

# CAPUTO LAW OFFICE

REC'D CLERK'S OFFICE  
2026 JUN 8 PM 2:26

204 Fifth Avenue  
Buhl Building, 5th Floor  
Pittsburgh, PA 15222  
info@caputolawoffice.com

June 2, 2026

**VIA EMAIL: [kim.clark-baskin@pittsburghpa.gov](mailto:kim.clark-baskin@pittsburghpa.gov)  
and REGULAR MAIL**

Kimberly D. Clark-Baskin, CMC  
City Clerk  
City of Pittsburgh  
510 City County Building  
414 Grant Street  
Pittsburgh, PA 15219

RE: Silver Ashes Hospitality Group, LLC  
728 Copeland Street  
Pittsburgh, PA 15232  
inter-municipal transfer of  
PLCB license: R-6114

Dear Ms. Clark Baskin:

I enclose an Application for Inter-municipal Liquor License Transfer for the above applicant, who is seeking an inter-municipal transfer of Restaurant Liquor License R-6114 from 13 Edsel Lane, Monongahela PA 15063 to 728 Copeland Street, Pittsburgh, PA 15232.

Please notify our office, at your earliest convenience, of the date and time of the hearing to consider the transfer of this license into the City of Pittsburgh. Please also provide us with copies of all communications between the City and our client. If you will forward the required Notice of Hearing to our office, we will assure that the same is properly posted on the property.

If you need any additional information, applications or filing fees, please contact me at (412) 325-8194 and I will see that you receive an immediate response.

Very truly yours,

/s/   
Holly L. Guna

HLG/lmn  
Attachments

**APPLICATION FOR INTERMUNICIPAL LIQUOR LICENSE TRANSFER**

Please provide the following information. If answers exceed the designated spaces, please attach additional sheets of paper with requested information.

1. License Number: R-6114

2. Name and address of the individual or entity to whom the license is being transferred ("applicant"):

Silver Ashes Hospitality Group, LLC

728 Copeland Street

Pittsburgh, PA 15232

3. If entity or corporation, please provide names and addresses of all principals:

Nathaniel W. Saar Colin Smith

508 Foxwood Drive 2609 Leona Lane

Mars, PA 16046 Coraopolis, PA 15108

4. From whom is the license being purchased? (Include name and address of the establishment and copy of sales agreement for purchase of liquor license):

McCrossings Landing Pub LLC, 13 Edsel Lane, Monongahela, PA 15063

5. Reason(s) that the license is being acquired outside of the City of Pittsburgh rather than within City of Pittsburgh boundaries:

Applicant has been unable to secure a restaurant license within the City of Pittsburgh. The applicant needs a liquor license to compliment its business and assure its success.

6. Name and address of the proposed business to which the license is being transferred:

Silver Ashes Hospitality Group, LLC

728 Copeland Street

Pittsburgh, PA 15232

7. Description of the proposed business that will be conducted with the transferred license (i.e. what is the primary purpose of the establishment?):

Restaurant serving American cuisine

8. Terms of any lease agreement or property ownership related to the location of the proposed business (please attach a copy of the agreement):

( 4 ) year lease with a ( 2 ) year extension options

(Lease attached)

9. Evidence that zoning approvals for the proposed establishment have been obtained or what zoning approvals are necessary prior to commencing operation of the establishment:

Property is already zoned commercial

10. Copy of the business plan associated with this entity (please provide a copy of the plan):

(Business Plan attached)

11. Evidence that necessary financing for the success of the business is in place (please provide any documentation):

Attached

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12. Name and location of any other businesses that the applicant is associated with or has an ownership interest:

None

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13. Name and location of any businesses the applicant previously owned or was associated with and an explanation as to why the business ceased to operate:

None

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14. Information regarding any LCE violations associated with either current or prior businesses (please provide any supporting documentation):

None

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15. Any misdemeanor or felony convictions of any individuals who have an ownership interest in the proposed business (please provide any supporting documentation):

None

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16. Any additional information that you may feel is relevant to City Council's consideration of your request:

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**(Additional information may be requested after reviewing the application.)**

VERIFICATION

I, Holly L. Guna, Esq. , verify and represent that the statements and averments of fact contained herein are true and correct to the best of my knowledge, information and belief, and are made subject to the penalties of 18 Pa. C.S. §4904.

Date: \_\_\_\_\_

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VERIFICATION

I, Holly L. Guna, Esq., verify and represent that the statements and averments of fact contained herein are true and correct to the best of my knowledge, information and belief, and are made subject to the penalties of 18 Pa. C.S. §4904.

Date: June 2, 2026



A handwritten signature in blue ink, consisting of a stylized initial 'H' followed by a long horizontal stroke, positioned above a thin horizontal line.

# Lost & Found Restaurant



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# Executive Summary

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Lost & Found is a refined, ingredient-driven restaurant designed for today's discerning diner — a place where precision, warmth, and atmosphere converge. Located in Pittsburgh's East Side, Lost & Found combines a rotating seasonal menu using locally sourced produce, and wood-fire techniques within an environment that is both elevated and approachable.

Founded by Chef Nathan Saar, a classically trained chef and former Sous Chef at Thomas Keller's Michelin-starred Surf Club, Lost & Found blends culinary artistry with proven business discipline.

The restaurant is structured for sustainable growth through continuous financial oversight, adaptable pricing models, and meticulous cost management — ensuring creativity and profitability remain in balance. Beyond the dining room, the concept is positioned for long-term scalability through private events, community partnerships, and brand extensions.

With its unique balance of vision and accountability, Lost & Found represents not just another opening, but a carefully built opportunity for meaningful, measurable return on investment.

# Leadership Team

## **Nate Saar** **Chef Owner | Founder**

Born and raised in Pittsburgh, Nate Saar is a Michelin trained chef whose career has included some of the nation's most exacting kitchens. A graduate of the Culinary Institute of America, after which he served as Sous Chef under Chef Thomas Keller in Miami, where precision and grace defined his craft. Guided by seasonality, fire, and a reverence for honest hospitality, Nate's cooking reflects both discipline and warmth.

After years away from his hometown, Nate returned to pursue his dream of providing refined cuisine and service to the city Pittsburgh. Since his return, Nate in collaboration with Colin, has created "Stillwater," a charming restaurant concept that captures his enduring pursuit of balance, beauty, and belonging.

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## **Colin Smith**

### **General Manager**

Colin Smith is a veteran restaurateur, owning and operating many acclaimed restaurants in the Pittsburgh area. He has also developed renowned cocktails for restaurants all around the northeast US. Colin spent over a decade in multi-unit restaurant management and executive management, including two James Beard nominees, and several restaurants selected as "Best Restaurants" by publications including the New Yorker and Pittsburgh Post Gazette.

# Leadership Team



## Nathan Saar

Founder / Executive Chef  
Operations

## Colin Smith

General Manager  
Cocktails & Wine  
Operations

## Garrett Cox

Junior Manager & Wine  
Program

## Hector Chacon

Sous Chef & Team  
Development

# Competitive Edge

**Chef Nathan Saar brings vast experience in fine dining, team management, financial structure, and menu creation. His philosophy — that excellence comes from discipline, clarity, and adaptability — forms the foundation of Lost & Found's operational strategy. This is a concept uniquely positioned to thrive on Pittsburgh's East Side, and beyond. Nathan believes that what is missing in the Pittsburgh food scene is truly excellent service paired with deep passion for excellence; something readily available in bigger cities like New York and Miami, but not in Pittsburgh.**

**He leads with both creative vision and structured accountability. Lost & Found's systems are designed to balance artistry with analytics: weekly management meetings, active review of profit and loss, and proper management of budgets ensure that every operational decision is informed by data and experience. By combining formulaic and market-based pricing, the team maintains an agile cost structure that adapts to real-time conditions without sacrificing guest experience or brand integrity.**

**In addition to culinary and service excellence, Lost & Found will also be a place where people can relax, come together, and even learn. A large built-in bookshelf / library will not only add to the ambiance in the main dining room, but will also be fully functional, providing guests with the chance to have a bite and beverage in a cozy space with a great book.**

**This disciplined, hands-on approach allows Lost & Found to thrive in the fluid landscape of modern dining — a concept built not only to inspire, but to endure.**

# Operational Strategy for Financial & Operational Success

Lost & Found operates with the same precision behind the scenes that it delivers at the table. The leadership team treats financial performance as an active discipline — one managed with the same rigor as culinary execution.

Key financial metrics are reviewed in weekly management meetings, ensuring that profit and loss statements, labor percentages, and food costs are not only tracked, but acted upon in real time. Declining budgets and dynamic forecasting enable proactive adjustments to maintain profitability across varying market conditions.

Lost & Found's hybrid pricing model — blending formulaic cost analysis with market-based flexibility — provides a built-in hedge against volatility in ingredient and labor markets. This allows the restaurant to protect margins while remaining competitive and guest-focused.

By combining continuous oversight, data-driven decision-making, and experienced leadership, Lost & Found offers investors a rare level of transparency, adaptability, and fiscal control — ensuring that every operational choice aligns with long-term value creation.

With disciplined systems in place and a leadership team deeply fluent in both culinary and financial performance, Lost & Found's projections reflect not speculation — but the measured outcome of proven strategy, operational control, and experience.

# Menu Philosophy

The menu included is an initial drafts that illustrate our direction in both design and scope. Our goal is to create a concise, intentional menu centered around a foundation of signature dishes and evolving seasonal offerings. By keeping the menu focused and agile, Lost & Found will be able to highlight hyper-seasonal ingredients, introduce a rotating selection of weekly features, and maintain a lineup of our core staples — such as House-Made Brioche Rolls, Charcuterie, and Wood-Fired Oysters. This approach allows us to keep guests continually engaged while preventing menu stagnation.

The cocktail program will complement the dinner menu, drawing inspiration from its flavors and ingredients to create a cohesive and dynamic dining experience. Each beverage will feel connected to the food it accompanies, creating moments of both subtle harmony and memorable contrast.

Our wine program will lean toward old-world selections, carefully curated by a level 1 sommelier. Our team brings a deep passion for sourcing exceptional wines and crafting cocktails that reflect Lost & Found's refined, yet approachable sensibility.

Ultimately, our goal is to offer a fully unified experience — service that is attentive yet never overbearing, menus shaped by the rhythm of local growing seasons, and a shared passion for creating meaningful, lasting memories with every guest.



## BITES

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### SMASHED POTATOES

parmesan | lemon aioli | chive 5

### WARM BRIOCHE ROLLS

house roll | trio of butter 13

### SPINACH ARTICHOKE

gruyere | creme fraiche | house cracker 15

### LAMB MEATBALL

cherry | vermouth | mint | carrot 15

### AU POIVRE SLIDER

black pepper | cognac mayo | brioche 15

### CHARCUTERIE

local meats | cheese | accoutrement  
mkt price ~ serves 2 to 4

## RAW BAR

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### EAST COAST OYSTERS 30

1/2 dozen | raspberry mignonette  
cocktail

### ADDITIONS

1/2 lobster 35 | chilled prawns 20

### SNAPPER CRUDO

citrus vinaigrette | charred leek 26

## PASTA

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### CAVATELLI PRIMAVERA

pea mousse | garlic confit  
pickled ramp | morel 26

### ASPARAGUS ROTOLO

3-cheese | prosciutto | tomato coulis 28

### CHICKEN PICATTA DOPPIO

chicken-caper mousse | lemon | mascarpone  
white wine | capers 32

### BUCATINI "PUTTANESCA"

caramelized fennel | cherry tomato  
olives | battarga 26

### ORRECCHIETTE

spicy sausage | pecorino romano  
white bean | broccoli rabe 30

## PLATES

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### SMASHED POTATOES

chardonnay - chive beurre blanc  
spring morels | asparagus 48

### PORK CHOP

mustard emulsion | crispy leeks  
garlic - charred cherry tomato 41

### FILET MIGNON

cippolini onion | pork glace  
pommes dutchess | chive 63

### CHICKEN 3 WAYS

ramp - chicken roulade | smoked fresno  
garlic | chicken jus 42

### LITTLE GEM & RADISH

vanilla lemon poppy seed  
charred spring onion | puffed quinoa 21

### CHARRED CHICORY

roquefort sauce | apricot | tarragon  
sugar snap pea | candied walnut 26

## COCKTAILS

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### DOS PALOS

pasilla chile infused mezcal organic mango  
cinnamon | tomatillo | lime | almatepec 15

### RUM PUNCH

plantation navy rum | pimm's |  
allspice dram | batava | smoked coconut  
pineapple | lime 14

### CLOVER CLUB

fermented raspberry syrup | lemon balm  
nolet & monkey 47 gins | citrus | egg white 14

### WHITE LOTUS

martin miller's gin | orgeat | lemon | shochu  
peychaud's bitters | sumo fruit 15

### WHEN YOU LEAST EXPECT IT

redemption rye | #3 anejo tequila  
nux alpina walnut | vanilla saline  
tempus fugit banane 15

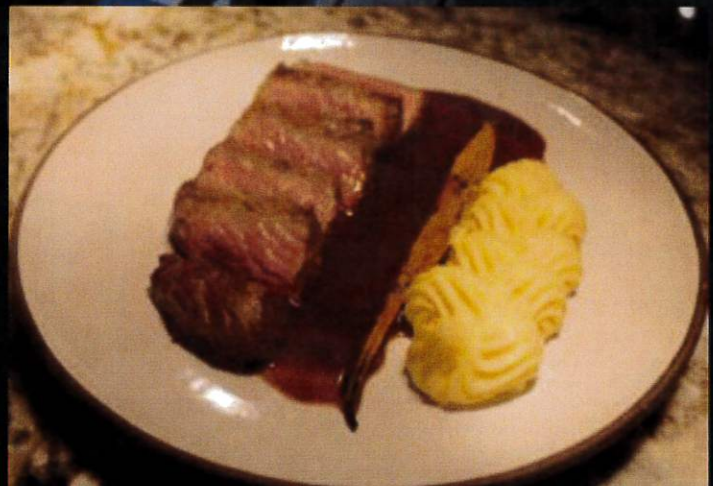
### FASHIONABLY LATE

elijah craig single barrel  
tears of llorona | jaggery  
roasted cherry shrub | orange 18

# Cocktail Photos



# Culinary Photos



# Culinary Photos



# Design Vision & Ambiance



# Industry References



\*Pictured Below: Gramercy Tavern, NYC; Blue Hills at Stone Barns, NY,  
SingleThread, CA



# Regional Demographics

Lost & Found's marketing approach is built around Pittsburgh's East Side — a cluster of neighborhoods that collectively represent the city's most engaged, experience-driven dining audience. Each area offers a distinct demographic and psychographic profile, allowing for tailored outreach that maximizes brand reach and revenue diversity. From East Liberty's creative professionals to Shadyside's established clientele, Lawrenceville's trendsetters to Highland Park's loyal residents, Lost & Found is positioned to capture the full spectrum of high-value diners seeking elevated cuisine and genuine hospitality close to home.

## East Liberty

Once the city's commercial heart, East Liberty has transformed into one of Pittsburgh's most dynamic dining and cultural districts. Anchored by luxury apartments, boutique hotels, and tech campuses, the neighborhood draws a diverse, upwardly mobile audience that values experience and authenticity.

## Lawrenceville

Lawrenceville's continued rise as a design, art, and nightlife hub offers a complementary market for Lost Found's brand of craftsmanship and atmosphere. The neighborhood's younger, trend-conscious diners seek quality, originality, and a sense of belonging — all central to Lost & Found's philosophy. Strategic partnerships and cross-neighborhood collaborations will position Lost & Found as a natural extension of Lawrenceville's creative culture, appealing to diners who move fluidly between the city's east-end experiences.

# Regional Demographics

## Shadyside

With its established wealth, walkable retail corridors, and history of fine dining, Shadyside represents a core demographic for Lost & Found. The neighborhood's residents expect sophistication and consistency — a polished experience that feels intentional rather than ostentatious. Targeted outreach through curated events, local partnerships, and premium hospitality programming will connect Lost & Found to Shadyside's loyal base of high-spending diners seeking an elevated yet comfortable alternative to downtown dining.

## Highland Park

Quiet, residential, and community-focused, Highland Park offers a steady stream of local regulars who value quality and connection. Its proximity makes Lost & Found a natural neighborhood favorite for family celebrations, intimate dinners, and weekend indulgence. Marketing in this area will emphasize familiarity, warmth, and craftsmanship — building long-term loyalty through trust, consistency, and word-of-mouth within one of the East Side's most cohesive communities.

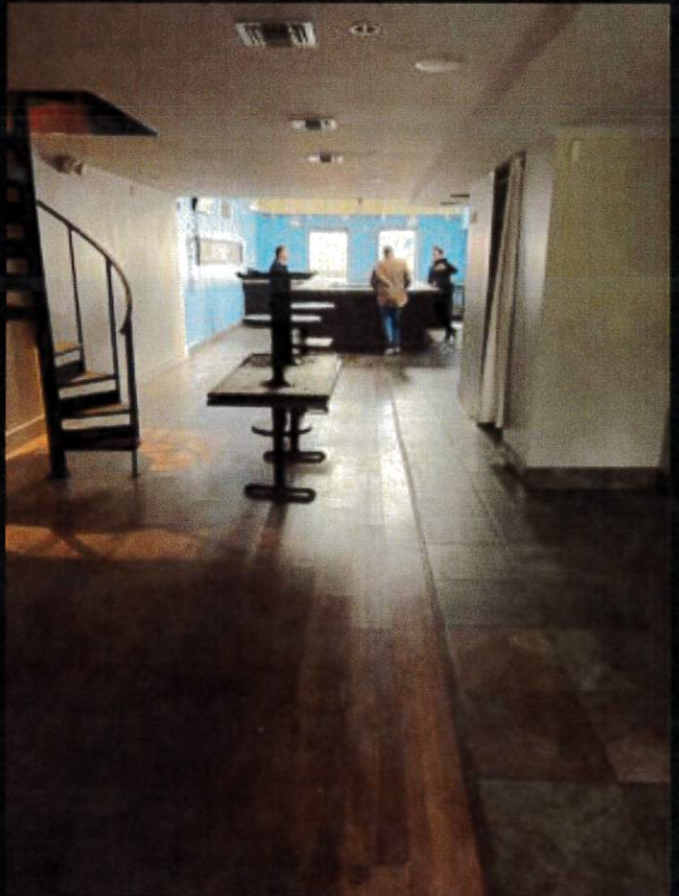
# Our Location

**Shadyside—728 Copeland St, Pittsburgh, PA 15232**

**Notable businesses in the area:**

- **Girasole**
- **Shady Grove**
- **Apple Store**
- **Mecurio's Shadyside**
- **Lulu Lemon**
- **Pamela's P&G Diner**
- **Patagonia**
- **Rolex Store**
- **Cappy's Cafe**
- **Sushi Too**
- **KuJiRa Sushi & Bar**

**Lost & Found is well positioned to be in a market that is perfectly suited for our business model. With a demographic that has ample disposable income, our menu and high-end concept will not scare off clientele in the immediate area and ensure we do not have to market to zones far outside of our trade area. Positioned right off the main street in Shadyside, Walnut St, we have prime real estate for walking traffic, locals, and outside visitors in the area for shopping or date night. There is a huge variety of businesses and eateries focused on high end retail and café style dining. It is important to note that there are also no restaurants that directly compete with our concept and dining style.**



# Marketing Opportunities

## Strategic Marketing Channels

To maximize brand visibility and engagement across these varied markets, Lost & Found will deploy a diversified channel strategy:

- Digital Advertising (Instagram, Facebook, Google) segmented by zip code and audience behavior
- Local Influencer Collaborations with Pittsburgh food, design, and lifestyle creators
- Hospitality Partnerships with hotels, universities, and cultural institutions
- Neighborhood-Focused Events such as private dinners in the upstairs, soft openings, and preview tastings

## Brand Positioning

The Lost & Found brand will be positioned as Pittsburgh's premier destination for elevated cuisine rooted in local sourcing and warm, attentive service. A unique focus on a service style predominantly unseen in Pittsburgh will also help to make Lost & Found, and future locations, shine.

## Opportunities for Growth

With the restaurant's flexible footprint, catering potential (via sister brand Silver Ash), and event-hosting capabilities, Lost & Found is built for scalability.

Additional opportunities include:

- Seasonal Tasting Menu Series to drive repeat visitation
- Event Programming including chef tables and culinary & beverage classes
- Strategic Partnerships with local farms, wineries, artisanal producers, as well as other local businesses.

## Additional Demographic Highlights

Highland Park and East Liberty are among the fastest-growing dining corridors in Pittsburgh.

Within a 1-mile radius: median household income exceeds \$110K; and there are limited high-end dining options.

Pittsburgh's post-pandemic restaurant recovery has outpaced national averages, with premium concepts outperforming casual dining by 22%. Three of the most acclaimed, including national recognition, restaurants are within a 5 minute drive, bringing more potential guests to the East Side.

# Conclusion

**Designed for today's discerning diner, Lost & Found blends a seasonally driven menu, locally sourced ingredients, and a refined yet approachable atmosphere.**

**Situated in the greater Pittsburgh area, Lost & Found is poised to meet the region's growing demand for thoughtful, experience-based dining. The menu expresses a distinct culinary perspective rooted in craftsmanship and seasonality, while the service model emphasizes warmth, precision, and genuine hospitality. Every detail of the dining room has been considered to create a welcoming, visually compelling environment suited to both everyday dining and special occasions.**

**With opportunities for private events, community partnerships, and future brand expansion, Lost & Found is positioned for sustainable growth and long-term success — a concept built to endure, evolve, and inspire.**

# Investor Information

## An Invitation to Join Us

We're building Lost & Found to be more than a restaurant — we want it to become a cornerstone of Pittsburgh's East Side: a place of connection, beauty, and belonging. A destination where guests gather around thoughtful food, genuine hospitality, and an atmosphere that feels both refined and deeply human.

To bring that vision to life, we're seeking a small group of partners who believe in creating something lasting.

We're inviting:

- Investment participation in \$75,000 units
- In-kind support from those whose skills or industry can help shape the space and the experience
- Hands-on involvement in Lost & Found's construction and opening process

In return, we're offering:

- A 20% ROI after ten years
- Exclusive access and privileges at Lost & Found once open

Lost & Found marks the beginning of Silver Ashes Hospitality, which will grow into a family of distinctive restaurants and concepts. Those who help us create this first chapter will have first access and elevated opportunities in every project that follows.

Together, we can build something enduring — a restaurant that feels like it has always belonged here.

**PURCHASE AND ESCROW AGREEMENT**

As of the \_\_\_\_ day of April, 2026 (the "Effective Date"), Licensee MCCROSSINS LANDING PUB LLC (hereinafter, "Seller"), and SILVER ASHES HOSPITALITY GROUP LLC (hereinafter, "Buyer"), agree as follows:

1. Seller, licensee from the Pennsylvania Liquor Control Board of Liquor License No. 6114 LID# 102279 (the "License"), which was issued for premises at 13 Edsel Lane, Monongahela PA 15063, hereby sells and assigns said License to the Buyer for use by the Buyer at a premise to be determined in Allegheny County. The Buyer accepts said sale and assignment subject to the conditions contained herein.

2. The purchase price for the License shall be One Hundred Thousand Dollars 0/100 (\$100,000.00) payable as follows: Hand Money in the amount of Ten Thousand Dollars 0/100 (\$10,000.00) shall be due upon the date of the execution of this Agreement and a Demand Judgment Note (attached hereto as Exhibit "A") in the amount of Ninety Thousand Dollars 0/100 (\$90,000.00) payable pursuant to its terms, which shall be deposited into escrow with the buyer's attorney, Justin D. Beck at 600 Grant Street, 50th Floor Pittsburgh, PA 15219 (the "Escrow Agent") within one hundred twenty (120) days from the execution of this agreement contemporaneously with the signing of this Agreement. The Hand Money \$10,000.00 and monies due under the Demand Judgment Note \$90,000.00 payable in cash, certified check, wire transfer or mutually acceptable funds, shall be paid at closing. In the event Buyer defaults on this Agreement, the Deposit shall be disbursed to the Seller immediately upon termination of this Agreement. The Escrow Agent shall not be responsible for the performance of either party hereto and shall be liable to the parties hereto only for willful misappropriation of the escrow funds.

3. Each of the parties hereto agrees to a Closing Date of one hundred and eighty (180) days from the date of the execution of this Agreement. Each of the parties hereto agrees to execute all documents and perform all prerequisites necessary to best effectuate the transfer of the License as is herein contemplated. Each of the parties agrees to execute all necessary Liquor Control Board forms, including without limitation a

Certification of Completion. Each of the parties agrees to apply for all necessary governmental permits and to process the application for transfer within thirty (30) days after full execution of this Agreement by Buyer and Seller.

4. In the event that, in spite of such efforts, the application for transfer is not approved within one hundred and nineteen (119) days of the date of the execution of this Agreement, either party may terminate this Agreement by giving twenty (20) days written notice of such party's desire to terminate, after which time the Escrow Agent shall be authorized to submit to the Pennsylvania Liquor Control Board the letters of withdrawal, unless in the interim the application for transfer has been approved. If this Agreement is terminated, all "Hand Money" and the original note shall be returned to the Buyer.

5. Buyer may extend the Initial Approval Period for three (3) additional thirty (30)- day periods by written notice to Seller accompanied by the payment of the sum of Five Thousand and No/100 Dollars (\$5,000.00) (the "Extension Payment") for each additional thirty (30)-day period to which Buyer desires to extend the term of this Agreement. The Extension Payment(s) shall be non-refundable to Buyer but shall be applied to the Purchase Price at Closing. In the event the Extension Payment(s) are made under this Section 3 and Closing does not occur, absent an uncured breach by Seller, Seller shall be entitled to retain the Extension Payment(s)

6. This Agreement is contingent upon approval of the application for transfer of the License by the Pennsylvania Liquor Control Board under the terms set forth herein. In the event the Pennsylvania Liquor Control Board refuses to grant approval of the application for transfer, the Buyer may at its option declare this Agreement to be null and void, at which event all escrow funds shall be returned to it with no liability accruing to either party herein; or, Buyer may, in its sole discretion, process any appeal of any decision of the Pennsylvania Liquor Control Board to the Court of Common Pleas of Allegheny County. If the Buyer chooses to process any appeal based upon Seller's failure to comply with this Agreement and does not ultimately prevail, all of the escrowed funds shall be returned to Buyer, and no liability shall accrue to either party herein. If Buyer chooses to appeal, said appeal based on issues other than Seller's failure to comply with this Agreement, Buyer may choose to close on the sale in accordance with this Agreement.

7. In the event Buyer shall default under this Agreement, Buyer and Seller agree that Ten Thousand Dollars 0/100 (\$10,000.00) shall be retained by Seller as liquidated damages and Seller agrees to accept said sum in full satisfaction and discharge of all claims against Buyer and the original note shall be returned to the Buyer. The failure of Seller to provide necessary documentation to the PLCB, including all tax clearances and liquor code compliance, shall be deemed events of default by the Seller. In the event Seller shall default under this Agreement, Buyer may elect to terminate its obligations under this Agreement and receive the escrow money and return of the original note and pursue any remedies Buyer may have at law and/or at equity, including without limitation, specific enforcement of this Agreement.

8. The closing of this transaction will take place within twenty (20) business days after satisfaction or waiver of all contingencies set forth herein (including PLCB approval of the transfer of the license), or at any time prior to PLCB approval should both Buyer and Seller agree, at which time the entire consideration price shall be paid to the Seller. Seller warrants that as of closing of this transaction, all bills, debts and claims due by the Seller which were incurred in the operation of the Seller's business which would prevent transfer of the License free and clear will have been paid and the Seller agrees to submit an affidavit attesting to said fact and further agrees to indemnify, hold harmless and provide at Seller's expense reasonable attorney's fees to defend the Buyer against any claim for debts or taxes incurred by Seller in said operation. Should, however, there be any bills, debts, or claims due by the Seller, the Seller at their sole discretion shall be able to instruct the Escrow Agent to pay such bills, debts and claims from the sale proceeds in order to obtain any releases necessary to allow for the transfer of the License so long as those bills, debts and claims do not exceed the purchase price less the agreed upon commission.

9. Seller shall provide to the Buyer or to the Pennsylvania Liquor Control Board all forms, clearances, documents and information required from Seller under the Liquor Code and related Regulations. Seller warrants that it has the full right and title to sell and transfer the License to Buyer, there are no outstanding agreements of sale for the License as of the date of this Agreement, the License will be renewed by Seller in compliance with the Liquor Code, prior to closing that to Seller's knowledge neither the Pennsylvania Liquor Control Board nor the Bureau of Liquor Control Enforcement has any pending

complaints, citations or undischarged penalties against the License, that the License is not subject to any restrictions under the Pennsylvania Liquor Control Board's "conditional license" program, that Seller has paid in full or will pay all taxes due to any governmental agency or department and that there are no liens or encumbrances of any nature against the License. Until the transfer of the License is completed hereunder, Seller shall promptly file all necessary returns and pay all taxes due to any governmental agency or department. In the event that any representation in this paragraph is not fulfilled to the extent that the License is freely transferable, after reasonable notice and opportunity to cure, the Seller authorizes the Buyer to take whatever reasonable measures may be necessary, all at the expense of Seller, to effectuate the free transfer of the License to the Buyer.

10. Broker Commissions and Finder's Fees. Buyer has agreed to pay LiquorLicense.com a finder's fee pursuant to a separate agreement. Buyer shall be solely responsible for any broker commissions, fees, expenses or other amounts owing to the broker, and Seller shall bear no responsibility for the payment of such amounts. Buyer agrees that should any claim be made against Seller for a commission or other compensation by any broker or other person, Buyer shall indemnify and hold Seller, including its managers, directors, shareholders, officers, agents, representatives, and employees, harmless from and against any such claim, liability, cost or expense (including reasonable attorney fees' and disbursements) in connection therewith.

11. Seller agrees to indemnify Buyer and hold it harmless against any and all liabilities which may arise after the closing and which arose either out of the Seller's operation of its business, out of any misrepresentation of Seller herein, or any breach of any of Seller's obligations hereunder.

12. Buyer agrees to indemnify Seller and hold it harmless against any liabilities which may arise after the closing out of Buyer's operation of the business it intends to operate, out of any misrepresentation of Buyer herein, or any breach of any of Buyer's obligations hereunder. This Agreement shall be construed and interpreted in accordance with the laws of the Commonwealth of Pennsylvania, without regard to its rules regarding conflicts of law. Venue shall be in the Allegheny County Court of Common Pleas.

13. This Agreement may be modified or amended only by a written instrument signed by both

Seller and Buyer.

14. If any clause or provision of this Agreement shall be held to be illegal or invalid by any court, the invalidity of such clause or provision shall not affect any of the remaining clauses, provisions or paragraphs hereof, and this Agreement shall be construed and enforced as if such illegal or invalid clause or provision had not been contained herein and such affected clause or provision shall be enforced to the fullest extent permitted by law.

15. This Agreement may be executed in any number of counterparts, each of which shall be deemed to be an original and all of which together shall be deemed to be one and the same instrument. It shall not be necessary in making proof of this Agreement to produce or account for more than one such counterpart. This Agreement may be executed via facsimile signature, which shall be deemed to be an original signature for the purpose of this Purchase and Escrow Agreement.

16. Buyer shall reimburse Seller at closing for the cost of the then-current renewal/validation of license on a pro rata basis as of the date of approval of transfer of license.

IN WITNESS WHEREOF, and intending to be legally bound hereby, the parties have hereunto set their hands and seals the day and year first above written.

WITNESS:

MCCROSSINS LANDING PUB LLC:

\_\_\_\_\_  
\_\_\_\_\_

*Samuel A McCrossin 19*  
BY: \_\_\_\_\_  
ITS: Owner

WITNESS/ATTEST:

SILVER ASHES HOSPITALITY GROUP LLC:

\_\_\_\_\_  
\_\_\_\_\_

*[Signature]*  
BY: \_\_\_\_\_  
ITS: Owner/President

Escrow Agent:

\_\_\_\_\_



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**EXHIBIT "A"**

**DEMAND JUDGMENT NOTE**

\$90,000.00

April \_\_\_\_, 2026

UPON DEMAND, and in accordance with the terms of this NOTE, SILVER ASHES HOSPITALITY GROUP LLC does promise to pay to the order of MCCROSSINS LANDING PUB LLC, the sum of Ninety Thousand Dollars 0/100 (\$90,000.00) payable at closing without defalcation and value received.

Payment of this DEMAND JUDGMENT NOTE is contingent upon PLCB approval of the transfer of Pennsylvania Liquor License - from MCCROSSINS LANDING PUB LLC, to SILVER ASHES HOSPITALITY GROUP LLC. And further, upon default by the undersigned under the terms of this DEMAND JUDGEMENT NOTE, the undersigned does hereby empower any attorney of any court of record within the United States or elsewhere to appear for it and after one or more defalcations filed, confess judgment against it as of any term for the above sum with costs of suit and attorney's commission of ten (10%) percent for collection and release of all errors, and without stay of execution and inquisition and extension upon any levy on real estate is hereby waived, and condemnation agreed to and the exemption of personal property from levy and sale on any execution hereon, is also hereby expressly waived, and no benefit of exemption shall be claimed under and by virtue of any exemption law now in force or which may be hereafter passed.

ATTEST:

SILVER ASHES HOSPITALITY GROUP LLC

\_\_\_\_\_

BY:

ITS:

Owner/President \_\_\_\_\_

## COMMERCIAL TRIPLE NET LEASE AGREEMENT

This Lease Agreement ("Lease") is dated June 1, 2026, by and between 728 Copeland Street Associates, LLC ("Landlord"), and Lost and Found / Silver Ashes Hospitality / Silver Ashes Hospitality Group, LLC ("Tenant"). The parties agree as follows:

### Premises

Landlord leases to Tenant approximately 3,413 rentable square feet consisting of the first floor, second floor, and limited third-floor office space located at 728 Copeland Street, Pittsburgh, Pennsylvania 15232 (the "Premises").

### Term

The lease term shall commence on June 1, 2026 and terminate on December 31, 2030. Tenant shall have three (3) options to renew for additional two (2) year periods upon written notice provided at least 180 days prior to expiration.

### Use of Premises

The Premises shall be used solely for operation of a restaurant, bar, patisserie, coffee shop, and related food and beverage operations. No other use shall be permitted without Landlord's prior written consent.

### Triple Net Lease

This Lease is intended to constitute a "Triple Net Lease". Tenant shall pay its proportionate share (75.8%) of all Operating Expenses associated with the ownership, operation, maintenance, repair, replacement, and management of the Premises.

Operating Expenses shall include real estate taxes and assessments, property insurance premiums, Common Area Maintenance ("CAM") expenses, snow removal, landscaping, exterior lighting, pest control, non-structural repairs and maintenance, common utilities, and administrative/management fees not exceeding eight percent (8%).

Operating Expenses shall not include Landlord's mortgage principal or interest payments, depreciation, or leasing commissions.

### Lease Payments

Tenant shall pay Base Rent of \$4,375.00 per month, payable in advance on the first day of each month.

In addition to Base Rent, Tenant shall pay estimated Additional Rent / NNN charges of \$2,271.00 per month, subject to annual reconciliation.

Base Rent shall increase annually by three percent (3%).

Landlord agrees to abate Base Rent for the first four (4) months following the Lease Commencement Date (June 1, 2026). During this first four (4) month period, Tenant shall remain responsible for 50% of the Additional Rent/NNN charges, including but not limited to: real estate taxes, insurance, utilities, and maintenance costs.

For the following two months (months 5-6; October/November 2026), Tenant will be responsible for 50% of the Base Rent payment; and shall remain responsible for ALL Additional Rent/NNN charges.

Rent Commencement Date shall begin on December 1, 2026 – Tenant will be responsible for FULL rent; to include Base Rent, as well as FULL Additional Rent/NNN charges.

All sums due under this Lease, whether designated as Base Rent, Additional Rent, or otherwise, shall constitute rent for purposes of enforcement under this Lease.

### **Estimated Payments**

Estimated payments for taxes, insurance, CAM, utilities, landscaping, parking lot maintenance, and related expenses shall be reconciled annually. Tenant shall pay any deficiency within thirty (30) days after invoice, and any overpayment shall be credited toward future obligations.

### **Capital Expenditures**

Landlord may recover Tenant's proportionate share of capital expenditures including roof replacement, HVAC replacement, structural repairs, code-required upgrades, and energy efficiency improvements.

Such costs shall be amortized over the useful life of the improvement and billed as Additional Rent.

Tenant shall obtain from all contractors, subcontractors, suppliers, and materialmen such lien waivers and lender waivers as may reasonably be required by Landlord or Landlord's lender.

### **Alterations**

Tenant shall not make structural or major mechanical alterations without prior written consent of Landlord.

All work shall comply with applicable laws, be properly permitted, and performed by licensed contractors.

All permanent improvements, alterations, additions, and fixtures installed by Tenant shall immediately become the property of Landlord upon installation unless otherwise agreed to in writing by Landlord.

### **Maintenance**

Tenant shall, at Tenant's sole expense, maintain all interior portions of the Premises, including plumbing, electrical, mechanical, and non-structural systems.

Tenant shall maintain HVAC systems pursuant to commercially reasonable maintenance contracts.

Landlord shall maintain structural components and roof systems subject to recovery rights provided herein.

### **Utilities and Services**

Tenant shall pay all utilities serving the Premises. Shared utilities shall be allocated proportionately based upon rentable square footage.

### **Property Insurance**

Tenant shall maintain Commercial General Liability Insurance with limits of not less than \$1,000,000 per occurrence and \$2,000,000 aggregate, property insurance covering Tenant improvements and contents, business interruption insurance, and liquor liability insurance if alcohol is served.

Landlord and Landlord's lender shall be named as additional insureds where applicable.

Tenant shall provide certificates of insurance annually and upon request.

### **Taxes**

Tenant shall pay its proportionate share of all real estate taxes and assessments attributable to the Premises during the term of this Lease.

### **Mechanics Liens**

Tenant shall have no right to permit any lien, encumbrance, or security interest to arise which may become superior to Landlord's interest or the interest of Landlord's lender in the Premises.

Tenant shall promptly discharge any such lien at Tenant's sole expense.

### **Trade Fixtures**

Tenant may remove trade fixtures installed by Tenant prior to expiration of the Lease, provided Tenant repairs all damage caused by such removal and restores affected areas to substantially the same condition existing prior to installation.

### **Restoration**

Tenant shall be solely responsible for all restoration of the Premises arising from Tenant's use, occupancy, alterations, improvements, or removal of trade fixtures.

### **Defaults**

If Tenant fails to cure any monetary default within five (5) days or any non-monetary default within ten (10) days after written notice, Landlord may exercise all rights available at law or equity, including acceleration of rent, recovery of possession, re-letting, and recovery of attorney fees and costs.

### **Holdover**

If Tenant remains in possession after expiration without written consent, Tenant shall pay one hundred fifty percent (150%) of the then-current monthly rent during the holdover period.

### **Indemnification**

Tenant shall indemnify, defend, and hold harmless Landlord from all claims, damages, liabilities, and expenses arising from Tenant's use or occupancy of the Premises except to the extent caused by Landlord's gross negligence or willful misconduct.

### **Hazardous Materials**

Tenant shall comply with all environmental laws and shall be responsible for any contamination, grease disposal issues, or hazardous material releases caused by Tenant operations.

### **Compliance with Laws**

Tenant shall comply with all federal, state, county, and municipal laws, ordinances, regulations, fire codes, health department requirements, liquor licensing laws, and safety regulations applicable to Tenant's operations.

### **Subordination of Lease**

This Lease shall be subordinate to any present or future mortgage.

Tenant agrees to execute commercially reasonable subordination, non-disturbance, and attornment agreements ("SNDA") requested by Landlord or Landlord's lender.

### **Estoppel Certificate**

Tenant shall execute and deliver estoppel certificates within ten (10) days following written request from Landlord or Landlord's lender.

### **Assignability/Subletting**

Tenant may not assign, mortgage, pledge, or sublease any portion of the Premises without prior written consent of Landlord, which consent shall not be unreasonably withheld.

### **Personal Guaranty**

As a material inducement to Landlord entering into this Lease, the principals of Tenant shall execute a separate Personal Guaranty of Lease acceptable to Landlord.

**Attorney Fees**

In any action arising out of this Lease, the prevailing party shall be entitled to recover reasonable attorney fees and costs.

**Governing Law**

This Lease shall be governed by the laws of the Commonwealth of Pennsylvania.

**Entire Agreement**

This Lease contains the entire agreement of the parties and supersedes all prior oral or written agreements relating to the Premises.

**Signatures**

LANDLORD:

728 Copeland Street Associates, LLC

By: \_\_\_\_\_

William E. Saar, President

Date: \_\_\_\_\_

TENANT:

Silver Ashes Hospitality Group, LLC

By: \_\_\_\_\_

Nathaniel Saar, Owner / Executive Chef

Date: \_\_\_\_\_