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Direct dial: 201-776-4734

July 30, 2026

Via Federal Express

Ms. Diana Chandler-Zimmermann
Zoning Board Secretary
Township of West Orange
66 Main Street
West Orange, NJ 07052

**Re: West Orange Plaza
Application for Interpretation
235 Prospect Avenue (Block 152.01, Lots 1445 & 1445.05)**

Dear Ms. Chandler-Zimmermann:

This office represents West Orange Plaza, the owner of the West Orange Plaza shopping center located at 235 Prospect Avenue. Enclosed herewith please find an original and nineteen (19) sets of the following documents submitted in support of an application for an interpretation of the West Orange Zoning Ordinance as pertains to the definition of Fast Food Restaurant:

1. Application;
2. Application addendum (including use statements from Just Salad, honeygrow & Cava;
3. Ownership disclosure statement;
4. Approved site plan (no change proposed); and
5. Floor plans for Just Salad, honeygrow and Cava

I understand that the following checks (copies attached) have previously been sent directly to the Township:

- a. \$150.00 – application fee
- b. \$1,760.00 - costs
- c. \$100.00 - Escrow

Also enclosed is an Executed W-9.

WWW.PRICEMEESE.COM
Additional Offices

115 EAST STEVENS AVE
SUITE 109
VALHALLA, NEW YORK 10595

89 HEADQUARTERS PLAZA NORTH
SUITE 1446
MORRISTOWN, NJ 07960

Ms. Diana Chandler-Zimmermann
July 30, 2026
Page 2

Please note that there are no changes to the approved site plan proposed in this application. It is merely an application requesting an interpretation of the West Orange Zoning Ordinance with respect to restaurant uses. As such, the applicant requests a waiver for any item that may otherwise be applicable to an application proposing development.

Thank you for your courtesies. If you have any questions regarding the above, please don't hesitate to contact me.

Very truly yours,
Gregory D. Meese
Gregory D. Meese

gdm/encl.

cc: Ms. Geniece Gary-Adams (w/enc. via Federal Express)
Mr. Max Gagneron
Mr. Ed Vasconcellos, III

TOWNSHIP OF WEST ORANGE APPLICATION FORM FOR THE PLANNING BOARD OR ZONING BOARD OF ADJUSTMENT

A. APPLICANT INFORMATION

Full Legal Name: West Orange Plaza

(Last)

(First)

Mailing Address: c/o Gregory D. Meese, Esq., Price Meese Shulman & D'Arminio, P.C., 50 Tice Blvd., Woodcliff Lake, NJ 07677

(Street)

(City)

(State)

(Zip)

Telephone Number: (____) _____

Email: gmeese@pricemeese.com

Is the Applicant an: ☐ Individual, ☐ Corporation, ☒ Partnership, ☐ Other _____

If the Applicant is a corporation or partnership, a list of the names and addresses of persons having a 10% interest or more in the corporation or partnership must be attached.

Relationship of the applicant to the property: ☒ Owner, ☐ Tenant or Lessee, ☐ Purchaser under contract

(with consent of owner, ☐ Other (please specify) _____

If the applicant is not the owner of the property in question, the applicant must submit an affidavit with the owner(s) authorization to proceed with this process.

B. PROPERTY OWNER INFORMATION

☒ Check here if same as applicant. If the owner is not the applicant, please complete the following:

Owner's Name: _____

Address: _____

Telephone Number: (____) _____ Email: _____

C. PROPERTY INFORMATION

Street Address: 235 Prospect Avenue

Block Number(s): 152.01; Lot Number(s): 1445 & 1445.05;

Tax Plate: _____; Zone of Property: P-C / R-5

The location of the property is approximately -0- feet from the intersection of Prospect Avenue
_____ and Eagle Rock Avenue (closest intersection.)

Has there been any previous Zoning Board of Adjustment or Planning Board hearings involving this property?

☒ Yes, Date(s): See attached.; ☐ No

If yes, please attach copies of the written decisions adopted by the Board to each application.

Please attach a list of all contiguous or adjacent property owned by the applicant or owner. ☒ None

Is this property listed in "The Historic Sites Survey" prepared by Robert Guter 7/9/1992 ☐ Yes ☒ No

D. TYPE OF APPLICATION

Indicate the type of application being submitted, check all boxes that apply. Note that more than one variance may be necessary, please indicate the number of each type needed:

- 1) ☒ Interpretation of ordinance or map.
- 2) ☐ Appeal of action of Zoning Officer.
- 3) ☐ Variance "C1" Reason: ☐ shape of property; ☐ physical features; ☐ exceptional situation.
- 4) ☐ Variance "C2".
- 5) ☐ Variance "D".
- 6) ☐ Subdivision without variances: ☐ major; ☐ minor; ☐ preliminary; ☐ final; ☐ preliminary and final.
- 7) ☐ Subdivision with variances: ☐ major; ☐ minor; ☐ preliminary; ☐ final; ☐ preliminary and final.
- 8) ☐ Site Plan: ☐ preliminary; ☐ final; ☐ preliminary and final; ☐ with variances; ☐ without variances.
- 9) ☐ Amended Site Plan.
- 10) ☐ Conditional Use.
- 11) ☐ Conceptual.
- 12) ☐ Home Professional Office.
- 13) ☐ Home Occupation.
- 14) ☐ Soil Removal Permit.

Please list the specific Sections of the Ordinance for which a variance is sought. If additional space is required, please attach a list.

Section: _____; Proposed: _____; Description: See attached addendum

Section: _____; Proposed: _____; Description: _____

Section: _____; Proposed: _____; Description: _____

Section: _____; Proposed: _____; Description: _____

E. DESCRIPTION OF PROPERTY

Existing Use of the Property

Briefly describe the major elements of your proposal: (a more detailed description is required in Section G.)

Interpretation of ordinance related to "Restaurant" and "Fast Food Restaurant" as applicable to Cava, Just Salad & Honeygrow and similar fast casual restaurants.

The property is 1,384,952 (square feet); 32.67 (acres)

Impervious Surface Coverage: Present: 56.54%; Proposed: 56.54%

Building Coverage: Present: 15.14%; Proposed: 15.14%

Is the property located:

Within 200 feet of another municipality?	☐ Yes	☒ No
Adjacent to an existing or proposed county road?	☒ Yes	☐ No
Adjacent to other county land?	☐ Yes	☐ No
Adjacent to a state highway?	☐ Yes	☐ No

F. EXPERTS

The following information is respectfully requested to enable the Board to facilitate the processing of this application:

APPLICANT'S ATTORNEY: Gregory D. Meese, Esq.

Telephone Number: () _____ Email: gmeese@pricemeese.com

Address: Price Meese Shulman & D'Arminio, P.C., 50 Tice Blvd., Woodcliff Lake, NJ 07677

APPLICANT'S ENGINEER: Shaun Delaney, P.E.

Telephone Number: (973) _____ Email: shaundelaney@petryengineering.com

Address: 155 Passaic Avenue, Fairfield, NJ 07004

APPLICANT'S ARCHITECT: John Montoro, AIA, R.A.

Telephone Number: () _____ Email: john@montorogroup.com

Address: 150 West Saddle River Rd., Saddle River, NJ 07458

APPLICANT'S PLANNER: _____

Telephone Number: () _____ Email: _____

Address: _____

OTHER EXPERT(S): _____

Telephone Number: () _____ Email: _____

Address: _____

If necessary, please list any additional experts below, including address, telephone number and email address.

G. REQUIREMENTS FOR VARIANCES

- 4A) Please attach a written statement labeled “**PROPOSAL**”, describe the major elements of your proposal, and describe in detail the physical and use changes proposed.
- 4B) Please attach a written statement labeled “**REASONS FOR RELIEF**”, which fully answers 4C-1, 4C-2 or 4D (Special Reasons) **AND** part 4E (Negative Criteria).
- 4C-1) (*For C1 variances only*) The strict application of the provisions of the Zoning Ordinance would result in the peculiar and exceptional practical difficulties or exceptional undue hardship under *N.J.S.A. 40:55D-70c(1)*. List in detail wherein this case conforms to this requirement, including, if applicable, reference to the exceptional narrowness, shallowness, or shape of the property, or the exceptional topographical conditions affecting the property which applicant contends warrants the granting of the variance.
- 4C-2) (*For C2 variances only*) State how the purposes of the Municipal Land Use Law would be advanced by a deviation from the zoning ordinance requirements and the benefits of the deviation would substantially outweigh any detriment according to *N.J.S.A 40:55D-70c(2)*. Please list all benefits of the deviation to the Township and any adverse effects. State how the benefits of the deviation would substantially outweigh any detriment to the Township.
- 4D) (*For D variances only*) State the special reasons under *N.J.S.A 40:55D-70d* affecting this property.
- 4E) The granting of this variance will not be substantially detrimental to the public good and will not substantially impair the intent of the zone plan and zoning ordinance. List in detail the reasons, among others, why the variance can be granted without being materially detrimental to the welfare of the community or injurious to the property or improvements of others in the neighborhood and zone.

H. PLAT SUBMISSION

- 4F) Please list all maps and other exhibits accompanying this application. Attach an additional sheet if necessary.

ITEM	SIGNED BY	DATE/REVISION
Statement from Just Salad		
Statement from Honeygrow		
Statement from CAVA		

I. NOTICE

Applicant is responsible to publish and serve notice of this application in accordance with Zoning Board of Adjustment/Planning Board requirements; however, notice may not be served until this application is certified as complete and the administrative officer has assigned the applicant a public hearing date.

J. VERIFICATION AND AUTHORIZATION

SIGNATURE IS REQUIRED FOR ALL OF THE FOLLOWING:

APPLICANT'S VERIFICATION

I hereby certify that the above statements made by me and the information contained in the papers submitted in connection with this application are true. I am aware that if any of the foregoing statements are willfully false, I am subject to punishment.

West Orange Plaza

Applicant's Signature: _____

Date: 7/27/2026

Gregory D. Meese, Esq.

CONTINUANCE

Should the Planning Board/Zoning Board of Adjustment have a full and heavy agenda, or discussion and meeting regarding this application requiring carrying the matter past the statue time limit, the applicant grants permission for such an extension.

West Orange Plaza

Applicant's Signature: _____

Date: 7/27/2026

Gregory D. Meese, Esq.

OWNER'S AUTHORIZATION – MUST BE SIGNED

I hereby certify that I reside at _____ maintain an office at 50 Tice Blvd., Woodcliff Lake
in the County of Bergen _____ and the State of New Jersey _____;
attorney for the _____
and that I am the owner of all that certain lot, piece or parcel of land known as Block(s) 152.01
Lot(s) 1445&1445.05 on the Tax Map of West Orange which property is the subject of the above
application, and that said application is hereby authorized by me. Furthermore, I authorize inspection of the site
which is the subject of this application.

Owner's Signature: _____

Date: 7/27/2026

Gregory D. Meese, Esq.

THIS APPLICATION DOES NOT RELIEVE THE APPLICANT FROM COMPLYING WITH OTHER TOWNSHIP ORDINANCES SUCH AS THE TREE REMOVAL ORDINANCE AND OBTAINING THE NECESSARY APPROVALS AND PERMITS UNDER SUCH ORDINANCES.

Application Addendum - Interpretation West Orange Plaza

West Orange Plaza (the “Owner”) has been working very hard to bring high quality tenants to the West Orange Plaza shopping center located at 235 Prospect Avenue and has spent a considerable amount of time vetting proposed restaurant uses. It has rejected several restaurant tenants that have expressed an interest in locating in the shopping center because they don’t fit within the upscale vision that the Owner (and we believe the Township) has for the center. Despite these efforts, several of the proposed restaurant uses that have been told that they would need to go before the ZBA to obtain an interpretation that their use is permitted. In this application, the Owner seeks an interpretation that Cava, Just Salad, honeygrow¹ and similar Fast Casual Restaurants are permitted uses in the P-C Zone in which the West Orange Plaza shopping center is located.

Under the West Orange Zoning Code, there are only two categories of restaurants: “Fast Food Restaurant” and “Restaurant.”

The definition of “Fast Food Restaurant” in the West Orange Code is as follows:

FAST FOOD RESTAURANT - Shall mean the retail sale of ready-to-eat foods and beverages for on and/or off premises consumption, whenever the foods and beverages are available upon a short waiting time, and orders are placed by the customer at a counter, and primarily served in or on disposable wrappers, containers or plates, and where there is a seating capacity of more than 15 individuals. This does not include restaurants which have "take-out" as accessory to a traditional restaurant.

There is no dispute that a “Fast Food Restaurant” is not a permitted use in the P-C Zone in which the shopping center is located.

The definition of “Restaurant” is as follows:

RESTAURANT - Shall mean a public establishment which serves food and drink primarily or exclusively for consumption on the premises and is not a "Fast Food Restaurant" as defined in this chapter. For the purposes of this chapter, a "Bar" shall also be deemed a "Restaurant" only if food is prepared, served and consumed on the premises.

Therefore, under this definition, any restaurant that does not meet the definition of a Fast Food Restaurant, is simply a Restaurant. There is no category for “Fast Casual Restaurant” which is a term used in the industry. As discussed below, the nature of the operations of Fast Casual Restaurants do not meet each of the elements required to be classified as Fast Food Restaurants. Fast Casual Restaurants should therefore be classified as Restaurants within the meaning of the West Orange Code.

There are several important elements contained with the definition of Fast Food Restaurant, **all** of which must be satisfied for a restaurant to be classified as a Fast Food Restaurant. Stated again with each criterion **bolded**, the definition of Fast Food Restaurant is as follows:

¹ honeygrow does not capitalize its name.

FAST FOOD RESTAURANT - Shall mean the retail sale of **ready-to-eat foods and beverages** for on and/or off premises consumption, whenever the foods and beverages are **available upon a short waiting time, and orders are placed by the customer at a counter, and primarily served in or on disposable wrappers, containers or plates, and** where there is a **seating capacity of more than 15 individuals**. This does not include restaurants which have "take-out" as accessory to a traditional restaurant.

1. First, the foods must be "ready-to-eat." The plain meaning of this is that the food has been pre-prepared and is awaiting pickup, such as a hamburger at a McDonalds. This is distinguished from the definition of "Restaurant" which is simply an "establishment which serves food and drink" ; **and**
2. Second, "available on a short waiting time." This reinforces the above element, i.e., that the foods must be pre-prepared so that they are quickly available to the diner; **and**
3. Third, the orders must be placed at a counter; **and**
4. Fourth, the foods must be primarily served in disposable wrappers, containers or plates; **and**
5. Finally, there must be seating for more than 15.

Each of the five elements must be present or the restaurant is not a "Fast Food Restaurant," but simply a "Restaurant" under the West Orange Zoning Ordinance.

For example, a pizza restaurant, sub shop or Chinese restaurant would not fit this definition because the pizza, sub sandwich or Chinese food is generally not pre-prepared and ready to eat – selections are made before the food is prepared and ready to be served - although pizza, a sub sandwich and Chinese food are all available on a relatively short waiting time, orders are placed at a counter, the food is often served in disposable containers and there may be more than 15 seats in the restaurant.

Given the criteria required for a restaurant to be classified as a "Fast Food Restaurant," we believe that Fast Casual Restaurants, such as Just Salad, Cava and honeygrow are NOT "Fast Food Restaurants" under the West Orange Zoning Ordinance, but simply "Restaurants" which are permitted in the P-C Zone.

An operations statement from each of the three proposed tenants, Just Salad, honeygrow and Cava are attached to this application addendum that explains their operations and demonstrates why they are not Fast Food Restaurants within the meaning of the West Orange Zoning Ordinance.

Just Salad

Just Salad's operation is fundamentally distinct from the definition of "fast food restaurant" for the following reasons:

1. Made-to-Order Preparation: Just Salad does not sell premade or ready-to-eat food. Every salad and bowl is prepared individually, from scratch, based on each customer's specific selection of ingredients, proteins, and dressings at the time of order. A copy of its menu is attached. Nothing on the menu is pre-assembled, pre-plated, or held under a heat lamp for immediate pickup as in a conventional fast-food format. This level of in-house preparation is inconsistent with the fast-food model and reflects a standard similar to a traditional restaurant kitchen.
2. Dine-In Experience with Non-Disposable Serviceware: Guests who dine in are served on reusable plateware with metal silverware, not disposable wrappers or containers — directly contrary to one of the necessary elements of a Fast Food Restaurant in the Zoning Code. Just

Salad is a traditional casual dining restaurant with sales average of 83% Dine-In and 17% Drive-thru.

Therefore, Just Salad does not meet each of the criteria of a “fast food restaurant” and should be classified as a “restaurant” under the West Orange Zoning Ordinance.

honeygrow

Similar to Just Salad, honeygrow is also not a Fast Food Restaurant. honeygrow offers stir-fry, salads, and honeybars. While it does offer a menu of suggested items, guests are free to customize each as they like and can create their own dishes as they like. This allows each guest to customize each order to address dietary preferences and restrictions. High quality ingredients are prepared daily to maintain optimal freshness and nutrition, and its proprietary noodles, sauces, and dressings are locally sourced. Each meal is freshly prepared to-order. Only incidental offerings, such as bottled beverages, Terra chips, brownies, and focaccia bread, could be considered “ready-to-eat.”

honeygrow’s guests may place orders online, through third-party platforms such as DoorDash, through the honeygrow app, or in-restaurant at the kiosks, for dining-in or taking-out.

Meals for guests who dine in the restaurant are not “served in or on disposable wrappers, containers, or plates”. This again is contrary to one of the stated criteria to be a Fast Food Restaurant under the West Orange Zoning Code. Orders are prepared as they are received, regardless of the means of ordering, and the wait time is generally about 7-10 minutes, exceeding the wait time experienced at a fast-food location. A majority of honeygrow’s guests, regardless of the means of ordering, choose to dine-in.

Therefore, honeygrow does not meet each of the criteria of a “Fast Food Restaurant” and should be classified as a “Restaurant” under the West Orange Zoning Ordinance.

Cava

CAVA is a Mediterranean restaurant concept. As stated in its use statement, it is “centered on complete meals rather than standardized, pre-wrapped food. CAVA’s menu includes fresh, chef-curated meals and build-your-own bowls and pitas. A guest typically selects a greens and/or grains base, one or more dips or spreads, a protein, vegetables and other toppings, and a dressing sauce. The proposed location will offer more than 38 ingredients, allowing more than 17.4 billion possible combinations. The menu is designed around individualized meal composition, flavor pairing, and dietary choice – not the rapid handoff of a small number of uniform, pre-assembled items.”

“In-person guests order through a customer-facing, open-kitchen service line. A team member begins the meal only after the guest selects a chef-curated item or provides customization instructions.” CAVA offers “an assembly-line, not counter, ordering format. The guest interacts with team members at successive stations while the meal is assembled and finished in view. The process permits changes in portion, ingredients, sauces, and toppings, subject to food-safety and recipe standards. Food is not selected from a rack of pre-wrapped entrees held for immediate sale.”

CAVA’s ordering process is interactive and individualized, rather than immediate. It will offer reusable service ware for dine-in guests. Its operation does not meet the definitional requirements to be classified a Fast Food Restaurant under the West Orange Ordinance.

Other Fast Casual Restaurants similar to Just Salad, honeygrow and Cava can each make a similar case regarding their operations. Moreover, these uses are similar to Chipotle, Jersey Mikes and Frank's Pizza which are each permitted uses at the shopping center and vastly different than that of a Fast Food Restaurant, such as McDonald's or Burger King, where the foods are premade, kept warm under a heat lamp, wrapped in paper and ready to be immediately picked up to eat in or take out – and which do not offer a dine-in experience utilizing standard reusable plates and utensils.

We think that it is in the interest of the Township, the Owner and the prospective tenants that the Board provide an interpretation that Fast Casual Restaurants, such as Just Salad, Cava and Honeygrow, are not Fast Food Restaurants within the meaning of the West Orange Zoning Code. Such an interpretation is dictated by the elements requirement for a Restaurant to be considered a Fast Food Restaurant and would allow West Orange Plaza to attract these types of excellent restaurant tenants that would be a credit to the community.



July 15, 2026

Re: Zoning Application — Just Salad Store #165, West Orange, NJ (Block/Lot on file — P-C Zone)

Geniece Gary-Adams
Director of Planning & Development, Zoning Official
Township of West Orange
Phone: (973) 325-4119
Email: zoningofficial@westorange.org

Dear Ms. Gary-Adams,

We are writing on behalf of Just Salad regarding our New Commercial Business application for our proposed West Orange location. As requested, this letter responds in full to each item identified in your review, describing our menu and ordering model, dine-in and to-go operations, sustainability practices, dietary accommodations, ingredient quality standards, seating, and drive-thru operations. Taken together, this information demonstrates that Just Salad does not meet the Township's definition of a "Fast Food Restaurant" and should be classified as a Restaurant in the P-C Zone.

FAST FOOD RESTAURANT

Shall mean the retail sale of ready-to-eat foods and beverages for on and/or off premises consumption, whenever the foods and beverages are available upon a short waiting time, and orders are placed by the customer at a counter, and primarily served in or on disposable wrappers, containers or plates, and where there is a seating capacity of more than 15 individuals. This does not include restaurants which have "take-out" as accessory to a traditional restaurant.

RESTAURANT

Shall mean a public establishment which serves food and drink primarily or exclusively for consumption on the premises and is not a "fast food restaurant" as defined in this chapter. For the purposes of this chapter, a "bar" shall also be deemed a "restaurant" only if food is prepared, served and consumed on the premises.

Below, we address each requested topic in turn, and enclose supporting exhibits referenced throughout.

1. Menu and Ordering System

A copy of Just Salad's current menu is enclosed as Exhibit A. Just Salad operates on a made-to-order, fully customizable model: guests move through an open-kitchen line and build their own salad, grain bowl, or warm bowl by selecting from bases, proteins, toppings, and dressings prepared and portioned in view of the customer. Nothing on the menu is pre-assembled, pre-plated, or held under a heat lamp for immediate pickup as in a conventional fast-food format. The open kitchen also allows guests to see food prepared to order, which is characteristic of a full-service or fast-casual restaurant model rather than a fast-food operation.

2. Dine-In Operations

This location will offer a full dine-in experience. Guests who dine in are served on reusable plateware with metal silverware, not disposable wrappers or containers — directly contrary to the Zoning Code's definition of a Fast Food Restaurant. We are traditional casual dining with our sales average of 83% Dine-In and 17% Drive-thru.

3. To-Go Packaging and Sustainability

For off-premises orders, Just Salad uses packaging engineered to minimize environmental impact rather than standard disposable fast-food containers. As of the company's most recent sustainability audit, roughly 91% of Just Salad's disposable food-service packaging is made from recycled and/or renewable materials, and



approximately 90% is recyclable, reusable, or compostable. Just Salad was the first U.S. restaurant chain to carbon-label its full menu, and offers a “Climatarian” menu filter highlighting the lowest-carbon-footprint items, along with a utensil opt-out option for delivery and pickup orders. These practices reflect an operating philosophy centered on reducing waste, which is inconsistent with the disposable-packaging model contemplated by the Fast Food Restaurant definition.

4. Dietary Restriction Accommodations

Because every item is built to order from individual components, Just Salad's menu readily accommodates vegan, vegetarian, gluten-free, dairy-free, and other dietary needs without a separate kitchen process or special order, guests simply select ingredients matching their restrictions. The menu clearly identifies plant-based and allergen-relevant items, and full ingredient and allergen information is available to guests in-store and on the Just Salad app. This individualized, guest-directed approach to food preparation is a further point of distinction from a fast-food model, where menu items are standardized and offer little to no ability to accommodate individual dietary restrictions at the point of order.

5. Quality of Ingredients

Just Salad's kitchens receive fresh produce, proteins, and grains that are prepared, portioned, and cooked in-house daily; nothing is delivered to the store frozen or pre-cooked for immediate service. The menu is refreshed seasonally to incorporate fresher, higher-quality produce as it becomes available, and includes offerings highlighted for lower environmental impact under the company's carbon-labeling program. This emphasis on freshly prepared, restaurant-quality ingredients, rather than shelf-stable or par-cooked fast-food components, is consistent with a traditional restaurant kitchen model.

6. Seating

A copy of the proposed store layout is enclosed as Exhibit B. The layout provides for 26 interior dine-in seats, reflecting Just Salad's intent to operate this location as a genuine dine-in restaurant destination and not solely a pickup or drive-thru point of sale.

7. Drive-Thru Ordering and Wait Times

The proposed drive-up window is an accessory use to the restaurant, consistent with the Township's approval of our site plan, and is not a substitute for counter or dine-in service. Because each order is prepared fresh at the time it is placed rather than assembled from pre-made inventory, guests using the drive-up window experience a wait time comparable to placing a made-to-order meal inside the restaurant, materially longer than the rapid, ready-to-eat service contemplated by the Fast Food Restaurant definition. Based on comparable Just Salad drive-thru locations, average order time at the window is approximately 3 minutes and 20 seconds, and we are glad to provide operational data from comparable Just Salad drive-thru sites if helpful to your review.

8. Overall Ethos

Just Salad's mission is to make everyday health and sustainability accessible, and every element of the guest experience, the open kitchen, made-to-order preparation, reusable serviceware and packaging, dietary transparency, and emphasis on fresh ingredients, is built around that mission rather than around speed-of-service or disposability. This ethos is shared with other made-to-order, build-your-own restaurants operating within the same shopping center, such as Chipotle and Jersey Mike's, which similarly prepare food to each customer's specification rather than offering premade, ready-to-eat items.



For the reasons above, Just Salad's model of operation is fundamentally distinct from the Zoning Code's definition of a Fast Food Restaurant:

- 1. Made-to-Order Preparation:** Just Salad does not sell premade or ready-to-eat food. Every salad and bowl is prepared individually, from scratch, based on each customer's specific selection of ingredients, proteins, and dressings at the time of order.
- 2. Fresh Daily Preparation:** All ingredients are prepared fresh daily in-house. Nothing arrives at our location frozen or pre-cooked, a standard more akin to a traditional restaurant kitchen than a fast-food model.
- 3. Meaningful Preparation Time:** Because each item is made to order using freshly prepared ingredients, customers experience a wait time that is inherently longer than that of a typical fast-food establishment, where items are pre-made and simply retrieved for the customer.
- 4. Dine-In Experience with Non-Disposable Serviceware:** Just Salad offers a dine-in option for guests, served on real plateware and silverware rather than disposable wrappers or containers directly contrary to the Code's definition of a Fast-Food Restaurant.

We respectfully submit that Just Salad does not fall within the definition of a Fast-Food Restaurant under the West Orange Zoning Code and should be classified as a Restaurant. We welcome the opportunity to provide any additional information or documentation, including operational data from comparable Just Salad locations, that may be helpful for your review.

We can be reached at (314) 277-3575 or jrichter@justsalad.com.

Thank you for your time and consideration.

Respectfully,

A handwritten signature in dark ink, appearing to read "JRichter", written in a cursive, flowing style.

Jennifer Richter
Director, Project Development



July 15, 2026

Ms. Genice Gary-Adams
Zoning Official
Township of West Orange
66 Main Street
West Orange, NJ 07052

RE: honeygrow, West Orange Plaza
Block 152.01, Lots 1445 & 1445.05

Dear Ms. Gary-Adams:

I write to you as the Senior Real Estate Manager for honeygrow, a fast-casual brand based in Philadelphia, PA. I understand that there may still be some confusion regarding our use, although we understood this matter to be settled, prior to executing the lease agreement for the above referenced location in West Orange Plaza.

Please accept this correspondence as our emphatic denial of defining our use as “fast-food”.

honeygrow offers healthy, creative, and craveable stir-fry, salads, and honeybars. While we do offer a menu of suggested items, guests are free to customize each as they like and can create their own dishes as they like. This allows us to meet each of our guests wherever they are on their wellness journey and allows us to accommodate the dietary preferences, restrictions, or needs of each guest. High quality ingredients are prepared daily to maintain optimal freshness and nutrition, and our proprietary noodles, sauces, and dressings are locally sourced. Each meal is freshly prepared to-order. Only incidental offerings, such as bottled beverages, Terra chips, brownies, and focaccia bread, could be considered “ready-to-eat”.

Guests may place orders online, through third-party platforms such as DoorDash, through the honeygrow app, or in-restaurant at the kiosks, for dining-in or taking-out. Dining-in serve ware is not disposable, and meals are not “served in or on disposable wrappers, containers, or plates”. Containers for those meals being taken out are responsibly sourced and recyclable. Orders are prepared as they are received, regardless of the means of ordering, and the wait time is generally about 7-10 minutes, exceeding the wait time experienced at a fast-food location. A majority of our guests, regardless of the means of ordering, choose to dine-in.

honeygrow places as much emphasis on the built design as the culinary experience. A clean, modern dining room, accommodating 25 – 50 guests, depending on the size of the location, shares the “front of house” with an open kitchen designed to provide guests with transparency as they can see orders being prepared. Custom fixtures and warm lighting, with bright, playful murals and energizing



HONEST EATING + GROWING LOCAL

music, create spaces for our team and our guests to enjoy an authentic hospitality experience, which is a foundational cornerstone of our brand.

Consistently delivering an outstanding guest experience while also building real connections with the communities in which we chose to locate has driven our growth over the last five years. We have already committed significant resources to this location and have high expectations of our success here as part of the West Orange community.

We respectfully request that the Township consider the above to clarify the interpretation of the zoning code to properly classify honeygrow as a fast-casual brand and allow us to proceed with our location in West Orange Plaza.

Sincerely,
honeygrow, LLC

Jennifer S. Leonard
Senior Real Estate Manager



PARKER MIDDLETON
parker.middleton@cava.com

July 20, 2026

Ms. Genice Gary-Adams
Zoning Official
Township of West Orange
66 Main Street
West Orange, NJ 07052

RE: Zoning Board Approval Request
Township of West Orange, NJ
Existing Zone P-C, Planned Commercial

Dear Ms. Gary-Adams,

I am writing on behalf of CAVA Mezze Grill, LLC (“CAVA”) in connection with its proposed lease and operation of a CAVA restaurant at 235 Prospect Avenue, West Orange, NJ 07052 (the “Property”). CAVA respectfully requests a determination that the proposed use is a “Restaurant,” not a “Fast Food Restaurant,” under Section 25-4 of Ordinance No. 2436-15 § 2; Ordinance. No. 2357-12 § 25-4 of the Township of West Orange, New Jersey Zoning Code (the “Code”). This request is based on the actual, site-specific operating plan described below, including the location's dine-in focus, made-to-order food preparation, emphasis on fresh ingredients, and accessory take-out component.

The Code defines “Fast Food Restaurant” to “mean the retail sale of ready-to-eat foods and beverages for on and/or off premises consumption, whenever the foods and beverages are available upon a short waiting time, and orders are placed by the customer at a counter, and primarily served in or on disposable wrappers, containers or plates, and where there is a seating capacity of more than 15 individuals. This does not include restaurants which have ‘take-out’ as accessory to a traditional restaurant.”

To be sure, the Fast Food Restaurant definition is conjunctive: it links multiple operational elements with the word “and,” and it expressly excludes a restaurant whose take-out business is accessory to a traditional restaurant. The proposed CAVA does not satisfy all of these elements, and indeed, its take-out business is accessory. Accordingly, the proposed use falls within the Code's “Restaurant” definition¹ only.

I. EXPLANATION OF PROPOSED CAVA CONCEPT AND OPERATIONS

A. Menu and Culinary Program

CAVA is a Mediterranean restaurant concept centered on complete meals rather than standardized, pre-wrapped food. Its menu includes fresh, chef-curated meals and build-your-own bowls and pitas. A guest typically selects a greens and/or grains base, one or more dips or spreads, a protein, vegetables and other toppings, and a dressing sauce. The proposed location will offer more than 38 ingredients, allowing more

¹ “Restaurant” is defined under the Code to “mean a public establishment which serves food and drink primarily or exclusively for consumption on the premises and is not a ‘fast food restaurant’ as defined in this chapter. For the purposes of this chapter, a ‘bar’ shall also be deemed a ‘restaurant’ only if food is prepared, served and consumed on the premises.”

than 17.4 billion possible combinations. The menu is therefore designed around individualized meal composition, flavor pairing, and dietary choice - not the rapid handoff of a small number of uniform, preassembled items.

At the proposed location, grains are cooked; proteins are grilled or roasted; pita warmed; dips are portioned; and many of the toppings, marinades, dressings and beverages made in-house. Certain proprietary dips, spreads, and dressing bases are produced in CAVA's food-production facilities to maintain recipe integrity and consistency with the final preparation, heating, portioning, assembly, and finishing occur in the restaurant.

B. Made-to-Order, Customizable, Customer-Facing Preparation

In-person guests order through a customer-facing, open-kitchen service line. A team member begins the meal only after the guest selects a chef-curated item or provides customization instructions. We offer an assembly-line, not counter, ordering format. The guest interacts with team members at successive stations while the meal is assembled and finished in view. The process permits changes in portion, ingredients, sauces, and toppings, subject to food-safety and recipe standards. Food is not selected from a rack of pre-wrapped entrees held for immediate sale.

The off-premises component is accessory to the dine-in restaurant. It uses the same kitchen, menu, staff, and food-preparation systems; it occupies only 45 square feet of the premises; and it is subordinate to the dining room and on-premises operation. The site will not include exterior ordering lanes or substantial driver waiting area. The digital system is an additional ordering channel; it does not convert the dining room or customer-facing kitchen into a take-out establishment. In addition to the internal pickup area, the proposed location will offer its guests a convenient mobile order drive-thru pickup window. The mobile order pickup window is exclusively for the pickup of previously placed orders and no orders are taken nor any currency exchanged at the window. This is precisely the circumstance addressed by the final sentence of the Fast-Food Restaurant definition: a restaurant is not converted into a prohibited fast-food use merely because it offers take-out as an accessory service. Indeed, full-service restaurants similarly offer take-out as an accessory service, whether through a digital application or website.

C. Ordering and Waiting Time

The in-person ordering process is interactive and individualized, with additional time spent with guests that may have special requests or allergy-related communication. The average dine-in guest will proceed through the line and then remain on the premises for approximately 30 minutes to enjoy their meal. CAVA does not promise immediate service, and the preparation time depends on the guest's selections and the operational conditions at the time of the order.

D. Dine-in Operations, Serviceware, and Hospitality

In an effort to align with our mission to welcome all to our table, the proposed dining room will contain 28 indoor seats at 10 tables and an additional 6 counter seats, together with 20 seasonal outdoor seats and 6 tables, for a total of 54 seats. The floor plan allocates approximately 885 square feet of the customer area to indoor dining (38%) with an additional 800 square feet serving guests on the patio, compared with approximately 68 square feet to order pickup and queuing (3%). This location will receive the benefit of our Mediterranean-inspired Project Soul design initiative, which includes cushioned seating, warm, natural leaning finishes (tile, wood, warm colored paint), decorative lighting fixtures, custom artwork and

lots of greenery. The location is intended to provide a warm, comfortable setting for lunch and dinner and to encourage guests to remain and consume their meals on site.

Indeed, our restaurants are specifically designed to elevate the dine-in experience, not take-out, as reflected in the following quotes:

“For some time, we've been at the forefront of a contrarian point of view that the demise of the dining room is greatly exaggerated. – CAVA CEO Brett Schulman, November 12, 2024

"We're creating environments where people want to come with friends and family, sit down, and partake in the oldest social act known to humankind," says [CAVA Senior Vice President Melissa] Ng." – Restaurant Spaces, December 10, 2024

“Since most guests still choose to dine in, CAVA is also investing in warmer and more inviting dining rooms. [CEO Brett] Schulman said many people continue to seek spaces where they can connect with others, and the company is working to create those environments.” – The Darden Report, November 14, 2025

E. Take-out Packaging and Sustainability

CAVA will use high-quality packaging, including several items that are industrially compostable and recyclable. We will offer reusable service ware for dine-in guests. The site will provide plastic recycling in addition to trash disposal. CAVA's broader sustainability program is consistent with the proposed operation, and our Impact Report can be found on our website here: <https://cava.com/sustainability>. In it, you can learn more about our efforts to reduce food waste through production planning and food donations, work with suppliers that share our sourcing and animal-welfare values, and carry out other sustainability initiatives.

F. Dietary Accommodations and Ingredient Quality

The menu is designed to accommodate a broad range of dietary preferences, including vegan, vegetarian, gluten-free, dairy-free, paleo, keto, and nut-free choices. Guests can omit or substitute ingredients and can review nutrition and allergen information before ordering. Team members will be trained to respond to ingredient questions and to follow CAVA's allergen protocol, including without limitation, thorough cleaning of the food preparation area and glove or utensil changes to limit cross contamination.

Our menu includes many fresh, high-quality ingredients, and we feature a supply chain with more than 50 grower, rancher, and producer partners, demonstrating a level of attention to sourcing that is not standard for Fast Food Restaurants. We also strive to use clean-label-friendly ingredients, source dairy products from farmers who do not treat cows with rbST, and serve antibiotic-free beef and chicken.

G. Overall Restaurant Ethos

Our mission is to bring heart, health, and humanity to food. The proposed location will express that mission through a culinary process, a varied Mediterranean menu, individualized meals, a comfortable dining room, reusable service ware, trained hospitality staff, and responsible sourcing and waste practices. As our investment in dining rooms through our Project Soul initiative has shown, we care deeply about the in-dining experience. Please note that the Code does not state that a Restaurant must offer waiter service, reservations, alcohol, or a particular ordering technology. The controlling issue is whether the

proposed operation satisfies the Code's adopted definition for "Fast Food Restaurant," which we do not, although we do satisfy the definition for "Restaurant" under the Code.

II. REQUESTED DETERMINATION

For these reasons, CAVA respectfully requests that the Board determine that the proposed use at 235 Prospect Ave, West Orange, NJ 07052, as described in this letter and the accompanying plans and materials, is a permitted "Restaurant" and is not a "Fast Food Restaurant" under Section 25-4 of Ordinance No. 2436-15 § 2; Ordinance. No. 2357-12 § 25-4 of the Township of West Orange, New Jersey Zoning Code. CAVA is prepared to operate substantially in accordance with the representations in this submission.

We appreciate the Board's consideration. Please include this letter and its enclosures in the record and contact me with any questions.

Sincerely,

Parker Middleton
Vice President, Real Estate
CAVA Mezze Grill, LLC

WEST ORANGE PLAZA Ownership Disclosure Statement

The owners owning ten percent or more of West Orange Plaza are the following:

Levin Properties

25 %

c/o Maureen Mooney, Legal Department
Levin Management Corporation
975 Route 22 West
North Plainfield, NJ 07060

Levin Properties is owned by:

Estate of Catherine M. Levin – 16.67%

Adam K. Levin – 16.22%

Arielle Tepper Madover – 16.67%

Trust f/b/o Matthew Levin u/w/o Janice H. Levin – 14.7%

Trust f/b/o Arielle Tepper Madover u/w/o Janice H. Levin – 14.7%

Trust f/b/o Adam K. Levin u/a/d 12/24/14 – 15.15%

Clause 8th Trust u/w/o Janice H. Levin – 4.9%

JHL Holdings, Inc. – 1%

William A. Farber and Howard Smolin are co-trustees of each of the above trusts w/addresses for all partners c/o Levin Management Corporation, P.O. Box 326, Plainfield, NJ 07061.

Estate 22 Properties, L.P.

25 %

c/o Maureen Mooney, Legal Department
Levin Management Corporation
975 Route 22 West
North Plainfield, NJ 07060

Estate 22 Properties LLC is owned by:

Trust f/b/o Matthew Levin u/w/o Janice H. Levin – 30%

Trust f/b/o Arielle Tepper Madover u/w/o Janice H. Levin – 30%

Trust f/b/o Adam K. Levin u/a/d 12/24/14 – 30%

Clause 8th Trust u/w/o Janice H. Levin – 10%

William A. Farber and Howard Smolin are co-trustees of each of the above trusts w/address c/o Levin Management Corporation, P.O. Box 326, Plainfield, NJ 07061

Hetty Kruvant Pourover Trust

16 2/3%

c/o Robert Kruvant
195 Columbia Turnpike

Florham Park, NJ 07932

The principal owners are:
Carol Pullman West Orange Trust (50%)
195 Columbia Turnpike
Florham Park, NJ 07932

Robert A. Kruvant West Orange Trust (50%)
195 Columbia Turnpike
Florham Park, NJ 07932

FK Family West Orange, LLC.

11 2/3%

c/o Fred Kruvant
Kruvant Development
195 Columbia Turnpike, Suite 100
Florham Park, NJ 07932

Forsons Partners, LLC.

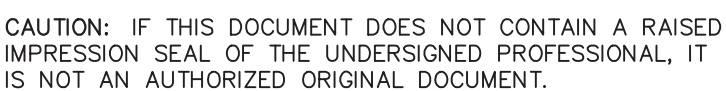
16 2/3%

c/o Roger Kruvant
WSKR Co.
71 Valley Street, Suite 204
South Orange, NJ 07079
The principal owners of Forsons Partners, LLC are:
Roger Kruvant
160 W. 12th Street #27
New York, NY 10011

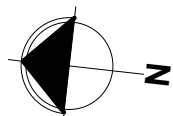
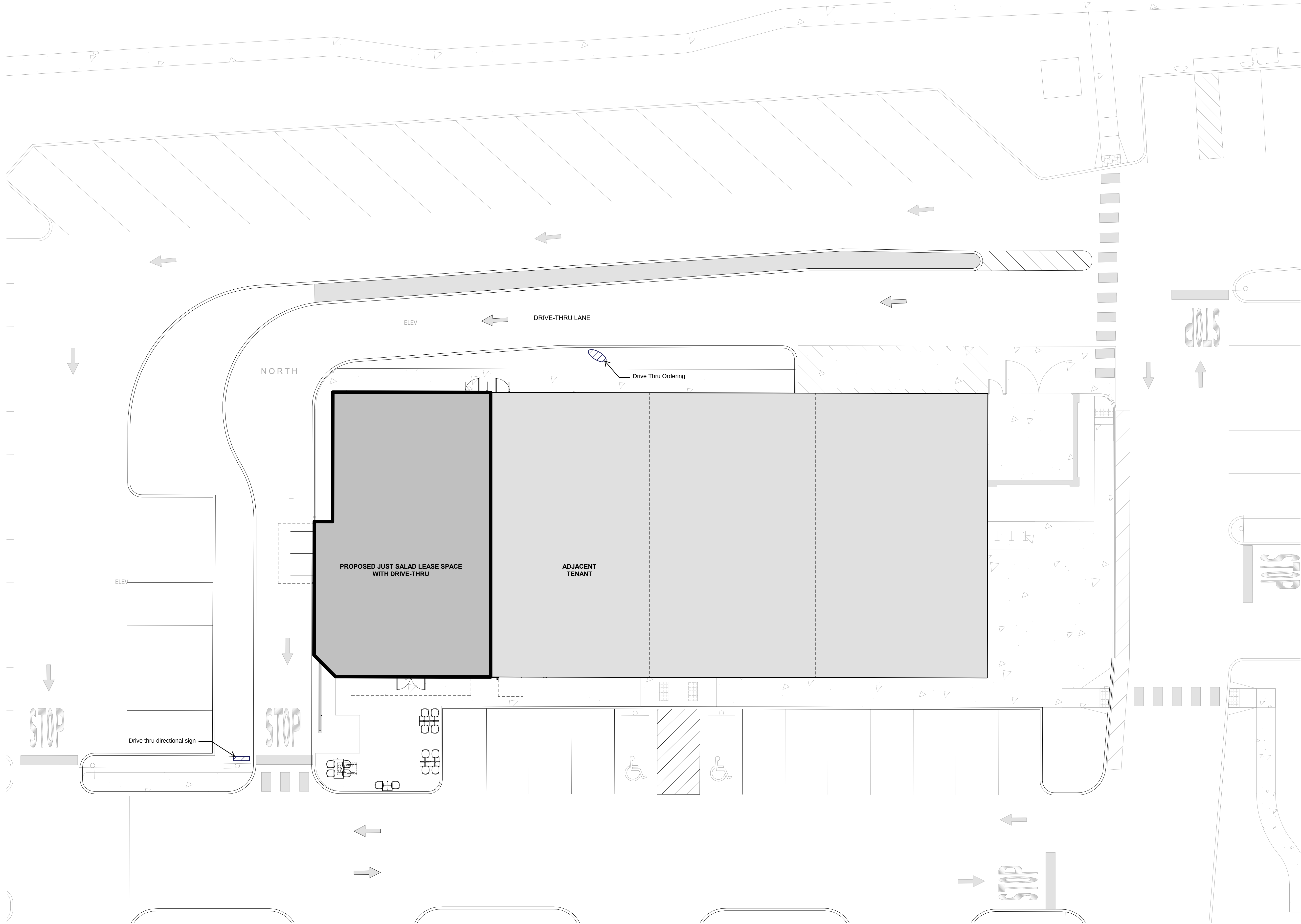
Bill Kruvant
1095 Langley Fork Lane
McLean, VA 22101

Steven Kruvant
11 Blackberry Lane
North Caldwell, NJ 07006

Kenneth Kruvant
1701 Foxhall Road NW
Washington, DC 20007



Filename: C:\projects\US West Orange_V2_01\Main.dwg



1 OVERALL BUILDING PLAN

1" = 10'-0"

3/8/2025 10:18:22 AM

Project Team

smartDESIGN
architecture

PO Box 151, batavia, new york 14021
www.smartDESIGNarchitecture.com
t. 585_345_4067

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Project Title:

Just Salad TBD
SPACE C-1
235 PROSPECT AVENUE
WEST ORANGE, NJ 07052

just salad
WRAPS, BOWLS + MORE

CONSULTANT COPYRIGHT PLACEHOLDER

No.	Revision	Date
1	EXISTING CONDITIONS	03/06/26

DOB # TBD

OVERALL BUILDING PLAN

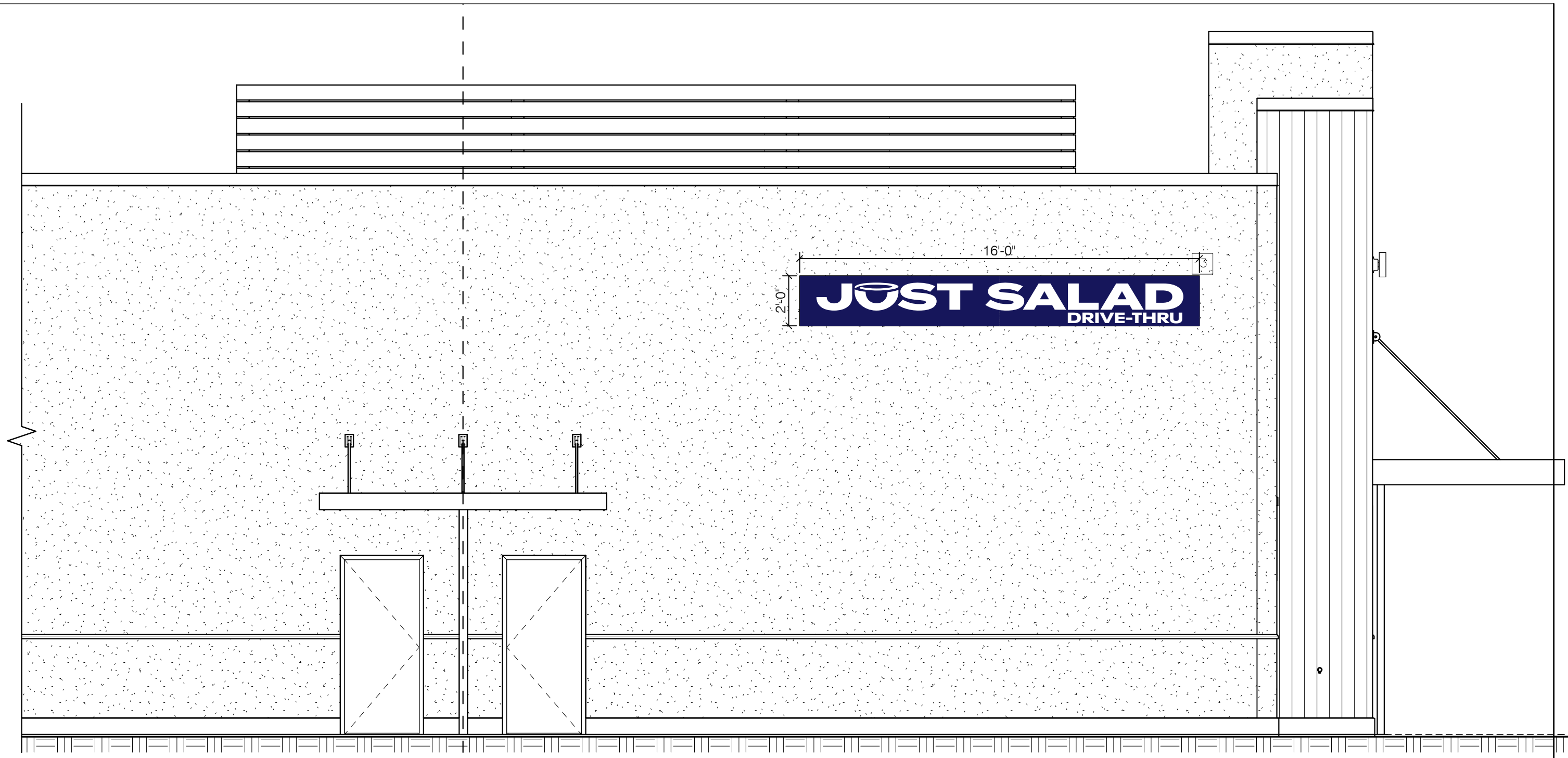
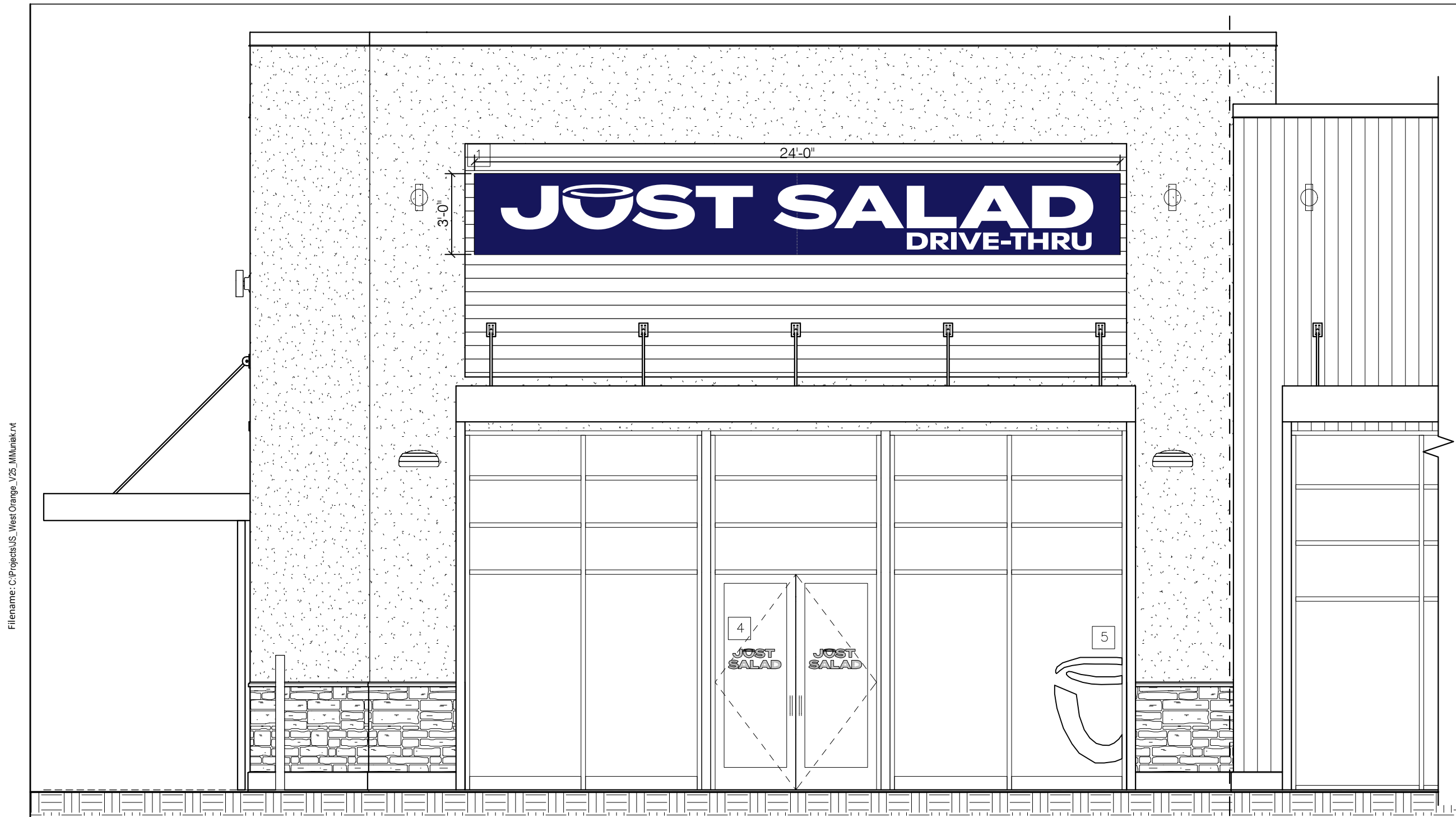
Project Number: 25-066
Drawn By: JPB
Issue Date: 03/06/26

Sheet Number:

G-091

SHEET: 2 OF 9

Filename: C:\Project\US_Need Change_V25_Material.dwg



SIGNAGE CALCULATIONS

ALLOWED SIGNS:NO MORE THAN 250 SQUARE FEET ALLOWED PER UNIT. WE ARE AT 133.3 SQ. FT.

PROPOSED 1 SIGN:=3' H x 24' W
TOTAL SQUARE FOOTAGE = 72 SF

PROPOSED 2 SIGN:=4' H X 7'-4" W
TOTAL SQUARE FOOTAGE = 29.3 SF

PROPOSED 3 SIGN:=2' H X 16' W
TOTAL SQUARE FOOTAGE = 32 SF

- 1 TRIMLESS FACE LIT BLUE BACKER PANEL WITH 1'-10 1/2" TALL LETTERING IN WHITE
- 2 TRIMLESS FACE LIT BLUE BACKER PANEL WITH 2'-1 1/4" HIGH LETTERING IN WHITE
- 3 TRIMLESS FACE LIT BLUE BACKER PANEL WITH 1'-3" HIGH LETTERING IN WHITE
- 4 NEW STACKED LOGO VINYL WITH "B" CORP CERTIFICATION MOUNT SECOND SURFACE, 4'-6" TO BTM OF SIGN, 6' OVERALL HEIGHT.
- 5 NEW 3/4 BOWL WINDOW VINYL INSTALLED ON EXTERIOR WINDOW AT 6" ABOVE MULLION



Project Team

PO Box 151, batavia, new york 14021
www.smartDESIGNarchitecture.com
t. 585_345_4067

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Project Title:

EXISTING CONDITIONS
Just Salad TBD
SPACE C-1
235 PROSPECT AVENUE
WEST ORANGE, NJ 07052

CONSULTANT COPYRIGHT PLACEHOLDER

No.	Revision	Date
1	EXISTING CONDITIONS	03/06/26

DOB # TBD

EXTERIOR ELEVATIONS

Project Number: 25-066 Sheet Number:

Drawn By: JPB

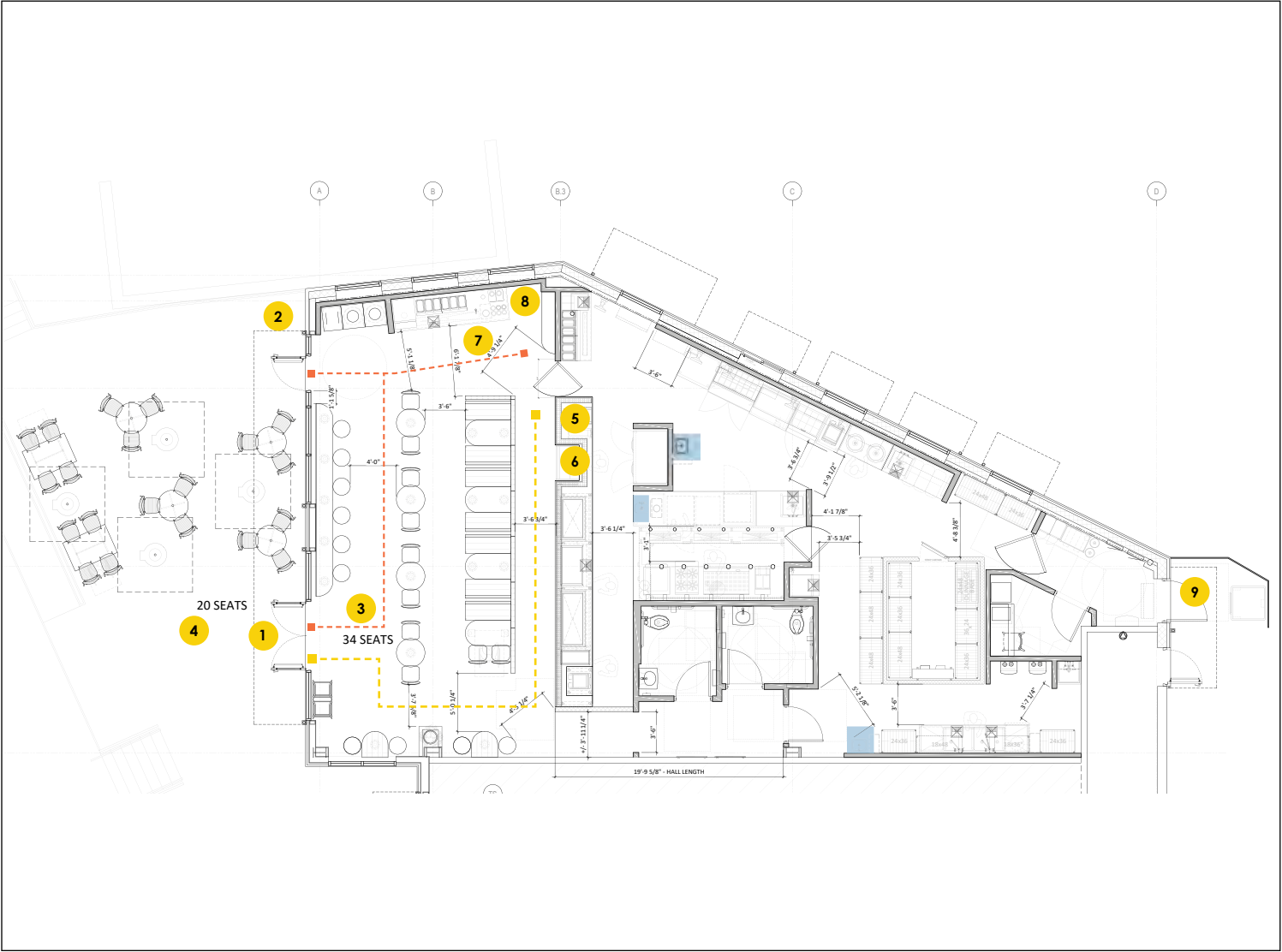
Issue Date: 03/06/26

SHEET: OF

G-401

3/6/2025 10:21:40 AM

INTERIOR TEST FIT PLAN



SEAT COUNT:	54 TOTAL SEATS
INTERIOR:	34 SEATS
PATIO:	20 SEATS

- KEY:**
- 1 MAIN ENTRY
 - 2 SECONDARY POINT OF ENTRY
 - 3 DINING
 - 4 PATIO
 - 5 POS
 - 6 GRAB AND GO (GNG)
 - 7 BEVERAGE BAR
 - 8 PICK-UP SHELVEING
 - 9 EXISTING 42" WIDE REAR DOOR
 - GUEST QUEUE TO IN-HOUSE DINING
 - PATH OF TRAVEL TO PICK-UP
 - HANDSINK

NOT TO SCALE

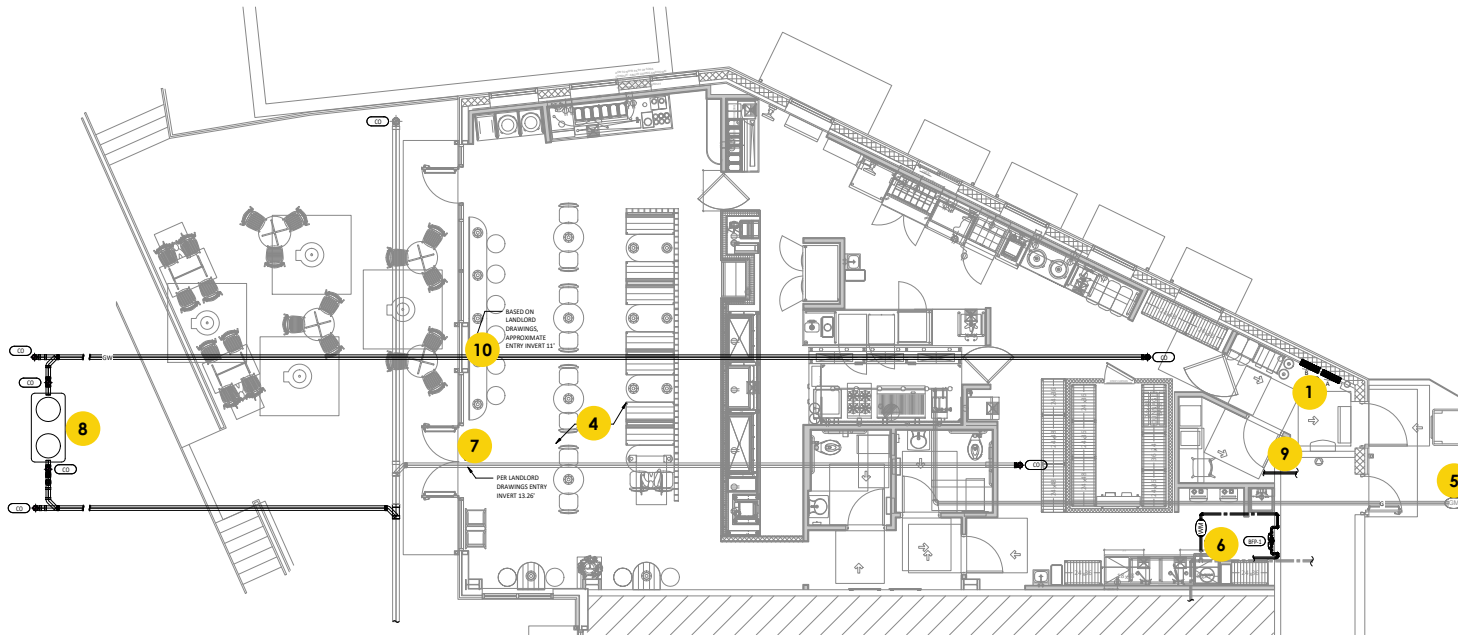
UTILITY EXHIBIT

CAVA

WORK LETTER TYPE: EX.

KEY:

- 1 LANDLORD TO FURNISH AND INSTALL CODE-COMPLIANT 400-AMP, 120/208 VOLT, 3-PHASE, 4-WIRE METERED SERVICE CAPABLE OF SUPPLYING 120KVA BROUGHT TO 400-AMP RATED, 72-POLE MAIN DISTRIBUTION PANEL WITH A 400-AMP MAIN CIRCUIT BREAKER, AND ONE (1) 200-AMP, 72-POLE SUBPANEL, WITH CIRCUIT BREAKERS IN ACCORDANCE WITH THE TENANT'S PLANS.
- 2 NOT USED.
- 3 NOT USED.
- 4 LANDLORD SHALL FURNISH AND INSTALL A FIRE SPRINKLER SYSTEM TO MEET APPLICABLE GOVERNMENTAL ORDINANCES FOR THE INTENDED USE OF TENANT AS ANTICIPATED BY THE LEASE.
- 5 LANDLORD SHALL FURNISH AND INSTALL A SEPARATELY METERED NATURAL GAS SERVICE WITH A MINIMUM CAPACITY OF 1600MBH AND A DELIVERY PRESSURE OF 7" WATER COLUMN ROUTED TO THE ROOFTOP MECHANICAL UNITS, WITH A POINT OF CONNECTION WITHIN THE SPACE FOR INTERIOR TENANT FIXTURE HOOKUP.
- 6 LANDLORD SHALL FURNISH AND INSTALL A SEPARATELY METERED AND INSULATED 2" DEDICATED DOMESTIC COPPER WATER SUPPLY LINE SUPPLYING A MINIMUM OF 55 PSI AFTER ALL METERING AND BACK FLOW DEVICES. LANDLORD SHALL FURNISH AND INSTALL A BOOSTER PUMP IF THE PRESSURE IS UNABLE TO BE MET. LANDLORD SHALL FURNISH AND INSTALL A SUB-METER AND CODE REQUIRED BACKFLOW PREVENTOR IN THE SPACE COORDINATED WITH CAVA'S CONSTRUCTION DOCUMENTS PRIOR TO THE POINT OF CONNECTION.
- 7 LANDLORD SHALL FURNISH AND INSTALL A 4" SANITARY LINE WITH A MINIMUM INVERT OF 48" INVERT ELEVATION AT THE POINT OF CONNECTION.
- 8 LANDLORD SHALL INSTALL WITH GREASE INTERCEPTOR WITH A MINIMUM CAPACITY OF 2,500 GALLONS OR SUFFICIENT TO MEET LOCAL CODE FOR TENANT'S EXCLUSIVE USE WITH INVERT ELEVATION AS NECESSARY TO ACCOMMODATE GREASE INTERCEPTOR INSTALLATION REQUIREMENTS OF TENANT. THE GREASE INTERCEPTOR INSTALLATION SHALL BE A MINIMUM OF 25-FEET AWAY FROM TENANT'S MAIN ENTRY DOORS AND PATIO SEATING.
- 9 CAVA SHALL PROVIDE AND INSTALL TWO (2) TWO-INCH (2") EMPTY RIGID CONDUIT WITH PULL STRING (1) FROM THE PROPERTY'S TELEPHONE POINT OF DEMARCATION TO A LOCATION PER PLANS AND STUBBED WITHIN THE LEASED PREMISES AND (2) TO A LOCATION TO THE ROOF PER LANDLORD'S PLANS. CAVA SHALL COORDINATE ROUTING TO/FROM CAVA SPACE WITH THE LANDLORD.
- 10 LANDLORD SHALL FURNISH AND INSTALL A 4" GREASE LINE WITH A MINIMUM INVERT OF 48" INVERT ELEVATION AT THE POINT OF CONNECTION.



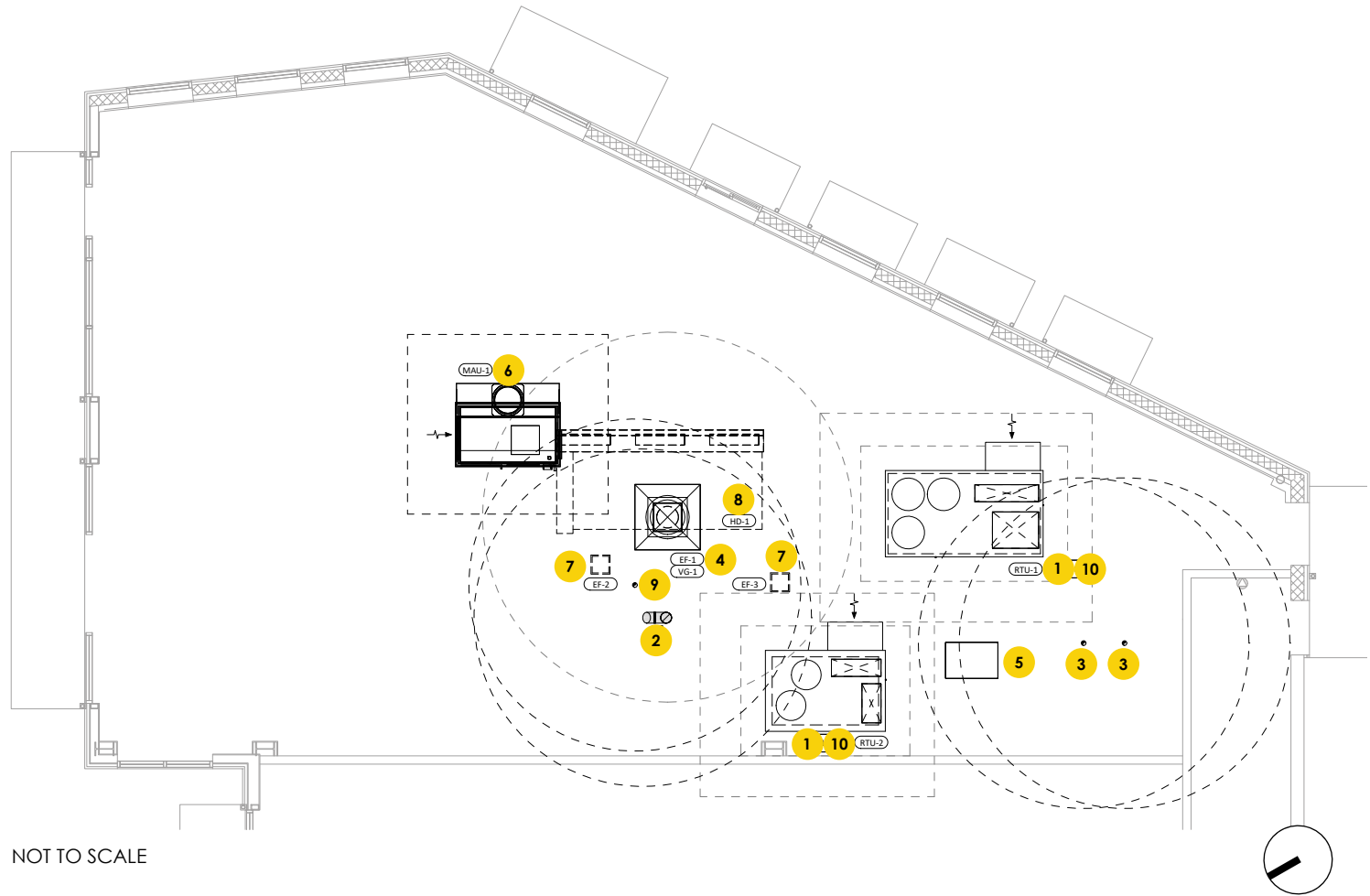
NOT TO SCALE

ROOFTOP UNIT SCHEDULE - PRELIMINARY SELECTIONS, FOR REFERENCE ONLY																											
TAG	DESCRIPTION	NOMINAL CAPACITY (TONS)	EER/SEER	AIRFLOW			COOLING CAPACITY					HEATING CAPACITY				NUMBER OF COMPRESSORS	NUMBER OF CIRCUITS	REFRIGERANT TYPE	APPROX. WEIGHT (LBS)	ELECTRICAL			FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN		REMARKS
				TOTAL (CFM)	OA (CFM)	ESP (in. w.c.)	NET TOTAL (BTU/H)	NET SENSIBLE (BTU/H)	EAT (Dg. F)	COND. EAT (Dg. F)	DB (Dg. F)	WB (Dg. F)	INPUT (MMH)	OUTPUT (MMH)	EAT (Dg. F)					MOCP	MCA	V/PH			MANUFACTURER	MODEL	
RTU-1	KITCHEN ROOFTOP UNIT	12.5	12.0/14.5	4800	430	0.8	135.8	86.6	75.0	64.7	97.2	130	121	64.0	2	1	R-454B	1900	80 A	59.0 A	208/3/60	LL	LL	CARRIER	480EFM14	FURNISHED WITH HOT GAS REHEAT WITH REMOTE HUMIDISTAT, COMPARATIVE ENTHALPHY ECONOMIZER WITH BAROMETRIC RELIEF AND FAULT DETECTION/DIAGNOSTICS, RETURN SMOKE DETECTOR, MERV 8 FILTERED, HINGED ACCESS PANELS, LOUVERED HAIL GUARDS, NON FUSED DISCONNECT, UNPOWERED CONVENIENCE RECEPTABLE, 24" ROOF CURB.	
RTU-2	DINING ROOFTOP UNIT	7.5	12.1/17.5	3000	680	0.8	105.4	64.0	77.3	66.1	97.2	180	148	56.7	2	1	R-454B	1400	60 A	53.0 A	208/3/60	LL	LL	CARRIER	480EDN12	FURNISHED WITH HOT GAS REHEAT WITH REMOTE HUMIDISTAT, COMPARATIVE ENTHALPHY ECONOMIZER WITH BAROMETRIC RELIEF AND FAULT DETECTION/DIAGNOSTICS, RETURN SMOKE DETECTOR, MERV 8 FILTERED, HINGED ACCESS PANELS, LOUVERED HAIL GUARDS, NON FUSED DISCONNECT, UNPOWERED CONVENIENCE RECEPTABLE, 24" ROOF CURB.	

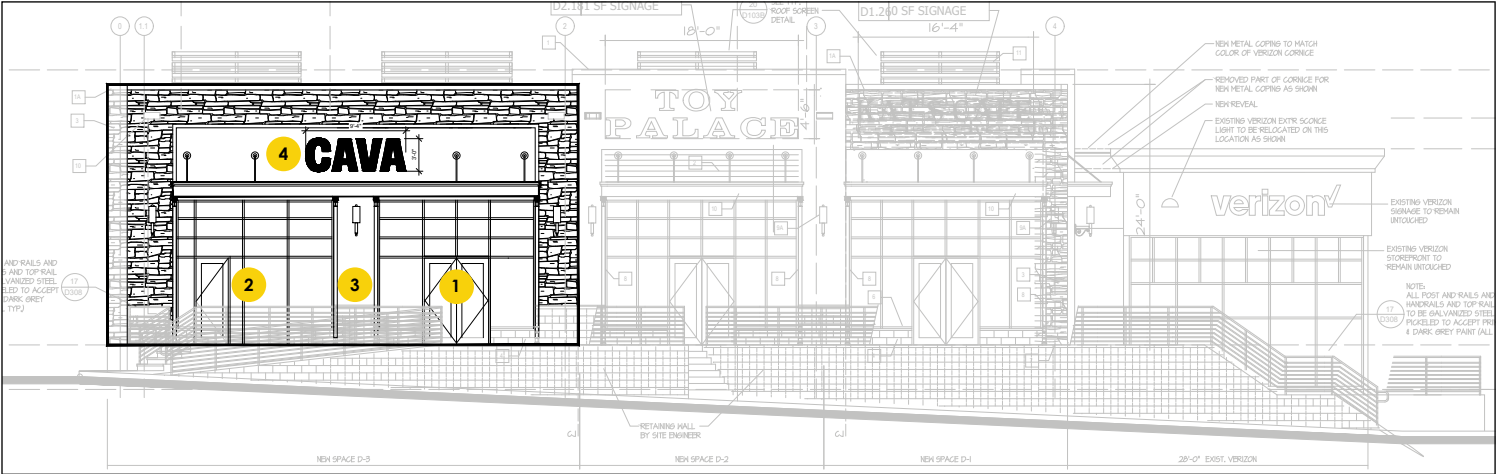
WORK LETTER TYPE:
EX.

KEY:

- 1
- LANDLORD SHALL FURNISH AND INSTALL AT A LOCATION PER TENANT'S PLANS A NEW FULLY FUNCTIONAL RTU. CAVA SHALL PAY ALL COSTS ASSOCIATED WITH THE RTU UNDER ONE TON PER 250 SQUARE FEET. THE LANDLORD SHALL INSTALL THE RTUS IN LOCATION SHOWN. SIZED AND PROVIDED WITH ACCESSORIES AS INDICATED IN RTU SCHEDULE AS PERMITTED BY LOCAL AHJ.
- 2
- CAVA SHALL BE PERMITTED TO FURNISH AND INSTALL DUCT THROUGH THE ROOF IN LOCATION SHOWN FOR THE RESTROOM EXHAUST.
- 3
- CAVA SHALL BE PERMITTED TO PROVIDE WATER HEATER INTAKE AND FLUE GAS PENETRATIONS AT THE BUILDING EXTERIOR TO FACILIATE THE INSTALLATION OF TANKLESS, GAS-FIRED WATER HEATERS PER THE FINAL CONSTRUCTION DRAWINGS. TERMINATIONS SHALL MAINTAIN ALL REQUIRED SEPARATIONS BETWEEN BUILDING OPENING AND SHALL BE PER THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.
- 4
- CAVA SHALL BE PERMITTED TO FURNISH AND INSTALL THEIR TYPICAL UPBLAST EXHAUST FAN AT THE LOCATION SHOWN IN THEIR FINAL CONSTRUCTION DOCUMENTS. CAVA SHALL BE PERMITTED TO EXTEND DUCTWORK AS REQUIRED FOR THEIR TYPE I HOOD AND PROVIDE A VIROGUARD GREASE CONTAINMENT SYSTEM AT THE FAN. CAVA SHALL PROVIDE ALL STRUCTURAL SUPPORT FOR THIS EQUIPMENT AS REQUIRED.
- 5
- CAVA SHALL BE PERMITTED TO FURNISH AND INSTALL THEIR TYPICAL WALK-IN COOLER CONDENSING UNIT. AT THE LOCATION SHOWN IN THEIR FINAL CONSTRUCTION DOCUMENTS. CAVA SHALL PROVIDE ALL STRUCTURAL SUPPORT FOR THIS EQUIPMENT AS REQUIRED.
- 6
- CAVA SHALL BE PERMITTED TO FURNISH AND INSTALL THEIR TYPICAL MAKEUP AIR UNIT AT THE LOCATION SHOWN IN THEIR FINAL CONSTRUCTION DOCUMENTS. CAVA SHALL PROVIDE ALL STRUCTURAL SUPPORT FOR THIS EQUIPMENT AS REQUIRED.
- 7
- CAVA SHALL BE PERMITTED TO FURNISH AND INSTALL THEIR TYPICAL CEILING-MOUNTED EXHAUST FANS AS SHOWN, AND EXTEND DUCTWORK FROM THEM UP THROUGH THE ROOF AND TERMINATE WITH A GOOSENECK WITH BIRDSCREEN. FINAL LOCATIONS SHALL BE BASED ON CAVA'S PERMITTED CONSTRUCTION DOCUMENTS.
- 8
- CAVA SHALL BE PERMITTED TO FURNISH AND INSTALL THEIR TYPICAL TYPE I HOOD AT THE LOCATION SHOWN. FINAL LOCATION SHALL BE BASED ON CAVA'S PERMITTED CONSTRUCTION DOCUMENTS.
- 9
- LANDLORD SHALL PROVIDE A 3" VENT THROUGH ROOF, CONTRACTOR SHALL ENSURE LOCATION IS A MINIMUM OF 10'-0" FROM ANY OUTSIDE AIR INTAKES.
- 10
- CAVA SHALL PROVIDE ALL THERMOSTATS, SENSORS AND CONTROLS AS NECESSARY TO CONTROL THEIR HVAC EQUIPMENT.

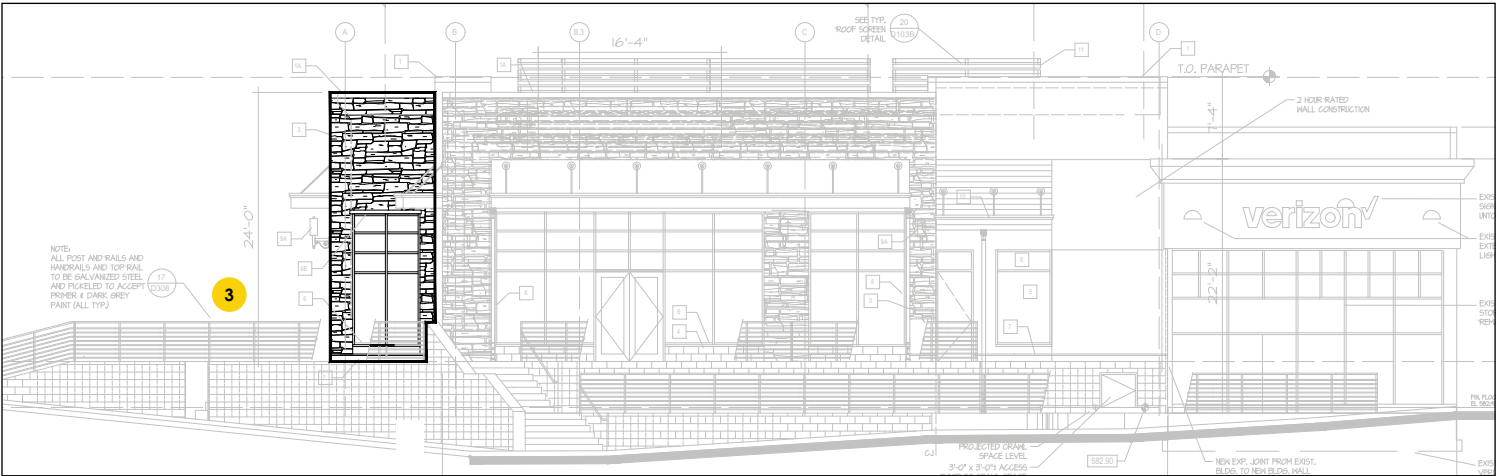


LEASE EXHIBIT ELEVATION



NORTH ELEVATION

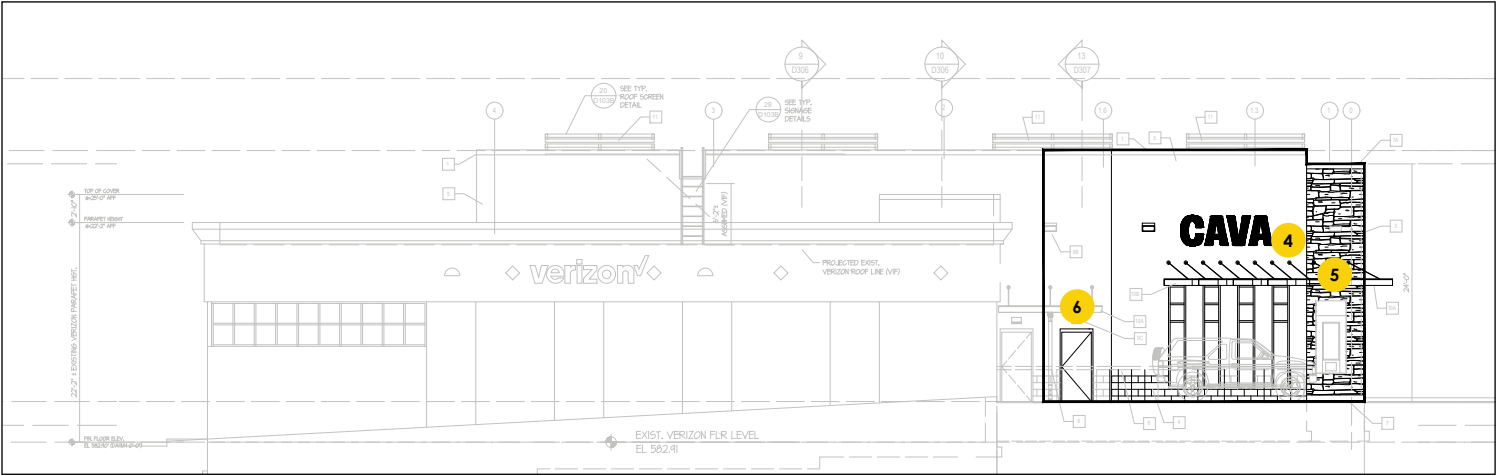
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WEST ELEVATION

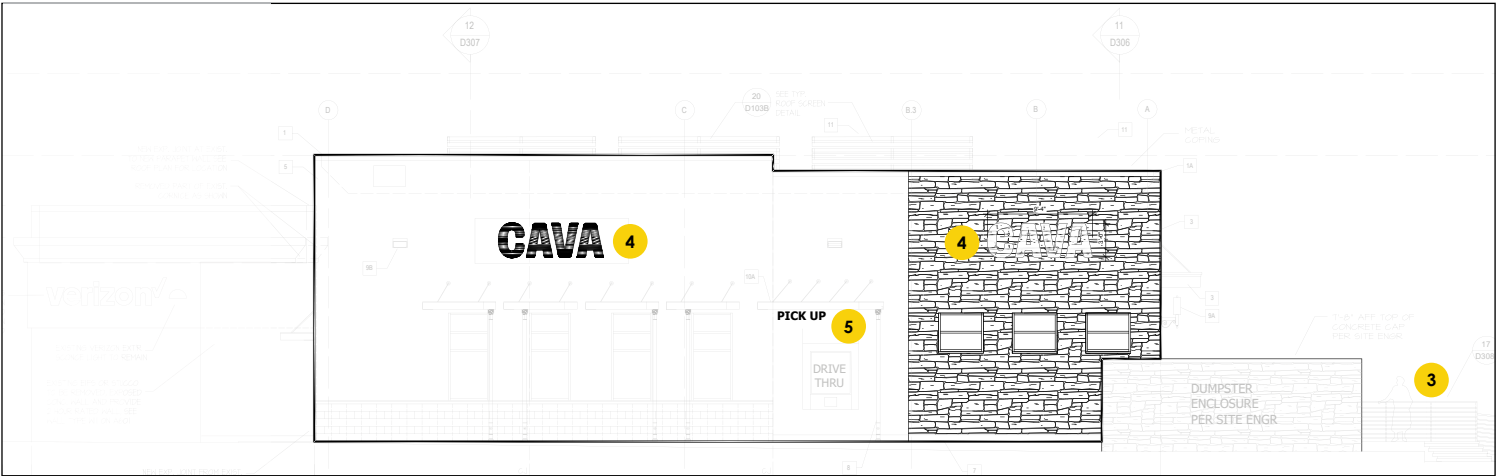
NOT TO SCALE

LEASE EXHIBIT ELEVATION



SOUTH ELEVATION
NOT TO SCALE

- KEY:**
- 1 MAIN ENTRY
 - 2 SECONDARY POINT OF ENTRY
 - 3 PATIO
 - 4 BUILDING SIGNAGE
 - 5 PICK-UP BY CAR WINDOW
 - 6 EXISTING REAR DOOR



EAST ELEVATION
NOT TO SCALE

West Orange Plaza
71 Valley Street
Suite 204
South Orange, NJ 07079

West Orange Plaza
Provident Bank
S. Orange Ave.
South Orange, NJ 07079

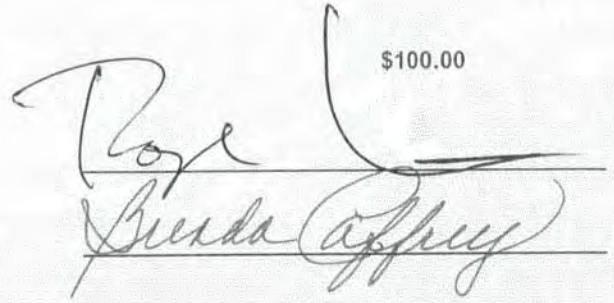
3161

Date: 07/21/2026

Pay to the order of: **TOWNSHIP OF WEST ORANGE**
This amount: **** ONE HUNDRED AND 00/100 DOLLARS

Township of West Orange
66 Main St.
West Orange, NJ 07052

\$100.00



CAVA-escrow fee

⑈ 3 1 6 1 ⑈ ⑆ 2 2 1 2 7 2 3 0 3 ⑆

988 20 298 2⑈

Date: 07/21/2026 Check #3161 Account: West Orange Plaza
Pay to: Township of West Orange

3161

Property	Unit	Reference	Description	Amount
West Orange Plaza - 235 Prospect Aven...		CAVA-escrow	CAVA-escrow fee	100.00
				100.00

West Orange Plaza
71 Valley Street
Suite 204
South Orange, NJ 07079

West Orange Plaza
Provident Bank
S. Orange Ave.
South Orange, NJ 07079

3163

Date: 07/21/2026

Pay to the order of: **TOWNSHIP OF WEST ORANGE**
This amount: **** ONE HUNDRED FIFTY AND 00/100 DOLLARS

Township of West Orange
66 Main St.
West Orange, NJ 07052

\$150.00



CAVA-application fee

⑈3163⑈ ⑆221272303⑆

988202982⑈

Date: 07/21/2026 Check #3163 Account: West Orange Plaza
Pay to: Township of West Orange

3163

Property	Unit	Reference	Description	Amount
West Orange Plaza - 235 Prospect Aven...		CAVA-applic. fee	CAVA-application fee	150.00
				150.00

West Orange Plaza
71 Valley Street
Suite 204
South Orange, NJ 07079

West Orange Plaza
Provident Bank
S. Orange Ave.
South Orange, NJ 07079

3162
Date: 07/21/2026

Pay to the order of: **TOWNSHIP OF WEST ORANGE**

This amount: **** ONE THOUSAND, SEVEN HUNDRED SIXTY AND 00/100 DOLLARS

\$1,760.00

Township of West Orange
66 Main St.
West Orange, NJ 07052

Roger [Signature]
Brenda [Signature]

CAVA-Misc escrow fees

⑈ 3 1 6 2 ⑈ ⑆ 2 2 1 2 7 2 3 0 3 ⑆

988 20 298 2⑈

Date: 07/21/2026 Check #3162 Account: West Orange Plaza
Pay to: Township of West Orange

3162

Property	Unit	Reference	Description	Amount
West Orange Plaza - 235 Prospect Aven...		CAVA- escrow(a,b,c,d,e&f)	CAVA-Misc escrow fees	1,760.00
				1,760.00

Request for Taxpayer Identification Number and Certification

► Go to www.irs.gov/FormW9 for instructions and the latest information.

Give Form to the
requester. Do not
send to the IRS.

Print or type.
See Specific Instructions on page 3.

1 Name (as shown on your income tax return). Name is required on this line; do not leave this line blank.

West Orange Plaza, a NJ partnership

2 Business name/disregarded entity name, if different from above

3 Check appropriate box for federal tax classification of the person whose name is entered on line 1. Check only **one** of the following seven boxes.

☐ Individual/sole proprietor or single-member LLC ☐ C Corporation ☐ S Corporation ☒ Partnership ☐ Trust/estate

☐ Limited liability company. Enter the tax classification (C=C corporation, S=S corporation, P=Partnership) ►

Note: Check the appropriate box in the line above for the tax classification of the single-member owner. Do not check LLC if the LLC is classified as a single-member LLC that is disregarded from the owner unless the owner of the LLC is another LLC that is **not** disregarded from the owner for U.S. federal tax purposes. Otherwise, a single-member LLC that is disregarded from the owner should check the appropriate box for the tax classification of its owner.

☐ Other (see instructions) ►

4 Exemptions (codes apply only to certain entities, not individuals; see instructions on page 3):

Exempt payee code (if any) _____

Exemption from FATCA reporting code (if any) _____

(Applies to accounts maintained outside the U.S.)

5 Address (number, street, and apt. or suite no.) See instructions.

71 Valley Street, Suite 204

6 City, state, and ZIP code

South Orange, NJ 07079

7 List account number(s) here (optional)

Requester's name and address (optional)

Part I Taxpayer Identification Number (TIN)

Enter your TIN in the appropriate box. The TIN provided must match the name given on line 1 to avoid backup withholding. For individuals, this is generally your social security number (SSN). However, for a resident alien, sole proprietor, or disregarded entity, see the instructions for Part I, later. For other entities, it is your employer identification number (EIN). If you do not have a number, see *How to get a TIN*, later.

Note: If the account is in more than one name, see the instructions for line 1. Also see *What Name and Number To Give the Requester* for guidelines on whose number to enter.

Social security number

____ - ____ - _____

or

Employer identification number

2 2 - 1 7 1 2 6 5 6

Part II Certification

Under penalties of perjury, I certify that:

1. The number shown on this form is my correct taxpayer identification number (or I am waiting for a number to be issued to me); and
2. I am not subject to backup withholding because: (a) I am exempt from backup withholding, or (b) I have not been notified by the Internal Revenue Service (IRS) that I am subject to backup withholding as a result of a failure to report all interest or dividends, or (c) the IRS has notified me that I am no longer subject to backup withholding; and
3. I am a U.S. citizen or other U.S. person (defined below); and
4. The FATCA code(s) entered on this form (if any) indicating that I am exempt from FATCA reporting is correct.

Certification instructions. You must cross out item 2 above if you have been notified by the IRS that you are currently subject to backup withholding because you have failed to report all interest and dividends on your tax return. For real estate transactions, item 2 does not apply. For mortgage interest paid, acquisition or abandonment of secured property, cancellation of debt, contributions to an individual retirement arrangement (IRA), and generally, payments other than interest and dividends, you are not required to sign the certification, but you must provide your correct TIN. See the instructions for Part II, later.

Sign
Here

Signature of
U.S. person ►

Date ►

2/27/2026

General Instructions

Section references are to the Internal Revenue Code unless otherwise noted.

Future developments. For the latest information about developments related to Form W-9 and its instructions, such as legislation enacted after they were published, go to www.irs.gov/FormW9.

Purpose of Form

An individual or entity (Form W-9 requester) who is required to file an information return with the IRS must obtain your correct taxpayer identification number (TIN) which may be your social security number (SSN), individual taxpayer identification number (ITIN), adoption taxpayer identification number (ATIN), or employer identification number (EIN), to report on an information return the amount paid to you, or other amount reportable on an information return. Examples of information returns include, but are not limited to, the following.

- Form 1099-INT (interest earned or paid)

- Form 1099-DIV (dividends, including those from stocks or mutual funds)
 - Form 1099-MISC (various types of income, prizes, awards, or gross proceeds)
 - Form 1099-B (stock or mutual fund sales and certain other transactions by brokers)
 - Form 1099-S (proceeds from real estate transactions)
 - Form 1099-K (merchant card and third party network transactions)
 - Form 1098 (home mortgage interest), 1098-E (student loan interest), 1098-T (tuition)
 - Form 1099-C (canceled debt)
 - Form 1099-A (acquisition or abandonment of secured property)
- Use Form W-9 only if you are a U.S. person (including a resident alien), to provide your correct TIN.

If you do not return Form W-9 to the requester with a TIN, you might be subject to backup withholding. See What is backup withholding, later.

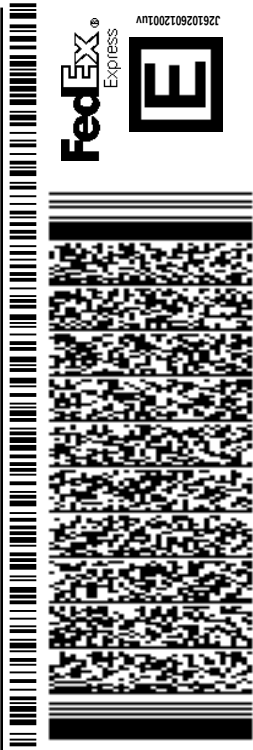
ORIGIN ID:GMVA
JENNIFER GUTIERREZ
PRICE MEESE SHULMAN D'ARMINIO
50 TICE BOULEVARD

(201) 391-3737

SHIP DATE: 30JUL26
ACTWGT: 1.00 LB
CAD: 253456487/NET4535

BILL SENDER

TO MS. GENIECE GARY-ADAMS
TOWNSHIP OF WEST ORANGE
DIRECTOR OF PLANNING & DEVELOPMENT
66 MAIN STREET
WEST ORANGE NJ 07052
(201) 391-3737
INV: REF: J0141.028434
PO: DEPT:



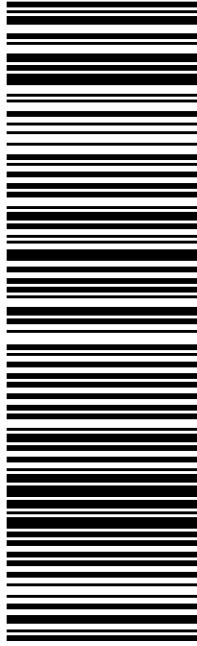
TRK# 8751 0036 0393

FRI - 31 JUL 10:30A
PRIORITY OVERNIGHT

E2 MMUA

07052

NJ-US EWR



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1. Fold the printed page along the horizontal line.
2. Place label in shipping pouch and affix it to your shipment.

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