

20 13

FIRST/SECOND CLASS LIQUOR LICENSE AND TOBACCO APPLICATION
LICENSE YEAR IS MAY 1ST THROUGH APRIL 30TH OF THE FOLLOWING YEAR

Hen of the Wood - Burlington, LLC
Print Full Name of Person, Partnership, Corporation, Club or LLC
Doing Business As - Trade Name
55 Cherry Street
Street and street number of premises covered by this application
Burlington, Vermont 05401
Town or City & Zip Code
802-244-7300
Telephone Number
92 Stowe Street, Waterbury, Vermont 05401
Mailing Address (if different from above)
Email address william@henofthewood.com

**recommended for approval
C 6/18/13 1 county to
all standard conditions
contingent upon Fire Marshal approval*

Please circle appropriate categories
FIRST CLASS SECOND CLASS TOBACCO
Restaurant
Hotel
Cabaret
Club
Commercial Kitchen (a Liquor Control Commercial Caterer's License is needed with this license)

FEES:
FIRST CLASS LICENSE - \$100.00 to DLC and \$100.00 to Town/City
SECOND CLASS LICENSE - \$50.00 to DLC and \$50.00 to Town/City
TOBACCO ONLY LICENSE - \$10.00 to Town/City only
(there is no fee for tobacco if applying for second class)

TO THE CONTROL COMMISSIONERS OF THE TOWN/CITY OF Burlington, VERMONT
Application is hereby made for a license to sell malt and vinous beverages under and in accordance with Title 7, Vermont Statutes Annotated, as amended, and certify that all statements, information and answers to questions herein contained are true; and in consideration of such license being granted do promise and agree to comply with all local and state laws; and to comply with all regulations made and promulgated by the Liquor Control Board. Upon hearing, the Liquor Control Board may, in its discretion, suspend or revoke such license whenever it may determine that the law or any regulations of the Liquor Control Board have been violated, or that any statement, information or answers herein contained are false.

MISREPRESENTATION OF A MATERIAL FACT ON ANY LICENSE APPLICATION SHALL BE GROUNDS FOR SUSPENSION OR REVOCATION OF THE LICENSE, AFTER NOTICE AND HEARING.

If this premise was previously licensed, please indicate name _____

I/we are applying as: (please circle one)

INDIVIDUAL LIMITED LIABILITY COMPANY
PARTNERSHIP CORPORATION

Please fill in name and address of individual, partners, directors or members.

LEGAL NAME STREET/CITY/STATE
Eric Warnstedt, 85 Stowe Street, Waterbury, Vermont 05676

William McNeil, 42 Severance Green, Unit 208, Colchester, Vermont 05446

Are all of the above citizens of the UNITED STATES? Yes No
(Note: Resident Alien is not considered a U.S. Citizen)

If naturalized citizen, please complete the following:

Name Court where naturalized (City/State/Zip) Date

*pdchk #113
\$100.00 to 4/29/13*

CORPORATE INFORMATION:

If you have checked the box marked CORPORATION, please fill out this information for stockholders (attach sheet if necessary).

LEGAL NAME _____ STREET/CITY/STATE _____

Date of incorporation _____ Is corporate charter now valid? _____

Corporate Federal Identification Number _____

Have you registered your corporation and/or trade name with the Town/City Clerk? _____ and/or Secretary of

State? _____ (as required by VSA Title 11 § 1621, 1623 & 1625).

ALL APPLICANTS

HAVE ANY OF THE APPLICANTS EVER BEEN CONVICTED OR PLED GUILTY TO ANY CRIMINAL OR MOTOR VEHICLE OFFENSE IN ANY COURT OF LAW (INCLUDING TRAFFIC TICKETS) AT ANY TIME?

YES NO

If yes, please complete the following information: (attached sheet if necessary)

Name	Court/Traffic Bureau	Offense	Date
_____	_____	_____	_____
_____	_____	_____	_____

Do any of the applicants hold any elective or appointive state, county, city, village/town office in Vermont? (See VSA, T.7, Ch. 9, §223) YES NO If yes, please complete the following information:

Name	Office	Jurisdiction
_____	_____	_____

Please give name, title and date attended of manager, director, partner or individual who has attended a Liquor Control Licensee Education Seminar, as required by Education Regulation No. 3.

NAME: William McNeil
TITLE: Co-Owner
DATE: Feb. 18th, 2012

(If you have not attended an Education Seminar prior to making application, please visit www.liquorcontrol.vermont.gov and click on Seminar Schedule for a list of Seminars in your area)

FOR ALL APPLICANTS: DESCRIPTION /LOCATION OF PREMISES (Section 4)

Description of the premises to be licensed: A leased 4,200 square feet restaurant located in the newly constructed Hotel Vermont. The restaurant has it's own separate entrance on the eastern side of the building. The restaurant is located on the first floor.

Does applicant own the premises described? _____ If not owned, does applicant lease the premises? yes

If leased, name and address of lessor who holds title to property: 41 Cherry Street, LLC

Are you making this application for the benefit of any other party? no

FIRST CLASS APPLICANTS ONLY: No first class license may be issued without the following information.

HEALTH LICENSE #: Food _____ Lodging _____ (if licensed as a Hotel)

VERMONT TAX DEPARTMENT: Meals & Rooms Certificate/Business Account # 440-4615571F-01

Business is devoted primarily to: (Circle one)

FOOD (restaurant) ENTERTAINMENT (cabaret) HOTEL CLUB COMMERCIAL CATERING

If you are considering Outside Consumption service on decks, porches, cabanas, etc. you must complete an Outside Consumption Permit. This form can be found on our website at www.liquorcontrol.vermont.gov and then click on licensing and then applications.

CABARET APPLICANTS ONLY:

Applicant hereby certifies that the sale of food shall be less in amount or volume than the sales of alcoholic beverages and the receipts from entertainment and dancing; if at any time this should not be the case, the applicant/licensee shall immediately notify the Department of Liquor Control of this fact.

Signature of Individual, Partner, authorized agent of Corporation or LLC member

ALL APPLICANTS MUST COMPLETE AND SIGN BELOW

The applicant(s) understands and agrees that the Liquor Control Board may obtain criminal history record information from State and Federal repositories prior to acting on this application

I/We hereby certify, under pains and penalties of perjury, that I/We are in good standing with respect to or in full compliance with a plan approved by the Commissioner of Taxes to pay any and all taxes due the State of Vermont as of the date of this application. (VSA, Title 32, §3113).

In accordance with 21 VSA, §1378 (b) I/We certify, under pains and penalties of perjury, that I/We are in good standing with respect to or in full compliance with a plan to pay any and all contributions or payments in lieu of contributions due to the Department of Employment and Training.

If applicant is applying as an individual: I hereby certify that I/We are not under an obligation to pay child support or that I/We are in good standing with respect to child support or am in full compliance with a plan to pay any and all child support payable under a support order. (VSA, Title 15, §795).

Dated at 92 Stowe Street in the County of Washington and State of Vermont, this 26 day of April, 20 13

Corporations/Clubs: Signature of Authorized Agent Individuals/Partners: (All partners must sign)

WILLIAM McNEIL, CO-OWNER
ERIC WARNSTEDT, CO-OWNER

[Handwritten signatures]

(Title)

NOTICE: After local action, all new applications are investigated by the Enforcement and Licensing Division prior to approval/disapproval of the license by the Liquor Control Board. This process can take anywhere from two weeks to six weeks to complete once the application has reached Liquor Control.

TOWN/CITY APPROVAL/DISAPPROVAL

Upon being satisfied that the conditions precedent to the granting of this license as provided in Title 7 of the Vermont Statutes Annotated, as amended, have been fully met by the applicant, the commissioners will endorse their recommendation on the back of the applications and transmit both copies to the Liquor Control Board for suitable action thereon, before any license may be granted. For the information of the Liquor Control Board, all applications shall carry the signature of each individual commissioner registering either approval or disapproval. Lease or title must be recorded in town or city before issuance of license.

Town/City, Vermont, Date

APPROVED

DISAPPROVED

[Horizontal lines for signatures]

Approved/Disapproved by Board of Control Commissioners of the City or Town (circle one) of

Total Membership members present

Attest, City or Town Clerk

TOWN OR CITY CLERK SHALL MAIL ONE APPLICATION DIRECTLY TO THE DEPARTMENT OF LIQUOR CONTROL, 13 Green Mountain Drive, Montpelier, VT 05602. If application is disapproved, local control commissioners shall notify the applicant by letter.

No formal action taken by any agency or authority of any town board of selectmen or city board of aldermen on a first or second class application shall be considered binding except as taken or made at an open public meeting VSA Title 1 §312.

SECTION 5111 AND 5121 OF THE INTERNAL REVENUE CODE OF 1954 REQUIRE EVERY RETAIL DEALER IN ALCOHOLIC BEVERAGES TO FILE A FORM ANNUALLY AND PAY A SPECIAL TAX IN CONNECTION WITH SUCH SALES ACTIVITY. FOR FURTHER INFORMATION, CONTACT: THE BUREAU OF ALCOHOL, TOBACCO & FIREARMS (TTB) (513) 684-2979 DEPARTMENT OF THE TREASURY 550 MAIN STREET, CINCINNATI, OH 45202



LIQUOR LICENSE

NEW APPLICANT QUESTIONNAIRE

D/B/A (Business Name) Hen of the Wood - Burlington, LLC

Contact person WILLIAM McNEIL Contact Phone 802-244-7300 (office)
802-578-7880 (cell)

1. Have you ever had a liquor license before? If yes, please explain.

YES - HEN OF THE WOOD - WATERBURY
OUR OTHER / ORIGINAL LOCATION

2. Please describe your experience serving or selling alcohol?

OUR EXPERIENCE HAS BEEN GREAT
SERVING & SELLING AS WE KEEP OUR
ENTIRE STAFF TRAINED ABOUT PROPER
PROCEDURES AND VT STATE LAW.

3. Are you familiar with the laws relating to the sale of alcohol in Vermont? Have you completed the training required by DLC? Have your employees? If not, what is your plan for training?

WE ARE VERY FAMILIAR WITH THE
LAWS RELATING TO ALCOHOL SALES IN VERMONT.
I HAVE COMPLETED ALL TRAINING REQUIRED BY DLC.
WE EXPECT TO HAVE APPROXIMATELY 30 EMPLOYEES IN TOTAL.
ANY AND ALL NEW EMPLOYEES WILL BE REQUIRED
TO TAKE DLC TRAINING BEFORE STARTING EMPLOYMENT.

4. Have you had an opportunity to meet with an inspector from the Department of Liquor Control?

YES - WE HAVE RECENTLY MET WITH
MARTIN PROBERT FROM THE DLC

5. How many employees will you have?

WE EXPECT TO HAVE 30 EMPLOYEES
IN TOTAL

6. What is/will the square footage of the public space and what is/will be your occupancy load??

~~We~~ The total space is 4,200 square feet with approximately 2/3 of that being public. We are planning on seating 160 people.

7. What kind of precautions will you take to prevent underage sales?

We are planning on keeping all staff training up-to-date with DLE training. We will also have poster (PLC provided) reiterating birth year that is proper to serve. We will also terminate any employee for not following these procedures.

Please note that your application will not go before the License Subcommittee until this application has been satisfactorily completed and returned to the Clerk's Office

SCOTT KESTER
DESIGN
78 W. LITTLE ST
BURLINGTON, VT 05401
977.844.0000
http://www.hkbv.com

HEN OF THE WOOD
HOTEL VERMONT,
BURLINGTON, VT

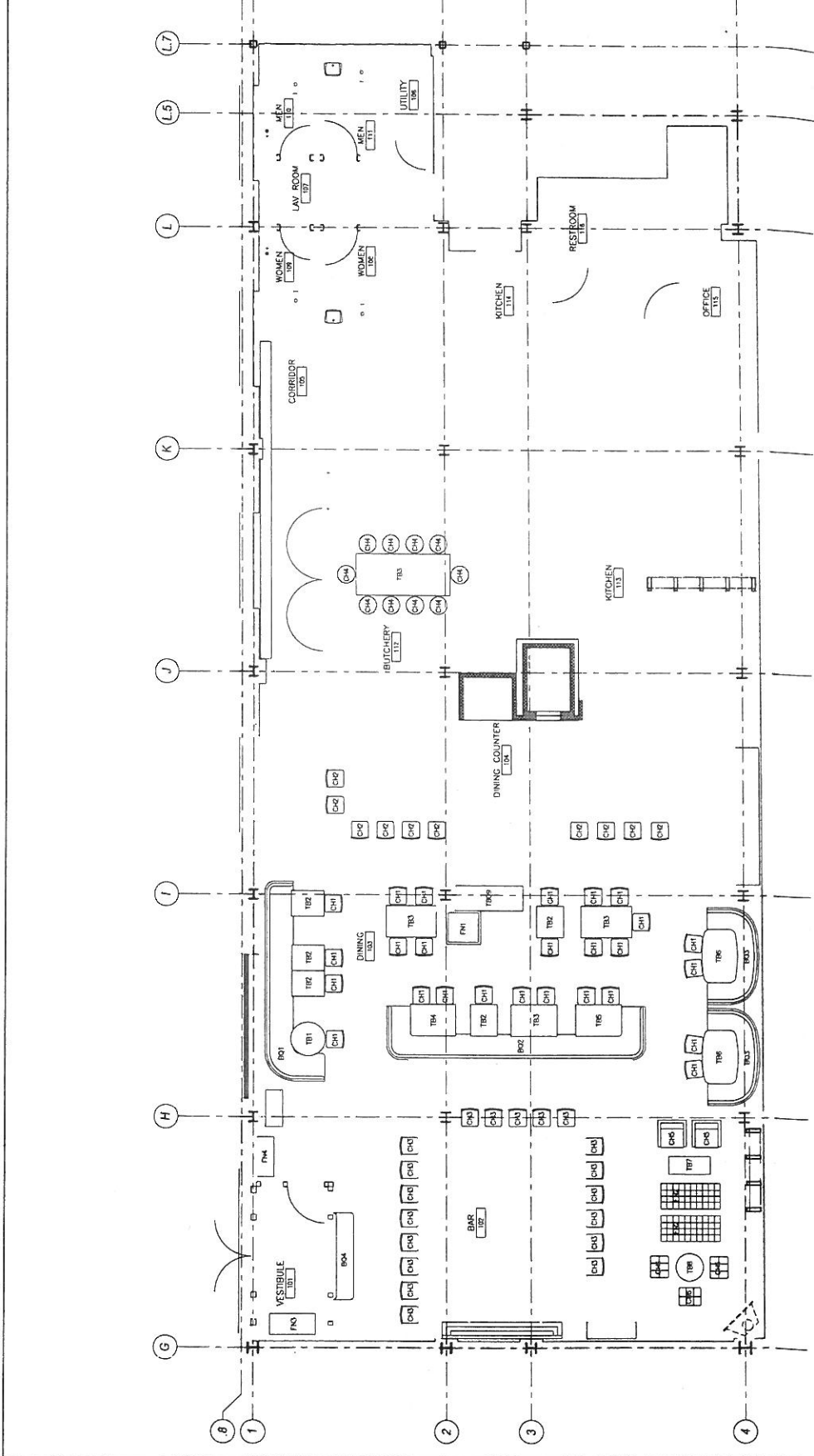
NO.	DATE	DESCRIPTION
1	10/10/03	ISSUE FOR PERMITS
2	10/10/03	DIFF. DRAWING
3	10/10/03	CONTRACT DRAWING

FURNITURE PLAN

PROJECT NO. 1205
DRAWING DATE 4/15/2013

ID-26.00

NOT FOR CONSTRUCTION



01 FURNITURE PLAN
SCALE: 1/8" = 1'-0"

CERTIFICATE OF COMPLETION

This is to certify that

William McNeil

has completed the course

Server Training - 1st class Seminar Certification

February 18, 2012



DEPARTMENT OF LIQUOR CONTROL

MkqBfgIcu9

HEN OF THE WOOD

APR 27 2013

Bites	SWEET PEAS - Hazelnuts and House Ricotta	-7 each
	SLOW - ROASTED CHIOGGIA BEETS - Pine Nuts, Wild Leeks & Feta	
	'GIARDINIERA' - Pickled Vegetables & Crispy Prosciutto	
Starters	VT HERITAGE FARM HEAD CHEESE	
	Valentine Radish & Wild Leek Salsa Verde	-12
	CLAYTONIA & HEN OF THE WOODS MUSHROOMS	
	Sunchoke, Farm Egg & Bacon	-11
	CRISPY OYSTERS	
	Aioli, Fried Lemon & Parsley	-13
	RABBIT LIVER PATÉ	
	Red Onion Jam, House Pickles & Grilled Bread	-12
	HOUSE CURED HAMACHI	
	Olive Oil, Lemon & Arugula	-14
	DUCK SAUSAGE & LOCAL CORNMEAL POLENTA	
	Sunny-Side-Up Duck Egg	-13
Entrees	HEIRLOOM CARROTS, CAULIFLOWER & LENTILS	
	Leek Puree, Pine Nuts & Aged Goat Cheese	-19
	SEARED ACADIAN REDFISH	
	Heirloom Beans, English Peas & Carrot Butter	-25
	SMOKED HANGER STEAK	
	Roasted Sweet Onions, Beets & Blue Cheese	-28
	TANGLETOWN FARM ½ CHICKEN	
	Fingerling Potatoes, Grilled Spring Onions & Herb Jus	-27
Sides	LOCAL CORNMEAL POLENTA Clothbound Cheddar	-7 each
	GOAT'S MILK GNOCCHI Peas & Wild Leeks	
	RED NORLAN POTATOES Tarragon Aioli	

*bread available upon request

*most vegetables on tonight's menu are from Pete's Greens Farm or other nearby growers

We support local farms that practice environmentally sound agriculture and sustainable farming

18% Gratuity will be added to all parties of six or more Eating raw or under cooked foods is potentially dangerous to your health

Cheese -7 each

Spring Brook Farm 'Tarentaise'
Reading, Vermont
Raw cow milk, semi-firm, smooth and nutty

Landaff Creamery 'Landaff'
Landaff, New Hampshire
Raw cow milk, semi-firm, buttery, cave aged rind

Champlain Creamery 'Triple'
Vergennes, VT
Pasteurized cow milk, soft-ripened smooth & rich with a tangy finish

Jasper Hill Farm 'Bayley Hazen Blue'
Greensboro, Vermont
Raw Ayrshire cow milk, rich, dry & crumbly

Plymouth Artisan 'Gracie's Choice'
Plymouth, Vermont
Raw cow milk, washed rind, nutty & buttery

Jasper Hill Farm 'Moses Sleeper'
Greensboro, Vermont
Pasteurized cow milk, bloomy rind, young, bright and creamy

Cobb Hill Farm 'Ascutney Mtn'
Hartland, Vermont
Raw jersey cow milk, sweet & nutty, European style alpine cheese

Cabot 'Clothbound Cheddar'
Greensboro, Vermont
Pasteurized cow milk, rich, sharp & caramelly

Boston Post Dairy 'Eleven Bros'
Enosburg Falls, Vermont
Pasteurized goat milk, aged 5 - 6 months, wash rind, buttery & nutty

Von Trapp 'Oma'
Waitsfield, Vermont
Raw cow milk, thick & creamy, washed rind, pungent & earthy aroma, full, tangy flavor

Consider Bardwell Farm 'Pawlet'
West Pawlet, Vermont
Raw Jersey cow milk: aged four to six months, creamy and bright

Dessert

Maple Opera Layer Cake
Chocolate Ganache, Espresso Buttercream, Maple Cream & Almond Sponge -8

Lemon - Hazelnut Tart
Brown Butter Crust & Hazelnut Ice Cream -8

'Little Sweets'
Lemon Tart, Hazelnut Shortbread, Peppermint Chocolate, Pecan Toffee, Rhubarb Pate de Fruit -8

Nightly Ice Creams & Sorbets
Three Scoops -6

Sweet Wines

Eden, 'Cidre de Glace du Vermont'
W. Charleston, VT -\$13/52 375ml

Domaine de Durban, Muscat à Petit
Beaunes-de-Venise, Rhone, FRA 2007 -\$7/28 375ml

Domaine la Tour Vieille, Grenache
Banyuls, Landguedoc, FRA 2006 -\$9/45 500ml

Tenuta di Trecciano, Vin Santo
Chianti, Italy 2005 -\$12/48 375ml

Plageoles, Muscadelle
Gaillac, France 2007 -\$9/45 500ml

Adelsheim, 'Deglace' Pinot Noir
Chehalem Mtns, Oregon 2008 -\$64 375ml

Ca'dei Mandorli, Brachetto d'Acqui
Piedmont, Italy 2010 -\$52 375ml

Dashe, Late Harvest Zinfandel
Dry Creek Valley, California 2009 \$52 375ml

Port & Madeira

Sandeman, Madeira -8
Warre's, 'Otima' 10yr Tawny Port -16
Warre's, LBV Port, 2000 -12
Taylor Fladgate, 20yr Tawny Port -17

Please inquire about assorted
Amaro, Scotch, Bourbon & the like..