



Jason and I would like to continue the discussion to explore the possibility of a ground lease for the lot in front of your building as we discussed. We feel like this is an ideal place to be and a way for us to test the waters for our menu in that area. We are pursuing the possibility of purchasing the Millner Property and feel like this would be an ideal place to be setup in any scenario in which we find a downtown property. Especially if it is this property. Can you propose the question to see it is a feasible option? These are absolutes that would be part of the equation.

We are going to be licensed with health permits in each Cobb/Douglas, Paulding, & surrounding NW Georgia counties (a large group are assembled together for permitting of this type).

The LLC will be licensed and insured.

The commercial kitchen space used as our commissary kitchen will be at Hawg & Ale in Marietta. We will be a franchise operation of this restaurant.

We would like to utilize the entire front lot if possible. It would be a 6 or 7 pm closing time location (possibly earlier, but no later).

You've seen the trailer setup and the smoker that will be utilized. We would also explore the option of temporary shelter (i.e. small banquet tent as used in festivals, etc). We would remain in tune with keeping a clean, established look in downtown and not have the appearance of just guys sitting on a roadside. We have numerous options on how elaborate to set it up. Once we have the blessing to bring a proposal for approval we will gather plans and submit a proposal. I just wanted to get the conversation started as we are trying to find a place to establish some temporary roots."

This is the same group that wants to have the ability to have limited food and be able to pour wine and craft beers and sell from the location like Uncorked.

This is a link to the type of trailer we are utilizing. This will be what is used to start any operation in the parking lot site we discussed today. We would setup some outdoor seating as well. The other picture is what the bbq smoker looks like as well. I'm not sure how often the full smoker would be on site. It may only be the kitchen trailer and more hot-holding equipment for onsite sales. Anyway, just wanted you to be able to see what the equipment is. Thank you for taking the time to meet with us today.