

Walls and trim painted Sherwin-Williams' Macadamia and Moderate White mix with black, sage green and glazed white cabinetry from Brookhaven, including panels cladding a Sub-Zero refrigerator. Porcelain tile floors blend with hand-scraped eucalyptus wood from Mohawk.



NO WASTED SPACE WAS THE MANTRA Fayetteville homeowners passed along to designer Andi Stephens when they began planning the kitchen in their new home. The husband, an Arkansas native, and the wife, who was raised in Belgium, worked with builder John Ward to create a retreat-like residence nestled on a wooded lot, a place where they envisioned gathering with their two children and other family and friends, and eventually slowing down hectic schedules and working from home.

With that in mind, creating a kitchen to serve as the hub of the home was a priority—a space where they could work, entertain and relax in an attractive yet highly efficient setting. The design team devised an open layout featuring a U-shaped space for the main work areas, with cooking, cabinetry, refrigerator and prep areas on the perimeter and an island with bar seating in the center. Off to the side, a desk and wet bar area are out of the main traffic flow yet easily accessible.

Ceiling and floor treatments define work versus entertaining areas, with a lower ceiling over counter spaces offering task lighting and a raised ceiling over the island creating a



Alongside the kitchen, a bar with Sub-Zero wine and beverage refrigerators and a desk area complete the multi-tasking space. Cabinets matching the kitchen maximize storage options, including custom drawers for office essentials.



feeling of spaciousness. Likewise, tile floors in the prep zones blend into wood floors at the island seating, bar and desk areas.

Within this open setting, Stephens used a color palette of cream, tan, sage green and black to create “a fresh traditional look,” she says, “that relates to the woods outside the windows and feels relaxed.” Materials choices followed a nature-inspired concept as well, with two tones of granite for countertops, marble tiles for the backsplash and wood floors featuring hand-scraped eucalyptus.

To maximum efficiency, Stephens and the homeowners assessed storage needs and planned how each cabinet would be used, designating places for everything from baking sheets to spices to dinnerware. “There’s no useless space in this kitchen,” says Stephens, “with all the cabinets featuring roll-out drawers, pull-out corner units or dividers.” It’s a highly organized room, which, she adds, is the key to making multiple uses work together easily.