



# FOOD



# HALLS

# OF AMERICA



2016 Edition



**CUSHMAN &  
WAKEFIELD**

# INTRODUCTION

The U.S. retail sector is in a period of retrenchment and reinvention. Throughout 2016, retail headlines have been dominated by news of closures, bankruptcies and articles about struggling shopping centers. There has been no shortage of hype as the sector has fallen prey to a negative news cycle. Yet, for every retail category in flat or contraction mode, there has been another in growth mode. This latter crop of retailers is driving occupancy growth in an otherwise challenging environment. It is also driving the next wave of adaptation in the world of retail real estate as properties evolve; formats change and traditional tenant mixes are reinvented. While there are a number of these growth-mode sectors, no other retail category has generated as much aggressive expansion in the past few years as food-related retail. And arguably, there is no hotter trend within that category as food halls.





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FOOD HALLS  
OF  
AMERICA



## No other retail category has generated as much aggressive growth in the past few years as food-related retail. And arguably, there is no hotter trend currently within that category as food halls.

From a real estate perspective, until about a decade ago food halls in the U.S. were viewed as the opposite of cutting edge. Apart from a few quality projects (mostly in New York City), the food hall was a strange hybrid of transit-oriented development and tourism-based retail. Food offerings were often more about convenience than quality. Most U.S. food halls weren't even on the culinary map in terms of authenticity or quality. Those days are gone.

The rise of “foodie culture” over the past two decades changed everything. This movement, fueled by multiple food-focused cable channels, radically impacted the way Americans thought about food. The rise of celebrity chefs from Emeril Lagasse to Guy Fieri resulted in terms like “farm-to-fork” becoming household words. At the same time, the spread of social media and applications like Yelp changed how Americans interact with food as well as one another. The explosion of “foodie culture” also coincided with the emergence of a key demographic: millennials. These digital-savvy consumers came of age with the foodie movement and have not only readily embraced concepts like sustainability, “farm-to-fork” and the “slow food” movement, but have become some of the most active and vocal proponents of those movements.

All of these trends have played out against an explosion of restaurant growth in the U.S. over the past few years. Whether they are fast casual concepts or upscale, chef-driven eateries, quality and authenticity are driving factors behind much of the expansion. Quality and authenticity have

been reshaping the nation's retail since the post-recession era began, with new better-burger chains and aggressive growth from fast-fire pizza purveyors suddenly giving traditional fast food and casual dining players a run for their money. And while upscale, chef-driven restaurants have always had a place at America's retail table, these too have experienced an explosion in growth since 2010. That year, incidentally, was also the year that both Eataly and Todd English opened food hall projects in New York City. It was these projects, both of which embraced the upscale European food hall model, that likely kick-started the entire U.S. food hall movement which is just now hitting its stride. In the first nine months of 2016, the number of existing food hall projects in the U.S. increased 37.1%, and there are more in the development pipeline.



But before delving into detail about the rise of the food hall movement, let's explore a few other factors that have helped to drive growth in the arena.

### Retail Growth in the Age of eCommerce

The continued consumer focus on value, especially since the recession, has created significant challenges for bricks-and-mortar retailers and landlords alike. But it is the acceleration of eCommerce around the globe that has been the big disruptor. The introduction of the tablet in 2010 marked a turning point. Beginning that year, annual eCommerce sales growth nearly doubled, from a consistent range of 7.0% to 8.0% to 15.0% or greater each year after that. Compare that growth rate to overall U.S. retail sales growth which since 2010 has consistently been in the 2.0% to 3.0% range.

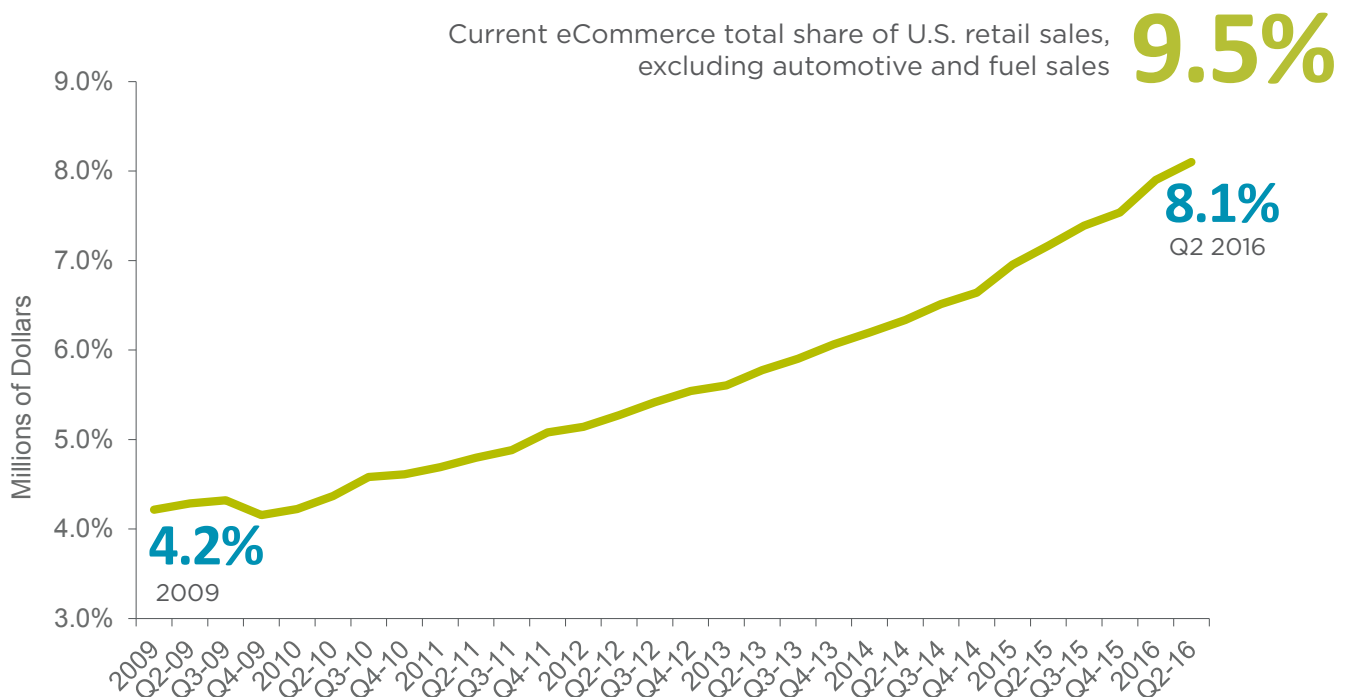
But the rise and success of eCommerce hasn't impacted all retail categories evenly. The story becomes clearer when you explore eCommerce sales figures as they apply to a much narrower portion of the

retail world: GAFO. GAFO—the acronym for general merchandise, apparel and accessories, furniture and other sales—is a combination of individual retail categories that the Commerce Department tracks that reflect most U.S. mall retail tenants. GAFO includes the following categories:

- General Merchandise
- Clothing and Clothing Accessories
- Furniture and Home Furnishings
- Electronics and Appliances
- Sporting Goods, Hobbies, Books and Music
- Office Supplies, Stationery and Gifts

As of August 2016, eCommerce accounted for 28.2% of all retail sales for these categories (GAFO). The steady drumbeat of bad news in 2016 has been dominated by retailer closures and bankruptcies in these categories, particularly for apparel and department stores. Gains from eCommerce

### U.S. eCommerce Share of TOTAL Retail Sales



Source: U.S. Census Bureau

# Occupancy growth in the post-recession era has been all about two factors; economics and eCommerce.

(whether from pure-play online retailers like Amazon or bricks-and-mortar retailers growing their omnichannel presence) have been the primary driving force behind this wave of consolidation. This trend is unlikely to end any time soon.

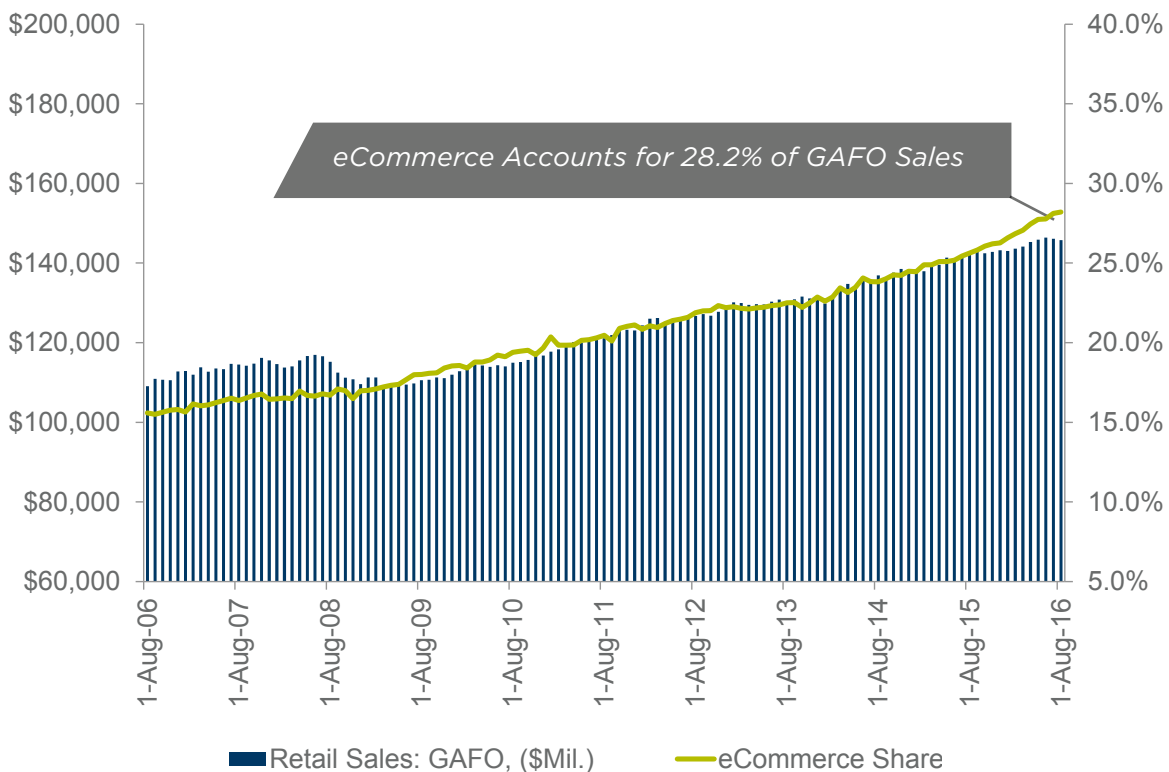
Still, despite these challenges overall shopping center vacancy has actually continued to trend downward. Overall shopping center vacancy in the U.S. was 7.4% at the end of Q3 2016, down from 7.5% three months earlier and down from 7.8% at the close of Q3 2015. The expansion of food-related retail concepts, from grocery stores to restaurants, is one of the reasons why.

## The Rise of Food Retail

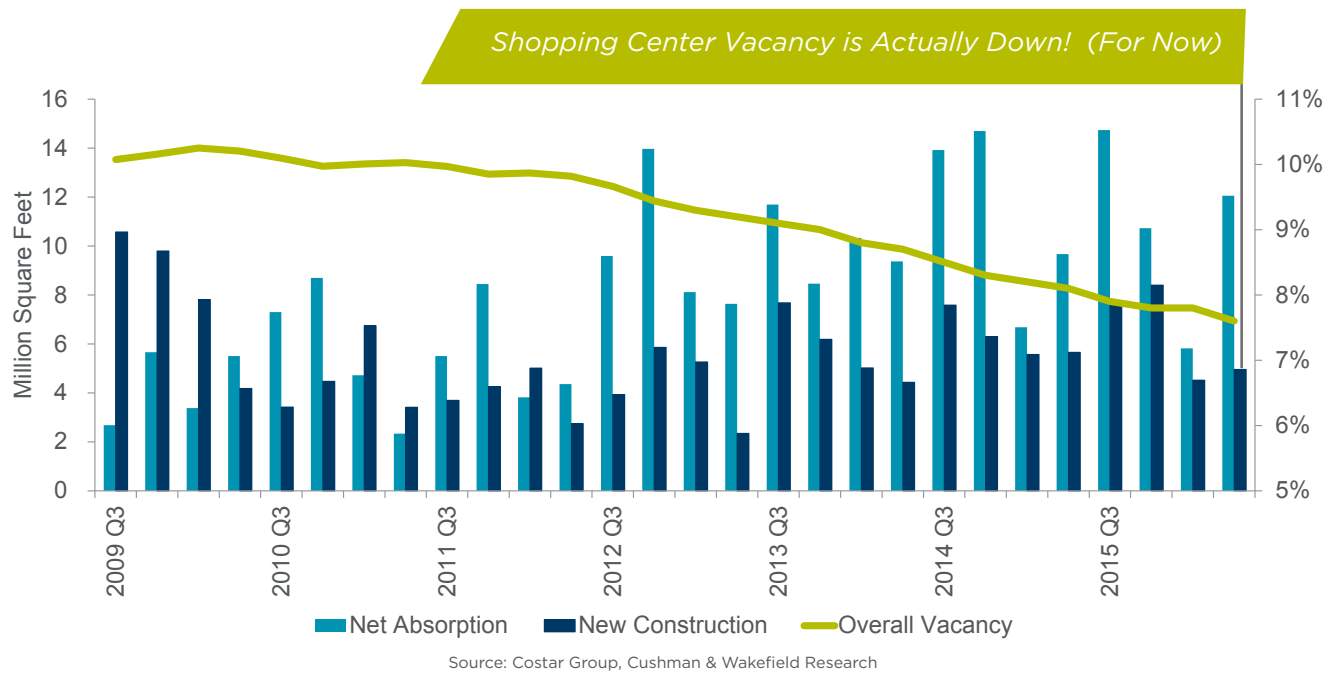
There are plenty of reasons for the surging popularity of food halls in the U.S. but let's start with the most basic one: Americans are eating out more than ever before. The Commerce Department and the U.S. Department of Agriculture report on monthly food sales in the U.S. in two categories; food expenditures at home and food expenditures away from home. These essentially break out as grocery vs. restaurant sales.

The good news for both grocery stores and restaurant concepts is that overall numbers have been consistently increasing since 2010 at a rate of 5.9% annually. Between 2014 and 2015 both concepts grew at a rate

## eCommerce Sales as a Percentage of GAFO are Significant



U.S. Department of Commerce



of 3.3%, the year prior the growth rate was 3.7%. We anticipate growth in 2016 will be close to 4.0%.

While Americans are spending more money on food of all types, just in March 2016, Americans spent more money dining out than they did purchasing groceries. In recent years the gap between grocery and restaurant spending had been consistently narrowing; this was the first time that “away from home” expenditures ever surpassed “at home” food spending. The trend has repeated itself every month since.

It is easy to understand the strong growth that the restaurant sector has experienced. Americans spent roughly \$1 trillion on food expenditures in 2005 and just over \$1.5 trillion in 2015. The food pie has gotten bigger.

Cushman & Wakefield has been tracking retailer and restaurant chain growth plans for the past decade. In 2007, restaurants accounted for roughly 25% of all the

planned unit growth across all retail sectors tracked. By 2010 that number had increased to 35%. For the last three years, restaurant concepts have consistently accounted for 50% of all the planned unit growth. Restaurants have, by far, been the most active sector of the marketplace regardless of the geography (urban or suburban) or type of retail property type (whether freestanding or shopping center).

Yet the restaurant industry has not been immune from the same trend of elevated bankruptcies that has impacted hard goods retailers, even in 2016. The recent failures of concepts like Buffets, Inc., Logan’s Roadhouse, Garden Fresh and others stands in stark contrast to this trend of growth. But market saturation, not waning consumer demand, is the culprit here. Nearly every major restaurant chain that filed for bankruptcy in 2016 has been a casual dining player; that sector is where we are seeing the greatest weakness as older concepts find themselves caught between changing



consumer tastes. Budget-oriented diners are increasingly finding better quality and cheaper pricing at a wide variety of quality fast casual concepts that have opened in the past few years. Meanwhile, consumers willing to spend more are finding more authentic food options as well, and the casual dining world is feeling that competition.

Looking forward, increasing levels of market saturation will mean that the number of restaurant failures and bankruptcies will increase in 2017 as the industry's winners and losers become more apparent. Those failures won't be enough to offset growth from new, hot concepts but it will mean that many landlords may find themselves playing musical chairs with restaurant tenants. So why are we so bullish on the success of food halls if the restaurant landscape is becoming more competitive?

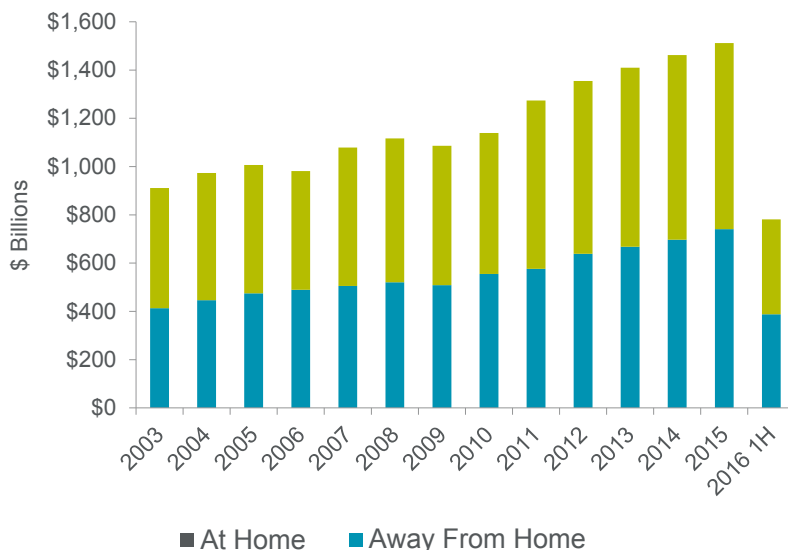
The greatest weaknesses in the U.S. restaurant industry are in the casual dining and

franchise fast food categories. The fast casual category is showing the greatest strength. Food hall tenancy is overwhelmingly made up of fast casual players whether chains, startups or one-off locations. More importantly, it is those concepts that offer what millennial consumers want to eat and that is authentic, quality food that will succeed.

But success is not only a question of offering what consumers want. Rent is a major part of the equation. While rents for food hall space on a square foot basis may seem quite expensive, the amount of space used is generally very small. One restaurateur active in a San Francisco food hall shared this comment with us:

*"Here I am paying about \$120 per-square-foot annually for my 300 square feet of space. That's about \$36,000 per year. If I would have opened my own standalone restaurant I would have been looking at*

## In March 2016, Americans spent more money dining out than they did purchasing groceries... The trend has repeated itself every month since.



U.S. Food Expenditures Through June 2016:

**\$388.1B**

At Home

**\$393.2B**

Away From Home

U.S. Department of Commerce/Department of Agriculture

*rents probably in the \$60 per-square-foot range for about 2,000 square feet. That would have been \$120,000 per year and it would have been for space that generates nowhere near the traffic of this place. I would not have been able to afford that, but here I am thriving.”*

### Food Halls: A Quick Primer

According to the *Oxford English Dictionary* (OED), the term “food hall” is British in origin and it is defined as “a large section of a department store where food is sold.” Clearly this definition is not complete or all-inclusive. The OED is a British institution and so might be slightly skewed towards things British. But one could argue that the food hall is also a British invention, as Harrods department store in London is generally credited with opening the world’s first food hall, at least as we know it. That is perhaps not surprising as Charles Harrod—the store’s founder—got his start in retail as a grocer and tea merchant. Food has always been part of the mix at Harrods. Harrods Food Hall (its official title) has undergone multiple incarnations since the store’s original formation in 1849.

The food hall concept may have begun in Great Britain, but it also took hold on the European continent where it has long been a mainstay, and was embraced in Asia before this current trend evolved in the U.S. London was the food hall capital of the world for decades, but in recent years it has been increasingly challenged by Singapore, Seoul and Tokyo. New York City, of course, was also on that list of challengers—until this year. With a total of eight new projects slated for completion through the end of 2016 and more in the development pipeline, no other metropolis comes close. New York City is now the indisputable food hall capital of the world.

### What is the Real Estate Definition of a Food Hall?

The commercial real estate industry has yet to settle on a clear definition of what the food hall of today actually is, and any definition we provide here is likely to continue evolving. For this real estate-focused report, we did not include open-air markets in our survey. Nor did we include seasonal food halls or many projects that struck us as simply updated takes on the



Source: Cushman & Wakefield Research

# The greatest weaknesses in the U.S. restaurant industry are found in the casual dining and franchise fast food categories. The greatest strengths can be found in the fast casual world... Food hall tenancy today overwhelmingly is about these players.

classic American food court. (We generally exempted projects if there were no unprepared food vendors or if the tenant mix was heavily weighted towards fast food chains.) The fact is that there were wide variances even in the projects that we did include in our survey. Here is Cushman & Wakefield's definition, and the rationale behind it.

## Food Hall

While the historic model of the food hall in the U.S. has been that of the larger, tourism- or transit-oriented property featuring a mix of food-related proprietors, the modern definition has changed somewhat. The overwhelming focus of the modern food hall is on quality, authentic food offerings offered by a mix of vendors. Typically, this is a variety of restaurateurs offering everything from sit-down, white-linen table cloth, upscale dining experiences to urban street foods. These tenants range from world-renowned Michelin star chef-driven concepts to relatively unknown start-ups. Additionally, modern food hall concepts typically feature a strong contingent of artisanal food vendors selling unprepared items like gourmet meats and cheeses, mushrooms, caviar, chocolates, etc. Culinary-themed shops (ranging from bookstores to lifestyle brands) are also common. Some larger food halls also feature a strong contingent of traditional retailers as well, usually in the



form of well-known lifestyle brands. Typically these projects are in the 10,000-to- 50,000 square feet (sf) size, although there are variations when it comes to size.

The real estate model for these projects is usually based on a master developer that initially leases and builds out the space and then subleases to vendors on a plug-and-play basis. Deals are usually shorter term (most of the concepts we surveyed had leases of one to five years with subtenants), but some of the more historic projects represented in our survey had month-to-month leases. Deals often include common area maintenance charges for communal dining and/or cooking, preparation, freezer/cooler or office space.

Even in the U.S., this “brand new” concept of food halls is actually centuries old. The sudden popularity of food hall projects has only muddied the waters in terms of definitions.



### Mini Food Halls

The mini food hall is a new trend that only began to emerge in late 2015. This project is typically 10,000 sf or less and tends to be located in freestanding urban locations or on the ground floor of major urban office,

multifamily or hospitality projects. Tenant mixes are generally weighted towards prepared food vendors, although many of these projects feature a healthy mix of unprepared food vendors as well.

The real estate model for these projects is similar to that for food halls as a whole (see above). Deals are usually shorter term, although in the case of mini food halls most of the concepts in our report have leases of one to three years with subtenants) and, again, often include common area maintenance charges for communal dining and/or cooking, preparation, freezer/cooler or office space.

### Emporiums

Not all food emporiums are food halls, but many larger projects definitely fit the bill. Dean & DeLuca, for example, has 11 U.S. locations and since 1977 has been one of the nation’s premier culinary emporiums. Their major retail locations typically offer catering services and many have cafes (eat in) as well. Our view is that they are more emblematic of the related, but much different, “grocerant” trend in the U.S.—the rise of large, prepared food sections within grocery stores, particularly more upscale grocers such as Whole Foods and Bristol Farms, among others.

However, just as the current food hall movement owes much of its initial inspiration to Harrods Food Hall in London, the single purveyor concept of Eataly is what has helped to jumpstart this movement in the U.S. and remains a major driver. We anticipate continued aggressive growth from players like Eataly, Todd English and other chef-driven concepts.

The real estate model for these projects is substantially different than for both

traditional and mini food halls. Instead of a master developer subleasing space out, these single purveyor projects typically are built around a controlling interest that partners with preferred vendors but maintains fairly significant control over those partners. As such, the deal structure for these projects tends to be much more consistent with typical retail or restaurant-related transactions. Lease terms tend to be longer and more aligned with industry norms.

### Food Hall at the Mall?

Until a few years ago, the term food hall in the U.S. was interchangeable with food court. Food courts were a staple of American retail (malls in particular) since the 1960s. They were notable for their typical design of a common seating area surrounded by a perimeter of food vendors, with a heavy reliance on fast food. Very few mall operators were willing to deviate from this formula.

But this began to change in the 21<sup>st</sup> century. One of the first to make the change was Westfield. In 2006, as part of the expansion of its San Francisco Centre property, Westfield began adding non-traditional tenants to the food court in the Bloomingdale's wing of this expansive property. Instead of the traditional line of mall food court tenants like McDonald's, Taco Bell, Orange Julius or Hot Dog on a Stick, Westfield opted for unique fast casual concepts like Buckhorn Grill, Sorabol Korean BBQ & Asian Noodles and Beard Papa's Cream Puffs.

Since then mall operators have begun to incorporate more diversity into their food courts. Still, few have gone as far as adding artisanal food vendors, although we anticipate that will occur with greater frequency going forward.



While some mall operators are rethinking and upgrading their food courts, others are embracing the idea of food halls as anchor tenants. Look for this trend to increasingly play out, especially as anchor vacancies increase heading into 2017. This trend alone is likely to drive as many as 50 major new projects over the next five years. A few are already in place or in progress. In August 2016, Westfield opened their new World Trade Center project in Manhattan without a single department store retailer as tenant. The center, which already featured an extended roster of restaurant concepts that accounts for nearly half its tenancy, arguably offers Eataly and the Apple Store as their two major anchor tenants. Likewise, Westfield is in the midst of a massive redevelopment of its Century City Mall in Los Angeles. While the \$800 million dollar upgrade will add a full-line Nordstrom department store (relocating from the nearby Westside Pavilion), a focal point of the newly designed space will be a 50,000 sf Eataly store. The food hall as anchor mall tenant is not only already a reality, but one that will be with us for years to come.

### The Food Hall Explosion

At year-end 2015, Cushman & Wakefield was tracking 70 food hall projects totaling

roughly 1.9 msf of space. As of Q3 2016, there were 96 major food hall projects in the U.S., totaling just over 2.4 msf. In a span of just nine months, 26 new projects comprising 503,000 sf were delivered. Assuming projects currently under construction and slated for Q4 2016 completion are delivered on time, the U.S. will close 2016 with a total of 35 new food hall projects totaling approximately 771,000 sf of new space.

Cushman & Wakefield is tracking 18 projects currently under construction (654,000 sf), nine of which are slated for delivery before the end of 2016. Another 28 projects are in the planning phase. These additional projects will likely add over 908,000 sf of additional food hall space to the market through 2019.

That could just be the beginning. New proposed projects are being added at the rate of nearly one per week. Additionally, our data gathering revealed multiple projects being considered to which developers are seriously contemplating adding food hall components. Note that these developers were not yet comfortable announcing their intentions. Most of them are urban, high-rise office or residential projects where developers are weighing

the addition of smaller (“bite-size”) food halls as ground floor retail amenities. We also came across a few larger food halls in projects where details were still being worked out or where developers again did not feel ready to make announcements. In total, there are roughly 15 such projects, most of which will likely go forward, and that could add another 400,000 sf of food hall space to the mix.

## The food hall as anchor mall tenant is not only already a reality, but one that will be with us for years to come.

We fully anticipate that the food hall development pipeline will continue to expand heading into 2017 and beyond. While we expect to see continued growth from full-sized food halls and some of the mega-sized, single-purveyor models like Eataly, this trend will also increasingly be driven by mini-food halls. These projects of 10,000 sf or less are increasingly emerging as the “go to” retail amenity of choice for new urban high-rise office and/or multifamily development.

Yet with so much growth attached to the concept of food halls, the question must be asked, “Can the marketplace support this level of growth?” For now, we would argue that the answer is yes, with some caveats. Those caveats come down to the two issues that we see as critical to the success of any new food hall project; quality and location.



## Quality

“Quality” as it relates to food hall projects is not just about the architectural or design quality, but the tenant roster as well. The new crop of food halls being developed in the U.S. include a wide variety of projects ranging from reclamations of historic industrial buildings to new, upscale space in shopping centers or ground floor retail in other types of projects (office, multifamily or hospitality). But note that the design of the most successful operations in the market don’t just embrace cutting-edge design flourishes like “industrial chic” or exposed brick and timber construction; their layouts tend to be “outside the box.”

The traditional food court—one built around a common seating area surrounded by a periphery of food vendors—has been replaced with more interactive layouts that allow consumers to experience the same space in different ways depending on the seating. Another primary design difference is driven by the greater need for common areas for social events. Today’s food hall is built on the ancient model of a central market being the focal point of community involvement. Whether it is space for hosting entertainment or cultural events, or to offer culinary classes, tasting events or farmer’s markets, the addition of more common area space helps to generate even greater consumer resonance and loyalty to such projects. The reality is that projects that merely camouflage aging food courts with just a name change and little attention to design or layout upgrades are much less likely to build the same levels of consumer loyalty than are those that build truly interactive spaces with quality tenants.

Here is where the issue of tenant rosters is critical: New fast casual restaurant concepts continue to dominate the general



marketplace in terms of expansion to meet consumer preferences. This is also the sweet spot for food hall tenancy, particularly when it comes to startups. Although, we have certainly seen no shortage of demand from many better known national chains. The cheaper costs of launching a food hall-based location instead of a full restaurant in most urban areas means food halls will continue to thrive as a real estate option for test concepts, startups and even food truck operators looking for their initial bricks-and-mortar presence.

## Location, Location, Location...

Location is always a central concern for any retail real estate-related project. But for food halls it is the primary concern. The levels of foot traffic needed to sustain an 8,000 sf mini food hall with just 10 vendors are significantly different than those needed to sustain a larger project like a new

50,000 sf Eataly or Anthony Bourdain's planned 155,000 sf mega project at Pier 57 in Manhattan.

The key to success here is understanding the customer base and where those customers are coming from. Is it a tourism-based site? Is it transit-oriented? Is it an amenity in a new urban office high-rise where primary customers might be the lunchtime office crowd?

There are other challenges as project developers and investors look ahead to ride the wave of the food hall movement. While there is no doubt that as the popularity of food hall projects builds, market saturation will eventually become an issue. But that is unlikely in the near term. Clearly there are generally fewer opportunities to develop such projects within major transit hubs in the U.S., but there are hundreds of untapped potential sites such as the nation's airports, as well as transit hubs in both primary and secondary markets that have yet to have developed such space. Tourism-based sites across the nation also present significant opportunities, either stand-alone projects in those urban areas popular with tourists to major malls that thrive on tourism-based retail. In fact, mall operators are increasingly looking to food hall concepts to add to their tenant mixes. This is evident with single-operator concepts like Eataly. But we also anticipate mall operators will enhance their food, beverage and entertainment tenant mixes to include some plug-and-play food hall developers by next year. There remains plenty of room for growth when it comes to larger food hall projects in 2017 and beyond.

We expect the big trend going forward will be the mini food hall as project amenity. Cushman & Wakefield tracked 20 existing projects in our survey this year as well as another couple under construction.

As mentioned earlier in this report, most of those 15 projects in the works that developers did not yet want to list as active are mini food halls planned for ground floors of new urban office, multifamily or hospitality projects. This trend is in its infancy and is likely to emerge as the most significant driver of this trend going forward. Ultimately, there is potential for hundreds of these types of projects across the nation in both new and existing projects where the densities required for smaller food halls would be easily within reach.



**The U.S. will close 2016 with a total of 35 new food hall projects totaling 771,000 sf of space.**



The trend has only really just begun... projects that are wide in their site selection process... that build resonance with consumers based on the values of authenticity, quality and community will be the ones that experience the greatest success.

**Trend or just a fad?**

So, the question now is: Are food halls a real trend, or just trendy? Our research suggests that answer is clear—a definite trend. The intense popularity that food halls are experiencing did not occur by chance. The rise of food and beverage retail, the explosion of new and unique fast casual and chef-driven startup concepts, and the increasing in restaurant rents in major cities are among the many real estate factors that have aligned to propel this trend. The need for incubator space and the relatively cheaper overall rents that operators face when opening concepts in food hall environments compared to leasing independent space are all positives when it comes to feeding future demand for food hall space.

But developers should be aware of a few, larger trends that have played into the food-hall surge. Among them are the emergence of “foodie” culture over the past two decades, demographics that

resulted in millennial consumers driving demand and preferences, and the strong growth of urban markets in the post-recession era. Developers, food purveyors (of any type), and investors would do well to recognize what those trends represent: a new consumer who looks for authenticity, source-ability (farm-to-fork), quality and uniqueness in their food offerings, as well as quality in the surroundings in which the food is presented.

To use a baseball analogy, the food hall phenomena is perhaps in the second or third inning of the game. The trend has only really just begun. There will be plenty of new projects over the next couple of years with, inevitably, some clear winners and losers. However, managers of those projects who are wise in their site selection process, who don’t cut corners and who build resonance with consumers based on the values of authenticity, quality and community will be the ones that experience the greatest success.



# NEW YORK CITY

## THE FOOD HALL CAPITAL OF THE WORLD

The food hall trend is a global one that has European roots. Major new projects opened around the world in 2016, some of which are already winning awards. The Markthal in Rotterdam, the Plaza Rio Food Garden in Tijuana and Copenhagen's Street Food are just three recently delivered food halls that made *Travel + Leisure* Magazine's list of "The World's Best New Food Halls" for 2016.

But while food halls appear to be the rage almost everywhere, the sheer amount of current activity in New York City makes it abundantly clear that New York is undoubtedly the indisputable food hall capital of the world.

Cushman & Wakefield is currently tracking 18 existing food hall projects in New York City, which account for a total of 616,000 sf of space. But those numbers do not take into consideration projects that are on the periphery of this trend. For example, our food hall statistics do not include seasonal food halls (such as Brooklyn's Smorgasburg), open-air markets (e.g., the Bowery Market in NoHo), or farmer's markets (like the Fulton Stall Market in the Seaport District). Nor do they include some projects that arguably aren't food halls but rather updated versions of food courts (like

Gallery 32 in Koreatown). That type of project is a potentially problematic one. Many operators have rebranded existing food court projects as food halls despite the fact that actual food vendors (unprepared goods) are often absent. In addition, often such projects don't fit the tenant-mix mold, with developers opting for fast food or quick-service-based chains rather than chef-driven, incubator, start-up or authentically-themed operators. Including all of these projects could easily double the square footage figures presented in this report. Still, we consider it pertinent to monitor projects that clearly meet the criteria of the modern food hall trend in America today.

Additionally, as this report was being assembled, we were informed several developers are seriously considering adding food hall components to a number of possible projects but are not ready to announce their intentions. Office and residential developers involved in those efforts are considering adding smaller ("mini") food hall projects as ground floor retail. This trend of the "mini" or "bite-size" food hall as a retail amenity is exploding nationally; New York City is no exception.



EXISTING		
Name	SF	
1 Chelsea Market	164,755	
2 Great Northern Hall at Grand Central Terminal	105,000*	
3 Brookfield Place - Hudson Eats & Le District	30,000	
4 Urban Space Vanderbilt	12,000	
5 Todd English Food Hall at the Plaza	32,000	
6 The Penny	8,000	
7 Gotham West Market	10,000	
8 Berg'n Crown Heights	9,000	
9 Gansevoort Market	8,000	
10 Essex Street Market	15,000	
11 Food Hall at Industry City	40,000	
12 Eataly NYC Downtown	45,000	
13 Bowery Market	1,000	
14 Union Fare	25,000	
15 Eataly NYC Flatiron	58,000	
16 Chelsea Terminal Warehouse	25,000*	
17 City Kitchen at Row NYC	4,000	

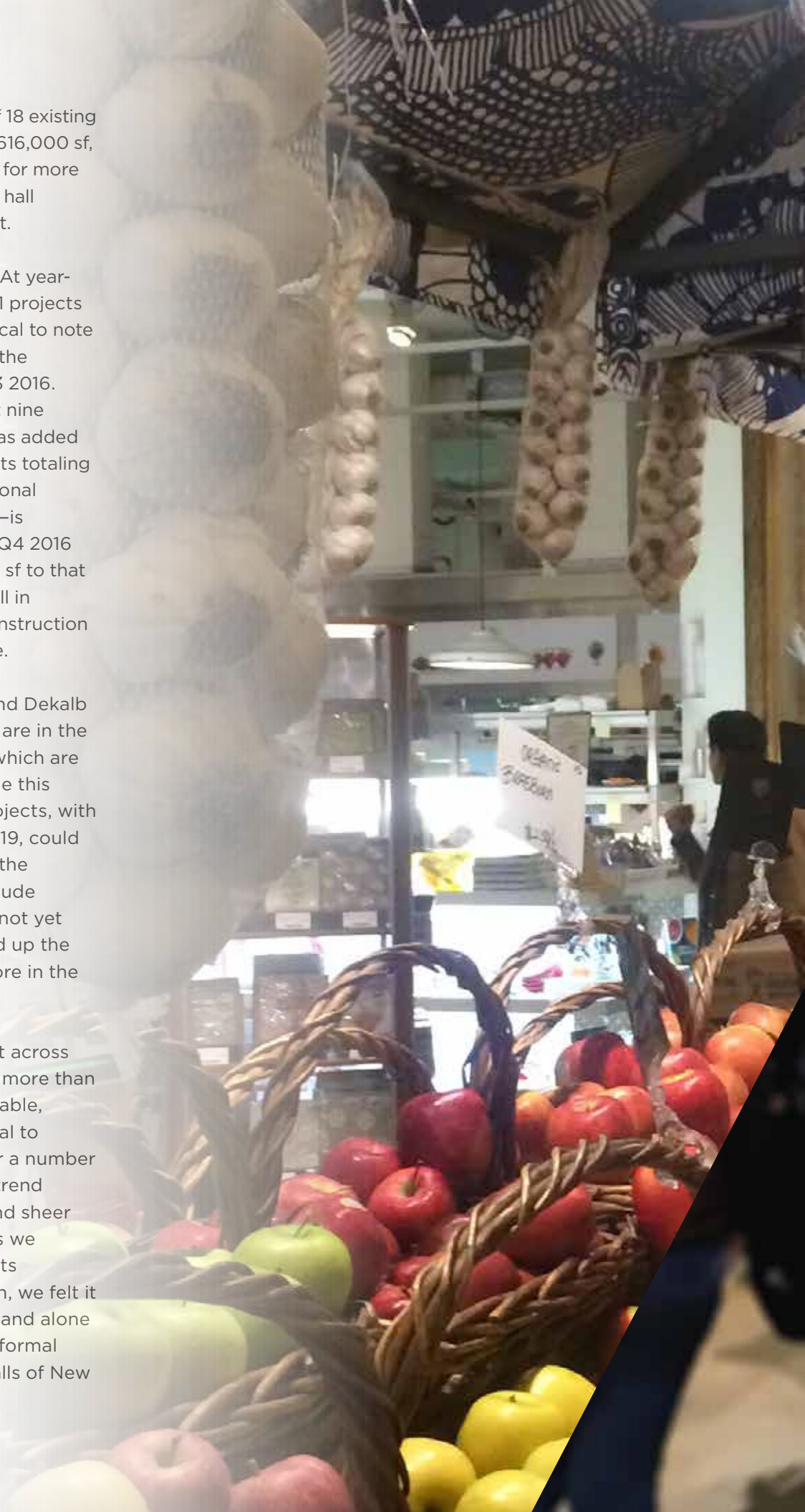
UNDER CONSTRUCTION/PLANNED		
Name	SF	
1 DeKalb Market Hall	26,000	
2 Canal Street Market	12,000	
3 "Bourdain Market" at Pier 57	155,000	
4 American Market by Todd English	12,000	
5 Bruckner Market	16,000	
6 Mangia	TBD	
7 Time Out Market	Site TBD	

Even with a conservative figure of 18 existing food hall projects accounting for 616,000 sf, New York City currently accounts for more than 25.4% of the entire U.S. food hall projects inventoried for this report.

But that is only part of the story. At year-end 2015, we were tracking just 11 projects totaling 478,000 sf. And it is critical to note that our current numbers reflect the marketplace as of the close of Q3 2016. That means that through the first nine months of 2016, New York City has added seven major new food hall projects totaling more than 138,000 sf. One additional project—the Canal Street Market—is expected to be delivered during Q4 2016 and will add an additional 12,000 sf to that total. Also, the DeKalb Market Hall in Brooklyn (26,000 sf) is under construction with a planned 2017 delivery date.

In addition to the Canal Street and Dekalb Hall Market, five more food halls are in the development pipeline, some of which are likely to break ground by the time this report is released. Those five projects, with delivery dates slated through 2019, could add an additional 293,000 sf to the market. That figure does not include projects which developers have not yet announced, projects which could up the ante by another 50,000 sf or more in the coming years.

The food hall trend is playing out across the U.S. and our view is that it is more than a mere fad. Rather, it is a sustainable, long-term trend that has potential to impact the retail marketplace for a number of years ahead. Nowhere is this trend playing out with such velocity and sheer impact than in New York City. As we sought to catalog the top projects currently active across the nation, we felt it imperative that New York City stand alone in our rankings. Below are our informal rankings of the Top Ten Food Halls of New York City for 2016.



A large, busy food hall with many people dining at tables and a server in the foreground. The scene is filled with people eating and talking, with a server in a white shirt and black apron carrying a tray. The background shows various food stalls and a bar area with bottles on shelves. The lighting is warm and inviting.

New York City currently accounts for more than 25.4% of the entire U.S. food hall projects inventoried for this report.

# 1

## Chelsea Market

# CHELSEA

Chelsea Market is hardly a “pure” food hall concept. Its roughly 165,000 sf of space offers more than 35 food vendors selling virtually everything from “soup to nuts.” In addition, Chelsea Market features more than a dozen sit-down restaurant options. Roughly one third of its space consists of non-food-related retail. Yet that is precisely why this project is ranked at the top of our list. Food is clearly the driver behind this project, but the success of its non-food-related options certainly suggest what may be a future model for many urban retail projects. While we’re not implying that food tenants may ultimately become the dominant tenant group in urban retail projects, Chelsea Market is a clear example

of a project where food is the anchor; this trend is not going away any time soon.

As for the project itself, Chelsea Market is located in New York City’s up-and-coming Meatpacking District and is convenient to one of the West Side’s biggest tourism drivers, the High Line. It also benefits from its location on the ground floor of a massive, mixed-use creative office and television production complex in a converted historic warehouse building, a property that was once home to a Nabisco factory. Fittingly perhaps, the television production space in the building is where the Food Network originally filmed the “Iron Chef America” and “Emeril Live!” programs.



# Grand Central Terminal/ Great Northern Food Hall

# 2

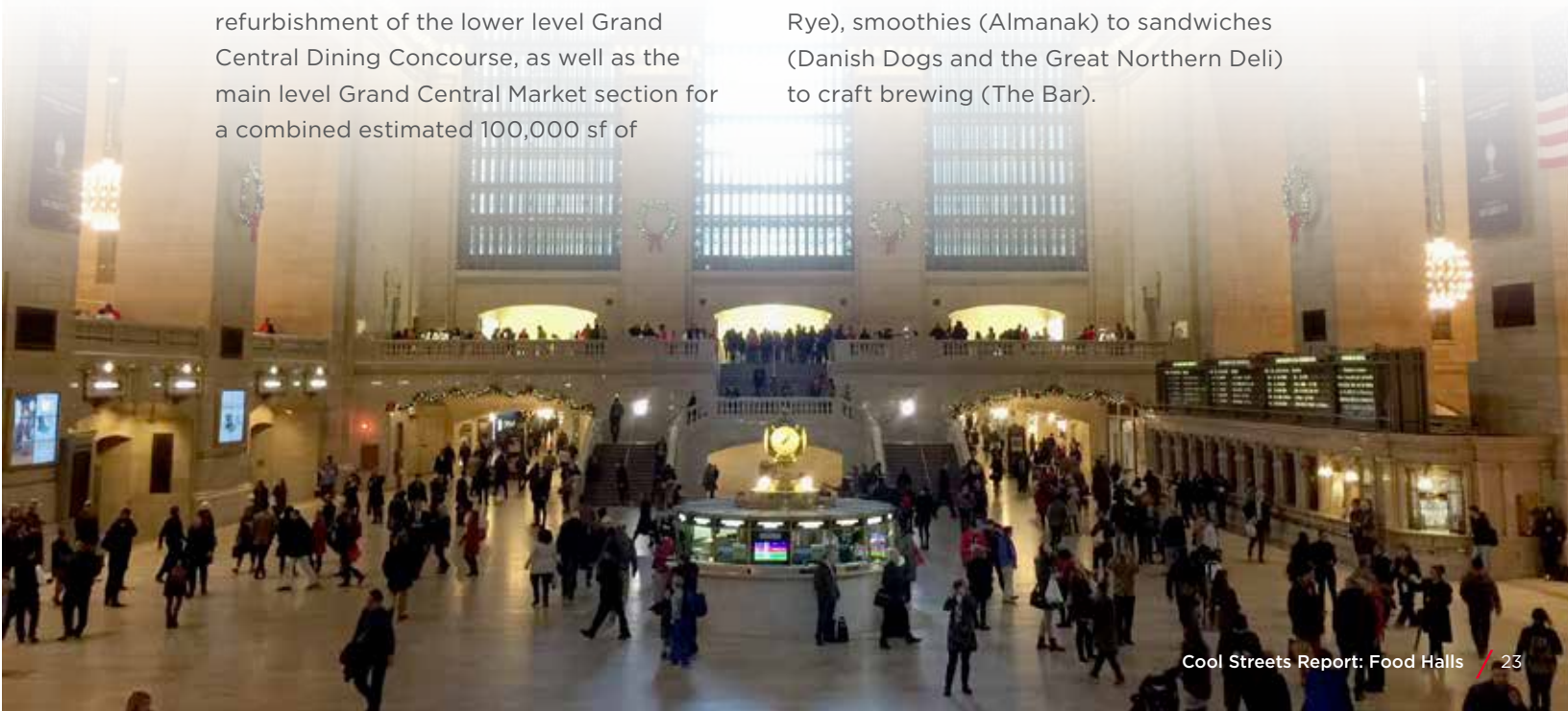
Given the transit-oriented roots of most major historic U.S. food hall projects, it should come as little surprise that this project has evolved over the years to be one of the nation's largest and most successful food hall venues. Even so, ranking this project second may be cheating a bit. Grand Central Terminal in Manhattan is one of the few projects in the U.S. that actually offers two distinct food halls under one roof. Indeed, if one separated out the Grand Central Dining Concourse from the Grand Central Market and Great Northern Food Hall, one could actually argue that this project boasts three major food hall projects under one roof.

Grand Central Station has been a focal point for New York commuters since 1871. While the terminal itself has seen its ups and downs over its nearly 150 years, it now boasts over 82 million visitors annually. The Terminal itself was revamped in 1913, and has undergone a number of reimaginings between 1952 and 1979. Its latest restoration, completed in 1998, doubled the retail and restaurant space, in addition to restoring the famous zodiac dome ceiling, the refurbishment of the lower level Grand Central Dining Concourse, as well as the main level Grand Central Market section for a combined estimated 100,000 sf of

restaurant and food-related space. While the tenant make-up in the Dining Concourse includes some long-time New York classic eateries such as the Grand Central Oyster Bar and, until recently, Junior's Delicatessen, in recent years the space has begun to accommodate a flood of new fast-casual operators ranging from up-and-coming better burger giant Shake Shack to farm-to-fork operators like Tom Colicchio's ("Top Chef") Wichcraft. This is in addition to the food-related space in the Grand Central Market portion of the project where commuters can purchase unprepared artisanal foods from purveyors like Ceriello Fine Foods, Li-Lac Chocolates and Eli Zabar's Farm to Table.

These offerings were joined in June 2016 by Claus Meyer's Great Northern Food Hall. The award-winning Meyer is one of the creators of the New Nordic Cuisine movement. His roughly 5,000 sf within the Vanderbilt Hall section of Grand Central Station features Nordic-themed delights ranging from an artisanal bakery (Meyers Bageri) to coffee (Brownville Roasters), sandwiches (Open Rye), smoothies (Almanak) to sandwiches (Danish Dogs and the Great Northern Deli) to craft brewing (The Bar).

# MIDTOWN



## Brookfield Place: Hudson Eats/Le District

**B**rookfield Place is another project on the list where multiple dining concepts reside under one roof. It is home to Hudson Eats, which features a mix of purveyors ranging from chef-driven concepts like tapas from Chef José Andrés to sushi, bagels and street fare.

It also embodies the European-style single provider concept of Le District (Brookfield's French-themed answer to Eataly) which includes three sit-down venues (Le Bar, Beaubourg and L'Appart) and four food station "districts" (Market District, Garden District, Café District and the Restaurant District) where shoppers can find fresh cut flowers, fresh baguettes, whole fish, cheese plates, champagne, oysters and steak frites as well as patisseries, chocolatiers and baristas and pretty much everything in between, from a Gallic perspective.

Situated immediately across the street from the World Trade Center Memorial site in Manhattan's Battery Park City neighborhood is Brookfield Place, originally known as the World Financial Center and currently owned by Toronto-based Brookfield Properties. The project is a massive, mixed-use office and retail plaza consisting of six buildings totaling more than 7.9 million square feet (MSF) of commercial (mostly high-rise office) space.

The project was renamed in 2014 following extensive renovations, including those made to its retail space. The majority of the space created to house Brookfield Place's current lineup of eateries was created during that time. We estimate the food offerings here to total roughly 30,000 SF of space. This project actually shares direct underground access to the same subway transportation hub (World Trade Center PATH station) that also feeds the newly opened Westfield World Trade Center Mall and its broad offering of food concepts led by Eataly.

As to the question as to whether one area can support this many food hall projects, we don't view that as an issue. An explosion of residential growth in this area has added thousands of new apartment and condominium units to the neighborhood over the past decade. The World Trade Center Memorial has emerged as one of the top New York City tourist destinations, and is expected to continue to draw roughly three million tourists per year to the immediate area. Consequently, with a strong local residential and daytime population demographic, plus immediate access to one of Manhattan's primary transportation hubs and one of its most popular tourism draws, the question is: can the market support all of these concepts?



HUDSON EATS



Earlier this year, Urban Space Vanderbilt was named one of the world's Best New Food Halls by *Travel + Leisure* Magazine. This is quite an accomplishment for what is one of the smaller new projects to open over the past 18 months but it's not necessarily a surprise. At just 12,000 sf, we don't technically classify this as "mini food hall," (maintaining that classification for projects of 10,000 sf or less), but it does boast many of the same attributes as those new crop of projects do. It is nestled at the base of a landmark office building and is located in an area with significant worker-driven daytime population demographics. But it also benefits from some of the factors that historically have driven more traditional food hall projects: location directly across the street from Grand Central Terminal and so benefits from immense commuter and tourism-related foot traffic.

Urban Space Vanderbilt is home to more than 20 artisanal and chef-driven food concepts built around a hip and stylish communal seating area that encourages diners to graze and try multiple offerings in any given visit. This project in the heart of Midtown Manhattan includes a diverse mix of offerings ranging from the upscale deli, Mile End Delicatessen to modern Greek fare from Amali Mou, the sandwiches and craft beer of Mayhem & Stout to authentic Thai street food from the Bangkok B.A.R. and Japanese-inspired Mexican food from Takumi Taco. Vegetarian fare from Two Tablespoons, the fresh-baked goods of Ovenly (currant rosemary scones anyone?). Middle-Eastern cuisine from Mimi's Hummus, Mexico City tacos from La Palapa Taco Bar and lobster from Red Hook Lobster Pound are just a few of the other concepts under this roof.



# 5

## Todd English's Food Hall at the Plaza

# MIDTOWN

When Todd English first opened his Food Hall at the Plaza in 2010, his primary competitors were Grand Central Station, Chelsea Market and the Essex Street Market. All of those projects at the time were beginning to evolve, but they were still firmly of the old order: primarily transit or tourism-based venues where the offerings were mostly about fast food or street food. Chelsea Market was still evolving from that model as well, and Eataly would open its first New York outpost in the Flatiron Building that year. But English was the first to model his project on high-end, artisanal offerings with his partners. While classic American food halls at that time were still more glorified food courts, English modeled his project after the iconic Harrods Department Store Food Hall in London. We suggest that it was this project (along with

Eataly) that was responsible for kick-starting the trend of chef-driven food hall concepts that is currently sweeping the nation.

Designed by renowned architect Jeffrey Beers, the Todd English Food Hall is located in the basement of Manhattan's iconic Plaza Hotel, is adjacent to Central Park and, in our opinion, continues to be one of the best food halls in the nation. Its roughly 32,000 sf of space offers a mix of prepared food and dining concepts overseen by English and his staff of world class chefs. In addition to this landmark food hall, English is in the midst of launching a new project—the American Market by Todd English—having recently inked a deal for space in Times Square with plans to open this 12,000 sf American-themed concept next year.



At just 8,000 sf in size, this mini food hall in Manhattan's Pennsylvania Station opened in 2016 and currently offers a bar, coffee shop and five eateries. However, all are either chef-driven or artisanal concepts: among them, Franklin Becker's The Little Beet, Marc Forgione's Lobster Press and Mario Batali and Mary Giuliani's Mario by Mary. Butcher Pat LaFrieda offers his legendary meats, and vegan food is offered at The Cinnamon Snail.

The Pennsy ticks all boxes: It benefits from both commuter and tourism traffic thanks to its location at Pennsylvania Station (serving more than 600,000 commuter rail and Amtrak riders per day) and offers immediate access to the heart of Midtown Manhattan, Herald Square and Madison Square Garden.

# MIDTOWN



# 7

## Gotham West

# HELL'S KITCHEN

We see the Gotham West Market among the cream of the crop of the new wave of mini food halls that are popping up not only in New York but across the entire country. Located in Manhattan's Hell's Kitchen neighborhood, this project is a few blocks from the Times Square and the daytime office employment centers of Midtown Manhattan. It is usually packed thanks to both the recent strong residential growth in this neighborhood and the re-emergence of the West Side that has been partially driven by projects like the High Line and the ongoing Hudson Yards (a few blocks south). The West Side's revitalization is ongoing and Gotham West is ahead of the curve. We think the biggest reason for the crowds is the quality of this

product. Within a few months of opening earlier this year, Gotham West was named by *Travel + Leisure* Magazine as one of the world's Best New Food Halls. Its roughly 10,000 sf house some of the city's premier artisanal food purveyors, as well as a bicycle porter and shop (NYC Velo). Among the offerings for diners are authentic street tacos from Choza Taqueria, ramen from world-renowned expert Ivan Orkin at the Ivan Ramen Slurp Shop, better burgers from Genuine Roadside, made-to-order handmade sushi rolls from Uma Temakeria, desserts from Zagat's top rated New York ice cream shop (Ample Hills Creamery) and charcuterie, small plates, craft beer and cocktails from The Cannibal among others.



With Brooklyn home to a number of new food halls and a smattering of projects in the works, selecting a top contender from New York's hottest and hippest borough wasn't an easy task. The roughly 40,000 sf Food Hall at Industry City continues to add vendors while that project (and the Sunset Park neighborhood in which it is located) keeps reinventing itself. But ultimately we settled on the industrial chic setting (in its past life it was a Studebaker service station) of Berg'n in Crown Heights.

At roughly 9,000 sf, Berg'n is technically one of the smaller food hall venues on our list,

although the square footage refers only to the actual food and beer hall space itself. Berg'n's creators are the same folks behind Smorgasburg (the seasonal food hall concept that has been a staple of Brooklyn's trendy Williamsburg neighborhood for the past few years) as well as Brooklyn Flea (the outdoors flea market concept that now has multiple seasonal locations in the borough).

Berg'n combines two of the hottest trends in food retail in one space: the food hall and microbreweries with three primary vendors—Mighty Mighty Quinn's, Landhaus and Lumpia Shack.



## Gansevoort Market

The entire Meatpacking District actually was called Gansevoort Market in the latter part of the last century. This particular food hall's past life was as an open-air produce market. It relocated earlier this year to former industrial space on 14th Street where this project reopened Memorial Day weekend 2016 with new vendors including Big Gay Ice Cream, Billy's Bakery, Bang Kok Car, Cheesesteaks by

the Truffleist, Burger, Inc. NYC, Crepe Sucre, Dana's Bakery, Taco Delicatessen, The French Block, Gotham Pike, Grape Leaf New York, Luzzo's, Luke's, the Meatball Guys, Mission Ceviche, LZY RBT, Il Gelato, Pop-up Florist, La Sonrisa Empanadas, Tease NYC and others. The new Gansevoort Market is roughly 8,000 sf with communal seating in what could only be described as an industrial chic setting.



The historic Essex Street Market was created in the 1930s by Mayor Fiorello La Guardia as a place for street vendors to sell their wares on the Lower East Side. The explosion of growth in the area over the past few years coupled with strong millennial demographics have helped to transform this into one of the city's premier food hall sites with 23 independent merchants (19 food related) and a focus on artisanal and authentic foods.

Today the Essex Street Market comprises roughly 15,000 sf of enclosed food hall space that is owned and operated by the New York

Economic Development Corporation which operates this project as a startup incubator for small business. Merchants range from growers (Luna Brothers Fruit Plaza, Essex Farm Fruits and Vegetables) to artisanal vendors (chocolatiers Boubouki and Roni-Sue's Chocolates, New Star Fish Market, Formaggio Essex, Saxelby Cheesemongers, Nordic Preserves Fish & Wildlife) to prepared food concepts (bakeries Pain D'Avignon and Davidovich, Japanese deli Ni, Peasant Stock, Tra La La Juice Bar), to service providers (Aminova's Barbershop) and retailers (La Tiendita/Lower East Side Girls Club, Puerto Rico Importing Company).



# TOP 20 FOOD HALLS

OF AMERICA 2016





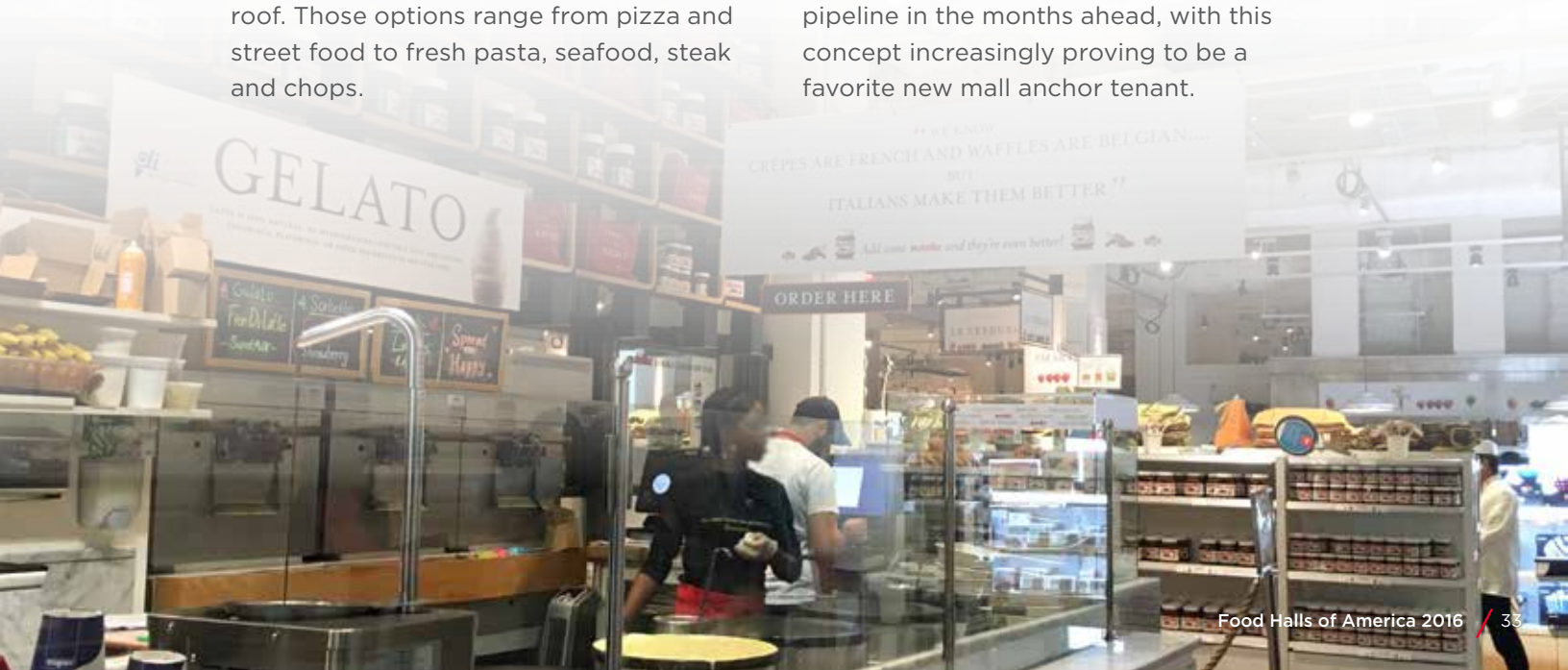
MULTIPLE LOCATIONS: NEW YORK MIDTOWN,  
NEW YORK FINANCIAL DISTRICT, CHICAGO AND  
COMING SOON TO BOSTON AND LOS ANGELES

If there is a single face to the food hall trend for the average American consumer, it is the face of Eataly. Italian businessman Oscar Farinetti launched the Eataly concept in 2007 in a shuttered vermouth factory in Turin, Italy. Since then, Eataly has opened 13 stores in Italy, three in the U.S. and additional locations in Sao Paulo, Monaco, Istanbul, Dubai, Tokyo and Seoul. Currently under development is Eataly World, a 20-acre gourmet theme park near Bologna, Italy that will feature more than 20 sit-down restaurants and “educational working farms” where visitors can experience the farm-to-fork movement first-hand.

In the U.S., Eataly has partnered with celebrity chefs Mario Batali and Joe Bastianich to help create what is now the model of the single-purveyor food hall. Instead of leasing space on a plug-and-play basis to individual vendors, Eataly partners with artisanal vendors and then manages those partnerships, creating a chef-driven experience that delivers a gourmet marketplace and authentic, prepared Italian food options under one roof. Those options range from pizza and street food to fresh pasta, seafood, steak and chops.

To date there are three locations open in the U.S., with another two slated for delivery in early 2017. The 58,000 sf Eataly in New York City’s Flatiron Building was the chain’s first location in the U.S., having opened in 2010. Following was the 63,000 sf Eataly Chicago, which opened on the Windy City’s Miracle Mile in 2013. In August of this year, Eataly opened its second New York City location at the new Westfield World Trade Center Mall; its 45,000 sf arguably serves as one of the Mall’s major anchor tenants.

Other U.S.-based Eataly projects are in progress. The 45,000 sf Eataly Boston is currently under construction at the Prudential Center in Boston’s Back Bay neighborhood, and scheduled for delivery in late 2016. Los Angeles’ first Eataly is the focal point of Westfield’s massive \$800 million renovation of its Century City Mall, and scheduled to open in early 2017. Meanwhile, rumors continue about potential deals for Eataly locations in Philadelphia, Washington DC and a number of other cities. Look for more Eataly food halls to enter the development pipeline in the months ahead, with this concept increasingly proving to be a favorite new mall anchor tenant.



The historic San Francisco Ferry Building dates back to 1898. Until the opening of the Golden Gate and San Francisco Bay Bridges in the 1930s, ferries were the quickest way to cross the Bay and the Ferry Building was the region's premier transit hub. After the bridges were completed, ferry usage declined and the building eventually found itself in need of repair. Following a major renovation in 2003, the project's current incarnation, The Ferry Building Marketplace, was launched, placing this project at the center of Northern California epicurean life.

Our view is that the Ferry Building Marketplace is one of the best examples of the modern food hall in the U.S. The 65,000-sf project features around 40 restaurants and specialty food purveyors, including a mix of artisanal suppliers (Cowgirl Creamery, Acme Bread Company,

Beekind, Boccolone Salumeria, Dandelion Chocolate, Fort Point Beer Company, McEvoy Ranch, Prather Ranch Meat Company and others). In addition, it offers a diverse mix of prepared food concepts ranging from street foods (El Porteno Empanadas, Out the Door, Mijita) to sit-down options (The Slanted Door, Gott's Roadside, et al) as well as food-themed retail (Sur La Table, Bram Cookware and others). This project also retains some of the typical characteristics of classic American food halls; it remains a transit hub and it has evolved into one of San Francisco's premier tourist destinations. The lively Saturday farmers market outside the building is a must for any food-loving visitor who ends up in San Francisco on a weekend. *Food + Wine* Magazine agrees with us; it recently ranked this project as number one on its list of the World's Top 25 Food Markets.



# Reading Terminal Market

3

If San Francisco's Ferry Building is the model of the new American food hall, Philadelphia's Reading Terminal Market may be the perfect example of the classic American Food Hall. Reading Terminal Market was built on the site of what had been an open air market in the City of Brotherly Love in 1859. Train service arrived in 1893 with a rail terminal built over what is now the modern day food hall space. In its first few decades after that, Reading Terminal Market boasted as many as 380 merchants and it prospered—until the Great Depression. Eventually rail service was eliminated, and the market fell into disrepair. Ownership passed to the Pennsylvania Convention Authority in the early 1990s, after which the project has flourished. Interestingly, even though the

majority of vendors in the current Reading Terminal Market are on month-to-month leases, there has been extremely little turnover in the past 20 years.

Today, Reading Terminal Market is home to more than 60 restaurants and merchants, including a number of purveyors of Pennsylvania Dutch specialties. While no longer a transit hub, it is immediately accessible to local and regional transit lines. Meanwhile, its location under the state-of-the-art Philadelphia Convention Center at the heart of downtown positions it as one of the city's top tourism draws. While its mix of vendors leans more towards street and comfort foods than chef-driven concepts, this project continues to evolve and thrive.

PHILADELPHIA



Grand Central Market is easily the hottest new food hall project in the sprawling metropolis of Los Angeles. “New” could be a misnomer: The market has actually been in continuous operation since 1917, but it wasn’t until it was acquired by developer Ira Yellin in 1984 that the project began to really evolve. That evolution has been kicked into high gear over the past few years, with Grand Central Market going through an extensive process of re-tenanting and revamping its image as it attracted a new generation of young food entrepreneurs to its historic space. The explosion of multifamily growth in downtown Los Angeles over the past five years has radically changed the local landscape as new residents (mostly millennial) have moved into the area and

recast projects like Grand Central Market to their preferences. The change has been so notable that, despite the fact that the market has been in operation for 99 years, it was named *Travel + Leisure* Magazine as one of the World’s Best New Food Hall projects for 2016.

Grand Central Market currently boasts 35 food and drink vendors, with notable inclusions like Sticky Rice’s Thai street food (which now occupies two locations in the market), Anya Fernald’s Belcampo butcher shop and food stand, the provocatively-named Eggslut, as well as purveyors including The Oyster Gourmet, La Tostaderia and others. The lines at lunchtime can be extremely long, but based on the crowds, well worth it.



# Central Food Hall Ponce City Market

# 5

This is one of two food halls located in “Hotlanta” on our list that have also been cited by *Travel + Leisure* Magazine among its World’s Best New Food Halls for 2016. It’s easy to see why. The Central Food Hall at Atlanta’s Ponce City Market was designed by the same people who designed Chelsea Market in Manhattan (which ranks as our top food hall project in New York City). The Central Food Hall at Ponce City Market is located in the former Sears, Roebuck & Company building in that city’s up-and-coming Old Fourth Ward neighborhood. It opened its doors in the fall of 2015 and has been packed since. The former Sears building is also home to The Flats at Ponce City Market, a major multifamily loft redevelopment. But the food hall also benefits from being linked directly to the

Atlanta BeltLine—a former railway corridor around the core of Atlanta—and from its location in the heart of a major redevelopment movement in a major “Cool Streets” neighborhood.

The food hall itself encompasses 30,000 sf and it is currently home to more than 20 vendors including prepared food concepts Ton Ton, W.H. Stiles Fish Camp, Marrakesh, Hop’s Chicken, H&F Burger as well as artisanal providers Farm to Ladle, Honeysuckle Gelato, Lucky Lotus and others. The adjoining ground floor retail portion of the Ponce City Market boasts a healthy mix of retailers including global brands ranging from Anthropologie to West Elm and a smattering of local concepts like Boogaloo’s Boutique and Citizen Supply.

# ATLANTA



# 6

## Pike Place Market

# SEATTLE

Another great example of the “Classic American Food Hall,” the Pike Place Market hardly needs an introduction. Anyone who has watched a program on any of television’s food networks has seen this food hall countless times (the fish tossing fishmongers are iconic). Pike Place Market dates back to 1907. It also is the site of the very first Starbucks coffee shop. Today, Pike Place Market is home to more than 100 vendors—street food stalls, white linen tablecloth restaurants and purveyors offering everything from fish to fresh-squeezed apple juice to Native American arts and crafts. The Market underwent a major renovation in 2012 and currently is

in the midst of a \$65 million renovation and expansion project that began in 2015. While the market is roughly 70,000 sf, the current expansion project (which should be complete by December 2016) should add another 15,000 sf of retail space as well as more than 30,000 sf of additional public space, including a plaza and viewing deck. With more than 10 million visitors annually, the additional public space was sorely needed. Of all of the food hall projects in our survey, this Pike Place Market boasts the strongest tourism numbers by far. Visitors on Saturday afternoons will discover why.



## Revival Food Hall at the National

# 7

This recently opened project in Chicago's Central Loop is a stunner. Situated in a historic 1907 bank building on Clark Street, Revival Food Hall boasts industrial chic design on the ground floor of a 20-story office building. It is a classic example of the food hall as "project amenity." But that could be a misnomer; our view is that this 24,000 sf food hall could hold its own as a destination. Its location in the heart of the Windy City's downtown office market is certainly an advantage. So are its offerings. Revival Food Hall has about 15 food stalls with a mix of local neighborhood concepts ranging from fast casual to chef-driven.

Additionally, 16" On Center operates a multi-roaster coffee shop and full bar in addition to space for a record store and a reading corner. Revival Food Hall caters to a wide range of customers from middle-aged business types in suits to millennial creatives in hoodies, all of whom can be seen texting away or looking things up on their tablets as they enjoy Mexico City street fare from Antique Taco Chiquito or Poke from the Aloha Poke Company.

# CHICAGO





## Original Farmers Market

LOS ANGELES

The Original Farmers Market in Los Angeles has been in existence since 1934 but hasn't actually had a permanent farmer's market on the property for decades (though it does regularly host weekend events). Currently it houses a variety of restaurants, street foods, vendor kiosks and stalls along with a fair share of mostly tourism-related retail shops. While Los Angeles' other current top food hall

destination (Grand Central Market) may boast a mix of authentic and/or chef-driven food concepts, the Original Farmers Market's lineup is mostly about comfort or street food. It even has its own Buca di Beppo. But it is also directly adjacent to one of the world's premier lifestyle shopping centers—The Grove. It is also in close proximity to CBS Studios and has been a major tourism draw for decades.





Opened in 2012, Washington D.C.'s Union Market is located in that city's vibrant NoMa neighborhood. This 25,000 sf space is in a restored historic building in what was once the District of Columbia's warehouse district. It houses more than 35 permanent restaurants and vendors in addition to seven temporary spaces

allocated for pop-ups of all types. Tenants range from distillery and craft cocktail purveyor Cotton & Reed, to the chef-driven Italian concept Masseria. The project also boasts an eclectic mix of vendors and some retail concepts as well as a fitness club/athleisure boutique concept called Lab 1270.

WASHINGTON DC



# 10 Quincy Market Colonnade at Faneuil Hall

BOSTON

This is one of America's great classic food halls. Quincy Market, originally located next door to historic Faneuil Hall, first opened almost 200 years ago as a true market where shoppers purchased fresh fruits, fish, poultry, meat, bread and other foods from a variety of vendors. The new Faneuil Hall Marketplace, incorporating Quincy Market, opened in 1976. There are 57 individual concepts here, ranging from tourist favorite Cheers! (where a replica bar looks eerily familiar to fans of the 1980s

television show) to mom-and-pop sandwich joints. While this project does not have artisanal roots, the offerings over the past year have increasingly been authentic street foods and more unique fast casual eateries than what was the norm in decades past when it could have been considered a glorified tourist trap food court. But this project has continued to evolve over its centuries-long history and those days continue to inspire changes to this historic market.





# 11

## Krog Street Market, Atlanta

The second of two incredible food halls in Atlanta on our list, Krog Street Market was also on *Travel + Leisure* Magazine's list of the World's Best New Food Halls for 2016. Krog Street Market, which actually came online in 2014, was also recently named by *Zagat's* as one of its Top 11 Must-Visit Food Halls in the U.S. and as one of the Ten Best Food Halls in the U.S. by *Fodor's Travel*. It's not hard to understand why: This 30,000 sf gem is in a converted industrial complex in the heart of Atlanta's hip Inman Park neighborhood. The space itself had gone through multiple incarnations over the years, most recently serving as the studios and headquarters for Tyler Perry Studios. Its roughly 25 vendors are all about authentic, farm-to-fork food offerings and range from Frankly's upscale hot dogs to chef-driven Japanese sushi and fusion concept Craft Izakaya. Food vendors include craft brewing (Hop City), charcuterie (the Spotted Trotter) and small batch chocolatier (Xocolatl) and others.

# 12

## Union Station, Denver

This world-class food hall in Denver's Union Station was the focal point of this property's recent revitalization. The 22,000 sf landmark property was originally built in 1914, but with the decline of rail travel, gradually fell into disrepair. It was initially renovated in 2010 with the addition of food hall, retail and hotel space in 2014. While this project still operates as a major Denver transportation hub (Amtrak), one could easily argue that the revitalization of the surrounding LoDo neighborhood over the past few years has been just as much a driver behind the heavy foot traffic at this project. Of course, Union Station's refurbished Beaux Arts architecture and its stellar list of tenants certainly also play into the mix. Union Station's tenant line-up consists of nine chef-driven or artisanal concepts, including one from James Beard Award winner and Top Chef Alumna Jennifer Jasinski as well as award-winning chef Alex Seidel's Mercantile Dining & Provision.





# 13

## Liberty Public Market, San Diego

The Liberty Public Market opened earlier this year within the Liberty Station mixed-use development in the Point Loma neighborhood of San Diego. The entire project is situated on the site of the former Naval Training Station, with the Liberty Public Market food hall space in buildings that used to be military barracks and warehouse space. This 22,000 sf space features more than 20 food and drink vendors representing a wide range of cuisines. Restaurateurs include Attic Salt Sandwiches, Mess Hall (a chef-driven farm-to-fork concept), Wicked Maine Lobster, Stuffed! (a stuffed better burger concept), Scooped (ice cream), Pasta Design, Parana (empanadas), Mastiff Sausage Company, Mama Made Thai, Le Parfait Paris, Fishbone Kitchen (seafood restaurant and fishmonger), Crafted Baked Goods, Cecilia's Taqueria and the Cane Patch Kitchen (American Southern comfort food). Artisans include the Liberty Meat Shop (butcher), Lolli San Diego Sweets, Garden Fresh (organic produce), AE Floral, Baker & Olive (culinary shop), WestBean Coffee Roasters, Venissimo Cheese and others.

# 14

## West Side Market, Cleveland

Cleveland's West Side Market began operating in 1840 as an outdoor marketplace. The current building was built in 1912 and has since undergone multiple renovations, the latest in 2004. Another great example of the "Classic American Food Hall," the West Side Market is Cleveland's oldest public market and home to 100 vendors offering meats, seafood, fruits, vegetables, baked goods, dairy, flowers, ready-to-eat foods, spices and nuts. It also boasts more than one million visitors a year. A large percentage of the booths are traditional farmer's market vendors (including a fair amount of artisanal producers) as well as a large contingent of classic street food vendors offering ethnic specialties that mirror Cleveland's historically diverse neighborhoods. The 45,000 sf marketplace also features some limited retail offerings.





# 15

## Latinicity, Chicago

The Travel Channel recently listed Latinicity number two on its list of the world's best food halls. We think it is one of the best examples of the ethnic food hall. While Eataly has garnered most of the press when it comes to this subset of food halls, Latinicity is notable for its specialized focus. This is a trend that is just starting to take off, as is evident from other projects such as the Great Northern Food Hall in New York's Grand Central Station (Scandinavian cuisine) or the number of projects currently in development (China Live in San Francisco's Chinatown, American Market by Todd English in Manhattan). We expect to see more of this trend in 2017, with a new crop of food halls becoming more focused and specialized in the cuisine that they offer. Latinicity is all about the cuisines of Latin America, Spain and Portugal nestled in the heart of State Street in Chicago's bustling Loop. This 20,000 sf project features ten innovative kitchens, a tapas restaurant, coffee café, full bar, market and lounge.

# 16

## Market House at the Nashville Farmers' Market

One of the nation's classics in an often overlooked food town, the Market House consists of 16 restaurants and shops. This 35,000 sf project is located just a stone's throw from the State Capitol Building in downtown Nashville, and has been in operation since 2008. In addition to the pure food hall component, the Nashville Farmers' Market also offers culinary classes throughout the year, "pop-up" space for retail and restaurant concepts, and is home to a weekend flea market. The Nashville Farmers' Market Craft & Flea Shed is home to as many as 50 merchants selling a variety of products from handcrafted ones to international street foods and vintage and upcycled retail items.





# 17

## The Source, Denver

The Source is in the heart of Denver's exploding RiNo District. It's a millennial foodie mecca in a former 1880's brick foundry building. The Source boasts 15 vendors in its 26,000 sf, offering items from freshly baked bread to craft cocktails to street tacos to contemporary flower arrangements. It captures our vote for one of the hippest food halls in the U.S. Others are also singing its praises. While the project was actually completed in 2013, *Travel + Leisure Magazine* named The Source as one of its Best New Food Halls for 2016.

# 18

## Midtown Global Market, Minneapolis

An internationally themed public market and food hall located in Minneapolis, Midtown Global Market features 30 bars, restaurants and other vendors, including several award-winners. This 58,000 sf project opened in May 2006 in what had been a long- vacant property once occupied by Sears. This project is about start-ups, and independents and is a prime example of the food hall as incubator space.





# 19

## Eastern Market, Washington, DC

The historic Eastern Market has been serving the residents of Washington DC's Capitol Hill neighborhood since 1873. But while it has been through several incarnations over the decades, its rebirth as a food hall began in 2007. Unfortunately, it was then ravaged by a fire that destroyed much of the property. Two years later, Eastern Market re-emerged as a hip, industrial chic food hall serving a neighborhood that itself was rapidly gentrifying due to an influx of young professional millennials. Today, this 40,000 sf venue is home to multiple sit-down restaurants and at least 12 independent food vendors. Outside, bargain hunters can enjoy the Eastern Market Flea Market.

# 20

## Market on Market, San Francisco

Market on Market is yet another project on our list that has also been honored by *Travel + Leisure* Magazine in its World's Best New Food Halls list for 2016. Not only is this a great project on its face, but it is a prime example of a food hall as an amenity in a building that otherwise is not retail. This 22,000 sf project at the base of the Twitter building in San Francisco brings together local purveyors, specialty product vendors and a handful of prepared food options in addition to a market cafe and grocery store. There are currently more than ten vendors active in the space, with concepts ranging from the Hawaiian-inspired fish salad known as poke to donuts, and from pizza to street tacos.

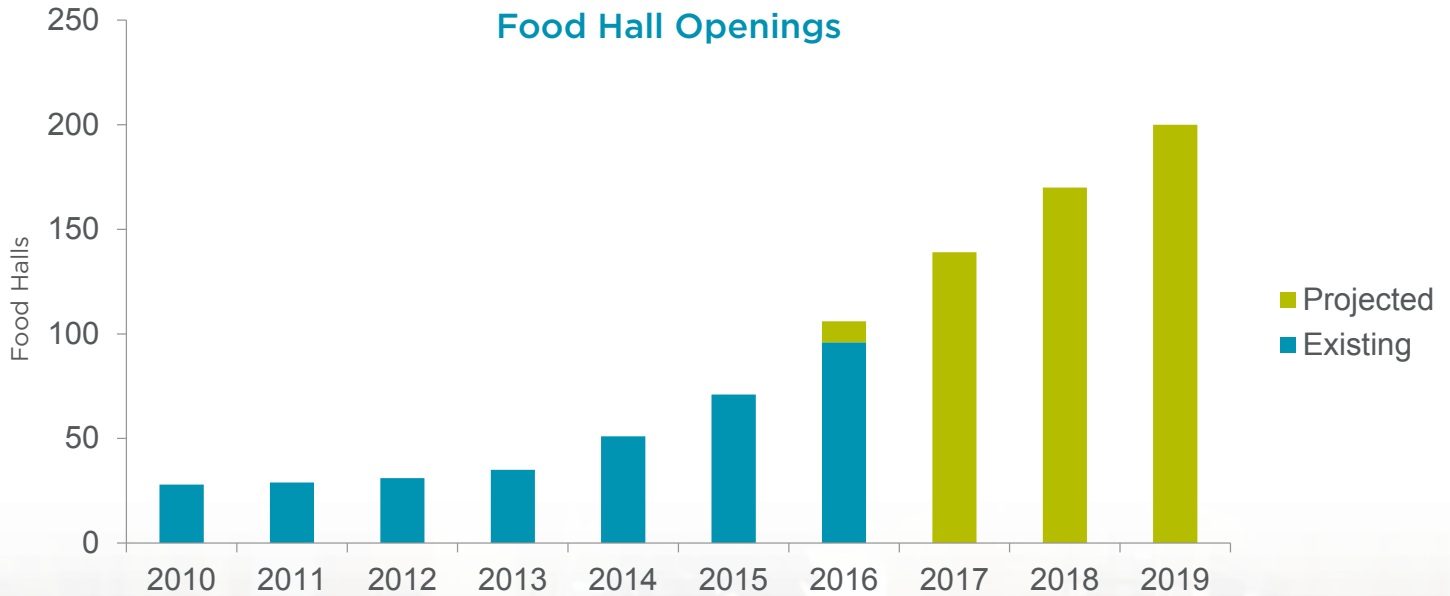
Market on Market began its life closer to Eataly's single operator model but has since shifted (and thrived) to a more traditional plug-and-play food hall model. Currently, roughly half of its space is grocery, but plans call for reducing the grocery footprint and adding more food vendors. Ironically, while Twitter has its own cafeteria that provides free food to its employees, demand from Twitter employees, other office tenants, neighborhood street traffic and other visitors has been enough to warrant adding more prepared food options.



# Food Hall Projected Growth

## 200 Major Food Halls by 2020

As robust as food hall development has been in 2016, we expect numbers to only grow heading into 2017 and beyond. By 2019, we anticipate that there may be as many as 200 major projects throughout the United States.



Source: Cushman & Wakefield Research





PROJECT NAME & DETAILS	VENDORS	CONCEPT
<b>ATLANTA</b> <b>Central Food Hall at Ponce City</b> Opened 2015 30,000 sf 27 Purveyors	18.21 Bitters, Bellina, Biltong Bar, Botiwalla, Brezza Cucina, City Winery, Collier Candy Company, Dancing Goats Coffee Bar, El Super Pan, Farm to Ladle, H&F Burger, H&F Bakery, Honeysuckle Gelato, Hop's Chicken, Jia, King of Pops Bar & Good Grub, Lucky Lotus, Marrakesh, Minero, Saint Germain, Simply Seoul Kitchen, Skyline Park, Spiller Park Coffee, Strippaggio, The Mercury, The Tap on Ponce, Ton Ton, W.H. Stiles Fish Camp.	The Central Food Hall at Atlanta's Ponce City Market was designed by the folks behind the Chelsea Market in Manhattan. The project is in the former Sears, Roebuck & Company building and opened its doors in the fall of 2015. It is currently home to more than 20 vendors.
<b>ATLANTA</b> <b>Krog Street Market</b> Opened 2014 30,150 sf 25 Purveyors	The Cockentrice, Craft Izakaya, Frankly, Fred's Meat & Bread, G.C. BBQ, Gu's Dumplings, Hop City Beer & Wine, The Little Tart Bakeshop, The Luminary, Richard's Southern Fried Hot Chicken, Superica, Ticonderoga Club, Urban PL8, Yalla... Retailers include; The Collective, French Market Flowers, Inman Park Krog Street, Jeni's Splendid Ice Creams, Mama, Nature's Garden Express, Spotted Trotter Charcuterie, The Merchant USA and XocolATL.	This project in the heart of Inman Park was previously owned by Tyler Perry Studios. This Atlanta-area food complex opened in 2014 with 10 restaurants and assorted retail shops.
<b>ATLANTA</b> <b>Sweet Auburn Curb Market</b> Opened 1924 50,000 sf 23 Purveyors	Afrodish Restaurant, Arepa Mia, Atlantic Seafood, Bell Street Burritos, Country Meat Market, Country Produce, Curb Produce, D&J Meats, Grindhouse Killer Burgers, Just Add Honey Tea Company, Market Pharmacy, Metro Deli Soul Food, Miss D's Pralines, Natural Produce, Panbury's Double Crust Pies, Porky Pig Market, Rawesome Juicery, S&H Produce, Sisters Bookshop, Sweet Auburn Bakery, Sweet Auburn BBQ, Tilapia Express, Yumdiggitly	Located inside Atlanta's 1924 Municipal Market building, the Sweet Auburn Curb Market is home to more than 20 different businesses ranging from meat and produce merchants to a full service bakery and restaurants, a bookstore and a pharmacy.
<b>AUSTIN</b> <b>Fareground</b> Planned 2017 15,000 sf 7 Purveyors	Easy Tiger	Concept modeled after New York's Gotham West Market located in the lobby of a high-rise office building. Seven concepts total within walking distance of the heart of downtown.
<b>BALTIMORE</b> <b>R. House</b> Under Construction 2016 50,000 sf 12 Purveyors	Ground & Griddled	This food hall will be in a converted auto showroom. Plans call for ten different culinary concepts, including a rotating pop-up stall for local and visiting chefs to test new concepts.
<b>BIRMINGHAM</b> <b>Pizitz Food Hall</b> BIRMINGHAM Under Construction 2016 18,000 sf 15 Purveyors	Icicoro Ramen, Lichitia's, MO:MO; Ono Poke, Alabama Biscuit Company, Burger Concept from James Lewis, Busy Corner Cheese & Provisions, Choza Taqueria, Dosa, Eli's Jerusalem Grill, Reveal Kitchen, Revelator Coffee and Waffle Works.	This project is in a previously vacant downtown department store space dating back to 1923 that is being fully renovated. Plans call for at least two full-service restaurants, outdoor seating and entertainment area, an interior bar and several food stalls.
<b>BOSTON</b> <b>Eataly Boston at The Shops at Prudential Center</b> Under Construction 2016 45,000 sf 1 Purveyor	Eataly	Mario Batali's Eataly, the gourmet Italian marketplace to feature six eateries, a brewery and more.

PROJECT NAME & DETAILS	VENDORS	CONCEPT
<b>BOSTON</b> <b>Quincy Market Colonnade in Faneuil Hall</b> Opened 1826 27,000 sf 55+ Purveyors	Aris Barbeque, Bagelville, Berry Twist, Boston and Maine Fish Co., Boston Cafe, Boston Chowda, Boston Fried Dough Stand, Boston Kitchen, Boston Pretzel & Lemonade, Carol Ann's Bake Shop, El Paso Enchiladas, Fisherman's Net, Gourmet India, The Green Organic Bowl, Jen Lai Rice & Noodle Co., Joe's Gelateria, Kilvert & Forbes Bakeshop and Maggie's Sweets, La Pastaria, Megumi, MMMac N' Cheese, The Monkey Bar, North End Bakery, Philadelphia Steak & Hoagie, Pizzeria Regina, The Prime Shoppe, Sprinkles Ice Cream, Starbucks, Steve's Greek Cuisine, Ueno Sushi, Walrus and the Carpenter, West End Strollers	This is one of America's great classic food halls. The Quincy Market, located in Faneuil Hall, first opened almost 200 years ago. We track 57 individual concepts here ranging from Cheers! to mom-and-pop sandwich joints. While this project does not have artisanal roots, the offerings over the past year have increasingly been about authentic street foods and more unique fast casual eateries than what was the norm in decades past when one could have made the argument it was just a glorified tourist trap food court. But this project has continued to evolve over its centuries-long history and those days are behind this classic.
<b>BUFFALO</b> <b>EXPO Market Buffalo</b> Opened 2016 8,300 sf 7 Purveyors	Bobby Alfman's Gourmet Sandwiches, Crush Juicery, Gypsy Bohemian Grove Bar, Mercato by Osteria 166, Newbury Cafe, and Sun Roll by Sun Restaurant.	This locally-inspired food hall offers a diverse range of culinary options from some of Buffalo's top up-and-coming chefs and restaurateurs. The property features a communal dining experience combined with a full bar offering craft cocktails and beer (24 taps).
<b>CHARLESTON</b> <b>Mercantile and Mash (at The Cigar Factory)</b> Opened 2015 16,700 sf 1 Purveyor	Compost In My Shoe, Charleston Mix, Charleston Nut Company, Ink Meets Paper, Middleton Made Knives, Bulls Bay Saltworks, Stark, King of Pops, Blend Juice Bar, Low Country Olive Oil, Black Tap Coffee, Sweet Grass Dairy, Food for the Southern Soul	This is essentially a gourmet food emporium, located in the recently renovated Cigar Factory on East Bay Street. Mercantile is the name of the gourmet food retail space (7,500 sf), Mash is the name of the bar (1,700 sf) and the third component of the project is an event space called The Cedar Room (7,500 sf).
<b>CHICAGO</b> <b>Chicago French Market</b> Opened 2009 15,000 sf 30 Purveyors	Aloha Poke Co, B.I. Tea, Beaver's Coffee + Donut, Bebe's Kosher Deli, Black Dog Gelato, Buen Appetito, City Fresh Market, Da Lobsta, Delightful Pastries + Café, EJ Sushi, Flip Crepes, Frietkoten Belgian Fries & Beer, Fumare Meats & Deli, K-Kitchen, Klay Oven Kitchen, Le Cafe du Marche, Les Fleurs, Lillie's Q, Little Greek Corner, Lolli & Pops, Loop Juice, Loop Soup, Outta Da Park Beef 'N Dogs, Pastoral Artisan Cheese Bread & Wine, Polpetti, Presto Cafe & Grill, RAW, Saigon Sisters, Vanille Patisserie, Vegan Now	Featuring 30 restaurants and vendors, Chicago's French Market is located in the MetraMarket development in the West Loop.
<b>CHICAGO</b> <b>Eataly Chicago</b> Opened 2013 63,000 sf 1 Purveyor	La Pizza & La Pasta, Il Pesce & Le Verdure, La Piazza, Osteria di Eataly, Birreria, Frescobaldi Wine Bar, La Gastronomia, Nutella, La Focaccia, Gelato Bar, Rosticceria, I Panini, Caffè Lavazza, Caffè Vergnano	This Eataly is at the southern end of the Magnificent Mile offering immediate access to the Gold Coast and the Loop.
<b>CHICAGO</b> <b>Latinicity Food Hall and Lounge at Block 37</b> CHICAGO Opened 2015 20,000 sf 1 Purveyor	Tortas & Cocas, Sushi & Ceviche, Chaufa-Wok, Saladero Grill, Ensaladas, Mariscos, Machefe Taquería, Burguesa, Sopas, Coffee Shop, Full Bar and Loncheria.	A single purveyor project, Latinicity is all about the cuisines of Latin America, Spain and Portugal nestled in the heart of State Street in Chicago's bustling Loop. Features 10 innovative kitchens, a tapas restaurant, coffee café, full bar, market and lounge.

PROJECT NAME & DETAILS	VENDORS	CONCEPT
<b>CHICAGO</b> <b>Revival Food Hall at the National</b> CHICAGO Opened 2016 24,000 sf 15+ Purveyors	Curbside Books & Records, Brown Bag Seafood Co. Smoque BBQ, The Budlong, Aloha Poke, Co., Harvest Juicery, Antique Taco Chiquito, Black Dog Gelato, Union Squared, The Flat Shallot, Graze Kitchenette, Furious Spoon, Farmer's Fridge, Danke	This historic 1907 bank building on Clark Street has been transformed into "chic industrial" office spaces, with the ground floor of the 20-story structure occupied by the Marketplace. This is a classic example of the food hall as project amenity. That's not to say it couldn't or wouldn't stand on its own. It has 15 stalls featuring many of Chicago's favorite neighborhood restaurants in a grab-and-go setting, plus a handful of all-new, quick-serve concepts debuting from several acclaimed Chicago chefs. Additionally, 16" On Center operates a multi-roaster coffee shop and full bar in addition to space for a record store and a reading corner.
<b>CLEVELAND</b> <b>Van Aken District Food Hall</b> Planned 2017 20,000 sf 15+ Purveyors	Rising Star Coffee, Luna Bakery	This project will be anchored by ultra-hip millennial lifestyle retail concept Shinola, but the rest of the tenants will be food-based.
<b>CLEVELAND</b> <b>West Side Market</b> Opened 1912 / 2004 45,000 sf 100 Purveyors	Meat's & Poultry (32), Spices, Nuts & Oils (4), Seafood (3), Dairy (4), Bakery (11), Prepared Foods (11), Specialty (14), Fruits & Vegetables (33)	Another classic, the West Side Market is Cleveland's oldest public market and home to 100 vendors offering meats, seafood, fruits, vegetables, baked goods, dairy, flowers, ready-to-eat foods, spices and nuts. It also boasts more than one million visitors a year. A large percentage of the booths are traditional farmer's market vendors (including a fair amount of artisanal producers) as well as a heavy contingent of classic street food vendors and some limited retail offerings as well.
<b>COLUMBUS</b> <b>North Market</b> Opened 1876 30,000 sf 35 Purveyors	Omega Artisan Baking, Dos Hermanos, Brezel, Katzinger's Little Deli, Curds & Whey, Destination Donuts, Pam's Market Popcorn, Cajohn's Flavor & Fire, The Source, Stauf's Coffee Roasters, Little Eater Produce & Provisions, Market Blooms, Bubbles- The Tea and Juice Co., Better Earth, Nida's Sushi, Huberts Polish Kitchen, Kitchen Little, North Market Poultry & Game, Pistacia Vera, The Fish Guys, The Barrel and Bottle, Jeni's Splendid Ice Cream's, North Market Spices, North Market Cookware, Little Eater, Firdous Express, Taste of Belgium, Flavors of India, Market & Boar, Pastaria, Sarefino's Pizzeria, Lan Viet Market, Hot Chicken Takeover	Didn't think Columbus could be hip? Guess again. Not only is the Short North one of the most compelling "Cool Street" retail markets emerging in the nation, but the North Market is Columbus' only remaining true public market. Offerings include organic produce, grass-fed beef, pork, lamb and goat, pastured poultry, sustainably raised seafood, locally roasted coffee, baked goods, cheeses, flowers and other artisanal food items.
<b>DALLAS</b> <b>Legacy Hall</b> Planned 2017 55,000 sf 20+ Purveyors	Knife Burger	A three story food hall will house at least 20 different vendors (stalls will range from 200 to 300 sf) on the building's first floor. The second floor will host a fast casual restaurant and the third floor will be home to a craft brewing concept.
<b>DALLAS</b> <b>Market Hall</b> Under Construction 2016 10,000 sf 1 Purveyor	Under construction.	Single operator hybrid restaurant, bar, and market.

PROJECT NAME & DETAILS	VENDORS	CONCEPT
<b>DALLAS</b> <b>The Market at Dallas Farmers Market</b> Opened 2015 26,000 sf 20+ Purveyors	Abundantly Aromatic, Bullzerk, Cajun Tailgators, Caribbean Cabana, Chelle's Macarons, Coolhaus, Dallas Antique, Doc Popcorn, La Popular, Laili, Lone Chimney, Market Provisions, Mudhen, Nammi, Palmieri Cafe, Rex's Seafood, San Miguel Imports, Scardello, Si Tapas, Stocks & Bondy and Taqueria La Ventana, Bellatrino, Chombos, Nobel Rey Brewing and SNO	This 26,000 sf food hall and artisanal vendor market contains a mixture of specialty local food purveyors, four anchor restaurants and a communal dining area.
<b>DALLAS</b> <b>Uptown Urban Market</b> Under Construction 2016 7,000 sf 9 Purveyors	Firesdie Pies, Buda Juice, LaDuni Baking, The Cupboard, The Hot Counter, Bar Up, The Minister Pub.	Newly opened project that took over a former restaurant space on the ground floor of a residential building, Uptown Urban Market has eight food stalls including a bar. There is indoor seating and a spacious patio but the focus is on grab-and-go food options.
<b>DENVER</b> <b>Avanti F&amp;B</b> Opened 2015 8,600 sf 7 Purveyors	Bixo Mediterranean Bites, Brava! Pizzeria Della Strada, MiJo, Quiero Arepas, Souk Shawarma, The Regional, Bamboo Sushi	This shipping container project is host to seven different restaurant concepts in a repurposed two-level warehouse.
<b>DENVER</b> <b>Denver Central Market</b> Opened 2016 12,000 sf 13 Purveyors	Crema Bodega, High Point Creamery, Curio, Culture Meat & Cheese, Izzio Bakery, COCO Chocolates, Green Seed, Vero, SK Provisions, Silvas Fish, Temper Chocolates, The Local Butcher	This is located in the up-and-coming RiNo district of Denver, a neighborhood that has exploded with growth over the last few years driven primarily by millennials. This project is in a historic building (built in the 1920s) that has been converted into a 12,000 sf food hall housing 13 vendors.
<b>DENVER</b> <b>Stanley Marketplace</b> Opened 2016 100,000 sf 10+ Purveyors	Casita, Comida, Denver Biscuit Co, Etai's Juice Bar, Izzio Artisan Bakery, Logan House Coffee, Maria Empanada, Miette et Chocolat, Mondo Market, Rolling Smoke BBQ, Rosenberg's Deli, Sazza, Stanley Beer Hall, Sweet Cow.	The historic Stanley Aviation building is in Dallas' dynamic Stapleton neighborhood and just a mile from the Fitzsimmons Medical Campus (home to 700,000 annual visitors and over 20,000 employees).
<b>DENVER</b> <b>The Source</b> Opened 2013 26,000 sf 15 Purveyors	Acorn, Babettes Artisan Bread, Beet & Yarrow, Boxcar Coffee Roasters, Comida, Crooked Stave Artisan Beer Project, Mondo Market, Slow Food Denver, The Proper Pour, Super Ordinary, Western Daughters, Yacht Club. Plus Retailers: Collegiate Peaks Bank, Fresh Idea Group (FIG), Jennifer Olson Photography	This project is in the heart of Denver's exploding RiNo District. It's a millennial foodie mecca in a former 1880s brick foundry building offering everything from freshly baked bread to craft cocktails and from street tacos to contemporary flower arrangements. It's our vote for one of the hippest food halls in the U.S.
<b>DENVER</b> <b>Union Station</b> Opened 2014 22,000 sf 12 Purveyors	Acme Delicatessen, Mercantile Dining & Provision, MilkBox Ice Creamery, PigTrain Coffee Co., Snooze an A.M Eatery, Stoic & Genuine, Terminal Bar, The Cooper Lounge, The Kitchen Next Door, 5 Green Boxes, Bloom, Tattered Cover Book Store	This world-class food hall in Denver's Union Station was the focal point of this property's recent revitalization. It includes nine chef-driven or artisanal concepts under its roof including one from James Beard Award winner and Top Chef alumna Jennifer Jasinski as well as award-winning chef Alex Seidel's Mercantile Dining & Provision.
<b>DENVER</b> <b>Zeppelin Station Market Hall</b> Under Construction 2017 22,000 sf 10+ Purveyors	Planned.	Look for another millennial driven, hip, farm-to-fork food hall along the lines of Denver's The Source. Zeppelin Station's ground floor will be home to experiential food and beverage concepts such as a Montreal-style bagel shop, fire ramen and tacos al pastor, all meant to encourage a deeper conversation and connection beyond the typical lunch counter.

PROJECT NAME & DETAILS	VENDORS	CONCEPT
<b>DETROIT</b> <b>Busy Bee Food Hall</b> Planned 2017 20,000 sf 12 Purveyors	Planned.	Current plans call for two sitdown restaurants, ten food stalls, a 2,600 sf banquet hall, 1,800 sf of event space, a 3,000 sf communal dining area as well as a full service bar and private conference rooms and offices.
<b>DETROIT</b> <b>Detroit Shipping Company</b> Opened 2016 8,000 sf 7 Purveyors	Brujo, Detroit Dog Co, Coop, Monty's Beef Co.	This newly opened restaurant collective is within shipping containers. The Detroit Shipping Company (formerly named Detroit Shipyard) features five unique eateries, two craft brew bars, a stage and about 4,000 sf of food hall space and another 4,000 sf of seating and entertainment space.
<b>HOUSTON</b> <b>Conservatory</b> Opened 2016 7,500 sf 6 Purveyors	Myth Kafe, Samurai Noodle, El Burro & The Bull, Melange Creperie, Southside Espresso, Conservatory Beer Garden	The space is subterranean space beneath Prohibition Supperclub on Prairie Street in downtown Houston. Located in the formerly lower floors of the Isis Theater, one of Houston's first Cinemas dating back to 1912.
<b>LAS VEGAS</b> <b>DW Kitchen + Market</b> Planned 2017 7,700 sf 1 Purveyor	Planned.	This 7,700 sf space is dubbed a food hall, offering baked goods, flowers, a wine bar, retail items, prepped foods and cooking classes. It also boasts a 1,500 sf patio space.
<b>LAS VEGAS</b> <b>Fulton Street Food Hall</b> Opened 2014 11,940 sf 9 Purveyors	Le Creperie, Tacos Burritos and Crepes, Sushi Bar, Salad, Pizza, Gelato & Bakery, Central Bar	This project is essentially a higher end food court located in Harrah's Casino and Resort on the Las Vegas Strip. Anchored by a central bar, this project hosts nine different cuisine stations but does not currently feature any unprepared food options.
<b>LITTLE ROCK</b> <b>Ottenheimer Market Hall</b> Opened 1997 10,000 sf 15 Purveyors	Bangkok Thai Cuisine, Bea Blessed Bakery, Big on Tokyo, Casa Manana Taqueria, Garden Square Cafe & Grocery, Indian Feast, Jay's Pizza, Mason's Deli & Grill, Middle Eastern Cuisine & International Pantry, Old Mill Bread & Flour Co., Rivershore Eatery, Sweet Soul Southern Cuisine	This food hall adjacent to Little Rock's River Market holds 15 vendors including one concept (Jay's Pizza) that is operated by the former head chef of the Arkansas Governor's Mansion. There is a notable beer garden here as well.
<b>LOS ANGELES</b> <b>Altadena Marketplace</b> Planned 2017 7,000 sf 7 Purveyors	Planned.	Altadena's historic Webster's Building will be the site for this new food hall project which the developer describes as a "community hub and incubator for independent businesses & startups." Plans call for the Altadena Marketplace to have between 6 to 8 independent vendors.
<b>LOS ANGELES</b> <b>Eataly Los Angeles (at Westfield Century City)</b> Under Construction 2017 50,000 sf 1 Purveyors	It's Eataly!	Mario Batali's Eataly, the gourmet Italian marketplace.

PROJECT NAME & DETAILS	VENDORS	CONCEPT
<b>LOS ANGELES</b> <b>Edin Park</b> Planned 2017 50,000 sf 31 Purveyors	Relish	Plans call for 50,000 sf, with almost three dozen individual restaurant mini-concepts taking on small spaces in the 300 to 500 sf range, plus a nearly 1,500 sf communal area for diners. Guests will be able to order their meals tableside rather than lining up at each individual food station. 24 vendors will be on the ground floor and seven up on the roof.
<b>LOS ANGELES</b> <b>Grand Central Market</b> Opened 1917 / 1984 30,000 sf 35+ Purveyors	Ana Maria, Bar Moruno, Becampo Meat Co., Bento Ya Japanese Cuisine, Berlin Currywurst, Bombo, Chiles Secos, China Café, Clark Street Bread, Courage & Craft, District Market, DTLA Cheese & Kitchen, Eggslut, G&B Coffee, Golden Road Grand Central Market, Grand Central Discount Store, Grand Central Jewelry, Horse Thief BBQ, Jose Chiquito, Knead & Co. Pasta Bar + Market, La Huerta, La Tostaderia, Las Morelianas, Madcapra, McConnell's Fine Ice Cream, Olio GCM Wood Fired Pizzeria, The Oyster Gourmet, Press Brothers Juicery, Ramen Hood, Roast to Go, Sarita's Pupuseria, Sticky Rice, Stickey Rice II, Tacos Tumbas A Tomas, Torres Produce, Valeria's, Valerie at GCM, Villa Moreliana, Wexler's Deli.	This is easily the hottest new food market project in the sprawling expanse of Los Angeles. Situated Downtown, Grand Central Market is a 99-year-old food hall that, over the past couple of years, has completely revamped its image and attracted a new generation of young food entrepreneurs to its historic space. We count some 35 food and drink vendors, with notable inclusions like Sticky Rice's Thai street food (which now occupies two locations in the market), Anya Fernald's Belcampo butcher shop and food stand, the provocatively-named Eggslut. Long lines at lunchtime are the norm, but worth it.
<b>LOS ANGELES</b> <b>Jeannine's Gourmet Food Hall</b> Opened 2014 7,600 sf 2 Purveyors	Ramen Shop, Jeannine's brand stations	This is a single vendor concept that has an in-house bakery, coffee bar, fresh juice bar, deli, a sushi and noodle bar, wood-fired flatbread and rotisserie, salad bar, cheese and charcuterie bar, a full bar and takeaway counter.
<b>LOS ANGELES</b> <b>Joan's on Third</b> Opened 1995 4,650 sf 1 Purveyor	Bakery, Cheese & Charcuterie, Café, Deli Case, Dinner Table, Gourmet Grocery, Breakfast, Sandwiches & Salads.	This single-vendor concept features a bakery, cheese/charcuterie counter, full service café, gourmet grocery, a breakfast bar and a sandwich and salad counter.
<b>LOS ANGELES</b> <b>Mercado La Paloma</b> Opened 2000 35,000 sf 7+ Purveyors	Azla, Burger Plaza Grill, Chichen Itza, Oaxacalifornia, Savor, Taqueria Vista Hermosa, Thai Corner. Retailers include: Artesenias Oaxacenas, Gloria's Alterations, Joe's Sports World, Sihsahil, Quest Insurance	This incubator space is located in South Los Angeles and is a project backed by the Esperanza Community Housing Corporation, which provides affordable retail opportunities and creates living wage jobs. The food hall contains seven restaurants, mostly a mix of Latin and Asian flavors.
<b>LOS ANGELES</b> <b>Proud Bird</b> Under Construction 2016 50,000 sf TBD Purveyors	Planned.	The property is a former aviation-themed restaurant near LAX that is being rehabbed. Expect an area dedicated to food by Proud Bird in addition to an eclectic array of food and beverage kiosks, plus a full bar and communal dining and lounge areas.
<b>LOS ANGELES</b> <b>Stir Market</b> Opened 2014 4,000 sf 7 Purveyors	Single vendor project that includes an artisanal bakery, espresso bar, salad bar and entrée station, Rotisserie and expo kitchen and a wine and craft beer bar in addition to a gourmet marketplace.	Upscale mini food hall in the heart of West Los Angeles.

PROJECT NAME & DETAILS	VENDORS	CONCEPT
<b>LOS ANGELES</b>  <b>The Gallery at Third Street Promenade</b>  Opened 2016 15,000 sf 9 Purveyors	This project is still in lease-up mode.	This project was originally constructed as a 1990s era food court. It recently was redeveloped into a state of the art marquee food hall designed to host indoor and outdoor dining space, including the Promenade's only second-story dining deck.
<b>LOS ANGELES</b>  <b>The Original Farmer's Market</b>  Opened 1934 103,000 sf 70+ Purveyors	Bar 326, Bob's Coffee and Doughnuts, Bryan's Pit BBQ, Charlie's Coffee Shop, China Depot, Coffee Corner, Deano's Gourmet Pizza, Du-par's Restaurant, E.B.'s Beer & Wine, The French Crepe Company, Fritzi, The Gumbo Pot, iLoteria! Grill, Margee's Kitchen, Moishe's Restaurant, Moruno/Bar Vermut, Mr. Marcel pain Vin Et Fromage, Pampas Grill, Papa Jake's Sub Shop, Pasty D'Amore's Pizza, Peking Kitchen, Phil's Deli & Grill, The Refresher, The Salad Bar, Singapore's Banana Leaf, Starbucks, Sushi a Go Go, T, Tusquellas Fish & Oyster Bar, Ulysses Voyage Greek Restaurant, The Village, Bennett's Ice Cream, Dragunara Spice Bazaar, Du-Par's Pie Shop, Farm Boy, Farm Fresh Produce, Farmers Market Poultry, Gill's Old Fashioned Ice Cream, Greenhouse Produce, Huntington Meats & Sausage, Light My Fire, Littlejohn's English Toffee House, Magee's House of Nuts, The Magic Nut & Candy Company, Marconda's Meats, Marconda's Puritan Poultry, Normandie Bakery, Pinkberry, T&Y Bakery, Tusquellas Seafoods, Zia Valentina	This Los Angeles classic is directly adjacent to top lifestyle shopping center, The Grove, and also near CBS Studios in West Los Angeles. This place has been in operation since 1934 but hasn't actually been a farmer's market for a few decades. Instead, it is a mix of restaurant, street food and food vendor kiosks and stalls along with a fair share of mostly tourism related retail shops.
<b>MEMPHIS</b>  <b>Crosstown Concourse</b>  Planned 2017 7,000 sf TBD Purveyors	Planned.	This project will be in the historic Sears Crosstown building is being preserved and redeveloped as a mixed-use, vertical urban village with a purposeful collective of uses and partners.
<b>MIAMI</b>  <b>Brickell City Centre Italian Food Hall</b>  Under Construction 2016 38,000 sf 1 Purveyor	Planned.	Brickell City Centre is slated for a November opening and will be one of only a few new high-end regional malls to open in the U.S. this year. Plans include an Italian-style food hall (like Eataly... BUT NOT Eataly) that will likely be opening either later this year or early next. Is it coincidence that the only two major regional mall projects to open in the U.S. in 2017 both features an Italian-themed food hall as what could be considered anchor tenants? No.
<b>MIAMI</b>  <b>Central Fare at Miami Central</b>  Planned 2017 50,000 sf 20 Purveyors	Planned: Monger, Azucar Ice Cream Company, Blackbrick Chinese, Toasted Bagelry & Deli, Miami Smokers, Doggi's, Rosetta Italian Bakery, Romanicos Chocolate	Central Fare will span 50,000 sf on the first two floors of Miami Central and feature six restaurants and more than 20 food and retail concepts. The food component of the mixed-use project will be anchored by Monger, a restaurant by the Voltaggio Brothers of Bravo's "Top Chef." Monger will encompass 10,000 sf with separate kitchens and dining areas for its fishmonger, butcher and green grocer.
<b>MIAMI</b>  <b>The Citadel on Little Haiti</b>  Planned 2017 10,000 sf 20 Purveyors	Planned.	Plans call for roughly 20 vendors surrounding a communal seating area.

PROJECT NAME & DETAILS	VENDORS	CONCEPT
<b>MINNEAPOLIS</b> <b>Keg and Case Market at Historic Schmidt Brewery</b> Planned 2017 32,000 sf 40+ Purveyors	(Unnamed Project with open flame concept), Hola Arepa, Five Watt Coffee	Plans for this project include a 40-stall food market, a 200-seat restaurant and a coffee shop.
<b>MYRTLE BEACH</b> <b>Myrtle Beach Mall Food Hall</b> Under Construction 2018 20,000 sf TBD Purveyors	Planned.	Will feature unique food concepts in an a dynamic setting, with new seating, updated exterior entrances, outdoor features and an Internet Cafe and Lounge for visitors.
<b>NASHVILLE</b> <b>Market House at the Nashville Farmer's Market</b> Opened 2008 35,000 sf 50+ Purveyors	B&C Market BBQ, Batch Nashville, Bella Nashville, Bowl & Roil, ButterCake Babe's Coffee Cafe, Chicago Gyro, El Burrito Mexicano, Farmers Deli & Grille, Green Asia, International Market-Shreeji's, Jamaicaway Restaurant, Jeni's Splendid Ice Cream, Monchita's Homemade Cobblers, Music City Crepes, Sloco, Swagruha Indian Restaurant, The Fountain of Juice, The Original Nooleys, The Peach Cobbler Factory, The Picnic Tap, The Sweet Stash, Village Bakery & Provisions	One of the nation's classics in an often overlooked food town, the Market House consists of 16 restaurants and shops. in addition to the pure food hall component of this project, the Nashville Farmer's Market also offers culinary classes throughout the year, "pop-up" space and a weekend flea market. NFM's Craft & Flea Shed is open on weekends only and is home to up to 50 merchants selling everything from handcrafted items to international street foods and vintage and upcycled retail items.
<b>NASHVILLE</b> <b>St. Roch Market</b> Planned 2017 8,000 sf 10 Purveyors	Planned.	This New Orleans concept is expanding to Nashville. It is planned for the former May Hosiery Mill in the revitalizing Wedgewood-Houston neighborhood immediately south of downtown.
<b>NASHVILLE</b> <b>The Factory of Nashville</b> Planned 2017 55,000 sf 10+ Purveyors	Planned.	Plans for the warehouse space into the Factory of Nashville call for a marketplace which will include a large restaurant component, shops and office space. The project's developer has said that New York's Chelsea Market is the inspiration for this food hall. Plans call for the remodeling of this 55,000 sf warehouse building to accommodate a healthy gourmet food court with eight restaurants, along with a local brew pub and a 5,000 to 8,000 sf chef-driven, sitdown restaurant concept.
<b>NEW JERSEY</b> <b>American Dream Food Hall</b> Under Construction 2018 150,000 sf 65+ Purveyors	Planned.	This huge project in the works will be the food center of the new American Dream megamall in Northern New Jersey. Unclear if this will be a true food hall (with artisanal unprepared food vendors) or more of an upscale, modern take on the food court with fast food concepts replaced by unique, international fast casual operators (Goodbye Hot Dog on a Stick, hello Korean BBQ). The plans for this 150,000 sf space currently call for 15 sitdown restaurants and at least 50 kiosk or stall operators.



PROJECT NAME & DETAILS	VENDORS	CONCEPT
<b>NEW ORLEANS</b> <b>Dryades Public Market</b> Opened 2016 32,300 sf 10+ Purveyors	Esses, The Curious Oyster Co., Bar 38, plus several Dryades branded stations	This unique food hall project builds upon New Orleans' historic tradition of public markets and offers affordable, fresh food to the Central City corridor.
<b>NEW ORLEANS</b> <b>French Market</b> Opened 1937 50,000 sf 40+ Purveyors	Alberto's Gourmet Wine and Cheese, Continental Provisions, French Market Produce, J's Seafood Dock, Loretta's Pralines, Meals from the Heart Cafe, Mother Nature's Cupboard, Organic Banana, Paradise Gardens, World Famous N'Awlins Cafe and Spice Emporium, The Crepe Cart	The French Market is more of a Farmer's Market/ Swap Meet than "pure" Food Hall, but it remains a New Orleans classic and features a wide range of food concepts. There is a mix of vendors here and, of course, it is the home of the original Café Du Monde, the place for coffee and beignets in New Orleans since 1862.
<b>NEW ORLEANS</b> <b>St. Roch Market</b> Opened 2015 8,600 sf 12 Purveyors	Fete au Fete, St. Roch Forage, T2 Streetfood, Elysian Seafood, The Mayhaw Bar, JuiceNOLA, Bittersweet Confections, Fritai, Elysian Oyster Bar, Coast Roast Coffee, La Mezcla Mexicana, Good Bird	This Southern food themed food hall currently hosts about 13 vendors. The concept is in the process of also opening a new location in Nashville.
<b>NEW YORK</b> <b>Bourdain Market at Pier 57</b> Planned 2019 155,000 sf 100 Purveyors	Planned.	Plans call for roughly 100 prepared food stalls staffed by vendors from around the world, as well as meat and fish butcher counters. The space will also feature a large sit-down restaurant with an area that will overlook the main section of the hall. At 155,000 sf, this project will be one of the world's largest once completed. That being said, plans for delivery keep being pushed back leaving many to speculate that the final project may be scaled down somewhat.
<b>NEW YORK</b> <b>American Market by Todd English</b> Planned 2017 12,000 sf TBD Purveyors	Planned.	Details are limited, but Todd English's new concept will celebrate the nation's cultural heritage through both casual and fast casual options. It will also have "a hydroponic herb garden wall" that will offer some herb and vegetables.
<b>NEW YORK</b> <b>Berg'n (Crown Heights)</b> Opened 2014 9,000 sf TBD Purveyors	Mighty Quinn's BBQ, Landhaus, Tramezzini, Lumpia Shack	This Brooklyn beer hall comes from the same folks behind Smorgasburg, the Brooklyn seasonal food hall concept. This permanent project features a mix of food and craft beer concepts.
<b>NEW YORK</b> <b>Brookfield Place (Hudson Eats &amp; Le District)</b> Opened 2014 30,000 sf 20+ Purveyors	Black Seed Bagel, Blue Ribbon Sushi Bar, Chop't, Dig Inn Seasonal Market, Dos Toros Taqueria, Little Muenster, Mighty Quinn's Barbeque, Northern Tiger, Num Pang, Olive's, Skinny Pizza, Sprinkles, Tartinery, Unami Burger	Located immediately across the street from the World Trade Center, the dual food halls at Brookfield Place benefit not only from the explosion of residential growth that has occurred in New York's Financial District over the past few years and direct access to the subway system, but radically increased tourism to the area since the creation of the World Trade Center Memorial. Is there room for this project, as well as the new Westfield World Trade Center with its Eataly and tenant roster that overwhelmingly focuses on dining options? Yes.

PROJECT NAME & DETAILS	VENDORS	CONCEPT
<b>NEW YORK</b> <b>Bruckner Market</b> Planned 2017 16,000 sf TBD Purveyors	Planned.	Plans for 9 Bruckner are still being hammered out, but initial designs call for fresh food market, food kiosks, sit-down restaurants and possibly a beer garden. This project may end up landing a concept from Robert DeNiro and chef Massimo Bottura.
<b>NEW YORK</b> <b>Canal Street Market</b> Under Construction 2016 12,000 sf 30+ Purveyors	Davey's Ice Cream, Boba Guys, Yori Nori	This project will have 11 or more food vendors and a retail section that will include more than 25 additional retail and arts/crafts vendor booths in addition to a coffee shop, newsstand and indoor gardens.
<b>NEW YORK</b> <b>Chelsea Market</b> Opened 1997 164,755 sf 55 Purveyors	Amy's Bread, Bar Suzette, Corkbuzz Wine Studio, Cull & Pistol, Los Tacos No. 1, Lucy's Whey, Takumi, Tuck Shop, People's Pops, One Lucky Duck, Sohha Savory Yogurt, Sarabeth's, Ronnybrook Dairy, Rana, Takumi, The Lobster Place, Tuck Shop.. Etc	One of the greatest indoor food halls of the world, with more than 35 food vendors purveying everything from soup to nuts, and dozens more restaurant options. It is also convenient to the High Line. This famous food hall is located in New York City's Meatpacking District inside a building that was once home to the Nabisco factory. The market space is on the first floor of this mixed-use complex that also features office and studio space upstairs that for years served as the site where Emeril Live! was filmed.
<b>NEW YORK</b> <b>Chelsea Terminal Warehouse</b> Opened 2016 20,000 sf 10 Purveyors	La Colombe, Porchlight, Wichcraft, Manhattan Wine Company, Between the Bread	Not to be confused with Chelsea Market, this project is a few blocks away in a former industrial building that was used for train cargo storage in the 19th century. It is convenient to the High Line.
<b>NEW YORK</b> <b>City Kitchen at Row NYC</b> Opened 2015 4,000 sf 7 Purveyors	Azuki, Box, Dough, Gabriela's Taqueria, Kuro Omi, Luke's, Whitman's	City Kitchen is a mini food hall concept located in the heart of Times Square.
<b>NEW YORK</b> <b>DeKalb Market Hall</b> Under Construction 2017 26,000 sf 20+ Purveyors	Ample Hills, Arepa Lady, Bun-Ker, Cuzin's Duzin, Eight Turn Crepe, Fletcher's BBQ, Forcella Pizza, Fulton Landing Seafood, Guss' Pickles, Katz's Deli, Lioni Italian Heroes, Meltkraft, Pain d'Avignon, Seven 1 Cake	Though it won't be delivered until next year, this 26,000 sf food hall will have room for a whopping 55 vendors and two full service restaurants. Pre-leasing activity has reportedly been strong (we knew of at least 14 committed concepts as this went to press in late 2016) and this project should be perfectly positioned for the explosion of growth that continues to remake Brooklyn.
<b>NEW YORK</b> <b>Denny Meyer's Eatery at Hudson Yards</b> Planned 2017 40,000 sf TBD Purveyors	Planned.	This is one of the latest projects in the planning phases around the massive Hudson Yards redevelopment project. Full details have yet to be released.

PROJECT NAME & DETAILS	VENDORS	CONCEPT
<b>NEW YORK</b> <b>Eataly</b> Opened 2016 45,000 sf 1 Purveyor	Osteria Della Pace, La Pizza & La Pasta, La Piazza, Il Pesce, Orto E Mare, L'Espresso, Caffè Lavazza, plus food counters and market.	Mixture of market-style shopping, counter dining, and traditional restaurants.
<b>NEW YORK</b> <b>Eataly</b> Opened 2010 58,000 sf 1 Purveyor	The original US Eataly, features in-house concepts: Restaurants-Pranzo, La Pizza & La Pasta, La Verdure, Il Pesce, La Birreria, Manzo Restaurant, La Piazza. Counters- La Focaccia, La Rosticceria, IL Gelato, I Panini & Spuntvino. Caffes- Nutella Bar, Caffè Lavazza, Caffè Vergnano	The original New York branch of Eataly includes a restaurant, beer hall, numerous counters, and a large amount of stands, stalls, and carts, and is considered one of the first major food halls to open in the U.S. The massive hall features restaurants that focus on offering fresh ingredients for sale in markets next to each restaurant and there is even an area where cooking classes are occasionally taught by Mario Batali or Lidia or Joe Bastianich themselves.
<b>NEW YORK</b> <b>Essex Street Market</b> Opened 1940 15,000 sf 23 Purveyors	Porto Rico Importing Co., Tra La La Juice Bar, Top Hops To Go, Davidovich Bakery, Pain D'Avignon, Rainbow's, Formaggio Essex, Saxelby Cheesemongers, Shopsy's General Store, Luis Meat Market, New Star Fish Market, Rainbo's Fish, Boubouki, Ni Japanese Delicacies, Nordic Preserves Fish & Wildlife Company, Peasant Stock, Osaka Grub, Arancini Bros., Essex Farm Fruits and Vegetables, Luna Brothers Fruit Plaza, Viva Fruits & Vegetables	The historic Essex Street Market was created in the 1930s by Mayor Fiorello La Guardia as a place for street vendors to sell their wares on the Lower East Side. The explosion of growth there over the past few years and strong millennial demographics have helped to transform this into one of the city's premier food hall sites with 23 independent merchants (19 food related) and a focus on artisanal and authentic foods.
<b>NEW YORK</b> <b>Food Hall at Industry City</b> Opened 2014 40,000 sf 30+ Purveyors	Blue Marble Ice Cream, Colson Patisserie, The Fashion Chef, Liddabit Sweets, Ninja Bubble Tea, Red Rabbit, Steve & Andy's Organics, One Girl Cookies, End's Meat, RECAFO, Taco Mix, Gallery at IC, Modern Primitive Cafe	Industry City is a six million sf collection of warehouse structures situated on the waterfront in Sunset Park (Brooklyn) that is emerging as a new tech office, retail and residential hub. This historic manufacturing complex turned mixed-use retail space is now home to a host of creative tenants, not least of which is their food hall.
<b>NEW YORK</b> <b>Gansevoort Market</b> Opened 1884/2016 8,000 sf 21 Purveyors	Bang Kok Bar, Big Gay Ice Cream, Billy's Bakery, Burger Inc, Cheesesteaks, Cocoa Grinder, Crepe Sucre, Dana's Bakery, The Doughnut Project, The French Block, Gotham Poke, Grape Leaf, Luke's, Luzzo's La Pizza Napolentana, LZ Y RBT, The Meatball Guys, Mission Ceviche, M'o Il Gelato, Oppa, Ponti Rossi, Popup Florist, Rice Cream Shoppe, Sabi Sushi, La Sonrisa, Taco Delicatessen, Tease	This project previously located on Gansevoort Street, relocated to 14th Street this year. Their original building will be the site of Keith McNally's Pastis. Meanwhile, their new 14th Street location will be home to a mix of vendors and will also host live music and family-centric events.
<b>NEW YORK</b> <b>Gotham West Market</b> Opened 2013 10,000 sf 10 Purveyors	Ample Hills Creamery, Blue Bottle Coffee, Choza Taqueria, El Colmado, Genuine Roadside, Indie Fresh, Ivan Ramen Slurp Shop, NYC Velo, The Cannibal, Uma Temakeria.	Gotham West Market houses some of the city's premier artisanal food purveyors, as well as a bicycle porter and shop all under one roof. This Hell's Kitchen food hall currently has nine food vendors.

PROJECT NAME & DETAILS	VENDORS	CONCEPT
<p><b>NEW YORK</b></p> <p><b>Grand Central Dining Concourse</b></p> <p>Opened 1913 100,000 sf 20 Purveyors</p>	<p>Cafe Spice, Central Market New York, Chirping Chicken, Eata Pita, Feng Shui, Frankies Dogs On The Go, Golden Krust Patties, Hale and Hearty Soups, Jacques Torres Ice Cream, La Chula, Mendy's Kosher Deli, Prova Pizzabar, Shake Shack, Shiro of Japan, Tri Tip Grill, Wichcraft, Zaro's Family Bakery, Irving Farm Coffee Roasters, Magnolia Bakery</p>	<p>Grand Central Station has been a focal point of New York commuters since 1871 and though the terminal has been through its ups and downs over its nearly 150 years of existence, it now boasts over 82 million visitors annually. The Terminal was revamped in 1913 and was reimagined a number of times between 1952 and 1979. Its latest restoration, completed in 1998, doubled retail and restaurant space in addition to restoring the famous zodiac dome ceiling. This current configuration resulted in the refurbishment of the lower level dining concourse with an estimated 100,000 sf of restaurant and food related space ranging from longtime Grand Central classics like the Grand Central Oyster Bar to new arrivals like Shake Shack. This is in addition to the food-related space in the Grand Central Market portion of the project where shops like Ceriello Fine Foods and Li-Lac Chocolates and Eli Zabar's Farm to Table sell artisanal foods.</p>
<p><b>NEW YORK</b></p> <p><b>Great Northern Hall (in Vanderbilt Hall) at Grand Central Station</b></p> <p>Opened 2016 5,000 sf 8 Purveyors</p>	<p>Meyers Bageri, Brownville Roasters, Open Rye, Grain Bar, Almanak, The Bar, Great Northern Deli, Danish Dogs,</p>	<p>Opened in June 2016, the Great Northern Food Hall is inside Grand Central Terminal's Vanderbilt Hall. This concept features a mix of artisanal, gourmet Scandinavian food options.</p>
<p><b>NEW YORK</b></p> <p><b>The Pennsy</b></p> <p>Opened 2016 8,000 sf 6 Purveyors</p>	<p>Lobster Press, The Cinnamon Snail, The Little Beet, Pat LaFrieda, Mario by Mary, The Pennsy Bar</p>	<p>This newly opened food hall in Manhattan's Pennsylvania Station currently only offers a bar, coffee shop and five eateries. However, all are either chef-driven or artisanal concepts like Franklin Becker's The Little Beet, Marc Forgione's Lobster Press or Mario Batali and Mary Giuliani's Mario by Mary. Meanwhile, butcher Pat LaFrieda peddles his famous meats, and vegan food is prepared by The Cinnamon Snail.</p>
<p><b>NEW YORK</b></p> <p><b>Time Out Market</b></p> <p>Planned 2018 70,000 sf 30+ Purveyors</p>	<p>Time Out Market is partnering with Oakley Capital Investments Limited, an investor in Oakley Capital Private Equity, the majority owner of the Time Out Group, which will provide additional financial and operational support to fund its international expansion</p>	<p>This is likely to be modeled after Time Out's Lisbon Food Hall which became one of that city's top five tourist destinations within months of opening. This is in the preliminary planning stages and size for this project is unknown, however Time Out Lisbon is 75,000 sf.</p>
<p><b>NEW YORK</b></p> <p><b>Todd English's Food Hall at the Plaza Hotel</b></p> <p>Opened 2010 32,000 sf 10+ Purveyors</p>	<p>This is a single vendor concept that features multiple distinct purveyors under the management of Todd English and his crew of master restaurateurs. Concepts represented include the Ocean Grill &amp; Oyster Bar, Noodle &amp; Dumpling Bar, Pasta Bar, Sushi Bar, The Grill, Taqueria, Pizza, Cheese &amp; Charcuterie, Wine Bar and Patisserie.</p>	<p>This arguably was one of the first examples of the new, modern food hall when it opened. While classic food halls like Reading Terminal or Grand Central Station were more glorified food courts than anything else, English modeled his project after the iconic Herrod's Department Store food hall in London and (though a single player project as opposed to a plug-and-play) he populated it with high-end artisanal offerings with his partners. Designed by renowned architect Jeffrey Beers, the Todd English Food Hall resides in the basement of Manhattan's iconic Plaza Hotel so not only is the food incredible, the Central Park-adjacent location is incredible.</p>

PROJECT NAME & DETAILS	VENDORS	CONCEPT
<b>NEW YORK</b> <b>Turnstyle</b> Opened 2016 30,000 sf 10 Purveyors	The Pizza, Dylan's Candy Bar, Meltkraft, Fika, Nutbox, Blossom Du Jour, Georgia's Bakery, Casa Toscano, Bosie Patisserie, By Suzette, Ellary's Greens, Pressed Juicery, Doughnuttery, Starbucks, Yong Kang Street, 2Beans, Gastronomie 491, Semsom Eatery, Batter & Cream, Bolivian Llama Party...	This underground venue serves the subway stop under Columbus Circle in a location that sees 22 million commuters annually. This is not a traditional food hall, nor is it your traditional subway stop (it's got air conditioning). The project was launched by one of the developers initially in on the revamping of Grand Central Station 30 years ago.
<b>NEW YORK</b> <b>Union Fare</b> Opened 2016 25,000 sf 9 Purveyors	Union Fare Bakery, Union Fare Poke, Union Fare Cafe & Wine Bar, Union Fare Italian & Pizza, Union Fare Salads, Union Fare Roasts & Soups, Union Fare Street Food, UF Charcuterie, UF Raw Bar,	This massive 25,000 sf space in Union Square is situated in a former Barnes & Noble store. It is of the single purveyor model with a food hall, cafe, bakery, bar, and restaurant. The restaurant emphasizes seasonal American food, while Union Fare's "gastrohall" serves a mix of affordable, but authentic, specialties including salads, pizza, poke, tacos, burgers, and pastries.
<b>NEW YORK</b> <b>UrbanSpace Vanderbilt (at the Helmsley Building)</b> Opened 2015 12,000 sf 20 Purveyors	Amali Mou, Roberta's, Mile End, La Sonrisa Empanadas, Burders by Hard Times Sundaes, Hai Street Kitchen & Co., Liquiteria, Kuro-Obi by Ippudo, Delaney Chicken, Red Hook Lobster Pound, Toby's Estate Coffee, La Palapa Taco Bar, Mimi's Hummus, Ovenly, Two Tablespoons, Takumi Taco, Sigmund's, Bangkok B.A.R., Mayhem & Stout, Dough	The current space hosts 20 permanent eateries and also hosts pop-up food markets several times per year.
<b>NY/TRI-STATE</b> <b>Falchi Building</b> Opened 1922/2013 20,000 sf TBD Purveyors	L'Arte del Gelato, Juice Press, Doughnut Plant, Astoria Distilling Company, Stolle Bakery, et al...	This mixed use 658,000 SF building features a mini food hall on its ground floor. It is not a traditional food hall but a great example of where developers have decided to utilize a miniature food hall setting as a building amenity.
<b>NY/TRI-STATE</b> <b>Exit 4 Food Hall</b> Opened 2016 4,000 sf 9 Purveyors	Rawsome Seafood Bar, Inno Sushi, Rotiss-A-Q, X4 on Tap, Piacci Pasta Bar, Fuoco Wood-Fired Pizza, Dirty Roots, Panini Sandwiches and Wraps, Charcuterie 153	This single-vendor concept features a number of different food stations with a menu that changes constantly and features fresh, seasonal items.
<b>NY/TRI-STATE</b> <b>The Food Hall at 421 Atlantic</b> Planned 2016 15,800 sf TBD Purveyors	Planned... we are aware of at least three restaurants and a deli/market concept in tow.	Located at the U.S. Post Office Building, the oldest part of the site will be restored and converted to a food hall with plans to include pizza, a cheese shop and other vendors including some sit-down restaurant spaces as well.
<b>NY/TRI-STATE</b> <b>Ossining Food Hall (not official name)</b> Planned 2017 8,500 sf TBD Purveyors	Planned.	Planned project in historic former bank building. The food hall, including an outdoor seating area, would be on the first floor, which is about 3,100 sf. A restaurant with a cocktail bar would be on the on the 3,700 sf second floor. Plans call for the 1,600 sf basement to host two to three kitchens and a bar with access from Main Street.
<b>OAKLAND/EAST BAY</b> <b>Grand Fare Market</b> Opened 2015 4,500 sf 2 Purveyors	Grand Fare branded stations plus Brother & Sisters Flower Shop	Grand Fare Market offers an updated take on the conscientious urban food culture, sourcing quality products and ingredients from local farms and producers whenever possible, and providing carefully-sourced, artisanal items, many from Bay Area makers.

PROJECT NAME & DETAILS	VENDORS	CONCEPT
<b>OAKLAND/EAST BAY</b> <b>Oxbow Public Market</b> Opened 2008 40,000 sf 20 Purveyors	Anette's Chocolates, C CASA, CA' Momi, Eiko's at Oxbow, The Fatted Calf, Five Dot Ranch, Gott's Roadside, Hog Island Oyster Co., Hudson Greends & Goods, Kara's Cupcakes, Kitchen Door, The Model Bakery, Napa Bookmine, Napa Valley Distillery, Napastak, The Olive Press, Oxbow Cheese & Wine Merchant, Ritual Coffee Roasters, Three Twins Ice Cream, Whole Spice	This project in the heart of Napa wine country is all about food tourism. It has about 20 vendors total; food and artisanal concepts as well as limited retail. The 40,000 sf marketplace, which includes a scenic outdoor deck with seating along the Napa River, features a diverse tenant mixture of local food vendors, artisan cafes and an organic produce outlet for local farms.
<b>OAKLAND/EAST BAY</b> <b>Public Market</b> Opened 2016 20,000 sf 8 Purveyors	Bay Burger, Hot Italian, Koja Kitchen, Pamir Afghan Cuisine, Peet's Coffee & Tea, Shiba Ramen, Sorabol Korean, Wazwan Indian Cuisine.	The Public Market in Emeryville is essentially an upscale food court situated in lifestyle center. It is immediately accessible to the freeway and central to many of the East Bay's strongest growth residential markets in addition to offering relative proximity to strong youth demographics in Berkeley.
<b>OAKLAND/EAST BAY</b> <b>Rockridge Market Hall</b> Opened 1987 14,000 sf 9 Purveyors	Hapuku Fish Shop, Highwire Coffee Roasters, Marin Sun Farms Butcher Shop, Market Hall Bakery, Market Hall Caterers, Market Hall Foods, Market Hall Produce, Paul Marcus Wines, The flower & The B	The Rockridge Market Hall is a European-style marketplace that hosts nine unique vendors (including a coffee roaster, bakery, fresh fish shop, butcher, specialty food store, wine merchant, flower shop and produce market). It is also home to Oliveto Restaurant and features an open air design and plentiful sidewalk seating.
<b>OAKLAND/EAST BAY</b> <b>Uptown Station</b> Under Construction 2016 20,000 sf TBD Purveyors	Newberry Market	This planned food anchor is situated at the base of the historic Sears building and new home to Uber. Plans call for produce, prepared foods and grocery staples, in addition to a full-service butcher shop, charcuterie and cheese counter, pizza by-the-slice window, café, and flower shop. They'll also sell a "carefully curated" selection of beer and wine at a range of prices.
<b>OMAHA</b> <b>Flagship Commons</b> Opened 2015 22,000 sf 9 Purveyors	Amsterdam Falafe & Kabob, Aromas Coffeehouse, Blatt Beer & Table, Clever Greens, Juan Taco, Weirdough Pizza Co., Yoshi-Ya Ramen, Yum Roll, plus a central bar.	Can Main Street USA support a food hall? You bet! This Omaha project features a mix of artisanal merchants and unique, authentic street fare.
<b>ORANGE COUNTY</b> <b>4th Street Market</b> Opened 2015 30,000 sf 14 Purveyors	Alta Baja Market, Chunk-N-Chip, Dos Chinos, Electric City Butcher, Front Porch Pops, Jinny's Pizzeria, KTCN DTSA, Mar, Pig Pen Delicacy, Portola Coffee Lab, Recess Libations, Sit Low Pho, Stockyard Sandwiches, Terra	The slogan for 4th Street Market is: "Where food creators come to learn and grow, and foodies enjoy the fruits of that labor." This is yet another new food hall offering to hit the Orange County scene, but there is still room for all of them. Its proximity to the underserved downtown Santa Ana (the county seat) and MainPlace Mall (a few blocks down the street) probably won't hurt.
<b>ORANGE COUNTY</b> <b>O.C. Mix at SOCO</b> Opened 2011 22,000 sf 18 Purveyors	Birdie Bowl & Juicery, Bistro Papillote, Eva's Trunk an Denim Bar, Farm & Culture Co., Lili Claspe, Local Fare, Milk and Honey Baby, Peinture, Portola Coffee, Savory Spice Shop, Shuck Oyster Bar, Skyhaven, Taco Maria, The Cheese Shop, The Mixing Glass, Theorem, Van Brunt Optical Haus, We Olive & Wine Bar. St. Chocolat	The OC Mix, is located within Costa Mesa's SoCo and is home to locally owned boutiques and specialty food spots. The project itself contains nearly as much pure retail as food offerings.
<b>ORANGE COUNTY</b> <b>Pacific City Lot 579</b> Opened 2016 20,000 sf 10+ Purveyors	Bear Flag Fish Company, Burnt Crumbs, Hans Homemade Ice Cream, Petals and Pop, Pie-Not, Popbar. (Open as of July 2016) Future tenants include: Frosted Cupcakery, Il Barone Sicilian Street Food, Portola Coffee Lab, The American Dream, Mahogany Smoked Meats	The classic food hall concept meets Southern California coastal living with this project within an oceanfront lifestyle center in Huntington Beach. With Lifeguard Towers 5, 7 and 9 directly across Pacific Coast Highway serving as our inspiration and namesake, Lot 579 is part of the Pacific City resort in Huntington Beach. The open-plan food hall is designed to complement the hotel's full-service restaurants.

PROJECT NAME & DETAILS	VENDORS	CONCEPT
<b>ORANGE COUNTY</b> <b>The Packing House</b> Opened 2014 42,000 sf 22 Purveyors	Adya, Black Sheep, BXCR, Cafecito Organico, The Chippy Fish & Grill, Cooks Chapel, Crepe Coop, Ecco Restaurant, Georgia's, Hammer, Hans Homemade Ice Cream, The Iron Press, The Kroft, Lemon Drop, Mix It Up, Orange, Pandor, Popbar, Rolling Boil, Sawleaf, SEED Peoples Market, Urbana, Vitaly.	Located in a newly renovated historical site not far from Disneyland in Anaheim, this project features dining and event space. A former citrus packing warehouse dating to 1919, The Packing House has new life as a two-level food hall. The project features a large atrium, a communal dining hall and more than 20 restaurants, cafés, and vendors.
<b>ORANGE COUNTY</b> <b>Trade Marketplace</b> Opened 2016 9,000 sf 8 Purveyors	Ootoro Sushi, KRISP Fresh Living, Gyro King, Butterleaf, Two Birds, The Sandwich Society, Dos Chinos, Megadon	Open-air food hall within the Trade shopping center.
<b>ORANGE COUNTY</b> <b>Union Market at Kaleidoscope Courtyards</b> Opened 2016 27,800 sf 40+ Purveyors	The Kroft, Crepe Coop, Apples & Oranges, Luella, Spice and Tulips, Drinkbar Juicery, Shangri-La, Central Bar, OC Hit Factory, Portola Coffee Roasters, The Dirty Cookie, Woodsnap, Kettlebar, Torch, Front Porch Pops, Artisan Candle Co. Treehouse, Farmers. Coming Soon: Hatch, Youngstone Cheese Shop, Cubed, Churned Creamery, Belage Bakery, Market 2 Plate	Orange County's upscale demographics and embrace of foodie culture has meant success for a number of recently delivered projects like this one. This project has a mix of artisanal food vendors (flavored sea salt anyone?) to boutique retailers (need some hand made leather moccasins) to uniquely crafted cocktails. Most of the vendors are local small businesses in what may be the O.C.'s hippest incubator food hall.
<b>ORANGE COUNTY</b> <b>Union Market at The District</b> Opened 2016 23,000 sf 20+ Purveyors	Anchor Hitch, Portola Coffee Lab, Hummus Bowl, Market 2 Plate, Milk Box, M'ole La Cocina Casera, Dry Society, Lost Generation	The slam on Orange County historically has been that it was a sprawl suburban market and that it had no culture. Of course this reading gets wrong that there is an incredible food culture there and among the nation's best income demographics to support it. This is a recent addition to the Kaleidoscope Courtyards center in Mission Viejo that opened in 2016 (and still has more anticipated additions ahead) that is reportedly already playing a major role in revitalizing what had been a challenged center. This, by the way, is a food hall related trend that will likely define activity for many retail centers in the years ahead.
<b>ORLANDO</b> <b>Creative Village</b> Planned 2018 20,000 sf TBD Purveyors	Planned.	No information has been provided yet, although a food hall has been announced for this project.
<b>ORLANDO</b> <b>East End Market</b> Opened 2013 14,000 sf 15 Purveyors	Cuisiners Celebrations, Farm-Haus, Houndstooth Sauce Company, Konbini, La Femme Du Fromage, Lineage, Local Roots, Olde Hearth Bread Co., Skyebird Juice Bar and Experimental Kitchen, Porch Therapy 99 Market, Audubon Park Garden District, Steve Miller Pix, By The Robinsons Narrative Photography, Edible Orlando, Tickled Pink Brides	This project is located in the Audubon Park Garden District of Orlando, Florida. It has ten restaurants, a garden, and community kitchen. The cuisine variety ranges from Japanese to Italian and includes shops specializing in everything from artisan cheese to coffee to baked goods.

PROJECT NAME & DETAILS	VENDORS	CONCEPT
<b>ORLANDO</b> <b>Eat Street @ Artegon Marketplace</b> Under Construction 2017 27,300 sf 15 Purveyors	Planned.	Located in the heart of Orlando's tourism center (International Drive), Artegon's 25,000 sf food hall will include about 15 small restaurants. There will be some small stalls and kiosks with just a counter and a bar. Artegon also has plans for a cooking school and small retail stalls. It's unclear if artisanal vendors will play much of a role here, but then again, with most traffic here driven by tourists with no place to take unprepared foods it does not surprise us. Regardless, tourism has always been one of the primary drivers of this trend and this project is well-positioned in an area where its competition will be a lot of chains (fast food and fast casual). As such, we sense a home run.
<b>ORLANDO</b> <b>Food Hall by Clay Miller at Maitland City Centre</b> Planned 2018 5,000 sf 5 Purveyors	Planned.	Plans for this 5,000 sf project call for at least five independent food vendors in addition to a full-service restaurant that will be run by restaurateur Clay Miller. The project has yet to be named but will have "by Clay Miller" in its moniker.
<b>ORLANDO</b> <b>Plant Street Market</b> Opened 2015 12,000 sf 21 Purveyors	O2 Breathe, Jodo Sushi, Michael's Ali Pizza, Coconut Clean, The Pop Parlour, Roxan Spa, AntiquiTEAs, Market to Table, Collective Kindness, The Cookery, The Sacred Olive, Woodstone, Petal Pushers, Our Nation's Creations, Euro Bake World, David Ramirez Chocolates, The Wandering Wonton, Press'd, The Local Butcher and Market, Five Thymes Five, Axum Coffee	This project is home to more than 20 vendors including food, coffee, butcher, clothing and honey purveyors in addition to two sit-down restaurants and a brewery.
<b>PHILADELPHIA</b> <b>Bourse Marketplace</b> Planned 2018 20,000 sf TBD Purveyors	Planned.	Planned renovation and revitalization of existing project.
<b>PORTLAND</b> <b>James Beard Public Market</b> Planned 2018 80,000 sf 100 Purveyors	Planned.	Plans for the James Beard Public Market call for 30 to 40 stalls for temporary vendors and 60 permanent stalls or kiosks. The project will incorporate two halls over a total of 80,000 sf.
<b>PORTLAND</b> <b>Pine Street Market</b> Opened 2016 9,500 sf 7 Purveyors	Brass Bar Barista, Marukin, OP Wurst, Pollo Bravo, Shalom Y'all, Trifecta Annex, WizBangBar Salt & Straw	Pine Street Market opened in April 2016. It features a unique mix of food operators, nearly all of which are chef-driven concepts.
<b>PORTLAND</b> <b>Portland Mercado</b> Opened 2015 7,000 sf 40+ Purveyors	Kaah Neighborhood Market and Grocery, Fiesta Tradicional Pinatas and Candies, Fruitbox Juices, Barrio Beer and Wine Shop, Sandino Coffee Roasters, Meat Counter, Que Bacano Colombian Food, Micro Mercantes Incubator and Kitchen, Que Bola Cuban Kitchen, Mixteca PDX Tamales and Mole, Las Adelas Mexican Comfort Food, Fernando's Algeria Burritos and Wraps, Los Alambres Dos, Volcanes El Salvadorian Pupuseria	This Latin themed project provides affordable retail space for businesses to launch and grow, and is a hub for Latino culture in Portland. A mix of indoor vendors and outdoor carts.



PROJECT NAME & DETAILS	VENDORS	CONCEPT
<b>RALEIGH/DURHAM</b>  <b>Morgan Street Food Hall and Market</b> Planned 2017 22,000 sf 40+ Purveyors	Planned...	Plans call for this concept to be a local incubator for farm-to-fork, artisanal and chef-driven concepts with locally and regionally sourced food offerings. Built around a shared seating area most stalls will feature local Triangle area chefs/restaurateurs looking to expand their brand identities or trying to create a new one using Morgan Street Foodhall & Market as an incubator and innovative test kitchen.
<b>RALEIGH/DURHAM</b>  <b>Transfer Co.</b> Planned Opened 2017 42,000 sf 10+ Purveyors	Planned.	Plans call for this 42,000 sf venue to serve as a food production hall, market and gathering place in downtown Raleigh. The Transfer Co. is housed in the historic Carolina Coach Garage and Shops Warehouse.
<b>SAN DIEGO</b>  <b>Bottega Americano</b> Opened 2014 8,000 sf	Single vendor project in one of San Diego's hottest millennial-driven neighborhoods, the East Village.	This single-vendor concept brings high-end eating and an artisanal gourmet Italian marketplace to San Diego's burgeoning East Village.
<b>SAN DIEGO</b>  <b>Liberty Public Market</b> Opened 2016 25,000 sf 25 Purveyors	Attic Salta Sandwiches, Mess Hall, Lolli San Diego Sweets, Garden Fresh, AE Floral, Baker & Olive, Wicked Maine Lobster, The Westbean Coffee Roasters, Venissimo Cheese, Stuffed, Scooped, Pasta Design, Parana, Mastiff Sausage Company, Mama Made Thai, Local Greens, Liberty Meat Shop, Le Parfait Paris, Howlistic, Grape Smuggler, Fully Loaded Juice, FishBone Kitchen, Pacific Provisions, Crafted Baked Goods, Cecilia's Taqueria, Cane Patch Kitchen, Bottlecraft	This space in the Point Loma section of San Diego used to contain military barracks and a warehouse. Now, this 22,000 sf space features more than 20 food and drink vendors representing a wide range of cuisines.
<b>SAN DIEGO</b>  <b>Market Hall</b> Opened 2015 6,500 sf 1 Purveyor	Market Hall	Upscale single vendor concept featuring a gourmet market and restaurant featuring artisanal farm-to-fork offerings.
<b>SAN FRANCISCO</b>  <b>331 Corland</b> Opened 2009 2,485 sf 5 Purveyors	Spice Hound, Anda Piroshki, Green Smoothies, Suite Foods Waffle Shop, Paulie's Pickling	This mini food hall in San Francisco's Bernal Heights neighborhood was modeled after the stalls of the Ferry Building Marketplace and priced to accommodate emerging businesses.
<b>SAN FRANCISCO</b>  <b>China Live</b> Under Construction 2017 30,000 sf 10+ Purveyors	Oolong Cafe, Eight Tables, Gold Mountain Lounge	Think Eataly, but for Chinese food. Additionally, the MUNI subway line currently under construction between Market Street and Chinatown will eventually prove to be a huge boon for not only this project but the entire neighborhood. Plans for China Live include at least one sitdown restaurant, a sitdown cafe and numerous booth slots. Planned for this project's second floor are Eight Tables by George Chen, a craft cocktail bar overlooking Broadway and the Gold Mountain Lounge (a private dining/lounge space).

PROJECT NAME & DETAILS	VENDORS	CONCEPT
<b>SAN FRANCISCO</b> <b>Ferry Building Marketplace</b> Opened 2003 65,000 sf 50 Purveyors	Acme Bread Company, Cowgirl Creamery's Artisan Cheese Shop, Boulette's Larder, Delica, Mijita, Out the Door, Marla Bakery, Cowgirl Sidekick, American Eatery, Sow Juice, Imperial Tea Court, Peet's Coffee & Tea, Blue Bottle Coffee, Blue Bottle Tasting Room, Sur La Table, The Gardener, Heath Ceramics, glassybaby, Book Passage, Ferry Plaza Farmers Market, Farm Fresh to You, Far West Fungi, Benedetta - Farm Sourced Skin Care, Alfieri Fruits & Nuts, beekind, Golden Gate Meat Company, San Francisco Fish Company, Boccalone Salumeria, Miette, Frog Hollow Farm, Recchiuti Confections, Mariposa Baking Company, Humphry Slocombe, Dandelion Chocolate, Slanted Door, Gott's Roadside, MarketBar, Hog Island Oyster Company, Bouli Bar, Village Market, Stonehouse California Olive Oil, McEvoy Ranch Olive Oil, Rancho Gordo, El Porteno Empanadas Argentinas, La Cocina, Urban Remedy, Ferry Plaza Wine Merchant, Fort Point Beer Company	The historic San Francisco Ferry Building Marketplace, open since 1898, now offers around 40 restaurants and specialty food purveyors. The lively Saturday farmers market outside the building is a must for any food-loving visitor who ends up in San Francisco on a weekend
<b>SAN FRANCISCO</b> <b>Foodhall</b> Opened 2016 2,500 sf 1 Purveyors	Single purveyor project.	Market with the food broken up into "designated areas," specifically ones for cheese and charcuterie, Counter Culture coffee, hot food for takeaway (or eating at one of the few bar seats), wine, liquor, pastries and product. Any prepared food not sold each day will be donated.
<b>SAN FRANCISCO</b> <b>Market Hall</b> Opened 2015 10,000 sf 1 Purveyor	Single operator concept with mix of prepared and unprepared foods.	It's a hybrid restaurant, bar, and market.
<b>SAN FRANCISCO</b> <b>Market on Market</b> Opened 2015 22,000 sf 10+ Purveyors	The Market Cafe, Take Away Station, Taco Bar, Azalina's, Tapas Bar, Nuubia, Slice House, Project Juice, Blue Bottle Coffee	This project at the base of the Twitter building in San Francisco brings together local purveyors, specialty products and a handful of prepared food options, plus a market cafe and grocery store. Market on Market began its life with a model that was closer to Eataly's single operator model but has since shifted (and thrived) to a more traditional plug and play food hall model. Roughly half of its space is currently grocery, but plans call for reducing that footprint and adding more food vendors in this rapidly emerging (plenty of new high rise multifamily projects within a couple of blocks) new San Francisco neighborhood.
<b>SAN FRANCISCO</b> <b>Market on Polk</b> Planned 2017 16,500 sf TBD Purveyors	Planned.	Combination grocery and dining hall with a cafe, pizza and Japanese tapas bar, plus a rooftop garden restaurant and seating area.
<b>SAN FRANCISCO</b> <b>The Hall</b> Opened 2014 4,000 sf 6 Purveyors	El Pipila, Graze, The Whole Beast, Chez Bobo, Presto!, Dignita, Anchor Brewers & Distillers	A "funky" upscale-industrial food court with six vendors and a wine-and-beer bar.

PROJECT NAME & DETAILS	VENDORS	CONCEPT
<b>SAN FRANCISCO</b> <b>The Myriad</b> Opened 2016 4,000 sf 7 Purveyors	Cro Cafe, The Raw Juice Company, Mrs. Jones, Antonik's BBQ, Homestead Cookies, Crepes S'il Vous Plait, Gambrel & Co.	This mini food hall concept is on San Francisco's Market Street in the Duboce Triangle neighborhood.
<b>SAN JOSE</b> <b>SoFa Market</b> Opened 2014 7,500 sf 10 Purveyors	Vero's Coffee, The Fountainhead Bar, On the Flipside, Konjoe Tei, Hawaiian Poke Bowl, Vitamina Juices & Blends, Milk & Wood, Toasted Craft Sandwiches	SoFA Market is a food hall with an exciting lineup of locally-owned, independent restaurants + cafes + bars located in the emerging South First Street Arts District in Downtown San Jose, CA.
<b>SANTA BARBARA</b> <b>Santa Barbara Public Market</b> Opened 2014 15,200 sf 10 Purveyors	Empty Bowl Gourmet Noodle Bar, Enjoy Cupcakes, Flagstone Pantry, Green Star Coffee, l'a Fish Market & Cafe, il Fustino, Oils & Vinegars, Rori's Artisanal Creamery, Wine + Beer, Corazon Cocina, The Garden	Situated in the arts district of downtown Santa Barbara, this contemporary urban marketplace offers local and regionally sourced food, wine and beer.
<b>SANTA BARBARA</b> <b>The Waterline (at the Funk Zone)</b> Opened 2016 10,000 sf 6 Purveyors	Topa Topa Brewing Co., The Nook, Lama Dog Tap Room & Bottle Shop, Blair Fox Cellars, Fox Wine Co., Guided Table	The Waterline is an adaptive reuse project located in a former industrial warehouse in Santa Barbara's Cool Street neighborhood, The Funk Zone.
<b>SEATTLE</b> <b>Chophouse Row</b> Opened 2015 5,500 sf 7 Purveyors	Amandine, Empire Espresso, NICHE, Kurtwood Farms, Upper Bar Ferd'nand, Play on the Hill	This mini food hall is at the base of a mixed use project in Seattle's hip Capitol Hill neighborhood.
<b>SEATTLE</b> <b>Hall at 400 Fair View</b> Opened 2015 25,000 sf 7 Purveyors	Ladro, Verde & Co, Standard Bakery, Juicy Cafe, Meat & Bread, Bar Harbor, MBar	The Hall at 400 Fairview sits at the base of a 320,000 sf office project and is yet another example of the food hall as retail amenity. But the project draws more than just lunchtime workers; its stalls feature a mix of incubator concepts creating unique artisanal foods.
<b>SEATTLE</b> <b>Market Hall</b> Opened 2015 12,000 sf 1 Purveyor	Single operator concept with mix of prepared and unprepared foods.	It's a hybrid restaurant, bar, and market.
<b>SEATTLE</b> <b>Melrose Market</b> Opened 2010 21,000 sf 15 Purveyors	Sitka & Spruce, Marigold and Mint, Rainshadow Meats, Bar Ferdinand, Butter Home, Glasswing, Still Liquor and Homegrown	Melrose Market is an indoor food and retail market situated in the ultra hip Capitol Hill neighborhood in Seattle. It occupies a set of historic automotive buildings constructed between 1919 and 1926, which were ultimately converted into the Melrose Market.

PROJECT NAME & DETAILS	VENDORS	CONCEPT
<b>ST. LOUIS</b> <b>City Foundry Food Hall and Market</b> Planned 2018 48,000 sf 60+ Purveyors	Planned.	The plans for this food hall call for around 40 spaces for retail (primarily non food-related) in addition to the food hall itself (which will feature up to 24 food kiosks or stalls). The concept may also include three to five full-service restaurants. This project will be located in the historic Federal-Mogul Building.
<b>TAMPA</b> <b>Locale Market</b> Opened 2014 20,000 sf 10+ Purveyors	Single Brand of concepts led by celebrity chef Michael Mina. This is not far from the Eatly model with multiple food options in place under the management of Mina and his crew of top-notch purveyors/partners.	Project from award-winning celebrity chef Michael Mina and Don Pintabona (formerly of Tribeca Grill). This project offers a farm-to-table experience, in addition to ten market options ranging from prepared foods to artisanal meat, seafood, bread, cheese, ice cream/gelato and other Italian specialties.
<b>WASHINGTON DC</b> <b>Eastern Market</b> Opened 1873 40,000 sf 13 Purveyors	Blue Iris Flowers, Bowers Fancy Dairy Products, Calomiris Fruits & Vegetables, Canales Delicatessen, Canale's Quality Meats, Capitol Hill Poultry, Capitol Hill Produce, Eastern Market Grocery, Eastern Market Pottery, Fine Sweet Shop, Market Poultry, Southern Maryland Seafood, Union Meat Company	D.C.'s historic Eastern Market was rebuilt after a fire in 2007 and now hosts multiple sit down restaurants and at least 12 independent food vendors. Outside, bargain hunters can enjoy the Eastern Market Flea Market.
<b>WASHINGTON DC</b> <b>Isabella Eatery</b> Under Construction 2017 41,000 sf 1 Purveyor	Namely, Graffiato, Kapnos Marketa, Pepita, Yona, and Requin Raw Bar, Arroz, Octagon Bar, Trim, and Non-Fiction Coffee, Retro Creamery	This is a single purveyor concept from DC chef and Top Chef alum Mike Isabella. This project will consist of 40,000 sf on the third floor of trophy mall Tyson's Galleria in DC's Northern Virginia suburbs.
<b>WASHINGTON DC</b> <b>Jose Garces' Latin American-themed Food Hall (yet to be named)</b> Under Construction 2017 20,000 sf 10+ Purveyors	Planned.	This Latin American-themed food hall from Jose Garces likely will be along the Eatly model with a single master purveyor that partners with, but also manages, the vendors within. Plans call for some sort of full-service component in addition to street food-style eating with counters. Also expect retail like wine, cheese, and hard-to-find Latin American produce.
<b>WASHINGTON DC</b> <b>Maketto</b> Opened 2015 6,000 sf 3 Purveyors	Vigilante Coffee, Frenchie's Bakery	A single vendor project, Maketto combines a restaurant, coffee shop, bar, and clothing store into one 6,000 sf venue on H Street. Their 60-seat restaurant focuses on Cambodian and Taiwanese food for lunch and dinner, while their second floor cafe serves Vigilante Coffee and bread from Frenchie's Bakery. The retail store showcases international brands at upscale price points.
<b>WASHINGTON DC</b> <b>Mess Hall DC</b> Opened 2014 10,000 sf 4 Purveyors	This project features a mix of changing startup concepts in an incubator setting.	Billed as a culinary incubator, this 10,000 sf space features four shared kitchens, a communal walk-in refrigerator, common office space and an events hosting area.

PROJECT NAME & DETAILS	VENDORS	CONCEPT
<b>WASHINGTON DC</b> <b>National Market</b> Under Construction 2017 18,000 sf 10 Purveyors	Ammo Los Tacos, Bahn Mi Vietnamese Kitchen, Bento, District Deli, George Washington Beer & Wine, Honey's Fried Chicken & Donuts, S'Cream, Zizi's Pizza, Pappas Crabcakes, Shake Shack	This is planned as the center of the food offerings at the new MGM National Harbor, plans for the project call for multiple vendors, a large communal eating area with floor-to-ceiling panoramic windows offering expansive views of the Harbor and Potomac.
<b>WASHINGTON DC</b> <b>Society Fair</b> Opened 2012 7,000 sf 1 Purveyor	This is a single vendor concept.	Food emporium featuring a wine bar, butcher market and in-house bakery, plus demo kitchen and gourmet shop. The shop stocks items mostly from the United States.
<b>WASHINGTON DC</b> <b>Union Market</b> Opened 2012 25,000 sf 40 Purveyors	Ah Love Oil & Vinegar, Almaala Farms, Bazaar Spices, Bidwell Restaurant, Brainfood Homegrown, Buffalo Bergen, Co ., Cordial Fine Wine & Beer, Dc Dosa, DC Empanadas, DC Mediterranean Corner, DC Sharp, Follain, Harvey's Market, Honey Comb, Lyon Bakery, Mason Dixie Biscuit Co., Neopol, Panorama Bakery, Peregrine Espresso, Rappahannock Oyster Co., Redapron Butcher, Righteous Cheese, Saison Wafel Bar, Salt & Sundry, Soup Up, South Block, Takorean, Teatism, The BBQ Joint, The District Fish Wife, Toli Moli, Trickling Springs Creamery, plus seven pop-up shop spaces.	Union Market is in D.C.'s NoMa neighborhood within a restored historic building. It houses more than 35 permanent restaurants and vendors in addition to seven temporary spaces allocated for pop-ups of all types.
<b>WILMINGTON</b> <b>Riverfront Market</b> Opened 2014 10,000 sf 8 Purveyors	Eeffocs Coffee Cafe, Jeenwong Thai Cuisine, Harry's Fish Market & Grill, Water Street Deli, Bella Vista Trattoria, Riverfront Produce, Tokyo Sushi, Cheese Steak Factory	This bustling public market is situated in a historic warehouse building on the banks of the Cristina River. The project boasts vaulted ceilings, heavy timber construction and exposed brick walls.

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**Garrick H. Brown**

Vice President

Retail Research, Americas

[garrick.brown@cushwake.com](mailto:garrick.brown@cushwake.com)