



THE Provision Co.

MODERN NEIGHBORHOOD MARKET



*A hospitality-driven neighborhood market — an **amenity anchor** designed to keep energy, foot traffic, and daily spending in the development.*

🏠 WHAT IT IS

A premium neighborhood market combining daily essentials, chef-made prepared foods and grab-and-go, fresh produce, and a sommelier-curated wine program.

★ WHY IT MATTERS

- ◆ Designed to keep residents, workers, and visitors in the community
- ◆ Designed to drive walk-by traffic and support surrounding retail
- ◆ Strengthens the live-work-play leasing story

👉 WHY THE PROVISION CO.

Founded by hospitality operator and Certified Sommelier Jameson Huckaba — an uncommon level of service, curation, and guest experience for neighborhood retail.



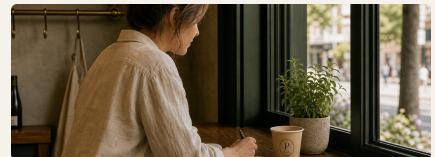
STEPS FROM HOME

Residents arrive on foot — the market is part of the walk, not an errand across town.



A DAILY REASON TO COME DOWN

Barista coffee and chef-made food that pull people out of the elevator and onto the street.



ROOM TO LINGER

A built-in third place that keeps the ground floor active from morning to evening.



2,500–3,000 SF
GROUND-FLOOR
FOOTPRINT



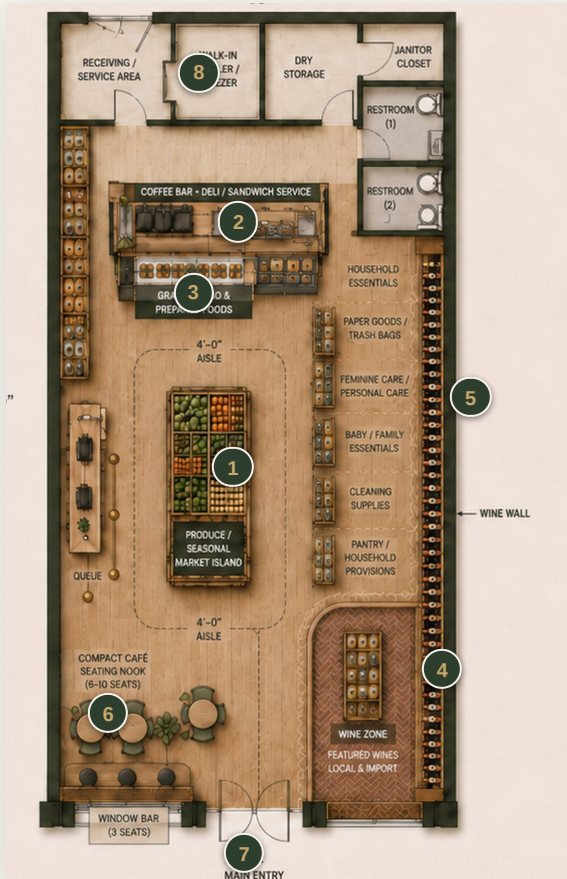
Mixed-Use
IDEAL DEVELOPMENT
FIT



Partnerships
SEEKING DEVELOPER &
SITE

THE Provision Co.

THE STORE IN YOUR DEVELOPMENT



CONCEPT LAYOUT • FITS YOUR GROUND FLOOR •
~2,500 SQ FT

THE EXPERIENCE

A reason to come downstairs.

In a world of screens and delivery, The Provision Co. gives your residents and workers a reason to leave the apartment, walk down, and actually **be somewhere** — a face behind the counter, a coffee, a bottle for dinner, the things they forgot. **Delightfully analog**, and designed to earn repeat daily use.

◆ A daily-use amenity

Several visits a week, not a once-a-month destination.

◆ The analog antidote

A third place, real human contact, and life on your ground floor.

◆ A reason to get outside

Foot traffic your other amenities can't manufacture.

◆ Quietly sophisticated

Professionally operated behind the warmth — a reliable, well-run tenant.

IDEAL SITE PROFILE target parameters • flexible by site

SIZE

2,500–3,000 SF ground floor (~1,800 SF min)

POWER

~400–600A, 3-phase preferred

GAS

Service preferred (coffee + prepared foods)

PARKING

Shared/structured; pickup spots near entry

FRONTAGE

40–70 ft, corner preferred, high visibility

KITCHEN

Type I hood venting + grease interceptor

ALCOHOL

Zoning for off-premise (on-premise a plus)

SIGNAGE

Blade sign + storefront band; exterior lighting

CEILING

12 ft+ clear height

PLUMBING

Floor drains; space for a walk-in cooler

PATIO

200–600 SF outdoor seating where possible

BUILD-OUT

Warm shell + TI allowance; ~7am–9pm hours