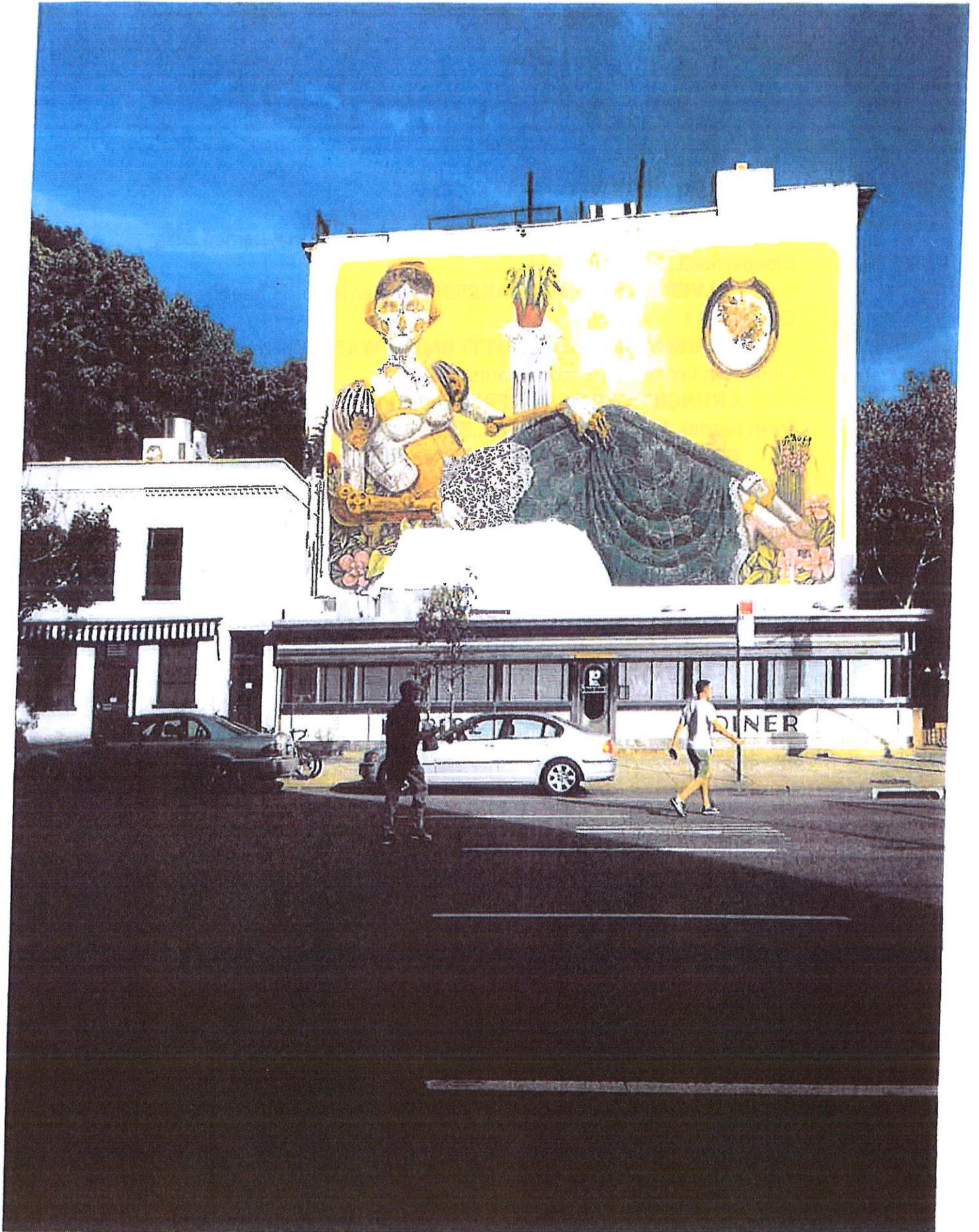
### Pending Licenses within 750 Feet

Name	Address	Approx. Distance
SONNY LOU INC	195 10TH AVE	230 ft
SONNY LOU INC	253 10TH AVE	645 ft
HIGHLINE WINE MARKET CORP	156 10TH AVE	690 ft

### Unmapped licenses within zipcode of report location

Name	Address
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# EMPIRE DINER

## BREAKFAST

*\*BREAKFAST SERVED 8:00AM - 11:30AM DAILY.*

LEMON RICOTTA PANCAKES ☐ Whipped Ricotta, Lemon Zest, Blueberries ☐...12

SILVER DOLLAR PANCAKES ☐ Fresh Berries and Chantilly Cream ☐...11

HOMEMADE CRISPY BUTTERMILK WAFFLE ☐ Fresh Berries, Cinnamon Cream, Candied Walnuts ☐...12

CRUNCHY CROISSANT FRENCH TOAST ☐ Cornflake Crust, Fresh Berries, Mascarpone Cream... ☐14

GRANOLA AND YOGURT ☐ Grapefruit Supremes, Organic Honey Drizzle ☐...10

SMOOTHIE BOWL ☐ Acai, Fresh Berries, Bananas, Shaved Coconut, Hemp Seed... ☐10

BUILD YOUR OWN OMELET\* ☐ Served with Home Fries and Toast, Choice of two: (Goat, Cheddar, Blue, Swiss, Feta, Jack, Pesto, Tomato, Avocado, Spinach, Wild Mushrooms, Peppers Caramelized Onions - each additional, +2)... ☐10

AVOCADO TOAST BENEDICT ☐ Grilled Farmers Bread, Poached Eggs, Lemon Hollandaise Sauce ☐...13

TRUFFLED EGGS ☐ Soft Scrambled, Prosciutto, Truffle Oil Shaved Parmesan, Country Bread... ☐13

MONTEREY EGGS ☐ Corn Tortillas, White Beans, Avocado, Ricotta Salata, Salsa Verde ☐...12

BUTTERMILK BISCUIT SANDWICH ☐ Soft Scrambled Eggs, Aged White Cheddar, Broccoli Rabe Sausage ☐...12

CRABBY BENNY ☐ Jumbo Lump Crabcakes, Poached Eggs, Baby Spinach, Lemon Hollandaise Sauce ☐...20

GRILLED STEAK AND EGGS\* ☐ Chimichurri Marinated Steak, Two Eggs, Salsa Verde Yuca Fries ☐16

GREEN EGGS AND HAM ☐ Pesto and Goat Cheese Scrambled Eggs Country Ham Steak, Buttermilk Biscuit ☐13

NEW YORK BAGEL AND LOX ☐ Smoked Salmon, Scallion Cream Cheese, Tomato, Shaved Onion, Cucumbers, Caperberries, Lemon and Field Greens ☐14

\*EGG WHITES ☐ ☐2

# EMPIRE DINER

## BREAKFAST SIDES

1/2 RUBY RED GRAPEFRUIT, CARAMELIZED SUGARE...4  
AVOCADO TOASTLemon, Chili Flakes...8  
TURKEY BACON...25  
MAPLE CURED BACON...5  
COUNTRY HAM...7  
SAUSAGE...5  
TWO EGGS ANY STYLE...4  
CHEDDAR GRITS...5  
TOASTED BAGEL...3  
BOWL OF FRUIT...7

# EMPIRE DINER

## LUNCH

*\*LUNCH SERVED 11:30AM-4:00PM DAILY.*

### APPETIZERS

#### MACARONI AND CHEESE

Cheddar and Fontina...10

SMOKED GOUDA AND BACON...11

TRUFFLE OIL...12

MAC ATTACK TASTING OF ALL THREE...15

TALEGGIO LOBSTER MAC...15

MAC AND CHEESE SPRING ROLLS Smoked Gouda Dipping  
Sauce...11

BLUE CRAB TOAST Crushed Avocado, Pickled Serrano...14

CRISPY BABY ARTICHOKESES Parmesan, Truffle Horseradish  
Aioli...14

TUNA POKE TOSTADA Toasted Sesame, Avocado, Red  
Onions...14

#### STREET TACOS

SESAME SKIRT STEAK...15

CRISPY MAHI...12

HAND PULLED BURATTAS Strawberries, Cherry Tomato,  
Poppyseed Balsamic...14

OLD SCHOOL MEATBALLS Roasted Tomato Sauce,  
Housemade Ricotta...12

CORNMEAL CALAMARI Hot Cherry Peppers, Horseradish  
Aioli...12

PRINCE EDWARD ISLAND MUSSELS White Wine, Roasted  
Tomatoes, Thyme, Shallots...14

TOMATO BASIL SOUP Mini Fontina Grilled Cheese...9

SOUP AND SAMMIE 1/2 Grilled Cheese Sandwich, Aged White  
Cheddar, Fontina, Homemade Potato Chips...14

# EMPIRE DINER

## SALADS

BLT SALAD ☐ Smoked Bacon, Grape Tomato, Crispy Shallots, Blue Cheese ☐...12

ARUGULA SALAD ☐ Fava Beans, Parmesan, Crisp Proscuitto, Meyer Lemon Vinaigrette... ☐13

HERBED FETA ☐ Cucumbers, Peppers, Cherry Tomatoes, Grilled Bread, Sunflower Seeds, Honey Pepper Vinaigrette... ☐12

BABY KALE SALAD ☐ Pine Nut Gremolata, Sundried Cherries, Mint Ricotta Salata, Serrano Lemon Vinaigrette ☐...12

## ENTREE SALADS

SALMON QUINOA BOWL ☐ Mustard Pickled Beets, Cilantro Carrots, Cukes, Avocado, Mint Sesame Dressing ☐...17

CRISPY CALAMARI SALAD ☐ Market Greens, Roasted Red Peppers, Green Beans, Toasted Peanuts, Sesame Vinaigrette ☐...14

CLASSIC CAESAR SALAD ☐ parmesan frico, soft poached egg ☐...12

WITH GRILLED CHICKEN ☐...14

WITH GRILLED HANGER STEAK ☐...17

CALIFORNIA COBB SALAD ☐ Avocado, Blue Cheese, Crisp Bacon, Grilled Corn, Market Greens, Grape Tomato, Hard Boiled Egg, Red Wine Vinaigrette With Grilled Chicken ☐

◦ WITH GRILLED CHICKEN ☐...15

◦ WITH GRILLED HANGER STEAK ☐...18

◦ WITH MAINE LOBSTER ☐...20

## SANDWICHES

CROISSANT CUBAN ☐ Garlic Roasted Pork, Honey Ham, Gruyere, Garlic Mojo, Frickles... ☐14

CRISPY CHICKEN SANDWICH ☐ Bread and Butter Pickle Slaw, Sriracha Mayo, Chips ☐...15

# EMPIRE DINER

GRILLED STEAK ☐ Beefsteak Tomato, Arugula, Aged Provolone, Horseradish Aioli ☐...18

GRILLED SALMON BLT ☐ Smoked Bacon, Avocado, Arugula, Beefsteak Tomato, Pesto Aioli on Grandaisy Pizza Bianca ☐...18

BURGER "THE CLASSIC" ☐ Our Special Blend Ground Beef, Beefsteak Tomato, Boston Lettuce ☐...15

GRILLED TURKEY BURGER ☐ Avocado, Pickled Radish, Horseradish Mustard ☐...15

GRILLED LAMB BURGER ☐ Mint Yogurt, Pickled Onion, Feta Cheese ☐...18

VEGGIE BURGER ☐ Garden Slaw, Spicy Cucumber Yogurt ☐...14

ALL BURGERS AVAILABLE WITH BRIOCHE BUN ☐ Multigrain or Wrapped in Boston Lettuce (+1.50) ☐

Choice Of: Goat, Cheddar, Blue, Feta, Gruyere Pepperjack, Aged Provolone, Double Smoked Bacon Fried Egg, Onion Rings, Mushrooms, Avocado, Sauteed Onions (+2)

## ENTREES

GRILLED CHICKEN PAILLARD ☐ Baby Arugula, Vine Ripe Tomatoes, Asparagus, Shaved Parmesan ☐...18

THE MEATLOAF ☐ Garlic Whipped Potatoes, Buttered Green Beans, Roasted Tomato Relish ☐...18

FRIED CHICKEN AND WAFFLES ☐ Cheddar Tabasco Waffle, Crisp Sage, Grilled Lemon, Chili Butter and Maple Jus ☐...20

GINGER SALMON ☐ Fava Beans, Sugar Snap Peas, Pickled Ginger... ☐22

GRILLED NY SIRLOIN STEAK ☐ Blue Cheese Butter, Frizzled Onions ☐...32

## SIDES

AMERICAN FRIES - HAND CUT DAILY ☐ ☐7

TRUFFLE PARMESAN FRIES ☐ ☐7

SWEET POTATO FRIES ☐ Chipotle Aioli ☐7

GARLIC WHIPPED POTATOES ☐ ☐7

SAUTEED SPINACH ☐ ☐7

# EMPIRE DINER

BUTTERED GREEN BEANS

BROCCOLI RABE Shaved Parmesan, Grilled Lemon

CHARRED SNAP PEAS

## DINNER

*\*BREAKFAST SERVED 5:00PM - 1:00AM DAILY.*

### APPETIZERS

MACARONI AND CHEESE

CHEDDAR AND FONTINA 10

SMOKED GOUDA AND BACON 11

TRUFFLE OIL 12

MAC ATTACK TASTING OF ALL THREE 15

TALEGGIO LOBSTER MAC 15

MAC AND CHEESE SPRING ROLLS Smoked Gouda Dipping  
Sauce 11

BLUE CRAB TOAST Crushed Avocado, Pickled Serrano 14

CRISPY BABY ARTICHOKE Parmesan, Truffle  
Horseradish 14

WILD RAMPS Pesto Polenta 14

TUNA POKE TOSTADA Toasted Sesame, Avocado, Red  
Onions 14

STREET TACOS

◦ SESAME SKIRT STEAK 15

◦ CRISPY MAHI 12

HAND PULLED BURRATA Strawberries, Cherry Tomatoes,  
Poppyseed Balsamic 14

OLD SCHOOL MEATBALLS Roasted Tomato Sauce,  
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# EMPIRE DINER

CHARRED SNAP PEAS...7  
GARLIC WHIPPED POTATOES ...7  
BUTTERED GREEN BEANS...7  
ASPARAGUS, SOFT EGG, PARMESAN...7

## ENTREES

THE MEATLOAF Garlic Whipped Potatoes, Buttered Green Beans, Roasted Tomato Relish...18  
FRIED CHICKEN AND WAFFLES Cheddar Tobasco Waffle, Grilled Lemon, Crisp Sage, Chili Butter and Maple Jus...20  
GINGER SALMON Fava Beans, Sugar Snap Peas, Pickled Ginger...22  
GRILLED SWORDFISH Blistered Corn Relish, Piquillo Pepper Sauce...24  
MARYLAND CRABCAKE Kohlrabi Slaw, Sriracha Tartar...23  
SWEET PEA RAVIOLI Asparagus, Morels, Parmesan, Meyer Lemon...20  
HARISSA ROASTED CHICKEN Shaved Artichokes, Reggiano Parmesan, Lemon Truffle Vinaigrette...22  
ROASTED PORK BELLY Cauliflower Puree, Rhubarb Compote, Bacon Crumble...23  
GRILLED NY SIRLOIN Blue Cheese Butter, Frizzled Onions...32

# EMPIRE DINER

## SALADS

BLT SALAD ☐ Smoked Bacon, Grape Tomato, Crispy Shallots, Blue Cheese... ☐ 12

ARUGULA SALAD ☐ Fava Beans, Parmesan, Crisp Proscuitto, Meyer Lemon Vinaigrette ☐... 13

HERBED FETA ☐ Cucumbers, Peppers, Cherry Tomatoes, Grilled Bread, Sunflower Seeds, Honey Pepper Vinaigrette ☐... 12

BABY KALE SALAD ☐ Pine Nut Gremolata, Sundried Cherries, Mint Ricotta Salata, Serrano Lemon Vinaigrette ☐... 12

## ENTREE SALADS

CRISPY CALAMARI SALAD ☐ Market Greens, Roasted Peppers, Green Beans, Toasted Peanuts, Sesame Vinaigrette ☐... 14

CLASSIC CAESAR SALAD ☐ Parmesan Frico, Soft Poached Egg ☐... 12

WITH GRILLED CHICKEN ☐... 14

WITH GRILLED HANGER STEAK ☐... 17

CALIFORNIA COBB SALAD ☐ Avocado, Blue Cheese, Smoked Bacon, Grilled Corn, Grape Tomato, Hard Boiled Egg, Red Wine Vinaigrette With Grilled Chicken ☐

◦ WITH GRILLED CHICKEN ☐... 15

◦ WITH GRILLED HANGER STEAK ☐... 18

◦ WITH MAINE LOBSTER ☐... 20

## SIDES

AMERICAN FRIES, HAND CUT DAILY ☐... 7

TRUFFLE PARMESAN FRIES ☐... 7

SWEET POTATO FRIES ☐ Chipotle Aioli ☐... 7

SAUTEED SPINACH ... ☐ 7

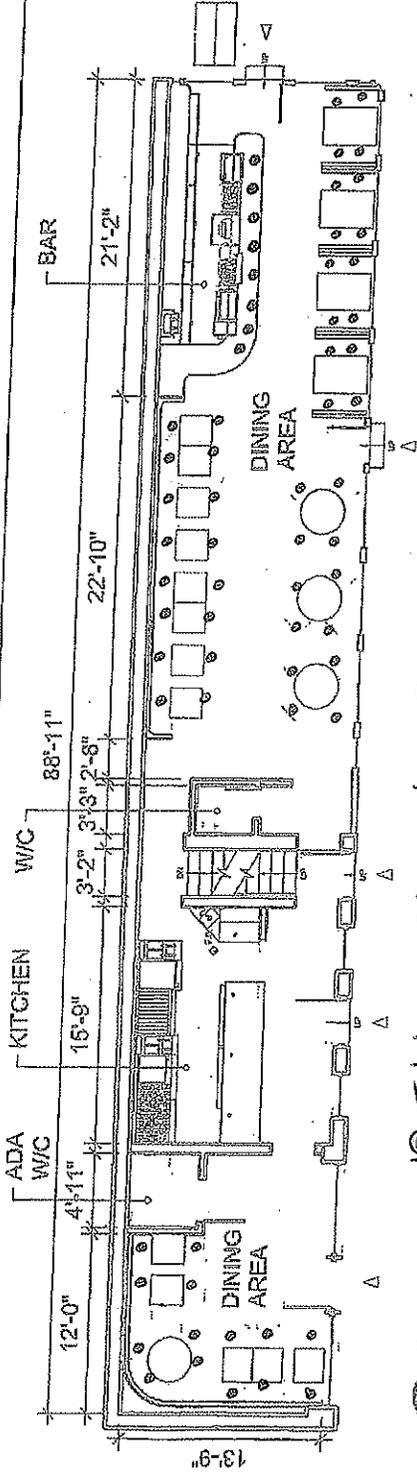
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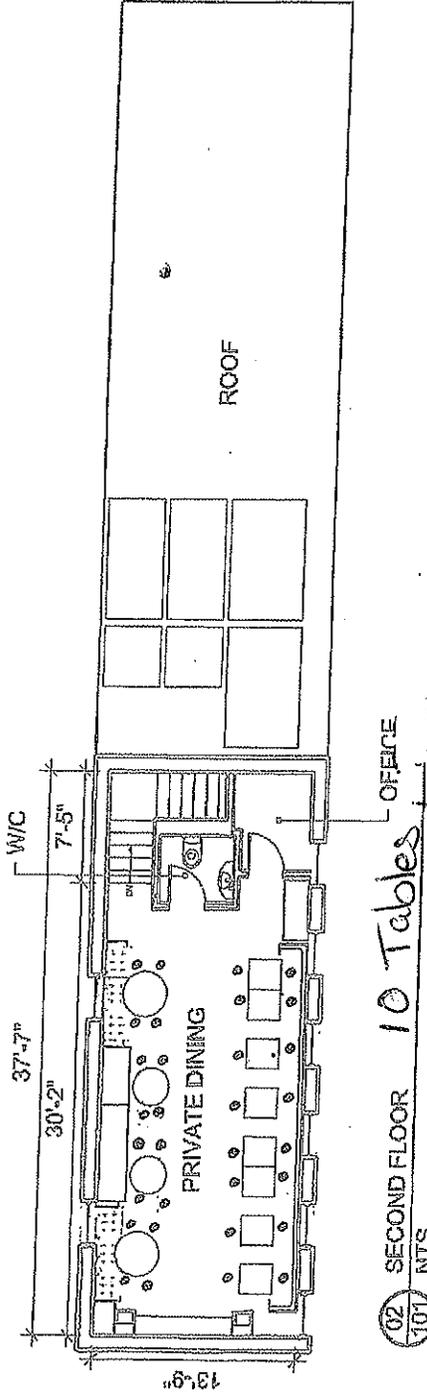
EMPIRE DINER

210 10TH AVENUE, NY, NY

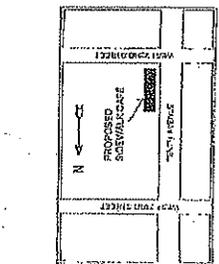
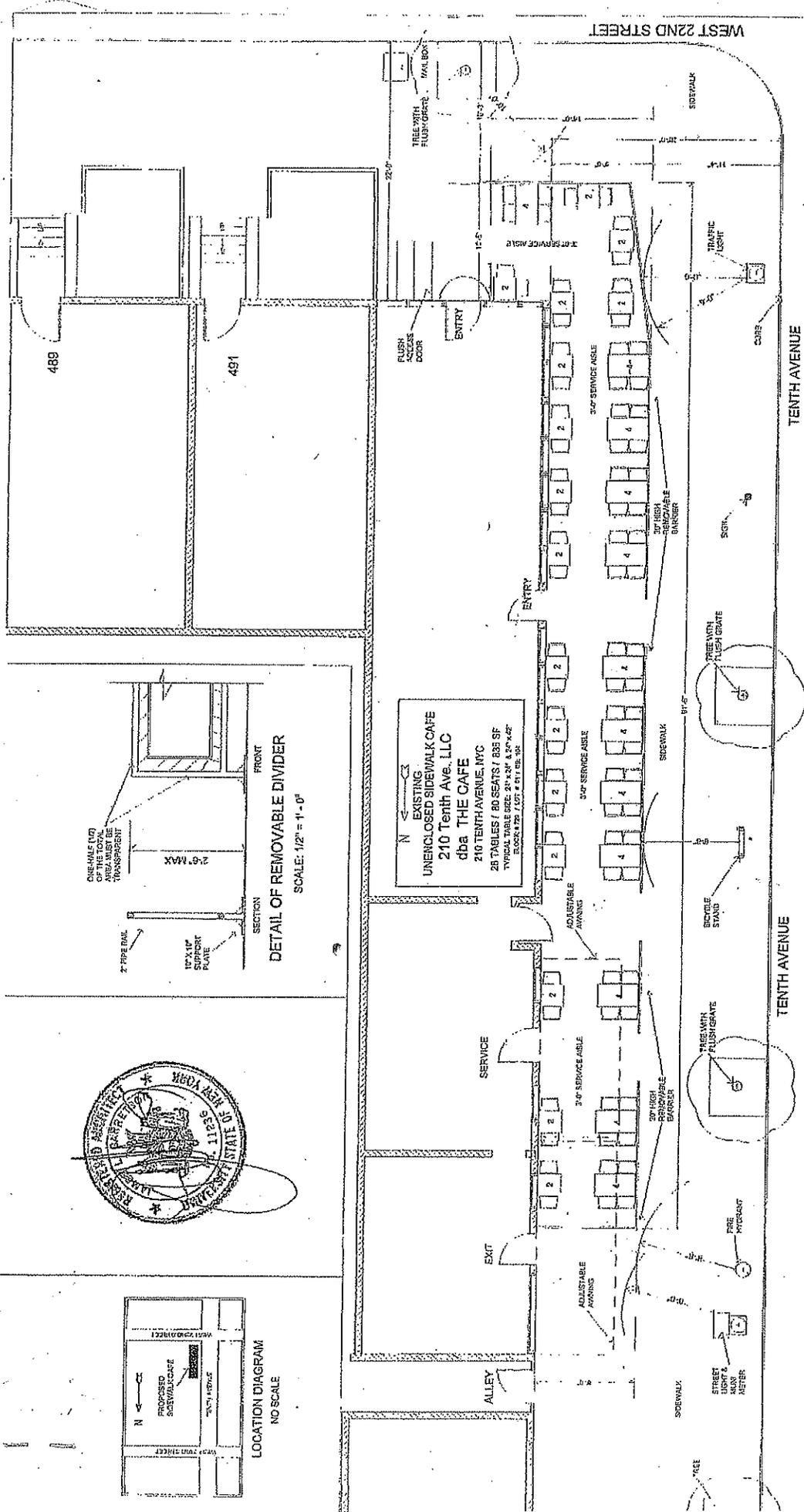
Daniel O'Connor Architects



01 FIRST FLOOR 18 Tables, 58 seats, 8 bar stools  
 101 NTS



02 SECOND FLOOR 10 Tables  
 32 Seats  
 101 NTS



LOCATION DIAGRAM  
NO SCALE

DETAIL OF REMOVABLE DIVIDER  
SCALE: 1/2" = 1'-0"

EXISTING UNENCLOSED SIDEWALK CAFE  
210 Tenth Ave., LLC  
dba THE CAFE  
210 TENTH AVENUE, NYC  
28 TABLES / 80 SEATS / 835 SF  
TYPICAL TABLE SIZE: 24" x 24" & 24" x 42"  
FLOOR FINISH: LOT # 511 CS-03

SITE PLAN SCALE: 1/8" = 1'-0"

JAMES GARRETSON  
ARCHITECT, LLP  
59 BROADWAY, SUITE 1110, NEW YORK, NY 10038  
212-315-3882 FAX 212-315-9115

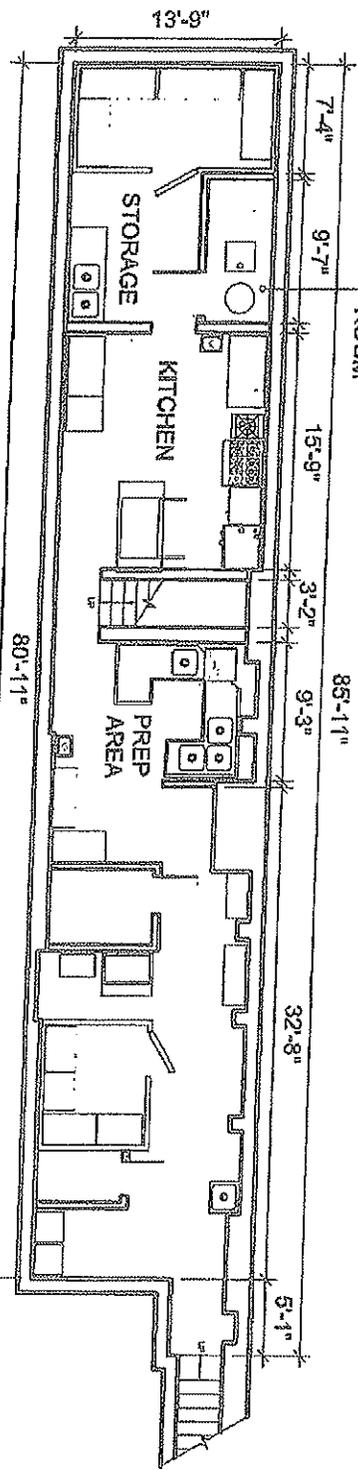
EXISTING UNENCLOSED  
SIDEWALK CAFE

210 AVENUE LLC dba THE CAFE  
210 TENTH AVENUE, NYC

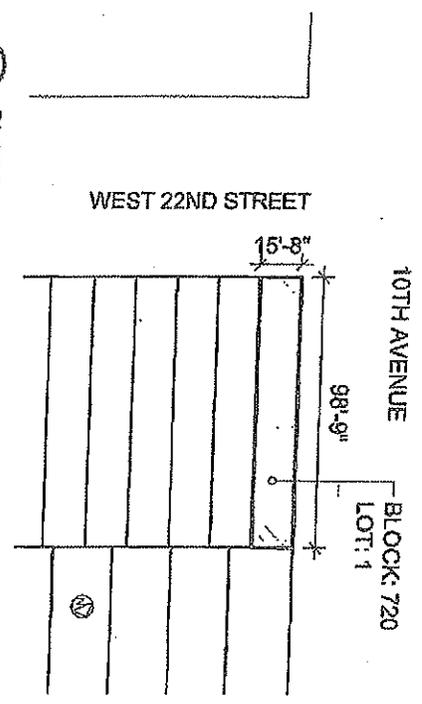
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REVISED:

02  
100  
CELLAR  
NTS



01  
100  
PLOT PLAN  
NTS



*BLOCK  
DIAGRAM*

Daniel O'Connor Architects .

EMPIRE DINER

210 10TH AVENUE, NY, NY

A-100.00

Date: 08.15.2016  
Scale: NTS

New York, N.Y. 10010

accounting@cafeteriagroup.com

212-647-1883

**From:** Accounting  
**Sent:** Thursday, September 8, 2016 4:26 PM  
**To:** 'eleanor@quiltedcorner.com' <eleanor@quiltedcorner.com>  
**Cc:** '300wba@gmail.com' <300wba@gmail.com>; 'phylliswaisman@gmail.com' <phylliswaisman@gmail.com>; 'zazelloven@yahoo.com' <zazelloven@yahoo.com>  
**Subject:** Community Board letter

Hello All,

Please see attached. Thank you for your time.

Thank You,

**Richie Aponte**

Accounting Assistant



54 W 21<sup>st</sup> Street, Suite 908

New York, N.Y. 10010

accounting@cafeteriagroup.com

212-647-1883

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 **Community Board Neighbor Letter.pdf**  
50K

Re: Empire Diner  
210 10<sup>th</sup> Avenue  
New York NY 10011

Dear Neighbors,

We are excited to share the news with you all that we will soon begin construction on the site of the old Empire Diner to bring you another great place for family and friends to come and enjoy a meal together.

In keeping with the true spirit of New York City, we will retain the name of the diner, which has been an icon not only in NYC, but in the films brought to the world by Hollywood.

The owners of neighboring Cafeteria restaurant, Susan Leonard, Stacy Pisone and Mark Amadei, are joining their 30+ years of restaurant experience with the lifetime restaurant experience of Chef John Delucie, to bring you delicious American Comfort fare with a trendy vibe in this iconic restaurant. The new Empire Diner will have a fully-stocked, full-service bar along with a private event space available to hold any and all of your personal or business gatherings.

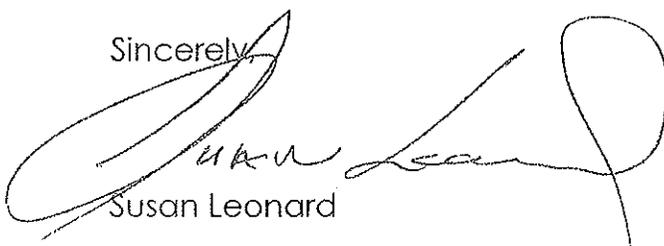
Hours of operation are planned to be 8:00am until 2:00am. We are looking to have an outdoor café available for our guests during the nicer weather months so that everyone can enjoy the beautiful sights of the Highline and the surrounding neighborhood. The café would close by 11:00pm during that season.

If you have any questions or concerns, please feel free to reach out to us by emailing [events@cafeteriagroup.com](mailto:events@cafeteriagroup.com), or you can join us at the Community Board meeting on:

Tuesday, September 13<sup>th</sup>, 2016 at 6:30pm  
Intercontinental New York Times Square  
300 W. 44<sup>th</sup> Street, New York NY 10036

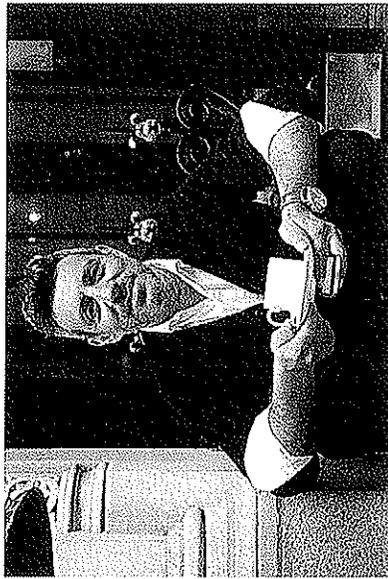
Thank You All!

Sincerely,



Susan Leonard

# About



John DeLucie is the owner of three New York City landmark restaurants: The Lion in the West Village; Crown, situated steps from The Metropolitan Museum and Bill's, the midtown landmark three-story famed prohibition-era bar, Bill's Gay Nineties. His restaurant group, Crown Group Hospitality, also did a pop up of The Lion in The Brompton Club in London, April 2012, and is currently working on launching several projects in tandem with select hotels across the country. In addition, DeLucie consults for the prestigious King Cole Bar & Salon in the St. Regis New York which he recently reopened in November 2013.

A native New Yorker, John's traditional Italian American family helped nurture his love of great food. His grandfather owned and operated a vegetable and grocery market in Brooklyn, and returned home each evening with a bounty of fresh, seasonal ingredients which his grandmother turned into a savory meal that brought family and friends together in a nightly ritual. Later, John attended a cooking class at the New School for Culinary Arts and his life's passion was born.

With over 20 years in the business, John began his career in European kitchens, gaining experience in the food vernacular of Italy and France. He returned stateside and furthered his skills at several celebrated NYC eateries. Prior to opening The Lion in 2010, DeLucie was the Founding Chef and Partner of The Waverly Inn.

DeLucie has appeared on *Entertainment Tonight*, *NBC's Today*, *CBS' Early Show*, *Martha Stewart*, *CBS Sunday Morning*, *Gossip Girl*, and *Late Night with Jimmy Fallon*. He has been featured in *Vogue*, *The Wall Street Journal*, *Vanity Fair*, *Town & Country*, *New York Times*, *Bon Appetit* and *Saveur*. DeLucie's memoir, *The Hunger: A Memoir of an Accidental Chef* was released in 2009 to rave reviews. DeLucie has also written for the *New York Times*, *Black Book Magazine* and *Gotham Magazine*. DeLucie was named *MTV's* first *Celebrity Chef* at the 2009 *MTV Music Awards* and returned in 2010 to fill this coveted position. In 2011, John also hosted a weekly lifestyle radio show, *Cooked!* on *Sirius XM*.

# On Air



## TV Appearances

Martha Stewart, CBS's The Dish, NBC's Today Show, Gossip Girl, MTV Entertainment Tonight, Late Night with Jimmy Fallon, Popsugar, Better Show Taste Makers, Sesame Street, Behind the Burner, Fox 5, Bloomberg



## Radio Appearances

Sirius XM - Cooked!, Martha Stewart Living Radio, Cosmo Radio, Celsie Show



## Watch Online

[www.youtube.com/watch?v=MYtMPjFvHsI](http://www.youtube.com/watch?v=MYtMPjFvHsI)  
[www.marthastewart.com/992857/chef-delucies-secret-silk-handkerchief-pasta](http://www.marthastewart.com/992857/chef-delucies-secret-silk-handkerchief-pasta)

# Press

## The New York Times

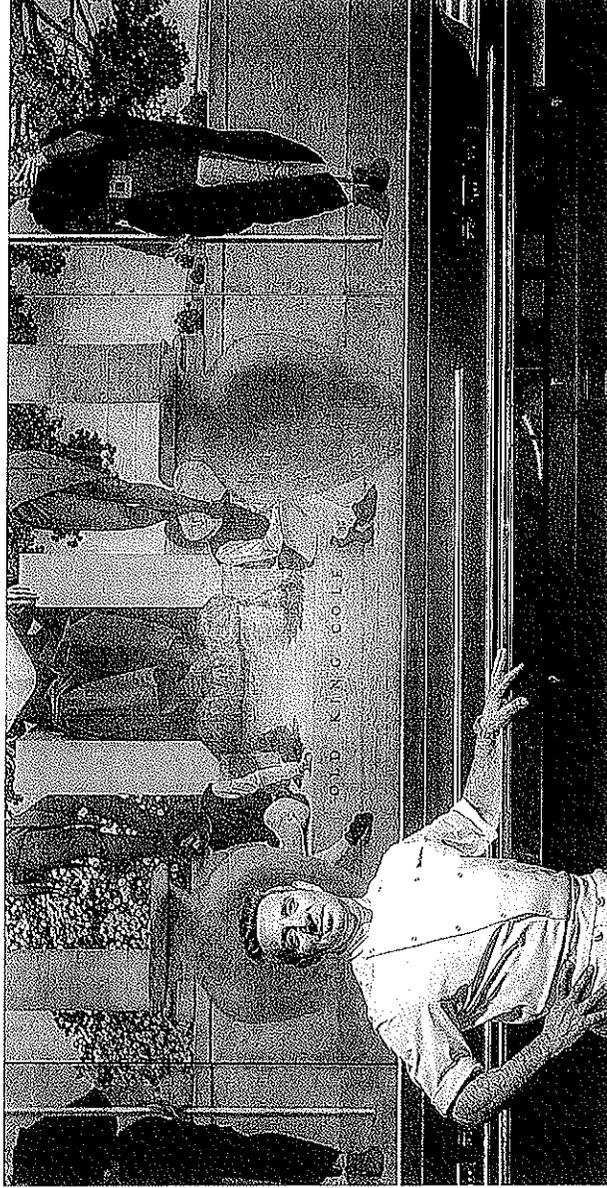
By FLORENCE FABRICANT  
Published October 29, 2013

### Headliner

#### KING COLE BAR & SALON

Maxfield Parrish's mural of Old King Cole has been restored to gleaming brightness for the reopening of the bar and adjoining dining room, called the Salon. The chef and restaurateur John DeLucie is in charge of the food, with Baasim Zafar in the kitchen, and they have come up with a menu listing a range of crowd-pleasing dishes that suggest Italy, but not exclusively. Seafood towers; a chopped salad; pastas like linguine with clams and pappardelle with rabbit; trout saltimbocca; chicken paillard Milanese; and a dish called Grandma Giulia's meatballs give you some idea. Wild salmon is crusted with seeds and spices of an "everything bagel," then smoked. The bar menu will include six variations on the Bloody Mary, said to have been introduced to New York from Paris at this bar, and mini-burgers, chickpea samosas, porcini popcorn and deviled eggs.

(Opens Monday): *St. Regis Hotel, 2 East 55th Street, 212-339-6857, kingcolebar.com.*



**Chef and restaurateur, John DeLucie**  
Sasha Maslov for the New York Times

## People

BY DAHVI SHIRA 03/20/2013 AT 04:00 PM EDT

### Cook Up The Lion's Special Blend Burger

Here's one burger not for the faint of heart.

Chef John DeLucie has created a signature dish - considered one of N.Y.C.'s most "over-the-top" burgers - for N.Y.C.'s The Lion.

The hot spot has all-star patrons including Cameron Diaz, Sienna Miller, Leonardo DiCaprio, and newly single exes, Katy Perry and John Mayer. But if you don't live in The City That Never Sleeps, you can now cook up a version of the 7 oz. treat at home. Just don't expect DeLucie to give up all his secrets: The special sauce will have to be your own creation. All he'll tell PEOPLE is it's "sweet, tangy, slightly salty and utterly satisfying."

### The Lion's Special Blend Burger

#### *Ingredients*

- Aged chuck meat
- Aged short rib
- Cheese: sliced provolone and smoked cheddar
- Pork belly
- Tomato confit
- Caramelized onions
- Baby romaine lettuce
- Potato buns (the restaurant uses Martins)

#### *Directions*

- Blend of 80 percent aged chuck meat and 20 percent aged short rib
- Create patties for grilling
- After meat is grilled, top each burger with one slice of provolone and one slice smoked cheddar cheese
- Then top with a slice of fried pork belly, a slice of confit tomato, caramelized onions and two pieces of baby romaine lettuce
- Serve on a toasted potato bun

In addition to the "special sauce," the dish is served at the restaurant with homemade pickle relish and a small jar of homemade pickles on the side.

Enjoy!



The Lion Burger Special Blend with Chef John DeLucie (inset)  
COURTESY THE LION. INSET: ILYA S. SAVENOK/GETTY