GOAL

 The chef and owner's desired a small scale space with a casual atmosphere where he could return to making food himself while interacting with patrons and a few staff. His desire was a warm, relaxed, informal atmosphere that played off of the industrial history of the urban neighborhood while providing the feel of a neighborhood secret.

CHALLENGES

- The tight footprint of the former row house bar on a residential street presented a challenge to accommodate the 28 minimum seats required for the business plan to work. The narrow, small space is just 740 square feet and 12'-8" deep.
- The new code compliant bathrooms and dishwashing areas utilized a combined 25% of the square footage available.
- A new accessible entrance was required without impeding the flow of neighborhood sidewalk traffic and separate access to a second floor apartment above was also required.
- The neighborhood includes a range of potential patrons (from young professionals stopping in for happy hour to older neighborhood residents enjoying a leisurely dinner). The design needed to provide a space that would make all patrons feel equally comfortable and would foster a sense of community between the diverse groups.



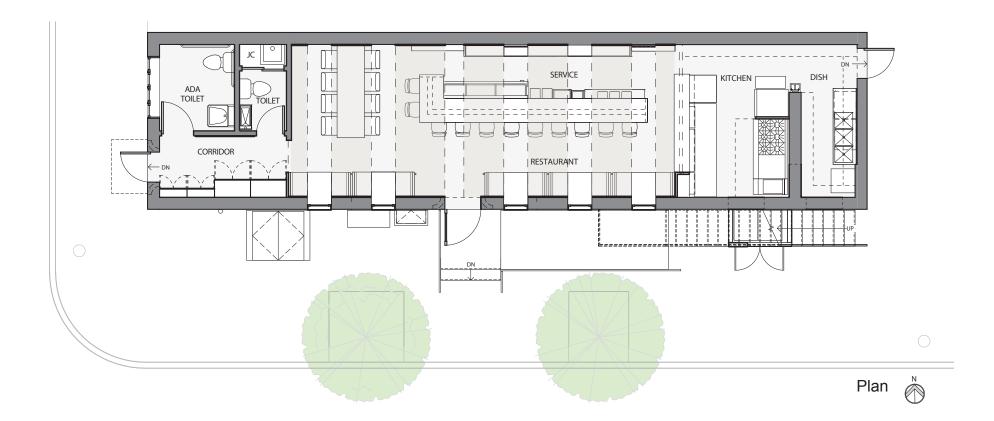


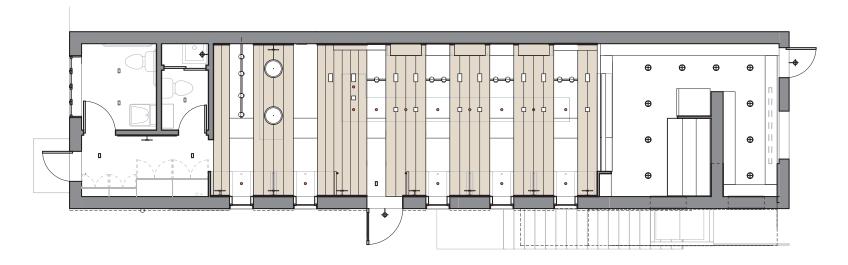
Before - Exterior

Before - Interior

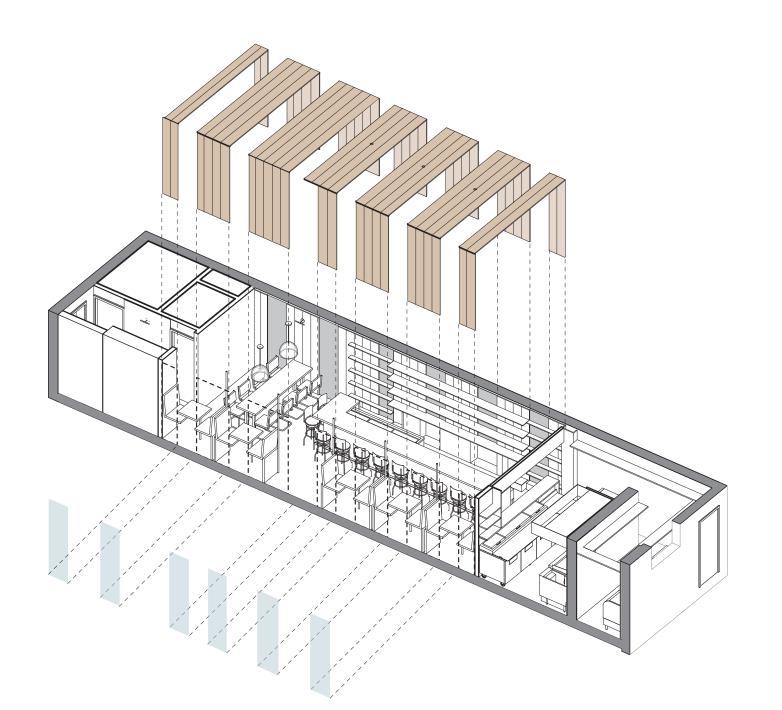
SOLUTIONS

- A rhythm of new operable windows provides a connectivity to the street inviting views and patrons.
- Use of 2 person booths is critical in meeting the seating count. The booth tables nest into window sills to capture additional space. The integration of full height vertical rods into the booth seating provides coat hooks while separate the more private booth zone from the adjacent busy bar & standing zone.
- A new rhythm of wood planks breaks the length of the space. Rough sawn wood adds warmth while the negative spaces between the planks define zones for tables, windows, signage & back bar.
- Custom fixtures are created with black aluminum pipes that extend down to accentuate seating zones with an inner pop of red. They provide cost effective, simple and playful custom lighting that harkens to the industrial smoke stacks of the neighborhood.
- Simple sconces mark gathering spaces & casts warm light over the wood.
- A large open pass-through allows a view from the kitchen to the entire public space - encouraging the interaction between the chef & patrons that was key to the client.
- The palette of natural raw materials rough sawn white oak, metal pipes, rusted sheet metal, thick glass & exposed fasteners - create a strong yet restrained character while the amber toned liquor selection and hand-turned beer taps are used as feature objects, highlighting the mission.
- A new ADA entry ramp becomes the main entry and doubles as a bike rack. Exterior formstone remains on the upper floor but was stripped from the lower level creating a datum of old rough worn brick at the new entry. New windows and lighting punctuate the exterior, giving it a fresh feel.





Reflected Ceiling Plan



Axonometric showing rhythm of wood panels. The wood planes define window zones, which open the project to the neighborhod.



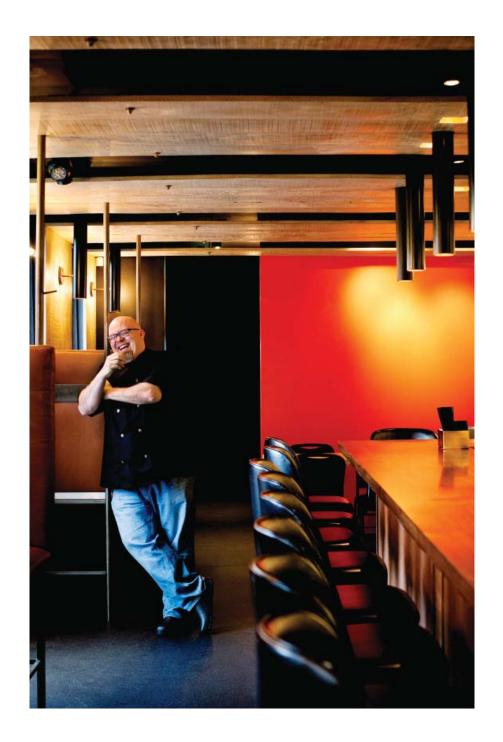




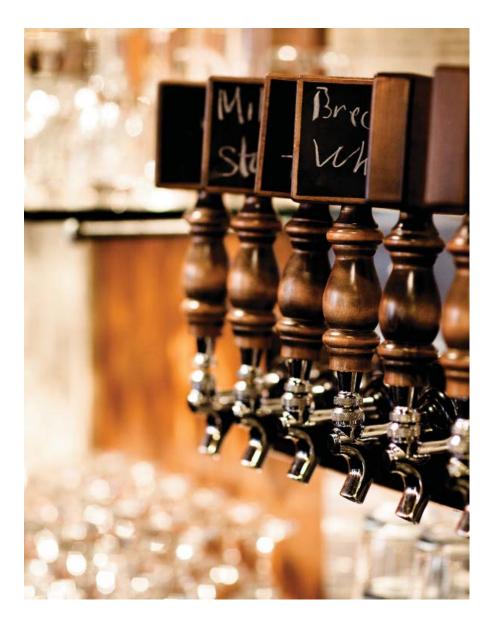
Menu Board Detail

Lighting Detail





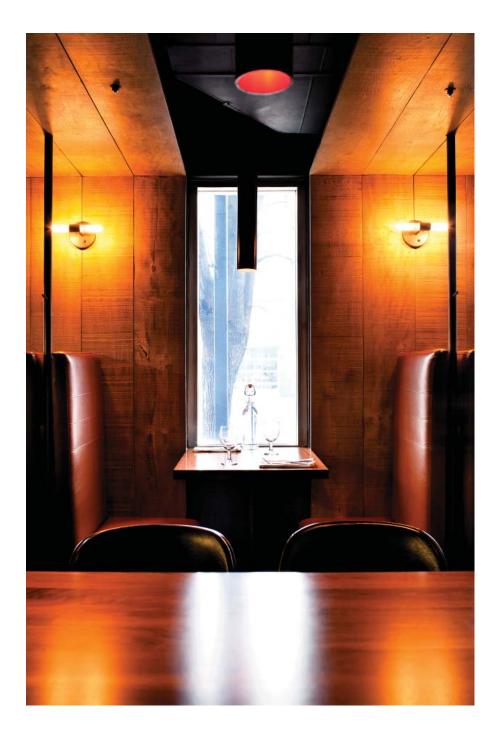
Owner with view along bar







Bar Edge with Drink Menu



View of Custom Booth