

**AGENDA ITEM EXECUTIVE SUMMARY**

Agenda Item number: 5e

Title:

Recommendation to approve a Proposal for a B1 Liquor License Application for Southern Café Located at 1590 E Main St, St. Charles.

Presenter:

Police Chief James Keegan

Meeting: Government Operations Committee

Date: February 18, 2020

Proposed Cost: \$

Budgeted Amount: \$

Not Budgeted: ☐**Executive Summary** *(if not budgeted please explain):*

This is a new liquor license request for the former Gino's East location.

Southern Café was founded in 2008 and has locations in Crest Hill and Roselle.

*Pursuant to this item being presented at the Government Operations Committee Meeting on February 18, 2020 to seek approval; it will be brought before the Liquor Control Commission at a meeting scheduled for 3:00 pm, the same day, to process and move it forward to this Committee. This item will then continue on to the City Council Meeting scheduled on March 2, 2020 for final approval.*

**Attachments** *(please list):* Summary, Floor Plan, Liquor License Application**Recommendation/Suggested Action** *(briefly explain):*

Recommendation to approve a proposal for a B1 Liquor License application for Southern Café located at 1590 E. Main St., St. Charles.

## Police Department



# Memo

Date: 2/11/2020

To: The Honorable Ray Rogina, Mayor-Liquor Commissioner

From: James Keegan, Chief of Police

Re: Background Investigation-Southern Café/Class-B; 1590 E. Main Street

The purpose of this memorandum is to document and forward to your attention the results of the background investigation conducted by members of the St. Charles Police Department concerning the above mentioned establishment.

As is customary procedure, a detective was assigned this investigation and reviewed both the site location/floor plans and the corresponding application material. In addition, this application was also reviewed by our Fire Department, Finance Department and Community/Economic Development Department. Each department reviewed the information submitted subject to their purview and area of responsibility; no issues were noted.

It should be noted that this is a buildout/remodel of the former Gino's East/Tin Cup Pass Shopping Center and Southern Café/Stone Creek Shopping Center will have to pass all permitting and building code matters before occupancy can be established and therefore, a liquor license in contingent upon those sign-offs.

This is a Class B request. The hours of operation are from 6:30 a.m. to 3:00 p.m.; 7-days a week. The petitioner also operates Southern Café's in Crest Hill and Roselle.

Overall, the police department found nothing of a derogatory nature that would preclude either the site location or the applicants from moving forward with both liquors sales and on-site consumption, subject to City Council approval.

Thank you in advance for your consideration in this matter.



# Memo

Date: 02/03/20  
To: Commander E. Majewski #317  
From: Detective J. Dony #376  
Re: Liquor License Background, Southern Café.

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The purpose of this memo is to outline steps taken during the background investigation for a liquor license application. This investigation was done based on the application submitted for Class B-1 for the business, Southern Cafe. This business is to be located at 1590 E. Main Street.

**Applicant:**

Fotos, George

Kouvelis, Sophia



**Application:**

The application was received on or around 11/04/19. The application appears to be complete including a signed lease, Certificate of Insurance, a floor plan, and business plan.

Fotos and Kouvelis hold a valid BASSET Certification which is included in the application.

**Records Checks:**

Fotos and Kouvelis were all fingerprinted. Responses from both the FBI and Illinois Bureau of Identification show nothing that would cause the license to be denied.

A check of St. Charles and Kane County records showed no contacts that would preclude them from obtaining a liquor license from the city.

Fotos is from and currently resides in Downers Grove, IL. Records from Downers Grove Police Department showed no contacts that would preclude him from obtaining a liquor license from the city.



Kouvelis is from and currently resides in Wayne, IL. Records from the Wayne Police Department showed no contacts that would preclude her from obtaining a liquor license from the city.

A check of the Illinois Liquor Control Commission showed (2) active license for Southern Café. Their other locations included Roselle, IL and Crest Hill, IL. I contacted Roselle Police Department and Village Hall, neither showed negative contacts that would preclude Southern Café from obtaining a liquor license from the city. I contacted Crest Hill Police Department and Village Hall, neither showed negative contacts that would preclude Southern Café from obtaining a liquor license from the city. Southern Café had no records of license revocation at neither of their locations. Roselle City Clerk stated that Southern Café is on their top ten recommendations list and has been a blessing to the town since they opened last year.

A check of TLO and I-Clear (law enforcement databases) showed the information concerning identity of Fotos and Kouvelis to be accurate and no areas of concern were noted.

A check of the Illinois Secretary of State showed Southern Café to be in good standing.

#### **INTERVIEW WITH APPLICANT:**

On 02/10/20 at approximately 9:00 am, I met with George Fotos and Sophia Kouvelis at the future site location of Southern Café. Their identification was verified by their Illinois Driver's Licenses which all contained their current home addresses listed in the application. Fotos and Kouvelis are both US Citizens.

I asked them why they decided to open a business in St. Charles. Fotos stated that he has worked in the restaurant business his entire life and enjoys providing a quality product to his customers. Fotos explained that he knows St. Charles to be a family-oriented community and wants his restaurant to provide them with a place to gather and create memories. Fotos said his restaurant has a specific menu focused on breakfast and lunch. When I asked Fotos what drinks he intends to sell if approved for a liquor license, he stated his menu offers bloody marys and mimosas.

The future site of Southern Café was currently under construction and a construction crew was installing brand new hard wood flooring. Fotos took me around the site and showed me how they were re-modeling the entire restaurant. Fotos was very excited and showed a lot of passion about his restaurant. At this time, they have no alcohol inventory at this location. If approved for a liquor license, they will start offering beverages on their anticipated opening in April. Fotos said they recently opened a Southern Café location in Roselle, IL. Since opening, the business has been doing great and families are loving the product they are supplying.

Kouvelis stated that she lives five minutes away in Wayne. Kouvelis will be involved in the direct management of the restaurant. She currently manages their other restaurant locations and looks forward to expanding into the St. Charles location. Kouvelis said that



St. Charles is great community and that Southern Café will provide a quality product with excellent customer service.

**SITE VISIT:**

On 02/10/20, I visited the location during my interview with the applicants. I found the business lay out to be very similar to the floor plan provided with the application.

This concludes this background investigation.

JD376

# LIQUOR APPLICANT BACKGROUND CHECK LIST



APPLICANT(S): FOTOS, STEVE / KOVVELIS, SOPHIA

BUSINESS: SOUTHERN CAFE

ADDRESS: 1590 E. MAIN ST. ST. CHARLES, IL 60174

	REQUESTED	COMPLETED
APPLICATION	_____	_____✓
BUSINESS PLAN/FLOOR PLAN/MENU	_____	_____✓
LEASE (OR LETTER OF INTENT)	_____	_____✓
BASSET CERTIFICATE(S)	_____	_____⓪✓
FINGERPRINTS ( <u>ALL</u> MANAGERS)	_____	_____⓪✓
DRAM SHOP (CERTIFICATE OF INSURANCE)	_____	_____✓
TLO	_____	_____✓
I-CLEAR	_____	_____⓪✓
CERTIFICATE OF NATURALIZATION (IF APPLICABLE)	_____	_____N/A
POLICE RECORDS CHECK	_____	_____✓
APPLICANT'S HOMETOWN RESIDENCY LETTER	_____	_____✓
ILLINOIS LIQUOR COMMISSION	_____	_____✓
SITE VISIT	_____	_____⓪✓

INVESTIGATOR ASSIGNED: DOMY # 376

SUPERVISOR REVIEW: *[Signature]* # 317

City of St. Charles, Illinois Liquor Control Commissioner  
CITY RETAIL LIQUOR DEALER LICENSE APPLICATION  
APPLICATION FEE IS NON-REFUNDABLE



Incomplete applications will not be accepted.  
Completed applications may be submitted to:  
Two East Main Street, St. Charles, IL 60174-1984

*Standard B-1*

Date Application Received: 11/4/2019 ☒ New Application ☐ Renewal Application

APPLICATION CHECKLIST

Check items to confirm all are attached to this application	Applicant	Office Use Only
Application Fee	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Completed Application for all questions applicable to your business.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Lease/Proof of Ownership	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Dram Shop Insurance or a letter from insurance agent with a proposed quote.	<input type="checkbox"/>	<input type="checkbox"/>
Copy of Articles of Corporation, if applicable.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Completed B.A.S.S.E.T. (Beverage Alcohol Sellers & Servers Training) form – filled out for all employees. A copy of the B.A.S.S.E.T. certificate is <b>only</b> needed for each manager. It is the business establishment's responsibility to keep copies of all B.A.S.S.E.T. certificates on file for all of their employees.	<input checked="" type="checkbox"/>	<input type="checkbox"/> <i>pending</i>
Copy of Site Plan for Establishment (Drawn to scale including the parking lot, patio and/or deck, outdoor seating).	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Floor Plan for Establishment (Drawn to scale and must include the layout of the establishment with tables, chairs, aisles, displays, cash register, bar, and lounge area with dimensions, percentage, and square footage noted for each space). Be sure to also include all fixed objects, such as pool tables, bar stools, vending/amusement machines; as well as all exits.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Business Plan, to include: <input type="checkbox"/> Hours of Operation <i>6:30 to 3 P.M.</i> <input checked="" type="checkbox"/> Copy of Menu <input type="checkbox"/> Whether or not live music will be played at this establishment <i>NO</i> <input type="checkbox"/> Will there be outdoor seating and/or outdoor designated smoking area <i>NO</i> <input type="checkbox"/> Do not include a marketing or financial plan with this business plan	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Are any building alterations planned for this site? If not sure, please contact Building & Code Enforcement at 630.377.4406 and/or Fire Prevention Bureau at 630.377.4458 to discuss whether or not a walk-thru and/or permit are necessary for this business.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
All managers have been fingerprinted who are employed by your establishment. When new management is hired, it is imperative you contact the Mayor's office to be fingerprinted so the City's business files are appropriately updated.	<input checked="" type="checkbox"/>	<input type="checkbox"/>

OFFICIAL USE ONLY

☐ Approved\* ☐ Denied Date Approved/Denied: \_\_\_\_\_ Customer Number: \_\_\_\_\_

Signature of Mayor, Liquor Control Commissioner \_\_\_\_\_

Date Issued \_\_\_\_\_

**\*ISSUANCE OF THIS LICENSE IS CONTINGENT ON MEETING ALL REQUIRED BUILDING AND FIRE DEPARTMENT REQUIREMENTS.**

07.05.2016

**APPLICANT INFORMATION**A. Type of Business: ☐ Individual ☐ Partnership ☒ Corporation ☐ Other (explain):

B. Business Name:

THE SOUTHERN CAFE

C. Business Address:

1590 E. MAIN ST

D. IL Tax ID Number:

E. Business Phone:

F. Business E-mail:

G. Business Website:

THESOUTHERNCAFE.COM

H. Contact Person:

STEVE FOTOS

I. Title:

PRESIDENT

J. Phone No.:

K. If Corporation, Corporation Name:

SOUTHERN CAFE ST. CHARLES, INC

L. Corporation Address (city, state, zip code):

SAME

**BUSINESS ESTABLISHMENT LOCATION INFORMATION**A. Type of Establishment: ☐ Package ☒ Restaurant ☐ Tavern ☐ Hotel/Banquet/Arcada/Q-Center ☐ Other

B. Address applying for liquor license (exact street address):

1590 E MAIN ST

C. Number of Parking Spaces:

150

D. Outside Dining s.f. [17.20.020-R]:

600 SQ FT

E. Holding Bar s.f. [5.08.010-F]:

0

F. Total Building s.f.:

4200 SQ FT

G. Total Number of Seats:

200

H. Number of Bar Seats:

0

I. Sale Counter s.f.:

200 SQ FT

J. Live Entertainment Area s.f. [5.08.010-H]:

0

K. Kitchen s.f.:

1500

L. Cooler s.f.:

500

M. Dry Storage s.f.:

300

N. Seating Area s.f.:

2700

O. Retail/public Area s.f.:

200

P. Service Bar s.f. [5.08.010-O]:

200

Q. Brief Business Plan description based on type of establishment listed above:

BREAKFAST/LUNCH CONCEPT SERVING BLOODY MARIAS &amp; MIMOSA'S.

**MANAGER INFORMATION**

Full Name, include middle initial:

STEVE GEORGE FOTOS

Title:

PRESIDENT

Birthdate:

Birthplace:

Driver's License#

Home Address:

Full Name, include middle initial:

SOPHIA T KOVELIS

Title:

TREASURER

Birthdate:

Birthplace:

Driver's License#

Home Phone:

Home Address:

Full Name, include middle initial:

Title:

Birthdate:

Birthplace:

Driver's License#

Home Phone:

Home Address:



**PROPOSED FLOOR PLAN/LAYOUT OF PROPERTY****Mandatory: attach to this application a floorplan or layout of the proposed facility to include the following:****CLASS B LICENSES**

- |    |  |
|----|--|
| 1. | Every application for a Class B license, whether an initial application or a renewal application, shall have attached thereto a site drawing of the proposed licensed premises, drawn to scale showing the following ( <i>check off once complete</i> ): <ul style="list-style-type: none"><li>a. The location of all rooms, segregated areas, including outdoor seating areas and the square footage thereof;</li><li>b. The designated use of each room or segregated area (i.e. dining room, holding bar, service bar, kitchen, restrooms, outdoor seating areas, all rooms and segregated areas, including outdoor areas where alcoholic liquor may be served or consumed and all locations where live entertainment may be provided);</li><li>c. The proposed seating capacity of rooms or segregated areas where the public is permitted to consume food and/or alcoholic beverages and/or live entertainment may be provided.**</li></ul> |
| 2. | The site drawing is subject to the approval of the Local Liquor Control Commissioner. The Local Liquor Commissioner may impose such restrictions as he deems appropriate on any license by noting the same on the approved site drawing or as provided on the face of the license.   |
| 3. | A copy of the approved site drawing shall be attached to the approved license and is made a part of said license.  |
| 4. | It shall be unlawful for any Class B licensee to operate and/or maintain the licensed premises in any manner inconsistent with the approved site drawing.  |

**CLASS C LICENSES**

- |    |  |
|----|--|
| 1. | Every application for a Class C license, whether an initial application or a renewal application, shall have attached thereto a site drawing of the proposed licensed premises, drawn to scale, showing the following ( <i>check off once complete</i> ): <ul style="list-style-type: none"><li>a. The location of all rooms, segregated areas, including outdoor seating areas and the square footage thereof;</li><li>b. The designated use of each room or segregated area (e.g. dining room, holding bar, service bar, kitchen, restrooms, outdoor seating areas, all rooms and segregated areas, including outdoor areas, where alcoholic liquor may be served or consumed and all locations where live entertainment may be provided);</li><li>c. The proposed seating capacity of rooms or segregated areas where the public is permitted to consume food and/or alcoholic beverages and/or live entertainment may be provided.**</li></ul> |
| 2. | The site drawing is subject to the approval of the Local Liquor Commissioner. The Local Liquor Commissioner may impose such restrictions as he deems appropriate on any licensee by noting the same on the approved site drawing or as provided on the face of the license.  |
| 3. | A copy of the approved site drawing shall be attached to the approved license and is made a part of said license.  |
| 4. | It shall be unlawful for any Class C licensee to operate and/or maintain the licensed premises in any manner inconsistent with the approved site drawing.  |

**\*\*THE FIRE PREVENTION BUREAU WILL FURNISH ALL FINAL, PERMITTED OCCUPANCY NUMBERS FOR THIS LICENSE.**

# **CORPORATION / PREMISES QUESTIONS**

1.	<p>If applicant is an individual or partnership, is each and every person a United States citizen (5.08.070-2)? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Is any individual a naturalized citizen? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, print name(s), date(s), and place(s) of naturalization:</p>
2.	<p>List the type of business of the applicant (5.08.070-3): <u>BREAKFAST/LUNCH RESTAURANT</u></p>
3.	<p>Number of years of experience for the above listed type of business (5.08.070-4): <u>30 yrs</u></p>
4.	<p>Amount of merchandise that normally will be in inventory when in operation (5.08.070-5): <u>\$15,000.00</u></p>
5.	<p>Location/address and description of business to be operated under this applied for license (5.08.070-6): <u>1590 E. MAIN ST</u></p>
6.	<p>Is the premises owned or leased (5.08.070-6A)? <input type="checkbox"/> Owned <input checked="" type="checkbox"/> Leased</p>
7.	<p>If the premises are leased, list the names and addresses of all direct owners or owners of beneficial interests in any trusts, if premises are held in trust (5.08.070-6B):</p> <p><b>Name of Building Owner:</b> <u>DLJ STONE CREEK LLC</u></p> <p><b>Address of Building Owner:</b> <u>3494 JEFFCO BLVD, ARNOLD MO 63010</u></p> <p><b>Mailing Address of Building Owner (if different):</b> <u>SAME</u></p> <p><b>Phone Number:</b> <u>314-326-9332</u> <b>E-mail Address:</b> <u>CFORD@MYFORTUNETEAM.COM</u></p> <p><b>Name of Building Owner:</b></p> <p><b>Address of Building Owner:</b></p> <p><b>Mailing Address of Building Owner (if different):</b></p> <p><b>Phone Number:</b> <b>E-mail Address:</b></p> <p><b>Name of Building Owner:</b></p> <p><b>Address of Building Owner:</b></p> <p><b>Mailing Address of Building Owner (if different):</b></p> <p><b>Phone Number:</b> <b>E-mail Address:</b></p>
8.	<p>Does the applicant currently operate, or operated in the past, any other establishment within the City of St. Charles that requires a liquor license? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, please list the business name(s) and address(es):</p>

9.	<p>Does applicant have any outstanding debt with the City of St. Charles, including, but not limited to, utility bills, alcohol tax, and permit fees, for any current or previous establishment owned, operated or managed by the applicant? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, please note the City of St. Charles requires all debt to be paid in full before consideration of a new or renewed liquor license is issued.</p>
10.	<p>Are any improvements planned for the building and/or site that will require a building permit? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If yes, has a building permit been applied for? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, date building permit was applied for with Building &amp; Code Enforcement:</p>
11.	<p>Has applicant applied for a similar or other license on the premises other than the one for which this license is sought (5.08.070-7)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, what was the disposition of the application? Explain as necessary:</p>
12.	<p>Has applicant (and all persons listed on page 1 of this application) ever been convicted of a felony under any Federal or State law, or convicted of a misdemeanor opposed to decency or morality (5.08.070-8)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>Is applicant (and all persons listed on page 1 of this application) disqualified from receiving a liquor license by reason of any matter contained in Illinois State law and/or City of St. Charles Municipal Ordinances? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p>
13.	<p>List previous liquor licenses issued by any State Government or any subdivision thereof (5.08.070-9). Use additional paper if necessary.</p> <p>Government Unit:</p> <p>Date: 2018 Location, City/State: THE SOUTHERN CAFE IN ROSELLE</p> <p>Special Explanations:</p> <p>Government Unit:</p> <p>Date: 2000 Location, City/State: SOUTHERN BELLES IN BEDFORD PARK</p> <p>Special Explanations:</p>
14.	<p>Have any liquor licenses possessed ever been revoked (5.08.070-9)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, list all reasons on a separate, signed letter accompanying this application.</p> <p>Has any director, officer, shareholder, or any of your managers, ever been denied liquor license from any jurisdiction? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, proceed to Question 15. If more space is needed, please attach a separate sheet of paper with the information.</p>

15.	<p><b>Complete ONLY if yes was answered to the questions above (14):</b></p> <p>Name: _____ Name of Business: _____</p> <p>Position with the Business: _____</p> <p>Date(s) of Denial: _____</p> <p>Reason(s) for Denial of License: _____</p>
16.	<p><b>Date of Incorporation (Illinois Corporations) (5.08.070-10):</b>  <i>JUNE 5TH 2019</i></p> <p><b>Date qualified under Illinois Business Corporation Act to transact business in Illinois (Foreign Corporation):</b>  <i>SAME</i></p>
17.	<p>Has the applicant and all designated managers read and do they all understand and agree not to violate any liquor laws of the United States, the State of Illinois, and any of the ordinances of the City of St. Charles in conducting business(5.08.070-11)?  <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Have you, or in the case of a corporation, the local manager, or in the case of a partnership any of the partners, ever been convicted of any violation of any law pertaining to alcoholic liquor? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>Have you, or in the case of a corporation the local manager, or in the case of a partnership any of the partners, ever been convicted of a felony? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>Have you ever been convicted of a gambling offense? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (If a partnership or corporation, include all partners and the local manager(s).)</p> <p>Will you and all your employees refuse to serve or sell alcoholic liquor to an intoxicated person or to a minor?  <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p>
18.	<p><b>Mandatory:</b> All individual owners, partners, officers, directors, and/or persons holding directly or beneficially more than five (5) percent in interest of the stock of owners by interest listed on page 1 of this application must be fingerprinted by the City of St. Charles Police Department (5.08.070-A12).</p> <p>Has this been done? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, date(s): _____</p>
19.	<p><b>Mandatory:</b> Has the applicant attached proof of Dram Shop Insurance to this application or already furnished it to the City of St. Charles (5.08.060)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If already furnished, date of delivery: _____</p> <p><b>NOTE:</b> Insurance must be issued from May 1, 20XX – April 30, 20XX in accordance with City code 5.08.060. Request a prorated rate from your insurance company if you are applying for a new license during this timeframe.</p>



20.

**Mandatory:** Is the premises within 100 feet of any real property of any church; school; hospital; home for the aged or indigent persons; home for veterans, their wives/husbands, or children; and/or any military or naval station (5.08.230)?

☐ Yes ☒ No

**COMMENTS/ADDITIONAL INFORMATION**

**B.A.S.S.E.T. TRAINING**

Please list employees required to have B.A.S.S.E.T training on this page – include all managers, assistant managers, bartenders, and clerks who are permitted to make alcoholic liquor sales. Include copies of certificates for managers only and mark Manager if applicable. Add another page, if needed.

**Name:**

(First)

(Last)

(Middle)

Manager

Home Street Address:

City, State, Zip:

Date of Course:

Place Course was Taken:

Birthdate:

Certificate Granted:

Expiration:

NOT AVAILABLE YET

**Name:**

(First)

(Last)

(Middle)

Manager

Home Street Address:

City, State, Zip:

Date of Course:

Place Course was Taken:

Birthdate:

Certificate Granted:

Expiration:

**Name:**

(First)

(Last)

(Middle)

Manager

Home Street Address:

City, State, Zip:

Date of Course:

Place Course was Taken:

Birthdate:

Certificate Granted:

Expiration:

**Name:**

(First)

(Last)

(Middle)

Manager

Home Street Address:

City, State, Zip:

Date of Course:

Place Course was Taken:

Birthdate:

Certificate Granted:

Expiration:

**NEW MANAGEMENT REQUIREMENTS**

Whenever a new manager comes on board, the City must be notified and that person must be fingerprinted.

It is the business establishment's responsibility to keep copies of all B.A.S.S.E.T. certificates on file for their employees.

**APPLICATION FOR LATE NIGHT PERMIT****SUPPLEMENTAL TO LIQUOR LICENSE FOR CLASS B/C****To: St. Charles Liquor Control Commission**

Date:

I now possess or have applied for a liquor license Class

Applicant's Name:


Name of Business:

Business Address:

Business Phone:

**SUPPLEMENTAL PERMIT APPLIED FOR****Payment of Late Night Permit fee is required at the time the permit is issued.**☐ 1:00 a.m. Late Night Permit – fee of \$800.00☐ 2:00 a.m. Late Night Permit – fee of \$2,300.00**NOTE:** Other permits that may be available upon request include:

- Class E – Special Event License (1 to 3-day event @ \$100.00 per day)
- Outdoor Dining Permit (Contact Community & Economic Development @ 630.377.4443)

**SIGNATURES**  
Applicant's Signature☐ Liquor Commissioner hereby directs City Clerk to issue permit indicated above.\_\_\_\_\_  
Liquor Commissioner's Signature\_\_\_\_\_  
Date



# ADDENDUM TO RETAIL LIQUOR LICENSE APPLICATION

## To be completed by the City of St. Charles Police Department

Date:  
02/10/2020

Name of Applicant:  
STEVE FOTOS

Name of Business:  
SOUTHERN CAFE

Address of Business:  
1590 E. MAIN ST.

Ward Number:  
2

## To Liquor Control Commissioner, City of St. Charles, Illinois

Pursuant to the provision of the City of St. Charles Municipal Code, Chapter 5.08, Alcoholic Beverages, the following guide shall be in effect for the investigation of an applicant for a Retail Dealer's Liquor License:

1. Date on which applicant will begin selling retail alcoholic liquors at this location:  
N/A POSSIBLY APRIL 2020 / UNDER CONSTRUCTION
2. Is the location within 100 feet of any church; school; hospital; home for the aged or indigent persons; home for veterans, their wives/husbands or children; or any military or naval station? ☐ Yes ☒ No
3. If the answer to question 2 is yes, answer the following: Is applicant's place of business a hotel offering restaurant service, a regularly organized club, a restaurant, a food shop, or other place where the sale of alcoholic liquors is not the principal business? ☐ Yes ☒ No  
 If yes, answer a, b and c:  
 a. State the kind of such business:  
 b. Give date on which applicant began the kind of business named at this location:  
 c. Has the kind of business designated been established at this location for such purpose prior to February 1, 1934, and carried on continuously since such time by either the applicant or any other person?  
☐ Yes ☒ No
4. If premises for which an alcoholic liquor license is herein applied for are within 100 feet of a church, have such premises been licensed for the sale of alcoholic liquor at retail prior to the establishment of such church? ☐ Yes ☐ No  
 If yes, have the premises been continuously operated and licensed for the sale of alcoholic liquor at retail since the original alcoholic liquor license was issued therefore? ☐ Yes ☐ No
5. Is the place for which the alcoholic liquor license is sought a dwelling house, flat, or apartment used for residential purposes?  
☐ Yes ☒ No
6. Is there any access leading from premises to any other portion of the same building or structure used for dwelling or lodging purposes and which is permitted to be used or kept accessible for use by the public? (Connection between premises and such other portion of building or structure as is used only by the applicant, his/her family and personal guests not prohibited.)  
☐ Yes ☒ No
7. If applicant conducts or will conduct in the same place any other class of business in addition to that of City Retailer of Alcoholic Liquor, state the kind and nature of such business: ☐ Yes ☒ No



8.	Are all rooms where liquor will be sold for consumption on the premises continuously lighted during business hours by natural light or artificial white light so that all parts of the interior shall be clearly visible? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
9.	Are premises located in any building belonging to or under the control of the State of Illinois or any other political subdivision thereof, such as county, city, etc.? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
10.	Are the premises for which license is herein applied for a store or place of business where the majority of customers are minors of school age or where the principal business transacted consists of school books, school supplies, food or drinks for such minors? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
11.	It is required by the City of St. Charles that all employees undergo BASSET training. Provide a copy of the certificate of training completion for each manager. All certificates for managers have been submitted: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
12.	From your observation and investigation, has applicant—to the best of your knowledge—truthfully answered all questions? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No If no, state exceptions:
13.	Have all persons named in this application been fingerprinted? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Fingerprinted by: SC PD Date: 12/02/19
14.	Other necessary data:

# SIGNATURES

## ENDORSEMENTS AND APPROVALS

### INVESTIGATING OFFICER

Investigating Officer Signature

376 - DETECTIVE  
Badge Number & Rank

### ENDORSEMENT OF THE CHIEF OF POLICE

Recommend Issuing Liquor License: ☐ Yes ☐ No

Signature Of Chief of Police

Date

2-18-20



**The Southern Café of St. Charles**  
**[www.thesoutherncafe.com](http://www.thesoutherncafe.com)**

**“Founded in 2008, The Southern Café is a mix of good old home cooking and a dash of culinary genius.”**

**The Big idea that started it all was our belief in using the highest quality ingredients available in a warm and inspired setting. The atmosphere is relaxed and welcoming for any occasion, whether it's a gathering with family and friends or a romantic brunch for two.**

**The Southern Café, “Home of the Nasty Biscuit” will be joining the St. Charles family in the coming months. With over 30 years of family dining experience we will be bringing our signature southern flavors and charm to the area. Menu will consist of breakfast basics such as eggs, pancakes, French toast and so much more. Various stuffed biscuits, mouthwatering skilletts, sweet treats, sandwiches, salads, and entrees will resonate amongst the St. Charles neighborhood.**

**Our hours of operation:  
Seven Days a Week from 6:30 a.m. to 3:00 p.m.**

**We will also be featuring a coffee, smoothie, and juice bar. Our intentions are to also serve Bloody Mary's and Mimosas to complement our meals.**

CARO INSURANCE SERVICES

16520 106<sup>TH</sup> CT.

ORLAND PARK, IL 60467

11/05/2019

RE: Southern Café St Charles, Inc.

1590 E. Main St.

St. Charles, IL 60174

To whom it may concern,

Southern Café St Charles, Inc. will procure \$1,000,000 C.S.L. Liquor Liability Insurance coverage in the immediate future. All applicable Certificates of Insurance will be supplied. The Insurance carrier will be Society Insurance (Rated A- Excellent, by A.M. Best) and the annual premium will be based on annual receipts, expected to be minimum premium, approximately \$300.00 annual premium.

If you have any questions or need additional information, please feel free to call me.

Sincerely,

Bill Ntovas

Cell: (773) 655-4808



# THE SOUTHERN CAFE

## BISCUIT LOVE!

Our bread & our country gravy were born in the south. Homemade daily & sure to please!

**BASKET O' BISCUITS** Fluffy biscuits served with homemade jam and warm apple butter or honey butter. Great for sharing. 6.99

**THE B&G** Fluffy biscuit smothered in our homemade country gravy & crispy hash browns. 9.99

**THE B&G, ADD THE "E"** Same as above but with two eggs your way. 10.99

**CHICKEN FRIED CHICKEN** House-made drop biscuit with buttermilk chicken fried chicken, smothered in country gravy, topped with shredded cheddar & crumbled hickory smoked bacon. Served with two eggs your way & crispy hash browns. 13.99

**THE NASTY BISCUIT** Buttermilk flaky drop biscuit stuffed with our crispy Southern fried chicken breast topped with cheesy scrambled eggs and smothered in country gravy atop crispy hash browns. 13.99

**COUNTRY FRIED STEAK & EGGS** House-made drop biscuit topped with country fried steak & smothered in country gravy. Served with two eggs your way & crispy hash browns. 12.99

## EGGS

We believe love & eggs are best when fresh. Any of our egg plates can be made with egg whites or egg beaters + \$1. Includes hash browns or grits. Your choice of toast, English muffin, biscuit or a side of our buttermilk pancakes. Upgrade to a Signature Pancake + \$3 or House Hash Browns (green pepper, onion and smoky pepper jack cheese sauce) + \$2

**EGGS YOUR WAY** Two eggs served how you like them with crispy hash browns. 6.99

**ADD PROTEIN TO "EGGS YOUR WAY"** Hickory smoked bacon, griddled country ham, pork sausage links, house-made sausage patties, Canadian bacon, chorizo or turkey sausage + 3

**CORNEBEEF HASH N' EGGS** Two eggs and a mound of our cornebeef hash. 12.99

## SPECIALTY OMELETS

Know how to roll'em. To break the omelet code, you gotta break eggs. Lots of them. So we kept crackin' till we got it right. Served with our crispy hash browns or grits. Your choice of toast, English muffin, biscuit or a side of our buttermilk pancakes. Substitute egg whites or egg beaters + \$1. Upgrade to a Signature Pancake + \$3 or House Hash Browns (green pepper, onion and smoky pepper jack cheese sauce) + \$2 (Only one substitution on our specialty omelets)

**THE SOUTHERN OMELET** Griddled country ham, sausage, hickory smoked bacon, onion & green bell peppers. 11.99

**AVOCADO BACON OMELET** Crumbled hickory smoked bacon, diced tomatoes, avocado & pepper jack cheese. 11.99

**SPINACH & FETA** We use fresh spinach with the finest imported Greek feta cheese. 10.99

**ROASTED VEGGIE & FETA OMELET** Large, fluffy omelet stuffed with feta cheese, roasted red pepper, tomatoes, mushrooms, onion & fresh spinach. 12.49

**AY CARAMBA** Chorizo, jalapeños, onion, avocado & mozzarella cheese. 11.99

**FRESH MARKET OMELET** Loaded with fresh spinach, mushrooms, tomato & onion. 10.99

**COUNTRY MUSIC STAR** Loaded with country ham, sausage, onions & cheddar cheese. Topped with country gravy & crumbled bacon. 12.79

**THE BISCUIT** Yes. We know. It's crazy. But it works. Infused & topped with country gravy, sausage, cheddar cheese & our house-made biscuit. 11.99

**BUILD YOUR OWN UP TO 3 INGREDIENTS (+ \$1.00 per additional)**

Make it how you like it with choice of: Hickory smoked bacon, country ham, pork sausage, chorizo, fresh mushrooms, broccoli, onion, spinach, tomatoes, sun-dried tomatoes, red or green bell pepper, jalapeños.

Cheese: American, Swiss, cheddar, white cheddar, mozzarella, pepper jack, smoky pepper jack cheese sauce. 10.99

Add: Avocado, Feta, Blue Cheese, Turkey Sausage or Andouille Sausage + 1

**HAM, BACON OR SAUSAGE WITH CHEESE** 10.59

**CLASSIC DENVER** 10.59

## SPECIALTY SKILLET'S

Choose from below over our crispy hash browns & topped with two eggs your way. Served with toast, English muffin or a side of our buttermilk pancakes. Substitute egg whites or egg beaters + \$1. Upgrade to a Signature Pancake + \$3 or add our smoky pepper jack cheese sauce + \$2

All skillet come with our house-made drop biscuit.

(Only one substitution on our specialty skillet)

**THE SOUTHERN SKILLET** Griddled country ham, sausage, hickory smoked bacon, onion, green bell peppers & a blend of cheeses. 11.99

**SASSY EGGS** Chorizo-potato hash with cheddar cheese, red bell peppers, jalapeños, guacamole & sour cream then topped with eggs your way. 12.49

**THE NASTY SKILLET** Country ham, sausage, cheddar cheese & biscuit topped with eggs your way, country gravy & crumbled bacon. 12.99

**CHICKEN FRIED CHICKEN** Buttermilk chicken fried chicken, fried to perfection with green bell peppers, onions, blend of cheeses topped with eggs your way, country gravy, crumbled bacon & shredded cheddar. 13.99

**FRESH MARKET** Spinach, mushrooms, tomato, onion, pepper jack cheese & cheddar. 11.99

**THE IRISHMAN** House-made cornebeef hash with swiss cheese, griddled peppers and onions. 13.49

**LOUISIANA** Super flavorful Cajun Andouille sausage griddled with chopped onions, red & green bell peppers atop crispy seasoned hash browns with melted pepper jack cheese. 13.49

**SKIRT STEAK SKILLET** Tender pieces of skirt steak, fresh mushrooms, griddled peppers, onions & mozzarella cheese. 14.99

**BUILD YOUR OWN UP TO 3 INGREDIENTS (+ \$1.00 per additional)**

Make it how you like it with choice of: Hickory smoked bacon, country ham, pork sausage, chorizo, fresh mushrooms, broccoli, onion, spinach, tomatoes, sun-dried tomatoes, red or green bell pepper, jalapeños.

Cheese: American, Swiss, cheddar, white cheddar, mozzarella, pepper jack, smoky pepper jack cheese sauce. 10.99

Add: Avocado, Feta, Blue Cheese, Turkey Sausage or Andouille Sausage + 1

## SIGNATURE BREAKFAST!

**THE SUGGA MOMMA** Our famous Southern-fried chicken breast drizzled with spicy honey sauce, topped off with cheesy scrambled eggs between two pearl sugar waffles. Served with crispy hash browns. 13.99

**THE SUGGA BABY** Waffle breakfast sandwich with cheesy scrambled eggs, house-made sausage patty, shaved country ham & hickory smoked bacon between two pearl sugar waffles glazed with maple syrup. Served with crispy hash browns. 13.99

**STACKED & LOADED** 3 thick slices of Greek French toast soaked in our vanilla-infused buttermilk batter. One layer stuffed with shaved country ham & cheese, the other stuffed with hickory smoked bacon & cheese, then drizzled with warm maple syrup, topped with 2 cheesy scrambled eggs. 13.99

**GEORGE'S CHIX & BACON WAFFLE** A Belgium waffle with bacon topped with our famous Southern-fried chicken breast and two eggs scrambled with cheddar & a side of country gravy. 13.49

**TEX MEX POLLO LOCO** No one does chicken fried chicken like we do. House-made biscuit with buttermilk fried chicken breast, smothered in our spicy, cheesy, chorizo country gravy topped with two eggs your way & scallions. Served with crispy hash browns & a roasted jalapeño. 13.99

**CHIX & FRENCH TOAST STACK** Two thick slices of our Brincha French toast stuffed with shaved country ham, hickory smoked bacon and cheese then topped with our famous Southern-fried chicken breast drizzled with honey butter and two cheesy scrambled eggs then drizzled with maple syrup. 13.99

**STUFFED CAJUN CHEESE STEAK BISCUIT** Buttermilk flaky drop biscuit stuffed with shaved Ribeye steak marinated in garlic butter & Cajun seasonings, griddled with green peppers, onions and mushrooms then topped with two eggs over easy smothered in our house-made smoky pepper jack cheese sauce atop crispy hash browns. 13.99

**SAUSAGE HEAD BISCUIT** Buttermilk flaky drop biscuit stuffed with Andouille sausage & crumbled chorizo, griddled with jalapeños and onions then topped with two eggs over easy smothered in our house-made smoky pepper jack cheese sauce and sliced avocado atop crispy hash browns. 13.99

## BENNY'S

Served with our crispy hash browns or a cup of seasonal fruit.

**CLASSIC BENNY** Toasted English muffin topped with griddled Canadian bacon, poached eggs & our creamy Hollandaise. 10.99

**COUNTRY BENNY** House-made sausage patties on a biscuit topped with poached eggs & country gravy. 12.49

**POPULAR BENNY** Toasted English muffin topped with layers of turkey, bacon, avocado, poached eggs & our creamy Hollandaise. 11.99

**CAROUNA BENNY** Toasted English muffin topped with fried green tomatoes, guacamole, hickory smoked bacon, poached eggs, scallions & drizzled with our house-made Remoulade Sauce. 12.99

**BRISKET BENNY** Smoked beef brisket topped with poached eggs, bbq hollandaise and crispy fried onions atop our house-made drop biscuit. 13.99

## PANCAKES

Add fresh strawberries, blueberries, bananas, chocolate chips, pecans, cinnamon apples, cherry compote, strawberry compote, blueberry compote, crumbled hickory smoked bacon + \$2.00. May order gluten free + \$3

**B-U-T-T-E-R-M-I-L-K** A full stack of our signature pancakes served with butter & warm maple syrup. 8.29

**LUMBERJACK** Two large buttermilk pancakes, a slice of country ham, two hickory smoked bacon strips, two sausage links, 2 eggs your way & crispy hash browns. 13.99

**2 X 2 X 2** Pancakes, 2 eggs your way, 2 bacon or 2 pork sausage links. 10.59

**BANANA CRUNCH** Pancakes filled with granola & fresh bananas topped with cinnamon butter, pecans, more fresh bananas & whipped cream. 10.99

**CINNAMON SWIRL** A delicious swirl of cinnamon butter-infused pancakes topped with ooey gooey cream cheese icing. 10.99

**MORE S'MORES** Chocolate chip pancakes drizzled with chocolate syrup & marshmallow sauce, topped with whipped cream & graham crackers. 10.99

**GRANNY'S APPLE BUTTER** House-made apple butter melted into our cakes, topped with cinnamon apples, pecans & dusted with powdered sugar. 10.99

## FRENCH TOAST

Our egg breads are the champions of brunch. Grilled to golden perfection. Add fresh strawberries, blueberries, bananas, chocolate chips, pecans, cinnamon apples, cherry compote, strawberry compote or blueberry compote + \$2.00. May order gluten free + \$2

**SIMPLY THICK** Soaked in our vanilla-infused buttermilk batter. 8.29

**THE FRENCH LADY** Hall order of french toast, 2 eggs your way with 2 bacon or 2 pork sausage links. 10.59

**CINNAMON SWIRL** Dipped in our special batter topped with sliced bananas, drizzled with sea salt caramel & lightly dusted with powdered sugar. 10.99

**BANANA ANNA** House-made banana walnut bread, baked with chocolate chips & dipped in our special batter, topped with fresh banana slices, drizzled with sea salt caramel, garnished with walnuts & a dust of powdered sugar. 10.99

**FRENCH TOAST EXTREME** Stuffed with our in house sweet cream cheese topped with fresh bananas, fresh blueberries, sea salt caramel sauce, house-made strawberry compote, pecans & whipped cream. 12.99

## WAFFLES

Add fresh strawberries, blueberries, bananas, chocolate chips, pecans, cinnamon apples, cherry compote, strawberry compote, blueberry compote, crumbled hickory smoked bacon + \$2.00

**BELGIUM** Simply served with butter & warm maple syrup. 8.29

**WAFFLE COMBO** A Belgium waffle, 2 eggs your way with 2 bacon or 2 pork sausage links. 10.59

**RIG SOUTH** Belgium waffle drizzled with honey butter & warm maple syrup, two bacon, two sausage links and two pieces of fried chicken (leg & thigh), two eggs your way & crispy hash browns. 14.99 | White meal + \$2

**WILBUR'S CHIX & WAFFLES** One Belgium Waffle, 2 pieces fried chicken (leg & thigh), 2 eggs your way, hash browns or grits. 13.99 | Substitute for fried catfish + \$3

## GRIT BOWLS & OATS

If you didn't like grits before, you'll be sure to love them now.

- ⑤ **CAJUN SHRIMP & JALAPENO CHEDDAR GRITS** Creamy white cheddar grits with fresh shrimp, bacon, jalapenos, mushrooms, minced garlic, Cajun spices & a blend of cheeses sautéed in our house-made Cajun cream sauce & topped with two eggs over easy. 14.99
- FRIED GREEN TOMATOES & CHEDDAR GRITS** Creamy white cheddar grits topped with fried green tomatoes, spinach, mushrooms and two eggs over easy then drizzled with our house-made Cajun cream sauce. 12.99
- GEORGIA CATFISH & JALAPENO CHEDDAR GRITS** Creamy white cheddar grits with bacon, jalapenos, mushrooms, minced garlic, Cajun spices & a blend of cheeses sautéed in our house-made Cajun cream sauce & topped with two eggs over easy and a fried catfish fillet. 14.99 | Add 5 Cajun Shrimp + \$5
- OLD FASHIONED OATMEAL BOWL** Simply served with milk and brown sugar. 5.79. Choose any topping for +1 | strawberries, blueberries, bananas, pecans, walnuts or raisins

## CRÊPES & BLINTZES

Our take on French style pancakes, made with a splash of buttermilk & dressed up with sweet toppings & flavorful fillings.

Add fresh strawberries, blueberries, bananas, chocolate chips, pecans, cinnamon apples, cherry compote, strawberry compote or blueberry compote + \$2.00

**PLAIN CRÊPES** Simply served with butter & warm maple syrup. 9.99

**CHEESE BLINTZES** Crêpes filled with our house-made blintz cheese. Served same way as above. 10.99

**BANANA NUTELLA** Molten-your-mouth crêpes layered with hazelnut chocolate spread, fresh banana slices, fresh strawberries & crushed walnuts with whipped cream. 11.99

- ⑤ **CINNAMON APPLE BLINTZES** Crêpes infused with cinnamon butter, filled with roasted cinnamon apples & our house-made blintz cheese. Topped with more cinnamon apples & pecans. Drizzled with sea salt caramel sauce & lightly dusted with powdered sugar. 12.99

## STEAKS, CHOPS & EGG SHOPPE

All served with crispy hash browns & toast or pancakes.

Substitute egg whites or egg boilers + \$1

We suggest upgrading to a Signature Pancake + \$3 or House Hash Browns (green pepper, onion and smoky pepper jack cheese sauce) + \$2

**SIRLOIN STEAK** Char-broiled to perfection & served with two eggs your way. 13.99

**BROILED SKIRT STEAK & EGGS** Seasoned just right & served with two eggs your way. 17.99

**CHOPPED STEAK & EGGS** Made in house & served with two eggs your way. 13.99

- ⑤ **SMOTHERED PORK CHOPS** Two bone-in pork chops breaded & fried until golden brown, smothered in our house-made country gravy & served with two eggs your way. 14.99

## BREAKFAST SIDES & MORE

**SAUSAGE PATTIES** 4.99

**SAUSAGE LINKS** 4.29

**HICKORY SMOKED BACON** 4.29

**TURKEY SAUSAGE** 4.29

**COUNTRY HAM** 4.29

**CORNERED BEEF HASH** 5.49

**PEPPER JACK CHEESE SAUCE** 2.00

**CANADIAN BACON** 4.29

**HOUSE HASH BROWNS** 4.99

**HASH BROWNS** 2.99

**FRESHLY SLICED TOMATOES** 1.79

**FRESH FRUIT** 2.99

**COTTAGE CHEESE** 2.99

**COUNTRY GRAVY** 1.49

**CHORIZO COUNTRY GRAVY** 2.49

**BISCUIT** 2.49

**TOAST** 2.49

**PEARL SUGAR WAFFLE** 2.99

**HOMEMADE JAM** 1

**WARM APPLE BUTTER** 1

**HONEY BUTTER** 1

**CUP OF OATMEAL OR GRITS** 2.99

## LUNCH ENTRÉES

Available after 11 AM | All Entrées come with a cup of soup or side salad. Complete dinner includes soup & salad + \$2

**THE BETTY LOU** 2 pieces of our buttermilk breaded fried chicken (leg & thigh) served with 2 sides & cornbread or biscuit. 12.99 | White meat + \$2. Add an extra side of 2 pieces of chicken. Dark Meat 3.00 | White Meat 4.50

- ⑤ **ROSCOE'S CATFISH** 2 fresh catfish fillets breaded & fried to perfection. Served with tartar sauce, 2 sides & cornbread or biscuit. 14.99

**THE COUNTRY** Large country fried steak or country fried chicken breaded & fried to perfection then smothered in country gravy. Served with 2 sides & cornbread or biscuit. 13.99

- ⑤ **GUMBO-LAYA (SPICY STEW)** A real southern favorite that is rich, tangy & full of zesty flavors with a bit heavy on the spice for a loving sweet burn. Chicken, shrimp, Andouille sausage, carrots, red peppers & onions served over white rice topped with scallions. 14.99

**BUILD YOUR OWN MAC & CHEESE** Choose two. Prepared with our secret white cheese sauce. Sweet bourbon caramelized onion, corn, mushroom, chorizo, broccoli, fresh jalapeno, bacon, or chicken. 13.49. Add Shrimp + 3 | Pulled Pork + 3 | Andouille Sausage + 3

**CHICKEN TENDERS** Fresh chicken breast slices, buttermilk breaded & fried to a golden brown. Served with crispy kinkie fries, our house-made BBQ sauce & a cup of soup. 10.99

**MEATLOAF** House-made meatloaf atop smashed potatoes smothered in brown gravy & topped with scallions. Served with one side & cornbread or biscuit. 13.99

## CHAR-BURGERS

100% Black Angus Beef. We recommend medium for a juicy burger but you may have it any way you like. Served with crispy kinkie fries & a cup of soup or side salad. Upgrade to sweet potato fries + \$1.50

**BACON WILD C.B.** 11.99

- ⑤ **SOUTHWEST BURGER** Lettuce, tomato, chorizo, American cheese and roasted jalapeno. 12.99

**DANG BURGER** Remoulade sauce, hickory smoked bacon, sautéed mushrooms, sweet bourbon caramelized onions, smoked gouda cheese. 12.99

**GRIDDLE PATTY** Classic patty melt on grilled rye bread with sweet caramelized onions, American & Swiss cheeses. 11.99

## SANDWICHES

Grilled, battered, rubbed or fried our farmhouse sandwiches are the answer to any mid-day craving. Served with crispy kinkie fries & a cup of soup or side salad. Upgrade to sweet potato fries + \$1.50

**B.L.T. CLUB** Layers of hickory smoked bacon, crisp lettuce, tomatoes and mayo on white toast. 10.99

**CAJUN SHRIMP PO'BOY** Loads of fresh shrimp sautéed with Cajun spices on a garlic toasted French baguette with fried green tomatoes, shredded lettuce and our house-made Remoulade sauce. 14.99

- ⑤ **THE CUBANO** Slow roasted pulled pork, shaved country ham, white cheddar, dijon mustard, light BBQ sauce & mayo with sweet & spicy pickles then pressed to perfection on a toasted ciabatta. 12.99

- ⑤ **THE SOUTHERN CHICKEN** Buttermilk breaded chicken breast, fried to a golden brown, topped with hickory smoked bacon, cheddar cheese, mayo, crisp lettuce, tomato & served on a brioche bun. 12.99

**HOG HEAVEN** Generous helping of our slow roasted pulled pork lightly topped with our house-made BBQ sauce, hickory smoked bacon, white cheddar and sweet & spicy pickles on a toasted ciabatta. 12.49

**RUBY REUBEN** House-made corned beef, sauerkraut & Swiss cheese on Rye. 11.99

**TUNA MELT** House-made tuna salad with American cheese on Rye. 10.99

**THE CHUB CLUB** Layers of hickory smoked bacon, turkey, tomatoes, American cheese, avocado, crisp lettuce & mayo on white toast. 12.49

- ⑤ **AVOCADO SANTA FE CHICKEN SANDWICH** Grilled chicken with avocado, roasted red peppers, crisp lettuce, tomato, pepper jack cheese & Cajun ranch served on a toasted ciabatta bread. 12.99

**CAJUN CHEESE STEAK** Tender slices of shaved Ribeye steak marinated in garlic butter & Cajun seasonings, sautéed with sweet bourbon caramelized onions, red bell peppers & smoked gouda cheese then drizzled with our house-made Cajun ranch. 13.99

**GRILLED CHEESE** Buttered & grilled sour dough bread, thin slices of country ham, hickory smoked bacon, fried green tomatoes, smoked gouda & white cheddar cheese. 11.99

- ⑤ **THE BIG TEXAN** Smoked beef brisket caramelized with our house-made BBQ sauce topped with cheddar cheese and crispy fried onions on a soft brioche bun. 13.99

**PASTRAMI GRINDER** Freshly sliced pastrami griddled with melted Swiss cheese and drizzled with Russian dressing. 12.99

**CHICKEN PESTO PANINI** Char-broiled chicken breast with mozzarella, crisp lettuce, tomatoes & our house-made pesto sauce. 11.49

**SOUP COMBO / HALF SANDWICH** Your choice of turkey, ham, corned beef, chicken salad or tuna salad with a bowl of soup. 8.99 | Add cheese + 1

## WRAPS & SALADS

Delicious mixings & big taste. Served with a cup of soup. Dressings: Ranch, Blue Cheese, Thousand Island, Creamy Caesar, Balsamic Vinaigrette, Cajun Ranch, Jalapeno Ranch or Raspberry Vinaigrette

**BUFFALO CHICKEN WRAP** Buttermilk breaded chicken breast, fried to a golden brown, dipped in hot sauce & wrapped with crumbled blue cheese, shredded iceberg lettuce, tomatoes & house-made ranch dressing. 11.99

**CHICKEN CAESAR WRAP** Strips of char-broiled chicken breast, wrapped with crisp romaine lettuce, parmesan cheese, tomatoes & raw onions tossed in our house-made creamy Caesar dressing. 11.99

**CAESAR SALAD** Fresh romaine lettuce tossed in our house-made creamy Caesar dressing, topped with croutons & parmesan cheese. 10.49 | Add Chicken + 3.50

**TACO SALAD** House-made tortilla shell filled with crisp garden greens, topped with taco meat, shredded cheddar & fresh tomatoes. Served with sour cream & salsa. 11.99. Add Chicken + 3.50

**COBB SALAD** Crisp garden greens with fresh tomatoes, avocado, chopped egg, bacon & blue cheese. Topped with lemon butter char-broiled chicken. 12.99

- ⑤ **THE ZESTY TEXAN** Fresh romaine lettuce, green & red cabbage, fresh chopped tomatoes, black beans, corn, shredded cheddar cheese, seasoned crispy tortilla strips topped with our buttermilk breaded chicken breast. Served with our house-made jalapeno ranch dressing. 13.99

**SLENDERELLA CHICKEN SALAD** Crisp garden greens topped with Mandarin wedges, pecans, apples, raisins, avocado, crumbled blue cheese & strips of char-broiled chicken. Served with our house-made raspberry vinaigrette. 12.99

## LUNCH SIDES & MORE

**KRINKLE FRIES** 2.99

**HOUSE-MADE CHIPS** 2.49

**SMASHED POTATOES & GRAVY** 2.79

**SWEET POTATO FRIES** 3.99

**CREAMY COLE SLAW** 3.29

**CORN** 3.29

**GREEN BEANS** 3.29

**PORK COLLARD GREENS** 3.49

**BROCCOLI** 3.79

**MAC 'N' CHEESE** Topped with crumbled bacon. 4.29

**DINNER SALAD** 3.99

**CORNBREAD** 2.99

**2 ROASTED JALAPEÑOS** 2.50

**FRIED GREEN TOMATOES** 3.99

**PEPPER JACK CHEESE SAUCE** 2.00

3 Locations to Serve You  
1819 Knapp Rd, Crest Hill IL 60403  
511 N. Roselle Rd, Roselle IL 60172  
And Coming Soon  
1590 E. Main St., St. Charles IL 60174

www.TheSouthernCafe.com