THE CITY OF ROCKFORD ILLINOIS, USA

PLANNING & ZONING REPORT

Liquor and Tobacco Advisory Board Meeting on June 16, 2026

File # 026-LTAB-016

APPLICANT: Benjamin Chauvin / Eachother LLC dba Eachother

LOCATION: 501 East State Street

REQUESTED ACTION: The sale of liquor by the drink (Class NG-L) and the sale of packaged liquor (Class PKG) in conjunction with a café, restaurant and bar in a C-4, Urban Mixed-Use Zoning District.

EXISTING USE: Vacant Restaurant

PROPOSED USE: Café, restaurant and bar with the sale of liquor by the drink and packaged liquor

DIMENSIONS: 44 feet x 99 feet **Size:** 4,356 sq. ft.

ADJACENT ZONING AND LAND USES:

NORTH:	C-4	Lucette, Parking Lot
EAST:	C-4	Vacant restaurant, Social Urban Bar & Restaurant
SOUTH:	C-4	Local 413 Firefighters Union, Parking lot
WEST:	C-4	City Hall

YEAR 2040 PLAN: Mixed-Use Development

HISTORY:

File #025-LTAB-015: Modification of a liquor license to allow Sunday sales for the sale of liquor by the drink (Class NG-L) and packaged liquor sales (Class PKG) in conjunction with a restaurant, bar and an outdoor seating area in a C-4, Urban Mixed-Use Zoning District was approved on October 10, 2025 for the property located at 519 East State Street. This property is located 170 feet east of the subject property.

File #025-LTAB-015: The sale of liquor by the drink (Class NG-L) and packaged liquor sales (Class PKG) in conjunction with a restaurant, bar and an outdoor seating area in a C-4, Urban Mixed-Use Zoning District was approved on July 7, 2025 for the property located at 519 East State Street. This property is located 170 feet east of the subject property.

File #022-LTAB-044: Modification of existing liquor license to add video gaming terminals in conjunction with a restaurant in a C-4, Urban Mixed-Use Zoning District was approved December 19, 2022 for the property located at 501 East State Street. This is the subject property.

File #012-LAB-022: The sale of liquor by the drink in conjunction with a restaurant and bar in a C-4, Urban Mixed-Use Zoning District was approved on July 3, 2012 for the property located at 501 East State Street. This is the subject property.

REVIEW COMMENTS: The Applicant is requesting the sale of liquor by the drink (Class NG-L) and the sale of packaged liquor (Class PKG) in conjunction with a café, restaurant and bar in a C-4, Urban Mixed-Use Zoning District. Exhibit A shows that the subject property is located on the located on the southeast corner of East State Street and South 2nd Street. The subject property is surrounded by commercial mixed uses (Exhibits B and C).

The Applicant, Benjamin Chauvin, is President of Eachother, LLC. The Applicant is proposing a new café, restaurant and bar in a space that was previously occupied by another restaurant and is proposing the sale of liquor by the drink and packaged liquor. Therefore, the liquor license must be reviewed by the Liquor and Tobacco Advisory Board.

Exhibit D is a map identifying businesses with a liquor license. The yellow dots identify the sale of beer and wine by the drink. The green dot is for a full liquor license for the sale of liquor by the drink. The red dot is for packaged liquor sales. The yellow star is the subject property.

Exhibit E is the site plan of the property showing the building as highlighted on the plan. The building covers nearly the entire property. Parking is not required in the C-4 district but there are two municipal lots across from the site on the north, south and west sides of the property. There is also on street parking as well.

Exhibit F is the proposed interior floor plan for the café, restaurant and bar. The interior floor plan is shown to be divided into an eastern portion and western portion. The eastern portion consists of a café/dining area, café bar, bathrooms, office, tap cooler, and back of house area. The café/dining area consists of three (3) tables with seating for 12 patrons, three (3) booths with seating 12 patrons and the café bar with seating for 5 patrons. The western portion of the building has a dining area, roastery, kitchen, freezer and a dish washing area. The dining area consists of four (4) tables and seating for 16 patrons. Additionally, four (4) tables with seating for 8 patrons are shown for outdoor seating.

Exhibit G is the business plan for the café, restaurant and bar. Eachother is a neighborhood cafe. The Applicant states, "the concept is an all-day gathering place where neighbors, professionals, and visitors come together for good food, fresh-baked goods, thoughtful beverages, and unhurried conversation from morning through evening" (Exhibit G). The Applicant explains, "the café offers an integrated daypart program built around four anchors: a from-scratch kitchen serving sandwiches, salads, and brunch fare; an in-house bakery producing fresh breads, pastries, and confections daily; a full coffee and espresso program; and a curated beverage program featuring wine, beer, and cocktails (Exhibit G).

Additionally, Exhibit G, indicates the days and hours of operation will be 6:00 A.M. to 2:00 A.M. Monday through Saturday, and 9:00 A.M. to 2:00

A.M. on Sunday. Within Exhibit G, the Applicant indicated that there will be 10-12 BASSET certified employees, a manager will be on duty during all hours of operation. Additionally, entertainment will consist of free live acoustic performances and a cover charge, admission fee or door fee will not be imposed at any time. The Applicant explains, "Entertainment is intended to enhance the café atmosphere, not to reorient the venue toward nightclub or dance-club operation and there will be no DJ programming, no dance floor, no amplified live bands, and no entertainment scheduled in a manner that would require crowd-control measures beyond ordinary management practices" (Exhibit G). Furthermore, the Applicant indicates within Exhibit G and on the liquor application the amount of anticipated alcoholic liquor sales as a percentage of gross annual sales of the business to be 25% and food sales to be 75%. Finally, the Applicant indicates on the liquor application that they will not apply for an Illinois Gaming License at this time.

Exhibit H is the security plan for Eachother. The Applicant explains, "a manager will be on duty during all hours that the licensed premises is open to the public, all staff who sell, serve, deliver, or handle alcoholic beverages will hold a valid BASSET certificate and, if at any time the Liquor Commissioner determines that additional security is appropriate, Eachother, LLC will retain private security personnel licensed by the State of Illinois to satisfy the request, in any number. Eachother, LLC will not enforce a formal dress code for patrons. The venue is operated as a neighborhood café and bar; standards of dress consistent with a casual public establishment apply" (Exhibit H). Additionally, the Applicant explains, " Eachother's plan focuses on conduct that originates inside or adjacent to the premises and spills into parking areas, and on cooperation with law enforcement for controlling and addressing disorderly activity" (Exhibit H). The Applicant indicated on the Liquor Application that they would hire private security licensed with the State of Illinois upon written request of the liquor commissioner

Exhibit I shows that there have been 5 Calls of Service for the Police Department in the last 24 months for 501 East State Street.

Staff feels that the applicant's request is reasonable for the use of the subject property. Staff recommends approval of the applicant's requests subject to conditions.

RECOMMENDATION: Staff recommends **APPROVAL** of the sale of liquor by the drink (Class NG-L) and **APPROVAL** of the sale of packaged liquor (Class PKG) in conjunction with a café, restaurant and bar in a C-4, Urban Mixed-Use Zoning District, based on the following conditions:

1. Meet all applicable Building and Fire Codes.
2. Compliance with all City of Rockford Code of Ordinances including Liquor Codes
3. The sale of alcohol shall be limited to the approved interior floor plan Exhibit F.
4. Window display signage is limited to 20% of window area.
5. The windows shall not be covered with bars or other devices that block the windows.

6. The hours of operation are limited to 6:00 A.M. to 2:00 A.M. Monday through Saturday, and 9:00 A.M. to 2:00 A.M. on Sunday.
7. The café, restaurant and bar shall not have a cover charge, dance floor or any DJs.
8. The café, restaurant and bar shall not operate as a nightclub.
9. Any pending general ordinance case(s) must be resolved prior to issuance of the license.
10. All outstanding general ordinance fines must be paid prior to the issuance of the license.
11. All conditions must be met prior to issuance of license and establishment of use.

SC:DM 6/5/26

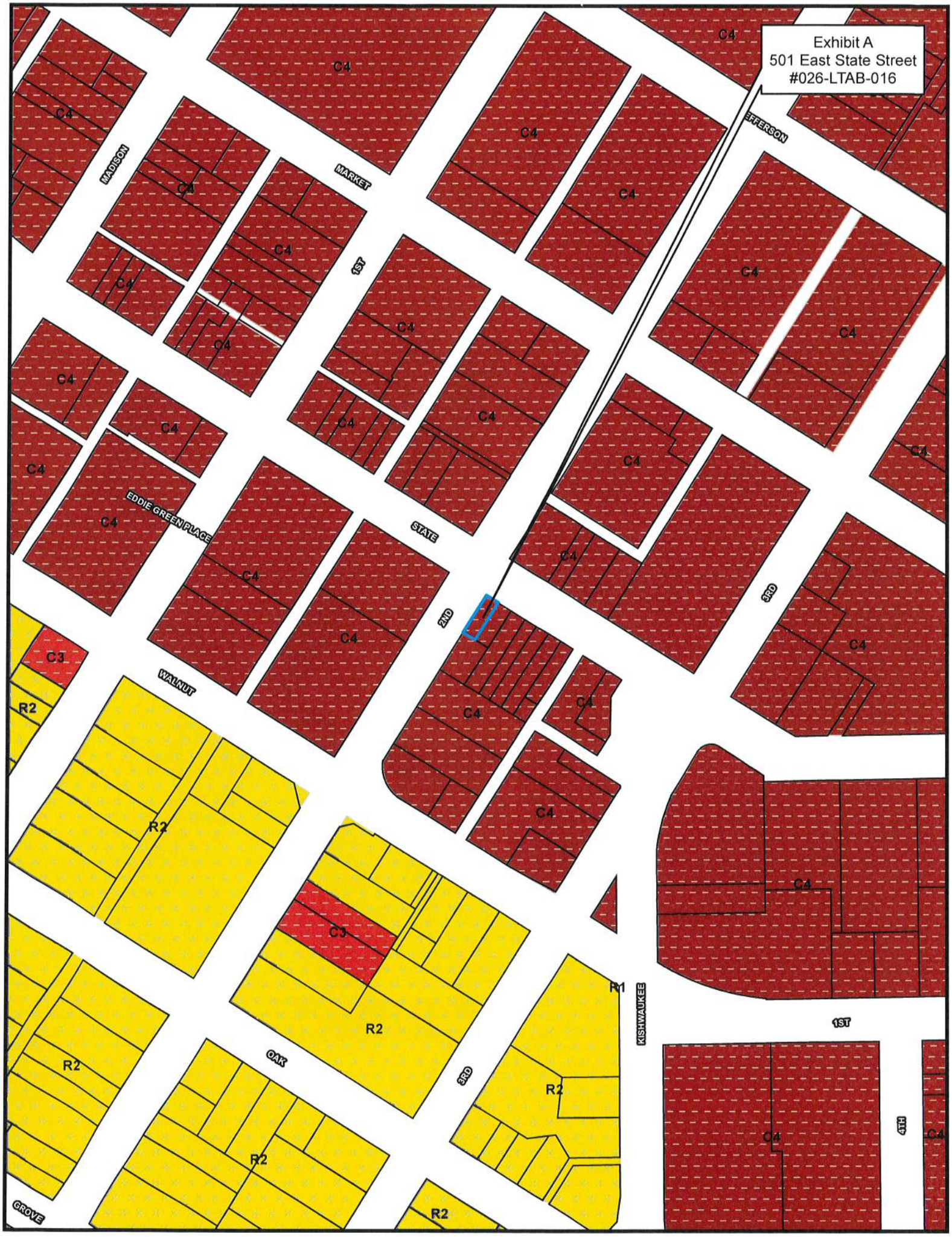


Exhibit A
501 East State Street
#026-LTAB-016
C4
C3
R2
R1
MADISON
MARKET
1ST
JEFFERSON
EDDIE GREEN PLACE
STATE
2ND
3RD
WALNUT
OAK
KISHWAUKEE
4TH
GROVE

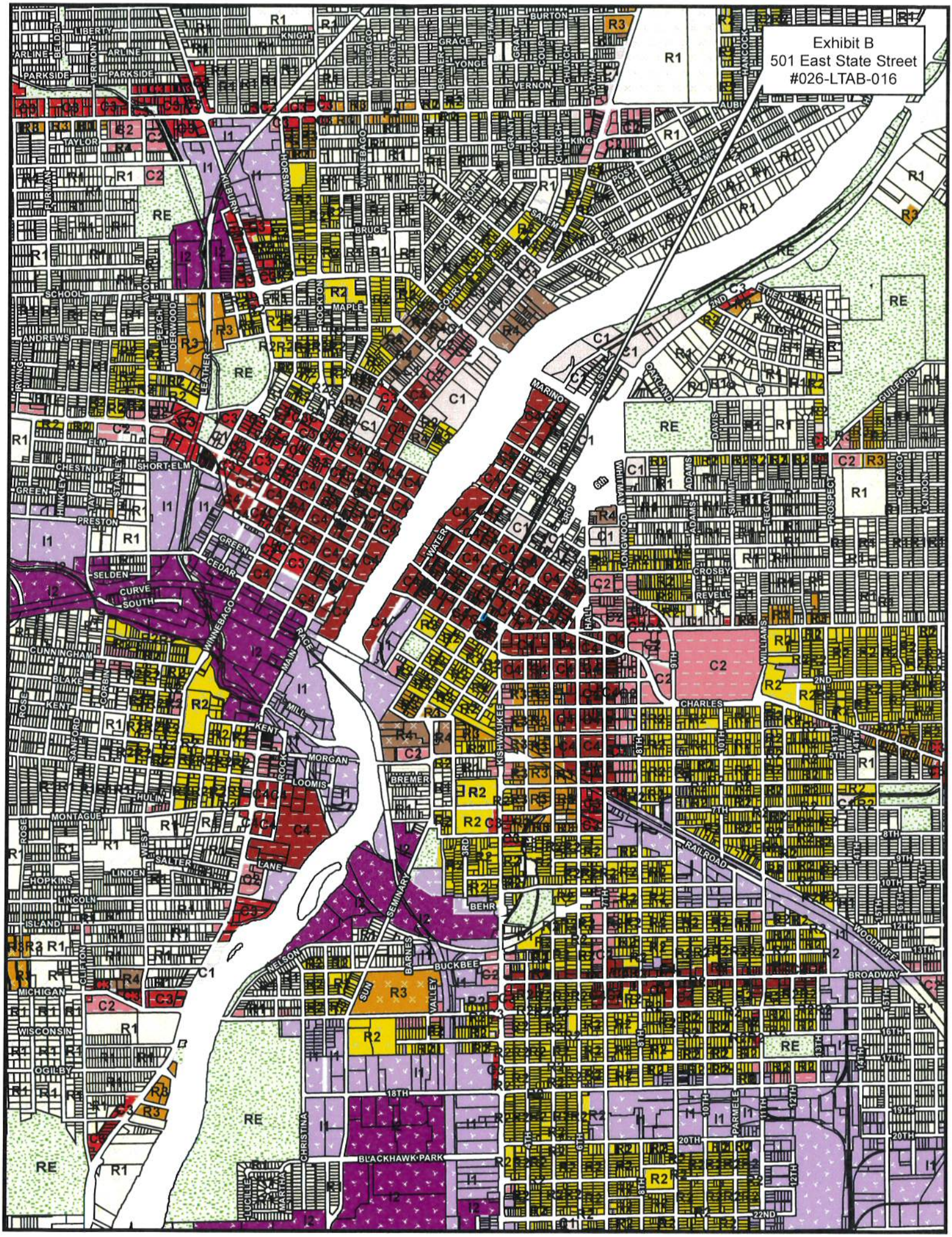
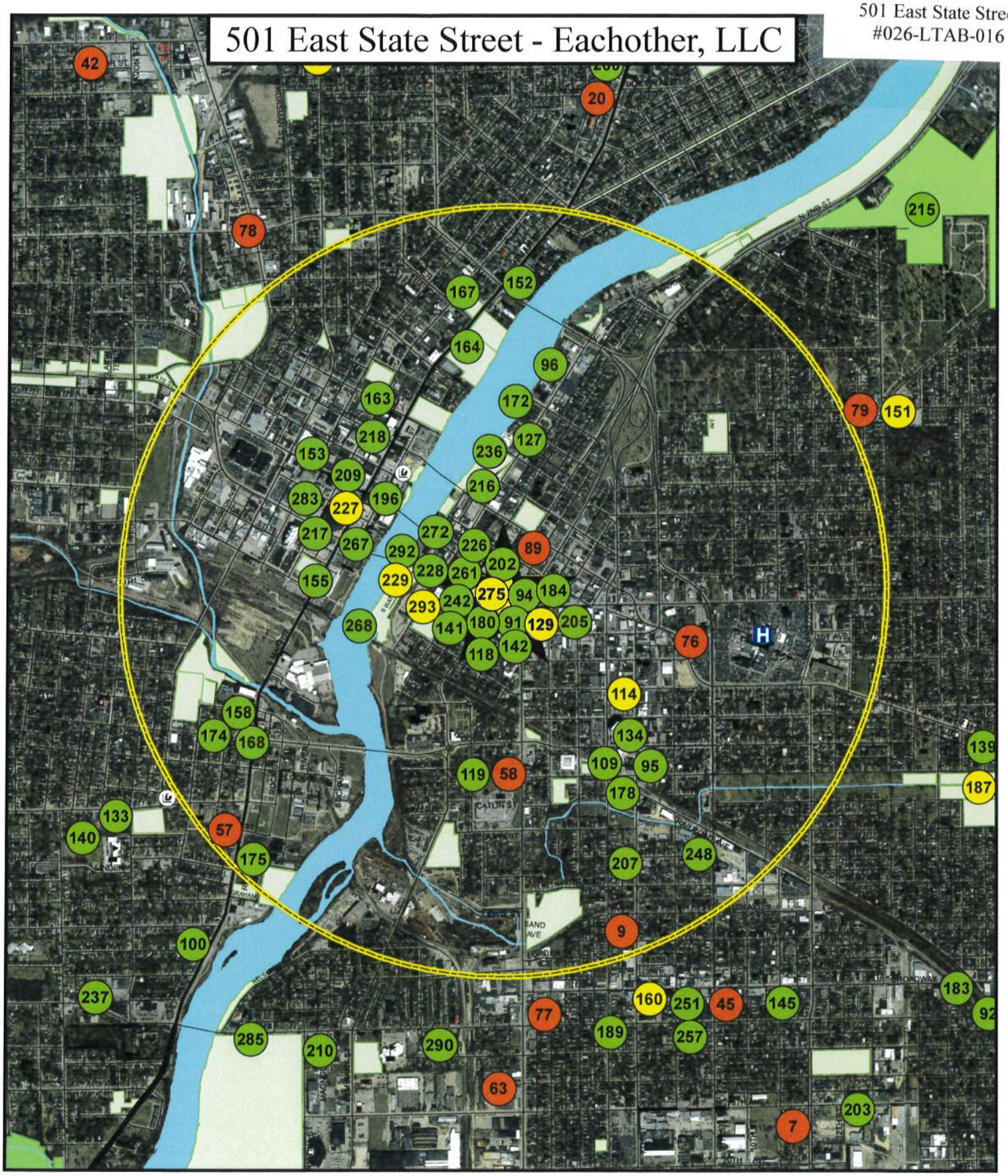


Exhibit B
501 East State Street
#026-LTAB-016

Exhibit C
501 East State Street
#026-LTAB-016
MADISON
MARKET
1ST
EFFERSON
EDDIE GREEN PLACE
STATE
2ND
3RD
WALNUT
KISHWAUKEE
1ST
OAK
3RD
4TH

Exhibit D
501 East State Street
#026-LTAB-016

501 East State Street - Eachother, LLC



Key

- College/University
- School (K-12)
- City/Village Hall
- Parks
- Forest Preserves
- Sale by the Drink (Beer and Wine)
- Sale by the Drink (Full Liquor)
- Package Liquor Sales

CITY OF ROCKFORD, ILLINOIS

LIQUOR LICENSE LOCATIONS-2024

2024

ROCKFORD

SCALE

ROCKFORD

Exhibit E
501 East State Street
#026-LTAB-016

501 E. STATE ST.

501 E. STATE STREET, ROCKFORD, IL 61104

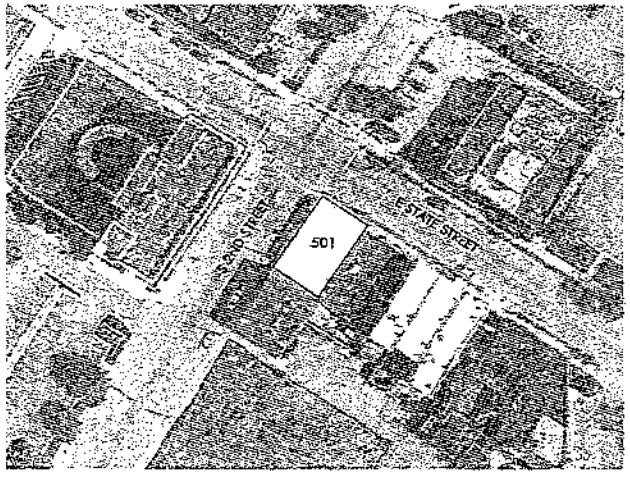
FOR ROCKFORD ROASTING CO. | 416 S MAIN ST, ROCKFORD, IL 61101

ARCHITECT OF RECORD

STUDIO GWA
209 PRAIRIE STREET, SUITE 203
ROCKFORD, IL 61107

ARCHITECTURAL DRAWING INDEX

SHEET NUMBER	SHEET NAME
G001	LIFE SAFETY / CODE ANALYSIS
G002	GENERAL
A001	SITE + FLOOR PLANS
A101	HVAC + ROOF PLANS
A201	REFLECTED CEILING PLANS
A601	FINISH, CABINET TYPES & EXPERIENCE DETAILS
P101	PLUMBING + GAS PLANS
P201	PLUMBING + WASTE SCHEDULES
M201	MECHANICAL PLANS
E101	ELECTRICAL PLAN

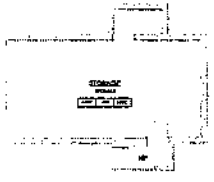


A ① CONTEXT PLAN

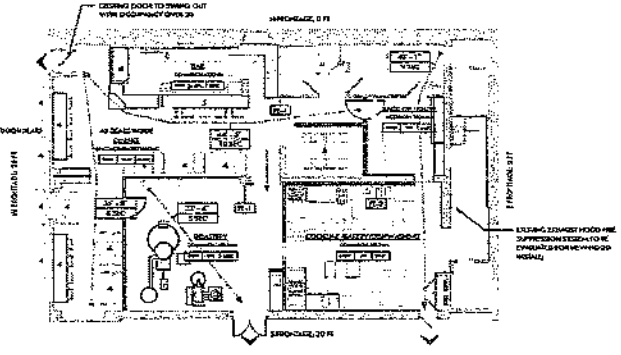
FIRE EXTINGUISHER LEGEND

OCCUPANT CLASSIFICATION LEGEND

- ACCESSORY STORAGE
- COMMERCIAL KITCHEN
- STORAGE
- UNCONCENTRATED SEATING



A ② LOWER LEVEL LIFE SAFETY PLAN



A ③ FIRST FLOOR LIFE SAFETY PLAN

CODE REVIEW SUMMARY

PROJECT LOCATION & TYPE

JURISDICTION	CITY OF ROCKFORD, ILLINOIS
TYPE OF PROJECT	RENOVATION, LEVEL 2 ALTERATION

APPLICABLE CODES

BUILDING CODE	
RESIDENTIAL CODE	
ACCESSIBILITY CODE	
PLUMBING CODE	
ELECTRICAL CODE	
MECHANICAL CODE	
FIRE SAFETY CODE	
ENERGY CODE	

BUILDING DATA

CONSTRUCTION TYPE			
OCCUPANCY CLASSIFICATION	LOWER LEVEL	S-1 STORAGE	
	FIRST FLOOR	A-2 ASSEMBLY (DINING) S-1 STORAGE	
		ALLOWED	ACTUAL
ALLOWABLE HEIGHT (OCCUPANCY TYPE A-2, NS)			
ALLOWABLE STORIES (OCCUPANCY TYPE A-2, NS)			
ALLOWABLE AREA (S2 - NS)			
NUMBER OF STORIES	LOWER LEVEL		
	FIRST FLOOR		

OCCUPANT LOAD

	OCCUPANCY TYPE	LOAD FACTOR (SF/OCC)	TOTAL OCC.	MINOR EXIT WIDTH	MINOR EXIT CAPACITY	CODE REFERENCE
LOWER LEVEL						
	ACCESSORY STORAGE (SEE DIAGRAM)	4,248 SF / 300 =	14	36"	0.2"	
FIRST FLOOR						
	ASSEMBLY - UNCONCENTRATED (UNSEATED)	2,160 SF / 15	144			
	COMMERCIAL KITCHEN (SEE DIAGRAM)	1,345 SF / 200	7			
	ACCESSORY STORAGE (SEE DIAGRAM)	298 SF / 300	1			
	TOTAL - FIRST FLOOR		152 OCCUPANTS	36"	3.8"	
	TOTAL OCCUPANT LOAD		166 OCCUPANTS			

FIRE PROTECTION

SPRINKLERS	N/A	
FIRE ALARM AND DETECTION SYSTEMS		

CONSTRUCTION REQUIREMENTS

STRUCTURAL FRAME	0 HOUR	
EXTERIOR BEARING WALLS	0 HOUR	
INTERIOR BEARING WALLS	0 HOUR	
FLOOR CEILING	0 HOUR	
ROOF CEILING	0 HOUR	
INTERIOR NON-BEARING	0 HOUR	
CORRIDOR	0 HOUR	

MEANS OF EGRESS

EXIT ACCESS TRAVEL DISTANCE		
	LOWER LEVEL W/ SPRINKLER	
	FIRST FLOOR W/ SPRINKLER	
NUMBER OF EXITS		
SPACES W/ ONE EXIT	A-2 - 49 OCCUPANT MAX. / 75 FEET W/O SPRINKLER	
STORIES W/ ONE EXIT	A-2 - 29 OCCUPANT MAX. / 75 FEET W/O SPRINKLER	
EXIT WIDTH		
STAIRWAY / DOOR MINIMUM WIDTH		

PLUMBING CODE SUMMARY

Type Of Plumbing Fixture Service	REQUIRED PER CODE	ACTUAL PROVIDED	REQUIRED PER CODE	ACTUAL PROVIDED
TOTAL OCC.				
BY GENDER				
WATER CLOSETS	1	1	1	1
URINALS	1	1		
LAVATORIES	1	1	1	1

studio GWA

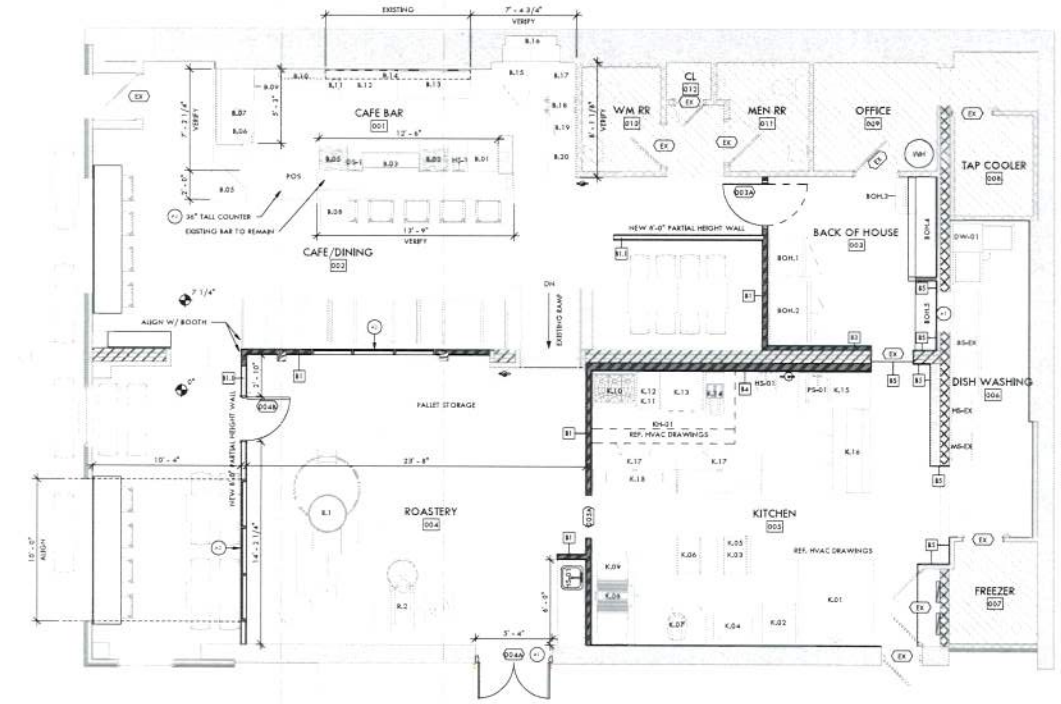
501 E. STATE ST.
501 E. STATE STREET, ROCKFORD, IL 61104

LIFE SAFETY / CODE ANALYSIS

PROJECT NUMBER
25-09.45

SHEET NUMBER
G001

Exhibit F
501 East State Street
#026-LTAB-016



① NEW WORK PLAN
1/4" = 1'-0"

BAR SCHEDULE

TAG	EQUIPMENT	VOLTAGE | AMPS	BRAND/MODEL/NOTES
B.01	UNDERCOUNTER DISHWASHINE	120V | 15A	ECOLAB 6-LT
B.02	GLASS CUP STORAGE	-	TBD BY OWNER
B.03	ICE WELL 19" X 48"	-	REGENCY SPEC LINE
B.04	POUR OVER STATION / GLASS CUP STORAGE	-	TBD BY OWNER
B.05	PASTRY DISPLAY CASE	115V | 4.5A	TBD BY OWNER
B.06	ICE WELL 24"X24"	-	REGENCY SPEC LINE
B.07	BUILT-IN KNOCK BOX & DRAINBOARD/GLASS RINSER	-	TBD BY OWNER
B.08	ESPRESSO MACHINE	220V	TBD BY OWNER
B.09	UNDERCOUNTER FRIDGE	120V | 4A	TBD BY OWNER
B.10	TAP TOWER WITH DRAINBOARD/GLASS RINSER	-	EXISTING
B.11	COFFEE GRINDER	120V | 6.3A	BENTWOOD H75
B.12	EXISTING COUNTER/CASEWORK	-	DESIGN BY OWNER
B.13	EXISTING COUNTER W/ DISPLAY FRIDGE	115V | 1.33A	AVANTCO GDC-23-HC
B.14	LIQUOR DISPLAY	-	DESIGN BY OWNER
B.15	UNDERCOUNTER FREEZER	115V | 2.3A	AVANTCO SS-UC-36R-HC
B.16	SHELVING DISPLAY	-	DESIGN BY OWNER
B.17	NEW COUNTER W/ CASEWORK AND SHELVING	-	DESIGN BY OWNER
B.18	COFFEE BREWER	220V | 15A	TONE GMGRS
B.19	DRINK WATER DISPENSER	-	TBD BY OWNER
B.20	SERVER STATION/POS/FOH STORAGE	-	DESIGN BY OWNER

BACK OF HOUSE SCHEDULE

TAG	EQUIPMENT	VOLTAGE | AMPS	BRAND/MODEL
BOH.1	FRIDGE - SINGLE	115V | 1.5A	EXISTING - TRUE REFRIGERATION
BOH.2	FREEZER - DOUBLE	115V | 5.4A	EXISTING - TRUE REFRIGERATION
BOH.3	ICE MAKER	115V | 11.9A	EXISTING - MANITOWOC
BOH.4	BACK OF HOUSE STORAGE	-	TBD BY OWNER
BOH.5	DISH STORAGE WITH NEW OPENING	-	TBD BY OWNER

DISH WASHING SCHEDULE

TAG	EQUIPMENT	VOLTAGE | AMPS	BRAND/MODEL
DW.1	ELT DISHMACHINE	115V | 12A	ECOLAB

KITCHEN SCHEDULE

TAG	EQUIPMENT	VOLTAGE | AMPS | kW	BRAND/MODEL
K.01	M3 SOLEO DECK OVEN W/ INTEGRATED HOOD VENTILATION SYSTEM	230V | 24.7A | 17.12 kW	BONGARD 7470000
K.02	SINGLE FULL SIZE ELECTRIC CONVECTION OVEN	220V | 12A | 3.0 kW	MOFFAT E27M2/2
K.03	SINGLE DECK HALF SIZE ELECTRIC CONVECTION OVEN	220V|20A | 4.7kW	MOFFAT E22M3
K.04	FULL SIZE INSULATED HEATED HOLDING/PROOFING CABINET	120V | 23.1A | 1.575kW	AVANTCO HPI-1836
K.05	HALF SIZE BAKERY RACK	-	STEELTON 20 PAN
K.06	FULL SIZE BAKERY RACK	-	STEELTON 10 PAN
K.07	20 QT STAND MIXER WITH GAURD	120V | 8A | 0.37kW	HOBART HL200
K.08	SHEETER	110V | 4.67A | 0.36kW	ESTELLA DSC67
K.09	UNDERCOUNTER 86H STORAGE	-	TBD BY OWNER
K.10	RANGE	-	GARLAND G60-4G36RR
K.11	30" STAINLESS PREP TABLE	-	JOHN BOOS & CO. 2MS30
K.12	COUNTERTOP 2 BURNER HOT PLATE	240V | 15A | 3.6kW	AVANTCO CBK-200
K.13	FLATTOP GRIDDLE	-	TBD BY OWNER
K.14	FRYER	120V | 4.1kW	IMPERIAL RANGE IFS-50NG
K.15	30" STAINLESS PREP TABLE W/ SINK	-	REGENCY 30" X 72" 14GA. - SINK LEFT
K.16	REFRIGERATED SANDWICH PREP TABLE	115V | 4.9A | .49kW	AVANTCO APT-68-HC
K.17	COOKLINE PREP TABLE - WASHING/COOLING DRAWERS/CONDIMENT BINS	120V | 4.6A | .48kW	AVANTCO SSPPT-2C 68"
K.18	THE PASS - HEATED SHELVING UNIT OVER PREP TABLE	120V |8 AMPS | .96kW	60" SSERVE 60" SS SHELF WARMER

ROASTERY SCHEDULE

TAG	EQUIPMENT	VOLTAGE | AMPS	BRAND/MODEL
R.1	15 KILO COFFEE ROASTER	240V | 9600A	PROBATT UG15
R.2	5 KILO COFFEE ROASTER	240V | 2000A	USRC

PLAN LEGEND

- DOOR NUMBER, REFERENCE DOOR SCHEDULE SHEET AA.XX
- NO WORK (N.I.C.)
- XXX WINDOW TYPE, REFERENCE WINDOW TYPE SHEET AA.XX
- EXISTING DOOR TO REMAIN
- KEYNOTE, SPECIFIC TO INDIVIDUAL PAGES
- NEW DOOR

NEW WORK KEYNOTES

A1	SEE A201 FOR OPENING AND NEW LINTEL INFORMATION.
A2	NEW STOREFRONT STYLE WINDOWS AT THE ROASTERY WALLS. WINDOW TYPE TO BE COORDINATED WITH OWNERSHIP.
A3	BAR FRONT AND SERVICE COUNTER DESIGN TO BE COORDINATED WITH OWNER.

DOOR SCHEDULE

#	WIDTH	HEIGHT	THICKNESS	COMMENTS
KITCHEN LEVEL				
004A	5' - 0"	7' - 0"	1- 3/4"	HALF-LITE STEEL EXTERIOR DOUBLE DOOR, WITH FROSTED PRIVACY GLAZING. WEST DOOR HW: FLUSH DOOR SECURITY BOLT AT TOP/BOTTOM W/ FULL HANDLE, EAST DOOR HW: LEVER LOCKSET
004B	3' - 0"	7' - 0"	1- 3/4"	
005A	3' - 0"	7' - 0"	-	
BAR LEVEL				
003A	3' - 0"	7' - 0"	1- 3/4"	

NEW WORK GENERAL NOTES

1. DIMENSIONS ARE FINISH FACE TO FINISH FACE OF WALL OR COLUMN CENTERLINES UNLESS NOTED OTHERWISE.
2. VERIFY EXISTING CONDITIONS. NOTIFY YOUR FRIENDLY ARCHITECT OF ANY DISCREPANCIES IN THE PLAN PRIOR TO COMMENCING WORK.
3. PATCH & REPAIR WALLS, FLOORS, AND CEILINGS AT AREAS OF DEMOLISHED CONSTRUCTION, REF. A701 FINISH SCHEDULE
4. REFERENCE SHEET G002 FOR INTERIOR ADA COMPLIANT DIMENSIONS AND DETAILS
5. REFERENCE SHEET G002 FOR ADA DOOR CLEARANCES
6. PROVIDE TESTED AND APPROVED FIRE PENETRATION SYSTEM AT ALL FLOOR AND WALL PENETRATIONS AS REQUIRED.
7. PROVIDE FRT BLOCKING FOR TVS, RESTROOM FIXTURES AND ACCESSORIES, AND OTHER WALL MOUNTED EQUIPMENT NOTED ON PLANS
8. ALL WALL FINISHES TO RECEIVE LEVEL 4 FINISH UNLESS SPECIFIED OTHERWISE.
9. ALL LOOSE WALL/CEILING/FLOOR COVERINGS TO BE SCRAPED AND REMOVED TO PROVIDE A CLEAN AND SOUND SURFACE FOR NEW FINISH MATERIAL

studiogwa
PLAN DESIGN DEVELOP

DESIGN FIRM NO. 184.000221
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501 E. STATE ST.
501 E. STATE STREET, ROCKFORD, IL 61104

ISSUE DATES
05.11.2026 PLAN REVIEW

SHEET TITLE
NEW WORK PLANS

PROJECT NUMBER
25-0945

SHEET NUMBER
A101

Exhibit G
501 East State Street
#026-LTAB-016

RECEIVED
MAY 13 2026
CITY OF ROCKFORD
LEGAL DEPARTMENT

EACHOTHER, LLC

Business Plan

Submitted in support of City of Rockford Liquor License Application

Applicant Entity	Eachother, LLC (Illinois LLC; EIN 42-2366581)
Premises	501 E. State Street, Rockford, IL 61104
Principal	Benjamin D. Chauvin, Managing Member
License Class Sought	SLR — Special License Restaurant, Sunday Sales
Premises Size	Approximately 1,290 sq ft main floor (1,419 sq ft gross)
Seating Capacity	Approximately 100 patrons
Target Opening Date	July 1, 2026

1. Concept Overview

Eachother, LLC will operate a neighborhood café at 501 E. State Street in downtown Rockford. The concept is an all-day gathering place where neighbors, professionals, and visitors come together for good food, fresh-baked goods, thoughtful beverages, and unhurried conversation from morning through evening.

The café offers an integrated daypart program built around four anchors: a from-scratch kitchen serving sandwiches, salads, and brunch fare; an in-house bakery producing fresh breads, pastries, and confections daily; a full coffee and espresso program; and a curated beverage program featuring wine, beer, and cocktails. Each component is designed to complement the others, so a guest can stop in for a morning espresso and pastry, return at midday for a sandwich and salad, and come back in the evening for a glass of wine and a bakery plate — all within a single, consistent neighborhood setting.

The premises was most recently operated as Taco Libre and is being remodeled by the applicant for the proposed use. The location, scale, and historic character of the building make it well suited to the proposed café concept, and the C4 zoning of the site permits the proposed retail-and-hospitality use as a matter of right.

2. Days and Hours of Operation

Eachother proposes the following hours of operation, consistent with the maximum hours of liquor sales authorized under City of Rockford ordinance:

- Monday through Saturday: 6:00 a.m. – 2:00 a.m.
- Sunday: 8:00 a.m. – 2:00 a.m. (Sunday sales authorized under SLR license class)

All food and bakery offerings are available continuously from opening through close. Coffee and espresso service operates from opening. Wine, beer, and cocktail service is offered alongside the food menu within the hours authorized by law. Brunch service is available daily, with an expanded brunch menu offered Thursday through Sunday.

3. Food Service

Food service will be offered during all hours of operation, 10:00 a.m. through 2:00 a.m., seven days a week. The kitchen and bakery will both operate throughout the day. Bakery production begins in the early morning so that fresh breads and pastries are available at opening, and the full kitchen menu — sandwiches, salads, brunch items, and shareable plates — is available continuously from open to close.

Proposed Menu Direction

The food program is built around three integrated components: a from-scratch kitchen, an in-house bakery, and a full coffee bar. Menu offerings emphasize high-quality, locally sourced ingredients where practical, with seasonal rotation. Anticipated menu categories include:

- Specialty sandwiches (hot and cold) on fresh-baked breads, prepared to order
- Composed salads featuring seasonal produce and house-made dressings
- In-house bakery: fresh breads, croissants, pastries, cookies, and seasonal confections, baked daily on premises
- Brunch fare available daily, including egg dishes, breakfast sandwiches, and bakery plates
- Soups, sides, and shareable plates designed to pair with the beverage program
- Full coffee and espresso program, specialty teas, and non-alcoholic beverages throughout the day

4. Beverage Program

The beverage program is built to complement the food and bakery menu across all dayparts. Coffee and espresso anchor the program from morning onward, and a curated wine, beer, and cocktail selection is available alongside the food menu for guests who choose to enjoy it. The applicant projects that alcoholic beverages will represent approximately 25% of total revenue, with food and non-alcoholic beverages comprising the balance — consistent with a food-and-bakery-led café concept.

Wine

A curated selection of wines by the glass and by the bottle, with emphasis on approachable, food-friendly selections at accessible price points. The list will rotate seasonally and feature both domestic and international producers.

Beer

A short, well-curated list of regional craft beer, domestic standards, and Illinois-brewed selections, available by the bottle, can, and where appropriate by the draft.

Cocktails

A focused list of classic and seasonal cocktails prepared with quality spirits, fresh ingredients, and house-made syrups and mixers. The cocktail program is designed to complement — not overshadow — the wine and food focus.

Non-Alcoholic

Full coffee and espresso program, specialty teas, house-made non-alcoholic beverages, and zero-proof cocktails. Available all hours.

5. Entertainment

Eachother will host free live acoustic performances on select evenings as part of the café's evening atmosphere. Performances will feature local and regional acoustic musicians playing unamplified or lightly amplified sets, providing a relaxed soundtrack for food, drink, and conversation. There will be no cover charge for any performance, and music will not be the primary draw — it is an enhancement to, not a substitute for, the food and bakery program that defines the concept.

Entertainment is intended to enhance the café atmosphere, not to reorient the venue toward nightclub or dance-club operation. There will be no DJ programming, no dance floor, no amplified live bands, and no entertainment scheduled in a manner that would require crowd-control measures beyond ordinary management practices.

6. Target Audience

Eachother is designed to serve the local residential community of downtown Rockford and the surrounding neighborhoods. The target patron is a Rockford resident seeking a daily gathering place — somewhere to meet for coffee in the morning, lunch at midday, or a glass of wine and a pastry in the evening. The concept is intentionally accessible across age, income, and occasion, and is designed to function as a neighborhood third place rather than a destination bar or nightclub.

The applicant anticipates a patron mix spanning all dayparts: downtown professionals and residents for morning coffee and pastries, neighborhood patrons for lunch and brunch, and a mixed-age adult crowd in the evenings drawn by the food, bakery, and beverage program and occasional acoustic performances.

7. Anticipated Revenue Ratio (Food vs. Alcohol)

The applicant anticipates the following revenue mix at maturity, consistent with a food-led restaurant concept:

Revenue Category	Share	Notes
Food and non-alcoholic beverages	75%	Café-led
Alcohol sales (wine, beer, cocktails — on-premises)	25%	Complementary
General merchandise	0%	None planned
Other (gaming revenue, etc.)	0%	None planned
Total	**100%**	

The food-led ratio is intentional and reflects the applicant's design of the operation as a café and bakery first, with the alcoholic beverage program serving as a complement to the food and bakery offerings rather than the primary draw. The applicant believes this mix accurately represents the anticipated operation and provides the City with a meaningful baseline for the issuance of the requested license.

8. Cover Charge

Eachother will not impose any cover charge, admission fee, or door fee at any time. All entertainment, including live acoustic performances, will be offered free of charge to patrons. The venue will operate with open access during all posted hours of operation.

9. Operations and Management

Staffing

The applicant anticipates a total staff complement of 10 to 12 employees, including front-of-house service staff, kitchen staff, baristas, and management. A manager will be on duty during all hours of operation. All alcohol-service staff will hold valid BASSET certification prior to serving alcoholic beverages.

Manager

Benjamin D. Chauvin, Managing Member of Eachother, LLC, will serve as the primary licensed manager for the premises and is the subject of the accompanying Manager Application. Additional managers and shift leads will be designated as the operation matures and will be added to the City's records as required.

BASSET Training

All staff who serve, sell, or handle alcoholic beverages will complete BASSET (Beverage Alcohol Sellers and Servers Education and Training) certification prior to performing such duties, in accordance with City of Rockford Ordinance Section 3-68. Proof of enrollment or completion will be provided to the City prior to license issuance.

10. Compliance Statement

Eachother, LLC and its principal commit to operating the licensed premises in full compliance with all applicable provisions of the City of Rockford Code of Ordinances (including but not limited to Chapter 3 governing alcoholic liquor), the laws of the State of Illinois, and the laws of the United States. The applicant has reviewed Chapter 3 of the City of Rockford Code of Ordinances and acknowledges its obligations thereunder.

The applicant will cooperate fully with the City of Rockford Department of Law, Police Department, and any other regulatory authority in the administration of the license and the operation of the licensed premises.

Respectfully submitted,

_____

Benjamin D. Chauvin
Managing Member, Eachother, LLC
Date: _____

EACHOTHER, LLC

Security Plan

Submitted in support of City of Rockford Liquor License Application

Applicant Entity	Eachother, LLC
Premises	501 E. State Street, Rockford, IL 61104
Licensed Manager	Benjamin D. Chauvin, Managing Member
Premises Capacity	Approximately 100 patrons
Total Staff	10–12 employees

1. Overview

Eachother, LLC will operate a 100-capacity café and wine-forward bar at 501 E. State Street with a food-led concept (75% food / 25% alcohol projected revenue). The premises does not host a dance floor, DJ programming, or amplified live music. Entertainment is limited to free live acoustic performances on select evenings. There is no cover charge.

The security plan reflects the scale and character of the venue. Because the operation is staff-supervised and does not present the risk profile of a high-volume bar, nightclub, or live-music venue, dedicated uniformed security personnel are not proposed at this time. Instead, the operation will be supervised at all hours by a manager on duty and a trained staff team, with documented procedures for managing disorderly conduct, escalation, and coordination with law enforcement.

The applicant agrees that, upon written request of the Liquor Commissioner, Eachother, LLC will engage private security licensed by the State of Illinois to supplement the staffing model described below.

2. Security Personnel — Number, Role, and Qualifications

Manager on Duty

A manager will be on duty during all hours that the licensed premises is open to the public. The manager on duty is responsible for overall supervision of the premises, including:

- Monitoring patron conduct inside the premises
- Supervising service of alcoholic beverages and verifying that service complies with applicable law
- Responding to incidents, complaints, and disturbances inside and immediately outside the premises
- Decisions regarding refusal of service, ejection of patrons, and contacting law enforcement
- Documentation of incidents in the premises' incident log

The licensed manager (Benjamin D. Chauvin) or a designated assistant manager trained in the duties described herein will be on the premises during all hours of operation.

Staff (Front of House)

All front-of-house staff (servers, bartenders, hosts) will be trained as part of their orientation to:

- Recognize signs of intoxication and refuse service consistent with BASSET training
- Check identification for any patron appearing under 30 years of age prior to alcohol service, using the approved methods (driver's license, state-issued ID, passport, military ID)
- Identify and report to the manager on duty any disorderly conduct, unattended persons in distress, suspected drug activity, or other security concerns
- Follow the de-escalation and incident-response procedures described in Section 5

BASSET Certification

All staff who sell, serve, deliver, or handle alcoholic beverages will hold a valid BASSET certificate prior to performing such duties. Certificates will be kept on file at the premises and made available upon request to authorized City of Rockford personnel.

Supplemental Security on Request

If at any time the Liquor Commissioner determines that additional security is appropriate, Eachother, LLC will retain private security personnel licensed by the State of Illinois to satisfy the request, in any number and on any schedule directed by the Commissioner.

3. Dress Code

Eachother, LLC will not enforce a formal dress code for patrons. The venue is operated as a neighborhood café and bar; standards of dress consistent with a casual public establishment apply. The manager on duty retains discretion to refuse entry or service to any individual whose dress or appearance includes:

- Visible weapons or items reasonably believed to be weapons
- Clothing displaying explicit threats of violence, racial or ethnic slurs, or sexually explicit imagery
- Clothing or accessories identified by local law enforcement as gang-related insignia

Staff will follow an internal dress code consistent with food-service standards: clean clothing, closed-toe shoes in the kitchen, hair restraints in food-prep areas, and no clothing with profanity or imagery inappropriate to a hospitality setting.

4. Plan for Controlling and Addressing Disorderly Activity

The following procedures apply to each of the three areas required by the City of Rockford liquor license attachment checklist.

A. Parking Areas Utilized by Patrons

The premises does not have dedicated off-street parking. Patrons utilize on-street parking on East State Street and surrounding public streets, as well as nearby public parking facilities. Because these areas are public right-of-way and not under the control of the licensee, Eachother's plan focuses on conduct that originates inside or adjacent to the premises and spills into parking areas, and on cooperation with law enforcement.

Procedures for parking areas:

- The manager on duty will monitor patron egress at the end of the evening and intervene before patrons reach parking areas when intoxication or aggressive behavior is observed
- Patrons identified as intoxicated will not be served and will not be permitted to drive; staff will offer to call a rideshare service or taxi, and will not relinquish vehicle keys to an intoxicated person
- Loitering, fighting, or disorderly conduct observed in adjacent parking areas will be reported to Rockford Police by 911 (or the non-emergency line, depending on severity) without delay
- The licensee will maintain regular communication with the Rockford Police Department regarding any pattern of incidents and will cooperate with any directives or recommendations
- The licensee will not impede or interfere with law enforcement responding to any incident in or around the parking areas

B. Public Areas Immediately Adjacent to the Premises

Public sidewalks, building frontage, and rights-of-way immediately adjacent to 501 E. State Street are not under the licensee's exclusive control. The licensee will nevertheless take active responsibility for conduct attributable to its patrons in these areas.

Procedures for adjacent public areas:

- Staff will monitor the building frontage during the evening hours, particularly at and near close, and will intervene in disorderly conduct involving Eachother patrons
- Lighting at the building exterior, including entry and any rear or side exits, will be maintained in working order at all times the premises is open and for at least 30 minutes after close
- Patrons who exit the premises will be discouraged from loitering at the front entrance, particularly when carrying beverages (which is prohibited and will be enforced by staff)
- No alcoholic beverages will be permitted to leave the premises in open containers at any time
- Staff will perform a routine sweep of the building frontage at end-of-night to address litter, broken glass, and any safety hazards
- Any disturbance involving an apparent patron will be reported to law enforcement and documented in the incident log

C. Interior of the Licensed Premises

The interior of the premises is the area of the licensee's direct control and the focus of the operational security model.

Procedures for the interior:

- A manager will be on duty at all times the premises is open, with authority to refuse service, eject patrons, and contact law enforcement
- Capacity will be monitored by the manager on duty and will not exceed the lawful posted occupancy at any time
- All alcohol service will be performed by BASSET-certified staff; identification of patrons appearing under 30 will be verified at point of service
- Staff will not serve any patron exhibiting signs of intoxication and will offer non-alcoholic alternatives and assistance with transportation

- Disputes between patrons will be addressed by the manager on duty, who will separate the parties, attempt de-escalation, and eject any party engaged in fighting, threats, or destruction of property
- Law enforcement will be contacted promptly for any incident involving violence, weapons, suspected drug activity, theft, or behavior that cannot be safely managed by staff
- The premises will maintain an incident log documenting each material security incident, including date, time, parties involved, description, action taken by staff, and law enforcement involvement if any
- Emergency exits will be maintained clear and unobstructed at all times
- The premises will display required signage including occupancy load, no-smoking notices, and any required liquor-control notices

5. Incident-Response and De-Escalation Procedures

Staff will follow a structured response when a security or service concern arises:

- Observe and assess. Identify the nature of the issue and whether it involves a single patron, group, weapon, medical concern, or other variable.
- Notify the manager. The manager on duty will take operational control of the response.
- De-escalate verbally. Offer water, food, a quiet space, or assistance with transportation as appropriate. Do not engage in physical contact unless necessary to prevent imminent harm.
- Refuse service or eject. If the patron cannot be de-escalated, refuse further alcohol service and request that the patron leave the premises. Offer assistance with rideshare or family contact.
- Contact law enforcement. For incidents involving violence, weapons, threats, suspected criminal conduct, medical emergency, or any incident that cannot be safely managed by staff, contact 911 immediately.
- Document. The manager will complete an incident-log entry before the end of shift.
- Review. Recurring incident patterns will be reviewed by ownership and adjustments made to procedures, staffing, or training as needed.

6. Cooperation with the City and Law Enforcement

Eachother, LLC commits to the following:

- Full cooperation with the City of Rockford Department of Law, the Rockford Police Department, and any other regulatory authority in the administration of the liquor license
- Access to the incident log and other security records on reasonable request by authorized City personnel
- Prompt response to any directive or recommendation from the Liquor Commissioner, including the engagement of private security if requested in writing
- Continuous review and improvement of these procedures based on operational experience and feedback from the City

Respectfully submitted,

Benjamin D. Chauvin
Managing Member, Eachother, LLC
Date: 5/13/26

Exhibit I
501 East State Street
#026-LTAB-016

Call Number	Event Date	Location	Situation Reported	Call Disposition	Agency
25-248769	11/14/2025 09:39:59 AM	2501 E State St	WELFARE CHECK	NRPT - NO REPORT / NRPT - NO REPORT	Rockford Police Department
25-176355	08/15/2025 06:00:26 PM	501 E State St	911 CELLULAR HANG UP	911 CLOSE W/O SEND TO PENDING	Rockford Police Department
25-138428	06/30/2025 07:38:15 PM	2501 E State St	CRU	RPT - REPORT	Rockford Police Department
25-123974	06/12/2025 06:41:01 PM	501 E State St	DISORDERLY	LAWNO - LAW NO DISPOSITION	Rockford Police Department
25-115365	06/02/2025 10:45:13 AM	501 E State St	911 DUPLICATE CALL	DUP - DUPLICATE	Rockford Police Department
24-096956	05/06/2024 10:34:02 PM	501 E State St	DISORDERLY	NRPT - NO REPORT / NRPT - NO REPORT / NRPT - NO REPORT	Rockford Police Department
24-084783	04/22/2024 08:58:49 AM	501 E STATE ST	CRU	RPT - REPORT	Rockford Police Department