



# MORGANTOWN BOARD OF ZONING APPEALS

October 15, 2014  
6:30 PM  
City Council Chambers

## **Board Members:**

Bernie Bossio, Chair  
Leanne Cardoso, Vice-Chair  
Bill Burton  
George Papandreas  
Jim Shaffer

## **STAFF REPORT**

**CASE NO:** CU14-10 / The Dancing Fig / 2862 University Avenue

### **REQUEST and LOCATION:**

Request by Michael Bowyer for conditional use approval of a "Restaurant, Private Club" at 2862 University Avenue.

### **TAX MAP NUMBER(s) and ZONING DESCRIPTION:**

Tax Map 11, Parcel 119; B-1, Neighborhood Business District

### **SURROUNDING ZONING:**

B-1, Neighborhood Business District

### **BACKGROUND and ANALYSIS:**

The petitioner seeks to establish a restaurant at the former *Zenclay Cafe* at 2862 University Avenue. The petitioner also seeks to obtain a license from the West Virginia Alcohol Beverage Control Administration to sell beer, wine, and liquor. Because the sale of liquor is proposed, the land use classification is a "Restaurant, Private Club." Addendum A of this report illustrates the location of the subject site.

Table 1331.05.01 "Permitted Land Uses" of the Planning and Zoning Code provides that the development of "Restaurant, Private Club" uses in the B-1 District requires conditional use approval by the Board of Zoning Appeals.

In March 2013, the Board approved the beneficiary reassignment of a conditional "Restaurant, Private Club" use under Case No. CU10-10 to the petitioner for *The Dancing Fig* that was previously located at 344 High Street. The 344 High Street location has since been closed and the petitioner seeks to reopen the establishment with the same name at 2862 University Avenue.

According to the petitioner's application and exhibits, the proposed restaurant will be called *The Dancing Fig*. The petitioner's exhibits include a preliminary menu with management and owner resumes and summaries of accomplishments for owners Janet Ferraro and Michael Bowyer.

The proposed establishment will be open for dinner. The proposed hours of operation are Wednesday through Friday from 7:00 AM to 2:00 PM and 4:30 PM to 10:00 PM, Saturday from 4:30 PM to 11:00 PM and Sunday for brunch from 11:00 AM to 3:00 PM. The establishment will be closed Monday and Tuesday.

Addendum B of this report contains excerpts from Article 1331.06(27) of the Planning and Zoning Code pertaining to "Restaurant, Private Club" uses in the B-1 District.

## **Development Services**

Christopher Fletcher, AICP  
Director

## **Planning Division**

389 Spruce Street  
Morgantown, WV 26505  
304.284.7431



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## **STAFF RECOMMENDATION:**

The Board of Zoning Appeals must first determine whether or not it will waive the one-year “bona fide restaurant” requirement [Article 1331.06(27)(c)] prior to the petitioner obtaining a liquor license from the West Virginia Alcohol Beverage Control Administration.

Should the Board decide to waive said one-year “bona fide restaurant” requirement, it must determine whether the proposed request meets the standard criteria for a conditional use by reaching a positive determination for each of the “Findings of Fact” submitted by the petitioner.

Addendum C of this report restates the petitioner’s Findings of Fact.

Should the Board waive the one-year “bona fide restaurant” requirement and grant approval of the subject conditional use petition to *The Dancing Fig*, Staff recommends that the following conditions be included and that Condition No. 3.a (highlighted in yellow) be further explored by the Board:

1. That the petitioner must maintain compliance with all supplemental regulations set forth in Article 1331.06(27) of the Planning and Zoning Code.
2. That the petitioner must obtain permitting as a “restaurant” from the Monongalia County Health Department under the *Monongalia County Clean Indoor Air Regulations*.
3. To ensure that the petitioner’s business description and plans are executed as described and considered in granting the one-year “bona fide restaurant” waiver, the subject “Restaurant, Private Club” use must:
  - a. **Be open no later than 11:00 AM Monday through Friday for the purpose of serving lunch as described in the menu submitted with the petitioner’s conditional use application.**

*This is a condition often recommended by Staff and included by the Board in conditional “Restaurant, Private Club” use approvals in the B-4 District. However, the petitioner proposes to be closed on Mondays and Tuesdays.*

- b. That the petitioner shall voluntarily submit all necessary financial information to the City for the subject establishment following its first twelve (12) months of operation as a “Restaurant, Private Club” use to ensure compliance with Article 1331.06 (27) (e) provisions, which requires the sale of food and non-alcoholic beverages to comprise a minimum of 60 percent of total gross sales of all food and drink items in each calendar month.
4. That the beneficiary of this conditional use approval is specific to the business organization that will own *The Dancing Fig* restaurant establishment at the time of Certification of Occupancy issuance. Said beneficiary may not be transferred without prior approval of the Board of Zoning Appeals.

**Development Services**  
Christopher Fletcher, AICP  
Director

**Planning Division**  
389 Spruce Street  
Morgantown, WV 26505  
304.284.7431

Attachments: Application and exhibits





**STAFF REPORT ADDENDUM B**  
**CU14-10 / The Dancing Fig / 2862 University Avenue**

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Article 1331.06 (27) of the Planning and Zoning Code, Supplemental Regulation Pertaining to Permitted Land Use Table provides the following applicable performance standards:

- (a) Such private club shall have as its principal purpose the business of serving meals on its premises to its patrons and to members of such club and their quests. For the purposes of this section, the term “meal” shall be consistent with that of the State of West Virginia as defined in its Legislative Rules and Regulations pertaining to Private Club License and shall not include packaged potato chips and similar products; packaged crackers; packaged nuts; packages desserts (fruit pies, cakes, cookies, etc.); and bar sausages and similar products.
- (b) Such private club with a bar shall post a sign not smaller than three (3) square feet in a prominent location near the bar that states the following: “It is a violation of City Ordinance to serve wine or liquor beverages after 1:00 a.m.” (Amended by Ord. 06-14, Passed 06-06-2006.)
- (c) No such applicant may be licensed as a private club under this conditional use that has not been in operation for at least one year as a bona fide restaurant before making application for a license under this conditional use. However when an applicant owns another bona fide restaurant the same as the one being proposed, the Board of Zoning Appeals may consider the proposed restaurant application on the basis of the existing restaurant which has been in operation for at least one year. In the B-4 district the Board of Zoning Appeals may waive the requirement, to be in business for one year as a bona fide restaurant, when the applicant’s written description of the business operations, plus floor plans, demonstrate clearly that the establishment will meet the criteria in this subsection of the ordinance.
- (d) NOT APPLICABLE
- (e) Food and non-alcoholic beverages shall comprise a minimum of 60 percent of total gross sales of all food and drink items in each calendar month.
- (f) Such private club shall provide a seating capacity for at least fifty (50) persons, at a table or counter maintained for the principal purpose of serving meals. Seats at a bar, which is primarily for the serving of alcoholic beverages, shall not be counted as meeting the minimum seating capacity of the establishment. Liquor or wine may be served either at seats intended primarily for dining, or at any bar area within the restaurant, with or without an accompanying meal.
- (g) Liquor or wine shall not be served later than 1:00 a.m., except on New Year’s Eve.
- (h) The private club shall, at the time of each sale or at the time of payment, record the amount of revenue derived from the sale of liquor and wine beverages separately from the amount of revenue derived from the sale of food and non alcoholic beverages.
- (i) During each calendar month, the private club shall maintain and preserve accurate and adequate records including those required by paragraphs (e) and (h) above, to prove compliance to the City’s Finance Director, and shall make all such records available for review and audit promptly upon request by the Finance Director. The records for each month shall be preserved for not less than twenty-four (24) months next following.
- (j) Quarterly, the private club shall send to the City Finance Director summaries showing the amount of revenue derived from liquor and wine beverages versus the amount derived from the sale of food and non-alcoholic beverages.
- (k) NOT APPLICABLE

**STAFF REPORT ADDENDUM C**  
**CU14-10 / The Dancing Fig / 2862 University Avenue**

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Staff recommended revisions to petitioner's Findings of Fact (deleted matter struck through; new matter underlined).

**Finding of Fact No. 1** – Congestion in the streets is not increased, in that:

A restaurant is currently on the same property as the proposed restaurant and therefore an increase in trip generation from the previous *Zenclay Café* is not anticipated.

**Finding of Fact No. 2** – Safety from fire, panic, and other danger is not jeopardized, in that:

The site is currently in use for the same purpose and all building and fire related codes must be observed as a part of Certificate of Occupancy permitting.

**Finding of Fact No. 3** – Provision of adequate light and air is not disturbed, in that:

The site is currently operating in the same capacity and not additions to the existing structure are proposed that would alter current sunlight distribution or air flow patterns.

**Finding of Fact No. 4** – Overcrowding of land does not result, in that:

No new structures will be built as a part of the proposed conditional "Restaurant, Private Club" use.

**Finding of Fact No. 5** – Undue congestion of population is not created, in that:

~~The site is currently operating in the same capacity.~~ The proposed conditional "Restaurant, Private Club" use does not include an increase in residential dwelling units within the existing structure.

**Finding of Fact No. 6** – Granting this request will not create inadequate provision of transportation, water, sewage, schools, parks, or other public requirements, in that:

~~We are replacing a business of the same type.~~ The proposed restaurant use should not require additional public utilities or services that were not already in place for the former *Zenclay Café* restaurant establishment.

**Finding of Fact No. 7** – Value of buildings will be conserved, in that:

~~We are replacing a business of the same type.~~ The proposed "Restaurant, Private Club" establishment will occupy a previous restaurant space, which does not appear to have adversely affected property values within the immediate area.

**Finding of Fact No. 8** – The most appropriate use of land is encouraged, in that:

~~The site is currently operating in the same capacity.~~ The proposed "Restaurant, Private Club" establishment will occupy a previous restaurant space, which does not appear to have adversely affected neighboring land uses.

Must be in by Sept. 5th

75.00 VISA



City of Morgantown, West Virginia

APPLICATION FOR TYPE IV SITE PLAN – CONDITIONAL USE

OFFICE USE	
CASE NO.	CU14-10
RECEIVED:	9/4/14
COMPLETE:	

(PLEASE TYPE OR PRINT IN BLACK INK)

I. APPLICANT			
Name:	Michael A. Bowyer	Phone:	304-612-2852
Mailing Address:	1464 Mayfield Ave	Mobile:	
	Street		
	Morgantown WV 26505	Email:	jf@thedancingfg.com
City	State	Zip	
II. AGENT / CONTACT INFORMATION			
Name:		Phone:	
Mailing Address:		Mobile:	
	Street		
	City	State	Zip
Mailings –	Send all correspondence to (check one): <input type="checkbox"/> Applicant OR <input type="checkbox"/> Agent/Contact		
III. PROPERTY			
Owner:	Susan Ting	Phone:	304-685-2679
Mailing Address:	2862 University Ave	Mobile:	
	Street		
	Morgantown WV 26505	Email:	
City	State	Zip	
IV. SITE			
Street Address (if assigned):	2862 University Ave	Tax Map #:	11
		Parcel #:	119
Zoning:	B-1		
Lot Dimensions:	Width:	Ft.	Depth:
Square Footage:			ft. <sup>2</sup>
Shape of Lot:	<input type="checkbox"/> Corner <input type="checkbox"/> Interior <input type="checkbox"/> Through <input type="checkbox"/> Flag <input type="checkbox"/> Irregular <input type="checkbox"/> Non-conforming		
Existing Use of Structure or Land:	Restaurant / Cafe		
Proposed Use of Structure of Land:	Restaurant		

CU14-10



City of Morgantown, West Virginia

APPLICATION FOR  
TYPE IV SITE PLAN – CONDITIONAL USE

OFFICE USE	
CASE NO.	_____
RECEIVED:	_____
COMPLETE:	_____

**V. STRUCTURE**

Proposed Setbacks: Front: \_\_\_\_\_ ft. Rear: \_\_\_\_\_ ft. Side A: \_\_\_\_\_ ft. Side B: \_\_\_\_\_ ft.

Proposed Height of Structure: \_\_\_\_\_ No. of Proposed Off-Street Parking Spaces: \_\_\_\_\_

No. of Dwelling Units (if applicable): \_\_\_\_\_ No. of Bedrooms: \_\_\_\_\_ No. of Employees: \_\_\_\_\_

Square Footage of all Proposed Structures (please explain):  
\_\_\_\_\_

**VI. SITE PLAN**

A Site Plan (8 copies), drawn to scale, that includes the following elements must accompany the application if not provided above in Sections IV and V:

- (a) The actual dimensions, size, square footage, and shape of the lot to be built upon as shown on an actual survey by a registered design professional licensed by the State of West Virginia.
- (b) The exact sizes and locations on the lot of existing structures, if any;
- (c) The location, square footage, and dimensions of the proposed structure or alteration;
- (d) The location of the lot with respect to adjacent rights-of-way;
- (e) The existing and proposed uses of the structure and land;
- (f) The number of employees, families, housekeeping units, bedrooms, or rental units the structure is designed to accommodate;
- (g) The location and dimensions of off-street parking and means of ingress and egress for such space;
- (h) Height of structure;
- (i) Setbacks;
- (j) Buffer yard and screening, if applicable;
- (k) Location of garbage collection area and screening;
- (l) Location of existing and/or proposed signs, if applicable;
- (m) Roadway typical detail for internal roadways, if applicable;
- (n) Location and size of stormwater management facilities; and,
- (o) Utility lines and easements, if applicable.



**APPLICATION FOR  
TYPE IV SITE PLAN – CONDITIONAL USE**

OFFICE USE	
CASE NO.	CW14-10
RECEIVED:	
COMPLETE:	

**VII. SUPPLEMENTAL PLANS AND EXHIBITS**

Applicants **MUST** also submit the following plans and exhibits, unless waived by the Planning Director:

- (a) Drainage plan and drainage calculations that bear the name, address, signature and seal of a registered professional engineer licensed by the State of West Virginia, with floodplain zones clearly denoted, a typical of all swales, and a design of the drop inlets.
- (b) If applicable, design of stormwater management facilities and drainage calculations that bear the name, address, and seal of a registered professional engineer licensed by the State of West Virginia that meet the requirements of the City Zoning Ordinance, the City Stormwater Management Ordinance, and all other applicable local, state and federal regulations.
- (c) Parking and Landscaping Plan
- (d) Sign Plan
- (e) Approved WV Division of Highways Access Permit, if applicable
- (f) Sediment and erosion control plan as approved by the West Virginia Department of Environment Protection and the City of Morgantown
- (g) Approved State of West Virginia NPDES General Permit for Storm Water Associated with Industrial (Construction) Activity, if applicable
- (h) A traffic impact study, if required by the City Engineer
- (i) The Planning Director may require the applicant to submit additional information concerning the lot or neighboring lots to determine conformance with, and provide for the enforcement of, the City Zoning Ordinance.
- (j) The Planning Director may require the applicant to submit, in the case of accessory structures or minor additions, dimensions shown on plans relating to the size of the lot and the location of the structure(s) thereon be based on an actual survey prepared a registered design professional licensed by the State of West Virginia.

Applicants submitting a conditional use application in accordance with Article 313.05 "Building Height and Use" within the B-4 General Business District **MUST** also submit the following analyses:

- (a) An air flow analysis conducted by a licensed architect or profession engineer, describing the estimated impact of the proposed building on existing patterns of air flow in the general vicinity; and how those impacts may affect existing properties with a 300 foot radius of the site.
- (b) An analysis of the impacts of the proposed building on sunlight distribution in the general vicinity, with special emphasis on predicting light blockage and shadow casting onto all properties with a 300 foot radius of the site. Such analysis shall be conducted by a licensed architect or professional engineer.
- (c) An analysis of the potential of "stepping back" upper floors as a technique to avoid negative impacts with respect to light and airflow, and to minimize the canyon effect of non-recess tall buildings. Such analysis shall be conducted by a licensed architect or professional engineer.
- (d) An infrastructure and traffic analysis predicting the impacts of the building on water, sewer, drainage, electrical and gas infrastructure, on transportation levels of service (including transit) for impacted streets, and on fire suppression capabilities of the city. Such analysis shall be conducted by a licensed architect or professional engineer.

CW14-10



City of Morgantown, West Virginia

APPLICATION FOR  
TYPE IV SITE PLAN – CONDITIONAL USE

OFFICE USE	
CASE NO.	_____
RECEIVED:	_____
COMPLETE:	_____

VIII. FINDINGS OF FACT

The Board of Zoning Appeals may grant the request only if each of the Conditional Use Findings of Fact Criteria is determined to be in the positive. Applicants must give their own responses to the criteria statements provided below.

This Conditional Use is within the fitting character of the surrounding area and is consistent with the spirit, purpose, and intent of the Zoning Ordinance, *because,*

1. Congestion in the streets is not increased, in that:

A restaurant is currently on the same property as the proposed restaurant.

2. Safety from fire, panic, and other danger is not jeopardized, in that:

The site is currently in use for the same purpose.

3. Provision of adequate light and air is not disturbed, in that:

The site is currently operating in the same capacity.

4. Overcrowding of land does not result, in that:

No new structures will be built.

5. Undue congestion of population is not created, in that:

The site is currently operating in the same capacity.



APPLICATION FOR TYPE IV SITE PLAN – CONDITIONAL USE

OFFICE USE	
CASE NO.	CU14-10
RECEIVED:	
COMPLETE:	

VIII. FINDINGS OF FACT (cont.)

6. Granting this request will not create inadequate provision of transportation, water, sewage, schools, parks, or other public requirements, in that:

We are replacing a business of the same type.

7. Value of buildings will be conserved, in that:

We are replacing a business of the same type.

8. The most appropriate use of land is encouraged, in that:

The site is currently operating in the same capacity.

IX. ATTEST

I hereby certify that I am the owner of record of the named property, or that this application is authorized by the owner of record and that I have been authorized by the owner to make this application as his/her authorized agent and I agree to conform to all applicable laws of this jurisdiction. I certify that the information submitted herein and attached hereto is true and accurate and understand that if found otherwise may result in the denial of this request or subsequent revocation of any and all related approvals. The undersigned has the power to authorize and does hereby authorize City of Morgantown representatives on official business to enter the subject property as necessary to process the application and enforce related approvals and conditions.

Michael A. B... (Signature)

Michael A. B... (Signature)

9-4-2014

Type/Print Name of Applicant/Agent

Signature of Applicant/Agent

Date

- Conditional Use Petition Fee of \$75 must accompany application

# Michael Andrew Bowyer

## Objective

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My career goals are to maintain and run an effective kitchen at a business that I own. To provide high quality and fresh food products to all customers and overall have a successful and well known restaurant.

## Experience

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February 2013-June  
2014

The Dancing Fig

Morgantown, WV

### Chef/Owner

August 2010-February  
2013

The Vintage Room

Morgantown, WV

### Executive Chef

- Maintain a well-run kitchen and provide high quality food products.
- Create and write seasonal menus and write weekly food specials.
- Provide accurate food costs and food inventory.
- Conduct weekly food orders.
- Cook and write menus for on-premise catering.
- Create desserts and fresh baked food products.

---

August 2004-June 2010

The Vintage Room

Morgantown, WV

### Sous Chef/Line Cook

- Work grill station, sauté station, salad station, pizza station, and dishes.
- Help with menu ideas and specials.
- Help run the kitchen when executive chef is off duty.
- Help with food orders and inventory.
- Help with kitchen duties for on-premise catering.

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June 2004-August 2004

Outback Steakhouse

Bridgeport, WV

### Prep Cook

- Make all cold sauces and dressings.
  - Cut and portion vegetables and other cold products.
  - Provide clean up and extra help on kitchen line when needed.
  - Help with food orders and inventory.
-

## Michael Andrew Bowyer

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February 2004-May  
2004

Fairmont State University

Fairmont, WV

### **Internship/Cook**

- Catering style cooking for student body.
- Prepped soups, pasta dishes, and other products in bulk quantity.
- Provide clean up and oversee manager duties.

## **Education**

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2003-2008

Fairmont State University

Fairmont, WV

### **Associates Degree**

- Food Service Management/Culinary Arts
- Business classes

## **References**

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Rob LaPinto 304-290-5095 General Manager Bent Willeys

## Janet J Ferraro

### Address

1464 Mayfield Avenue  
Morgantown WV 26505

**Contacts:** 304-290-1523  
JF@TheDancingFig.com

**Professional Objective:** To operate a casual dining Italian restaurant with an emphasis on natural ingredients and local produce

**Education:** Johnson & Wales University: Charlotte, NC  
Associate of Science, Culinary Arts 04/06  
Dean's List, GPA 3.6/4.0

### Work Experience:

3/13-current **The Dancing Fig Restaurant and Venue**  
**Owner/ Food and Beverage Manager**

11/10-2/13 **Lira Restaurant and Lounge**  
**Executive Chef/ General Manager**

- Designed kitchen floor plan with proper placement of new equipment to best utilize the small available space
- Priced and ordered all new equipment
- Collaborated with owners to create theme and concept of restaurant
- Solely created both lunch, dinner, and special event menus
- In charge of hiring, scheduling and managing of back of the house employees: staff of 15+
- May 2012 promoted to general manager where I effectively ran front and back of the house; Responsible for all purchasing, staffing, payroll, and day to day operations, all employee training

01/07-08/10 **The Vintage Room, Morgantown WV**  
**Executive Chef**

- Efficiently managed and scheduled my 5-6 person kitchen staff
- Created 18 item seasonal menus while maintaining 2-3 weekly specials; trained kitchen staff to prepare each item on the menu
- Responsible for ordering all food products/plating/to go boxes; inventory
- Designed all plate presentations
- Developed personalized banquet menus serving 50-200 guests

06/06-09/06 **Bella Cucina , Sunriver OR**  
**Server**

- Worked mostly brunch shifts providing fast courteous service while bussing all tables

08/04-12/04 **Therapy Market Place and Café, N Tryon Charlotte NC**  
**Cocktail Waitress**

- Effectively carried a tray of Martinis thru a crowded bar area

### Work Related Skills

- Excellent communication skills, interpersonal skills, and management skills developed over years in the food service industry as well in marketing/sales
- Efficient with micros E7, Microsoft Publisher, and Microsoft Excel programs

## **The Great Experiment**

Sazerac ~ \$8

Rittenhouse Rye/Absinthe/Demerara Sugar/  
Peychauds Bitters

Last Word ~ \$9

Old Tom Gin/Green Chartreuse/Luxardo/Fresh Lime Juice

Brandy Crusta ~ \$10

Cognac/House Orange Cordial/Simple Syrup/  
Fresh Lemon Juice/Orange Bitters

Aviation ~ \$9

Hendricks Gin/Luxardo/Crème Yvette/Fresh Lemon Juice

La Louisiane ~ \$9

Rye/Italian Vermouth/Benedictine/Absinthe/  
Peychauds Bitters

Queen Mother ~ \$8

Old Tom Gin/Dubonnet Rouge/Housemade Orange Bitters

## **Repeat Day**

For Your Eyes Only ~ \$10

Cold-Smoked: Boodles Gin/Smirnoff Vodka/Lillet Blanc/  
Smoked Citrus Oil

The Bees Knees ~ \$8

Old Thyme Gin/Honey Syrup/Fresh Lemon Juice/  
Fresh Orange Juice/Lavender

Mojito Italiano ~ \$9

West Virginia Grappa/Campari/Fresh Lemon Juice/  
Fresh Mint

Testa Rossa ~ \$16 (serves 4)

Bourbon/Campari/Italian Vermouth/Fresh Peaches/  
Housemade Peach Bitters

Autunno Italiano ~ \$9

Aperol/Lillet Blanc/Apple Cider/Fresh Cranberries/Ginger/  
Fresh Orange

Hot Nantucket Night ~ \$8

Blanco Tequila/Fresh Jalapeno/Fresh Cranberries/  
Mole Bitters/Agave Nectar/Fresh Lime

## **Barrel Aged**

The Seven Year Itch ~ \$11

Aged Rum/Fernet Branca/Italian Vermouth

Vieux Carre ~ \$12

Rye/Cognac/Italian Vermouth/Benedictine/  
Peychauds Bitters/Angostura Bitters

## **After Party**

Dolce Limone ~ \$8

House Vanilla Brandy/Frangelico/Fresh Lemon Juice/  
Simple Syrup/Fresh Whipped Cream/Lemon Zest

Limoncello Collins ~ \$7

Boodles Gin/House Limoncello/Fresh Lemon Juice/Soda

Through The Looking-Glass ~ \$16 (serves 4)

Pimm's #1/Earl Grey/Grapefruit Bitters

Rebennack ~ \$8

Rye/Averna/House Creole Shrub/Peychauds Bitters

Nave Nera ~ \$10

Blended Scotch/Ruby Port/Pomegranate Juice/  
Fresh Lemon Juice

Bella Rosmarino ~ \$17 (serves 4)

Fernet Branca/Green Chartreuse/Pickle Brine/  
Fresh Rosemary

Summer's End ~ \$8

Forks of Cheat Applejack/House Cherry Cordial/  
Maple Walnut Bitters/Smoldering Oak Leaf

## **Bar Snacks**

Olive Marinade ~ \$3

Assorted Olives/Olive Oil/Garlic/Rosemary/Fresh Citrus

Peanut Duo ~ \$4

Maple/Bacon/Smoked Salt  
Ginger/Soy/Lime Zest

Pickle Jar ~ \$4

Cucumber/Egg/Garlic/Green Beans

Cheese Plate ~ \$6

Brie/Provolone/Pecorino

Zimbra

shollar@cityofmorgantown.org

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**Fwd: The Dancing Fig hours**

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**From :** jf@thedancingfig.com  
**Subject :** Fwd: The Dancing Fig hours  
**To :** shollar@cityofmorgantown.org

Tue, Oct 07, 2014 03:48 PM

 2 attachments

----- Original Message -----

Subject: The Dancing Fig hours  
Date: 2014-10-07 12:10  
From: jf@thedancingfig.com  
To: shollar@cityofmorgantownwv.org

Hi Stacy, The hours of operation for The Dancing Fig on 2862 University Ave will be as follows

Mon and Tues- closed  
Tuesday once a month specialty theme dinners with beverage pairings.  
Wed- Fri 7:00am-2:00pm 4:30-10:00  
Saturday 4:30-11:00  
Sunday 11:00-3:00 brunch

Attached is our updated Elevated Cocktail Menu

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**Cocktail Menu Fall 14.jpg**  
232 KB



**Cocktail Menu Fall 14.pub**  
109 KB

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