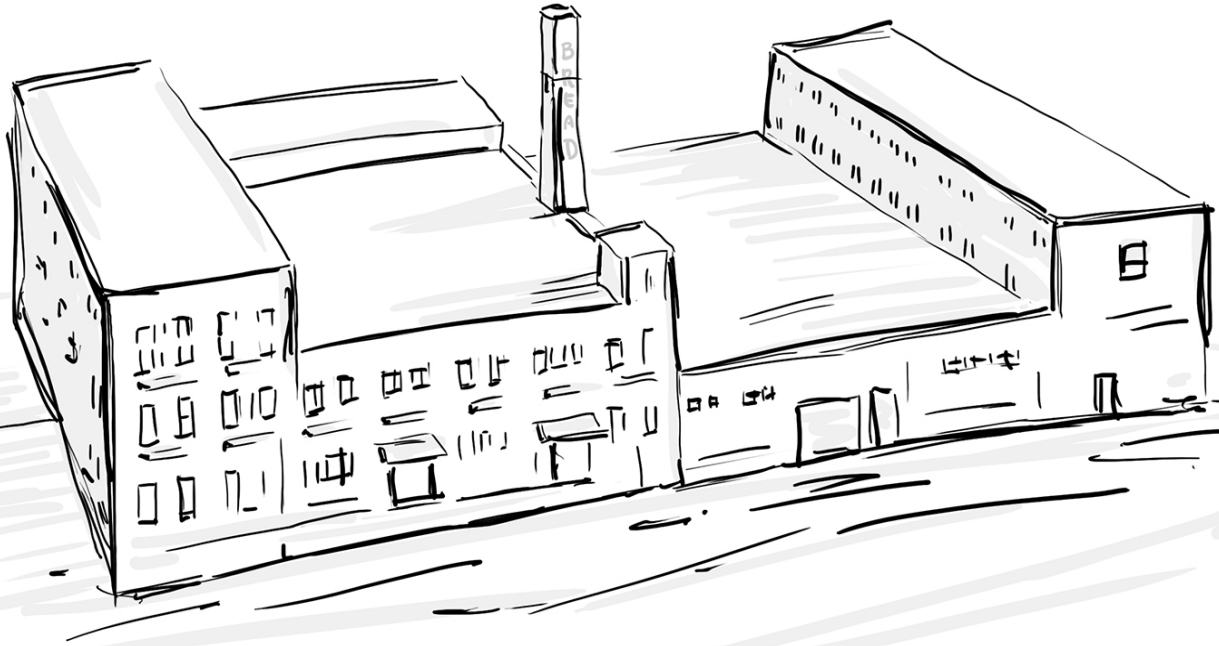


BREAD FACTORY PROJECT DESCRIPTION



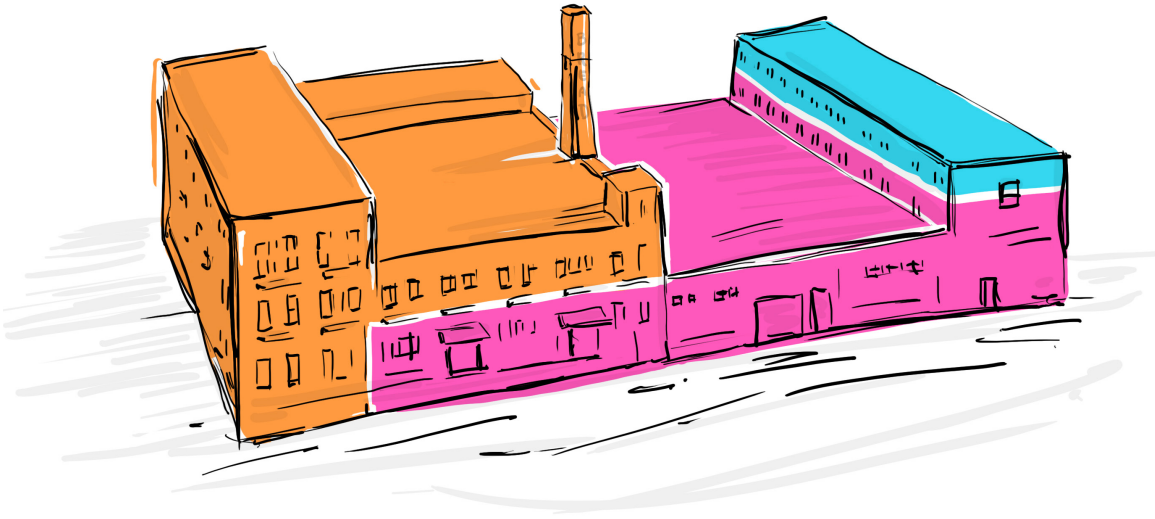
Reactivation of a unique historic building into a vibrant neighborhood anchor.

The Bread Factory is a complete remediation, redevelopment, and reactivation of a historically-significant and long-vacant building on Syracuse's Near Eastside. Despite extensive damage caused by weather and neglect, the building is structurally sound, historically significant, and worth saving. Originally designed as a commercial bread baking facility by the renowned local architect Ward Wellington Ward, the vision is to reinvent the 100-year-old building to serve both our local neighbors and regional visitors as a truly mixed-use community anchor.

The Bread Factory strives to draw people back to the long-forgotten building via a symbiotic mix of food, beverage, and retail, while also melding with the surrounding neighborhood via its housing, commercial space, art studios, and an expansive green roofscape. It will provide direct jobs, services, and housing to and within the surrounding neighborhood, while also being robust enough to serve as a regional destination.

The building is in rough shape and requires an extensive amount of work to stabilize it. The exterior of the building will be fully restored, from foundation to chimney-top, while the interior will undergo a near gut-renovation. Three contiguous vacant parcels across the street will be remediated, upgraded, and partially utilized for parking.

BREAD FACTORY USE MIX SUMMARY



RESIDENTIAL | 16,700 SF

The easternmost portion of the building is perfectly sized and located to blur the lines between the residential neighborhood to the south, and the active commercial strip to the north. A mix of 19 modern studio, one- and two-bedroom lofts will be made available so as to expand upon the housing in the neighborhood, not redefine it. A 2,000 SF courtyard will be cut into the middle of the building to provide more light and fresh air to all units.

COMMERCIAL | 23,500 SF

The building's deep floorplate, industrial character, and access to an amazing green roof will become a strong draw for some of the region's creative businesses that are in the market for new space. The west half of the building feels like it's screaming to house a destinational retail anchor -- the versatile concrete slab-on-grade, the soaring industrial character and roof height, the high level of visibility and access.

The remainder of this lower portion of the building will contain a symbiotic mix of food and retail, while tying directly to a portion of the second floor where it will spill out onto the vast roofscape. Framed by the taller wings of the building, this roof has the potential to become one of the most unique and iconic publicly accessible spaces in the city.

ART STUDIOS | 4,000 SF

The creative scene in Syracuse is becoming increasingly vibrant, and space in which to explore and express this creativity is becoming more sparse. Through the introduction of dedicated studio spaces for artists and creatives, some of that vibrancy will be both infused into and grow out of the neighborhood via the Bread Factory.

SHARED SPACE

Some internal portions of the building will be removed to accommodate a courtyard and to eliminate unsafe mezanines; the remainder of the interior will become a shared mix of spaces that serve the building and occupants. These include robust amenities [lounge, gym, etc], lobby and mailroom, circulation, mechanical spaces, and storage.

BREAD FACTORY PROJECT STATS

ORIGINAL BUILDING CONSTRUCTED | 1912

ORIGINAL BUILDING ARCHITECT | WARD WELLINGTON WARD

ORIGINAL BUILDING USE | COMMERCIAL BREAD BAKING FACILITY

BUILDING SIZE | APPROXIMATELY 64,400 SF

ANTICIPATED PROJECT COMPLETION | SPRING 2024

NUMBER OF RESIDENTIAL UNITS | 5 STUDIO, 11 ONE-BEDROOM, 3 TWO-BEDROOM

NUMBER OF ART STUIDOS | 12

FOOD + RETAIL SPACE | ±11,000 SF

OTHER COMMERCIAL SPACE | ±12,500 SF

TOTAL PROJECT SITE | ±1.5 ACRES

ANTICIPATED ON-SITE PARKING SPACES | 70

LOCATION MAP

