

Stillwater Lakehouse

Residential Kitchen \$125,000 to \$150,000



Project Overview

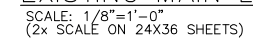
The homeowners came to us with a clear vision: a kitchen that matched the way they lived. With grown children, a love of entertaining, and a poolside patio just beyond their walls, they wanted a space that felt open, functional, and connected to the lakefront. Instead, their kitchen was dark, closed off, and inefficient. A peninsula restricted circulation, the refrigerator and ovens created a bottleneck at the only entry, and a misplaced bar divided the dining room from the kitchen. Everyday tasks were inconvenient, and hosting larger gatherings was a challenge.

This remodel was about more than cosmetic upgrades; it required rethinking how the entire main level functioned. The wall between the kitchen and dining room was removed to open sightlines and connect the spaces, while the redundant foyer entry was closed to eliminate congestion. Appliance zones were reconfigured to support multiple users, and the bar was relocated to the kitchen, expanded with custom cabinetry, and paired with a full-height pantry. Each decision worked toward creating a true hub of the home—one equally suited for weekday dinners, summer pool parties, and holiday gatherings.

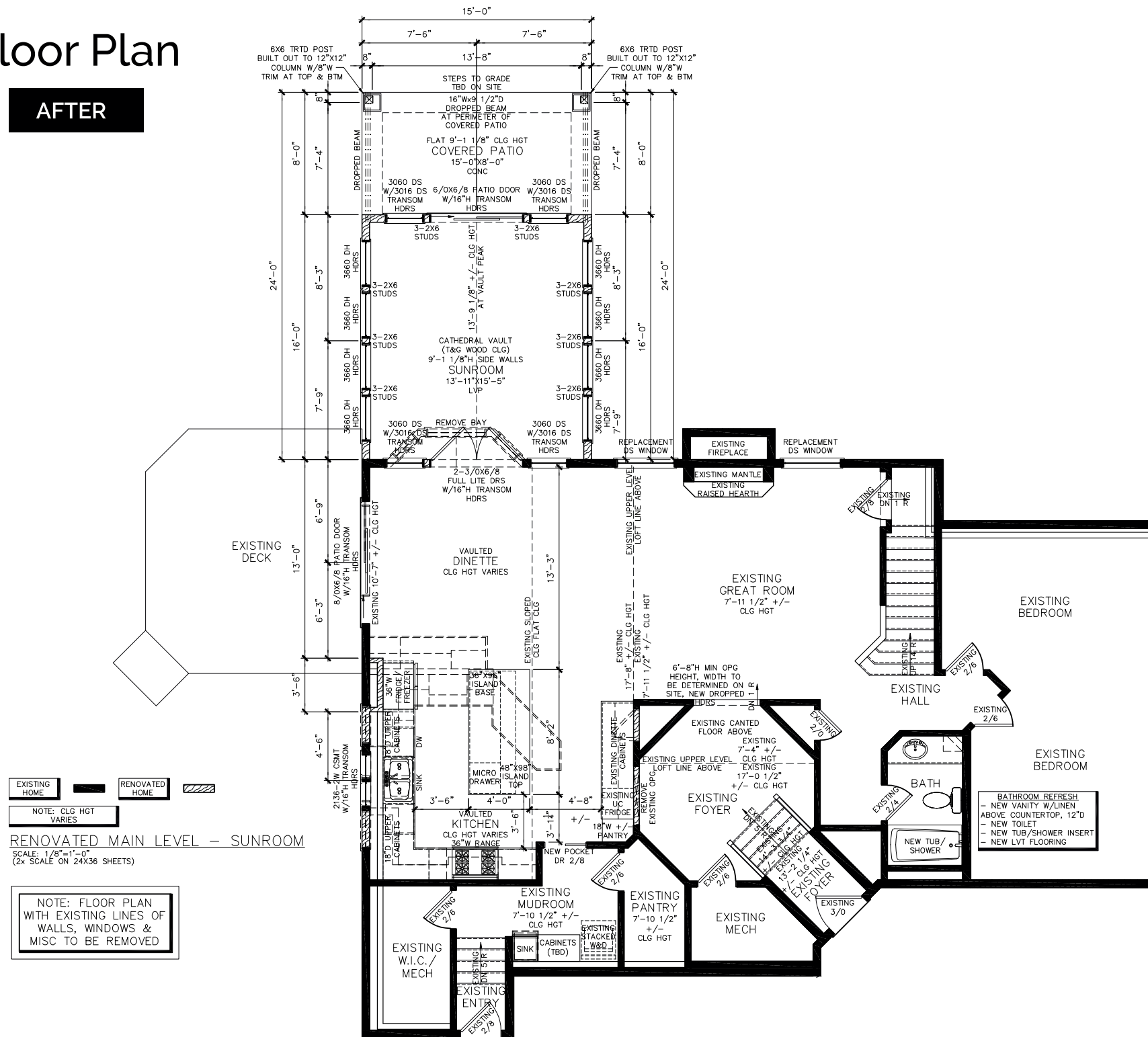
At the center of the new design is a dramatic quartzite island offering generous prep space, integrated storage, and seating for four. Opposite, the chef-inspired range wall consolidates cooking into a streamlined appliance suite, anchored by a custom hood and handcrafted backsplash. Panel-ready appliances, built-in trash storage, and an appliance garage maintain a clean look while enhancing everyday function. Together, these changes transformed the kitchen from a bottleneck into a high-performing space designed for both efficiency and connection.

The palette balances crisp white cabinetry with warm oak and brass accents for timeless appeal. Enlarged Pella windows flood the space with natural light and frame lakefront views, while the vaulted ceiling—once underutilized—now adds height and presence. The result is a kitchen that doesn't just support how the family lives; it elevates it, blending circulation, craftsmanship, and innovation into the bright, welcoming heart of the home.

BEFORE



AFTER





The kitchen was previously cut off from the dining area by a peninsula, limiting flow and blocking the lake views beyond. The new design removes that barrier, creating a seamless connection between kitchen, dining, and outdoor living spaces. A larger island now bridges the rooms, offering seating that extends toward the dining area and encouraging conversation across spaces. Expansive windows and new lighting enhance natural light, while the open sightlines allow the lakefront to become a defining feature of daily life and entertaining.



Repurposing the Built-In Bar

The original bar was positioned along the wall dividing the kitchen and dining room, facing the dining area. While it provided storage, its location interrupted circulation and limited sightlines between key spaces.

Rather than eliminate it, we reimagined it. The bar was relocated along the foyer wall within the kitchen, where it now supports both daily routines and entertaining. An 18-inch pantry was added to maximize the wall, designed to match existing cabinetry for a seamless finish. A walnut countertop, handcrafted tile backsplash, and beverage fridge elevate the feature into a custom amenity. Once a misplaced divider, the bar is now a refined and highly functional part of the kitchen.

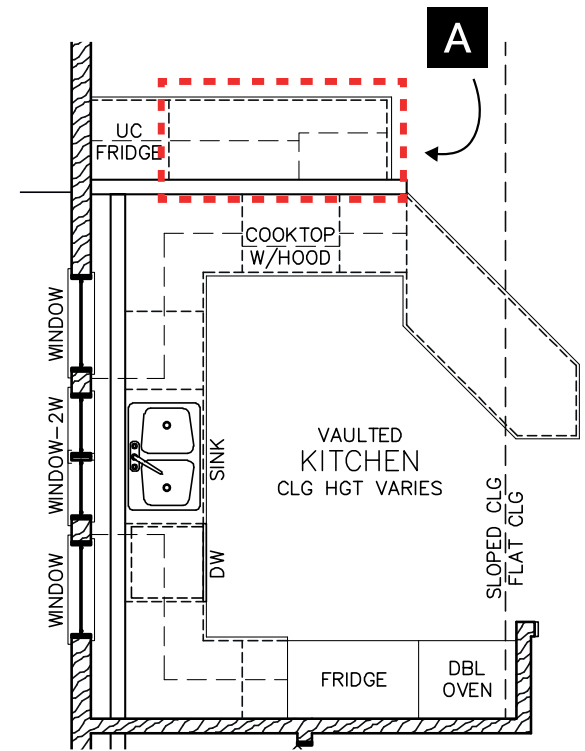


Figure A: The original bar was positioned along the wall dividing the kitchen and dining room, facing into the dining area. While it offered basic storage, its location made access inconvenient—essentially placing it “off the beaten path” in a separate room. This placement interrupted circulation between spaces, blocked sightlines, and limited its use during entertaining. As a result, the bar often sat underutilized compared to its potential as an integrated feature within the kitchen itself.

BEFORE



IN-PROGRESS



C

Figure C: The original pantry was a narrow closet that offered minimal storage and interrupted the kitchen's flow. Removing it allowed the entire wall to be reimagined with full-height cabinetry, greatly expanding function and creating a cohesive design feature.



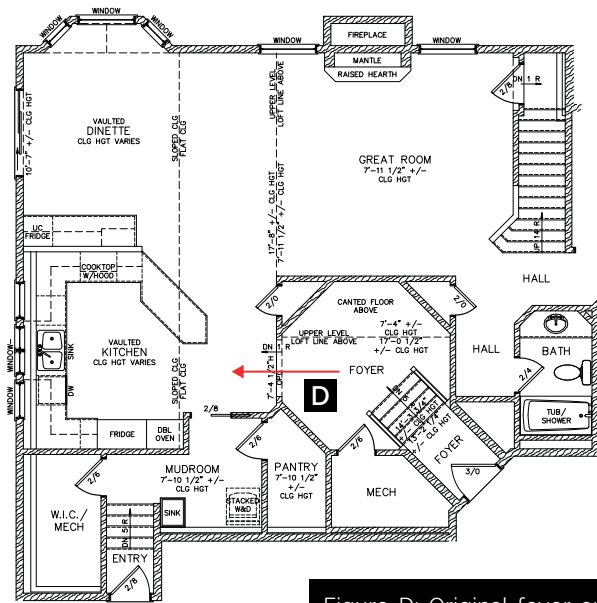
B



Figure B: The relocated bar, expanded with an 18-inch pantry, now spans the full kitchen wall. Custom cabinetry was carefully matched to integrate seamlessly into the new design.



BEFORE

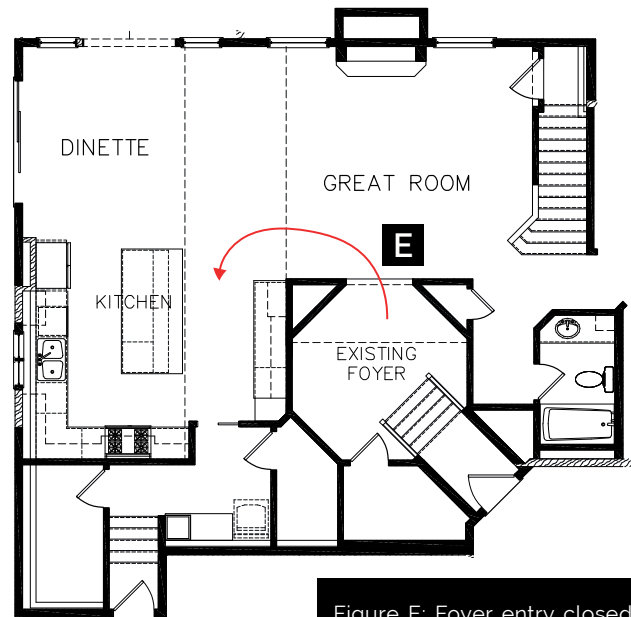


BEFORE

Figure D: Original foyer entry led directly into the kitchen, converging with the mudroom entry. This created congestion at a main work zone and disrupted traffic flow during entertaining.



AFTER



AFTER

Figure E: Foyer entry closed to reroute circulation through the great room. The change alleviates congestion, improves entertaining flow, and allows the kitchen to function as a true hub rather than a pass-through.

The peninsula projected awkwardly into the room, its sharp corner disrupting circulation and often proving hazardous. Storage was inefficient, forcing groceries to be carried around the obstruction to be put away, while a countertop microwave, sitting to the right of the refrigerator, further reduced usable workspace. In the redesign, the microwave is seamlessly integrated into the island, eliminating clutter and restoring efficiency to the kitchen's primary work zone.



The redesigned layout centers the kitchen around a large island paired with a chef-inspired range wall. The island, finished with a durable quartz surface, provides expansive prep space, integrated storage, and seating for four with additional standing room for guests. Relocating the refrigerator and removing the peninsula increased flow, making the kitchen easier to navigate for multiple users. An appliance garage in the corner keeps small appliances organized and accessible. Natural light highlights the vaulted ceiling, transforming it into a defining architectural feature.





In the original layout, the refrigerator and double ovens were positioned directly at the kitchen's primary entry, creating a constant bottleneck. The redesign consolidated cooking functions into a single professional-grade range and oven, replacing the disjointed arrangement of separate wall ovens and a cooktop. The refrigerator was relocated to the opposite side of the kitchen to improve efficiency, allowing multiple tasks to occur simultaneously without congestion or overlap.



In the original kitchen, the sink wall was dominated by heavy cabinetry that extended across the top of the window and even flanked it on both sides. Small window sections tucked beneath the cabinets created an awkward composition that blocked natural light, restricted views, and made the entire area feel cramped. Functionally, this layout limited usable counter space and placed one of the busiest zones of the kitchen—the sink—into a dark, congested setting.

The redesign removed the cabinetry and fragmented windows, replacing them with a single enlarged Pella window centered above the sink. This move brought in abundant daylight and opened full sightlines to the backyard and lakefront, transforming dishwashing and prep into moments connected with the outdoors. Streamlined cabinetry with crown detailing reframed the wall, while quartzite countertops and a brass faucet provided durability and timeless appeal. Integrated elements—including a built-in trash pullout and panel-ready dishwasher—ensure the wall now functions seamlessly while maintaining a clean, unified appearance.



AFTER

The redesigned kitchen balances performance and style with a chef-inspired range wall, a durable quartz island with integrated storage, and a custom-built bar. The combination of white oak, painted cabinetry, and brass accents creates a timeless, welcoming centerpiece for daily life and entertaining.

PROJECT RECAP

Client Objectives

- Reoriented kitchen toward lakefront and patio to connect indoor and outdoor living.
- Created an open, inviting hub for entertaining and daily use with grown children and guests.
- Integrated a built-in bar, expanded pantry, and functional island to support both casual routines and large gatherings.

Functionality

- Closed foyer entry to eliminate congestion; circulation now flows through great room.
- Relocated refrigerator and consolidated ovens + cooktop into a single professional-grade range for efficiency.
- Large quartz island offers prep space, integrated microwave, trash pullout, and seating for four.
- Appliance garage and full-height pantry maximize storage and keep counters clear.

Aesthetics

- Timeless palette of crisp white cabinetry paired with warm white oak and brass accents.
- Custom hood and handcrafted backsplash establish a striking focal point.
- Enlarged windows frame lake views and flood the kitchen with natural light.
- Vaulted ceiling now contributes to balance, height, and openness.

PROJECT RECAP

Craftsmanship

- Custom cabinetry built to match and extend storage, including seamless integration of an 18" pantry.
- Appliance panels and concealed storage deliver a cohesive, tailored finish.
- Walnut countertop, tile backsplash, and crown detailing showcase attention to detail.
- Pella windows installed throughout the home for quality, performance, and consistency.

Innovation

- Repurposed bar relocated from dining wall to kitchen hub, transforming an underused divider into a daily amenity.
- Smart reconfiguration of appliance zones supports multiple users without congestion.
- Concealed microwave in island and built-in trash pullout eliminate clutter and improve flow.
- Design solutions celebrate lakefront views and expand indoor/outdoor entertaining.