2018 Edition

FOOD HALLS OF NORTH AMERICA

CUSHMAN & WAKEFIELD

FOOD HALLS OF

The sharing economy for restaurants

The restaurant business has always been subject to fads. One year, fish tacos are all the rage; the next year better burgers are. Whether it's avocado toast or Korean street barbecue, the hope of every new concept is to find a permanent seat at the American table.

One of the hottest trends right now in the restaurant business, and retail in general, is the food hall. Cushman & Wakefield first reported on this trend in November 2016; since then food halls' popularity has only continued to rise. Food halls are popping up around the United States at a breakneck pace; at the current rate, by 2020 the marketplace will have tripled in size in the span of just five years.

The popularity of food halls with retail landlords and developers is easy to understand. They resonate with consumers, drive foot traffic, and are an ideal fit for a marketplace in the midst of newCommerce-driven disruption. There are three ways to lure shoppers to your store or shopping center; convenience, value or experience and eCommerce has made its strongest inroads with convenience. Food halls offer experience and food halls are eCommerce-proof.

But food halls aren't just a retail trend. The food hall has emerged as the ultimate amenity for mixed-use, office, and multifamily projects. Two years ago, the trend was already starting to play out in

NORTH AMERICA

urban office and multifamily projects with what Cushman & Wakefield referred to as mini food halls. By 2016, these projects, typically less than 10,000 square feet (sf) in size, were already appearing in Manhattan, Chicago, and San Francisco. Now we are starting to see food halls at the heart of new suburban mixed-use developments, where the food hall component isn't just at the center of the action, but it's usually among the first things built. Why? Because as a popular amenity, they make leasing or selling the rest of the space easier.

Of course, the increase in popularity of the American food hall has not come without some concern about overbuilding. These concerns have been mostly in New York, which now has over 25 active permanent food hall projects and as many as 10 more either under construction, in development or rumored to be underway. On the surface, it does appear as if there may be a glut in food halls. But note: not a single permanent food hall project has failed yet in New York City to date. More importantly, successful food halls are seriously impacting bottom lines. In March 2018, Google closed on their acquisition of 75 Ninth Avenue in New York. This nearly 1.2 million square foot office building is known primarily for what is on its ground floor; one of the largest (165,000 sf) and most popular food hall projects in the United States—Chelsea Market. With a current market cap in excess of $800 billion, Google could have purchased any building they wished for their Manhattan campus. They chose this one, in part, because of the amenity downstairs. The all-cash deal for $2.4 billion is the second-priciest building sale in New York history.

Only four food hall projects throughout the United States have closed over the past two years since our last inventory; one of them was only a temporary project that didn't fail. All three of the projects that did fail were poorly funded, smaller projects in questionable locations in terms of population density. Two were mini food halls located in mostly residential San Francisco neighborhoods where foot traffic was minimal. The other was a small project in Portland, which reportedly ran out of funding to deal with a major construction issue.

Critics of the trend often cite the challenges of a beleaguered restaurant industry as reasons to be wary of the food hall trend. They quote the fact that the failure rate for stand-alone restaurants, particularly in some of the nation's most expensive cities, seems to be skyrocketing (any stats). Also, increased competition, higher labor costs, and higher rents are all cited as real challenges facing the industry.

Yet those reasons are precisely why we see the food hall trend flourishing. The food hall is about more than just real estate. The food hall is a structured concept that gives restaurateurs an overall cheaper operating model, requiring significantly less in start-up capital. It is true that the marketplace has experienced some overexpansion. And it is true that the failure rate of stand-alone restaurants is on the rise. It is also true that the failure rate of stand-alone restaurants is on the rise due, in part, to competition from food halls.

Food halls are not a fad. They represent a new operating model that provides users

"We have seen a big change in food halls since opening Camden Lock in 1972 and Spitalfields (London) in 1993. Food halls have entered the mainstream as a recognized asset class. Since 2008 social media has driven consumer interest in local chefs as well as given more tools to entrepreneurs to grow great brands. Starting a fast casual restaurant is a much more acceptable career path for many young people but the amount of pitfalls they encounter make food halls a valuable way to start.

--Eldon Scott

President, UrbanSpace, New York

UrbanSpace at 570 Lexington (New York)

lower costs and (if done right) significantly higher levels of foot traffic. For developers and landlords, food halls mean a relevant tenant that drives foot traffic and strengthens their commercial real estate projects. For a growing class of food hall operators, it represents immense opportunity; a model in which intensive knowledge of a local food scene and masterful skill in food and retail operations can combine for a lucrative and necessary service that is only growing in demand. For the end users—the restaurateurs and vendors that occupy the stalls—food halls represent a cheaper and more flexible alternative to investing in standalone restaurant space.

Food halls are not a fad— Food halls are the sharing economy for restaurants. They are here to stay and, for most of the United States, the trend has only just begun.

In this report, Food Halls of North America 2018, we will explore the evolution of the food hall trend as it has continued to grow in popularity with consumers, vendors, landlords, and developers.

Authenticity and Quality are Critical

To the uninitiated, a food hall may simply seem like just a new take on the classic mall food court. This may especially seem the case now that major mall owners are starting to get into the food hall business. However, there are vast differences between a food hall and the classic food court.

The traditional mall food court was a common seating area, surrounded by a periphery of food vendors. Those food vendors were usually fast food providers and the primary purpose of the mall food court was not the food itself, but to serve as an amenity for consumers who were at the mall primarily to shop.

The modern food hall is about the celebration of food itself. It is not an amenity for its consumers, but the primary reason for their visit. In the most successful projects, common seating areas have been replaced with more interactive layouts that allow consumers to experience the same space in different ways depending on the seating. The most successful current projects also place a greater emphasis on utilizing common areas for entertainment and social events.

Today's food hall is built on the ancient model of a central market as 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 connection and loyalty to projects where such space is included. The reality is that projects that merely camouflage aging food courts with just a name-change without attention to design or layout upgrades are much less likely to inspire the same levels of consumer loyalty than are those that build truly interactive spaces with quality tenants.

The issue of quality in the modern food hall is of paramount importance. It begins, but does not certainly doesn't end, with the vendors themselves.

The most successful and profitable food hall projects can overwhelm the senses; they are visually appealing, the aromas are enticing and the spaces inviting. The vendors are global in nature, offering a wide range of variety and quality cuisines. They are often trendy, sometimes upscale, but always focused on authenticity and freshness.

Food prices to the consumer are usually in the affordable range. Even those food halls with celebrity-chef branding are usually about down-market versions of critically acclaimed white tablecloth gourmet specialties. However, even before the trend began to rise in popularity there were

Millennial Eating Patterns Favor Food Halls

40%

of Millennials will order something different every time they visit the same restaurant

Source: Restaurant Marketing Labs

55%

of Millennials prefer communal tables when dining out

Source: Restaurant Marketing Labs

Millennials spend

44%

of their food dollars on eating out

Source: Food Institute analysis / United States Department of Agriculture Food expenditure data (2014) already vast variations. For example, the classic Ferry Building in San Francisco is one of the most upscale food hall projects with a couple of white tablecloth, chef-driven concepts in addition to street foods, artisanal food vendors (for everything from cheeses to mushrooms or olive oil to caviar) and twice-weekly farmer's markets. Yet, just a few hundred miles south in Los Angeles, another classic project—Grand Central Market—has long been about local immigrant-inspired street foods where vendors are more likely to have come from the food truck or food cart world than from the latest edition of Zagat's.

Now that the food hall concept has truly taken off, an even more diverse mixes in new projects are on the horizon. There is a number of what could best be described as food-truck-to-food-hall projects in the planning or early construction stages in a variety of locales ranging from the Bronx to suburban Atlanta to downtown Tucson.

We are also in the beginning stages of seeing the rise of the campus food hall, with a number of major universities planning student-focused projects (look for craft beer vendors to be in strong demand). Meanwhile celebrity chef-driven projects are in the works throughout the United States and Canada; Michael Mina is soon to open a food hall concept at Taubman Centers' Beverly Center in Beverly Hills. Malls also continue to add projects inspired by the food hall phenomenon, beyond the ever-popular Eataly. In late 2017 the Isabella Eatery at Tyson's Galleria opened in the Washington, DC suburbs. This project, while occasionally referred to as a food hall, is really a curated upscale restaurant row from celebrity chef Mike Isabella that draws on all

> Food Halls are definitely a powerful movement; they are here to stay and for good reason. Food halls not only appeal to our inherent craving for variety, they also enjoy an inherent practical advantage over both food trucks and stand-alone restaurants. If a restaurant or a food truck struggles, it closes. If one or two vendors in a food hall struggle, a venue operator can work with them to modify their programs or change them out without disrupting the whole operation.... that's the primary reason why we haven't seen too many food halls fail.
>
> -Phil Colicchio
> *Managing Partner,*
> *Colicchio Consulting*

of the driving principles behind the food hall phenomena—authenticity, quality and celebration of food culture—and places it squarely in one of the busiest and most successful malls in the United States.

Ultimately, with all of these variations, the philosophy of food halls is still the same: at their best, they are celebrations of "foodie culture." They focus on farm-to-fork, rather than mass production. Their emphasis is not the fast-food mantra of familiarity and predictability; rather, the focus of food halls is quality and authenticity.

Here is where the issue of tenant rosters becomes critical. With the emphasis on authenticity, most large fast food chains simply don't work in a food hall setting. There are a few exceptions (for example Blue Bottle Coffee), but the focus on authenticity is both the greatest attraction of these projects and the biggest challenge for those wishing to develop them. It's not enough to be able to manage and operate these projects; one must also be intimately connected with the local food scene. As more food halls proliferate and the concept evolves, this may change, but for now the common theme has been that the offerings are unique, globally influenced, adventurous, and trendy.

Definitions

There is still no standard industry definition of what a food hall actually is or isn't. The definition Cushman & Wakefield prefers is this: a modern food hall as a permanent market building that features a mix of food-inspired retail (everything from cooking supplies to cookbook stores), artisanal food vendors (upscale chocolatiers, premium cheeses, bakers, butchers, etc.) and a mix of restaurateurs serving authentically prepared foods (anything from street foods to chef-driven

Saks Food Hall by Pusiteri at Sherway Gardens (Toronto, Canada)
Photos courtesy of Cadillac Fairview

Experience = Eating

52%

of adults are looking to expand their variety of ethnic cuisine

61%

of adults say they would prefer to spend money on experiences, including eating out at restaurants or other activities, over purchasing an item from a store

Source: National Restaurant Association, State of the Industry 2017

concepts, typically with an emphasis on "farm-to-fork" fresh ingredients).

Yet, there are plenty of excellent food halls that would not live up to such a definition. Thus, the projects in our inventory are those we feel competitive with food halls. Eataly, for example, is perhaps the best example of a strong single-purveyor food emporium. Located under one roof, the same operator offers both prepared and unprepared high-quality foods as well as a food retail element. Because Eataly locations are large—typically utilizing at least 40,000 sf— and because they have heavily influenced the food hall trend, such food halls are included in our inventory. Smaller, single-proprietor food emporiums are not.

Public Market

The public market is a permanent structure or series of structures that house a collection of mostly locally owned and operated businesses. A public market typically consists of food vendors offering both prepared and unprepared food. In North America, some of the more well-known public markets include Faneuil Hall in Boston, Pike Place Market in Seattle, Reading Terminal in Philadelphia and St. Lawrence Market in Toronto. Such public market projects are included in our market inventory.

Food Hall

While the historic model of the food hall in the U.S. has been that of the larger, tourist-focused 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 resulted in a number of restaurateurs offering a variety of food options—from sit-down, white-linen table cloth, upscale dining experiences to urban street foods. These tenants range from world-renowned Michelin-starred, chef-

America is hungry for better food options. The demand for healthy, sustainable, fresh and simply uniquely good food, has paved the way for chefs, cooks, entrepreneurs and investors to meet their demand. We owe much of this emerging trend to a community of creatives and entrepreneurs; from urban streets to airports to shopping centers, developers and designers are creating food destinations as the new social anchors.

-Nick Giammarco
Creative Principal/Retail Strategies, Studio H2G

driven concepts to relatively unknown startups. Additionally, modern food hall concepts typically feature a strong contingent of artisanal food vendors selling unprepared items such as gourmet meats and cheeses, mushrooms, caviar, chocolates, etc. Culinary-themed shops (ranging from bookstores to lifestyle brands, etc.) 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. Most food halls are in the 10,000-to-50,000-sf size, although there are variations when it comes to size.

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

Mini Food Halls

The mini food hall is a relatively new trend that only began to emerge in late 2015. The typical mini food hall is 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.

Inventory

Cushman & Wakefield first began tracking food halls in 2015. At the close of that year, there were 70 projects being tracked across the U.S. The number of active food hall projects in the U.S. grew to 86 by the close of 2016 and to 118 by the close of 2017. Over the last few years about 30 new projects have been added annually, and that number is climbing.

Currently we are aware of 44 projects that are now under construction with delivery dates through 2020. We also confirmed another 23 U.S. projects in the planning phase, projects that almost certainly will begin construction in the next few months.

Over the next two years there could be an additional 30 mall-based projects that may come online. Mall landlords are notoriously tight-lipped about their plans, particularly when it comes to food halls. Most of the anecdotal research has come from the restaurant community itself, but there are at least a dozen top chefs who have been in conversations with major mall owners like Simon, GGP, Macerich, Westfield and others. Some projects, like Michael Mina's food hall at Beverly Center in Beverly Hills, are already nearing completion and will be open shortly. Others are in the earliest stages. One thing we know for certain is that most of these projects will be driven by big-name chefs and most of them will be in Class A malls.

Setting aside any "rumored" projects, it appears that there will likely be 180 food halls in existence in the U. S. by the end of 2018, although the real number may end up being closer to 190. At the current pace of development, we think there could be 300 projects up and running by the end of 2020.

2018 also marks the first year that Cushman & Wakefield is expanding our inventory to include Mexico and Canada. In Canada, we are tracking seven food halls, with another six in development. In Mexico we are monitoring 24 projects, however, our inventory there is still in the works. The traditional popularity of public markets in Mexico lends itself to the success of food halls in the future, but also largely fills the existing needs of the Mexican consumer.

Boston Public Market (Boston)

Rents

The survey results reflect an extremely wide range of rents for food hall vendors. There are lease rates as low as $15 per square foot (psf) and as high as $200 psf.

Three factors are primarily behind these variances; the type of food hall, the geography of the food hall and the lease structure of the food hall.

The cheapest rents were found in incubator food halls, most of which are public-private partnerships. The goal of these projects is to serve as new business incubators; in most cases, the actual building itself has been donated by a municipality or foundation for that purpose and rents are often subsidized.

Geographically speaking, the rents followed the same patterns as typical retail rents, with urban rents typically at a premium. The highest rents were in Manhattan, where they could range from $50 to $200 psf.

While rents for food hall space on a per 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 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."

One of the greatest differentiators in values is the lease structures themselves.

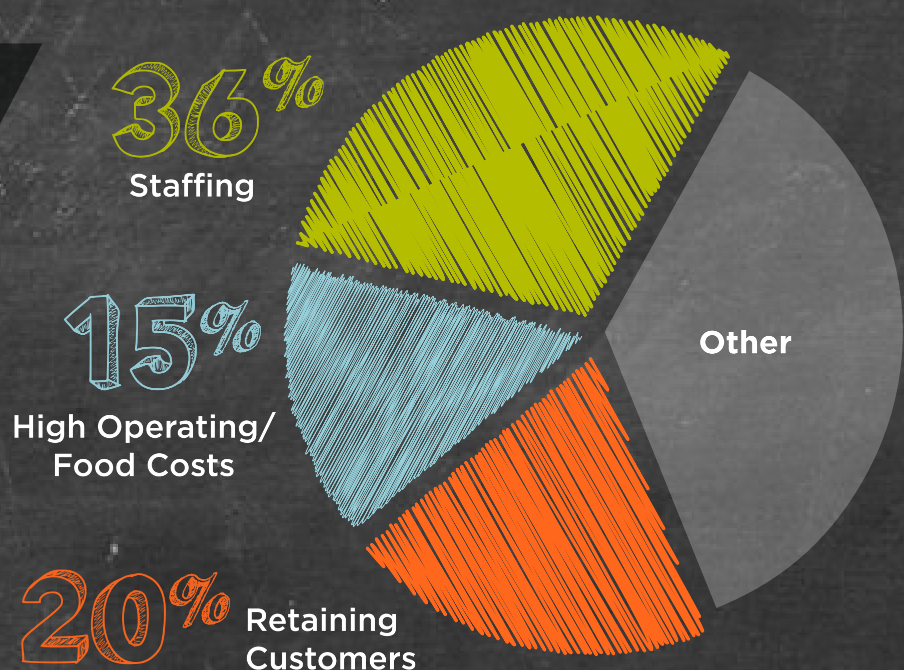
Food Hall Lease Structures

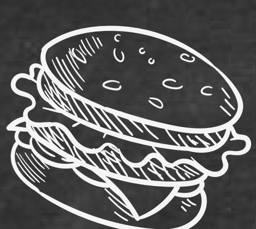
In the months immediately following the release of our first report on the topic of food halls, we received dozens of calls from developers, vendors, appraisers, lenders

Restaurant Operators

Restaurant operators name their biggest challenges to success:

Source: Toast Restaurant Technology, Restaurant Success in 2017 Industry Report





West Side Market (Cleveland)

and even food hall operators asked us a number of questions, the two biggest questions were, “How do I get these things financed?” and “What is the normal lease structure for a food hall?”

Only now are we starting to see a few lease (and licensing) structures starting to emerge as the dominant ones. But even today this is largely a project-by-project affair. The reality is that the popularity of food halls grew so quickly and organically that a slew of lease structures have been used for food halls, with everything from standard retail triple net leases to straight percentage rent transactions.

Triple Net

Triple Net (NNN) rents are common for retail and for shopping centers. NNN leases pass all expenses on to the tenant and can vary significantly depending upon the building’s efficiency, utilities usage and common areas.

They are also the typical rent structures of mall food courts. Consequently it shouldn’t come as a surprise that many projects use these types of structures. Anecdotally, research indicates that some of the mall food hall projects in the works are planning on using this type of lease structure.

We know of a one project where the rent itself ranges between $40 and $50 psf depending upon the actual stall at this food hall. However, vendors at this project would also be looking at additional expenses in the range of $20-to-$25-psf on the expense pass through charges. So while triple net leases are typically cheaper than gross rents, they also include significant additional costs for the end user. Expenses at as much as 50% of the rent are not uncommon though typically these are more likely to be in the 25%-to-33% range. However, the pass-through expenses in historic buildings often can be quite high depending on how energy efficient those projects are.

Gross Rent

Many food halls offer gross rent structures. These are all inclusive rents that charge end-user vendors not just for the real estate, but for electric, janitorial, common area maintenance and any other expenses. Because these structures are all inclusive, they reflected the most expensive rents in our survey.

In Manhattan we saw top food hall rents with vendors paying as much as $7,000-to-$18,000 annually for 100-sf vendor stalls. Many of the food hall operators and landlords that work with gross rents told us they prefer them because they are more convenient and easier to explain to vendors.

Rent Plus Percentage

Rent-plus-percentage is one of the two rent types that are quickly becoming popular with food hall operators and landlords. This structure typically features a flat rent and an additional percentage of gross sales (typically about 10%) over a natural breakpoint. The challenge here, of course, is in the reporting of sales. Many operators are now beginning to offer full POS systems in their projects—eliminating yet another start-up expense for vendors, while putting the machinery in place for real-time tracking of vendor performance.

Percentage Rents

Percentage rents, where rent is based simply on a percentage of a vendor's gross sales, is the leasing structure most often seen in new projects. The amount of percentage rent varies from project to project, but typically it falls in the 15%-to-30% range. While a typical standalone restaurant might only contribute 10%-to-15% of total gross sales to rent at most, those numbers typically don't also include additional utility and tax related charges for which a tenant would also be responsible for. Thus, food halls can command more sizable percentage rates.

Accurate reporting is essential for this lease structure to work. Most of the newer food halls that we have seen that employ straight percentage rents do so along with the use of centralized POS systems controlled by the food hall operator.

Percentage rents are not without risks. If poor weather hurts vendors one month, the

"The Food Hall addresses many of today's hot-button retail issues for both landlords and consumers. Landlords are "socializing" their properties with diverse engagement opportunities beyond product purchases, while consumers are in demand of locally sourced and authentic food concepts. After-hours retail vitality is activating the food hall with live music, arts and food-centric entertainment.

-Frank Di Niro
Partner, GH+A Design

operator feels it too. The good news, however, is that percentage rents allow for an operator to be more vested in the success of tenants.

Looking Ahead

The popularity of food halls is exploding and the food hall trend throughout most of the United States has only just begun. Even in the most crowded marketplace— Manhattan—not a single food hall project has failed yet and there remains room for growth. In most major markets, there is plenty of runway for expansion, and suburban growth remains largely untapped.

With more growth ahead food halls will evolve from their public market roots, even as more communities seek to create successful public markets. Food halls will increasingly be a phenomena outside of urban locales, with suburban projects being developed at both shopping malls and mixed-use projects. We will also begin to see the rise of branded food halls that will appear in multiple cities. Rural food halls, especially in rich agricultural areas known for specialty crops or goods, will increasingly appear.

Will we eventually overbuild? Of course! There will be a tipping point eventually but that point is far off. To use the classic real estate baseball game analogy, Manhattan may be in the seventh inning, a few other markets like Denver or Miami may be in the fifth, but most of the nation's markets have barely finished singing the national anthem. In the meantime, the projects that will seize market dominance and retain it, even as more competitors come online, will be those that embrace quality, authenticity and community.

Eataly (New York)

66%

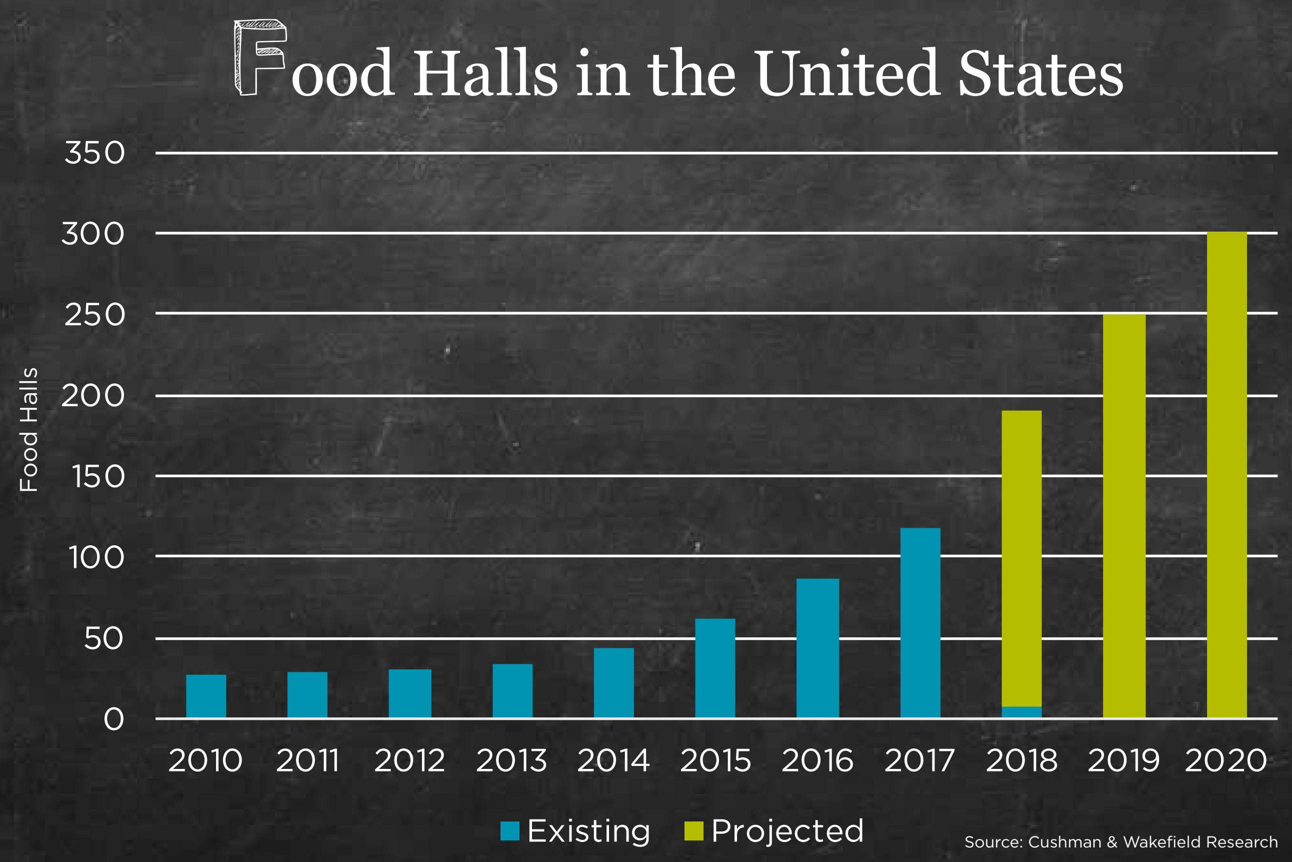
of American consumers say they are more likely to visit a restaurant that offers locally sourced food items

Source: National Restaurant Association, State of the Industry 2017

Food Hall Projected Growth

300 Major Food Halls in the United States by 2020

Food halls are popping up around the United States at a breakneck pace. By 2020, we anticipate that the marketplace will have nearly tripled in size since 2017.



Food Halls of North America
Index

United States

ALABAMA

BIRMINGHAM

Pizitz Food Hall
Food Hall
Existing (2017)
18,000 sf
1821 2nd Avenue North
Birmingham

ARKANSAS

LITTLE ROCK

Ottenheimer Market Hall
Food Hall
Existing (1997)
10,000 sf
400 President Clinton Avenue
Little Rock

ARIZONA

PHOENIX

Desoto Central Market
Food Hall
Existing (2015)
17,200 sf
915 North Central Avenue
Phoenix

CALIFORNIA

LOS ANGELES

Corporation Food Hall
Food Hall
Existing (2017)
20,000 sf
724 South Spring Street
Los Angeles

LOS ANGELES

Eataly Los Angeles (at Westfield Century City)
Food Hall
Existing (2017)
50,000 sf
10250 Santa Monica Boulevard
Century City

LOS ANGELES

Gallery Food Hall at Third Street Promenade
Food Hall
Existing (2017)
15,000 sf
1315 3rd Street Promenade
Santa Monica

LOS ANGELES

Grand Central Market
Food Hall
Existing (1917 / 1984)
30,000 sf
317 South Broadway
Los Angeles

LOS ANGELES

Mercado La Paloma
Food Hall
Existing (2000)
35,000 sf
3655 South Grand Avenue
Los Angeles

LOS ANGELES

Proud Bird Food Bazaar
Food Hall
Existing (2017)
50,000 sf
11022 Aviation Boulevard
Los Angeles

LOS ANGELES

Square Mixx
Food Hall
Existing (2017)
25,000 sf
450 South Western Avenue
Los Angeles

LOS ANGELES

SteelCraft Bellflower
Food Hall
Coming Soon (2018)
15,000 sf
16500 Bellflower Boulevard
Bellflower

LOS ANGELES

SteelCraft Long Beach
Food Hall
Existing (2017)
15,000 sf
3768 Long Beach Boulevard
Long Beach

LOS ANGELES

The Original Farmers Market
Public Market
Existing (1934)
103,000 sf
6333 West 3rd Street
Los Angeles

LOS ANGELES

Culver Public Market
Food Hall
Coming Soon (2019)
27,000 sf
Washington Boulevard & Centinela Avenue
Culver City

LOS ANGELES

Edin Park
Food Hall
Coming Soon (2018)
50,000 sf
8001 Beverly Boulevard
Los Angeles

LOS ANGELES

The Street at Beverly Center
Mini Food Hall
Coming Soon (2018)
8,000 sf
8500 Beverly Boulevard
Los Angeles

OAKLAND

Public Market Emeryville
Food Hall
Existing (2016)
20,000 sf
5959 Shellmound Street
Emeryville

OAKLAND

Rockridge Market Hall
Food Hall
Existing (1987)
14,000 sf
5655 College Avenue
Oakland

OAKLAND/EAST BAY

Oxbow Public Market
Food Hall
Existing (2008)
40,000 sf
610 & 644 First Street
Napa

ORANGE COUNTY

4th Street Market
Food Hall
Existing (2015)
30,000 sf
201 East 4th Street
Santa Ana

ORANGE COUNTY

Lot 579
Food Hall
Existing (2016)
20,000 sf
21010 Pacific Coast Highway
Huntington Beach

ORANGE COUNTY

McFadden Public Market
Food Hall
Existing (2017)
10,000 sf
515 North Main Street
Santa Ana

ORANGE COUNTY

O.C. Mix at SOCO
Food Hall
Existing (2011)
22,000 sf
3313 Hyland Avenue
Costa Mesa

ORANGE COUNTY

The Packing House
Food Hall
Existing (2014)
42,000 sf
440 South Anaheim Boulevard
Anaheim

ORANGE COUNTY

Trade Food Hall
Mini Food Hall
Existing (2017)
9,000 sf
2222 Michelson Drive
Irvine

ORANGE COUNTY

Union Market at The District
Food Hall
Existing (2016)
23,000 sf
2493 Park Avenue
Tustin

ORANGE COUNTY

Union Market Mission Viejo
Food Hall
Existing (2016)
27,800 sf
27741 Crown Valley Parkway
Mission Viejo

ORANGE COUNTY

The Press
Food Hall
Coming Soon (2018)
20,000 sf
1350 South Coast Drive
Costa Mesa

ORANGE COUNTY

SteelCraft Garden Grove
Food Hall
Coming Soon (2018)
22,000 sf
12900 Euclid Street
Garden Grove

SACRAMENTO

The Bank
Food Hall
Coming Soon (2018)
30,000 sf
629 J Street
Sacramento

SAN DIEGO

Liberty Public Market
Food Hall
Existing (2016)
22,000 sf
2820 Historic Decatur Road
San Diego

The Source (Denver)

SAN DIEGO
The Windmill Food Hall
Food Hall
Coming Soon (2018)
12,000 sf
890 Palomar Airport Road
Carlsbad

SAN DIEGO
Little Italy Food Hall
Mini Food Hall
Coming Soon (2018)
4,700 sf
523 West Date Street
San Diego

SAN FRANCISCO
331 Cortland
Mini Food Hall
Existing (2009)
1,100 sf
331 Cortland Avenue
San Francisco

SAN FRANCISCO
China Live
Food Hall
Existing (2017)
30,000 sf
644 Broadway Street
San Francisco

SAN FRANCISCO
Ferry Building
Public Market
Existing (2003)
65,000 sf
1 Sausalito
San Francisco

SAN FRANCISCO
The Market
Food Hall
Existing (2015)
50,000 sf
1355 Market Street
San Francisco

SAN FRANCISCO
Manufactory Food Hall
Mini Food Hall
Coming Soon (2018)
3,200 sf
SFO International Airport
San Francisco

SAN JOSE
SoFA Market
Mini Food Hall
Existing (2014)
7,500 sf
387 South First Street
San Jose

SANTA BARBARA
Santa Barbara Public Market
Food Hall
Existing (2014)
15,200 sf
38 West Victoria Street & Chapala
Santa Barbara

SANTA BARBARA
The Waterline (at the Funk Zone)
Food Hall
Existing (2016)
10,000 sf
120 Santa Barbara Street
Santa Barbara

COLORADO

DENVER
Avanti F&B
Mini Food Hall
Existing (2015)
8,600 sf
3200 Pecos Street
Denver

DENVER
Denver Central Market
Food Hall
Existing (2016)
12,000 sf
2669 Larimer Street
Denver

DENVER
Stanley Marketplace
Public Market
Existing (2016)
100,000 sf
2501 North Dallas Street
Aurora

DENVER
The Source
Food Hall
Existing (2013)
26,000 sf
3350 Brighton Boulevard
Denver

DENVER
Union Station
Food Hall
Existing (2014)
22,000 sf
1701 Wynkoop Street
Denver

DENVER
Broadway Market
Food Hall
Coming Soon (2018)
15,000 sf
950 Broadway
Denver

DENVER
Milk Market at Dairy Block
Food Hall
Coming Soon (2018)
15,000 sf
1800 Wazee Street
Denver

DENVER
Zeppelin Station Market Hall
Food Hall
Coming Soon (2018)
22,000 sf
3501 Wazee Street
Denver

DISTRICT OF COLUMBIA

WASHINGTON DC
Eastern Market
Food Hall
Existing (1873)
20,000 sf
225 Seventh Street SE
Washington

WASHINGTON DC
Union Market
Food Hall
Existing (2012)
25,000 sf
1309 Fifth Street NE
Washington

WASHINGTON DC
Jose Garces Latin Theme Hall at Union Market
Food Hall
Coming Soon (2018)
20,000 sf
1270 4th Street NE
Washington

DELAWARE

WILMINGTON

Riverfront Market
Food Hall
Existing (2014)
10,000 sf
3 South Market Street
Wilmington

FLORIDA

MIAMI

1-800-Lucky
Food Hall
Existing (2017)
10,000 sf
143 NW 23rd Street
Miami

MIAMI

St. Roch Market Miami
Food Hall
Existing (2018)
10,000 sf
140 NE 39th Street
Miami

MIAMI

Treats Food Hall at Aventura Mall
Food Hall
Existing (2017)
25,000 sf
19501 Biscayne Boulevard
Aventura

MIAMI

Central Fare at Miami Central
Food Hall
Coming Soon (2018)
50,000 sf
Downtown Station
Miami

MIAMI

La Centrale Brickell City Centre
Food Hall
Coming Soon (2018)
38,000 sf
701 South Miami Avenue
Miami

MIAMI

The Citadel on Little Haiti
Food Hall
Coming Soon (2018)
62,000 sf
8325 NE 2nd Avenue
Miami

MIAMI

The Lincoln Eatery
Mini Food Hall
Coming Soon (2018)
9,600 sf
723 Lincoln Lane
Miami Beach

MIAMI

Time Out Market Miami
Food Hall
Coming Soon (2018)
17,500 sf
1601 Drexel Avenue
Miami Beach

ORLANDO

East End Market
Food Hall
Existing (2013)
14,000 sf
3201 Corrine Drive
Orlando

ORLANDO

Market on Magnolia
Food Hall
Existing (2017)
10,000 sf
150 South Magnolia Avenue
Orlando

ORLANDO

Plant Street Market
Food Hall
Existing (2015)
12,000 sf
426 West Plant Street
Winter Garden

ORLANDO

Creative Village
Food Hall
Coming Soon (2020)
20,000 sf
600 West Amelia Street
Orlando

PALM BEACH

Grandview Public Market
Food Hall
Existing (2018)
14,000 sf
1401 Clare Avenue
West Palm Beach

TAMPA

Heights Public Market at Armature Works
Food Hall
Existing (2018)
22,000 sf
1910 North Ola Avenue
Tampa

TAMPA

Locale Market
Food Hall
Existing (2014)
20,000 sf
179 2nd Avenue North
St. Petersburg

TAMPA

The Hall on Franklin
Mini Food Hall
Existing (2017)
8,000 sf
1701 North Franklin Street
Tampa

GEORGIA

ATLANTA

Central Food Hall at Ponce City Market
Food Hall
Existing (2015)
30,000 sf
675 Ponce de Leon Avenue NE
Atlanta

ATLANTA

Krog Street Market
Food Hall
Existing (2014)
30,150 sf
99 Krog Street
Atlanta

ATLANTA

Sweet Auburn Curb Market
Public Market
Existing (1924)
50,000 sf
209 Edgewood Avenue SE
Atlanta

ATLANTA

The Canteen
Mini Food Hall
Existing (2017)
3,800 sf
75 5th Street NW
Atlanta

Saks Food Hall by Pusiteri at Sherway Gardens (Toronto, Canada)
Photo courtesy of Cadillac Fairview

ATLANTA
Halcyon Market Hall
Food Hall
Coming Soon (2018)
20,000 sf
400 and McFarland Road
Forsyth

ATLANTA
Main & Main
Food Hall
Coming Soon (2018)
28,000 sf
1197 Peachtree Street NW
Atlanta

ATLANTA
Marietta Square Market
Food Hall
Coming Soon (2018)
18,500 sf
68 North Marietta Parkway
Marietta

ATLANTA
The Collective
Food Hall
Coming Soon (2019)
20,000 sf
771 Spring Street NW
Atlanta

ATLANTA
The Daily
Food Hall
Coming Soon (2018)
14,000 sf
11556 Rainwater Drive
Alpharetta

DULUTH
Revel Food Hall
Food Hall
Coming Soon (2020)
25,000 sf
Sugarloaf Parkway
Duluth

HAWAII
HAWAII
Waikiki Yokocho Gourmet Alley
Food Hall
Existing (2017)
23,000 sf
2250 Kalakaua Ave
Honolulu

IDAHO
BOISE
Boise Food Hall (as of yet unnamed)
Mini Food Hall
Coming Soon (2018)
7,200 sf
7609 West Overland Road
Boise

ILLINOIS
CHICAGO
Chicago French Market
Food Hall
Existing (2009)
15,000 sf
131 North Clinton Street
Chicago

CHICAGO
Eataly Chicago
Food Hall
Existing (2013)
63,000 sf
43 East Ohio Street
Chicago

CHICAGO
Forum 55
Mini Food Hall
Existing (2017)
7,000 sf
55 East Monroe Street
Chicago

CHICAGO
Latinicity Food Hall and Lounge at Block 37
Food Hall
Existing (2015)
20,000 sf
108 North State Street
Chicago

CHICAGO
Revival Food Hall at the National
Food Hall
Existing (2016)
24,000 sf
125 South Clark Street
Chicago

CHICAGO
Time Out Market Chicago
Public Market
Coming Soon (2019)
50,000 sf
916 West Fulton Market
Chicago

CHICAGO
Mag Mile Food Hall
Food Hall
Coming Soon (2018)
21,000 sf
900 North Michigan Avenue
Chicago

KENTUCKY
LEXINGTON
The Barn
Food Hall
Existing (2017)
10,000 sf
120 Summit at Fritz Farm
Lexington

LOUISIANA

NEW ORLEANS

Dryades Public Market
Public Market
Existing (2016)
32,300 sf
1307 Oretha Castle Haley Boulevard
New Orleans

NEW ORLEANS

French Market
Public Market
Existing (1937)
80,000 sf
2 French Market Place
New Orleans

NEW ORLEANS

St. Roch Market New Orleans
Mini Food Hall
Existing (2015)
8,600 sf
2381 St. Claude Avenue
New Orleans

MASSACHUSETTS

BOSTON

Boston Public Market
Public Market
Existing (2015)
28,000 sf
100 Hanover St
Boston

BOSTON

Eataly Boston at The Shops at Prudential Center
Food Hall
Existing (2016)
45,000 sf
800 Boylston Street # 14
Boston

BOSTON

Quincy Market Colonnade in Faneuil Hall
Public Market
Existing (1826)
27,000 sf
367 South Market Street
Boston

BOSTON

Great Hall at Winthrop Square
Food Hall
Coming Soon (2020)
15,000 sf
115 Winthrop Square
Boston

BOSTON

The BEAT
Food Hall
Coming Soon (2019)
20,000 sf
135 William T Morrissey Boulevard
Boston

BOSTON

Time Out Market Boston
Food Hall
Coming Soon (2020)
21,500 sf
401 Park Drive
Boston

BOSTON

Bow Market
Food Hall
Coming Soon (2018)
15,000 sf
337-341 Somerville Avenue
Somerville

MARYLAND

BALTIMORE

Lexington Market
Public Market
Existing (1782)
60,000 sf
400 West Lexington Street
Baltimore

BALTIMORE

R. House
Food Hall
Existing (2016)
50,000 sf
301 West 29th Street
Remington

WASHINGTON DC

National Market
Food Hall
Existing (2017)
25,000 sf
7100 Oxon Hill Road
Oxon Hill

WASHINGTON DC

The Spot
Mini Food Hall
Coming Soon (2018)
6,200 sf
(Near) 30 Maryland Avenue
Rockville

Assembly Chef's Hall
(Toronto, Canada)
Photo by Ryan Emberley

MICHIGAN

DETROIT

Dan Gilbert's Coming Soon Downtown Food Hall
Food Hall
Coming Soon (2020)
30,000 sf
TBD
Detroit

DETROIT

Stone Soap Building Food Hall
Food Hall
Coming Soon (2020)
13,000 sf
1460 Franklin Street
Detroit

DETROIT

Busy Bee Food Hall
Food Hall
Coming Soon (TBD)
20,000 sf
1366 Service Street
Detroit

DETROIT

Detroit Shipping Company
Mini Food Hall
Coming Soon (2018)
4,000 sf
474 Peterboro Street
Detroit

MINNESOTA

MINNEAPOLIS

Midtown Global Market
Public Market
Existing (2006)
58,000 sf
920 East Lake Street
Minneapolis

MINNEAPOLIS

Dayton's Food Hall & Market
Food Hall
Coming Soon (2019)
40,000 sf
700 Nicollet Mall
Minneapolis

MINNEAPOLIS

Malcolm Yards Market
Food Hall
Coming Soon (2018)
16,500 sf
501 30th Avenue SE
Minneapolis

MINNEAPOLIS

Keg and Case Market at Historic Schmidt Brewery
Food Hall
Coming Soon (2018)
32,000 sf
900 7th Street West
Minneapolis

MISSOURI

ST. LOUIS

City Foundry Food Hall and Market
Food Hall
Coming Soon (2019)
48,000 sf
3700 Forest Park Avenue
St. Louis

NORTH CAROLINA

CHARLOTTE

7th Street Public Market
Public Market
Existing (2011)
20,000 sf
224 East 7th Street
Charlotte

RALEIGH/DURHAM

Morgan Street Food Hall and Market
Food Hall
Existing (2017)
20,000 sf
411 West Morgan Street
Raleigh

RALEIGH/DURHAM

Transfer Co.
Food Hall
Coming Soon (2018)
42,800 sf
500-508 East Davie Street
Raleigh

NEBRASKA

OMAHA

Flagship Commons
Food Hall
Existing (2015)
22,000 sf
10000 California Street
Omaha

OMAHA

Coming Soon Omaha Suburban Food Hall
Food Hall
Coming Soon (2019)
40,000 sf
TBD
Omaha

NEW JERSEY

NEW JERSEY

American Dream Food Hall
Food Hall
Coming Soon (2019)
150,000 sf
American Dream Meadowlands
East Rutherford

NEVADA

LAS VEGAS

Fulton Street Food Hall
Food Hall
Existing (2014)
11,940 sf
3475 Las Vegas Boulevard South
Las Vegas

NEW YORK

BUFFALO

EXPO Market Buffalo
Mini Food Hall
Existing (2016)
8,300 sf
617 Main Street
Buffalo

NEW YORK

American Market by Todd English
Food Hall
Existing (2018)
12,000 sf
229 West 43rd Street
New York

NEW YORK

Canal Street Market
Food Hall
Existing (2017)
12,000 sf
265 Canal Street
New York

NEW YORK

Chelsea Market
Food Hall
Existing (1997)
164,755 sf
75 Ninth Avenue
New York

NEW YORK

Chelsea Terminal Warehouse
Food Hall
Existing (2016)
20,000 sf
271 11th Avenue
New York

NEW YORK

City Acres Market
Food Hall
Existing (2017)
15,000 sf
70 Pine Street
New York

NEW YORK

City Kitchen at Row NYC
Mini Food Hall
Existing (2015)
4,000 sf
700 Eighth Avenue
New York

NEW YORK

DeKalb Market Hall
Food Hall
Existing (2017)
60,000 sf
445 Gold Street
Brooklyn

NEW YORK

Eataly NYC Downtown (FiDi)
Food Hall
Existing (2016)
45,000 sf
4 World Trade Center
New York

NEW YORK

Eataly NYC Flatiron
Food Hall
Existing (2010)
58,000 sf
200 Fifth Avenue
New York

NEW YORK

Essex Street Market
Food Hall
Existing (1940)
15,000 sf
120 Essex Street
New York

NEW YORK

Food Hall at Industry City
Food Hall
Existing (2014)
40,000 sf
274 36th Street
Brooklyn

NEW YORK

Gansevoort Market
Mini Food Hall
Existing (2016)
8,000 sf
353 West 14th Street
New York

NEW YORK

Gotham Market at the Ashland
Food Hall
Existing (2017)
16,000 sf
590 Fulton Street
Brooklyn

NEW YORK

Gotham West Market
Food Hall
Existing (2013)
10,000 sf
600 11th Avenue
New York

NEW YORK

Great Northern Hall (in Vanderbilt Hall) at Grand Central Station
Mini Food Hall
Existing (2016)
5,000 sf
89 East 42nd Street
New York

NEW YORK

Hudson Eats at Brookfield Place
Food Hall
Existing (2014)
35,000 sf
200 Vesey Street
New York

NEW YORK

Le District at Brookfield Place
Food Hall
Existing (2015)
30,000 sf
200 Vesey Street Brookfield Place
New York

NEW YORK

Plaza Food Hall / Todd English Food Hall (combined)
Food Hall
Existing (2010)
32,000 sf
1 West 59th Street
New York

NEW YORK

The Pennsy (Penn Plates)
Mini Food Hall
Existing (2016)
8,000 sf
2 Pennsylvania Plaza
New York

NEW YORK

TurnStyle Underground Market
Food Hall
Existing (2016)
30,000 sf
1000 South 8th Avenue
New York

NEW YORK

Union Fare
Food Hall
Existing (2016)
25,000 sf
6 East 18th Street
New York

NEW YORK

Urbanspace at 570 Lexington
Food Hall
Existing (2018)
11,400 sf
570 Lexington Avenue
New York

NEW YORK

UrbanSpace Vanderbilt (at the Helmsley Building)
Food Hall
Existing (2015)
12,000 sf
230 Park Avenue
New York

NEW YORK

Bruckner Market
Food Hall
Coming Soon (2018)
16,000 sf
9 Bruckner Boulevard
Bronx

NEW YORK

Mangia
Food Hall
Coming Soon (2019)
16,000 sf
TBD
Bronx

NEW YORK

Time Out Market
Public Market
Coming Soon (2020)
75,000 sf
TBD
New York

NEW YORK

Hudson Yards Food Hall
Food Hall
Coming Soon (2018)
35,000 sf
10 Hudson Yards
New York

NEW YORK

Jean Georges at South Street Seaport
Food Hall
Coming Soon (2018)
40,000 sf
89 South Street
New York

Midtown Global Market (Minneapolis)

NEW YORK

The Market Line
Public Market
Coming Soon (2018)
150,000 sf
Essex Street & Delancey Street
New York

WESTCHESTER

Exit 4 Food Hall
Mini Food Hall
Existing (2016)
4,000 sf
153 Main Street
Mt. Kisco

OHIO

CINCINNATI

Findlay Market
Public Market
Existing (1855)
44,000 sf
1801 Race Street
Cincinnati

CLEVELAND

West Side Market
Public Market
Existing (2004)
45,000 sf
1979 West 25th Street
Cleveland

CLEVELAND

Van Aken District Food Hall
Food Hall
Coming Soon (2018)
20,000 sf
20119 Van Aken Boulevard
Shaker Heights

COLUMBUS

North Market
Food Hall
Existing (1876)
30,000 sf
59 Spruce Street
Columbus

OREGON

PORTLAND

Pine Street Market
Mini Food Hall
Existing (2016)
9,500 sf
126 SW Second Avenue
Portland

PORTLAND

Portland Food Hall
Mini Food Hall
Existing (2017)
4,000 sf
827 SW 2nd Avenue
Portland

PORTLAND

Portland Mercado
Mini Food Hall
Existing (2015)
5,700 sf
7238 SE Foster Road
Portland

PORTLAND

James Beard Public Market
Public Market
Coming Soon (2020)
80,000 sf
222 SW Washington Street
Portland

PENNSYLVANIA

PHILADELPHIA

Reading Terminal Market
Public Market
Existing (1892 / 2012)
78,000 sf
51 North 12th Street
Philadelphia

PHILADELPHIA

Penn Food Hall
Food Hall
Coming Soon (2018)
10,000 sf
2401 Walnut Street
Philadelphia

PITTSBURGH

Oxford Market
Food Hall
Existing (2018)
12,000 sf
301 Grant Street
Pittsburgh

PUERTO RICO

PUERTO RICO

El Marcado de Paseo Caribe
Food Hall
Existing (2016)
19,000 sf
#15 Avenida Luis Muñoz Rivera
San Juan

SOUTH CAROLINA

CHARLESTON

Workshop
Food Hall
Existing (2017)
10,000 sf
1503 King Street
Charleston

CHARLESTON

Garco Mill
Food Hall
Coming Soon (2018)
20,000 sf
4845 O'Hear Avenue
North Charleston

GREENVILLE

Gather GVL
Food Hall
Coming Soon (2018)
17,000 sf
126 Augusta Street
Greenville

GREENVILLE

The Commons Food Hall
Food Hall
Coming Soon (2018)
22,000 sf
159 Wellborn Street
Greenville

MYRTLE BEACH

Myrtle Beach Mall Food Hall
Food Hall
Coming Soon (2018)
20,000 sf
10177 NorthKings Highway
Myrtle Beach

TENNESSEE

MEMPHIS

Crosstown Concourse
Mini Food Hall
Existing (2017)
7,000 sf
495 North Watkins Street
Memphis

MEMPHIS

South Main Market
Food Hall
Existing (2017)
11,000 sf
409 South Main
Memphis

NASHVILLE

Market House at the Nashville Farmer's Market
Public Market
Existing (2008)
35,000 sf
900 Rosa L Parks Boulevard
Nashville

NASHVILLE

St. Roch Market Nahsville
Mini Food Hall
Coming Soon (2019)
8,000 sf
Looking for locations as of 10/2017
Nashville

NASHVILLE

The Factory Marketplace
Food Hall
Coming Soon (2018)
55,000 sf
3814 Charlotte Avenue
Nashville

TEXAS

AUSTIN

Fareground at One Eleven
Food Hall
Existing (2018)
10,000 sf
111 Congress Avenue
Austin

AUSTIN

Block 71
Food Hall
Coming Soon (2019)
15,000 sf
210 West 6th Street
Austin

AUSTIN

Austin Kitchen
Food Hall
Coming Soon (2018)
10,000 sf
3600 Presidential Boulevard
Austin

AUSTIN

St. Elmo Public Market
Public Market
Coming Soon (2018)
40,000 sf
4223 South Congress Avenue
Austin

DALLAS

Legacy Food Hall
Food Hall
Existing (2017)
55,000 sf
Dallas Parkway
Plano

DALLAS

The Market at Dallas Farmers Market
Public Market
Existing (2015)
26,000 sf
920 South Harwood
Dallas

Chelsea Market (New York)

DALLAS

Uptown Urban Market
Mini Food Hall
Existing (2016)
7,000 sf
2650 Cedar Springs Road
Dallas

DALLAS

Crockett Row Food Hall
Food Hall
Coming Soon (2018)
16,000 sf
Crockett Street & Norwood Street NWC
Fort Worth

HOUSTON

Conservatory
Mini Food Hall
Existing (2016)
7,500 sf
1010 Prarie Street
Houston

HOUSTON

Finn Hall
Food Hall
Coming Soon (2018)
20,000 sf
712 Main Street
Houston

SAN ANTONIO

Bottling Department Food Hall
Mini Food Hall
Existing (2017)
5,500 sf
312 Pearl Parkway
San Antonio

WACO

Union Hall
Food Hall
Coming Soon (2019)
18,000 sf
720 Franklin Avenue
Waco

VIRGINIA

WASHINGTON DC

Isabella Eatery at Tyson's Galleria
Food Hall
Existing (2017)
41,000 sf
2001 International Drive
McClean

WASHINGTON DC

The Block
Mini Food Hall
Existing (2017)
5,000 sf
4221 John Marr Drive
Annandale

WASHINGTON DC

Quarter Market at Ballston Common Mall
Food Hall
Coming Soon (2018)
25,000 sf
4238 Wilson Boulevard
Arlington

WASHINGTON

SEATTLE

Chophouse Row
Mini Food Hall
Existing (2015)
5,500 sf
1424 11th Avenue
Seattle

SEATTLE

Hall at 400 Fair View
Food Hall
Existing (2015)
25,000 sf
400 Fairview Avenue N
Seattle

SEATTLE

Melrose Market
Food Hall
Existing (2010)
21,000 sf
1531 Melrose Avenue
Seattle

SEATTLE

Pike Place Market
Public Market
Existing (1907)
89,000 sf
1531 Western Avenue
Seattle

SPOKANE

Alexander Goods Depot/Market Hall Eatery
Food Hall
Coming Soon (2018)
12,000 sf
111 North Wall Street
Spokane

WISCONSIN

MILWAUKEE

Milwaukee Public Market
Public Market
Existing (1985)
50,000 sf
400 North Water Street
Milwaukee

Mexico

BAJA CALIFORNIA

TIJUANA

Foodgarden Plaza Rio
Food Hall
Existing (2015)
11,000 sf
Via Rapida Poniente 11821
Zona Urbano Río
Tijuana

TIJUANA

Foodgarden Sánchez Taboada
Food Hall
Existing (2014)
11,000 sf
Blvd. Sánchez Taboada 10650
Zona Urbana Rio
Tijuana

CIUDAD DE MEXICO

MEXICO CITY

Barrio Alameda
Food Hall
Existing (2015)
24,000 sf
Calle Doctor Mora 9
Colonia Centro
Ejido del Centro

MEXICO CITY

Casa Orizaba (Casa Quimera)
Food Hall
Existing (2015)
38,000 sf
Orizaba 131
Roma Norte
Cuauhtémoc

MEXICO CITY

Comedor de los Milagros
Food Hall
Existing (2017)
15,000 sf
Medellín 221
Roma Sur
Ciudad de México

MEXICO CITY

Comedor Lucerna
Food Hall
Existing (2016)
20,000 sf
Calle Lucerna 51
Juárez
Juárez

MEXICO CITY

Corredor Salamanca
Food Hall
Existing (2016)
10,000 sf
Calle Salamanca 32
Roma Norte
Ciudad de México

MEXICO CITY

La Morera
Food Hall
Existing (2015)
10,000 sf
Avenida Ferrocarril de Cuernavaca
Miguel Hidalgo, Polanco
Ciudad de México

MEXICO CITY

Marché Dumas
Mini Food Hall
Existing (2013)
7,000 sf
Alejandro Dumas 125
Colonia Polanco
Ciudad de México

MEXICO CITY

Mercado del Carmen
Food Hall
Existing (2014)
19,000 sf
Amargura 5
San Ángel
Ciudad de México

MEXICO CITY

Mercado Gourmet Samara
Food Hall
Existing (2016)
22,000 sf
Avenida Santa Fe 50-94
Santa Fe
Ciudad de México

MEXICO CITY

Mercado Independencia
Food Hall
Existing (2016)
17,000 sf
Avenida Independencia 40
Colonia Centro
Ciudad de México

MEXICO CITY

Mercado Moliere
Food Hall
Existing (2016)
20,000 sf
Prolongación Molière 500
Granada
Ciudad de México

MEXICO CITY

Mercado Morisco
Food Hall
Existing (2017)
13,000 sf
Manuel Carpio 144
Santa María La Ribera
Ciudad de México

MEXICO CITY

Mercado Roma
Food Hall
Existing (2014)
18,900 sf
Calle Querétaro 225
Roma Norte
Ciudad de México

MEXICO CITY

Mercado San Genaro
Food Hall
Existing (2017)
88,700 sf
Mariano Escobedo 220
Anáhuac
Ciudad de México

MEXICO CITY

Mercado San Juan
Public Market
Existing (1955)
48,000 sf
Ernesto Pugibet 21
Colonia Centro
Ciudad de México

MEXICO CITY

Mercadoroma Coyoacan
Food Hall
Existing (2014)
18,500 sf
Avenida Miguel Ángel de Quevedo 353
Romero de Terreros
Ciudad de México

MEXICO CITY

Mesa Nápoles
Food Hall
Existing (2016)
10,000 sf
Calle Kansas 38
Nápoles
Ciudad de México

Union Market (Washington, DC)

MEXICO CITY

Milán 44
Food Hall
Existing (2016)
11,000 sf
Calle Milán 44
Juárez
Juárez

MEXICO CITY

Parián Condesa
Food Hall
Existing (2016)
19,000 sf
Avenida Nuevo León 107
Hipódromo
Cuauhtémoc

DISTRITO FEDERAL

MEXICO CITY

Barrio Satélite
Food Hall
Existing (2017)
12,000 sf
Paseo de la Primavera 102
La Florida
Naucalpan de Juárez

MEXICO CITY

Mercado Local
Food Hall
Existing (2017)
12,500 sf
Circuito Cirujanos 10
La Florida
Naucalpan de Juárez

JALISCO

GUADALAJARA

Mercado Mexico
Food Hall
Existing (2015)
15,000 sf
Calle Colonias 221
Americana
Guadalajara

Canada

ALBERTA

EDMONTON

Stantec Tower Food Hall
Food Hall
Coming Soon (2018)
21,000 sf
10340 102 Street NW
Edmonton

BRITISH COLUMBIA

VANCOUVER

Granville Island Public Market
Public Market
Existing (1979)
42,000 sf
1669 Johnston Street
Vancouver

MANITOBA

WINNIPEG

The Forks Market
Public Market
Existing (1989)
32,000 sf
1 Forks Market Road
Winnipeg

ONTARIO

TORONTO

Assembly Chef's Hall
Food Hall
Existing (2017)
18,000 sf
111 Richmond Street West
Toronto

TORONTO

Campo Food Hall
Mini Food Hall
Existing (2017)
3,500 sf
433 King Street West
Toronto

TORONTO

Harbour Eats
Food Hall
Existing (2018)
15,000 sf
One York Plaza Residences
Toronto

TORONTO

Saks Food Hall by Pusiteri at CF Sherway Gardens
Food Hall
Existing (2016)
24,000 sf
25 The West Mall
Etobicoke

TORONTO

Saks Food Hall by Pusiteri at CF Toronto Eaton Centre
Food Hall
Existing (2016)
18,500 sf
176 Yonge Street
Toronto

TORONTO

Eataly at Manulife Center
Food Hall
Coming Soon (2019)
50,000 sf
55 Bloor Street West
Yorkville

TORONTO

Food Hall at Upper Canada Mall
Food Hall
Coming Soon (2018)
40,000 sf
17600 Yonge St
Newmarket

TORONTO

The Well Market Hall
Food Hall
Coming Soon (2017)
30,000 sf
444 Front Street West
Toronto

TORONTO

Waterworks
Food Hall
Coming Soon (2020)
20,000 sf
505 Richmond Street West
Toronto

QUÉBEC

QUEBEC

Food Marketplace at Les Galeries de la Capital
Food Hall
Coming Soon (2019)
46,000 sf
5401 Boulevard des Galeries
Ville de Québec

CUSHMAN & WAKEFIELD

2018 Edition

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Garrick H. Brown
Vice President
Head of Retail Research, Americas
garrick.brown@cushwake.com