



# MORGANTOWN BOARD OF ZONING APPEALS

November 19, 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:** CU14-11 / Tin 202 / 202 High Street

### **REQUEST and LOCATION:**

Request by Christopher Evans, on behalf of Schnevans, LLC, for conditional use approval of a "Restaurant, Private Club" use located 202 High Street.

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

Tax Map 26A, Parcel 142; B-4, General Business District

### **SURROUNDING ZONING:**

B-4, General Business District

### **BACKGROUND and ANALYSIS:**

The petitioner seeks to establish a restaurant at the former *Great Wall Chinese Restaurant* location at 202 High Street. 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-4 District requires conditional use approval by the Board of Zoning Appeals.

According to the petitioner's application and exhibits, the proposed restaurant will be called *Tin 202*. The petitioner's exhibits include a preliminary lunch menu, floor plan, and professional experience and background for Chris Evans and Sam Schneider.

The proposed establishment will be open for lunch and dinner. The proposed hours of operation are Monday through Thursday from 11:00 AM to 12:00 AM and Friday and Saturday from 11:00 AM to 1:00 AM and closed on Sunday.

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-4 District.

Board members Bossio and Papandreas, along with Staff, toured the location with Mr. Evans and Mr. Schneider on 12 NOV 2014 at 5:00 PM to view the dining, kitchen, refrigerator/freezer, and storage areas.

It should be noted that the maximum capacity established by the City Fire Marshal of the very small tenant space occupied by *Tin 202* is 51 persons. Article 1331.06(27)(f) requires that "Restaurant, Private Club" uses provide seating capacity for at least 50

## **Development Services**

Christopher Fletcher, AICP  
Director

## **Planning Division**

389 Spruce Street  
Morgantown, WV 26505  
304.284.7431



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persons and that seats at a bar may not be counted as meeting the minimum seating capacity of the establishment.

Staff observed during the Board's site visit that there are five (5) four-top tables and four (4) two-top tables for a total of 28 non-bar seats. It is the opinion of the Planning Division that the petitioner has provided as many table or non-bar seats as practicable in the very small tenant space. Additionally, no space has been programmed or reserved in a manner to circumvent the minimum seating capacity requirement (e.g., stage, entertainer area, etc.). Simply stated, the area of the petitioner's tenant space is what it is and the petitioner appears to have maximized the utilization of the eating area without diminishing customer dining comforts and expectations.

Should the Board grant approvals as requested by the petitioner, Staff recommends that it include a minimum table seating condition to ensure that the spirit and intent of the zoning ordinance is observed and substantial justice done.

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

Should the Board waive the one-year "bona fide restaurant" requirement and grant approval of the subject conditional use petition to Schnevans, LLC., Staff recommends that the following conditions be included:

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.

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- 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 any regulated signage shall be reviewed and approved by the Downtown Design Review Committee and the Planning Division prior to building permit issuance for same.
5. That table seating, or non-bar seating, may not be reduced below 28 seats.
6. That the beneficiary of this conditional use approval is Schnevans, LLC, which may not be transferred without prior approval of the Board of Zoning Appeals.

Attachments: Application and exhibits

### **Development Services**

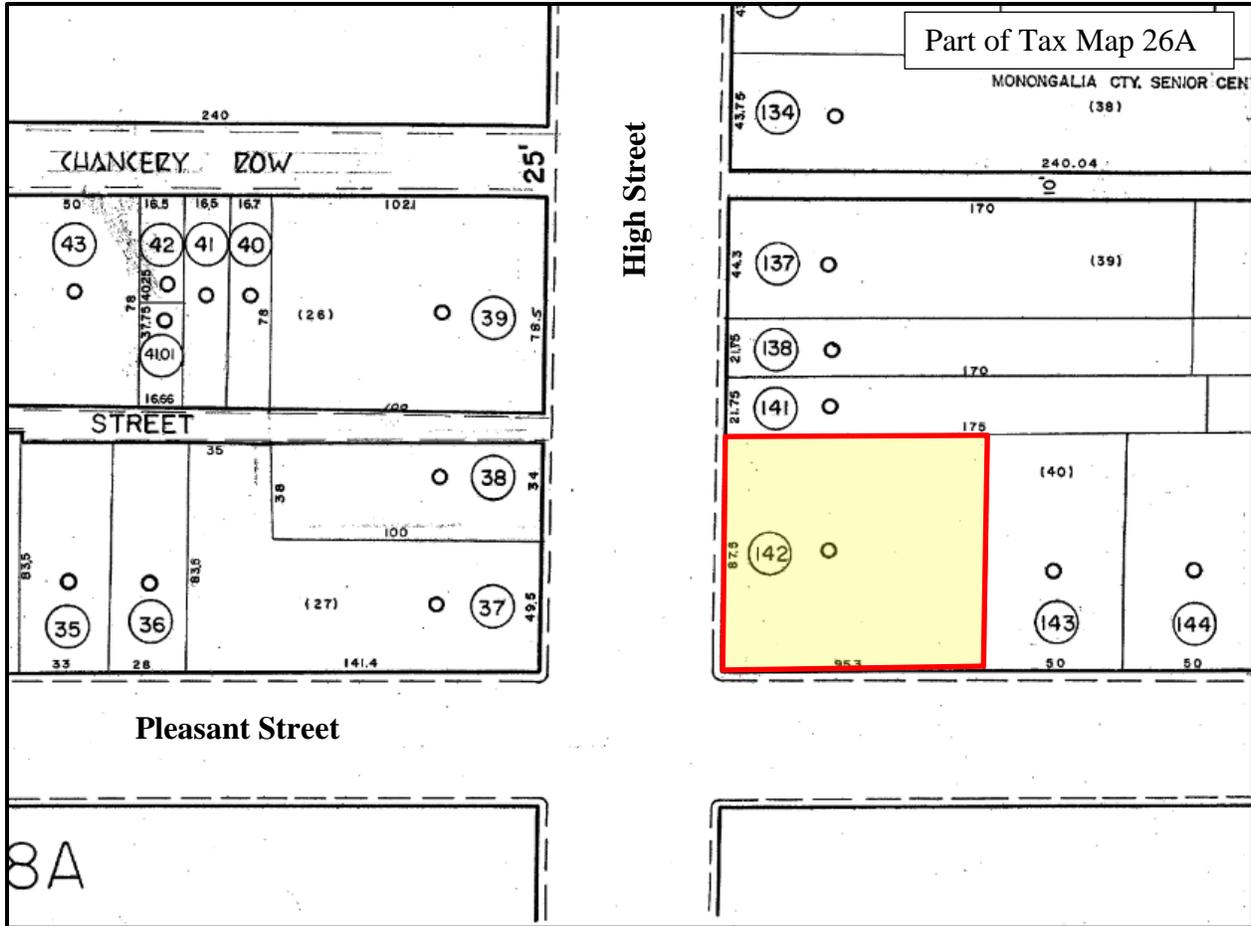
Christopher Fletcher, AICP  
Director

### **Planning Division**

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Morgantown, WV 26505  
304.284.7431

**STAFF REPORT ADDENDUM A**  
**CU14-11 / Tin 202 / 202 High Street**





## **STAFF REPORT ADDENDUM B**

### **CU14-11 / Tin 202 / 202 High Street**

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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

## CU14-11 / Tin 202 / 202 High Street

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

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

The establishment and tenant space are is small. ~~Street parking (at meters) and after hours at the banks~~ On-street metered and public parking lots within the immediate area allow for parking. ~~There is no parking directly in front that would lead to congestion. (meaning people can't stop directly in front of the establishment).~~

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

An Ansul fire suppression system has been installed in the kitchen and all safety precautions have been addressed in accordance to restaurant standards and guidelines. Further, the proper steps to meet all city and state fire code laws have been followed.

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

The building was not changed or added to on the outside. The structure was not disturbed and remains the same as it has been. Adequate light and air remain unchanged.

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

The building/structure was not changed on the outside so nothing in regards to overcrowding has occurred.

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

The establishment is small and the focus demographic is 25 years of age and up. The proposed development does not include a residential use. ~~No outside activities, wild promotions or big "to do's". Small classy affair with targeting market not causing undue congestion.~~

**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:

~~The establishment is small with low demands in regards to water and sewage without targeted demo (25+) grad students, young professions etc. whom generally walk or use public transportation. Schools and parks will remain status quo as the place doesn't remotely affect them. Further public requirements remain as it is meaning "unchanged" as this grant is for a small classy establishment bringing back an historical site and adding value, respect and beauty to the city. The use should not burden existing public services or facilities that are currently available that serve the immediate area.~~

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

Not only has the front façade been brought back to its original luster and beauty, the inside ceiling has been restored to its original “Tin” look. The back of the building has been brought up to code. ~~Prior business had basically “low standards” and only contributed to this location being an eye sore to the city. So the value is more than conserved. It’s gone way up!~~ The subject tenant space has remained vacant for a couple of years and the petitioner’s refurbishment of the exterior and interior of the subject tenant space should contribute to economic activity and positively influence the value of leasable commercial tenant spaces within the immediate area.

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

~~The location was a landmark well known in the history of Morgantown. Prior to Tin 202 it was a Chinese delivery which destroyed what was once a well respected establishment for the pharmacies and various stores that occupied the space. Tin 202 brought the space back to beauty and respectability albeit a different venue. The appropriate use is definitely encouraged and is/has~~ The petitioner’s refurbishment of the exterior and interior of the subject space appears to have brought this building and land back to life and made High Street look better. The subject tenant space is at a high traffic and very visible intersection in the downtown and the petitioner’s restaurant use should contribute to eatery and hospitality offerings, particularly given the increase in pedestrian circulation within the southern portion of the central business district anticipated from Monongalia County’s efforts to renovate and occupy the former Harley O. Staggers Federal Building in the near term.



City of Morgantown, West Virginia

APPLICATION FOR TYPE IV SITE PLAN - CONDITIONAL USE

OFFICE USE	
CASE NO.	0114-11
RECEIVED:	9/17/14
COMPLETE:	

(PLEASE TYPE OR PRINT IN BLACK INK)

<b>I. APPLICANT</b>			
Name:	CHRISTOPHER EVANS	Phone:	N/A
Mailing Address:	779 SPRING BRANCH RD.	Mobile:	(304) 376-0043
	Street Morgantown WV 26505	Email:	CHRIS@TIN202.COM
	City State Zip		
<b>II. AGENT / CONTACT INFORMATION</b>			
Name:	LegalZoom.com, Inc.	Phone:	877-818-8787
Mailing Address:		Mobile:	800-773-0888
	Street 101 N. Brand Blvd., 10th Floor	Email:	services@emails.legalzoom.com
	City State Zip Glendale CA 91203		
Mailings -	Send all correspondence to (check one): <input checked="" type="checkbox"/> Applicant OR <input type="checkbox"/> Agent/Contact		
<b>III. PROPERTY</b>			
Owner:	GARY RICH	Phone:	304-376-2730
Mailing Address:	Pinnacle Property Management, LLC	Mobile:	304 413 4000
	Street 21 Twin Pines Village	Email:	paulkokot@yahoo.com
	City State Zip Morgantown WV 26508		
<b>IV. SITE</b>			
Street Address (if assigned):	202 HIGH ST.	Tax Map #:	Parcel #:
Zoning:			
Lot Dimensions:	Width: Ft.	Depth: Ft.	Square Footage: ft. <sup>2</sup>
Shape of Lot:	<input checked="" 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:	WAS VACANT		
Proposed Use of Structure of Land:	RESTAURANT		

PAID

PAID SEP 17 2014 PAID

BY:



APPLICATION FOR  
TYPE IV SITE PLAN – CONDITIONAL USE

OFFICE USE	
CASE NO.	C114-11
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	
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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: *The establishment is small. ~~we have a small capacity~~ Parking is available in lots, street parking (at meters) and after hours the banks allow for parking. There is no parking directly in front that would lead to congestion. (meaning people can't stop directly in front of the establishment).*

2. Safety from fire, panic, and other danger is not jeopardized, in that: *~~we have an AUSEL SYSTEM AND KNOW HOW TO RUN A BUSINESS.~~ An Ansel system has been installed and all safety precautions have been addressed, in accordance to restaurant standards & guidelines. Further the proper steps to meet all city & state fire code laws have been followed.*

3. Provision of adequate light and air is not disturbed, in that: *the building wasn't changed or added to on the outside. The structure wasn't disturbed and remains the same as it has been. Adequate light and air remain unchanged.*

4. Overcrowding of land does not result, in that: *the building/structure wasn't changed on the outside so nothing in regards to overcrowding has occurred.*

5. Undue congestion of population is not created, in that: *The establishment is small, and the focus demographic is 25 and up. No outside activities, wild promotions or big "to dos". Small classy affair w/ targeted market not causing undue congestion.*



APPLICATION FOR TYPE IV SITE PLAN – CONDITIONAL USE

OFFICE USE	
CASE NO.	CU14-11
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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 *W/1400w CU14-11*
- (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.

*MARK*  
*MARK*  
*W/A?*

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.



OFFICE USE	
CASE NO.	CUIA-11
RECEIVED:	
COMPLETE:	

APPLICATION FOR TYPE IV SITE PLAN - CONDITIONAL USE

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:

The establishment is small w/ low demands in regards to water & sewage w/ a targeted demo (25%) grad students, young professionals etc whom generally walk or use public transportation. Schools & parks will remain status quo as the place doesn't remotely affect them. Further public requirements remain as it is meaning "unchanged" as this grant is for a small classy establishment bringing back an historical site adding value, respect & beauty to the city.

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

not only has the front facade brought back to its original luster and beauty the inside ceiling has been restored to its original "tin" look. The back of the building has been brought up to code. Prior business had basically "low standards" and only contributed to this location being an eye sore for the city. So the value is more that conserved its gene way up!

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

The location was a landmark well known in the history of Morgantown. Prior to Tin 202 it was a Chinese delivery which destroyed what was once a well respected establishment for the pharmacies and various stores that occupied the space. Tin 202 brought the space back to beauty and respectability albeit a different venue. The appropriate use is definitely encouraged and is/has brought this building & land back to life and made High St look better.

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.

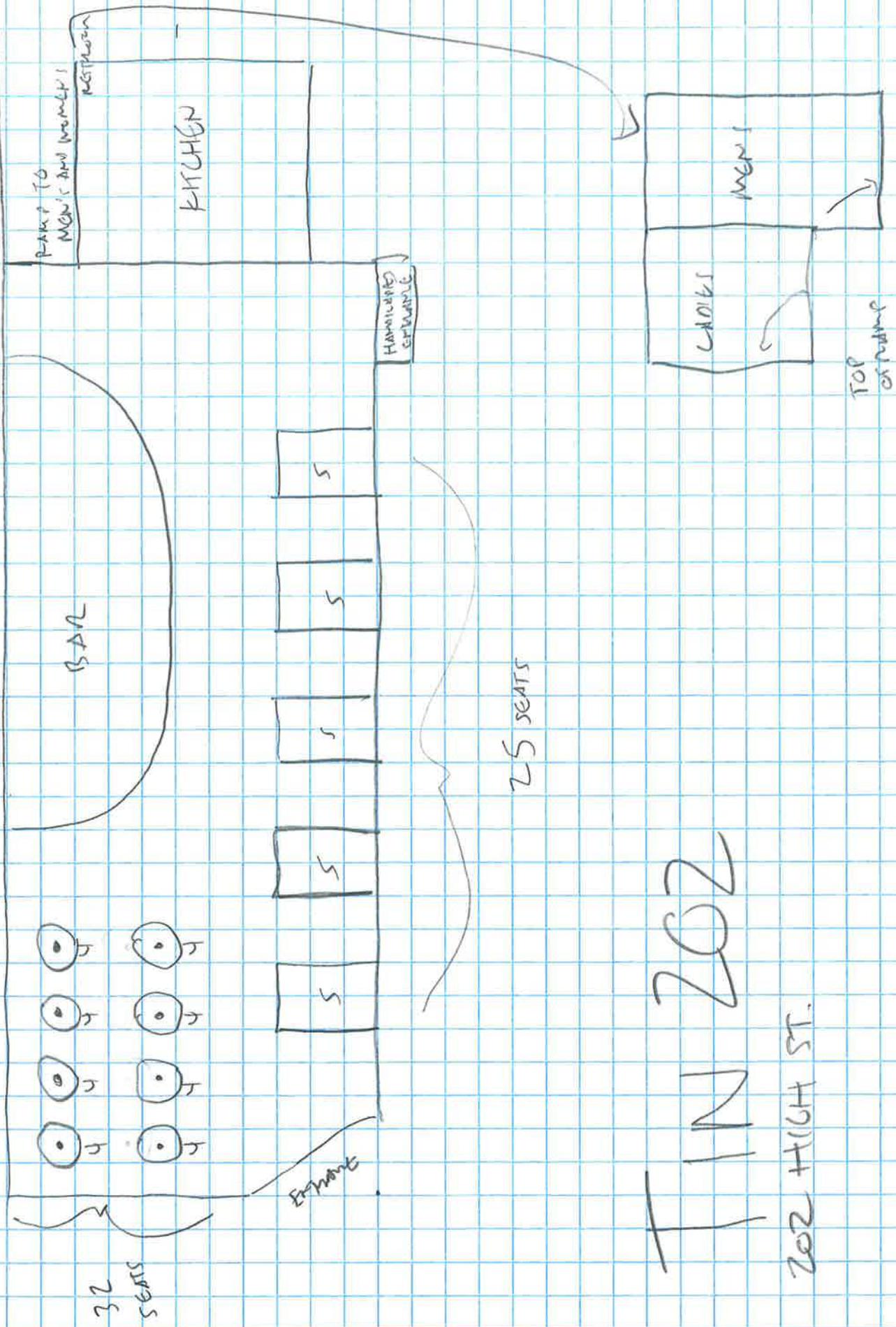
CHRISTOPHER N. EVANS  
Type/Print Name of Applicant/Agent

Signature of Applicant/Agent

9/19/14  
Date

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

CU14-11



TINY ZOO

ZOO HIGHT ST.

Zimbra

shollar@cityofmorgantown.org

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**Fwd: tin 202**

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**From :** Chris <chris.evanswv@gmail.com>

Wed, Sep 17, 2014 01:39 PM

**Subject :** Fwd: tin 202**To :** shollar@cityofmorgantown.org

Tin 202

Sent from my iPhone

Begin forwarded message:

**From:** <[chris.evanswv@gmail.com](mailto:chris.evanswv@gmail.com)>**Date:** September 17, 2014, 1:08:15 PM EDT**To:** chris evans <[chris.evanswv@gmail.com](mailto:chris.evanswv@gmail.com)>

About one year ago we (Chris Evans and Sam Schneider) decided to try and open a restaurant in the Morgantown area. When we looked at the property available at the corner of High St. and Pleasant St., in the old Brock, Reed, and Wade building, we moved quickly to secure the location. Our first goal was to restore the original tin ceiling, which after research at the Aull Center, appears to have been constructed around 1895. The building has Romanesque revival and late Victorian accents, and we decided to design our restaurant with architectural and design features from the late 1800's. We hired Mills group (a local architecture firm) to help with the design and we feel we've succeeded in maintaining and, in fact, enhancing the historical value of this beautiful building. We just began adding more accents from the time period with artwork from Degas, Manet, and Monet which add to the "old-fashioned" environment.

We plan to be open for lunch and dinner with a diverse menu ranging from in-house-made soups and gourmet salads to ceviche and filet mignon. the restaurant will have the feel of a metropolitan café during the day and a tapas style restaurant in the evening featuring a wide array of global cuisine.

I, Chris Evans, am a lifelong resident of Morgantown. I have several years of experience in the restaurant/hotel business and many other years of experience in positions related to customer service and event coordination. My love for serving began when I worked at the exclusive Hotel Jerome in Aspen, CO, in 1997, as a bellman, server, and ski concierge and learned the highest standards in the service industry. I returned to Morgantown the following year to finish my degree and after completion, began working as an admissions counselor at WVU. I held the position of admissions counselor and then senior admissions counselor from 2002-2004. During 2004 I was asked to serve as public relations manager and interim parent advocate in the office of the president of WVU, under the supervision of David Hardesty, President, and Margie Phillips, Chief of Staff. In 2005 I accepted a position to serve as the assistant director of development for the Eberly College of Art and Sciences. In 2008, I decided to get back to my original love, the service industry.

In 2008, I took a position as an assistant manager with Ruby Tuesday restaurants. In 2009/2010 I was promoted to general manager and I served the Morgantown Ruby Tuesday as general manager from 2009 until beginning the process of opening Tin 202. During my time at Ruby Tuesday, I managed a staff of 60, and ran a business with over \$2.5 million in gross sales annually. Furthermore, the liquor license was in my name throughout this time and as a company, alcohol awareness and safety were of the highest priority. My goal when transitioning from a career at WVU into the private sector was to gain the knowledge to eventually be a successful small business owner/operator and I am thankful to have the opportunity to make that goal a reality. I love Morgantown and understand the "town and gown" relationship. Sam and I hope to bring a classy, historic, restaurant with great cuisine to the downtown area with the goal of attracting a professional, mature client base who have a love for gourmet food and first class service.

I, Sam Schneider, recently moved to Morgantown with my family from Virginia. My wife Shannon grew up in Morgantown and had a desire to raise our family in a small town and to be close to her parents. Prior to moving to Morgantown I worked in the Real Estate Development industry. I worked for two fortune 500 companies as a Leasing Specialist/Property Management. My professional career in this particular industry lasted 15 years. I worked directly with Major retailers all the way down to the "mom and pops," smaller retail businesses. However, upon

hearing my wife's thoughts on moving to Morgantown I thought it over and decided I could definitely find the same work in West Virginia but just on a smaller scale and perhaps pursue my other interests as I come from a family with a strong entrepreneurial history and spirit. My wife and I decided to just do what we had to do and sold our house and got on our way to Morgantown. We didn't have jobs lined up so once we arrived and got adjusted the job hunt started.

Thankfully my wife had a lot of friends that were still around Morgantown so it was easy to get good contacts and help from friends to get leads on jobs. We had several social situations where she and I were able to discuss our careers and ambitions etc. It was at one of these social situations that she saw her old friend Chris Evans. He was currently exploring his career options and trying to find a direction to go in similar to myself. So it was then we discussed small businesses that would be a good fit for us and Morgantown. With his restaurant experience and my real estate background / property management experience it seemed a good fit to look into the bar/restaurant industry. We did a lot of research, brainstormed about what type of restaurant we thought was "cool." One day while walking down High Street and chatting about this we stumbled on a great location which was 202 High Street. It was the perfect spot.

Once we did our research on the space and were able to see the inside we were hooked. It was an old building and had an old tin ceiling inside plus it had historical significance. We were able to sign the Lease soon after and pursue our dream, to open a classy, clean, comfortable spot for people to enjoy gourmet food, creative cocktails complimented with occasional live jazz, blues and salsa music.

We think Tin 202 will be a great addition to the Morgantown business community and look forward to being part of the community for decades to come.

Chris Evans and Sam Schneider  
Tin 202  
Shcnevans LLC

Sent from Windows Mail

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# TIN 202 LUNCH

## SOUPS/SALADS

### GREEN VELVET SOUP

Slow Roasted Zucchini & Leeks Garnished with Cream Cheese  
Bowl -- 5.99 Cup -- 3.49

### CORN & CRAB BISQUE

Chef Joshua's Classic Recipe  
Bowl -- 6.99 Cup -- 3.99

### FILET MEDALLION SALAD

Seared Filet over Fresh Mixed Greens. Gorgonzola, Roma Tomatoes,  
Julianne Red Onions & Green Peppers.  
12.99

### GRILLED CHICKEN SALAD

Fresh Mixed Greens. Parmesan, Roma Tomatoes, Cucumbers, Carrots &  
Red Cabbage.  
9.99

### ARCADIAN BLEND SALAD

Harvest Spring Greens loaded with fresh vegetables.  
Large -- 6.99 Small -- 3.99

Dressings: Buttermilk Ranch, Bleu Cheese, Balsamic Vinaigrette, Honey  
Mustard, French, 1000 Island, Italian

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## PANINI/SANDWICHES

Served with Kettle Chips

### PROSCIUTTO & PROVOLONE PANINO

Hand Carved Prosciutto, Provolone Cheese, Roasted Red Peppers on  
Ciabatta  
8.99

### PESTO, MOZZARELLA & TOMATO PANINO

Fresh Basil, From Scratch Pesto, Roma Tomatoes & Mozzarella Cheese  
on Grilled Pita  
7.99

### CUBANO

Roasted Pork Loin, Mayonnaise, Pickle Chips, Ham, Dijon Mustard &  
Swiss Cheese on a Kaiser Bun  
8.99

### CHICKEN CHESAPEAKE

Chicken, House Crab Mixture, Bacon & Cheddar Cheese on Ciabatta  
9.99

### FILET SANDWICH

Filet Medallions, Caramelized Onions & Horseradish Cream on a Toasted  
Kaiser Bun  
11.99

### PULLED PORK SANDWICH

Our Friends at Old Virginia Smoke Award Winning Pork BBQ & Swiss  
Cheese on a Toasted Kaiser Bun  
8.99

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## DESSERTS

Tiramisu -- The Original Recipe Straight From Treviso, Italy  
4.99  
Greek Yogurt Parfait -- Served with Fresh Fruit of the Season  
3.99

## BEVERAGES

Coke, Diet Coke, Sprite, Ginger Ale  
1.99  
Coffee & Tea  
2.19

## APPETIZERS

### BRUSCHETTA

It's Bru - SKET - a!.....Authentic Recipe  
5.99

### VEGETARIAN LETTUCE WRAPS

Red Peppers, Carrots, Cucumbers & Cilantro with Iceberg Lettuce Cups.  
Served with a Spicy Peanut Dipping Sauce  
5.99

### TZATSIKI

Yiayia's Authentic Recipe Served with Fresh Baked Pita  
4.99

### PULLED PORK CROSTINI

Our Friends at Old Virginia Smoke Award Winning Pork BBQ & Cheddar  
Cheese on a Crostini Cracker  
7.99

### PROSCIUTTO WRAPS

Fresh Basil, Tomatoes, Mozzarella & Sliced Prosciutto. Drizzled with Extra  
Virgin Olive Oil  
7.99

### PETITE CRAB CAKES

Sauteed House Crab Cakes  
9.99

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## WRAPS

Served with Kettle Chips

### FIRE ROASTED TURKEY WRAP

Honey Wheat Flour Tortilla, Fire Roasted Turkey Breast, Harvest Spring  
Mix Lettuce, Garlic Mayonnaise, Fire Roasted Tomatoes  
7.99

### CHICKEN CURRY WRAP

Flour Tortilla, Chicken Curry Salad, Walnuts & Craisins  
8.99

### GRILLED CHICKEN GYRO

Chicken, Tzatsiki, Lettuce, Tomatoes & Red Onions served on Pita Bread  
8.99

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## SIDES

Edamame -- Soybean in Pod with Crushed Red Pepper & Soy Sauce  
1.99  
Salata -- Cucumbers, Tomatoes, Red Onions, Vinegar, Oil & Herbs  
1.99  
Pesto Rotini -- Basil Pesto, Roma Tomatoes & Asiago Cheese  
1.99  
Kale Salad -- with Red Onions, Parmesan, Dill & Crushed Red Pepper  
1.99  
Asparagus -- Oven Roasted. Drizzled with Extra Virgin Olive Oil  
2.49

## ESPRESSO DRINKS

Espresso --  
1.99  
Double Espresso --  
2.99  
Cappuccino --  
3.49  
Latte --  
3.49  
Macchiato --  
1.99