

THE CITY OF NEW YORK  
 MANHATTAN COMMUNITY BOARD 3  
 59 East 4th Street - New York, NY 10003  
 Phone (212) 533-5300  
 www.cb3manhattan.org - mn03@cb.nyc.gov

Alysha Lewis-Coleman, Board Chair

Susan Stetzer, District Manager

**Community Board 3 Liquor License Application Questionnaire**

**Please bring the following items to the meeting:**

**NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.**

- Photographs of the inside and outside of the premise.
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.
- Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website:  
[http://www.nyc.gov/html/mancb3/html/communitygroups/community\\_group\\_listings.shtml](http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.shtml)

Check which you are applying for:

- new liquor license
- alteration of an existing liquor license
- corporate change

Check if either of these apply:

- sale of assets
- upgrade (change of class) of an existing liquor license

**Today's Date:** 9/30/2020

**If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.**

Is location currently licensed?  Yes  No Type of license: Full On-Premise Liquor

If alteration, describe nature of alteration: Permanent use of backyard space

Previous or current use of the location: Existing restaurant

Corporation and trade name of current license: Uki Freedom LLC

**APPLICANT:**

Premise address: 136 2nd Avenue, New York, NY 10003

Cross streets: East 9th Street & St Marks Place

Name of applicant and all principals: UKI Freedom LLC - Greg Lebedowicz, Jerry Lebedowicz

Trade name (DBA): Brasserie Saint Marc

**PREMISE:**

Type of building and number of floors: Mixed Use, 6 floors

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages? (includes roof & yard)  Yes  No If Yes, describe and show on diagram: Previously approved sidewalk cafe and backyard space as shown on floor plan.

Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use?  Yes  No What is maximum NUMBER of people permitted? 74 / 299

Do you plan to apply for Public Assembly permit?  Yes  No

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2): C7A, R7A, R8B

**PROPOSED METHOD OF OPERATION:**

Will any other business besides food or alcohol service be conducted at premise?  Yes  No If yes, please describe what type: Ukrainian American Cultural Events

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Monday through Sunday, 8am to 4am.

Number of tables? 15 tables in rear yard Total number of seats? 60 in rear yard

How many stand-up bars/ bar seats are located on the premise? 3 bars; 38 barstools  
(A **stand up bar** is any bar or counter (whether with seating or not) over which a patron can order, pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): Bar 1 - L-shaped, 26'; Bar 2 - rectangular, 13'; Bar 3 - rectangular, 15'x7'

Does premise have a full kitchen  Yes  No?

Does it have a food preparation area?  Yes  No (If any, show on diagram)

Is food available for sale?  Yes  No If yes, describe type of food and submit a menu Ukrainian/American/French

What are the hours kitchen will be open? 8am-4am

Will a manager or principal always be on site?  Yes  No If yes, which? \_\_\_\_\_

How many employees will there be? approx 20 pre-COVID

Do you have or plan to install  French doors  accordion doors or  windows?

Will there be TVs/monitors?  Yes  No (If Yes, how many?) \_\_\_\_\_

Will premise have music?  Yes  No

If Yes, what type of music?  Live musician  DJ  Juke box  Tapes/CDs/iPod

If other type, please describe \_\_\_\_\_

What will be the music volume?  Background (quiet)  Entertainment level

Please describe your sound system: wired speakers

Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? n/a

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")

**We have a spacious front lobby indoors**

Will there be security personnel?  Yes  No (If Yes, how many and when) \_\_\_\_\_

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

Do you have sound proofing installed?  Yes  No

If not, do you plan to install sound-proofing?  Yes  No

**APPLICANT HISTORY:**

Has this corporation or any principal been licensed previously?  Yes  No

If yes, please indicate name of establishment: Brasserie Saint Marc

Address: 136 2nd Avenue, New York, NY 10003 Community Board # MCB3

Dates of operation: 10/2019-CURRENT

Has any principal had work experience similar to the proposed business?  Yes  No If Yes, please attach explanation of experience or resume. **Brasserie Saint Marc**

Does any principal have other businesses in this area?  Yes  No If Yes, please give trade name and describe type of business n/a

Has any principal had SLA reports or action within the past 3 years?  Yes  No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate **Bar, Restaurant**, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

**LOCATION:**

How many licensed establishments are within 1 block? Approx. 4; See proximity report attached

How many On-Premise (OP) liquor licenses are within 500 feet? Approx. 23; See proximity report attached

Is premise within 200 feet of any school or place of worship?  Yes  No

**COMMUNITY OUTREACH:**

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. ~~Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).~~

***We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.***

1.  I will operate a full-service restaurant, specifically a (type of restaurant) \_\_\_\_\_, with a kitchen open and serving food during all hours of operation OR  I have less than full-service kitchen but will serve food all hours of operation.
2.  I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
3.  I will not have  DJs,  live music,  promoted events,  any event at which a cover fee is charged,  scheduled performances,  more than \_\_\_\_ DJs / promoted events per \_\_\_\_,  more than \_\_\_\_ private parties per \_\_\_\_\_.
4.  I will play ambient recorded background music only.
5.  I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
6.  I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
7.  I will not participate in pub crawls or have party buses come to my establishment.
8.  I will not have a happy hour or drink specials with or without time restrictions OR  I will have happy hour and it will end by \_\_\_\_\_.
9.  I will not have wait lines outside.  I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
10.  Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

**See attached current stipulations**

# Area Survey

## Legend

**LEGEND**

**On-Premise Licenses**

- On Premises Liquor
- ▲ On Premises Wine and Beer
- On Premises Beer

**Off-Premise Licenses**

- Off Premises Liquor
- ▲ Off Premises Wine
- Off Premises Beer

**Wholesale Licenses**

- Wholesale

**Pending Licenses**

- Pending

**All Licenses**

- On Premises Liquor
- ▲ On Premises Wine and Beer
- On Premises Beer
- Off Premises Liquor
- ▲ Off Premises Wine
- Off Premises Beer
- Wholesale
- Pending

**Churches**

- ◆ Churches

**Schools**

- ◆ Schools

**Zones**

- Zones

**Community\_Boards**

- Community\_Boards

**Police\_Precincts**

- Police\_Precincts

**Countries**

- Countries



## On-Premise Licenses within 500 Feet

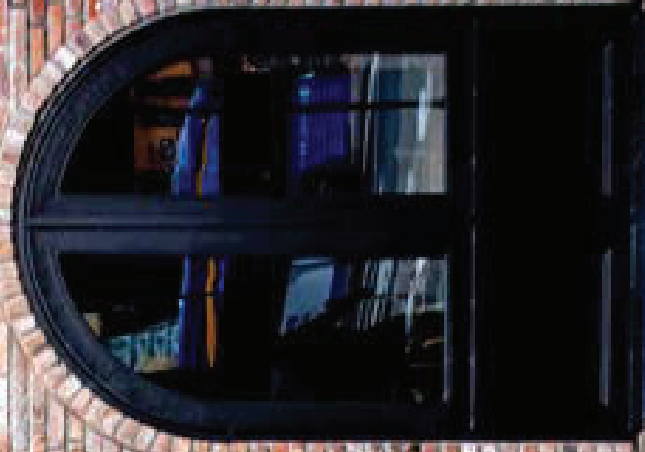
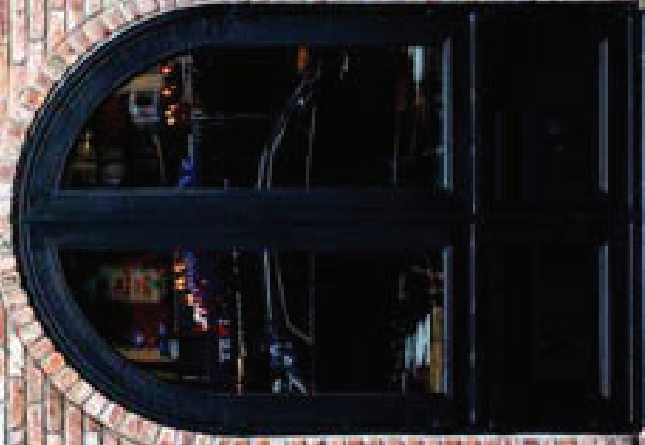
39 ST MARKS INC	41 ST MARKS PLACE
TWO AND EIGHT GOURMET LTD	132 2ND AVENUE
J & K RES ENTERPRISES INC	140 142 2ND AVENUE
LOCO 124 INC	124A 2ND AVE
HUNG TA CORP	31 ST MARKS PLACE
HONEY RYDER LLC	147 149 2ND AVE
149 SECOND AVE REST INC	149 2ND AVENUE
29 ST MARKS PLACE REST INC	29 ST MARKS PLACE
TOKYO MAMA INC	240 E 9TH STREET
CLOISTER EAST INC,THE	238 E 9TH STREET
155 SECOND AVE REST INC	155 2ND AVENUE
HINOMARU INC	25 ST MARKS PLACE
MSB RESTAURANTS LLC	151 2ND AVE
9TH STREET VENTURE LTD	232 E 9TH STREET
MSD ENTERPRISES INC	118 2ND AVENUE
MESA SEAVIEW CORP	41 43 EAST SEVENTH ST
YUAN NOODLE LLC	157 2ND AVE
48 E SEVENTH STREET ASSOC INC	48 E 7TH STREET
CHIPOTLE MEXICAN GRILL OF	
COLORADO LLC	19-23 SAINT MARKS PLACE
SOBAYA RESTAURANT INC	214 E 10TH ST
LETTA #1 LLC	160 2ND AVE
E OCHI INC	218 E 9TH ST
MARCO'S 88 INC	15 ST MARKS PLACE

**There are no churches/schools within 200 feet.**

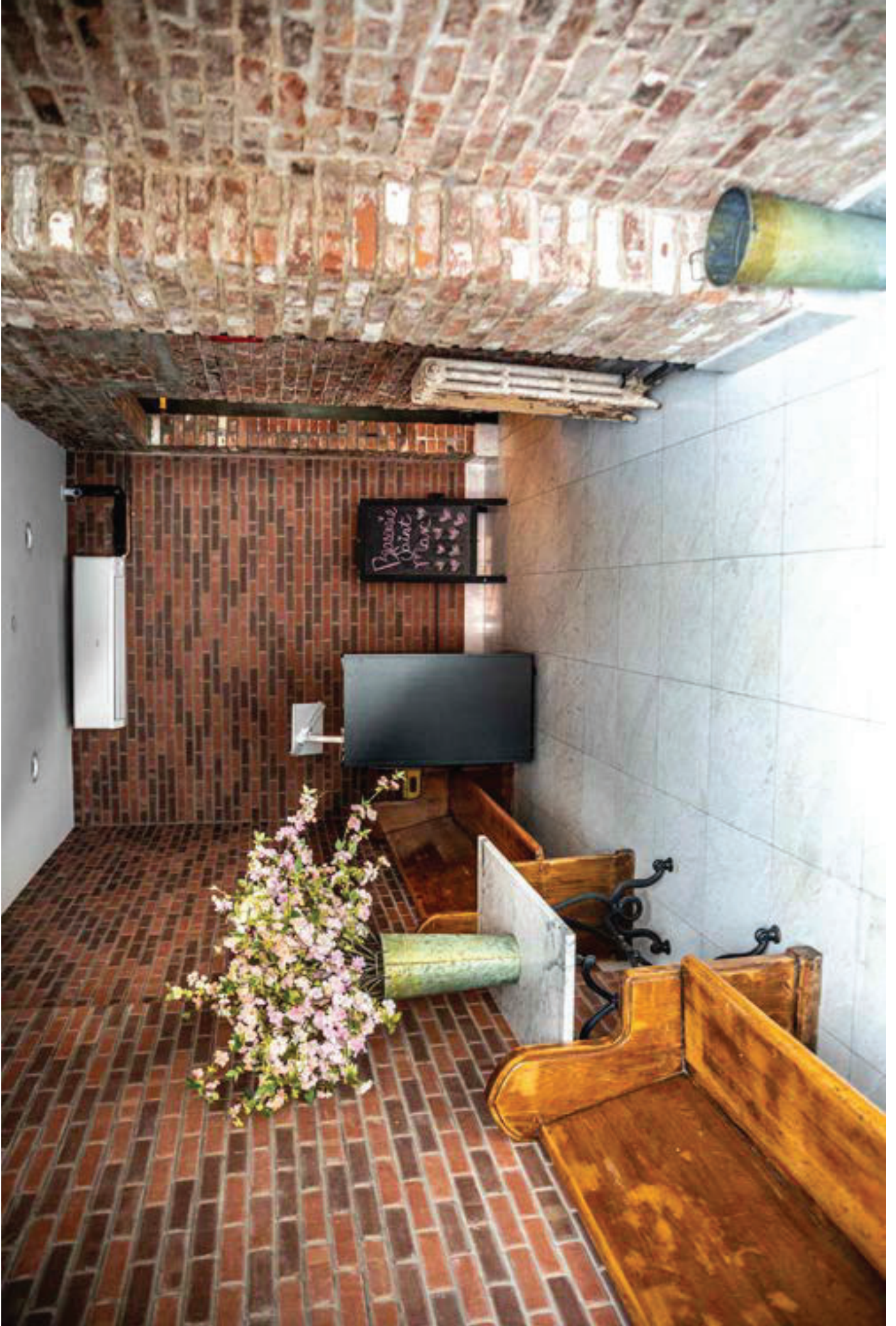
# BRASSERIE SAINT MARC



156  
RUE DE LA VILLE





























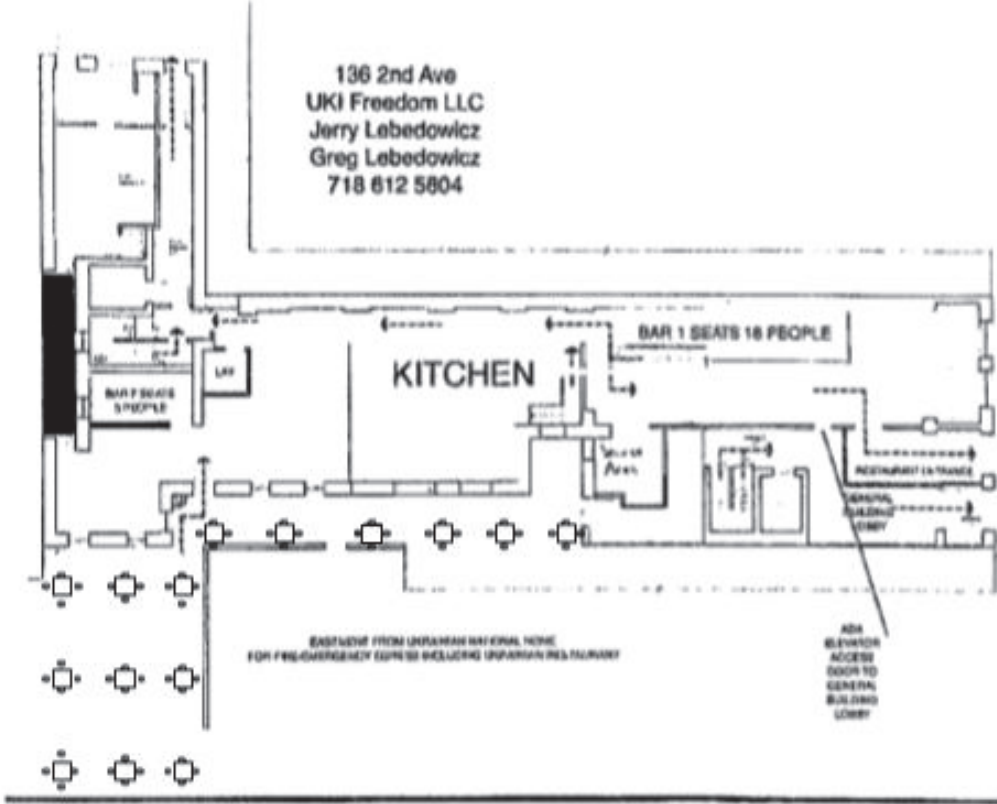








136 2nd Ave  
UKI Freedom LLC  
Jerry Lebedowicz  
Greg Lebedowicz  
718 612 5804



EXCLUDED FROM UNIFORM NATIONAL HOME  
FOR FEE-CHARGED BY CODES INCLUDING UNIFORM RESTAURANT

ADA  
ELEVATOR  
ACCESS  
DOOR TO  
GENERAL  
BUILDING  
LOBBY





THE CITY OF NEW YORK  
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Alysha Lewis-Coleman, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Stipulations

I, GREG LEBEDOWICZ, as a qualified representative of URI FRUDIM LLC, located at 136 Second Avenue, New York, NY agree to the following stipulations:

- I will operate a full-service restaurant, specifically a (type of restaurant) FRANCH AMERICAN UKRAINIAN restaurant, or  I will operate a \_\_\_\_\_ with a kitchen open and serving food during all hours of operation OR  with less than a full-service kitchen but serving food during all hours of operation OR  Other \_\_\_\_\_
- My hours of operation will be 8:00 A.M. TO 2:00 A.M. ALL DAYS

(I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)

- I will not use outdoor space for commercial use OR  I will operate my sidewalk café no later than \_\_\_\_\_
- I will employ a doorman/security personnel on the following days: \_\_\_\_\_
- I will install soundproofing. Sidewalk cafe previously approved and backyard approved for temporary use
- I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.  I will have a closed fixed façade with no open doors or windows except my entrance door will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
- I will not have  DJs,  live music,  promoted events,  any event at which a cover fee is charged,  scheduled performances,  more than \_\_\_\_\_ DJs/ promoted events per \_\_\_\_\_,  more than 12 private parties per year
- I will play ambient recorded background music only.
- I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
- I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
- I will not participate in pub crawls or have party buses come to my establishment.
- I will not have unlimited drink specials, including boozy brunches, with food.
- I will not have a happy hour or drink specials with or without time restrictions OR  I will have happy hour and it will end by 9:00 P.M.
- I will not have wait lines outside.  I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
- I will conspicuously post this stipulation form beside my liquor license inside of my business.
- Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Name: GREG LEBEDOWICZ Phone Number: 718 612 5804

18.  I will: \_\_\_\_\_

I hereby certify that the information provided above is truthful and accurate based upon my personal belief.

Signed [Signature]

Dated July 18, 2018

Sworn to this 18 day of July

TETYANA BABIN  
 Notary Public - State of New York  
 No. 01BA6296041  
 Qualified in Kings County 2022 Notary Public  
 My Commission Expires January 21, 2018



# **DINNER**

## **FORMAGE ET CHARCUTERIE**

### **Assiette de Fromages 20**

chef's daily selection of cheese board, honey and cranberry bread

## **PLATS DU JOUR**

### **WEDNESDAY**

#### **Magret de Canard à l'Orange \* 26**

grilled pekin duck breast with orange glaze and quinoa pilaf with almonds and sundried cranberries

### **THURSDAY**

#### **Fresh Pappardelle Wild Boar Ragout 28**

braised wild Boar ragout, burgundy, carrots, tomato, and shaved parmesan

### **FRIDAY**

#### **Bouillabaisse 35**

shrimp, mussels, clams, Dayboat scallops, octopus, leeks, fennel, potatoes in a saffron-herb broth

### **SATURDAY**

#### **Cuisses de Grenouille Provencale 30**

sautéed in butter with garlic, parsley, roasted tomato and baby potatoes

### **SUNDAY**

Boeuf Bourguignon 29

boneless beef short rib, red wine, carrots, mushrooms, pearl onions, pommes puree

**EVERY DAY**

Ukrainian Platter 20

homemade Borscht, Bigos & handmade Varenyky (6)

**APPETIZERS**

**Gratinee l'Oignon 14**

classic homemade French onion soup, caramelized onions & croutons, topped with melted Gruyere cheese

**Homemade Borscht\*\***

GF 10 local red beets & savoy cabbage shredded, served with a dollop of sour cream and fresh dill

**Avocado Toast 13**

organic mashed avocados, black Hawaiian sea salt, Aleppo pepper served over sourdough toast

**Mushroom Toast 13**

grilled sourdough toast, chef's medley of wild mushrooms, topped with blend of melted cheeses

**Moules Frites 16**

Prince Edward Island mussels with pommes frites, served in savory broth. Mariniere (white wine, garlic, shallots, parsley, butter)

**Escargot de Bourgogne 16**

Burgundy snails baked in garlic, butter, and parsley

**Handmade Varenyky (pierogies) 10**



artisanal potato & cheese dumplings, sour cream and caramelized onions (6 pieces)

**Roasted Beet Salad\*\* GF 15**

yellow & red beets, toasted almonds, feta cheese, grapefruit wedges, red wine vinegar and extra virgin olive oil

**Salmon Tartare \* 12**

wild Scottish salmon drizzled with lemon, served with homemade chips

**Beef Tartare \* 19**

wagyu beef with shallots, capers, chives, Hawaiian black sea salt, & organic quail egg, served with toast

**Charred Octopus 20**

wild Portuguese day boat, pot caught in FAO 27, fennel, arugula, olives, steamed baby Yukon gold potatoes, drizzled with red wine vinegar & olive oil

**Shaved Fennel Orange Salad 13**

with fresh shaved parmesan & almonds, citrus and extra olive oil dressing

**ENTREES**

**Duck Confit 25**

Hudson Valley Rohan duck leg, brined in salt, garlic, herbs, frisee, baby Yukon gold potatoes, fig gastrique & walnuts

**Steak Au Poivre \* 38**

12 oz Angus Organic Grass Fed NY Strip black pepper, Cognac & cream

**Saumon Maroc \* 29**

grilled wild Scottish Salmon, chickpeas, tomato, fennel, harissa & pomegranate molasses

**Coquilles Saint Jacques \* 26**

dayboat scallops from Maine, baked with cream, mushrooms, & gruyere cheese

**Sesame Crushed Hake 23**

served with spinach & shiitake mushrooms in a ginger broth

**Coq au vin 27**

organic Red Heritage chicken braised in red wine, vegetables, lardons, pommes puree

**Linguine Provencale 19**

mussels, shrimp, garlic, white wine, tomato, basil & pepper flakes

**Vegetable Brochette 14**

seasonal grilled vegetables with grilled lemon, black Hawaiian sea salt, drizzled in lemon vinaigrette, with couscous

**New Zealand Braised Lamb Shank 24**

braised in red wine served over vegetables couscous

**Burger Saint Marc \* 24**

1/2 lb Beef Burger with mushrooms, sweet vidalia caramelized onions braised in a 24 hour reduction beef bone broth, engulfed in the chef's cheese blend, drenched in broth, served with beer battered onion rings (meant to be eaten with knife and fork, not a traditional burger)

**Impossible Burger 19**

served on a toasted English muffin, with Boston lettuce, tomato, sweet vidalia onions, smothered in veganaise (Vegan Mayo) (+ gruyere cheese \$3) (+ two slices Iberico applewood smoked thick sliced bacon \$4)

**SIDES**

Pommes Frites 6

(French fries) Mixed Green Salad 6

Bread with Butter 3

Brussels Sprouts\*\* GF 9

Sauteed Organic Kale 9



Roasted Asparagus 10

Homemade Bigos\*\*GF 9

Couscous 9

### **ADD-ONS**

Grilled Wild Scottish Salmon (6oz) 9

Charred Octopus (4oz) 9

Grilled Chicken Breast 8

1/2 Avocado 5

Extra Bread & Butter 2

## **BRUNCH**

### **STARTERS**

#### **Gratinee l'Oignon \*\* GF 14**

caramelized onion, beef stock, crouton and Gruyere

#### **Roasted Beet Salad\*\* GF**

15 yellow & red beets, toasted almonds, roquefort cheese, grapefruit wedges, in red wine vinegar and extra virgin olive oil

#### **Handmade Varenyky 10**

traditional Ukrainian dumplings choice of Blueberry or Potato Cheese

#### **Homemade Borscht\*\* GF 10**

local red beets & savoy cabbage shredded, served with a dollop of sour cream and fresh dill

**Fresh Fruit Basket\*\* GF 9**

berries, sliced apples & peeled oranges

**Toasted Baguette 6**

with Butter & Marmalade

**Homemade Bigos\*\* GF 6**

hunter's stew, assorted wild game meats stewed with sauerkraut, served hot

**SIDES**

Pommes Frites 6

Avocado 5

Brussels Sprouts\*\* GF 9

Applewood Smoked Bacon (4) 8

Grilled Chicken Breast add on 8

Grilled wild Scottish Salmon 6 oz. 9

Extra / side of maple syrup 3

Grass-fed Angus Bavette Steak Add On 9

Raspberry Marmalade 3

**SAINT MARC SPECIALTIES**

**Burger Saint Marc \* 24**

1/2 lb Beef Burger with mushrooms, sweet vidalia caramelized onions braised in a 24 hour reduction beef bone broth, engulfed in the chef's cheese blend, drenched in broth, served with beer battered onion rings (meant to be eaten with knife and fork, not a traditional burger)



### **Jammed French Toast 16**

brioche cube, filled with caramelized apple compote, fried in brown sugar and butter, topped with berries and maple syrup Add strawberries, blackberries, blueberries, banana, chocolate chips, whipped cream, scoop of fresh gelato (vanilla or chocolate) +2 ea.

### **BRUNCH CLASSICS**

#### **Shakshuka\*\* GF 17**

two eggs, tomato sauce, harissa, feta bake in cast iron with toasted baguette

#### **Omelette Lorraine 15**

Parisian ham, gruyere red peppers & onion

#### **Classic Breakfast Platter 16**

two eggs, home fries, bacon, duck sausage & toast add another egg, bacon or sausage (+3.00)

#### **Croque Madame 19**

sourdough bread, Parisian ham, Gruyere, bechamel and sunny side egg

#### **Steak & Eggs 21**

grass-fed Angus Bavette Steak, two eggs, French Fries

#### **Duck Confit Hash 19**

Hudson Valley duck confit, potatoes and mixed greens

#### **Oeufs en Cocotte Florentine 16**

two eggs, crème fraiche, gruyere cheese baked in cast iron with toasted

#### **Baguette Buttermilk Pancakes 14**

strawberry butter, mixed berries & maple syrup Add strawberries, blackberries, blueberries, banana, chocolate chips, whipped cream, scoop of fresh gelato (vanilla or chocolate) +2 ea.

### **Gluten Free Nutella & Strawberry Waffle 16**

whipped cream, toasted almonds, and maple syrup

Add strawberries, blackberries, blueberries, banana, chocolate chips, whipped cream, scoop of fresh gelato (vanilla or chocolate) +2 ea.

### **Grilled Chicken Sandwich 12**

grilled organic chicken breast, tomato, boston lettuce, garlic aioli, and pommes frites

### ***BLT & Avocado Sandwich 14***

bacon, lettuce tomato on sourdough toast, and pommes frites

### ***Eggs Benedict 17***

Canadian bacon, poached eggs, English muffin and Hollandaise

### ***Avocado Tartine 14***

toasted sourdough, avocado, poached egg and mixed greens

### ***Ukrainian Platter 20***

homemade Borscht, Bigos, handmade Varenyky (6)



# PRAINITO DESIGN GROUP LLC

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ARCHITECTS

31W 34th Street, Suite 8086, NY NY 10001  
(718) 489-8380

RE: 136 2<sup>nd</sup> Avenue  
BLOCK: 450 LOT: 03  
ZONING: R7A, R8B, C1-5 MAP # 12C

To Community Board 3 Manhattan & Whom It May Concern,

This letter is to reflect and state the status of the cellar and ground floor of 136 2nd Ave Manhattan NY 10003 as it relates to Uki Freedom LLC. We have been retained and are paid in full by Jerry Lebedowicz & Greg Lebedowicz in relation to the work being performed on and at such said aforementioned space. Currently the CO for the first floor is 95 people while the CO for the cellar is 0 people. We are amending and updating the CO for commercial as of right to be used as a restaurant which is Use Group 6A. The cellar and first floor share entrances and egress via the stairs which allows for legal and as of right total population for 74 people or less for both floors combined which is what the new CO will reflect. The backyard will also be and or have a CO and has two means of egress currently as reflected on the attached layout. We have submitted documentation to the NYCDOB and are currently in the process of finalizing this process.

In the event any further information is need please feel free to contact me at 917-647-2704. Additionally, this letter shall not serve as a rider nor addendum in any way shape or form to the existing nor any future contract or agreement, nor shall this letter serve as a legally binding document in any way shape or form in regards to any past present and or future dealings with such said aforementioned address and or space.

RESPECTFULLY,  
SALVATORE PRAINITO

