



Ashling's Projects- A Year in Review

Nahita - Boston

Dyer Brown Architects

Eater Boston 2018 Design of the Year Award

Described as "Just Plain Opulent," by Eater Boston and, "Dressed to Kill," by The Improper Bostonian, Nahita is a radiant gem in Ashling's portfolio. From the striking kinetic mural to the lush verdure, marble, and leather- Nahita is as glamorous as it is cavernous. Hidden down a hallway, the vaulting ceilings give way to Fenix, Nahita's scaled down, turn-of-the-century feeling speakeasy. The space manages to make fine dining approachable and compelling.



Spyce - Boston

Joe the Architect

The brainchild of 4 robotics obsessed, Forbes 30 under 30-2019, MIT grads and Michelin-Star chef, Daniel Boulud

- Spyce provides fast casual through a completely automated meal

production system clad in stainless steel and copper. On December 18th, Spyce became the first restaurant Ashling has built to be awarded a patent for the Spyce team's robot-run restaurant and "Automated Meal Production System and Apparatus."





Fuku - Seaport Boston
Richard Lewis Architects

The much anticipated New York based fast-casual fried chicken chain from James Beard Award Winner, David Chang. As the first Fuku location outside of New York for the *Momofuku Restaurant Group*, the

Boston Globe calls it, "*a peach-and-green-hued chicken wonderland in the Seaport.*"



Walnut Hill School of the Arts, Elliot Hall - Natick, MA
Connor Architecture

Since the founding of the School, Elliot Hall has in many ways remained the

center and home base of the campus. This project included the renovation of Elliot Hall and Kitchen for this independent boarding school for arts education, grades 9 to 12. The school fosters creativity in children offering programs in dance, music, theatre, visual arts, writing, film, and media arts.



Mainely Burgers- Boston Landing, Brighton
JD LaGrasse & Associates, Inc.

Expanding their Maine-to-Cambridge burger restaurant, Jack and Max Barber opened their 2,000-square-

foot Boston Landing location this December. The décor diligently carries the spirit and journey of the brothers' small fleet of Portland-based food trucks, with a mural of the route from Maine to Massachusetts, and thoughtful details. The nods to Vacationland continue with banquettes and countertops from Maine Heritage Timber, and a counter made with end-cut logs.

Wellesley Country Club
Dining Area Renovation
Niemitz Design Group

Outfitted with aquatics, 6,844 yards of exceptionally challenging golf, and a full children's program, Wellesley Country Club is a family-oriented club whose members enjoy a wide variety of recreational and social opportunities. In the newly renovated dining room, one hundred years of tradition marries seamlessly with all of the amenities of modern country club life. The dining room is flooded with natural light creating a sense of openness, illuminating the luxurious wood finishes and caramel leather clad seating.



The Wellington - Belmont
McMahon Architects

Offering up an eclectic American cuisine and craft cocktails, The Wellington is "re-establishing this neighborhood eatery offering an everyday escape from the

everyday." The space creates a unique family friendly experience mixing the old with the new while maintaining an open feel throughout the restaurant. The industrial window clad, private dining room has a hint of well lit, 1920's English Pub with modern flare. Some of the design elements include leather, charming wood topped and tin paneled bar, exclusive 4 seat Chef's counter and open kitchen, and vibrant lemon bar seating.



University Club of
Boston Kitchen Renovations
ARC Architectural Resources

As Boston's premier social and athletic club, The University Club offers its members warm & inviting facilities, now complete with a renovated kitchen. Over the past 20 years the University Club as

undergone a series of significant renovations, the most recent of which aimed to streamline work flow, service, and ease of use for their kitchen staff.

Samuels &
Associates: Van
Ness & The Pierce
Elkus Manfredi

Architects

Sandwiched between one of the most celebrated urban parks in the United States, the Emerald Necklace, and America's most beloved ballpark, the Van Ness building is home to some of the best shopping and dining in Boston. Ashling worked to prepare ground floor spaces here, and in The Pierce Building, for future restaurants and retail spaces to assist in continuing with the revitalization of Fenway. Now currently home to businesses such as Sweetgreen, Saloniki, Eventide, Blackbird Doughnuts, Nathalie, Bostonian Barber Shop, and more. The Pierce and Van Ness buildings are both LEED certified, smoke-free campuses with luxury amenities.



Tuscan Kitchen - Private Dining Renovation - Seaport, Boston Prellwitz/Chilinski Assoc. Inc.



Echoing the names of Italy's "green heart" and the historically rich island, the Umbria & Sicilia room is dressed in crisp white linens with a floor to ceiling limestone covered fireplace. Luxuriously spacious, this private dining room with it's leather tufted booths, can accommodate 80 to 100 people. The mantle is adorned with a piece of art that reveals a TV to suit the needs of the guests. This elegant Italian restaurant Seaport District prepares all of their food from scratch, seats over 350, features a large lively bar, open kitchen, wood burning pizza oven, private dining area and full take out service. The restaurant and newly renovated private dining rooms are situated on the second floor encased by full length windows, warm color tones and boasts luxurious furniture.



Burtons Grill - Framingham (Opening Spring 2019) Niemetz Design Group

The 190-seat restaurant will offer a full bar and polished casual, contemporary American fare. The Rte. 9 restaurant features high ceilings, a long bar, and inviting finishes. The menu will include sandwiches,

burgers, steak, and seafood--along with gluten-free and vegetarian options. Currently, Burton's can be found in Burlington, Hingham, North Andover, Peabody, Shrewsbury, Westford, and Nashua, NH.



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