Modern Galley
Platformed kitchen keeps cooking mess out of view from the dining area

WISHLIST
- Ability to look out to the backyard
- Walk-in pantry
- Utilize an old Wedgewood range in the new design

When a family bought an 1860's house in San Francisco's Bernal Heights neighborhood, it was in disrepair, says architect Jonathan Feldman, of Feldman Architecture Inc., who was hired to undertake the transformation. He began by lowering a space for a dining room so it could open to the backyard, and getting what would become the kitchen above so it would overlook the dining room and yard. The kitchen's perch offers another advantage—those in the dining room don't see any mess above. And its location makes it the center of the home's activities. Both owners like to cook, so Feldman separated appliances in the galley-style room with generous counter space between. On the back wall he placed a vintage Wedgewood range that had been found in the house; the sink was set on the opposite side. The refrigerator/freezer and coffee bar were arranged in a niche at one end, and on the opposite end, Feldman found room for a big walk-in pantry. To create a crisp, modern look, he eliminated upper cabinets, using floating shelves on the back wall, constructed a long soffit over the counter in which he recessed lights; and exposed the home's rafters and joists. He opted for a mix of materials: floating shelves made from stainless steel; the back wall lined with slate ledge stone; the island front covered with reclaimed redwood siding; and the floor paved in white oak boards.

The Basics
ARCHITECT: Jonathan Feldman
Feldman Architecture Inc.
1126 Folsom Street, Suite 4
San Francisco, CA 94110
415-552-1444
feldmanarchitecture.com

LOCATION: San Francisco, CA

ESPECIAL FEATURES: Open kitchen with lots of storage—but not overhead. Modern materials that relate to an older house: Backsplash lined with slate ledge stone, front of island lined with reclaimed redwood, big soffit above for lots of interior light.

PRODUCTS USED:
- Countertops: Corian • Cabinets: Ashcraft Kitchen • Backsplash: Slate ledge stone, from American Slate Co. • Cooktop: oven—existing vintage Wedgewood • Faucet: Grohe • Sink/Range: Dishwasher: Meile • Lighting: Brushed Steel and Lucite pendant • Garbage disposal • Simulator • Flooring: 1/2 engineered white oak, Tandy Roudy Santich Chapman • Front of island: Salvaged redwood siding.
Opened For Wider Appeal

A small, boxy kitchen becomes sleek and inviting with a few key additions

**WISH LIST**

- Clean, modern lines that are universally appealing
- Bigger windows
- Open shelves to keep room airy

**The Basics**

**ARCHITECT:** Jonathan Feldman
Architectural Design Inc.
1118 Folsom Street, Suite 4
San Francisco, CA 94103
415-252-1441
feldmanarchitecture.com
jfeldmanarchitecturenotes.com

**LOCATION:** San Francisco, CA

**DIMENSIONS:** 11'6" x 12'9"

**SPECIAL FEATURES:**
- Ceramic penny-round tiles along entire backsplash
- Open custom-built shelves that are installed without supports and appear to float
- Grouping of closed storage along one wall to keep room feeling open and larger

**PRODUCTS USED:**
- Cooktop, wall oven, vent, dishwasher: Bauknecht
- Crown molding: Casartile, eggshell
- Ref-gera
c-thermostat: Thermador
- Faucet: KWC
- Island: Black Granite
custom fabrication: Cabinets
- Floor: Scavolini Calacatta by L&Mia

**PICTURE PERFECT**

The huge horizontal windows maintain the flow of the floating horizontal shelves.

**CLASSICALLY MODERN**

A dark and light palette, above left, is always in style.