

# Inside Duke University's West Union After \$90 Million Renovation

By Triangle Business Journal  
Published August 31, 2016



The architect for the project was Grimshaw of New York, and Skanska USA's Durham operations was the general contractor. New York-based Celano Design Studio in partnership with Grimshaw oversaw the project's interior design and branding elements. At full construction, the project had nearly 300 workers per day on-site, working in two shifts. The project is targeting LEED certification.

A significant portion of the funding for the renovation came from an \$80 million gift from the Duke Endowment of Charlotte in 2011, the single largest philanthropic gift in the university's history.

The nearly \$90 million project has space for 13 new eateries – nearly all of which are operated by Durham-based restaurateurs and chefs – several new meeting rooms and a teaching kitchen that will feature guest chefs, cooking classes and pop-up restaurants.

New dining options inside West Union, located at 416 Chapel Drive, include:

- **Devil's Krafthouse**, offering pub fare and microbrew beers that's operated by Andy Magowan of Durham, owner of Geer Street Garden and The Boot. The Devil's Krafthouse is the only place in Campus Center that serves alcohol;
- **Tandoor**, serving an Indian menu operated by PC Davis of Sitar Indian Cuisine of Durham;
- **Ginger + Soy and Gyotaku** will be run by Don Yoo of Maru and Sushinara restaurant with food cuisines from East and Southeast Asia;
- **Il Forno Italian Kitchen**, run by Scott Morse of Enzo's Pizza in Durham, will offer wood-fired pizzas and pasta dishes;
- **The Farmstead and Sprout** will be operated by Fares Hannah of Three Seasons Catering, who also runs Twinnie's and Blue Express on Duke's campus and Mesa Latin Kitchen in Durham.
- **Café**, operated by Robert and Fida Ghanem, owners of Saladella Café and Mad Hatter in Durham, will serve as the quick stop venue for coffee, pastries, and nitrogen ice cream.
- **Skillet Southern Cookery, JB'S Roast & Chops, The Chef's Kitchen, and The Commons** will be operated by Sam Clowney and Chris Holloway of Pitchfork Provisions. The Commons will have rooftop dining and scenic views of campus. Pitchfork Provisions currently operates Café Edens and Café De Novo on campus and runs the kitchen at Motorco in Durham.
- **Au Bon Pain** has moved from the Bryan Center to its new home in the West Union, with a fresh look and feel to align with the cutting edge design of the facility.