

2025 MERIT AWARD

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FACULTY ADVISOR — CATALINA OGLETREE

LYCEUM

*A traveling fellowship in Architecture*



# ROOTLINE

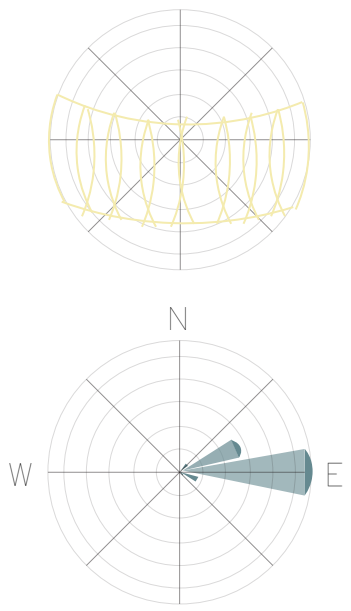
**Rooted in Culture, Grown by Design** – This project reflects Barbados’s deep ties to land, food, and community. Inspired by the island’s farming traditions and coastal life, it reimagines farm-to-table as a daily ritual shaped by space. More than just buildings, it’s a place where culture is grown, shared, and celebrated—where the soil meets the sea and the past feeds the future. A single mango, present throughout the process, became a quiet symbol of care, growth, and connection, a small reflection of the everyday life and rhythm that shaped this project.



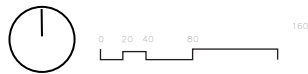


Nestled along the shoreline of Bridgetown, Barbados, this project explores the intersection of coastal living and sustainable food culture through a farm-to-table concept rooted in place. The site offers more than scenic beauty; it calls for a design that responds to the rhythms of the sea, local agriculture, and the connection between land and cuisine. The architecture embraces the climate with open-air dining, natural ventilation, and a palette of local materials alongside treated elements that require care and maintenance, much like the plants grown on-site. Treated steel brings durability while introducing the vibrant colors found in traditional Barbadian architecture, adding both strength and cultural expression. The project brings together building and growing, creating a space that supports community and reflects the spirit of the coast.

BRIDGETOWN, BARBADOS



SITE PLAN 1" = 160'





## a COMMUNITY

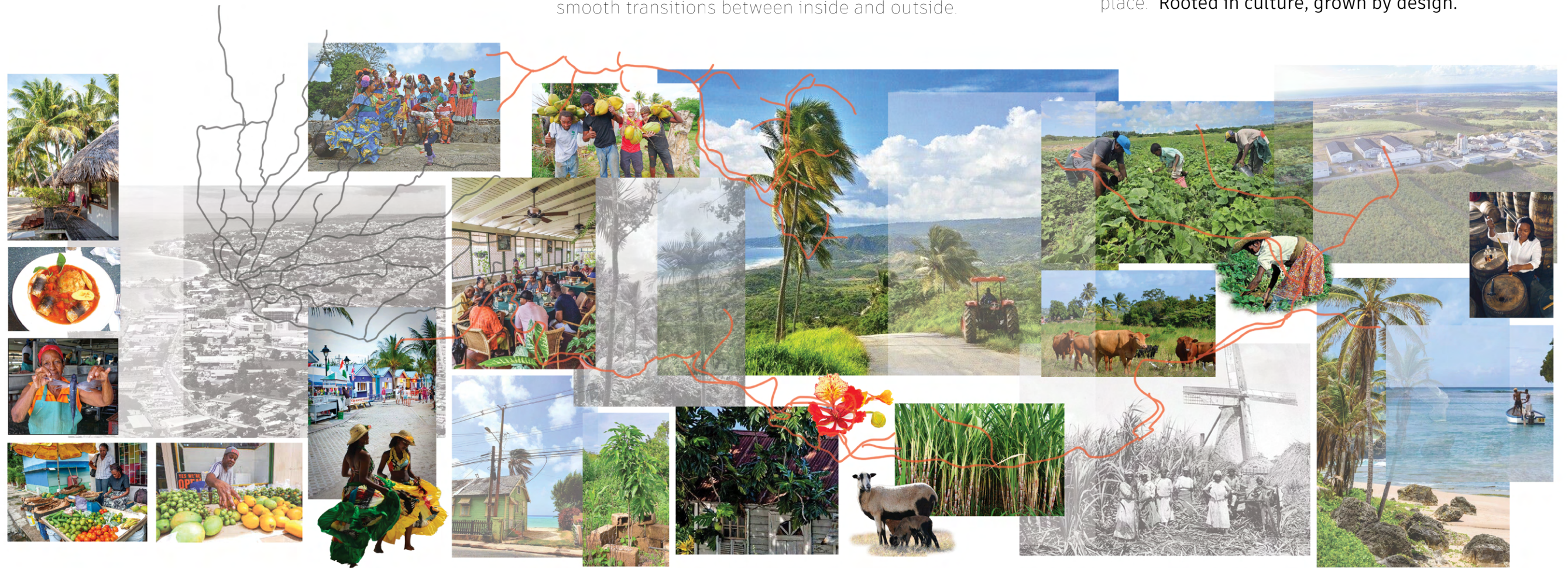
Grounded in the agricultural heritage and cultural resilience of Barbados, this project reimagines **farm-to-table** architecture as a bridge between tradition and contemporary coastal life. Set along the vibrant shoreline of Bridgetown, it brings cultivation and cuisine into the public realm—blending food production, education, and leisure in a **socially** and **environmentally** responsive design.

## FOR THE FUTURE

The project is made up of two buildings that work together as a small, self-sustaining ecosystem **connecting land, sea, and community**. One is a two-story restaurant with open kitchens, food labs, and event space—designed for cooking, learning, and gathering. The other is a café with housing for head chefs, creating a space where living and working come together. Open layouts, shaded outdoor areas, and movable façades allow for natural airflow and smooth transitions between inside and outside.

## OF FOOD

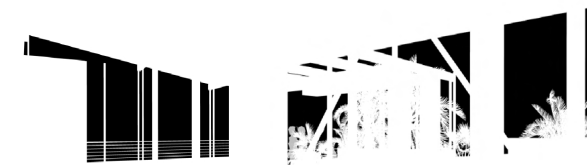
Barbados's unique relationship with food—born from the land, shaped by history, and passed through generations—is at the heart of this project. From breadfruit and cassava to flying fish and sea island okra, these niche foods carry stories. This space cultivates **memory, identity, and connection**, by rooting the design in local agriculture and culinary traditions. This project becomes a living archive of **Bajan life**, where growing and gathering is woven into the experience of place. **Rooted in culture, grown by design.**







RESTAURANT GARDEN



## BLACK STAR RESTAURANT + RESEARCH HUB

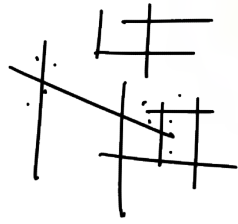
The restaurant is designed to wrap around a central garden, creating a strong connection between the kitchen and the land. This layout allows a variety of crops such as herbs, leafy greens, tomatoes, and root vegetables to be grown on-site and used fresh in daily meals. The building's shape lets in both direct and indirect sunlight throughout the day, supporting healthy plant growth while also shaping the dining experience around the garden. Morning light reaches one side of the garden, while afternoon sun warms the other, creating a balanced environment for different crops to thrive. This setup brings the farm-to-table concept to life and keeps the space naturally lit and open, blending food, design, and landscape into one experience.



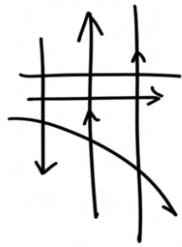
NORTH ELEVATION  
1/16" = 1'



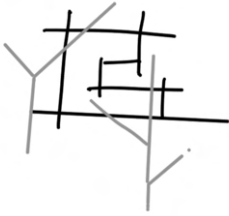
CONCEPT



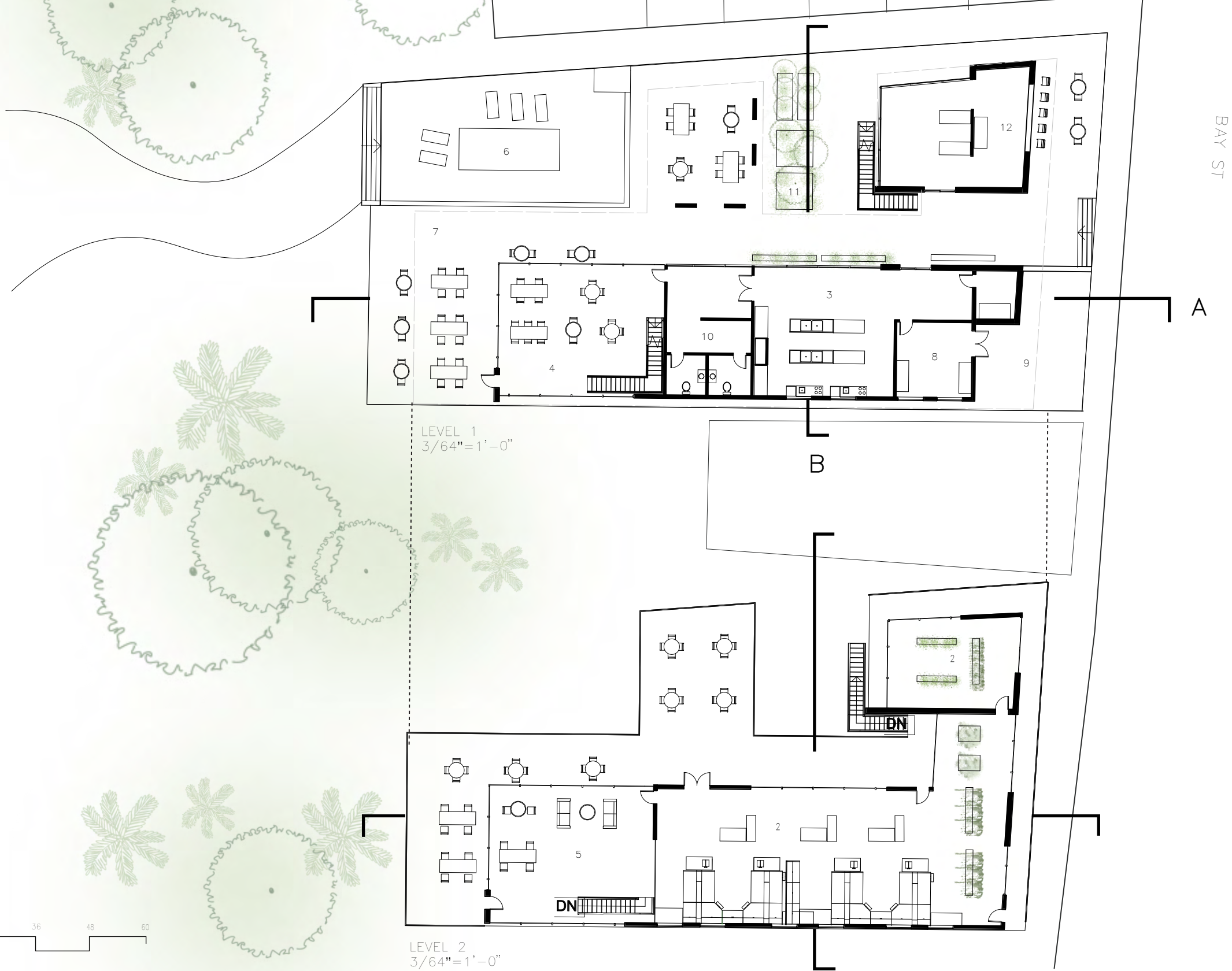
FLOW



STRUCTURAL IDEATIONS



PROGRAM



BAY ST

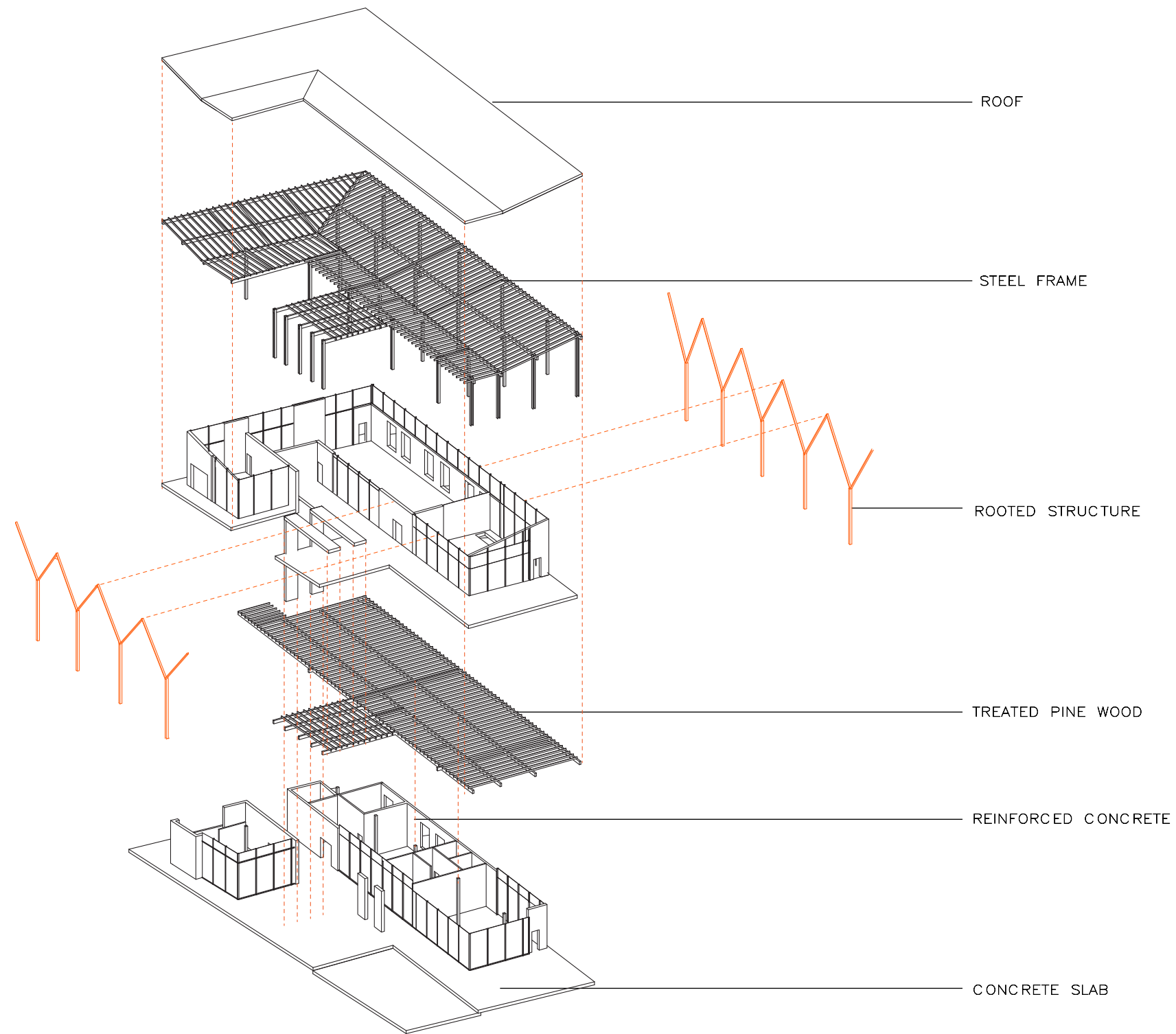
A

B

BECKLES ROAD

- 1 RESEARCH EXPERIMENT
- 2 KITCHEN LAB
- 3 RESTAURANT KITCHEN
- 4 DINING SEATING
- 5 EVENT FLEX SPACE
- 6 POOL + LOUNGE
- 7 OUTDOOR DINING
- 8 STORAGE
- 9 LOADING AREA
- 10 RESTROOMS
- 11 CROPS
- 12 BAR





KITCHEN LAB



RESTAURANT KITCHEN



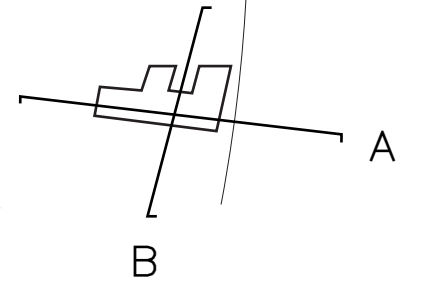
INDOOR RESEARCH FARM

KITCHEN LAB

RESTAURANT KITCHEN

ON SITE FARM

SECTION B

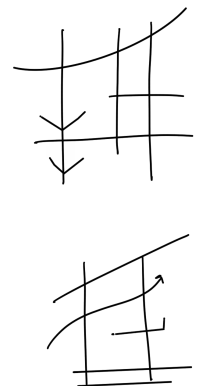




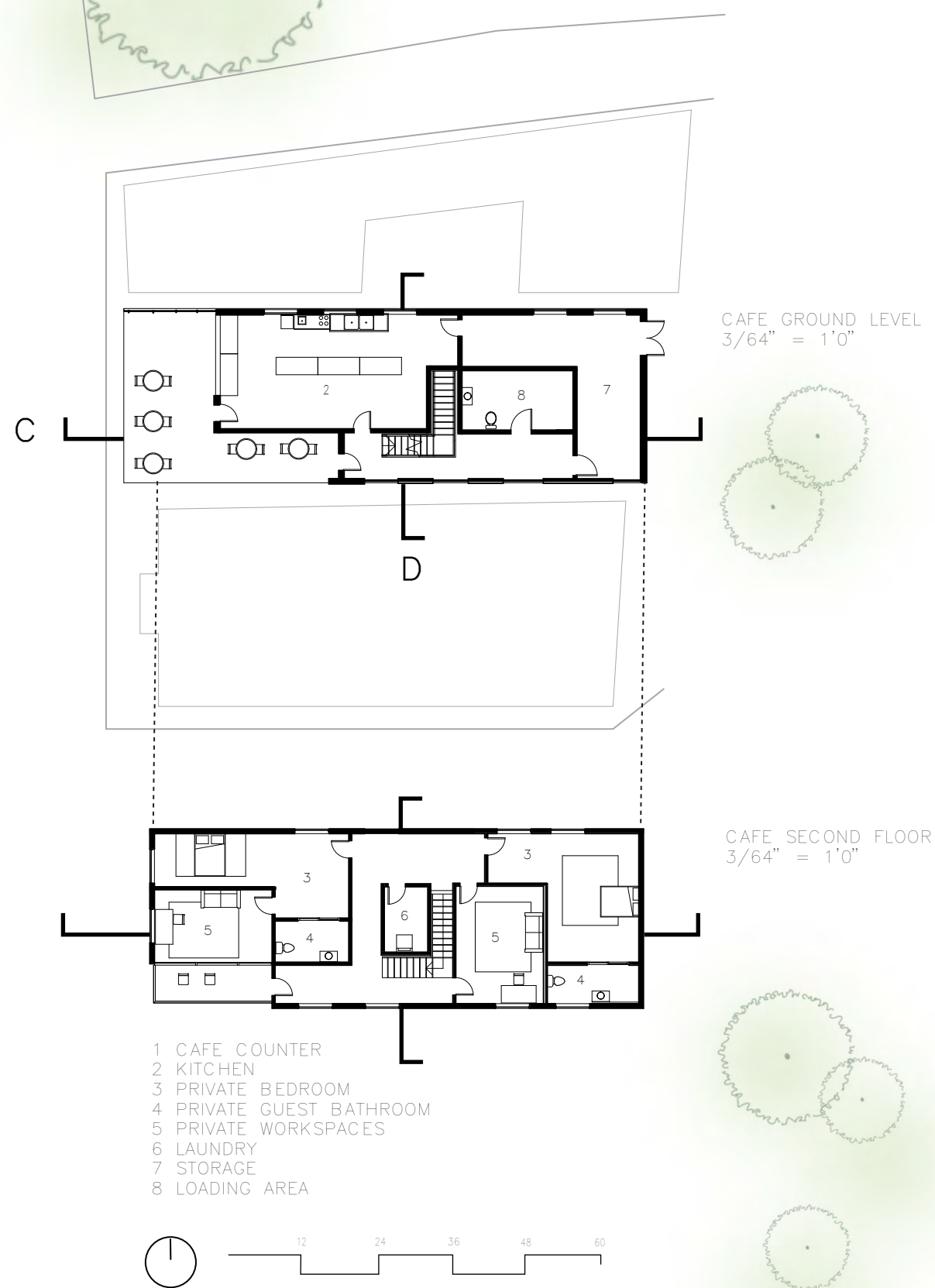


## CAFE + CHEF RESIDENCE

The café complements the restaurant by extending its rooted design into a more relaxed, adaptable space that blends tradition with a modern sensibility. It offers visiting chefs a place to engage more casually with the community, whether through small events, workshops, or daily interactions. Designed to feel open and connected to the landscape, the café provides an immersive setting that reflects Barbadian life a easygoing, welcoming, and rich in culture. At the same time, its clean, contemporary design ensures comfort and functionality, allowing chefs to feel both at home and inspired. Together, the café and restaurant create a unified experience that supports culinary exchange while staying grounded in place.



WEST ELEVATION  
1/16" = 1'







**design for Culture**

BAMBOO: a fast-growing, local material, bamboo is integrated for shading and screening, combining sustainability with cultural resonance.

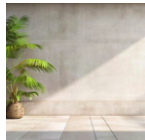


**design for Growth**

TREATED WOOD: Used for structural framing and outdoor elements, treated wood offers durability against the coastal climate while adding natural warmth to the dining experience.



BAY ST VIEW – SOUTH ELEVATION



**design for Resilience**

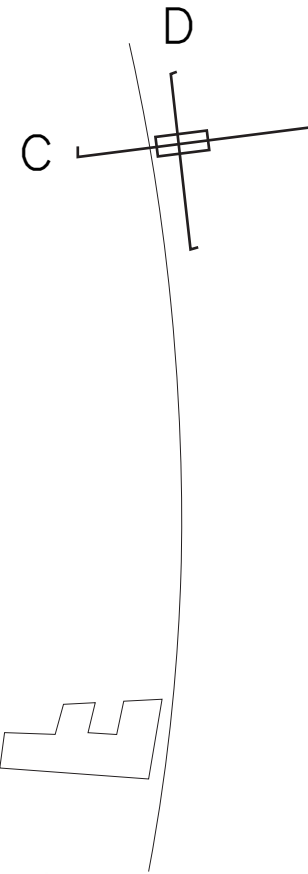
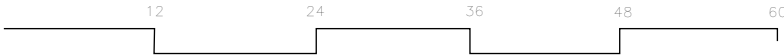
Concrete forms the resilient core of the building, providing stormproof support and thermal stability in the face of Barbados' coastal conditions.



SECTION D



SECTION C







This farm-to-table space connects Bridgetown's urban rhythm with the sea and farmland. Crops are cultivated on-site using raised beds and coastal-adapted planting systems, then harvested and integrated directly into the adjacent open-air kitchen and dining areas. The building becomes a living process—where food is grown, prepared, and enjoyed within the same flowing space, reinforcing sustainability and cultural connection. It invites both locals and tourists to come together, share meals, and experience the island's food and traditions in a space that feels open, rooted, and alive.