

Spring
is here!

WASHINGTON, DC

UNION MARKET

#MYUNIONMARKET



UNION
MARKET

1309 5TH STREET NE, WASHINGTON, DC

UNIONMARKETDC.COM

@UNIONMARKETDC

UNION MARKET // DID YOU KNOW

- The Union Market District has been the food hub of Washington since 1931
- The original Union Terminal Market was home to more than 700 vendors and stalls
- Harvey's Butcher has been in the Union Market District since 1971
- Today over half of the businesses in Union Market are woman-owned
- Artist in residence John Dreyfuss has displayed his art at The Kreeger Museum



Come through +
share your story

📷 #MYUNIONMARKET



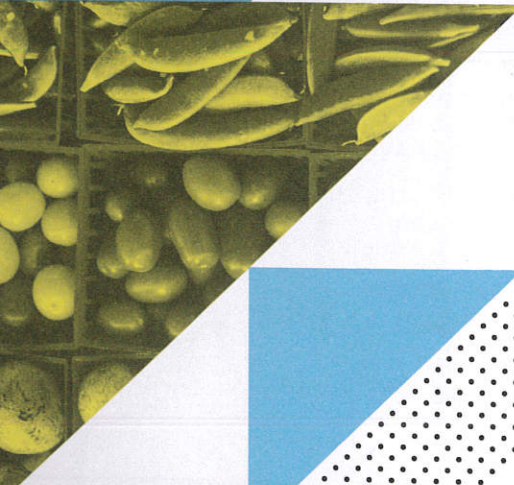
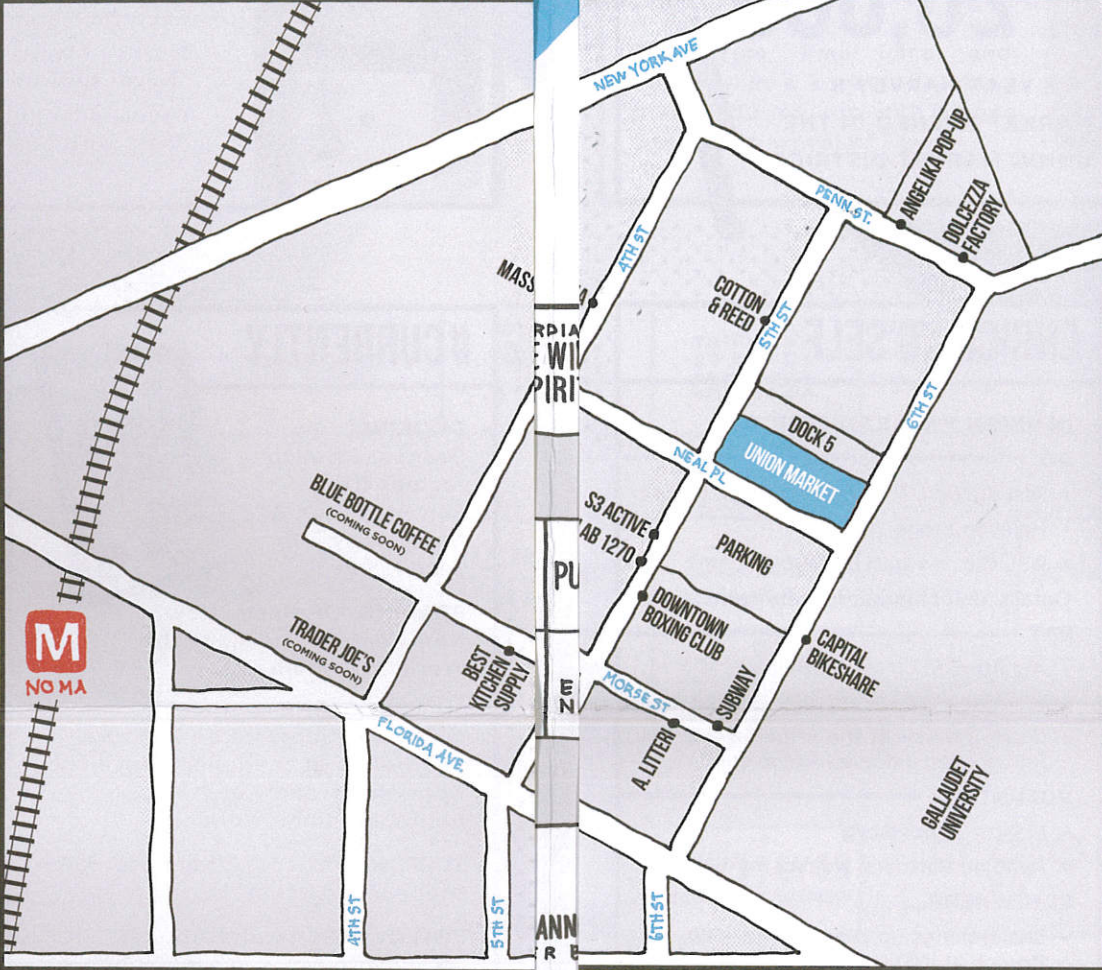
@hexferments

Hey D.C.! Hanging out at @unionmarketdc Dock 5 today for the @goodfoodawards mercantile! Day of sharing HEX creations with retailers, media and fellow Good Food Guild merchants. Excited to be here amongst fellow minded businesses!



UNION MARKET DISTRICT //

T'S ALL RIGHT HERE



THE FACTS // TOYIN ALLI, PUDDIN'



Get to know Toyin Alli, the chef and owner of Puddin':

- Holds a Masters in Public Administration from NYU
- Brown Butter Bourbon Bread Pudding is her best seller
- Favorite Market spot: Neopol
- Motto / Mantra: "Never give up"
- Favorite late night snack: Toast with butter

IN-SEASON // AMANDA MCCLEMENTS

Round up some friends and celebrate the arrival of spring! Create a dreamy night with tips from Amanda of Salt & Sundry.

DRINKS: Jack Rose w/ a spin: Shake 1½ oz. Green Hat gin (CORDIAL), ½ oz. of True Syrups grenadine (SALT & SUNDRY), ½ oz. of lemon juice + ice, strain into a coupe and enjoy.

DINNER: Build your menu around seasonal stars like asparagus, strawberries, peas, morels (ALMAALA FARMS).

DESSERT: End with a DIY sundae bar highlighting seasonal sorbets (DOLCEZZA) and ice creams (TRICKLING SPRINGS).

ENJOY: Your mood sets the tone of the party, so relax, have fun and your guests will follow.

RECIPE // COTTON & REED

REDBEARD

- 1½ oz Cotton & Reed White Rum
- ½ oz Lime
- ¼ oz Campari
- Fever Tree Ginger Beer
- Lime wheel

Build rum, lime juice, and Campari in a rocks or Collins glass. Add ice, top with ginger beer and a wheel of lime.



NUMBERS TELL IT

80 DIFFERENT TYPES OF CHEESE SOLD AT RIGHTEOUS CHEESE.



KNIVES SHARPENED AT DC SHARP SINCE OPENING IN 2012: **20,000**



1931 THE YEAR HARVEY'S MARKET OPENED IN THE UNION MARKET DISTRICT.

#CURRENTLY



COOKING:

Basque: Spanish recipes from San Sebastian & Beyond, by Jose Pizarro

READING: Originals: How Non-Conformists Move the World, by Adam Grant

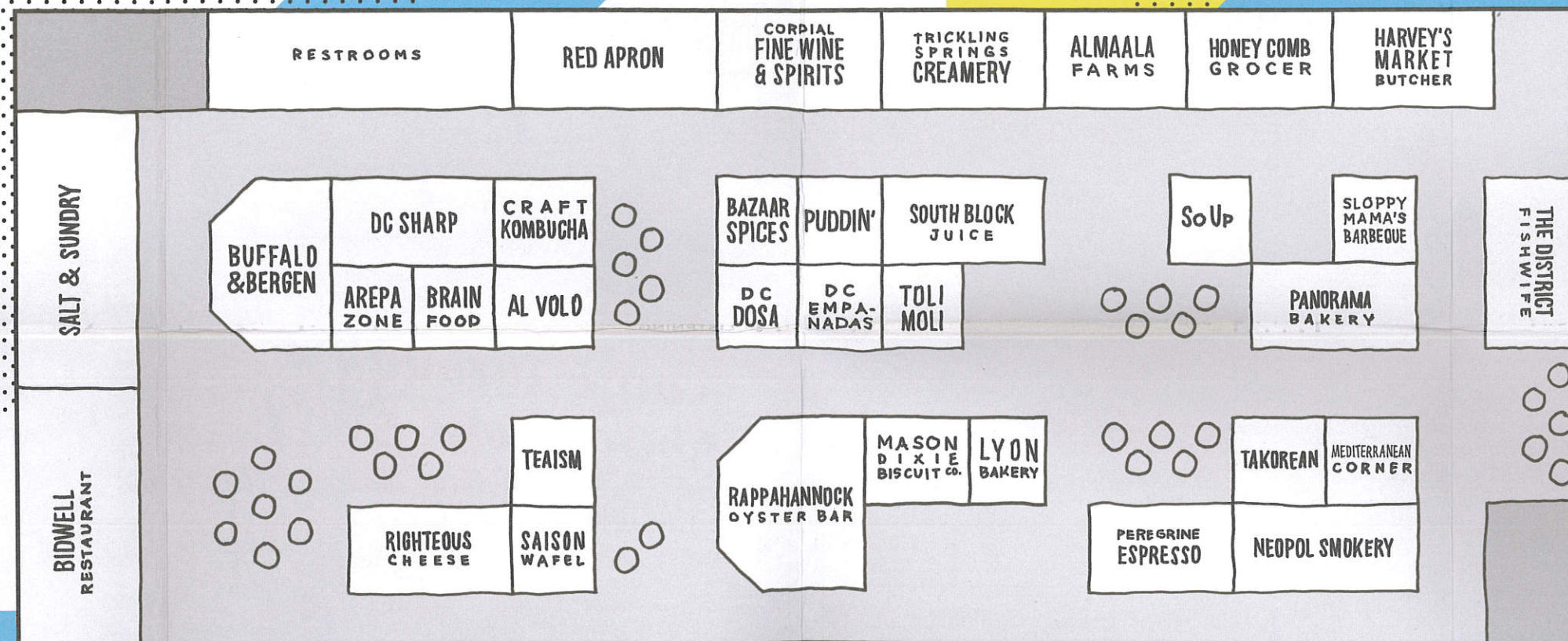
LISTENING:

Questlove Supreme on Pandora, The Dollop at thedollop.libsyn.com, Speaking Broadly at heritagerradionetwork.org

SURFING: vox.com, chefsteps.com, thebeacondc.com

FOLLOWING: @waterproject, @soulection, @womenwhocode

SHOPPING: prinkshop.com, american-giant.com, West Elm Local: westelm.com/shop/local/



ENRICH YO'SELF

IN UNION MARKET DISTRICT...

DO

- Test Kitchen, Thursdays at Union Market
 - Halcyon Stage
 - ASL Classes with Gallaudet
- Details: unionmarketdc.com/events/

EAT

- A. Litteri, 517 Morse Street NE

SEE

- Catch a movie at the Angelika Pop-Up Showtimes: unionmarketdc.com

VOLUNTEER

- Mentor at build.org
- Reading Partners: wdcvol.my-trs.com

ELSEWHERE...

- Shake things up with Korean BBQ Brunch at Kogiya in Annandale, VA
- Visit The Anacostia Arts Center anacostiaartscenter.com
- Enroll at The Washington Glass School washingtonglassschool.com

MARKET FAVS

BREAKFAST

SOUTH BLOCK JUICE CO: AVOCADO TOAST

Avocado with Olive Oil, Hemp Hearts, Pink Salt + Crushed Red Pepper

MASON DIXIE BISCUIT CO: THE CLASSIC

Bentons Bacon, Fried Egg, White Cheddar Cheese + Aioli

SAISON WAFEL: LIEGE WAFEL

Cream Cheese, Bacon + Maple Syrup.

PEREGRINE: CAPPUCCINO

Two Shots of Espresso + Steamed Milk



LUNCH

AREPA ZONE: THE PABELLON

Shredded Beef, Queso Fresco, Sweet Plantains + Black Beans

DISTRICT FISHWIFE: DONBURI BOWL

Shrimp or salmon on bed of rice with Japanese pickled veg, wasabi carrots + soy sesame celery.

RIGHTEOUS CHEESE: BRIE+SOURDOUGH GRILLED CHEESE

Buttery, oozy cow's milk cheese, melted solo

NEOPOL SMOKERY: TOSSED SALMON + APPLE SALAD

Artisan Greens, Smoked Flaked Salmon, Apples, Capers, Red Onion + Lemon-Dill Dressing

DINNER

RAPPAHANNOCK OYSTER BAR: CHESAPEAKE OYSTERS

Sweet + buttery. Grown at their very own farm

BIDWELL: MOONPIE

Chicago italian sausage, pepperoni, mushroom. Named after the chef himself

HONEYCOMB GROCER: SHOYU RAMEN

Pork, Chicken + Seafood Broth. Porky Belly Spinach, Egg, Bamboo Shoots, Nori, Scallions, Sesame Seeds, + Soy Sauce Seasoning.

DC DOSA: YELLOW LENTIL DOSA

Yellow Lentil Dosa filled with Eggplant + Sweet Potatoes

ON-THE-GO

CUCINA AL VOLO: PESTO + FUSILI

Feeling fancy? Top with Dry Sea Scallops from District Fishwife

HARVEY'S MARKET: MIXED GRILL

Calling all grillers! New York Strip Steak, Boneless Chicken Breast + Hot Italian Sausages

LYON BAKERY: FRESH BAGUETTE

Pair with Harbison triple cream Cheese from Righteous Cheese + Mortadella from Red Apron for the perfect treat

ALMAALA FARMS: DOZEN EGGS

Life changing, free range, farm-fresh

