



CIVILITY PLEDGE

The way we govern ourselves is often as important as the positions we take. Our collective decisions will be better when differing views have had the opportunity to be fully vetted and considered. All people have the right to be treated with respect, courtesy and openness. We value all input. We commit to conduct ourselves at all times with civility and courtesy to each other.

ALAN HALLMAN
MAYOR

MIKE RAST
ALDERMAN AT LARGE

BRETT REICHERT
COUNCILMAN AT
LARGE

MARK ADAMS
COUNCILMAN WARD I

CHLOE ALEXANDER
COUNCILMAN WARD II

MAYOR AND COUNCIL REGULAR SESSION

Join in person at 700 Doug Davis Drive, Hapeville, GA 30354 Or, visit the City's Website for live stream at
<https://hapevillega.portal.civicclerk.com/event/1148/overview>

October 1, 2024 6:00 PM

AGENDA

1. CALL TO ORDER:

2. ROLL CALL:

Alan Hallman
Mike Rast
Brett Reichert
Mark Adams
Chloe Alexander

3. WELCOME:

4. PLEDGE OF ALLEGIANCE:

5. INVOCATION:

6. PRESENTATIONS:

6.I. Proclamation Recognizing National Hispanic Heritage Month

Supporting Document(s):

1. Proclamation Honoring National Hispanic Heritage Month

6.II. Proclamation Honoring the 40th Anniversary of Pizza Clinic of Chiropractic

Supporting Document(s):

1. Proclamation Honoring the 40th Anniversary of Pizza Clinic of Chiropractic

6.III. Drawing for 2024 Porsche Driving Experience Certificate sponsored by the Hapeville Coffee and Chrome Car & Motorcycle Show.

Background:

Due to the cancelation of the Hapeville Coffee and Chrome Car & Motorcycle Show on September 14, 2024, Chris Phillips and Mike Simpson request that Mayor Alan Hallman draw the winning certificate for the final 2024 Porsche Driving Experience at the beginning of the City Council meeting on October 1, 2024. Chris and Mike will notify the winner after the drawing.

7. PUBLIC HEARING:

7.I. Consideration and Action to Approve the Alcohol Beverage License Request for RHO, LLC (DBA: Folk Art Restaurant), located at 637 N. Central Ave., Hapeville, GA 30354.

Background:

RHO, LLC (DBA: Folk Art Restaurant) has completed all the necessary steps in the alcohol license application process and is requesting approval from the Mayor and Council. All

departmental reports have been received, and advertising has been completed.

Staff Comments:

Applicant Comments:

Public Comments:

Supporting Document(s):

1. Folk Art Restaurant Hapeville Alcohol Application_Redacted
2. Menu
3. City Planner's Report
4. Fire Marshal Report
5. Code Enforcement Report
6. AD436093_Redacted

8. QUESTIONS ON AGENDA ITEMS:

The public is encouraged to communicate their questions, concerns, and suggestions during Public Comments. The Council does listen to your concerns and will have Staff follow-up on any questions you raise. Any and all comments should be addressed to the Governing Body, not to the general public and delivered in a civil manner in keeping with common courtesy and decorum.

9. CONSENT AGENDA:

- 9.I. Consideration and Action to Approve September 17, 2024, Mayor and Council Meeting Minutes.

Supporting Document(s):

1. 09172024 Drafted Minutes

- 9.II. Consideration and Action to approve September 17, 2024, Executive Session Minutes.

- 9.III. Consideration and Action to Approve September 18, 2024, Mayor and Council Special-Called Meeting Minutes.

Supporting Document(s):

1. 09182024 Drafted Minutes

- 9.IV. Consideration and Action to Approve September 19, 2024, Mayor and Council Special-Called Meeting Minutes.

Supporting Document(s):

1. 09192024 Drafted Minutes

10. OLD BUSINESS:

11. NEW BUSINESS:

- 11.I. Consideration and Action to Approve the Fire 2002 Ford Explorer Sport Trac Dispositions.

Background:

The fire department vehicle listed in the attached summary is through its useful life cycle. The vehicle began as the recreation department head's truck and moved to economic development before being given to the fire department. The listed vehicle is worn, has a faulty electrical system, has a cracked engine block and a transmission in need of replacement. It is cost prohibitive to the city to continue maintenance of this vehicle. The Fire Department respectfully requests that the vehicle be deemed surplus property and crushed at Newell's.

Supporting Document(s):

1. Vehicle Surplus Memo Signed Letterhead

12. CITY MANAGER REPORTS:

13. PUBLIC COMMENTS:

Members of the public wishing to speak shall sign in with the City Clerk prior to the start of the meeting. Time limitations for Registered Comments are three (3) minutes per person. The total Registered Comment session shall not last more than fifteen (15) minutes unless extended by Council. Each member of the public, who fails to sign up with the City Clerk prior to the start of the

meeting, wishing to address Mayor and Council shall have a total of two (2) minutes. The entire general comment session for Unregistered Comments shall not last more than ten (10) minutes unless extended by Council.

14. MAYOR AND COUNCIL COMMENTS:

15. EXECUTIVE SESSION: *When Executive Session is Required one will be called for the following issues: 1) Litigation O.C.G.A. §50-14-2; 2) Real Estate O.C.G.A. §50-14-3(b)(1); or 3) Personnel O.C.G.A. §50-14-3(b)(2).*

16. ADJOURN:

Public involvement and citizen engagement is welcome as Hapeville operates a very open, accessible and transparent government. We do however remind our attendees/residents that there are times allocated for public comments on the agenda. In order for council to conduct their necessary business at each meeting, we respectfully ask that side-bar conversations and comments be reserved for the appropriate time during the meeting. This will allow the City Council to conduct the business at hand and afford our meeting attendees ample time for comments at the appropriate time during the meeting.



PROCLAMATION RECOGNIZING HISPANIC HERITAGE MONTH IN HAPEVILLE, GEORGIA

- WHEREAS:** Each year, the United States observes National Hispanic Heritage Month by celebrating the culture, heritage and countless contributions of those whose ancestors were indigenous to North America including Mexico, as well as those who came from Central America, South America, Spain, and the Caribbean; and
- WHEREAS:** What began in 1968 as Hispanic Heritage Week under President Johnson was expanded by President Reagan in 1988 to cover a 30-day period starting on September 15 and ending on October 15; and
- WHEREAS:** The date September 15 is significant because it is the anniversary of independence for the Latin American countries of Costa Rica, El Salvador, Guatemala, Honduras, and Nicaragua. Additionally, Mexico and Chile celebrate their independence days on September 16 and September 18, respectively; and
- WHEREAS:** This year's theme, "**Latinos: Driving Prosperity, Power, and Progress in America.**" encourages us all to connect with our Hispanic heritage and focus on the themes of prosperity, power, and progress, recognizing the significant strides of Hispanics in the economic, political, and social growth of the U.S.; and
- WHEREAS:** We recognize and honor the many ways that Hispanics have enriched the fabric of our society and we rededicate ourselves to address the lack of equal access to opportunity that many still face; and
- WHEREAS:** The Hispanic population of the United States is now 62.1 million, constituting 18.7% of the total population and the Hispanic Community makes up approximately 30% of Hapeville's population; and
- WHEREAS:** Hispanic Heritage Month is an incredible opportunity to speak with one voice, acknowledge the crucial role that Hispanics play in shaping the future of our country and the world, and to celebrate and recognize Latinos as employees, suppliers, consumers, and community. Hispanics need to be seen, heard, and valued and are more likely to engage with individuals or organizations that actively invest in and celebrate their contributions to America; and

THEREFORE, BE IT RESOLVED that the members of this City Council formally hereby proclaim September 15th – October 15th, 2024, as Hispanic Heritage Month. We encourage all residents in the City of Hapeville to celebrate our unique and vibrant City and to participate in honoring the Hispanic Community history and culture, while continuing to promote diversity, equality, and a strong sense of community in our City:

By: 
Alan Hallman, Mayor

Attest: 
Sharee N. Steed, City Clerk



PROCLAMATION HONORING THE 40TH ANNIVERSARY OF PIZZA CLINIC OF CHIROPRACTIC

WHEREAS: Dr. Bradford J. Pizza, D.C., has served the Hapeville community with dedication, commitment, and excellence in chiropractic care through the Pizza Clinic of Chiropractic; and

WHEREAS: Dr. Pizza, a distinguished graduate of Life Chiropractic College in Marietta, Georgia, earning his Doctor of Chiropractic degree cum laude in 1983, opened the Pizza Clinic of Chiropractic in 1984, and has provided outstanding care to countless patients for 40 years; and

WHEREAS: Dr. Pizza has not only demonstrated expertise in chiropractic care but has also pursued extensive postgraduate education in fields such as X-ray technology, chiropractic pediatrics, and spinal impairment rating, ensuring his patients receive the highest quality of care; and

WHEREAS: Dr. Pizza is an active and respected member of the chiropractic profession, serving on the Board of Directors and as President of the Georgia Council of Chiropractic, and has been recognized as Chiropractor of the Year in 1995; and

WHEREAS: Dr. Pizza's legacy includes his leadership in the Georgia chiropractic community, his recognition in "Who's Who in American Colleges and Universities," and his exemplary commitment to patient care and professional development; and

WHEREAS: Dr. Pizza, along with his wife Sandra and their three children, Johnathan, Vanessa, and Justin, has made a lasting impact on the community through his personal and professional endeavors; and

WHEREAS: The Pizza Clinic of Chiropractic has been a pillar of the Hapeville community for 40 years, providing exceptional chiropractic care and contributing to the health and well-being of its citizens; and

THEREFORE, BE IT RESOLVED that the members of this City Council formally hereby recognize and honor the 40th anniversary of the Pizza Clinic of Chiropractic and commend Dr. Bradford J. Pizza for his dedication, leadership, and service to our community:

By: 
Alan Hallman, Mayor

Attest: 
Sharee N. Steed, City Clerk

Alcohol Beverage License Application

Instructions: This application must be typed or printed legibly and executed under oath. Each question must be fully answered. If space provided is not sufficient to answer the question please use a separate sheet of paper.

Holding an alcohol beverage license with the City of Hapeville is a privilege.

Date: 7/29/2024 ☒ New ☐ Amended

Contact Name: Rhoda Hill Phone: [REDACTED]

Business/Trade Name: Rho, LLC

D/B/A: Folk Art Restaurant Hapeville/Claudette

Email: [REDACTED]

Emergency Contact Name: _____ Phone: _____

Business Address: 637 N. Central Avenue Atlanta, GA 30354

TYPE OF BUSINESS

- | | |
|--|---|
| ☐ Convenience Store | ☐ Specialty Beverage Store |
| ☐ Grocery Store | ☒ Restaurant |
| ☐ Hotel/Motel | ☐ Restaurant under 2,000 Sq. Ft. |
| ☐ Package Store | ☐ Wholesale |
| ☐ Manufacturer | ☐ Other: _____ |

TYPE OF LICENSE AND FEES

Retail		On-Premise Consumption		Wholesale/Manufacturer	
☐ Beer/Wine	\$3,150.00	☐ Beer/Wine	\$3,150.00	☐ Beer/Wine	\$3,150.00
☐ Package	\$5,000.00	☒ Beer/Wine/Liquor	\$5,000.00	☐ Beer/Wine/Liquor	\$5,000.00

On-Premise Consumption below 2,000 Sq. Ft.

- | | |
|---------------------------------|-----------|
| ☐ Beer | \$750.00 |
| ☐ Wine | \$750.00 |
| ☐ Liquor | \$1600.00 |

APPLICANT INFORMATION

Please submit a passport photograph of owner(s) with completed application.

Full Name: Rhoda Janel Hill Date of Birth: [REDACTED] 1/1975
Current Address: [REDACTED]

Spouse Name: N/A

Address of Applicant (if different for the past 5 years):

Name and Location of Employers for the last five years:

Folk Art Restaurant 465 N. Highland Avenue Atlanta, GA 30307
Folk Art Restaurant Decatur

Have you been arrested in the last five years? ☐ Yes ☒ No (If yes, explain)

Has your spouse been arrested in the last five years? ☐ Yes ☐ No (If yes, explain) _____

BUSINESS INFORMATION

Type of business entity: ☐ Sole Proprietorship ☒ Partnership ☐ Corporation ☐ Other

Has an Occupational Tax Certificate been obtained and paid for said business? ☒ Yes ☐ No (If not issued by the City of Hapeville please include a copy with application.)

Federal Tax ID Number: 32-0727161 State Tax ID Number: 20300291185

Do you own the property? ☒ Yes ☐ No (If no, please provide name, address, and contact number for the landlord. A copy of the Lease must be attached to this application.) _____

Name each person(s) having a financial interest in the Establishment.

Full Name	Position	Social Security Number	Address	% of Interest
<u>Rhoda Janel Hill</u>	<u>Owner</u>	<u>[REDACTED]</u>	<u>[REDACTED]</u>	<u>100</u>

Have you or anyone with interest in the establishment ever or do you currently hold an alcohol beverage license with any other municipality, county, or state? ☐ Yes ☐ No

If so, have you or anyone holding interest in the establishment ever been placed on probation or had your license revoked? ☐ Yes ☐ No (If yes, please explain on separate sheet of paper and attach hereto.)

Provide name, address, Social Security Number, and phone number for each Manager if different from owner. A passport photograph, Personnel Statement, and Background Check must be submitted for each manager.

Full Name	Social Security Number	Address	Phone Number

BUSINESS SPECIFIC INFORMATION

County Tax Parcel ID 14-0098-0019-028-4 Zoning District C1 Fulton County

Nearest Intersection: N. Fulton Ave + Dogwood drive

Building Square Footage: 4300 Business Square Footage (if not using entire building): _____

Patio/Outdoor Dining Square Footage (if applicable): 200sq ft

Number of Parking Spaces for business? (Attach site plan showing designated, striped parking and lighting)

In process of leasing spaces/lot from 641 N. Central Avenue

If shared parking, detail of how many are dedicated to the business and details of other businesses sharing

parking (addresses): Public street parking on N. Central Avenue

P1-2 lots N. Fulton Ave P2 Dearborn Plaza, P3 across from Hapeville Charter

P4- Jess Lucas Y-teen park P5- S central avenue

Hours/days of operation: M-F 7:30am - 9:00pm

Sat-Sun 9:00am - 9:00pm

Description of adjacent properties (residential/commercial) _____

Commercial

Bespokature Custom suits

Thai Heaven Bliss Nail salon

If application is for Retail Sale, attach a surveyor's certificate containing the following information:

- ☐ A scale drawing of the building and/or proposed building
- ☐ The proposed off-street parking facilities available to the building and all outdoor lighting on the premises
- ☐ The exact location of the business, including street address, ward, and county tax map number
- ☐ Current zoning classification of the location
- ☐ The distance from the business to each of the following: the nearest school, church building, and the nearest alcoholic treatment center owned and operated by state, county or municipality.

VERIFICATION OF APPLICATION

I hereby make application for an Alcohol Beverage License for the City of Hapeville. I understand that holding this license is a privilege. I do hereby affirm and swear that the information provided herein is true, complete and accurate, and I understand that any inaccuracies may be considered just cause for invalidation of this application and any action taken on this application. I understand the City of Hapeville reserves the right to

enforce any and all ordinances regardless of payment of license fee and further that it is my/our responsibility to conform with said ordinances in full. I hereby acknowledge that all requirements shall be adhered to. I can read the English language and I freely and voluntarily have completed this application. I understand that it is a felony to make false statements or writings to the City of Hapeville pursuant to O.C.G.A. §16-10-20.

Rhodaphu
Signature of Applicant or Agent

Rhoda Hill
Print or Type Name

I certify that Rhoda Hill (name of applicant) personally appeared before me, and that he signed his name to the foregoing statements and answers made therein, and under oath, has sworn that said statements and answers are true.

This 30 day of JULY, 2024
[Signature]
Notary Public

My commission expires on: 05-03-2026



breakfast

Appetizers

- sweet potato beignet** 4.25
donuts tossed in cinnamon powder sugar with maple syrup
- the one** 4.99
one pancake, one egg, one piece of bacon or sausage
- the randy** 3.99
apple bacon dipped in pancake batter & fried
- grit fritters** 4.25
house made grits w/ cheddar cheese and jalapenos deep fried, served w/ peach jam

Waffles sweet potato

- foul play** 9.99
fried chicken & waffle w/ whiskey peach compote
- the jane** 5.99
- banana nut fosters** 7.50
- s'mores** 7.50
- peanut butter & banana** 7.50
- cinnamon pecan sticky bun** .. 7.50

sweet potato Pancakes

- maple syrup** 6.99
- banana nut fosters** 8.99
- peanut butter & banana** 8.99
- cinnamon pecan sticky bun** 8.99
- s'mores** 8.99
- Add two eggs w/ bacon or sausage +3.99

made with fresh challah bread French toast

- maple syrup** 8.99
- banana nut fosters** 9.99
- cinnamon pecan sticky bun** 9.99
- peanut butter & banana** 9.99
- s'mores** 9.99
- Add two eggs w/ bacon or sausage +3.99

Healthy Options

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. For your convenience, all parties of 6 or more, a gratuity of 20% will added to your bill.

Breakfast plates

- huevos rancheros** 9.99
crisp tortillas topped w/ pork chili, roasted peppers, avocado, queso & fried eggs
- foul play** 9.99
fried chicken & waffle w/ whiskey peach compote
-  **southern comfort** 14.99
shrimp sautéed w/ onions and peppers in a shrimp broth served over grits topped w/ 2 fried eggs.
- Steak & Eggs** 14.99
2 - 4 oz. beef skewers w/ any style eggs, hash browns & toast
- smoked salmon plate** 13.99
pastrami cured salmon, cream cheese, pickled green tomatoes, onions, olive tapenade on "Emerald City" everything bagel w/ salad greens
- tofu fried** 8.99
onions, tomatoes, mushrooms, peppers, pesto, spinach & sunny up eggs
- roasted pork & chili verde** . 12.99
roasted pork w/ charred chilies, queso topped w/ fried eggs & tortilla
- folk southern fried** 13.99
fried chicken w/ fried eggs & sausage gravy on a biscuit

Eggs benedict

- 2 large english muffins 2 eggs with housemade hollandaise
-  Healthy option egg whites 0.99
-  substitute gluten free bread 1.25

-  **mushroom, tomato & spinach** 7.25
-  **turkey sausage w/ tomato & spinach** 9.99
-  **veg. sausage w/ tomato & spinach** 9.99
- whole hog sausage w/ tomato & spinach** 9.99
-  **smoked salmon w/ tomato & spinach** 11.99
- country ham w/ tomato & spinach** 10.99
-  **lobster w/ tomato & spinach** 13.99
- steak w/ tomato & spinach** 14.99

3 Egg omelets \$5.99

- Served w/ grits & white or wheat toast
-  egg whites .99 • sub hash browns for grits 1.10 •  gluten free toast 1.25

Meat

-  shrimp 3.99
- country ham 1.50
- sausage 1.50
- turkey sausage ... 1.75
-  lobster 6.00
- apple bacon 1.50
-  smoked salmon ... 4.25
- Delia's chicken sausage 1.99

Vegetables

- veg. sausage ... 1.50
- spinach99
- roasted red pepper .75
- caramelized onion .75
- mushrooms99
- jalapeños50
- roasted garlic50
- tomato50
- green chilies50

Cheese

- american 1.20
- bleu cheese ... 1.20
- gruyere 1.20
- cheddar 1.20
- cream cheese .. 1.25
- pimento cheese . 1.25
- shredded
- parmesan 1.20

Hash "it out" browns \$2.99



- pork chili** 0.99
- pimento cheese** 0.95
-  **caramelized onions** 0.50
-  **green chilies** 0.50
-  **roasted garlic** 0.50
-  **tomatoes** 0.50
- cheddar cheese** 0.75
- american** 0.75
-  **mushrooms** 0.50
-  **jalapeños** 0.50
- fried egg** 1.00
- country ham** 1.50

Jumbo griddled biscuits

- sausage gravy** 5.50
- 2 eggs & cheese** 5.50
- bacon or sausage, egg & cheese** 6.50
- turkey sausage, egg & cheese** 6.50
- house made jelly** 3.50
- choice of peach, strawberry or blackberry

Breakfast sandwiches

- choice of english muffin or "Emerald City" everything bagel - add hash browns for 1.10
- muffin | bagel

- fried egg & cheese** 3.99 | 5.99
- turkey sausage, egg & cheese** 5.99 | 6.99
- sausage, egg & cheese** 5.99 | 6.99
- fried egg & cheese w/ country ham** 6.99 | 7.99

-  **a.b.i.t.** 9.50
- 4 pc. apple bacon, vine ripe tomatoes, lettuce, & mustard seed mayo w/ hashbrowns
- add fried green tomatoes +1.50
- + 2 fried eggs \$2.50

2 EGGS Any Style

w/ grits served w/ white or wheat toast

-  egg whites .99
-  sub fruit for grits 1.50
-  sub hashbrowns for grits 1.10
-  gluten free bread 1.25
- whole hog sausage** 8.99
- apple bacon** 8.99
- Delia's chicken sausage** 10.99
-  **turkey sausage** 8.99
-  **vegetarian soy sausage** 8.99
- fried or seared chicken breast 6oz** 10.99
- country ham** 10.99

Sides

-  **housemade jelly** 0.40
- hashbrowns** 2.50
- corn grits** 1.99
- apple bacon wood smoked** ... 2.99
- whole hog sausage (2 pc.)** ... 2.50
- vegetarian soy sausage (3 pc.)** 2.75
-  **turkey sausage (2 pc.)** 2.50
- sausage gravy** 2.50
- Delia's chicken sausage** 3.99
- country ham (2 pc.)** 3.99
-  **"Emerald City" everything bagel w/ cream cheese** 4.25
-  **gluten free bread** 2.50
- toast** 1.99
-  **fresh fruit** 3.00
-  **sliced tomatoes** 0.95

coffee

- docent coffee 3.25

fresh squeezed juices

- orange 10 oz. 3.19
- grapefruit 10 oz 3.19
- fuji apple cider 10 oz 3.49
- carrot 10 oz 4.25

craft beers

● Percentage of alcohol by volume (ABV)

Belgium

Stella Artois 5.50
crisp w/ balanced hops

California

Lagunitas ‘12th of Never’ Ale 5.5 6.50
bright citrus, rich coconut and papaya-esque flavors

Stone Xocoveza 8.1 7.25
Roasty, cocoa, and coffee. Full bodied and smooth with heat from the pasilla peppers

Anderson Valley Seasonal 6.50
Ask your server

Colorado

Left Hand Milk Stout - Nitro 6.0 7.25
aroma of brown sugar & vanilla cream, with hints of roasted coffee

Georgia

Atlanta Hard Cider Co. 5.7 6.50
slightly sweet and crisp with a smooth, refreshing finish

Creature Comforts 7.50
rotating brew, ask your server

Eventide Kattegat Baltic Porter 7.0 6.25
Vinous, sweet dark fruit, dark brown sugar, and a nice rich chocolate and coffee finish

Monday Night “Slap Fight” IPA 5.8 6.00
hints of papaya, orange & grapefruit with tropical hop profile

white

Macmurray Ranch, Pinot Gris Sonoma Coast 9 | 36
California, white flowers, Asian pear and baked apple

Starborough, Sauvignon Blanc . . 9 | 36
New Zealand, citrus and tropical fruits with notes of fresh-cut grass, passion fruit, guava and kiwi

Château Souverain, Chardonnay . 7 | 28
California, roasted pears, lemon citrus with elegant layers of pineapple and creme brulee flavors

Mulderbosch, Cabernet Sauvignon Rosé Coastal Region 8 | 32
South Africa, red berry, cherry aromas & mineral notes

Scofflaw Basement IPA 7.5 7.25
earthy tones, citrus w/ a hint of lemongrass

Sweetwater 420 5.7 6.00
crisp, light hops & easy drinking

Terrapin Luau Krunkles IPA 6.5 6.00
tropical aromas of passion fruit, orange and guava dominate the nose w/ a balanced hop flavor

Three Taverns Seasonal 6.50
Ask your server

Wild Heaven Wise Blood IPA 6.8 7.00
Lush tropical fruit flavors & hints of apricot, melon, and bright sweet orange

Maine

Allagash White 5.0 7.25
Belgian style wheat, spiced coriander, Curaçao orange, fruity & refreshing

Michigan

Founders Breakfast Stout 8.3 7.50
Double chocolate coffee oatmeal stout

Missouri

Budweiser 5.00

North Carolina

Catawba White Zombie 5.1 6.50
Belgian Witbier w/ fruity and spicy character

Oscar Blues ‘Mama’s Little Yella Pils’ 4.7 6.25
just a good little pilsner

Sierra Nevada Pale Ale 5.6 6.50
piney, grapefruit aromas and refreshingly bold

red

Macmurray Estate Vineyards, Pinot Noir Central Coast 11 | 44
California, ripe red fruit flavors to create a smooth mouthfeel and long finish

Don Miguel Gascón, Malbec 9 | 36
Argentina, full bodied with a deep violet color, and aromas of blackberry, blueberry, plum, dark cherry, and a hint of mocha.

sparkling

Wycliff Brut 6 | 30
California, medium dry, red apple, smooth finish

Oregon

Rogue Hazelnut Brown Nectar 5.6 6.50
Offers a hazelnut aroma with rich nutty flavor and a smooth malty finish

Pennsylvania

Victory Golden Monkey 9.5 6.50
herbal, fruity notes & a light body

Miller Lite 5.00

England UK

Wells Sticky Toffee Pudding Ale 5.0 7.50
A brown ale brewed in the spirit of a British traditional dessert with toffee and caramel hints and rich fruit aromas

mimosa



mimosa carafe 32

apple bitters
mimosa carafe 33

spirits

Vodka

St. George Green Chile 9
Smithworks ‘GF’ 10
Absolut Lime 9
Belle Isle Honey Habanero Moonshine 8.50

Tequila

Frida Kahlo 9

Bourbon/Whiskey

American Spirit Whiskey 8
Kentucky Bourbon 8
Jack Daniels 9
Larceny Kentucky Bourbon 9
Evan Williams Honey 8
Jameson 9

Rum

Barcardi 4yr 8

Gin

Kingsley 8
Watershed 8

cocktails

*double rocks 16oz

horse’s neck* 9.25

Larceny Kentucky Bourbon, bitters, & ginger beer

apple bitters mimosa 7.25

champagne, apple bitters, & fresh orange juice

devil went down to georgia* 9.25

Bacardi rum, ginger syrup, topped w/ ginger beer

Watershed Distillery-old fashion 10

Watershed bourbon, bitters, sugar and a touch of cherry juice

hospitali-tea* 9.25

tea infused gin, Dry Curaçao, & lemonade

margarita jam* 9

Frida Kahlo Tequila, triple sec, housemade sour mix, & choice of a jam flavor

folk art bloody mary* 8.75

vodka, tomato, spices, celery, olives, & peppers

black dahlia 9.25

Watershed four peel gin, angostura bitters, chateau liquor, blackberry jam & lemonade

fresh squeezed all natural juices

orange 10oz 3.19
grapefruit. 10oz 3.19

what’s up doc* 9.25

vodka, carrot juice, fresh apple juice, & ginger syrup

peppered pink* 8.75

vodka, black pepper, ginger syrup, & grapefruit juices

strawberry fields* 9.25

Absolut lime vodka, apple bitters, ginger syrup, lemon juice, apple juice, strawberry jam, topped w/ ginger beer

pineapple express 9

Belle Isle honey habanero moonshine, pineapple juice & lime juice

the kicking mule 9

St. George green chile vodka, topped w/ ginger beer & lime garnish

honeysuckle lemonade* 9.25

Cathead Honeysuckle vodka, Pimm’s no. 1, fresh lemon juice, w/ dash of tobasco topped w/ sprite

apple cardamom & honey bourbon sour 9.25

Evan Williams honey, apple caradamom bitters & fresh sour mix

craft soda

Fentimans Ginger Beer 4.75
Fentimans Rose Lemonade 4.75
Fentimans Cherry Tree Cola 4.75
Fentimans Mandarin & Orange Jigger 4.75
Virgil’s Orange Cream 4
Virgil’s Cream 4
Red Hare Rootbeer 4
Reed’s Ginger Ale 4
Hildon Sparkling Water 3

soda 1.95

coke diet coke
coke zero sprite
barq’s root beer orange fanta
cheerwine soda water
minute maid lemonade

tea 2.25

Blue Durango
sweet
unsweet tea

hot tea 3

Mighty Leaf Teas
breakfast
mint (organic)
earl grey
green tea tropical

we proudly serve
local Docent Coffee

coffee 3.25
iced coffee 4
iced coffee w/ st. george coffee liqueur 9
latte 3.75
macchiato 3.75
caffe mocha 4
Bailey’s coffee 6 **Irish coffee 8**
espresso 2.75 (single) 4.25 (double)
cappuccino 3.50
cappubaileys 6

Appetizers

- fried green tomatoes 5.20
w/ bleu cheese crumbles and dressing
- redneck cheese dip 4.99
pimento cheese w/ saltine crackers
- loaded chili cheese fries 5.99
w/ pimento cheese & pork chili
- fried housemade pickles 4.25
w/ buttermilk ranch dressing
- edamame hummus 3.99
served w/ crispy tortilla chips
- I dream of weenie 3.99
house made pigs in a blanket w/ mustard mayo
- grit fritters 4.25
house made grits w/ cheddar cheese and jalapenos
deep fried, served w/ peach jam

Soups

- tomato basil w/ pesto croutons 4.99
- roasted pork chili 12oz. bowl. 4.99

Salads

- Chicken +2.50
- Pulled Pork +1.99
- Shrimp +3.99
- Soup 12oz +2.99
- local garden greens 11.50
with cranberries, dates, apple bacon,
grated parmesan, & housemade croutons
w/ rosemary garlic vinaigrette
- be “COBB” it’s good 12.50
pulled pork, roasted chicken, apple bacon,
chopped egg, tomatoes, avocado, &
bleu cheese, w/ rosemary garlic vinaigrette

- strawberry fields
w/ blackened chicken 11.99
baby arugula, fresh strawberries, candied walnuts
& pecans, blue cheese, apple bacon & croutons,
comes w/ balsamic vinaigrette
- baby spinach fried egg salad 11.99
apple bacon vinaigrette, bleu cheese,
avocado, apple bacon, fresh tomatoes,
& housemade croutons
- rocket salad 9.50
arugula, apple bacon, aged parmesan comes
w/ citrus tahini dressing

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. For your convenience, all parties of 6 or more, a gratuity of 20% will added to your bill.

Specialty Burgers



- triple “d” meatball
burger...14.00
Diners, Drive-Ins, & Dives Original
“GO BIG OR GO HOME!”
w/ marinara, provolone, truffled mushrooms &
caramelized onions

patty melt

- w/ caramelized onions, swiss cheese & 1k Island
double. 12.50
- triple 13.50
- quad 14.50

BURGERS Build your Own

- Served w/ one side Gluten free bun +1.25
- ground beef - angus
- double 10.00
- triple 11.50
- quad 12.50
- seasoned ground turkey - all natural
- double 10.00
- triple 11.50
- quad 12.50
- impossible burger
- single 12.95
- double 16.95

Burger Toppings

- Free
tomato, lettuce, onion, pickle,
mayo, mustard
- + .50
sprouts, house pickled jalapeños
- + .95
cheddar, swiss, american, provolone,
caramelized onion, mushrooms
- +1.25
avocado, bacon, pork chili, gruyère, brie,
bleu cheese, fried green tomatoes,
fried egg, pimento cheese

Sandwiches

Served with one side Gluten free bread +1.25

- classic shrimp po’boy 13.99
lettuce, tomato, fried pickle, housemade
tartar sauce & creole mustard
- the big easy muffuletta 11.99
(a true classic)mortadella, genoa salami,
ham, provolone, mozzarella & olive spread
- craft “5” grilled cheese 9.50
cheddar, provolone, gruyère, swiss, creme
brie w/ tomato soup, or sub side for soup
add mushrooms +0.50, add tomato +0.50
- lobster rolls 14.99
two classic rolls w/ lettuce & tomatoes
- southern fried banh mi
pork sandwich 12.50
hoagie roll w/ fried pork chop, banh mi
veggies, mayo, & cilantro
- steak with it! 12.50
thinly sliced all natural beef w/ horseradish
sauce, mushrooms, onions, roasted
peppers & provolone



- bad to the bone . . . 10.99
house roasted pork shoulder
topped w/ collard green cole
slaw, date chili bourbon BBQ,
gruyère cheese, & caramelized onions
- corner store reuben 10.50
corned beef, swiss cheese, sauerkraut,
horseradish mayo, 1k island
- fried chicken
sandwich 9.99
w/ collard green cole slaw

- a.b.l.t. 9.50
apple bacon, vine ripened tomatoes, lettuce,
& mustard seed mayo + 2 fried eggs \$2.50
add fried green tomatoes +1.50
- hole in 1 13.99
pastrami cured salmon, cream cheese,
pickled green tomatoes, onions, olive
tapenade on an “Emerald City”
everything bagel
- veggie sandwich on
whole grain wheat 8.99
gruyère cheese w/ tomatoes, spinach,
mushrooms, caramelized onions,
sprouts & avocado

Entrees



- Gluten free bread +1.25
- fried fish & shrimp 16.99
w/ toast, housemade tartar sauce
choose 2 sides
- blackened flounder 14.99
w/ toast, housemade tartar sauce
choose 2 sides
- double chicken breast 14.99
10 oz. all natural - seared or fried,
w/ toast, choose 2 sides
- tenderloin steak kabob 18.99
Two 4oz skewers, w/ toast, choose
two sides
- chicken picatta. 14.99
breast seared over orechiette pasta,
tossed w/ super saute, mushroom,
garlic & parmesan cheese in a
white wine lemon caper sauce, w/ toast
- roasted pork & chili verde 12.99
roasted pork w/ charred chilies,
queso topped with fried eggs & tortilla
- southern comfort 14.99
shrimp sautéed w/ onions and peppers in a
shrimp broth served over grits topped
w/ 2 fried eggs.
- chicken pot pie deconstructed 13.99
house made biscuit, topped with
folk’n delicious chicken pot pie
- folk southern fried 13.99
fried chicken & biscuits w/ fried
eggs & sausage gravy

Sides

	w/sandwich	side		w/sandwich	side
fries hand-cut	n/c	2.99	sunflower seed		
w/ chili pimento cheese. .	1.99	3.99	pesto pasta salad	n/c	2.50
tomato basil soup			super sautee.	0.50	2.50
or chili - 6oz	n/c	2.99	hash brown.	0.50	2.50
southern style			flat-top mac & cheese . . .	0.50	3.99
potato salad	n/c	2.50	sauteed spinach	0.50	2.50
cucumber avocado salad .	n/c	2.50	sauteed collards		
side salad	0.99	2.99	w/country ham	0.50	2.50

All day breakfast

- 2 EGGS any style served w/grits & white
or wheat toast
egg whites 0.99(poached eggs not available)
sub fruit for grits 1.50 sub hashbrowns for grits 1.10
gluten free bread 1.25
- sausage 8.99 vegetarian soy
turkey sausage . . 8.99 sausage 8.99
- Delia’s chicken chicken 6oz 10.99
- sausage 10.99 (fried or seared)
- apple bacon 8.99 country ham . . . 10.99

3 EGG Omelets \$6.99

Served w/ grits & white or wheat toast
sub hashbrowns for grits 1.10 sub fruit for grits 0.95

Meat	Vegetables
shrimp 3.99	spinach99
country ham 1.50	roasted red pepper .75
sausage. 1.50	caramelized onion .75
turkey sausage . . . 1.75	mushrooms99
Delia’s chicken	tomato.50
sausage. 1.99	green chilies50
lobster. 6.00	jalapenos.50
apple bacon. 1.50	
veg. sausage 1.50	
Cheese	cheddar 1.20
american 1.20	pimento cheese. . . 1.25
gruyère 1.20	parmesan 1.20

French Toast/Pancake

- s’mores 9.99/8.99
- banana nut fosters. 9.99/8.99
- cinnamon pecan sticky bun 9.99/8.99
- all natural peanut butter & banana. 9.99/8.99
- maple syrup. 8.99/6.99

waffles sweet potato

- foul play 9.99
- fried chicken & waffle w/ whiskey peach compote

craft beers

● Percentage of alcohol by volume (ABV)

Belgium

Stella Artois 5.50
crisp w/ balanced hops

California

Lagunitas ‘12th of Never’ Ale 5.5 6.50
bright citrus, rich coconut and papaya-esque flavors

Stone Xocoveza 8.1 7.25
Roasty, cocoa, and coffee. Full bodied and smooth with heat from the pasilla peppers

Anderson Valley Seasonal 6.50
Ask your server

Colorado

Left Hand Milk Stout - Nitro 6.0 7.25
aroma of brown sugar & vanilla cream, with hints of roasted coffee

Georgia

Atlanta Hard Cider Co. 5.7 6.50
slightly sweet and crisp with a smooth, refreshing finish

Creature Comforts 7.50
rotating brew, ask your server

Eventide Kattegat Baltic Porter 7.0 6.25
Vinous, sweet dark fruit, dark brown sugar, and a nice rich chocolate and coffee finish

Monday Night “Slap Fight” IPA 5.8 6.00
hints of papaya, orange & grapefruit with tropical hop profile

white

Macmurray Ranch, Pinot Gris Sonoma Coast 9 | 36
California, white flowers, Asian pear and baked apple

Starborough, Sauvignon Blanc . . 9 | 36
New Zealand, citrus and tropical fruits with notes of fresh-cut grass, passion fruit, guava and kiwi

Château Souverain, Chardonnay . 7 | 28
California, roasted pears, lemon citrus with elegant layers of pineapple and creme brulee flavors

Mulderbosch, Cabernet Sauvignon Rosé Coastal Region 8 | 32
South Africa, red berry, cherry aromas & mineral notes

Scofflaw Basement IPA 7.5 7.25
earthy tones, citrus w/ a hint of lemongrass

Sweetwater 420 5.7 6.00
crisp, light hops & easy drinking

Terrapin Luau Krunkles IPA 6.5 6.00
tropical aromas of passion fruit, orange and guava dominate the nose w/ a balanced hop flavor

Three Taverns Seasonal 6.50
Ask your server

Wild Heaven Wise Blood IPA 6.8 7.00
Lush tropical fruit flavors & hints of apricot, melon, and bright sweet orange

Maine

Allagash White 5.0 7.25
Belgian style wheat, spiced coriander, Curaçao orange, fruity & refreshing

Michigan

Founders Breakfast Stout 8.3 7.50
Double chocolate coffee oatmeal stout

Missouri

Budweiser 5.00

North Carolina

Catawba White Zombie 5.1 6.50
Belgian Witbier w/ fruity and spicy character

Oscar Blues ‘Mama’s Little Yella Pils’ 4.7 6.25
just a good little pilsner

Sierra Nevada Pale Ale 5.6 6.50
piney, grapefruit aromas and refreshingly bold

red

Macmurray Estate Vineyards, Pinot Noir Central Coast 11 | 44
California, ripe red fruit flavors to create a smooth mouthfeel and long finish

Don Miguel Gascón, Malbec 9 | 36
Argentina, full bodied with a deep violet color, and aromas of blackberry, blueberry, plum, dark cherry, and a hint of mocha.

sparkling

Wycliff Brut 6 | 30
California, medium dry, red apple, smooth finish

Oregon

Rogue Hazelnut Brown Nectar 5.6 6.50
Offers a hazelnut aroma with rich nutty flavor and a smooth malty finish

Pennsylvania

Victory Golden Monkey 9.5 6.50
herbal, fruity notes & a light body

Miller Lite 5.00

England UK

Wells Sticky Toffee Pudding Ale 5.0 7.50
A brown ale brewed in the spirit of a British traditional dessert with toffee and caramel hints and rich fruit aromas

mimosa



mimosa carafe 32

apple bitters
mimosa carafe 33

spirits

Vodka

St. George Green Chile 9
Smithworks ‘GF’ 10
Absolut Lime 9
Belle Isle Honey Habanero Moonshine 8.50

Tequila

Frida Kahlo 9

Bourbon/Whiskey

American Spirit Whiskey 8
Kentucky Bourbon 8
Jack Daniels 9
Larceny Kentucky Bourbon 9
Evan Williams Honey 8
Jameson 9

Rum

Barcardi 4yr 8

Gin

Kingsley 8
Watershed 8

cocktails

*double rocks 16oz

horse’s neck* 9.25
Larceny Kentucky Bourbon, bitters, & ginger beer

apple bitters mimosa 7.25
champagne, apple bitters, & fresh orange juice

devil went down to georgia* 9.25
Bacardi rum, ginger syrup, topped w/ ginger beer

Watershed Distillery-old fashion 10
Watershed bourbon, bitters, sugar and a touch of cherry juice

hospitali-tea* 9.25
tea infused gin, Dry Curaçao, & lemonade

margarita jam* 9
Frida Kahlo Tequila, triple sec, housemade sour mix, & choice of a jam flavor

folk art bloody mary* 8.75
vodka, tomato, spices, celery, olives, & peppers

black dahlia 9.25
Watershed four peel gin, angostura bitters, chateau liquor, blackberry jam & lemonade

fresh squeezed all natural juices

orange 10oz 3.19
grapefruit. 10oz 3.19

what’s up doc* 9.25
vodka, carrot juice, fresh apple juice, & ginger syrup

peppered pink* 8.75
vodka, black pepper, ginger syrup, & grapefruit juices

strawberry fields* 9.25
Absolut lime vodka, apple bitters, ginger syrup, lemon juice, apple juice, strawberry jam, topped w/ ginger beer

pineapple express 9
Belle Isle honey habanero moonshine, pineapple juice & lime juice

the kicking mule 9
St. George green chile vodka, topped w/ ginger beer & lime garnish

honeysuckle lemonade* 9.25
Cathead Honeysuckle vodka, Pimm’s no. 1, fresh lemon juice, w/ dash of tobasco topped w/ sprite

apple cardamom & honey bourbon sour 9.25
Evan Williams honey, apple caradamom bitters & fresh sour mix

craft soda

Fentimans Ginger Beer 4.75
Fentimans Rose Lemonade 4.75
Fentimans Cherry Tree Cola 4.75
Fentimans Mandarin & Orange Jigger 4.75
Virgil’s Orange Cream 4
Virgil’s Cream 4
Red Hare Rootbeer 4
Reed’s Ginger Ale 4
Hildon Sparkling Water 3

soda 1.95

coke diet coke
coke zero sprite
barq’s root beer orange fanta
cheerwine soda water
minute maid lemonade

tea 2.25

Blue Durango
sweet
unsweet tea

coffee we proudly serve local Docent Coffee

coffee 3.25
iced coffee 4
iced coffee w/ st. george coffee liqueur 9
latte 3.75
macchiato 3.75
caffe mocha 4
Bailey’s coffee 6 Irish coffee 8
espresso 2.75 (single) 4.25 (double)
cappuccino 3.50
cappubaileys 6

hot tea 3

Mighty Leaf Teas
breakfast
mint (organic)
earl grey
green tea tropical



Alcohol License Establishment Planning & Zoning Form

Date: September 10, 2024

Business Name: Folk art Restaurant Hapeville/Claudette

Business Address: 637 N Central Ave

Business Owner: Rhoda Hill

Building Square Footage: not provided

Square footage of Business Unit: 4,300 SF

Will the establishment provide patio/outdoor dining? Yes, 200 SF listed but not indicated where it will be.

Number of Parking Spaces Provided: 15 spaces required. There is no on-site parking. Public street parking adjacent to building on South Central, on-street on King Arnold, municipal lot at N Fulton and King Arnold. The applicant has indicated they are in the process of leasing parking with 641 N Central, however, this has not been formally submitted or approved.

STAFF USE ONLY

Zoning Classification: U-V, Urban Village

Sec. 93-11.2-3. Permitted uses.

Restaurants, grills, cafes, taverns and similar eating and drinking establishments with a maximum size of 6,000 square feet, but excluding drive-in restaurants, fast food restaurants, or restaurants in which patrons are not served exclusively seated or standing at a counter. Such restaurants, grills, cafes, taverns and similar eating and drinking establishments shall be allowed to operate no more than six billiard tables upon the premises.

Does the proposed use require a Conditional Use Permit? No.

Number of parking spaces required by zoning: 15, which will must be met via municipal on-street parking and the municipal lot. A potential parking agreement with the adjacent property owner has been referenced but not submitted.

Outdoor dining: Yes. Images of enclosed patio should be provided.

Staff Recommendation: The proposed location complies with zoning upon provision of patio enclosure details.

Zoning Compliance

Zoning Classification: U-V, Urban Village. The business is a restaurant that has an approved occupational tax permit in the U-V, Urban Village Zoning district.

Alcoholic Beverage Ordinance Compliance

Sec. 5-6-3. - On-premises consumption regulations generally.

The following regulations shall apply to licensed on-premises consumption establishments:

- (2) No pouring of liquor, malt beverages, or wine, or any other on-premises alcohol service shall be permitted between the hours of 12:00 a.m. and 8:00 a.m. for licensed establishments whose property lines abut an area zoned residential, and 2:00 a.m. and 8:00 a.m. for all others. Except for bed and breakfasts and hotels, all patrons shall vacate such licensed establishments whose property lines abut an area zoned residential no later than 12:45 a.m., and 2:45 a.m. for all others. For purposes of this subsection, "residential" shall mean any parcel of land designated for use as a single or multifamily dwelling and duplexes.

The stated business hours of 730am to 9pm Monday through Friday, 9am to 9pm Saturdays and Sundays. There are no residentially zoned properties abutting the proposed location.

Sec. 5-3-4. – Standards for approval, denial, renewal, suspension or revocation.

- (1) The nature of the neighborhood immediately adjacent to the proposed location, that is, whether the same is predominantly residential, industrial or business.

The proposed location is in a commercial corridor / mixed use commercial area of Hapeville. .

- (2) The proximity of churches, school buildings, school grounds, college campuses, and alcoholic treatment centers owned and operated by the state or any county or municipal government therein.

There is no minimum distance required for on-site premises consumption from the nearest churches, school/school grounds, college campuses, or alcoholic treatment centers.

- (3) Whether the proposed location has adequate off-street parking facilities or other parking available for its patrons.

There is very limited off-street parking available on-site. There are municipal on-street parking spaces available along N Central, King Arnold, and in the municipal lot at N. Fulton and King Arnold. A proposed shared parking agreement is indicated, however, no documents have been produced at the time of application.

- (4) Whether the location would tend to increase and promote traffic congestion and resulting hazards therefrom.

This business is in a previously developed property along the city's main commercial corridor. No significant additional traffic is expected.

Sec. 5-6-4. - Sales outside of licensed premises.

It shall be unlawful for any person to sell alcoholic beverages on the streets or sidewalks within the city, or elsewhere, outside of the building, premises, or place of business licensed for such sale, except that businesses with licenses to dispense alcoholic beverages by the drink for consumption on the premises may serve such beverages only within the confines of the licensed building structure; provided, however, that any business with such license which has an outside patio area on private property or on privately leased public property that is actually and permanently attached to the main building may serve alcoholic beverages in an defined and enclosed patio area. The structure must be approved by the city's community development and fire departments, but does not have to be solid or restrict visibility into or out of the patio/open area. No bar, whether permanent or temporary, may be set up in such outside areas. Businesses with licenses to dispense alcoholic beverages by the drink for consumption on the premises within the city may also apply for a special use permit to sale alcoholic beverages at temporary events specifically authorized by the city for outside sales. Outside sales under this section shall be limited to the Downtown Development Zone and other areas as may be approved by the city council from time to time.

There is outdoor dining proposed. Photos should be provided to demonstrate the defined and enclosed patio areas.

Sec. 5-6-7. - Regulations of restaurants; reporting food sales.

- (a) A restaurant holding an alcohol beverage license must (i) be open to the public at least six hours per day, serving at least two meals per day, with a minimum serving time of three hours per meal; and (ii) serve meals at least six days a week with the exception of weeks including holidays, vacations, and periods of redecorating. Before any repair, redecorating or any period of closure other than nationally recognized or religious holidays, vacations or emergencies, the details of such repair or redecorating shall require approval by the city manager who shall first submit such information to the city manager for review and recommendation. Where closure is the result of a catastrophic emergency, post closure review can be applied for; however, such review request must be applied for by the license holder no later than 30 days post closure or the same closure may be prosecuted as a violation of this section and may result in administrative proceedings as well.

The stated business hours of 730am to 9pm Monday through Friday, 9am to 9pm Saturday and Sunday meet this requirement..

- (a) Serving of alcoholic beverages at off-premises locations shall not be the principal business of the restaurant and consumption on the premises shall only be incidental thereto.

N/A

- (b) As used in this section, seating capacity shall mean that no more than 25 percent of such seating shall be at a common table or counter area or shall be other than individual tables or booths designed for seating of at least two individuals.

Should be confirmed by Fire Marshall and/or Police Department

- (c) The restaurant, including its front facing exterior windows and doors, shall be designed in a manner which affords police and public safety personnel a clear view into the restaurant's interior.

Compliant, confirm with Fire Marshall and/or Police Department.

(d) The principal business of a restaurant shall be the sale of food. As used in this section, principal business shall mean that at least 30 percent of the receipts of such business shall come from the sale of food. While a separate license shall be required for each food establishment within a hotel, the food and alcohol sales percentages for a hotel shall be calculated as an aggregate number for the hotel and not based on each individually licensed establishment.

Compliant per occupational tax permit. Must submit receipts to City Clerk

Inspection No:	IEX24-170
Inspection Date:	09/13/2024
Inspection Time:	0.15
Inspected By:	Brown, Jennifer

HAPEVILLE FIRE DEPARTMENT FIRE INSPECTION REPORT



Inspection and Compliance Orders				
Facility:	Folk Art Bistro	Address:	637 North Central Avenue	
Phone:				
Fax:		City:	City of Hapeville	
Email:		State:	GA	Postal Code: 30354
Primary Contact				
Contact:		Work:		
Email:		Cell:		

Inspection Type:	Alcohol Review Inspection
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Violation Code	Days to Correct*	Violation	Notes	Location
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Inspection Notes:
*Alcohol License walkthrough - Business is tidy and clean. - All exit signs and emergency lights work correctly. - extinguishers are in good standing - All components of fire/life safety (sprinkler system, alarm system, hood vent suppression) are all in good standing with certification paperwork. - Building/Business meets all requirements of state codes, life safety and satisfies the FM office.

Inspector : Jennifer Brown	
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* Number of days to correct from date inspected.

A variance procedure is available. Please contact the inspector named for further assistance with this or any other matter.



Alcohol Establishment Code Enforcement Inspection

Date: _____

Business Name: _____

Address: _____

Exterior Observations:

Condition of Signage: _____

Window Signage & Visibility: _____

Condition of Property: _____

Exterior Illumination: _____ Low Level _____ Moderate Level _____ High Level

Employee ID Badges: _____ In Compliance _____ Non-Compliant _____ N/A (in progress)

Interior Observations:

Alcohol License _____ In Compliance _____ Non-Compliant _____ Not issued

Interior Illumination: _____ Low Level _____ Moderate Level _____ High Level
 _____ Unknown

Cameras: _____ In Compliance _____ Non-Compliant _____ N/A
(in-progress)

Broken Packages: _____ In Compliance _____ Non-Compliant _____ N/A

Traffic Considerations:

Private Property Accidents _____ Notes: _____

COMPLIANCE: Please correct the code violations within _____ days from receipt of this notice to be considered for an Alcohol License.

RIGHT TO APPEAL: Appeals are made thru the ARB, City of Hapeville Mayor and Council by contacting City Hall at 404-669-2100. Non-compliance may result in a Court Citation.

Additional Violations Noted: _____

History:

_____ Law Enforcement: _____ calls Code Enforcement: _____ calls

Inspector's Signature _____

TIMES JOURNAL, INC.
P.O. BOX 1633
ROME GA 30162-1633
(770)795-3050

ORDER CONFIRMATION

Salesperson: KAWEEMAH WILLIAMS

Printed at 09/13/24 11:43 by kwill-tj

Acct #: 246652

Ad #: 436093

Status: New CHOLD

RHODA HILL
637 N CENTRAL AVENUE
ATLANTA GA 30354

Start: 09/25/2024 Stop: 10/02/2024

Times Ord: 2 Times Run: ***

LEGLV 1.00 X 2.31 Words: 74

Total LEGLV 2.31

Class: 9010 ALCOHOLIC BEVERAGES

Rate: FABL Cost: 505.00

Affidavits: 1

Ad Descrpt: FN3587 FOLK ART RESTAURAN

Descr Cont: FN3587 GPN2 APPLICATION H

Given by: *

P.O. #: RHODA HILL

Created: kwill 09/13/24 11:24

Last Changed: kwill 09/13/24 11:43

Contact:

Phone:

Fax#:

Email:

Agency:

PUB ZONE EDT TP RUN DATES
SFUL A 95 S 09/25 10/02

AUTHORIZATION

Under this agreement rates are subject to change with 30 days notice. In the event of a cancellation before schedule completion, I understand that the rate charged will be based upon the rate for the number of insertions used.

Name (print or type)

Name (signature)

FN3587
Gpn2
APPLICATION HAS
BEEN MADE BY RHO,
LLC (DBA FOLK ART
RESTAURANT
HAPEVILLE, LLC/
CLAUDETTE) OWNER
RHODA HILL AT 637 N
CENTRAL AVENUE,
ATLANTA, GA 30354
FOR THE ISSUANCE
OF A 2024 ALCOHOL
BEVERAGE ON-
PREMISE
CONSUMPTION OF
BEER, WINE AND
LIQUOR. A PUBLIC
HEARING WILL BE
HELD BY HAPEVILLE
MAYOR AND COUNCIL
ON OCTOBER 1, 2024 AT
6:00PM AT HAPEVILLE
MUNICIPAL COMPLEX
AT 700 DOUG DAVIS
DRIVE, HAPEVILLE,
GEORGIA 30354
9:25, 10:2, 2024kw



CIVILITY PLEDGE

The way we govern ourselves is often as important as the positions we take. Our collective decisions will be better when differing views have had the opportunity to be fully vetted and considered. All people have the right to be treated with respect, courtesy and openness. We value all input. We commit to conduct ourselves at all times with civility and courtesy to each other.

ALAN HALLMAN
MAYOR

MIKE RAST
ALDERMAN AT LARGE

BRETT REICHERT
COUNCILMAN AT
LARGE

MARK ADAMS
COUNCILMAN WARD I

CHLOE ALEXANDER
COUNCILMAN WARD II

MAYOR AND COUNCIL WORK SESSION

Join in person at 700 Doug Davis Drive, Hapeville, GA 30354 Or, visit the City's Website for live stream at
<https://hapevillega.portal.civicclerk.com/event/1147/overview>

September 17, 2024 6:00 PM

MINUTES

1. **CALL TO ORDER:** by Mayor Hallman at 6:02 PM
2. **ROLL CALL:** All members of the Council were present, which constituted a quorum.
 - ☒ Alan Hallman
 - ☒ Mike Rast
 - ☒ Brett Reichert
 - ☒ Mark Adams
 - ☒ Chloe Alexander
3. **WELCOME:** Mayor Hallman welcomed all to the September 17th Meeting.
4. **PRESENTATIONS:** There were no presentations items at this meeting.
5. **PUBLIC HEARING:**
 - 5.I. Consideration and Action to Approve the 2023-2024 Budget Amendment – Second Reading
Ordinance 2024-14.

Staff Comments: No further comments was provided by staff. There were no changes made from the 1st reading. **Public Comments:** There were no public comments made for this item.

MOTION: Alderman Rast made a motion to approve the 2023-2024 Budget Amendment **Ordinance 2024-14**; Councilman Alexander provided a second. **The motion carried with a vote of 4-0.**

- 5.II. Consideration and Action to Approve the 2024-2025 Budget Ordinance-Second Reading
Ordinance 2024-15.

Staff Comments: No further comments was provided by staff. There were no changes made from the 1st reading. **Public Comments:** There were no public comments made for this item.

MOTION: Councilman Adams made a motion to approve the 2024-2025 Budget Ordinance-**Ordinance 2024-15**; Councilman Reichert provided a second. **The motion carried with a vote of 4-0.**

- 5.III. Consideration to Set the 2024 Millage Rate at 17.509 Mills – First Reading

Background:

The City has received its Consolidated 2024 Estimated Digest and the initial 2024 property tax data file from the Fulton County Tax Commissioner. Estimated Gross Assessments for Real, Personal, and Public Utilities are \$593,095,770, up from the 2023 value of

\$492,129,760, an approximate increase of 20.5%.

Due to current economics and pressures of rising costs in supplies and labor, the City of Hapeville has published a proposal to increase its millage from the current 15.209 mills to 17.509 mills, increasing real property tax collections by 38.6%, \$2.2 million over Fiscal 2024. Real and personal property collections for Fiscal 2024-2025 should approximate \$9.16M.

Economic pressures and support of the growth in the City are the driving factors for the millage recommendation. The millage of 17.509 supports the 2024-2025 budget as submitted to City Council

DISCUSSION: Staff Comments: City Manager Tim Young was available to address any questions or concerns from the governing body or the public.

Public Comments:

1. Lucy Dolan – *In Favor*

No action was taken; this stood as a first reading for this item.

6. QUESTIONS ON AGENDA ITEMS: There were no questions on agenda items at this meeting.

7. CONSENT AGENDA:

- 7.I. Consideration and Action to Approve September 3, 2024, Mayor and Council Meeting Minutes.
- 7.II. Consideration and Action to Approve September 3, 2024, Executive Session Minutes.
- 7.III. Consideration and Action to Approve September 5, 2024, Mayor and Council Special-Called Meeting Minutes.

MOTION: Alderman Rast motioned to approve the consent agenda; Councilman Adams provided a second. **The motion carried with a vote of 4-0.**

8. OLD BUSINESS: There were no questions on agenda items at this meeting.

9. NEW BUSINESS:

- 9.I. Consideration and Action to Approve the Axon Contract.

MOTION: Councilman Alexander motioned to approve the Axon Contract; Councilman Adams provided a second. **The motion carried with a vote of 4-0.**

- 9.II. Consideration and Action to approve a temporary roadway traffic adjustment of North Side Dr. in observance of the Halloween Holiday festivities.

MOTION: Councilman Adams motioned to approve a temporary roadway traffic adjustment of North Side Dr. in observance of the Halloween Holiday festivities; Councilman Alexander provided a second. **The motion carried with a vote of 4-0.**

10. CITY MANAGER REPORTS: City Manager, Tim Young provided several updates during the meeting.

- **Sewer Line Repair:** Mr. Young informed the council that the sewer line issue behind Otta's, which occurred about two and a half weeks ago, is expected to be fully repaired by the middle of next week. He noted that it involved significant work due to the depth of the line.
- **Public Hearings:** Mr. Young reminded the governing Body and residents of the two upcoming public hearings for the millage rate, scheduled for Wednesday September 17th and Thursday September 18th 6:00 PM.
- **Upcoming Events:**
 - "Happy Days" celebration will take place this weekend, with events from 7:00 PM to 11:00 PM on Friday September 20th and 7:00 PM to 10:00 PM on Saturday September 21st.

- The Southern Circuit Independent Film series will start Friday September 27th, featuring *Bulls and Saints*, a film about the challenges of an undocumented family returning to Mexico.

AMEND AGENDA:

MOTION: Councilman Reichert motioned to waived the three minute time limit in the public section for Ms. Charlotte Rentz; Councilman Adams provided a second. **The motion carried with a vote of 4-0.**

11. PUBLIC COMMENTS:

1. Charlotte Rentz

12. MAYOR AND COUNCIL COMMENTS:

Councilman Alexnder had no further comments at this time.

Alderman Rast expressed his appreciation for attending the commemorative ceremony and unveiling, describing the event as very moving. He commended the Mayor for representing the city well and noted that it was a meaningful memorial event. Alderman Rast expressed gratitude for being a part of the occasion.

Councilman Adams thanked everyone for attending and reflected on the commemorative event, noting that it was standing room only at Christ Church. He acknowledged that the incident occurred before his time in Hapeville but expressed appreciation for learning about the unfortunate event. He also thanked the staff and those involved in saving the lives of the children affected by the tragedy.

Councilman Reichert expressed his gratitude to Ms. Charlotte and the city staff for their efforts. He remarked that serving the city in this capacity is a positive experience. Councilman Reichert emphasized his appreciation for the respectful and collaborative way the city operates. He also conveyed his confidence in working through upcoming challenges with the help of the dedicated staff and thanked everyone for attending.

Mayor Hallman reflected on the memorial event for the daycare center tragedy, recalling the incident from his childhood. He shared that the presence of former firefighter Gene Cummins, who was on duty that day, was a touching moment. Cummins, now in his nineties, responded to the call by leaving his car in the road and rushing to help. Mayor Hallman emphasized the significance of the event, noting that while it was a tragic day, the Georgia 811 "Call Before You Dig" initiative, which arose from the tragedy, has since saved countless lives. He also expressed optimism about future for the memorial site and mentioned that potential funding for the project was present at the event. Mayor Hallman concluded by thanking everyone for attending the council meeting and for their continued support.

13. EXECUTIVE SESSION: *When Executive Session is Required one will be called for the following issues: 1) Litigation O.C.G.A. §50-14-2; 2) Real Estate O.C.G.A. §50-14-3(b)(1); or 3) Personnel O.C.G.A. §50-14-3(b)(2).*

MOTION: Alderman Rast made a motion to go into recess; Councilman Alexander provided a second. **Motion carried 4-0.**

MOTION: Councilman Adams made a motion to go into executive session at 6:50PM; Councilman Alexander provided a second. **Motion carried 4-0.**

MOTION: Councilman Alexander made a motion to convene back into regular session at 7:15 PM, Councilman Adams second. **Motion carried 4-0.**

14. ADJOURN:

MOTION: Councilman Alexander motioned to adjourn at 7:16 PM; Councilman Reichert provided a second. **The motion carried with a vote of 4-0.**

Respectfully submitted,

Alan Hallman, Mayor

Sharee Steed, City Clerk



CIVILITY PLEDGE

The way we govern ourselves is often as important as the positions we take. Our collective decisions will be better when differing views have had the opportunity to be fully vetted and considered. All people have the right to be treated with respect, courtesy and openness. We value all input. We commit to conduct ourselves at all times with civility and courtesy to each other.

ALAN HALLMAN
MAYOR

MIKE RAST
ALDERMAN AT LARGE

BRETT REICHERT
COUNCILMAN AT
LARGE

MARK ADAMS
COUNCILMAN WARD I

CHLOE ALEXANDER
COUNCILMAN WARD II

MAYOR AND COUNCIL SPECIAL CALLED MEETING

Join in person at 700 Doug Davis Drive, Hapeville, GA 30354 Or, visit the City's Website for live stream at
<https://www.hapeville.org/562/Agendas-and-Minutes>

September 18, 2024 6:00 PM

MINUTES

1. **CALL TO ORDER:** by Mayor Hallman at 6:00 PM
2. **ROLL CALL:** All members of the Council were present, which constituted a quorum.
 - ☒ Alan Hallman
 - ☒ Mike Rast
 - ☒ Brett Reichert
 - ☒ Mark Adams
 - ☒ Chloe Alexander
3. **WELCOME:** Mayor Hallman welcomed all to the September 18th Meeting.
4. **PUBLIC HEARING:**
 - 4.I. Consideration to Set the 2024 Millage Rate at 17.509 Mills – Second Reading

Background:

The City has received its Consolidated 2024 Estimated Digest and the initial 2024 property tax data file from the Fulton County Tax Commissioner. Estimated Gross Assessments for Real, Personal, and Public Utilities are \$593,095,770, up from the 2023 value of \$492,129,760, an approximate increase of 20.5%.

Due to current economics and pressures of rising costs in supplies and labor, the City of Hapeville has published a proposal to increase its millage from the current 15.209 mills to 17.509 mills, increasing real property tax collections by 38.6%, \$2.2 million over Fiscal 2024. Real and personal property collections for Fiscal 2024-2025 should approximate \$9.16M.

Economic pressures and support of the growth in the City are the driving factors for the millage recommendation. The millage of 17.509 supports the 2024-2025 budget as submitted to City Council

DISCUSSION: Staff Comments: No further comments was provided by staff. There were no changes made from the 1st reading.

Public Comments:

1. Claudia Phillips – *Not In Favor*

No action was taken; this stood as a second reading for this item.

5. **EXECUTIVE SESSION:** There were no executive session items on this agenda.

6. ADJOURN:

MOTION: Councilman Adams motioned to adjourn at 6:05 PM; Alderman Rast provided a second.
The motion carried with a vote of 4-0.

Respectfully submitted,

Alan Hallman, Mayor

Sharee Steed, City Clerk



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ALAN HALLMAN
MAYOR

MIKE RAST
ALDERMAN AT LARGE

BRETT REICHERT
COUNCILMAN AT
LARGE

MARK ADAMS
COUNCILMAN WARD I

CHLOE ALEXANDER
COUNCILMAN WARD II

MAYOR AND COUNCIL SPECIAL CALLED MEETING

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<https://www.hapeville.org/562/Agendas-and-Minutes>

September 19, 2024 6:00 PM

MINUTES

1. **CALL TO ORDER:** by Mayor Hallman at 6:01 PM
2. **ROLL CALL:** All members of the Council were present, which constituted a quorum.
 - ☒ Alan Hallman
 - ☒ Mike Rast
 - ☒ Brett Reichert
 - ☒ Mark Adams
 - ☒ Chloe Alexander
3. **WELCOME:** Mayor Hallman welcomed all to the September 19th Meeting.
4. **PUBLIC HEARING:**
 - 4.I. Consideration and Action to Set the 2024 Millage Rate at 17.509 Mills – Third Reading

Staff Comments: No further comments was provided by staff. There were no changes made from the 1st reading. **Public Comments:** There were no public comments made for this item.

MOTION: Alderman Rast made a motion to Set the 2024 Millage Rate at **17.509 Mills;** Councilman Alexander provided a second. **The motion carried with a vote of 4-0**
5. **EXECUTIVE SESSION:** There were no executive session items on this agenda.
6. **ADJOURN:**

MOTION: Councilman Adams motioned to adjourn at 6:04 PM; Councilman Reichert provided a second. **The motion carried with a vote of 4-0.**

Respectfully submitted,

Alan Hallman, Mayor

Sharee Steed, City Clerk



Nicholas D. Condrey
Interim Fire Chief

Community with a Heart
HAPEVILLE FIRE DEPARTMENT

To: City Manager Tim Young
From: Interim Fire Chief Nicholas Condrey
Date: September 26, 2024
Subject: Surplus of 2002 Ford Explorer Sport Trac

The fire department vehicle listed in the attached summary is through its useful life cycle. The vehicle began as the recreation department head's truck and moved to economic development before being given to the fire department. The listed vehicle is worn out, has a faulty electrical system, a cracked engine block, and a transmission in need of being replaced. It is cost prohibitive to the city to continue maintenance of this vehicle. The Fire Department respectfully requests that the vehicle be deemed surplus property and crushed at Newell's. Thank you for your consideration.

Respectfully submitted,

Nicholas D. Condrey
Interim Fire Chief

606 KING ARNOLD STREET • P. O. Box 82311 • HAPEVILLE, GEORGIA 30354
Interim CHIEF'S OFFICE (404) 669-2167