

## Tim Carroll

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**From:** Josh [jaronie@comcast.net]  
**Sent:** Thursday, January 02, 2014 3:05 PM  
**To:** execsec@chilmarkma.gov  
**Subject:** food truck (let me know if this works)

To: Chilmark Selectmen

1/2/14

From: Josh Aronie

RE: Off Season Operation of a Mobile Food Truck

I am seeking permission to provide lunch fare to up island trades people, office workers and residents by operating a mobile food truck in Chilmark during the months of November through April on week days from 10:30 am to 2pm. (See attached sample menu.) I am currently the chef at Café Moxie in Vineyard Haven, which has just changed from a year round to a seasonal business, allowing me to concentrate solely on the operation of the food truck. The commercial kitchen at Café Moxie will be the place where preparation of food will occur in accordance with local and state boards of health requirements. The truck uses minimal amounts of electricity and water and any trash associated with the business will be taken away by me at the end of each day. I would like to leave the option open to also be in the location of operation in the morning for coffee and very light breakfast fare, but do not have plans to exercise that option in this first part of 2014. This food truck will be a very simple operation with me and one other cook/employee and will have a positive impact for the local community and very little impact to daily life during the off season in Chilmark.

Sample Menu: Most likely 4-5 options daily

Daily Soup

Chicken or Steak Tacos

Brazillian Lunch (rice, beans, meat or vegetables and salad)

Falafel Wrap

Steak and Cheese

Grilled Chicken Sandwich

Meatloaf Sandwich

Pulled pork

American Chop Suey

Sloppy Joes

Breakfast Burrito

Lemon-Rosemary Shoestring Fries