

Nature at the Heart

Residential Kitchen
\$150,000 to \$200,000





The Problem

What began as a plan to replace worn main-level flooring and prepare the home for resale revealed a larger opportunity. The enclosed kitchen felt crowded for multiple cooks, lacked the purposeful storage needed for avid cooking and baking, and was disconnected from the dining and living areas. Years of family life with children and foster pets had also taken a toll on the finishes, creating the need for a more durable, cohesive, and functional design.

Before: Closed off and dysfunctional kitchen.

Scope Of Work

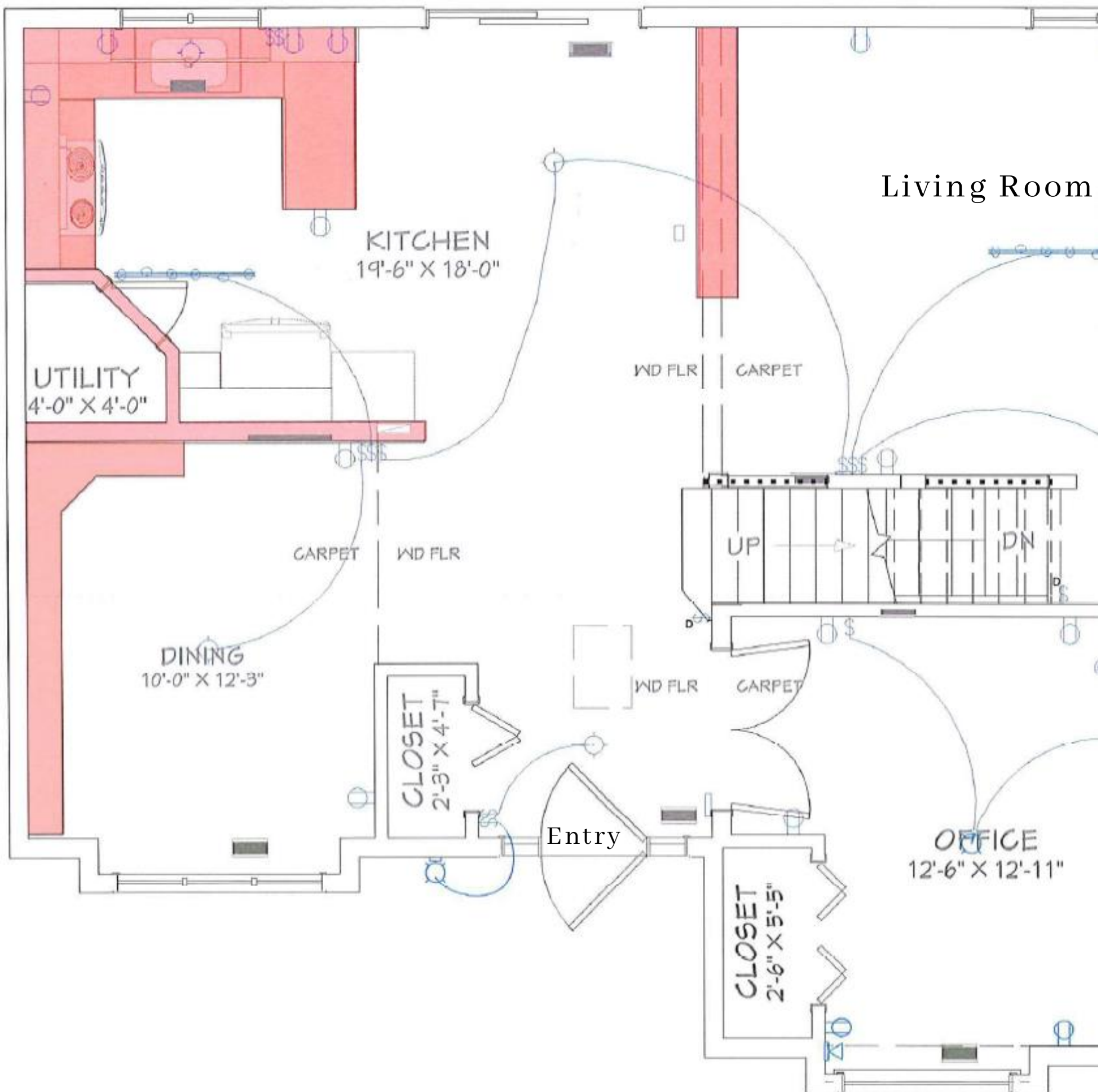
- Opening up the main floor while increasing storage.
- Enhance overall functionality throughout thoughtful space planning.
- Establish a consistent design theme throughout the home.



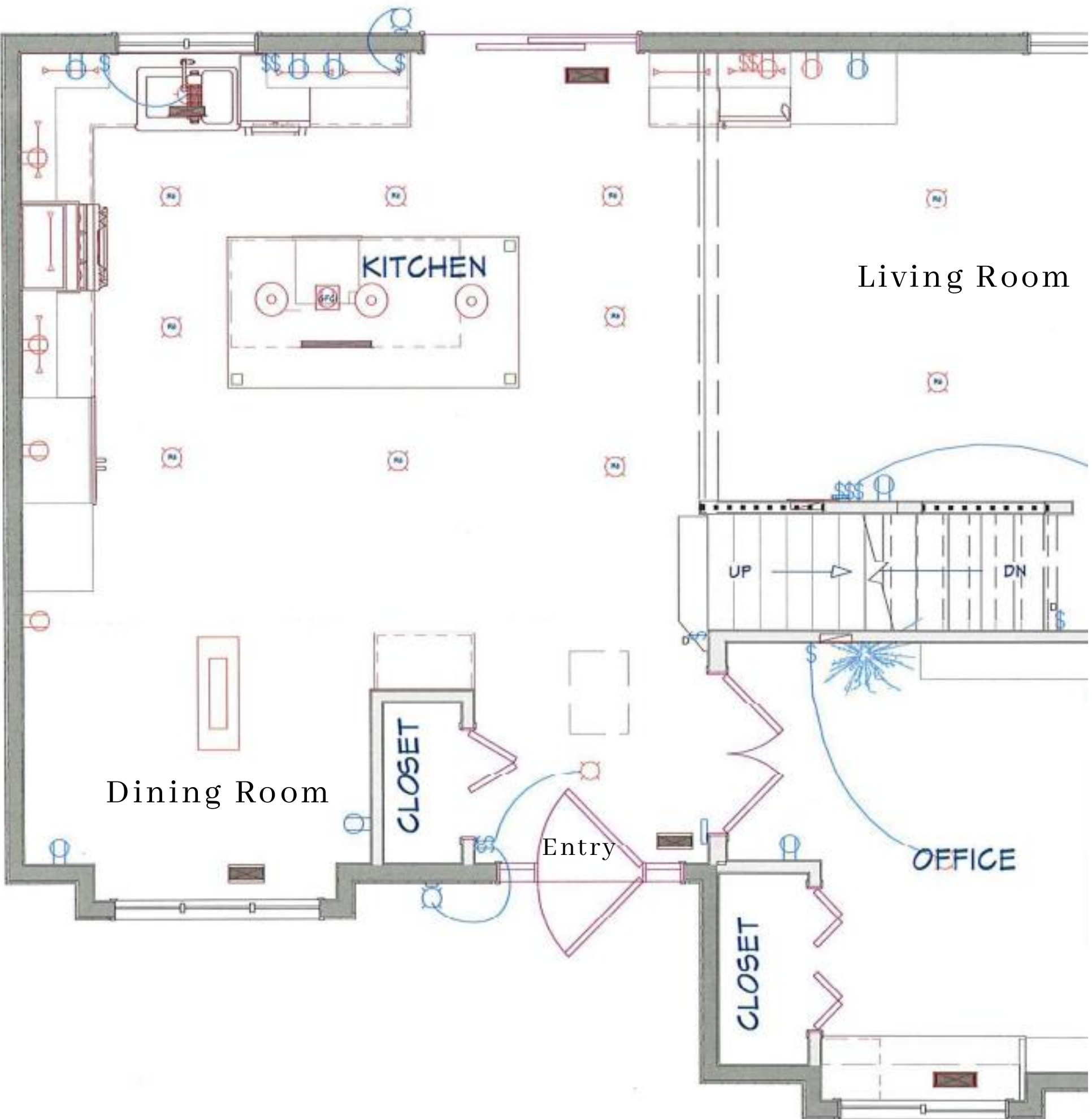
Before: Living room looking into the kitchen and “dining room” (left).

Existing Plan

Main Level



Proposed Plan Main Level



4 Client Goals

- Create an open, inviting kitchen with comfortable space for multiple cooks, family members, and guests.
- Incorporate abundant, purposeful storage tailored to the homeowners' passion for cooking and baking.
- Improve the connection between the kitchen and adjoining areas through an open layout and unified design.
- Select cohesive flooring that withstands family with children, foster pets, and everyday messes while simplifying cleanup.

Before: Entryway, “dining room” turned into office/book & craft room and kitchen.

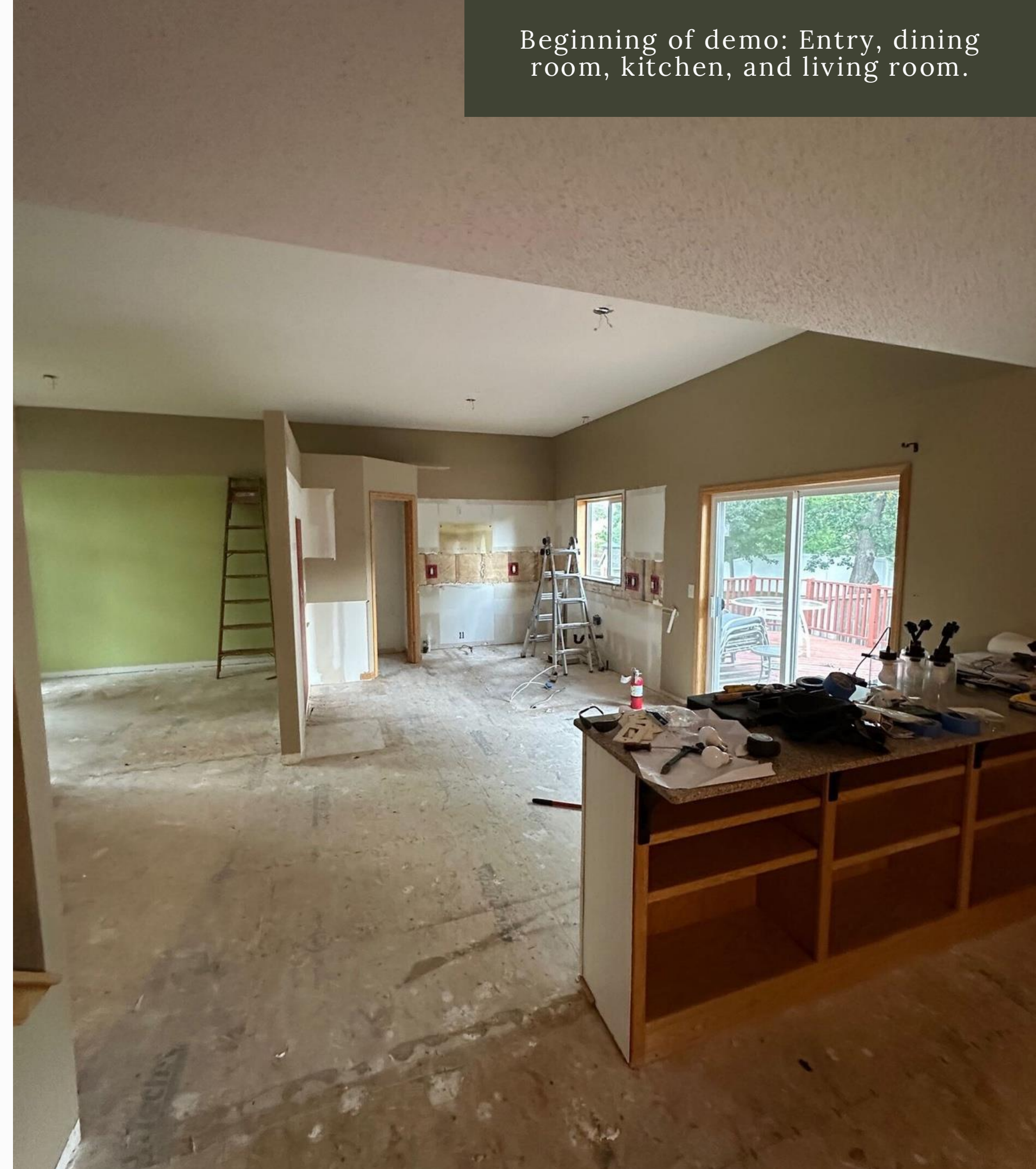


1st Challenge

The kitchen space was enclosed and uncomfortable for multiple cooks, family members and guests. Opening the floor plan created new layout possibilities, but each decision had to support how the homeowners cook, gather, and move through their home.



Beginning of demo: Entry, dining room, kitchen, and living room.



After: Open concept kitchen and dining room.

1st Client Goal Achieved

Removing the wall between the kitchen and dining room created comfortable space for multiple cooks while improving the flow for family and guests. The expansive 8-foot island provides generous workspace and seating, while also serving as a buffet for entertaining without interrupting activity in the kitchen.



Before: The kitchen offered very little storage solutions and prep space for the homeowners.

2nd Challenge

Removing the corner pantry and the wall between the kitchen and dining room eliminated valuable food storage and cabinet space. The challenge was to replace, and expand the capacity without compromising the open layout, comfortable circulation, or workspace needed by the homeowners as avid cooks and bakers.



2nd Client Goal Achieved

Floor-to-ceiling cabinetry takes full advantage of the kitchen's 10-foot ceilings, significantly increasing storage. Specialized features include, spice and utensil pullouts, a lazy Susan, pegged cookware drawers, pantry rollouts, and tray dividers. Helping to keep essentials organized and accessible. A microwave drawer freed up valuable space above the range for a properly vented hood, greatly improving ventilation and everyday function, which wasn't the case before.



After: Kitchen

3rd Challenge

Improve the connection between the kitchen and adjoining areas through an open layout and unified design. The dining room had a half wall which was used as another form of seating when the kitchen and dining couldn't accommodate more.

Before: Bar counter separating the kitchen and dining space from the living room.



3rd Challenge - During Construction

Opening the floor plan presented several construction challenges. Removing the corner pantry required finding a new solution for food storage, while HVAC lines within the former library wall had to be carefully rerouted through the island and concealed within its toe kick.

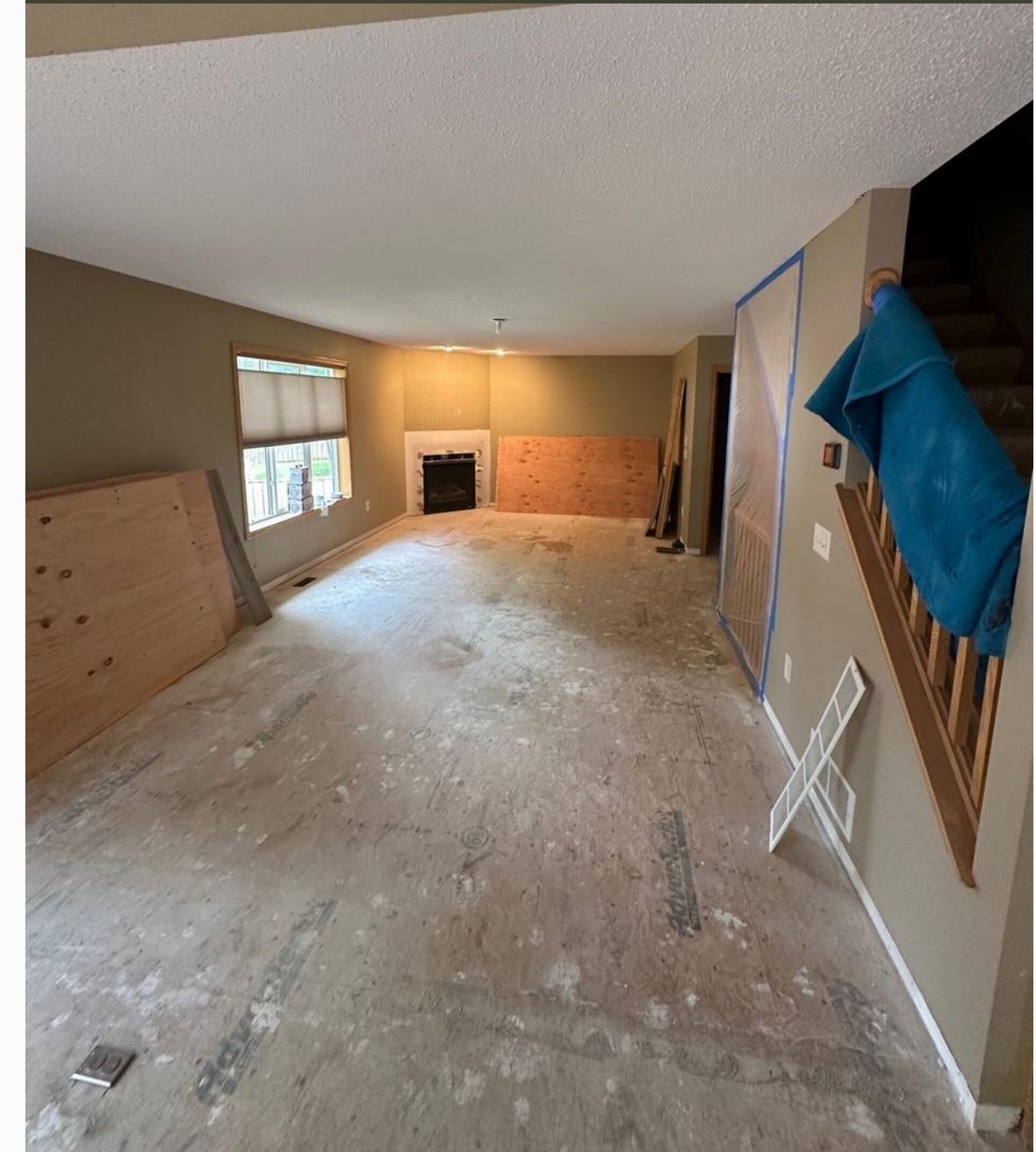
Beginning of demo



Finding solutions for the HVAC lines and framing the closet to go to the ceiling (left side of photo)



Removing the “bar” counter separating the living space from the dining and kitchen area.



3rd Client Goal Achieved

Removing the wall between the kitchen and dining room, along with the obstructive bar counter, helped improved sight-lines and created a more natural connection between the adjoining spaces. With those barriers removed, the former bar seating it could be reimagined with a more purposeful function.

After: Kitchen looking in from the dining room.



After: Coffee bar leading into the living room.



3rd Client Goal Achieved

Removing the dividing bar counter and opening everything up and allowed the dining area to shift into a more connected location. A new coffee and wine bar with an added pantry storage now creates a natural transition between the kitchen and living space while thoughtfully bridging the change in ceiling height. The result is an open, cohesive floor plan with improved flow, function, and visual connection, while giving the homeowners more storage for their kitchen items than before.





4th Goal Achieved

Select cohesive flooring and other materials that withstands family with children, foster pets, and everyday messes while simplifying cleanup.

After: A high variation floor was chosen to withstand friends, family, kids and foster pets.



4th Goal Achieved

Durability and long-term ease of use guided every material selection. Rift-sawn white oak cabinetry offers lasting strength and a timeless appearance, while honed soapstone countertops provide a heat-resistant work surface when in the mist of cooking or baking. An easy-to-clean ceramic tile backsplash, resilient single-basin fireclay sink, and larger cabinet pulls further support everyday maintenance, accessibility, and long-term function.

Easy, timeless ceramic backsplash with honed soapstone countertops



Single basin fireclay sink and industrial style faucet for easy cleaning.



Large cabinets pulls

