



NATIONAL MUSEUM  
*of WOMEN in the ARTS*  
1250 New York Avenue, NW  
Washington, DC 20005-3970

**UNION  
KITCHEN**  
CREATE. CONTRIBUTE. PROSPER.

**FOR IMMEDIATE RELEASE**  
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*National Museum of Women in the Arts Announces Partnership with Union Kitchen*

*Introducing the Mezzanine Café: Union Kitchen Presents DS Deli*

**WASHINGTON**—The National Museum of Women in the Arts ([NMWA](http://nmwa.org)) is pleased to announce the reopening of its Mezzanine Café in collaboration with [Union Kitchen](http://unionkitchen.com) and [DS Deli](http://dsdeli.com). Located on the museum's Mezzanine level, at 1250 New York Avenue, NW, in Washington, D.C., the café will be open for weekday lunches 11 a.m.–2 p.m., beginning Nov. 17.

NMWA's partnership with Union Kitchen—a business incubator that acts as a catalyst for the growth of small businesses, jobs and culture by lowering barriers to entry—will provide café visitors with creative and seasonal sandwiches, salads, coffee and Blind Dog Café baked goods. Union Kitchen will also provide full-service catering for select museum events.

“The National Museum of Women in the Arts is pleased to begin a collaboration with Union Kitchen and DS Deli,” said NMWA Director Susan Fisher Sterling. “We have an affinity for Union Kitchen's fresh and open business model and believe that the opportunities provided by this incubator to local vendors will be a great addition to the museum's offerings.”

Union Kitchen co-owner Jonas Singer said, “We are excited to work with NMWA to launch the Mezzanine Café: Union Kitchen Presents DS Deli. NMWA is an amazing venue, and we are thrilled to bring DS Deli and the dozens of other Union Kitchen products to museumgoers. Through our catering services, Union Kitchen will make available food and beverages from some of the District's best producers to museum special events. What a wonderful platform for our members and us.”

The menu will feature a variety of soups, salads, sandwiches and sides, all crafted in-house using local ingredients and products, many of which are made by members at Union Kitchen. It includes DS Deli's Veggie 3000, a harissa-roasted cauliflower sandwich with pickled radish, citrus aioli and cilantro served on a French baguette, currently featured on the menu at Busboys and Poets locations. Other DS Deli sandwich favorites include the Cameron Poe with Alabama white bbq chicken salad, red cabbage

and cilantro and the Balki B with charred leg o' lamb, chimichurri yogurt, pickled red onions and spinach. Featured side items include west Savannah slaw and buffalo cucumbers with gorgonzola and parsley. Dishes range from \$8 to \$11.

Café operators Jacob Hunter and Will Fung, both raised in the South, have years of culinary and restaurant experience. Hunter is the former executive chef of D.C.-based Matchbox Food Group, and Fung was previously manager at Ted's Bulletin Barracks Row.

"We're often inspired by our Southern background," said Hunter and Fung. "We strive to bring familiar tastes with a twist; this is more than just meat, cheese and bread. We focus on creative, seasonal and local elements to redefine what goes between two slices of bread."

#### **ABOUT NATIONAL MUSEUM OF WOMEN IN THE ARTS**

NMWA is located at 1250 New York Avenue, NW, Washington, D.C., in a landmark building near the White House. It is open Monday–Saturday, 10 a.m.–5 p.m. and Sunday, noon–5 p.m. Admission is \$10 for adults, \$8 for visitors 65 and over and students, and free for NMWA Members and youth 18 and under. Free Community Days are on the first Sunday of the month. For more information, call 202-783-5000 or visit [nmwa.org](http://nmwa.org), [Broad Strokes Blog](#), [Facebook](#) or [Twitter](#).

#### **ABOUT UNION KITCHEN**

Union Kitchen is a shared commercial kitchen space in NE Washington, D.C., for food entrepreneurs of all kinds, providing low-cost, low-risk and full-service kitchen for local businesses to grow. Union Kitchen lowers the barriers to entry for food businesses in order to catalyze the growth of small business, jobs and culture. Union Kitchen provides the space for production and opportunities for revenues. Create. Contribute. Prosper. For more information, go to [www.unionkitchencd.com](http://www.unionkitchencd.com) or Twitter @unionkitchencd, Instagram @unionkitchencd and Facebook Union Kitchen DC.

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