



Administrative Special Use Permit Application

Department of Planning & Zoning
301 King Street, Room 2100, Alexandria, Virginia 22314
Phone: 703.746.4666 | www.alexandriava.gov/planning

PROPERTY LOCATION: 701 King Street

ZONE: KR

TAX MAP REFERENCE: 74.02 02 09

APPLICANT'S INFORMATION:

Applicant: Maman Old Town LLC

Business/Trade Name: Maman Coffee Baking Kitchen

Address: 187 Lafayette Street, 7th Floor, NY, NY 10013

Phone: 917 932 6514

Email: guss@mamannyc.com

PROPOSED USE:

Animal Care with Overnight Accommodations

Auto Trailer Rental or Sales

Catering Operation

Child and Elder Care Homes

Day Care Center

Health and Athletic Club

Light Assembly, Service, and Craft

Light Auto Repair

Live Theater

Restaurant ✓

Massage Establishment

Outdoor Dining (Other than King Street Outdoor Dining Area)

Outdoor Food and Crafts Market

Outdoor Garden Center

Outdoor Display

Public School Trailers

Valet Parking

Vehicle Parking or Storage for More Than 20 Vehicles

PROPERTY OWNER'S AUTHORIZATION

As the property owner, I hereby grant the applicant use of
(property address), for the purposes of operating a (use)
business as described in this application. I also grant permission to the City of Alexandria to visit,
inspect, photograph and post placard notice on my property.

Name: Jamals 701 King LLC

Phone:

Address: 655 New York Ave. NW, Suite 830
Washington, DC 20001

Email:

Signature:

Date: July __, 2025

1. The applicant is the (check one):

Owner

Contract Purchaser Lessee or

Other: Lessee and Operator

of the subject property.

State the name, address and percent of ownership of any person or entity owning an interest in the applicant or owner, unless the entity is a corporation or partnership, in which case identify each owner and the percent of ownership.

Maman Old Town LLC is a Virginia limited liability company. The sole members of the limited liability company are Elisa Marshall and Benjamin Sormonte, 187 Lafayette Street, 7th Floor, NY, NY 10013.

If property owner or applicant is being represented by an authorized agent such as an attorney, realtor, or other person for which there is some form of compensation, does this agent or the business in which the agent is employed have a business license to operate in the City of Alexandria, Virginia?

- Yes. Provide proof of current City business license Wire Gill, LLP will provide copy on request.
- No. The agent shall obtain a business license prior to filing application, if required by the City Code.

PROPERTY OWNER'S AUTHORIZATION

As the property owner, I hereby grant the applicant use of 701 King Street, Alexandria, VA (property address), for the purposes of operating a bakery & all day cafe (use) business as described in this application. I also grant permission to the City of Alexandria to visit, inspect, photograph and post placard notice on my property.

Name: Jemal's ~~Jamals~~ 701 King LLC Phone: (202) 638-6300

Address: 655 New York Ave. NW, Suite 830 Email: mjemal@douglasdev.com
Washington, DC 20001

Signature:  Date: July 28, 2025

1. The applicant is the (check one):

Owner

Contract Purchaser Lessee or

Other: Lessee and Operator

of the subject property.

State the name, address and percent of ownership of any person or entity owning an interest in the applicant or owner, unless the entity is a corporation or partnership, in which case identify each owner and the percent of ownership.

Benjamin Sormonte 50%
Elisa Marshall 50%

If property owner or applicant is being represented by an authorized agent such as an attorney, realtor, or other person for which there is some form of compensation, does this agent or the business in which the agent is employed have a business license to operate in the City of Alexandria, Virginia?

Yes. Provide proof of current City business license Wire Gill, LLP will provide copy on request.

No. The agent shall obtain a business license prior to filing application, if required by the City Code.

USE CHARACTERISTICS

2. Please give a brief statement describing the use:

The applicant is requesting to open a Cafe', bakery, restaurant and accessory event space at 701 King Street. See: mamannyc.com.

3. Please describe the proposed hours of operation:

Days 7:30 am Hours 6:30 pm*
Daily Daily

*For special events, the restaurant will have extended hours.

Or give hours for each day of the week

Not Applicable.

Monday

Tuesday

Wednesday

Thursday

Friday

Saturday

Sunday

4. Please describe the capacity of the proposed use:

- A. How many patrons, clients, pupils and other such users do you expect? Specify time period (i.e., day, hour, or shift).

It is anticipated that the restaurant will serve approximately 200 patron per day.

- B. How many employees, staff and other personnel do you expect? Specify time period (i.e., day, hour, or shift).

It is anticipated that the restaurant will employ 20 employees on a full or part time basis working on scheduled shifts.

5. A. How many parking spaces of each type are provided for the proposed use:

Standard and compact spaces None

Handicapped accessible spaces None

Other

B. Please give the number of:

Parking spaces on-site None

Parking spaces off-site None

If the required parking will be located off-site, where will it be located?

The property is located in the Central Business Parking District and is exempt from the requirement to provide parking for the restaurant use.

6. Please provide information regarding loading and unloading for the use:

A. How many loading spaces are available for the use?

None. There is no requirement for a loading space for the restaurant use as it is located in a building constructed before June 25, 1952

B. Where are off-street loading spaces located?

Not Applicable as no designated loading space is required.

C. During what hours of the day do you expect loading/unloading operations to occur?

Loading and deliveries will occur during the business hours of the restaurant.

D. How frequently are loading/unloading operations expected to occur per day or per week?

It is anticipated that on average there will be two or three deliveries per day.

7. If any hazardous materials or organic compounds (for example paint, ink, lacquer thinner, or cleaning or degreasing solvent), as defined by the state or federal government, be handled, stored, or generated on the property, provide the name, monthly quantity, and specific disposal method below:

None.

8. What is the square footage the use will be occupying?

3,897 square feet

APPLICANT'S SIGNATURE

Please read and initial each statement:



THE UNDERSIGNED, hereby applies for a Special Use Permit in accordance with the provisions of Article XI, Section 11-500 of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.



THE UNDERSIGNED, hereby attests that all of the information herein provided and specifically including all surveys, drawings, etc., required to be furnished by the applicant are true, correct and accurate to the best of their knowledge and belief. The applicant is hereby notified that any written materials, drawings or illustrations submitted in support of this application and any specific oral representations made to the Director of Planning and Zoning on this application will be binding on the applicant unless those materials or representations are clearly stated to be non-binding or illustrative of general plans and intentions, subject to substantial revision, pursuant to Article XI, Section 11-207(A)(10), of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.



THE UNDERSIGNED, having obtained permission from the property owner, hereby grants permission to the City of Alexandria to post placard notice on the property for which this application is requested, pursuant to Article IV, Section 4-1404 of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.



THE UNDERSIGNED, having obtained permission from the property owner, hereby grants permission to the City of Alexandria staff to visit, inspect, and photograph the building premises, land etc., connected with the application.

Print Name of Applicant or Representative

Signature



Date

July 24, 2025

Duncan W. Blair, Attorney-Agent

If this application is being filed by someone other than the business owner (such as an agent or attorney), please provide the information below:

Representative's Address: 700 North Fairfax Street, Suite 600, Alexandria, VA. 22314

Phone: 703 778 1444

Email: dblair@wiregill.com

Fax: None



SUPPLEMENTAL APPLICATION

RESTAURANT

All applicants requesting a Special Use Permit for a restaurant shall complete the following section.

1. How many seats are proposed?

Indoors: 30

2. Will the restaurant offer any of the following?

Alcoholic beverages

On-premises

Yes

☒

No

☐

Off-premises

Yes

☒

No

☐

3. The restaurant will offer the following service (check items that apply):

☒

table service

☐

bar

☒

carry-out

☒

delivery

None.

4. If delivery service is proposed, how many vehicles do you anticipate? _____

Will delivery drivers use their own vehicles?

Yes

☐

No

☒

Where will delivery vehicles be parked when not in use?

Not applicable.

OLD TOWN RESTAURANT POLICY

Changes to Old Town Small Area Plan Chapter of the Master Plan Adopted by City Council on November 13, 1993

On November 13, 1993, the City Council adopted Resolution No. 1672, which outlines new policy and criteria used in applying the revised Old Town Restaurant Policy. Individuals who apply for a special use permit to operate a restaurant in Old Town must address in their entirety five criteria in order to be considered for a special use permit. An application will not be formally accepted for processing until this questionnaire is completed.

GOALS OF THE OLD TOWN RESTAURANT POLICY

- 1.** To lessen the on-street parking impact of restaurants in Old Town and adjacent areas;
- 2.** To prevent rowdiness and vandalism from patrons leaving restaurants, particularly in the late evening; and
- 3.** To control the spread of litter in Old Town.

POLICIES TO ATTAIN THE GOALS OF THE OLD TOWN RESTAURANT POLICY

City Council shall not approve a request for special use permit for any new restaurant, carry-out or fast food establishment or an expansion of an existing restaurant, carry-out or fast food establishment, unless it finds that the request does not significantly impact nearby residential neighborhoods. City Council shall consider the cumulative impact of the proposal and the number of already established restaurants, carry-outs, fast food establishments and the number of food service seats, bar seats and standing service areas in the immediate area. In the case of an expansion or other intensification, the entire operation of the establishment may be taken into account in determining its impact upon the nearby residential neighborhoods. In making that determination, City Council shall consider the following factors:

- The availability of off-street parking.
- The predicted impact of the restaurant on parking supply in the adjacent neighborhood.
- The extent to which the restaurant is open in the late night hours.
- The extent to which alcohol (such as spirits, mixed drinks, wine, and beer) consumption will predominate over food consumption, including consideration of the number of bar seats, if any, and the standing areas in the vicinity of bars.
- The predicted extent of litter generated in nearby neighborhoods.

CRITERIA TO BE USED TO EVALUATE NEW OR EXPANDED RESTAURANTS

Parking Management Plan. The applicant must submit a parking management plan (PMP), which specifically addresses the following issues:

- The parking demand generated by the proposed restaurant.
- The availability of off-street parking for patrons. For the purpose of this policy, availability shall be measured in terms of the number of vacant off-street parking spaces within 500 feet from the entrance to the restaurant.
- How employees who drive will be accommodated off the street at least in the evenings and on weekends.
- The predicted impact of the restaurant on the parking supply at the evening, weekend, and daytime peaks.
- A proposal to reduce the impact of parking created by the restaurant on nearby areas. Acceptable alternatives for reducing parking impacts include, but are not limited to, the following: validated parking or valet parking for patrons, and off-street parking or transit subsidies for employees.

Parking impacts. Please answer the following:

1. What percent of patron parking can be accommodated off-street? (check one)
 - ☒ 100%
 - ☐ 75-99%
 - ☐ 50-74%
 - ☐ 1-49%
 - ☐ No parking can be accommodated off-street

2. What percentage of employees who drive can be accommodated off the street at least in the evenings and on weekends? (check one)
 - ☒ All
 - ☐ 75-99%
 - ☐ 50-74%
 - ☐ 1-49%
 - ☐ None

3. What is the estimated peak evening impact upon neighborhoods? (check one)
 - ☒ No parking impact predicted
 - ☐ Less than 20 additional cars in neighborhood
 - ☐ 20-40 additional cars
 - ☐ More than 40 additional cars

Litter plan. The applicant for a restaurant featuring carry-out service for immediate consumption must submit a plan which indicates those steps it will take to eliminate litter generated by sales in that restaurant.

Alcohol Consumption and Late Night Hours. Please fill in the following information.

1. Maximum number of patrons shall be determined by adding the following:

30	Maximum number of patron dining seats
+	Maximum number of patron bar seats
+	Maximum number of standing patrons
=	30 Maximum number of patrons

2. _____ Maximum number of employees by hour at any one time

3. Hours of operation. Closing time means when the restaurant is empty of patrons. (check one)
 - ☒ Closing by 8:00 PM
 - ☐ Closing after 8:00 PM but by 10:00 PM
 - ☐ Closing after 10:00 PM but by Midnight
 - ☐ Closing after Midnight

4. Alcohol Consumption (check one) Not applicable
 - ☐ High ratio of alcohol to food
 - ☐ Balance between alcohol and food
 - ☒ Low ratio of alcohol to food



Department of Planning & Zoning

Administrative Special Use Permit New Use Checklist

☒ **Application form**

☒ **Application fee** To be paid when invoiced.

Supplemental Worksheet for the following uses:

- ☐ Catering Operation
- ☐ Child or Elder Care Home
- ☐ Day care Center
- ☐ Light Automobile Repair, Auto & Trailer Rental or Sales, Vehicle Parking or Storage
- ☐ Live Theater
- ☐ Outdoor Dining
- ☐ Outdoor Display
- ☐ Outdoor Food and Crafts Market
- ☐ Outdoor Garden Center
- ☐ Valet Parking

Interior floor plan

☒ Include labels to indicate the use of the space (doors, windows, seats, tables, counters, equipment)

Contextual site image

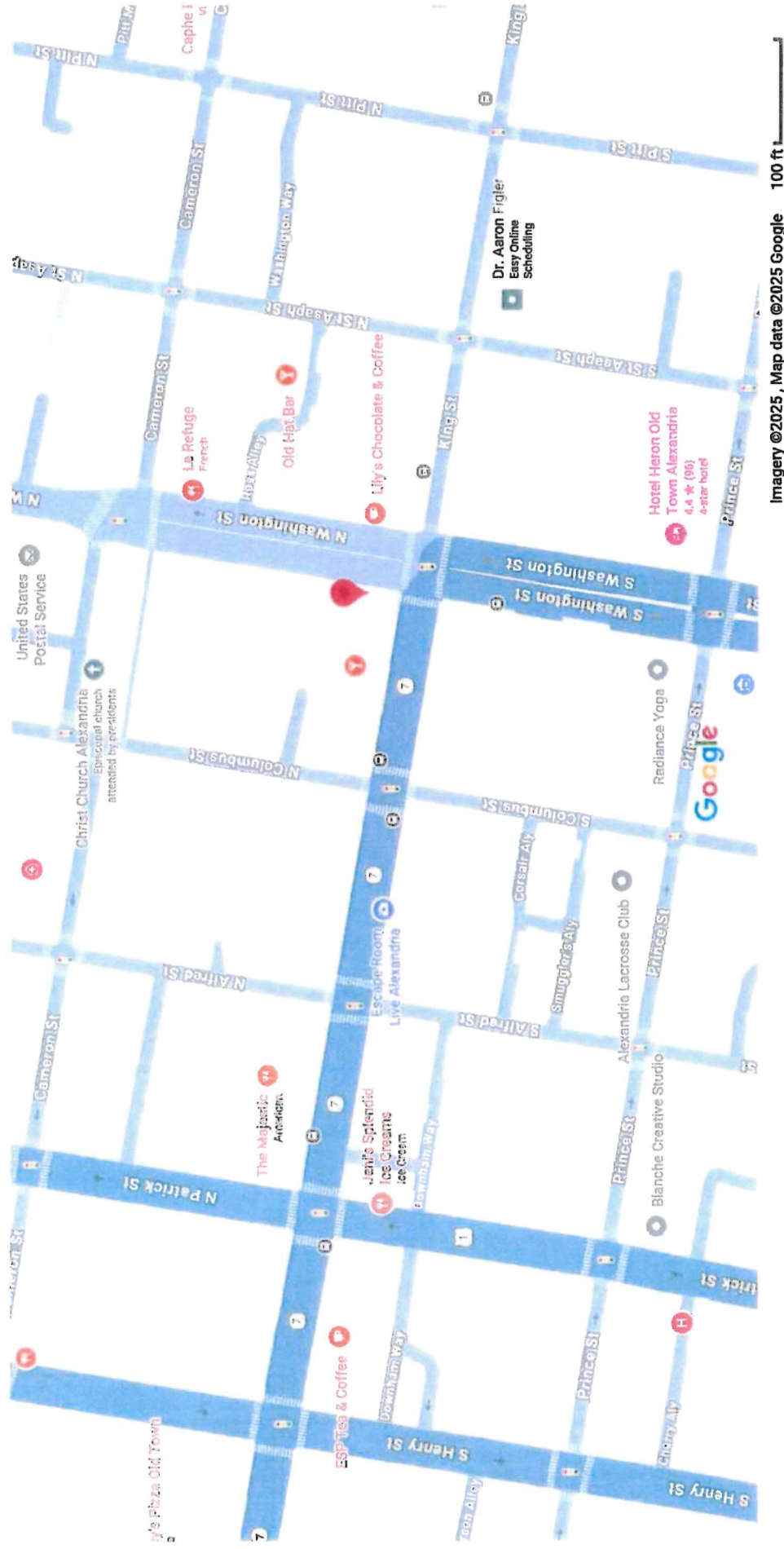
☒ Show subject site, on-site parking area, surrounding buildings, cross streets

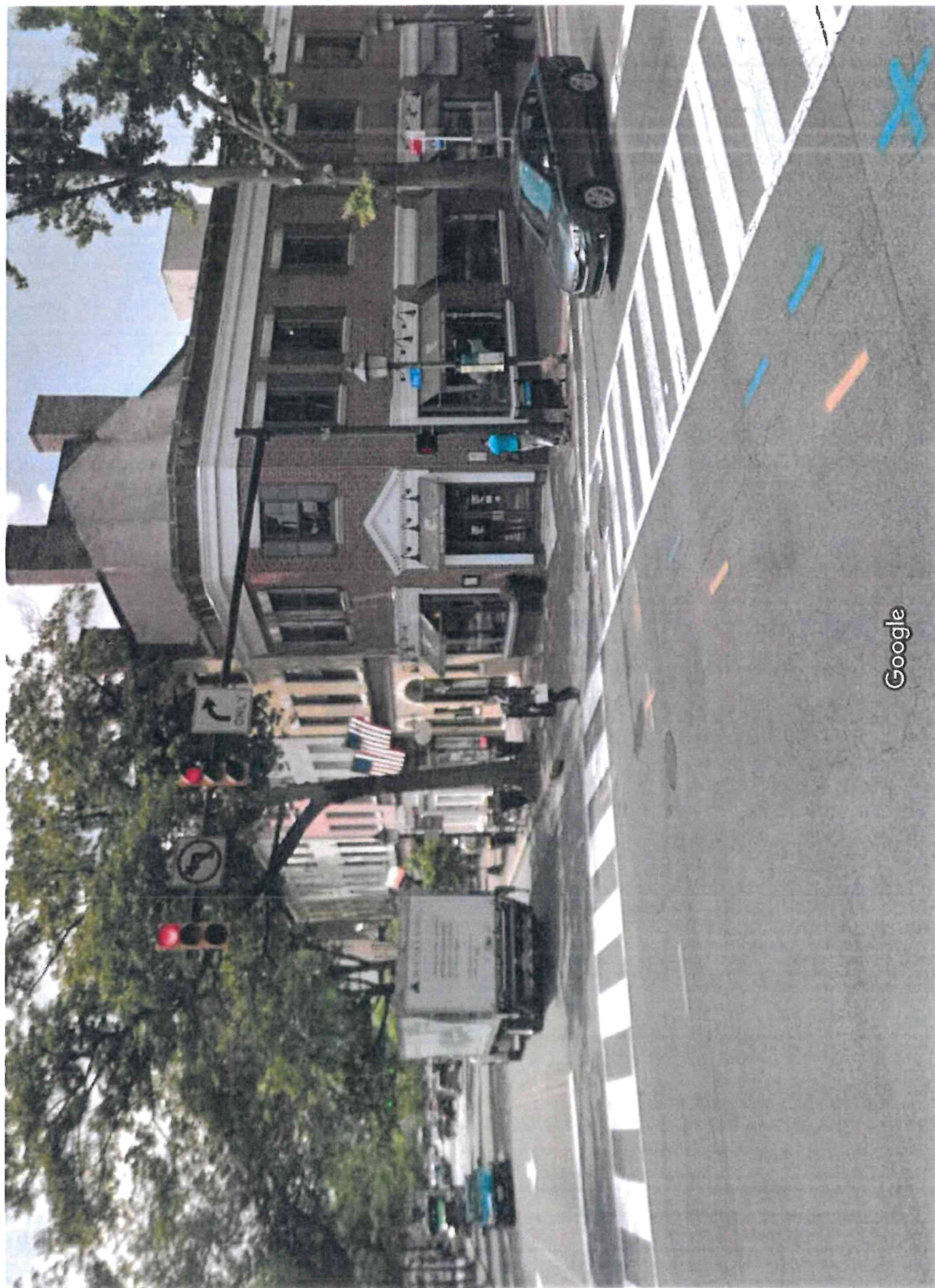
If applicable

☐ Outdoor plan for outdoor uses

Google Maps

701 King St





7/23/25, 5:52 PM

106 George Washington Mem Pkwy - Google Maps

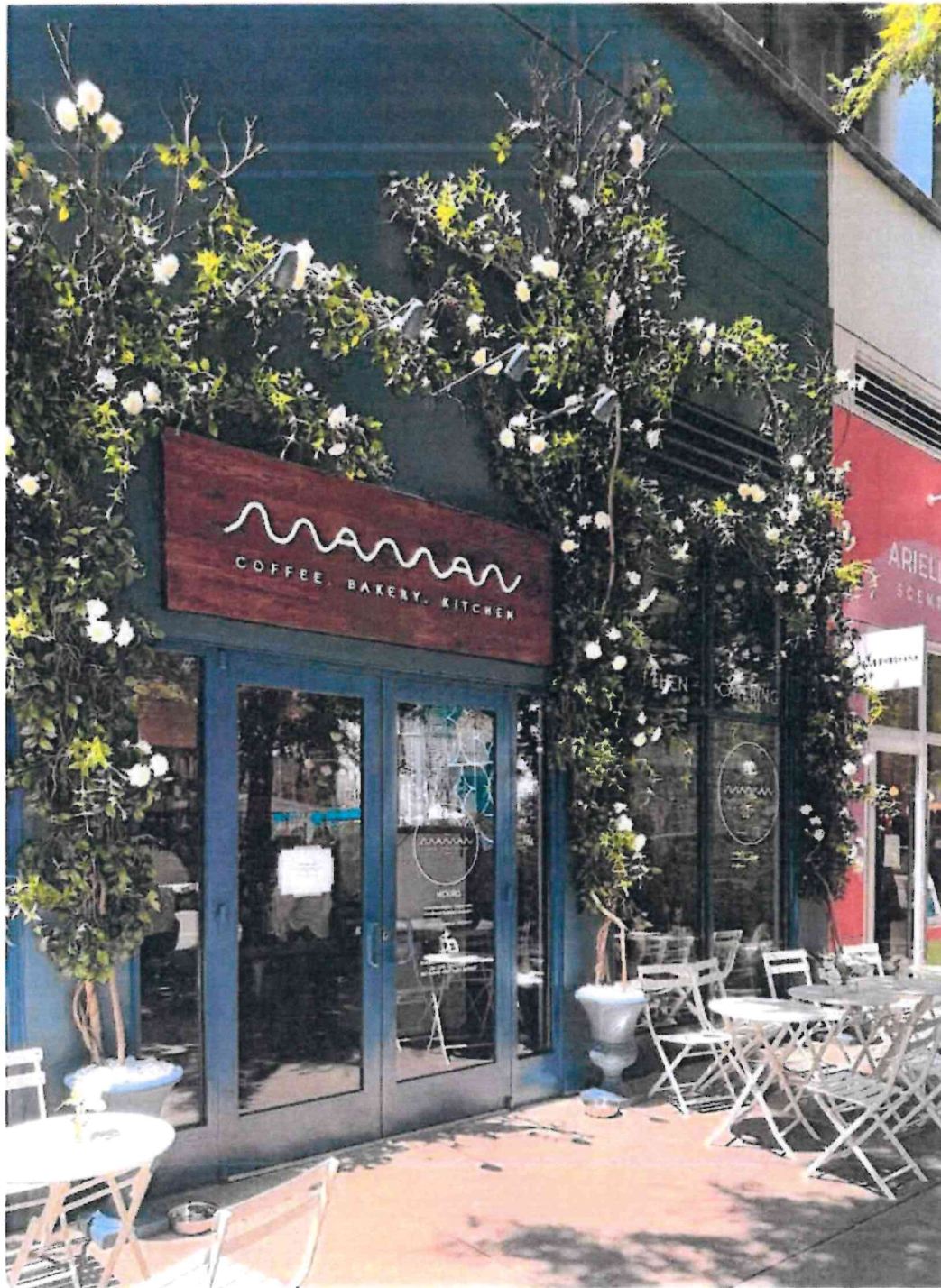


Image capture: Apr 2025 © 2025 Google

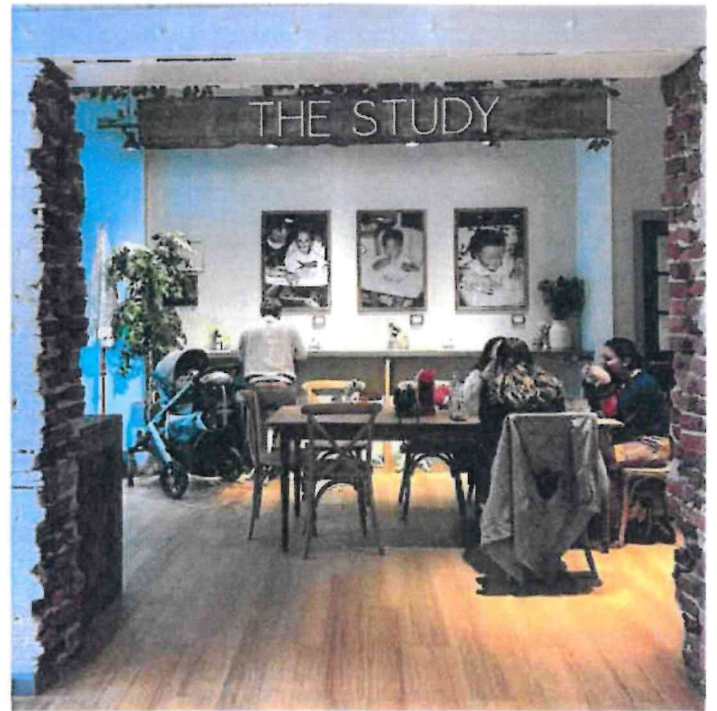
Maman

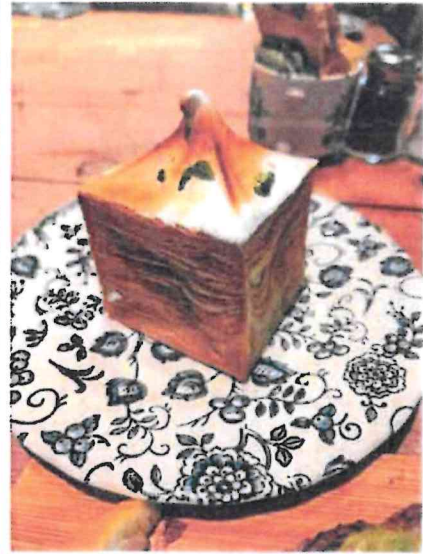
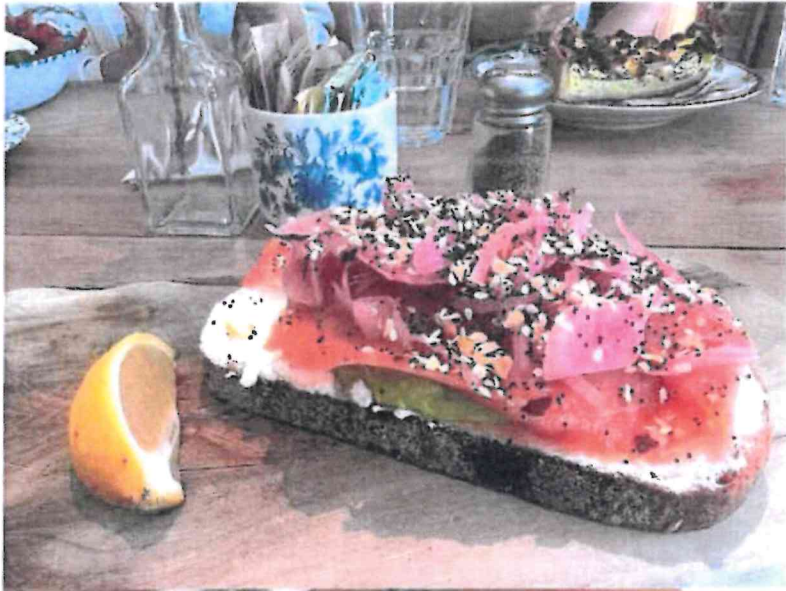
ABOUT US

On any given day of the week, Maman welcomes sleepy New Yorkers, local celebrities, moms-on-the-go, business partners, and friends into one of our many locations. greeted by the scent of culinary splendor that wafts through the space, our guests step into an experience that engages all of the senses: rustic décor at every turn, the aroma and comfort of cuisines inspired by family traditions, and the highest quality ingredients. Maman founders, Benjamin Sormonte and Elisa Marshall have brought to life a melding of our earliest childhood experiences in the kitchen and a nod to their mothers from the south of France and North America. Maman, after all, means “mother” in french. what started as an independent Soho café and bakery is now a leading lifestyle brand that boasts cafés across North America.









MENU



MAMAN CLASSICS

I

g

R

pastry assortment VG

\$12

chef's choice of three baked goods (only available for dine-in)

daily quiche

\$10

ask about our seasonal specials 640-720 cal

smashed avocado tartine GFA V

\$13.5

tomatoes, cilantro, onion & lemon, served with pumpkin seeds, sea salt & chili flakes on sourdough *contains seeds* 470 cal

make your own omelette GF

\$14

served with balsamic mixed greens. choose 3: tomatoes, parisian ham, roasted red peppers, spinach herbed feta or comté cheese 520 cal

farmhouse granola parfait GF VG

\$10

greek yogurt with almond butter granola & seasonal compote {strawberry basil jam} *contains nuts, seeds* 730 cal

overnight oats GF V

\$11

creamy oats & chia seeds layered with a guava filling & a sprig of fresh mint *contains seeds* 450 cal

anna's belgian waffles VG

\$15

topped with guava jam, fresh cut strawberries, side of salted whipped butter & a dusting of powdered sugar. served with maple syrup 990 cal

papa's breakfast bowl GF

\$16

roasted potatoes, arugula, bacon, caramelized onions, avocado, chipotle aioli & a sunny egg* 980 cal

elisa's breakfast bowl	GFA VG	\$16
marinated chickpeas, roasted zucchini, balsamic farro, roasted tomatoes, cucumber, herbed feta & a sunny egg* <i>served chilled 680 cal</i>		
estee's bacon egg & cheese		\$12.5
crispy bacon, melted cheddar, over easy eggs & spicy tomato ketchup on a toasted croissant bun <i>690 cal</i>		
maman's breakfast sandwich	GFA	\$14
avocado, roasted tomatoes, caramelized onions, bacon & a sunny egg* on a brioche bun <i>800 cal</i>		
eggs ratatouille {weekends only}	GFA VG	\$16
eggplant, zucchini & stewed tomatoes baked with 2 sunny eggs* & herbed feta. served with toasted sourdough <i>710 cal</i>		

GF gluten friendly

GFA gluten friendly available

V vegan

VG vegetarian

menu & pricing subject to change | menus may vary between locations

all items are produced in a facility that handles gluten, eggs, dairy, nuts, and all major allergens

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Sandwiches & Tartines

{martha stewart x maman} martha's turkey cobb sandwich GFA	\$17
oven roasted, antibiotic-free turkey with candied bacon, hard boiled eggs, sliced avocado romaine, fresh basil leaves & dijonnaise on country bread <i>970 cal</i>	
martine's steak sandwich GFA	\$17
sliced flank steak, za'atar tahini dressing, roasted red peppers, pickled onions, grated tomato, arugula & chimichurri on a baguette <i>contains seeds 500 cal</i>	
andrea's everything croissant & salmon sandwich GFA	\$17
smoked salmon, lemon whipped cream cheese, cucumber, pickled onions, herbs & everything seasoning on a house made seeded croissant bun <i>contains seeds 650 cal</i>	
croque 'maman'	\$16
parisian ham, comté cheese & homemade béchamel on seeded sourdough <i>contains seeds 870 cal</i>	
katie's chicken sandwich GFA	\$17
roasted chicken, roasted red peppers & tomatoes, basil aioli & arugula on a baguette <i>650 cal</i>	
elvira's vegetarian wrap GFA VG	\$15
basil pesto, roasted red peppers, tomatoes, caramelized moroccan carrots, pickled onions, crumbled feta & shredded romaine <i>920 cal</i>	
jenn's chicken wrap GFA	\$17
roasted chicken, hummus, roasted tomatoes, red peppers, pickled onions, & arugula with herbed yogurt in a mediterranean wrap <i>contains seeds 850 cal</i>	
marie's chicken caesar wrap GFA	\$16
shredded romaine, roasted chicken, shaved parmesan & pickled onions, tossed with caesar dressing in a mediterranean wrap <i>1050 cal</i>	

Coffee & Tea

{martha stewart x maman} martha's red iced tea with citrus & berries	\$5/\$5.75
{cold steeped raspberry infused hibiscus iced tea, shaken with muddled raspberries, whole blueberries & citrus wheels, garnished with fresh mint}	
{seasonal} wild blueberry caramel iced latte	\$5.75/\$7
homemade blueberry caramel sauce, double or triple espresso, iced milk choice	
{seasonal} papaya matcha lemonade with papaya coconut lime fruit whip	\$8/\$10
house made papaya lime sauce sweetens this lemonade base, layered with a cold frothed matcha tea shot, & topped with our papaya coconut lime fruit whip	
{seasonal} shaken papaya lemonade	\$6.75/\$8
{house made papaya lemonade shaken and topped with our fluffy papaya coconut lime fruit whip}	
espresso	\$3.5
double shot <i>0 cal</i>	
espresso à l'orange	\$4
double shot of espresso pulled over a fresh orange slice <i>0 cal</i>	
americano	\$3.5/\$4.75
a double {12oz} or triple shot {16oz} of espresso pulled directly over hot or iced water <i>0 cal</i>	
macchiato	\$4
double shot of espresso with a dollop of micro foamed milk {1oz} <i>30 cal</i>	
cortado	\$4
double shot of espresso with equal parts micro foamed hot or iced milk {5.5oz} <i>50 cal</i>	
cortadito	\$4.25
equal parts espresso & steamed milk, sweetened with Sugar In The Raw	
flat white	\$4.75
double shot of espresso with the silkiest steamed milk {8oz} <i>90 cal</i>	
cappuccino	\$4.75
double shot of espresso with thickly foamed hot or iced milk {8oz} <i>90 cal</i>	
latte	\$5.25/\$6.5
a double {12oz} or triple shot {16oz} of espresso with micro foamed hot or iced milk <i>110 cal</i>	
mocha	\$5.75/\$7
a double {12oz drink} or triple shot {16oz} of espresso mixed with rich chocolate and steamed hot or iced milk <i>210 cal</i>	
salted tahini honeycomb latte	\$6.25/\$7.25
double espresso, a rich house made tahini honey sauce with fleur de sel, your choice of milk & sweet & salty sesame crumbs <i>contains nuts</i>	
honey lavender latte	\$6/\$7.25
a double {12oz} or triple shot {16oz} of espresso paired with a homemade honey lavender syrup & served with your choice of milk <i>160 cal</i>	

Cocktail and Sips

Paperie {happy hour} \$\$ classic cocktails & wines

weekdays 3pm-6pm & weekends 4pm-6pm

pour le groupe

\$65

shared mom-ma's / bellini's for the table: 1 bottle chilled sparkling wine, 1 carafe of orange juice {mom-ma's} or 1 carafe of peach nectar {bellinis}

{seasonal} una vodka x floratorium: the camellia

\$17

featuring una vodka, camellia tea syrup, fresh citrus, dried camellia adornment

{seasonal} papaya coconut margarita

\$16

tequila blanco, house papaya syrup, fresh lime juice, coconut milk, tajin rim

{seasonal} melon basil spritz

\$17

fresh cantaloupe juice, muddled basil, lemon, saint germain, prosecco, fizzy water, melon ball garnish

mom-ma

\$13

sparkling wine & orange juice

vineyard bellini

\$13

sparkling wine & alain milliat's vineyard peach nectar

spicy bloody mary

\$15

made with rito's vodka & served with a green garnish snack stick

mae m's elderflower spritz

\$14

sparkling wine, st. germain elderflower liqueur, & lavender bitters

the merci espresso martini

\$15

merci espresso shaken with vodka, vanilla simple, & mc. black cold brew liqueur

house red wine

\$14

house white wine

\$12

house sparkling wine

\$13

house rosé

\$13

beer

\$7

seasonal selections

LOCATIONS

Georgetown

[1353-1355 wisconsin ave NW, washington, dc, 20007](#)
[202.506.3372](#)

mon-fri: 7:30AM - 6PM
sat-sun: 7:30AM - 6PM
{offering pick up, delivery, indoor & outdoor dining}

[View Menu](#)[View Menu](#)

Bethesda

[7140 bethesda lane, bethesda, md 20814](#)
[301.656.1526](#)

mon - fri: 7:30AM - 6PM
sat - sun: 8AM - 6PM
{offering pick up, delivery, indoor & outdoor dining}

[View Menu](#)[View Menu](#)

Nomad

[22 W 25th st, ny, ny 10013](#)
[646.476.7660](#)

mon - fri: 7:30AM - 6PM
sat - sun: 8AM - 6PM
{offering pick up, delivery, indoor & outdoor dining}

[View Menu](#)[View Menu](#)

Tribeca

[211 W broadway, ny, ny 10013](#)
[646.882.8682](#)

mon - fri: 7:30am - 6pm

sat - sun: 8am - 6pm
{offering pick up, delivery, & indoor dining}

[View Menu](#)[View Menu](#)

south beach

[100 collins ave, miami beach, fl 33139](#)
[305.397.8349](#)

monday - friday: 7:30am - 6pm
saturday - sunday: 8am - 6pm
{offering pick up, delivery, indoor & outdoor dining}

[View Menu](#)[View Menu](#)

coral gables

[136 miracle mile, coral gables, fl 33134](#)
[305-603-9206](#)

mon - fri: 7:30am-6:00pm
sat - sun: 8:00am-6:00pm
{offering pick up, delivery, indoor & outdoor dining}

[View Menu](#)[View Menu](#)

Montréal

[1524 notre-dame st. w. montreal, qc H3C 1L1](#)
[514.933.1412](#)

mon - fri: 7:30am-6:00pm
sat - sun: 8:00am-6:00pm
{offering pick up, delivery, & indoor dining.
kitchen closes at 4pm daily}

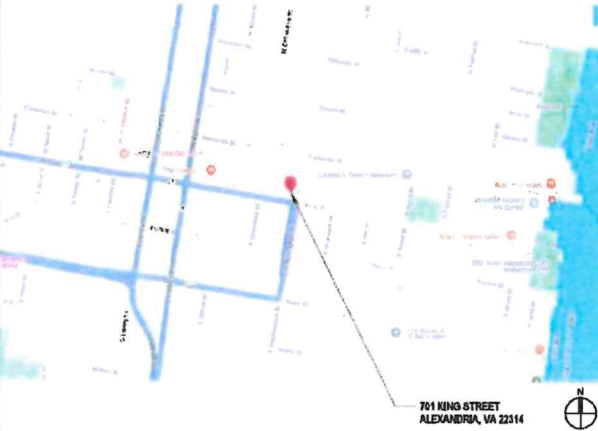
[View Menu](#)[View Menu](#)

SHEET INDEX

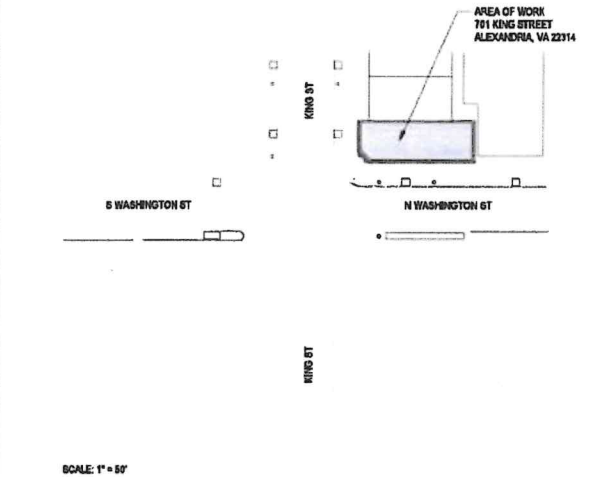
SHEET INDEX		
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A001	PROJECT INFORMATION	*
A002	GENERAL INFORMATION	*
A003	ACCESSIBILITY - SANITARY FACILITIES	*
A004	ACCESSIBILITY - CIRCULATION	*
A005	ACCESSIBILITY - CIRCULATION	*
A010	WALL TYPES	*
A020	DOOR SCHEDULE AND DETAILS	*
A030	SCHEDULES	*
A040	EGRESS AND OCCUPANCY	*
A050	LEVEL S1 & LEVEL 1 - FLOOR PLAN - DEMOLITION	*
A051	LEVEL 2 & ROOF - FLOOR PLAN - DEMOLITION	*
A052	LEVEL S1 & LEVEL 1 - RCP DEMOLITION	*
A053	LEVEL 2 & ROOF - RCP DEMOLITION	*
A054	LEVEL S1 & LEVEL 1 - FLOOR PLAN	*
A055	LEVEL 2 & ROOF - FLOOR PLAN	*
A056	LEVEL S1 & LEVEL 1 - FINISH + FFE PLAN	*
A057	LEVEL 2 - FINISH + FFE PLAN	*
A058	LEVEL S1 & LEVEL 1 - TDE PLAN	*
A059	LEVEL 2 - TDE PLAN	*
A151	LEVEL S1 & LEVEL 1 - REFLECTED CEILING PLAN	*
A152	LEVEL 2 - REFLECTED CEILING PLAN	*
A060	INTERIOR ELEVATIONS	*
A061	ENLARGED RESTROOMS	*
A062	ENLARGED RESTROOMS	*
A063	ENLARGED FKH COUNTER	*
A064	FKH COUNTER DETAILS	*

SHEET INDEX		
SHEET NUMBER	SHEET NAME	ISSUED FOR PERMIT - ADDENDUM
M000	MECHANICAL LEGEND AND SPECIFICATION	*
M001	MECHANICAL S1 LEVEL, 1ST FLOOR DEMOLITION PLANS	*
M002	MECHANICAL 2ND FLOOR DEMOLITION PLAN	*
M003	S1 LEVEL & 1ST FLOOR MECHANICAL PLANS	*
M004	2ND FLOOR & ROOF MECHANICAL PLANS	*
M005	MECHANICAL SCHEDULES & DETAILS	*
M006	FAN SCHEDULES & DETAILS	*
P000	PLUMBING LEGEND AND SPECIFICATION	*
P001	PLUMBING S1 LEVEL, 1ST FLOOR & 2ND FLOOR DEMOLITION PLANS - WATER	*
P002	PLUMBING S1 LEVEL, 1ST FLOOR & 2ND FLOOR DEMOLITION PLANS - WASTE	*
P003	S1 LEVEL, 1ST & 2ND FLOOR WATER & GAS PIPING PLANS	*
P004	S1 LEVEL, 1ST & 2ND FLOOR WATER & GAS PIPING PLANS	*
P005	WATER & GAS PRESS. DIAGRAMS	*
P006	WASTE PRESS. DIAGRAM	*
P007	PLUMBING SCHEDULES & DETAILS	*
E000	ELECTRICAL LEGEND AND SPECIFICATION	*
E001	ELECTRICAL S1 LEVEL & 1ST FLOOR DEMOLITION PLANS	*
E002	ELECTRICAL 2ND FLOOR DEMOLITION PLAN	*
E003	S1 LEVEL & 1ST FLOOR LIGHTING PLANS	*
E004	2ND FLOOR LIGHTING PLAN	*
E005	S1 LEVEL & 1ST FLOOR POWER PLANS	*
E006	2ND FLOOR POWER PLAN & ROOF	*
E007	S1 LEVEL & 1ST FLOOR EQUIPMENT PLANS	*
E008	PANELBOARD SCHEDULES	*
E009	POWER PRESS. DIAGRAM	*
E010	ELECTRICAL SCHEDULES & DETAILS	*
E011	LIGHTING COMPLIANCE CERTIFICATE	*
F000	FIRE ALARM PLANS	*

BUILDING LOCATION



KEY PLAN



PROJECT DIRECTORY

CLIENT: MAMAN BEN BORMONTE 187 LAFAYETTE STREET 7TH FLOOR NEW YORK, NY 10013 (T) 212.350.4244 (F) 212.350.4244 (M) WWW.MAMANNYC.COM	ARCHITECT: J3877 DAVID SHOVE-BROWN, AIA, NCARB 3299 K STREET NW, SUITE 300 WASHINGTON DC 20007 (T) 202.350.4244 (F) 202.350.4244 (M) WWW.3877.DESIGN	BUILDING OWNER: CROSLAND SOUTHEAST 121 WEST TRADE STREET, SUITE 2550 CHARLOTTE, NORTH CAROLINA 28202 CONTACT: YATES DUNAWAY/ERIC FISHER (T) 704.661.6300
GENERAL CONTRACTOR: TECH 24 CONSTRUCTION VICTOR BONICOM 6265 EISENHOWER AVENUE ALEXANDRIA, VA 22304 (T) 703.432-5407 (M) WWW.TECH24CONSTRUCTION.COM	MFP CONSULTANT: CALIBER DESIGN, INC AVERY HOWARD, SR 22900 SHAW RD #620 STERLING, VA 20166 (T) 571.291.4912 (M) WWW.CALIBERDESIGNINC.COM	FOOD SERVICE: SAM TELL COMPANIES JERRY KOUEVAS 30 E 31ST STREET, 6TH FLOOR NEW YORK, NY 10014 (M) WWW.SAMTELL.COM

SCOPE OF WORK

MAMAN BAKERY IS TO BE LOCATED AT 701 KING STREET ALEXANDRIA, VA 22314. THE SPACE IS 3,897 SF INTERIOR. THE SPACE SUPPORTS AN OCCUPANT LOAD OF 42 SEATS.

- THIS WORK INCLUDES BUT IS NOT LIMITED TO:
- INTERIOR FIT OUT OF BAKERY, CAFE AND SUPPORT SERVICES
 - BAKERY KITCHEN AND CAFE AREA INCLUDING ALL MECHANICAL, ELECTRICAL, PLUMBING REQUIREMENTS AND EQUIPMENT INSTALL TO BE UPDATED. NEW EQUIPMENT BUT EXTENSIONS OF EXISTING SYSTEMS AND UTILITIES
 - MODIFICATION TO LIGHTING LAYOUTS ON LEVEL 1 AND 2
 - RELOCATION OF RESTROOM ON LEVEL 1, RESTROOMS AT LEVEL 2 TO REMAIN
 - CONSTRUCTION OF MILLWORK COUNTERS, INTERIOR FINISHES, AND INTERIOR SEATING

- NOTE INCLUDED IN SCOPE:
- SIGNAGE
 - SPRINKLERS
 - EXTERIOR

TABLE 705.5 RATING FOR EXTERIOR WALLS

FIRE SEPARATION DISTANCE	CONSTRUCTION TYPE	A OCCUPANCY
X < 5 (ft)	2B	1 (NO CHANGE)
5 < X < 10	2B	1 (NO CHANGE)
10 < X < 30	2B	1 (NO CHANGE)
X > 30	2B	0 (NO CHANGE)

TABLE 601 FIRE RESISTANCE RATING REQUIREMENTS

CONSTRUCTION TYPE 2B (FULLY SPRINKLERED)

BUILDING ELEMENT	REQUIRED*	PROVIDED
PRIMARY STRUCTURAL FRAME (Fg)	0 HR	0 HR
EXTERIOR BEARING WALLS (Fg)	0 HR	0 HR
INTERIOR BEARING WALLS	0 HR	0 HR
EXTERIOR NONBEARING WALLS/PARTITIONS	Per Table 705.5	Per Table 705.5
INTERIOR NONBEARING WALLS/PARTITIONS (Fg)	0 HR	0 HR
FLOOR CONSTRUCTION AND ASSOC. SECONDARY MEMBERS (See Section 202)	0 HR	0 HR
ROOF CONSTRUCTION AND ASSOC. SECONDARY MEMBERS (See Section 202)	0 HR	0 HR

- a. Roof supports: Fire-resistance ratings of primary structural frame and bearing walls are permitted to be reduced by 1 hour where supporting a roof only.
- b. Except in Group F-1, H, M and S-1 occupancies, fire protection of structural members in roof construction shall not be required, including protection of primary structural frame members, roof framing and decking where every part of the roof construction is 20 feet or more above any floor immediately below. Fire-retardant-treated wood members shall be allowed to be used for such unprotected members.
- c. In all occupancies, heavy timber complying with Section 2304.11 shall be allowed for roof construction, including primary structural frame members, where a 1-hour or less fire-resistance rating is required.
- d. Not less than the fire-resistance rating required by other sections of this code.
- e. Not less than the fire-resistance rating based on fire separation distance (see Table 705.5).
- f. Not less than the fire-resistance rating as referenced in Section 704.10.
- g. Heavy timber bearing walls supporting more than two floors or more than a floor and a roof shall have a fire resistance rating of not less than 1 hour.

TABLE 803.11 INTERIOR WALL AND CEILING FINISH REQUIREMENTS BY OCCUPANCY

- Class A = Flame spread Index 0-25; smoke-developed Index 0-450
Class B = Flame spread Index 26-75; smoke-developed Index 0-450
Class C = Flame spread Index 76-200; smoke-developed Index 0-450
- OCCUPANCY GROUP A-2, SPRINKLERED
Interior exit stairways, interior exit ramps and exit passageways (note a, b): Class B
Corridors and enclosure for exit access stairways and exit access ramps: Class B (note d)
Rooms and enclosed spaces (note c): Class C (note e)
- a. Class C interior finish materials shall be permitted for wainscoting or paneling of not more than 1,000 square feet of applied surface area in the grade lobby where applied directly to a noncombustible base or over furring strips applied to a noncombustible base and fireblocked as required by Section 803.13.1.
- b. In other than Group I-3 occupancies in buildings less than three stories above grade plane, Class B interior finish for nonsprinklered buildings and Class C interior finish for sprinklered buildings shall be permitted in interior exit stairways and ramps.
- c. Requirements for rooms and enclosed spaces shall be based upon spaces enclosed by partitions. Where a fire-resistance rating is required for structural elements, the enclosing partitions shall extend from the floor to the ceiling. Partitions that do not comply with this shall be considered enclosing spaces and the rooms or spaces on both sides shall be considered one. In determining the applicable requirements for rooms and enclosed spaces, the specific occupancy thereof shall be the governing factor regardless of the group classification of the building or structure.
- d. Lobby areas in Group A-1, A-2 and A-3 occupancies shall not be less than Class B materials.
- e. Class C interior finish materials shall be permitted in places of assembly with an occupant load of 300 persons or less.

CODE INFORMATION

ADDRESS	701 KING STREET ALEXANDRIA, VA 22314
ZONE/DISTRICT:	PDC (PLANNED DEV COMMERCIAL)
NEIGHBORHOOD #:	HISTORIC OVERLAY - OLD TOWN
USE GROUP	ASSEMBLY A-2
CONSTRUCTION TYPE	2B (FULLY SPRINKLERED)
EXISTING	
NUMBER OF STORIES	2 STORIES + CELLAR
PROJECT STORIES	1 AT GRADE
USE	ASSEMBLY - A-2
PROPOSED	
NUMBER OF STORIES	NO CHANGE
PROJECT STORIES	NO CHANGE
USE	ASSEMBLY - A-2
AREA OF WORK (TOTAL)	3,897 SF
CELLAR	1,441 SF
FIRST FLOOR	1,470 SF
SECOND FLOOR	986 SF
LEVEL OF ALTERATION	2
AUTOMATIC SPRINKLER	YES - NFPA 13

APPLICABLE CODES:

BUILDING:	2021 VIRGINIA CONSTRUCTION CODE (2021 IBC)
EXISTING BUILDING:	2021 VIRGINIA REHABILITATION CODE (2021 IBC)
MECHANICAL:	2021 VIRGINIA MECHANICAL CODE (2021 IMC)
ELECTRICAL:	2020 NATIONAL ELECTRICAL CODE
PLUMBING:	2021 VIRGINIA PLUMBING CODE (2021 IPC)
FUEL GAS:	2021 VIRGINIA FIRE PREVENTION CODE (2021 IFGC)
FIRE PREVENTION:	2021 VIRGINIA FIRE PREVENTION CODE (2021 IFC)
ENERGY:	2021 VIRGINIA ENERGY CONSERVATION CODE (IECC)
ACCESSIBILITY:	2017 ICC/ANSI A117.1 ACCESSIBILITY STANDARDS



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ISSUED FOR PERMIT

DRAWING DATA

PROJECT: **MAMAN - OLD TOWN**
ADDRESS: **701 KING STREET
ALEXANDRIA, VA 22314**

SHEET SUBMISSION INDEX
* ISSUED FOR DD - 05/16/2023
ISSUED FOR PERMIT - 05/02/2025

REV. NO. REVISION DATE

SEAL & SIGNATURE



PROFESSIONAL CERTIFICATION: I HEREBY CERTIFY THAT THESE DOCUMENTS WERE PREPARED OR APPROVED BY ME, AND THAT I AM A DULY LICENSED PROFESSIONAL ARCHITECT UNDER THE LAWS OF THE STATE OF VIRGINIA.

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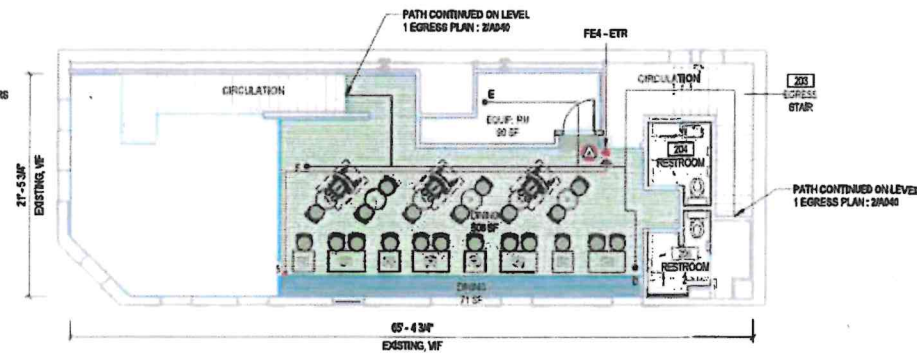
PROJECT NO: 2024.45

SCALE: As indicated

A001

IBC OCCUPANCY LOAD

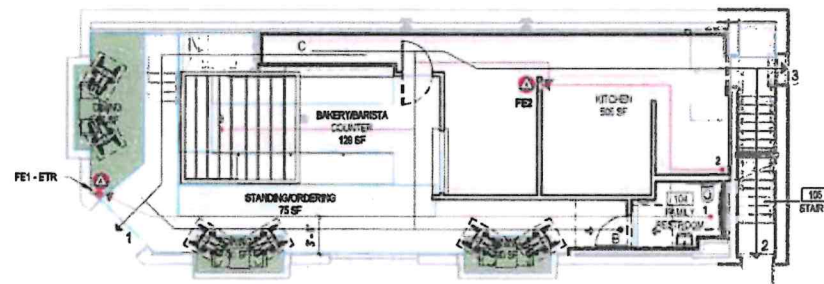
- ASSEMBLY - FIXED SEATING
ASSEMBLY - TWO FIXED SEATS: UNCONCENTRATED TABLES & CHAIRS
MECH. EQUIP. ROOM



3 LEVEL 02 - AREA PLAN
1/8" = 1'-0"

IBC OCCUPANCY LOAD

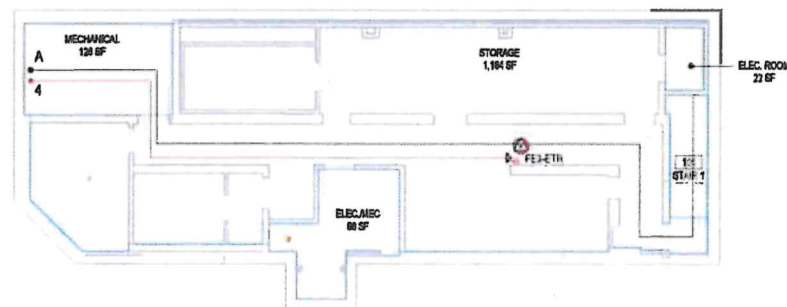
- ASSEMBLY - FIXED SEATING
ASSEMBLY - TWO FIXED SEATS: STANDING
ASSEMBLY - TWO FIXED SEATS: UNCONCENTRATED TABLES & CHAIRS
KITCHENS - COMMERCIAL



2 LEVEL 01 - AREA PLAN
1/8" = 1'-0"

IBC OCCUPANCY LOAD

- MECH. EQUIP. ROOM
STORAGE (OTHER THAN MERCANTILE)



1 LEVEL S1 - AREA PLAN
1/8" = 1'-0"

EGRESS PATH OF TRAVEL	
TRAVEL PATH	TRAVEL DISTANCE
A TO 3	59' - 1' 10/16"
B TO 1	67' - 1' 10/16"
B TO 3	75' - 1' 10/16"
C TO 3	48' - 3' 4/16"
D TO 1	62' - 3' 22/128"
E TO 2	57' - 3' 18/128"
F TO 1	65' - 3' 45/64"
F TO 2	68' - 7' 13/256"

FIRE EXTINGUISHER TRAVEL DISTANCE	
Travel Path	Travel Distance
FE1-01	55' - 7"
FE2-02	25' - 4"
FE3-03	46' - 2"
FE3-04	53' - 8"
FE4-05	41' - 10"

Maximum Seating Capacity

74

Maximum Allowable Capacity

119

Restaurant/Cafe
Tables and Chairs
Location: Tenant Space, Interior
Maman, 2025 15th St N, Arlington, VA 22201

VCC OCCUPANCY LOAD SCHEDULE

NAME	OCCUPANT USE GROUP (SIC TABLE 180.1.1)	AREA	OCC. LOAD FACTOR	SQFT TYPE	FIXED OCC. LOAD	CALC. OCC. LOAD	OCCUPANT LOAD
LEVEL 01 - AREA PLAN							
ELEC. ROOM	MECH. EQUIP. ROOM	22 SF	300	GROSS		1	1
MECHANICAL	MECH. EQUIP. ROOM	128 SF	300	GROSS		1	1
ELEC. MEC.	MECH. EQUIP. ROOM	68 SF	300	GROSS		1	1
STORAGE	STORAGE (OTHER THAN MERCANTILE)	1,164 SF	600	GROSS		3	3
LEVEL 01							
STANDING/ORDERING	ASSEMBLY - TWO FIXED SEATS: STANDING	75 SF	5	NET		16	16
DINING	ASSEMBLY - TWO FIXED SEATS: UNCONCENTRATED TABLES & CHAIRS	67 SF	15	NET	2	5	6
DINING	ASSEMBLY - TWO FIXED SEATS: UNCONCENTRATED TABLES & CHAIRS	30 SF	15	NET	2	3	3
DINING	ASSEMBLY - TWO FIXED SEATS: UNCONCENTRATED TABLES & CHAIRS	30 SF	15	NET	2	2	2
KITCHEN	KITCHENS - COMMERCIAL	505 SF	200	GROSS		3	3
BAKERY/BAKISTA COUNTER	KITCHENS - COMMERCIAL	128 SF	200	GROSS		1	1
LEVEL 02 - AREA PLAN							
DINING	ASSEMBLY - FIXED SEATING	71 SF		FIXED	12	0	12
DINING	ASSEMBLY - TWO FIXED SEATS: UNCONCENTRATED TABLES & CHAIRS	508 SF	15	NET	24	34	34
EQUIP. RM	MECH. EQUIP. ROOM	80 SF	300	GROSS		1	1
TOTAL: 84							

MINIMUM NUMBER OF REQUIRED PLUMBING FIXTURES (VCC TABLE 2002.1)

2002.1.1 - FRACTIONAL NUMBERS RESULTING FROM APPLYING THE FIXTURE RATIOS OF TABLE 2002.1 SHALL BE ROUNDED UP TO THE NEXT WHOLE NUMBER. FOR CALCULATIONS INVOLVING MULTIPLES OCCUPANCIES, SUCH FRACTIONAL NUMBERS FOR EACH OCCUPANCY SHALL FIRST BE SUMMED AND THEN ROUNDED UP TO THE NEXT WHOLE NUMBER.

MINIMUM NUMBER OF REQUIRED PLUMBING FIXTURES

OCCUPANCY TYPE	TOTAL OCCUPANCY	WATER CLOSETS		LAVATORIES	DRINKING FOUNTAINS	OTHER
		MALE	FEMALE			
A-2 RESTAURANT	77 OCCUPANTS	1 PER 75 = .51	1 PER 75 = .51	1 PER 200 = .305	1 PER 600 = 0.15	1 SERVICE SINK
S STORAGE AREAS	7 OCCUPANTS	1 PER 100 = .01		1 PER 100 = .007	1 PER 1000 = .007	1 SERVICE SINK
		TOTAL: 1.00		TOTAL: .405		
TOTAL REQUIRED		2 W.C.'S		1 LAV	0 DRINKING FOUNTAIN*	1 SERVICE SINK
TOTAL PROVIDED	70 OCCUPANTS	3 W.C.'S		3 LAV'S	0 DRINKING FOUNTAIN*	1 SERVICE SINK

*VIRGINIA PLUMBING CODE 410.4 DRINKING FOUNTAIN SUBSTITUTION: WHERE RESTAURANTS PROVIDE DRINKING WATER IN A CONTAINER FREE OF CHARGE, DRINKING FOUNTAINS SHALL NOT BE REQUIRED.

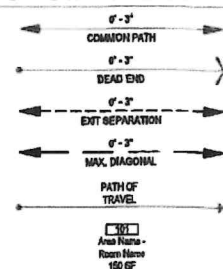
MINIMUM NUMBER OF REQUIRED WHEELCHAIR SPACES (ADA 226.11)

226.1.1 GENERAL: WHERE DINING SURFACES ARE PROVIDED FOR THE CONSUMPTION OF FOOD OR DRINK, AT LEAST 5 PERCENT OF THE SEATING SPACES AND STANDING SPACES AT THE DINING SURFACES SHALL COMPLY WITH 202. IN ADDITION, WHERE WORK SURFACES ARE PROVIDED FOR USE BY OTHER THAN EMPLOYEES, AT LEAST 5 PERCENT SHALL COMPLY WITH 202.

TOTAL RESTAURANT SEATS:

42 MAIN DINING X 0% = 2.1
3 WHEELCHAIR SPACES

EGRESS AND OCCUPANCY LEGEND

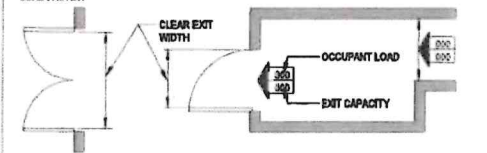


- 1 HOUR RATED SEPARATION
2 HOUR RATED SEPARATION
3 HOUR RATED SEPARATION

LEVEL EXIT LOAD / CAPACITY

LEVEL EXIT LOAD / CAPACITY @ CORRIDOR

EXIT CAPACITY =
(DOOR WIDTH - REDUCTION TO ACHIEVE CLEAR OPENING) X
LOAD FACTOR



LEVEL EXIT LOAD / CAPACITY @ CORRIDOR

EXIT CAPACITY =
CLEAR OPENING X LOAD FACTOR

STAIR EXIT LOAD / CAPACITY

MEASUREMENT OF MEANS OF EGRESS: THE WIDTH OF MEANS OF EGRESS SHALL BE MEASURED IN THE CLEAR AT THE NARROWEST POINT OF THE EGRESS COMPONENT UNDER CONSIDERATION. PROJECTIONS WITHIN THE MEANS OF EGRESS OF NOT MORE THAN 1 1/2" IN STAIR (IF OTHERWISE) ON EACH SIDE SHALL BE PERMITTED AT A HEIGHT OF 18" AND BELOW.



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DRAWING DATA

PROJECT: MAMAN - OLD TOWN
ADDRESS: 701 KING STREET
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SHEET SUBMISSION INDEX

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ISSUED FOR PERMIT - 06/02/2025

REV NO.

REVISION

DATE

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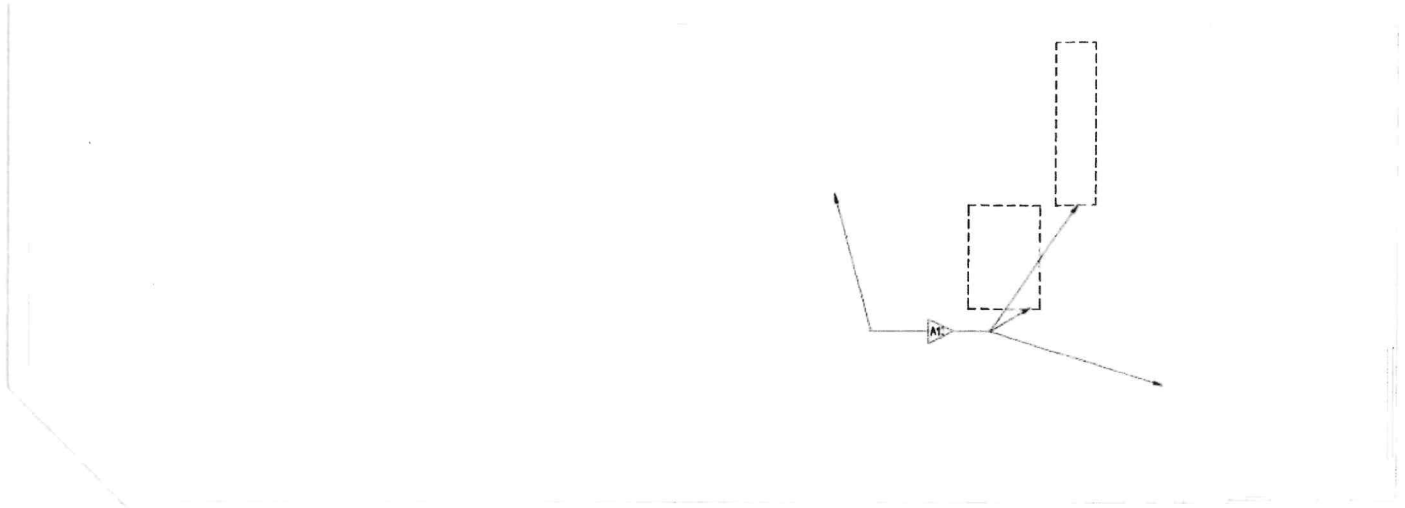
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SHEET TITLE: EGRESS AND OCCUPANCY

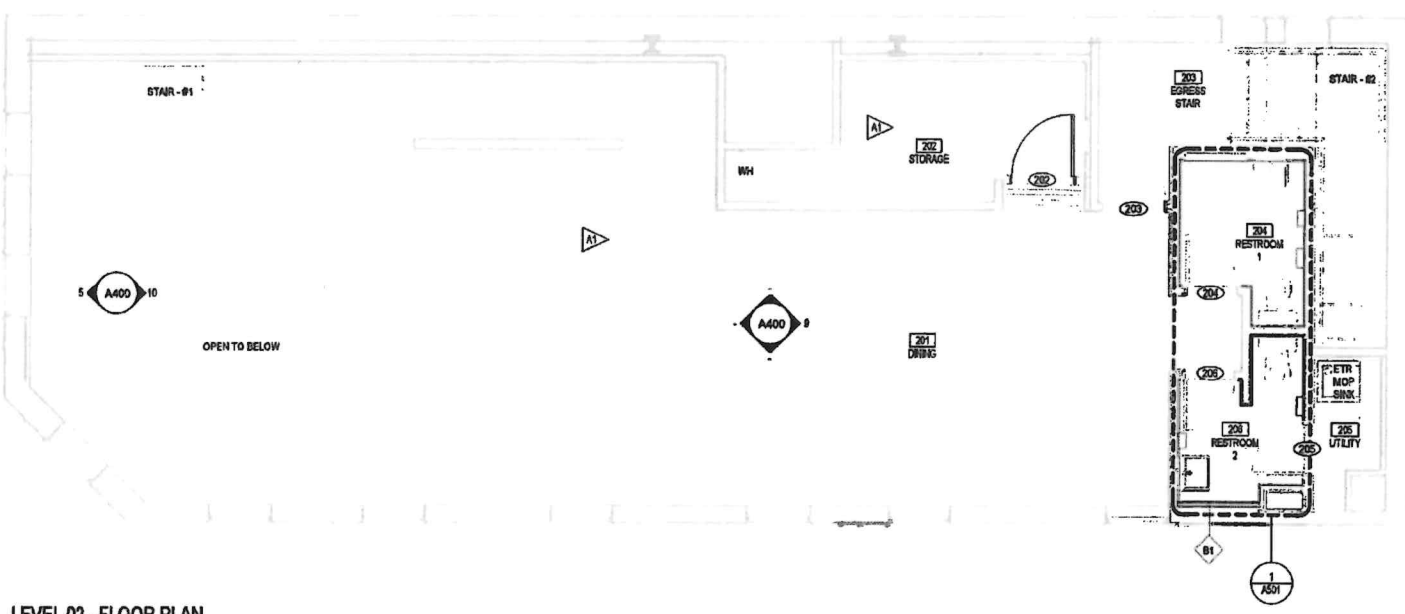
PROJECT NO: 2024.45

SCALE: As Indicated

A040



2 ROOF - FLOOR PLAN
1/4" = 1'-0"



1 LEVEL 02 - FLOOR PLAN
1/4" = 1'-0"

GENERAL NOTES

- AREAS SHOWN AS GRAY/EC ARE OUTSIDE SCOPE OF WORK.
- NOT USED
- ARCH ELEMENTS SHOWN IN GRAY ARE ETR. DASHED LINES REPRESENT ITEMS TO BE DEMOLISHED.
- DEM. CONTINUED THROUGHOUT THE DRAWING SET AS REQ. FOR CONSTRUCTION WHERE EX. FINISHES AND ITEMS ARE TO BE REMOVED.
- PRESERVE AND PROTECT ALL ELEMENTS NOTED AS ETR.
- ALL ELEC. AND ALL LOW VOLTAGE CABLING AND ELEC. WIRING RUNNING THROUGH OPEN CEILING OR VISIBLE IN ANY WAY TO GUEST TO BE CONCEALED IN RIGID CONDUIT AND PAINTED PER ARCH. R/MATCH ADJACENT SURFACES. ALL CONDUITS TO BE INSTALLED NEATLY AND ORTHOGONALLY WITHIN THE SPACE.
- REFER TO KITCHEN AND ELECTRICAL DRAWINGS FOR ADDITIONAL POWER REQUIREMENTS.
- FURNISH AND INSTALL DECORA OR EQUAL. RECEPTACLES AND COVER PLATES TO MATCH ADJACENT SURFACES THROUGHOUT ALL F.O.H. AREAS. GC TO PROVIDE SUBMITTAL FOR APPROVAL.
- GC TO VERIFY POWER AND DATA REQ.'S WITH OWNER PROV. EQUIP. AND ALL VENDOR GC TO VERIFY LOCATION OF EACH DEVICE/OBJECT PRIOR TO FINAL INSTALL / CONSTRUCTION.
- SEE TYP. CEILING DETAIL SHEET A700.
- REFER TO ELEC. ENGINEERING SHEETS FOR LIGHTING FIXTURE SCHEDULE & WIRING INFORMATION.
- ALL FIXTURE INST. TO BE COORD. WITH ENGINEERING SYSTEMS. GC IS RESPONSIBLE FOR ALL ABOVE CEILING HANGAR BARS, TRANSFORMERS, UNIT HEATERS, AND OTHER NECESSARY ACCESSORIES REQUIRED FOR A COMPLETE INSTALLATION.
- ALL FIXTURE INSTALLATIONS TO BE COORDINATED WITH ENGINEERING AND SPRINKLER SYSTEMS.
- CENTER RECESSED DOWNLIGHTS IN BOFFITS AND ROOMS, UNO.
- DTM PART ALL DIFFUSERS, GRILLS & VENT TO MATCH ADJACENT FINISHES, UNO.
- PROVIDE BACKUP EMERGENCY LIGHTING AS INDICATED IN ELECTRICAL DRAWINGS.
- ALL EXT. BOND AT F.O.H. EXIT DOORS TO HAVE WHITE GUT FILM APPLIED TO THE EXTERIOR FACE.
- PRIOR TO ORDERING OR INSTALLING, EXIT SIGNAGE LOCATIONS AND QUANTITIES SHALL BE APPROVED BY LOCAL FIRE MARSHALL AND VERIFIED WITH OWNER'S REP.
- REFER TO FINISH SCHEDULE FOR MATERIAL SPEC.'S. INSTALL PER MANNF. RECOMMENDATIONS.
- REFER TO ELEVATIONS FOR ADDITIONAL WALL FINISHES AS TAGGED & SCHEDULED.
- ALL F.O.H. WALLS TO HAVE A LEVEL 4 FINISH PRIOR TO WALL FINISH APPLICATION.
- REFER TO ENLARGED BATHROOM PLANS FOR BATHROOM DETAILS.
- REFER TO PLUMBING FIXTURE & ACCESSORY SCHEDULE AND INSTALL PER MANUFACTURER INSTALLATION INSTRUCTIONS.
- SURFACES TO BE PAINTED MUST BE CLEAN, DRY, AND FREE OF DIRT, DUST, GREASE, OIL, SOAP, WAX, SCALING PAINT, WATER SOLUBLE MATERIALS, AND MILDEW. REMOVE ANY PEELING OR SCALING PAINT AND SAND THESE AREAS TO FEATHER EDGES SMOOTH WITH ADJACENT SURFACES. GLOSSY AREAS SHOULD BE DULLED.
- ALL DUCTS SHOWN FOR REFERENCE ONLY; REFER TO MECHANICAL DWG.'S FOR MORE INFORMATION.

KEY NOTES - ARCHITECTURAL

- GC TO VIF ALL EX. CONDITIONS INCLUDING BUT NOT LIMITED TO CEILING HTS, COLUMN LOCATIONS, ETC.
- FURNISH AND INSTALL WATERPROOFING OR WATERPROOF FLOORING UNDER ENTIRE EXTENTS OF KITCHEN AND RESTROOMS.
- GPR/CONCRETE FOR EQUIP. OR FIXTURES. SEE MEP DRAWINGS FOR LOCATION. ALL GPR/CONCRETE LOCATIONS TO BE SUBMITTED FOR LL STRUCTURAL ENGINEER REVIEW PRIOR TO WORK.
- PATCH AND REPAIR CONCRETE SLAB AS REQ. PRIOR TO APPLICATION OF FLOOR FINISH.
- LINE OF TRELLIS ABOVE, TO BE PROVIDED AND INSTALLED BY OWNER.
- TRACK INSTALLED TIGHT TO CEILING, GC TO REVEAL MOUNTING HEIGHT PRIOR TO INSTALL W/ OWNER/DESIGNER TYP. ALL LOCATIONS.
- 2X2 STEEL SUPPORTS FOR COUNTER TOP BOLTED TO UNDERSIDE OF COUNTER, TYP. SEE ELEVATIONS AND SECTIONS. VERIFY POST LOCATIONS WITH MEC. EQUIPMENT SPECS AND LOCATIONS, POSTS NOT TO INTERFERE WITH EQUIP. FUNCTION OR LOCATION, TYP. VIF ALL.
- CONTINUE TRACK TO END OF COUNTER BELOW, TYP. COORD. W/ OWNER ON NUMBER AND SPACING OF PENDANTS, CENTER TRACK ON COUNTER.
- PRESERVE AND PROTECT EX. LIGHTING TO REMAIN.
- CENTER TRACK ON COUNTER TOP BELOW, TYP.
- RETAIN POWER AND REPLACE FIXTURE IN EXISTING LOCATION, ORO, TYP.
- ETR ROOF EQUIP TO REMAIN, REFER TO MEP FOR NEW MECHANICAL AND DUCTWORK PENETRATIONS.
- GC TO CONFIRM EXISTING WALL STRUCTURE FOR PLUMBING.
- NOT USED

KEY NOTES - ENGINEERING

- GC TO VERIFY MEP LOCATIONS IN FIELD PRIOR TO INSTALL TO AVOID CONFLICTS WITH OTHER TRADES.
- DUCTWORK TO BE TIGHT TO UNDERSIDE OF SLAB/STRUCTURE THROUGHOUT WHERE POSSIBLE.
- FURNISH & INSTALL PLUMBING FIXTURES & ACCESSORIES PER SCHEDULE.
- PROVIDE PWR AND LOW VOLTAGE AS REQ. FOR RECEIPT PRINTERS AND ORDERING SCREENS. COORD. W/ OWNER PROVIDED EQUIP.
- ELEC. PANEL IN THIS LOCATION, MAINTAIN REQ. CLEARANCE. COORD. W/ MEP DWGS.
- PROVIDE DECORA OR EQUAL COVER PLATES TO MATCH ADJACENT FINISH UNO. CONFIRM WITH OWNER PRIOR TO INSTALL.
- COORD. ALL LIGHTING MOUNTING HEIGHTS WITH OWNER PRIOR TO INSTALLATION.
- COORDINATE W/ OWNER SECURITY CAMERA INSTALLATION. SEE MEP DRAWINGS FOR CONNECTIONS.
- COORD. W/ OWNER AV SPEAKER INSTALL. SEE MEP DRAWINGS FOR CONNECTIONS.
- FURNISH AND INSTALL LUTRON PICO 4-BUTTON WIRELESS SCENE CONTROL SWITCHES AND WHITE COVER PLATES WHERE ASK. SEE MEP DRAWINGS FOR MORE INFO. VERIFY W/ OWNER.
- MEP BACKGROUNDS SHOWN IN ARCH. DRAWINGS FOR REFERENCE ONLY; SEE MEP/EC FOR INFORMATION.
- KITCHEN HOOD, SEE MEC & MEP DRAWINGS FOR MORE INFORMATION.
- GC TO COORDINATE POWER REQUIREMENTS W/ OWNER PROVIDED EQUIP. AND ALL VENDOR.
- SEE MEC DRAWINGS FOR EQUIP. ROOM/IN INFORMATION.
- CONFIRM POWER & DATA LOCATIONS W/MEC PRIOR TO INSTALL. CONFIRM MOUNTING HTS.
- EX. POWER AND DATA TO REMAIN, CONFIRM W/ CLIENT ON RELOCATION OF ANY ETR DEVICES.
- NOT USED.
- REPLACE BOUNCES IN SAME LOCATIONS.
- NOT USED.
- ALL ELEC. IS ETR UNO ON MEC OR MEP DRAWINGS.
- ADD PRINTER AND INTERNET.

KEY NOTES - INTERIOR DESIGN

- FINISH WALLS AS SPECIFIED IN PLAN AND ELEVATION. ENSURE LEVEL OF FINISH IS APPROPRIATE FOR SPECIFIED FINISH.
- FURNISH AND INSTALL MILLWORK PER PLANS, ELEVATION AND DETAILS.
- INSTALL FLOOR FINISHES, BASE AND ASSOCIATED UNDERLAYMENT AS SPECIFIED. INSTALL THRESHOLDS AND TRANSITION STRIPS AS SPECIFIED.
- GRIND EX. CONCRETE TO REMOVE ANY TOPICAL STAINS AND IMPERFECTIONS. INSTALL FLOORING FINISH AS SPECIFIED. OWNER APPROVING OF LOCK UP REQ. PRIOR TO FULL INSTALL.
- INSTALL MOCRETT FLEX GROMMET MFGT: POLISHED CHROME. COORDINATE W/ MILLWORK & POWER FOR LOCATIONS. VERIFY LOCATIONS ON SITE W/ OWNER PRIOR TO MODIFYING COUNTER OR INSTALL.
- FURNISH AND INSTALL ACT CEILING AS SPECIFIED. PROVIDE ANY REQ. UNISTRUT.
- INSTALL FURNITURE PIECE BY OWNER, COORD. W/ OWNER ON INSTALL INSTRUCTIONS AND LOCATION.
- ALL FURNITURE PROVIDED BY OWNER.
- NOT USED.
- GC TO PROVIDE WALL BASE AROUND ALL COLUMNS, TYP.
- PAINT ALL EXPOSED CEILING SURFACES, DUCTWORK, CONDUIT LOCATED IN THE CEILING SPACE TO MATCH CEILING PAINT FINISH.
- ACT START POINT.
- NOT USED.
- NOT USED.
- ALL FINISHES ETR UNO. CONFIRM FINAL SCORE W/ CLIENT PRIOR TO PRICING FINALIZATION.
- PAINT EX. WAINSCOTTING, REFER TO ELEVATIONS, TYP. WHERE WAINSCOTTING OCCURS.
- REMOVE EX. BENCH FINISH, SAND AND PREP FOR STAIN AND SEALANT AS SCHEDULED, PROVIDED BY OWNER.
- PROVIDE FLUSH FINISHES BETWEEN EX. AND NEW.

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SHEET SUBMISSION INDEX

ISSUED FOR DO - 05/10/2025

ISSUED FOR PERMIT - 06/02/2025

REV NO.

REVISION

DATE

SEAL & SIGNATURE

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No. 11043
ARCHITECT

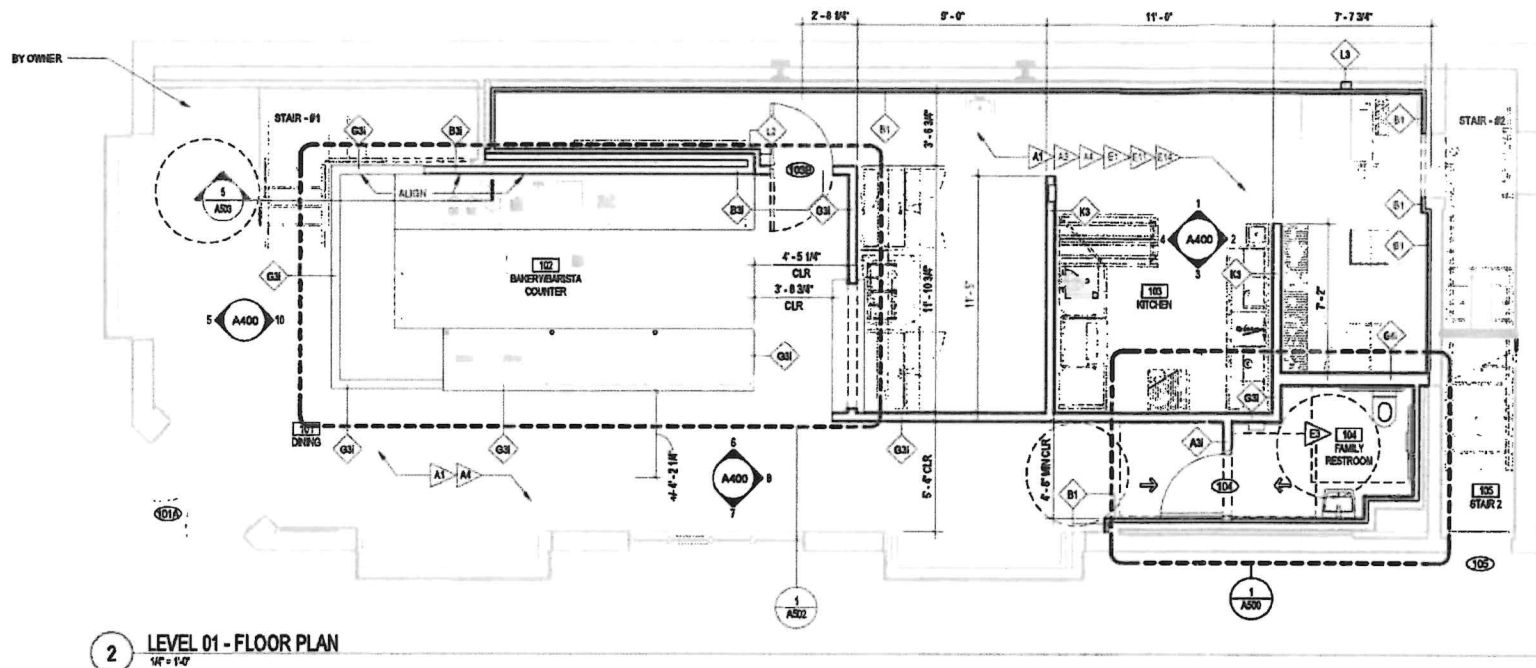
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SHEET TITLE: LEVEL 2 & ROOF - FLOOR PLAN

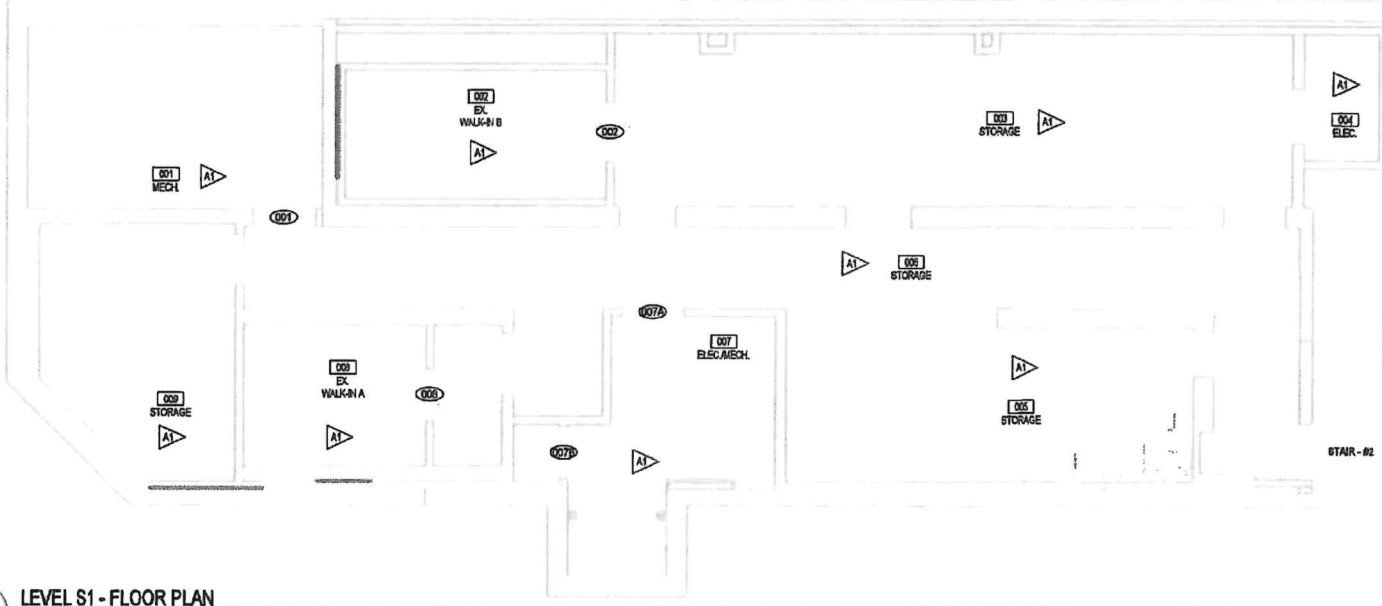
PROJECT NO: 2024.45

SCALE: As Indicated

A102



2 LEVEL 01 - FLOOR PLAN
1/4" = 1'-0"



1 LEVEL S1 - FLOOR PLAN
1/4" = 1'-0"

GENERAL NOTES

- AREAS SHOWN AS GRAYING ARE OUTSIDE SCOPE OF WORK.
- NOT USED
- ARCH ELEMENTS SHOWN IN GRAY ARE ETR. DASHED LINES REPRESENT ITEMS TO BE DEMOLISHED.
- DEMO. CONTINUES THROUGHOUT THE DRAWING SET AS REQ. FOR CONSTRUCTION WHERE EX. FINISHES AND ITEMS ARE TO BE REMOVED.
- PRESERVE AND PROTECT ALL ELEMENTS NOTED AS ETR.
- ALL ELEC. AND AN LOW VOLTAGE CABLING AND ELEC. WIRING RUNNING THROUGH OPEN CEILING OR VISIBLE IN ANY WAY TO GUEST TO BE CONCEALED IN RIGID CONDUIT AND PRINTED PER ARCH. ROOM/ATCH ADJACENT SURFACES. ALL CONDUITS TO BE INSTALLED NEATLY AND ORTHOGONALLY WITHIN THE SPACE.
- REFER TO KITCHEN AND ELECTRICAL DRAWINGS FOR ADDITIONAL POWER REQUIREMENTS
- FURNISH AND INSTALL DECORA OR EQUAL, RECEPTACLES AND COVER PLATES TO MATCH ADJACENT SURFACES THROUGHOUT ALL F.O.I. AREAS. GC TO PROVIDE SUBMITTAL FOR APPROVAL.
- GC TO VERIFY POWER AND DATA REQ.'S WITH OWNER PROV. EQUIP. AND AN VENDOR GC TO VERIFY LOCATION OF EACH DEVICE/OBJECT PRIOR TO FINAL INSTALL / CONSTRUCTION.
- SEE TYP. CEILING DETAIL SHEET A301.
- REFER TO ELEC. ENGINEERING SHEETS FOR LIGHTING FIXTURE SCHEDULE & WIRING INFORMATION.
- ALL PICTURE HNT. TO BE COORD. WITH ENGINEERING SYSTEMS. GC IS RESPONSIBLE FOR ALL ABOVE CEILING HANGAR BARS, TRANSFORMERS, UNIT HEATERS, AND OTHER NECESSARY ACCESSORIES REQUIRED FOR A COMPLETE INSTALLATION.
- ALL PICTURE INSTALLATIONS TO BE COORDINATED WITH ENGINEERING AND SPRINKLER SYSTEMS.
- CENTER RECESSED DOWNLIGHTS IN SOFFITS AND ROOMS, UNO
- DTM. PAINT ALL DIFFUSERS, GRILLS & VENT TO MATCH ADJACENT FINISHES, UNO.
- PROVIDE BACKUP EMERGENCY LIGHTING AS INDICATED IN ELECTRICAL DRAWINGS.
- ALL EXIST. BENCH AT F.O. EXIST. DOORS TO HAVE WHITE OUF FILM APPLIED TO THE EXTERIOR FACE.
- PRIOR TO ORDERING OR INSTALLING, EXIST. STORAGE LOCATIONS AND QUANTITIES SHALL BE APPROVED BY LOCAL FIRE MARSHALL AND VERIFIED WITH OWNERS' REP. REFER TO FINISH SCHEDULE FOR MATERIAL SPEC'S. INSTALL PER MANUF.
- RECOMMENDATION:
- REFER TO ELEVATIONS FOR ADDITIONAL WALL FINISHES AS TAGGED & SCHEDULED.
- ALL F.O. WALLS TO HAVE A LEVEL 4 FINISH PRIOR TO WALL FINISH APPLICATION.
- REFER TO ENLARGED BATHROOM PLANS FOR BATHROOM DETAILS.
- REFER TO PLUMBING FIXTURE & ACCESSORY SCHEDULE AND INSTALL PER MANUFACTURER INSTALLATION INSTRUCTIONS.
- SURFACES TO BE PAINTED MUST BE CLEAN, DRY, AND FREE OF DIRT, DUST, GREASE, OIL, SOAP, WAX, SEALING PAINT, WATER SOLUBLE MATERIALS, AND MILDEW. REMOVE ANY PEELING OR SCALING PAINT AND SAND THESE AREAS TO FEATHER EDGES SMOOTH WITH ADJACENT SURFACES. GLOSSY AREAS SHOULD BE DULLED.
- ALL DUCTS SHOWN FOR REFERENCE ONLY; REFER TO MECHANICAL DWG.'S FOR MORE INFORMATION.

KEY NOTES - ARCHITECTURAL

- GC TO WF ALL EX. CONDITIONS INCLUDING BUT NOT LIMITED TO CEILING HTS, COLUMN LOCATIONS, ETC.
- FURNISH AND INSTALL WATERPROOFING OR WATERPROOF FLOORING UNDER ENTIRE EXTENTS OF KITCHEN AND RESTROOMS.
- APPROVE NEEDED FOR EQUIP. OR FIXTURES. SEE MEP DRAWINGS FOR LOCATION. ALL GPOCURE LOCATIONS TO BE SUBMITTED FOR LL STRUCTURAL ENGINEER REVIEW PRIOR TO WORK.
- PATCH AND REPAIR CONCRETE SLAB AS REQ'D PRIOR TO APPLICATION OF FLOOR FINISH.
- LINE OF TIEBLS ABOVE, TO BE PROVIDED AND INSTALLED BY OWNER.
- TRACKS INSTALLED TO CEILING, GC TO REVIEW MOUNTING HEIGHT PRIOR TO INSTALL. W/ OWNER/DESIGNER TYP. ALL LOCATIONS.
- 2X2 STEEL SUPPORTS FOR COUNTER TOP BOLTED TO UNDERSIDE OF COUNTER, TYP., SEE ELEVATIONS AND SECTIONS. VERIFY POST LOCATIONS WITH KEC EQUIPMENT SPEC'S AND LOCATIONS, POSTS NOT TO INTERFERE WITH EQUIP. FUNCTION OR LOCATION, TYP. WF ALL SPACING OF POSTS. CENTER TRACK ON COUNTER.
- CONTINUE TRACK TO END OF COUNTER. 6X10W, TYP. COORD. W/ OWNER ON NUMBER AND SPACING OF POSTS. CENTER TRACK ON COUNTER.
- PRESERVE AND PROTECT EX. LIGHTING TO REMAIN.
- CENTER TRACK ON COUNTER TOP BELOW TYP.
- RETAIN POWER AND REPLACE FIXTURE IN EXISTING LOCATION, OFCL. TYP.
- ETR. ROOF EQUIP. TO REMAIN, REFER TO MEP FOR NEW MECHANICAL AND DUCTWORK PENETRATIONS.
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- MEP BACKGROUNDS SHOWN IN ARCH. DRAWINGS FOR REFERENCE ONLY. SEE MEP/DWG FOR INFORMATION.
- KITCHEN HOOD, SEE KEC & MEP DRAWINGS FOR MORE INFORMATION.
- GC TO COORDINATE POWER REQUIREMENTS W/ OWNER PROVIDED EQUIP. AND AN VENDOR.
- SEE KEC DRAWINGS FOR EQUIP. ROOM/ATCH INFORMATION.
- CONFIRM POWER & DATA LOCATIONS W/ OWNER PRIOR TO INSTALL. CONFIRM MOUNTING HTS.
- EX. POWER AND DATA TO REMAIN, CONFIRM W/ OWNER ON RELOCATION OF ANY ETR DEVICES.
- NOT USED
- REPLACE SCENES IN SAME LOCATIONS.
- NOT USED
- ALL ELEC. IS ETR. UNO ON KEC OR MEP DRAWINGS.
- ADD PRINTER AND INTERNET.

FOR INFORMATION ONLY, SEE ELECTRICAL FOR FURTHER INFO.

KEY NOTES - INTERIOR DESIGN

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- INSTALL MCKNETT FLEX GROMMET MFG10; POLISHED G-FRAME. COORDINATE W/ MILLWORK & POWER FOR LOCATIONS. VERIFY LOCATIONS ON SITE W/ OWNER PRIOR TO MODIFYING COUNTER OR INSTALL.
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- ACT STAIR POINT
- NOT USED
- NOT USED
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- REMOVE EX. BENCH FINISH, SAND AND PREP FOR STAIN AND SEALANT AS SCHEDULED, PROVIDED BY OWNER.
- PROVIDE FLUSH FINISHES BETWEEN EX. AND NEW.

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SHEET TITLE: **LEVEL S1 & LEVEL 1 - FLOOR PLAN**

PROJECT NO. **2024.45**

SCALE: **As Indicated**

A101