

[THE VIEW FROM HERE]

My Washington



Amanda McClements

[Owner, Salt & Sundry]

As a veteran writer whose commentaries appear in *Food & Wine* and as owner of a “modern general store,” this longtime Washingtonian has watched the rise of our culinary and retail scenes. In 2012, she opened housewares shop Salt & Sundry in Union Market (page 17), brick-and-mortar proof of the capital’s burgeoning artisanal culture, and this summer she opens a second location on S Street NW. We’d follow her just about anywhere. Good taste guaranteed.—*Kelsey B. Snell*

How did the vision for Salt & Sundry develop?

During my 12 years of writing about food and travel, I became more interested in the style and art of entertaining and felt frustrated that I couldn’t find local resources to inspire me.



Timothy Paul

I had this place in my mind where I wanted to shop, so the obvious question became, “Why not just build it?”

So you took a risk and opened your shop in the unconventional Union Market?

When I found out about the retail space available in Union Market, it just seemed like a natural fit. The vendors coming in were all people I’d written about in the past and respected, and the chance to be neighbors with them was really exciting. Having this hub is a huge game changer for the food scene here.

Does the dining scene factor in your shop?

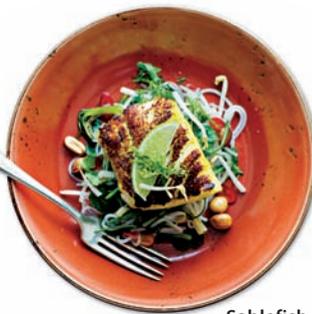
We have great food in the city now, which inspires people to ask, “How can I recreate these experiences at home?” That’s where Salt & Sundry fits in. We provide the tools needed beyond the cooking for those who love casual entertaining.

Name one of your favorite local pantry goods in stock.

We have addicts who come for the Langdon Wood: Barrel Aged Maple Syrup. Art [Drauglis] who lives on Capitol Hill takes Pennsylvania maple syrup and ages it in local Catoctin Creek’s rye whiskey and brandy barrels.

Does the artisan emergence here reflect a broader trend?

Yes, I think D.C. reflects what’s going on in urban areas across the country. A younger generation is saying, “We want to work for ourselves, do projects that are hands-on and create the things that we want around us instead of complaining about what’s not.”



Sablefish at Doi Moi

What’s shopkeeping taught you?

It feels good to know that people in D.C. will go out of their way to support local businesses. People call and ask if they can order products through us, just because they like shopping at the store.

MY PERFECT DAY

Morning

Coffee Time

I’ll order a cappuccino and sit outside at The Coffee Bar. It’s tucked away on a tree-lined street and right around the corner from my house. Then I’ll stroll over to Cork Market for a bacon-cheddar scone.

Mid-Morning

Shop Crawl

Next I’ll head to some of my favorite shops on the 14th Street corridor: Redeem/MUTINY for unique finds, Muléh for statement pieces from high-end designers, Timothy Paul and GoodWood for home accessories and Federal for great men’s gifts.

Noon

To Market, To Market

Time to go east to Union Market to check on my team at Salt & Sundry and grab lunch at the Rappahannock Oyster Bar—a dozen raw Olde Salt oysters, grown in Virginia, and the hearty “Lambs & Clams” dish.

Afternoon

Grocery Run

For a post-lunch caffeine fix, it’s a cortado at Peregrine Espresso in the market. After picking up supplies for home (milk from Trickle Springs, rustic bread from Lyon Bakery, a gorgeous piece of fish from The District Fishwife), I’ll head back to Logan Circle to get ready for a dinner date.

Evening

Two’s Company

My husband and I are so drawn to the bright, spicy flavors at Doi Moi. We’ll snag a seat at the bar for a feast of Vietnamese and Thai dishes, then finish the night with brilliant cocktails at 2 Birds 1 Stone, a bar right underneath the restaurant.

For Amanda McClements’ full interview and itinerary, go to wheretraveler.com.

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