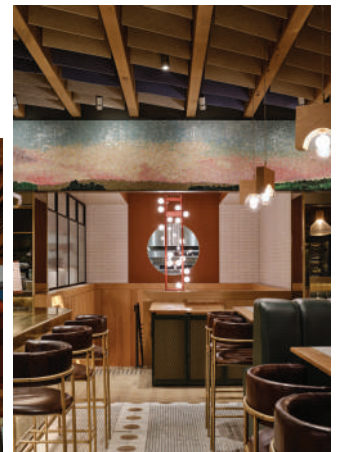


# STOCK T.C

Toronto, Canada



## STOCK T.C

This culinary emporium – the first collaboration between two of Giannone Petricone Associates’ long-time clients, Toronto food empresarios Cosimo Mammolitti of Terroni/SUD Forno and Stephen Alexander of Cumbrae’s – began with a conversation about creating an original gastronomic experience offering fine ingredients, prepared foods, and vibrant dining. Giannone Petricone’s response began with a name: STOCK T.C implies stocked shelves, chicken stock, stockyards — essential building blocks from which to create a theatre of food, considered and presented in a trajectory from raw to refined.

Within a landmark postal station, STOCK T.C offers an open market at grade, a 200-seat bistro on the second floor, and a third-floor garden room event space with circular bar and roof terrace. To restore and repurpose the 1936 limestone building, the design team lined the perimeter walls with a second skin spaced from the original shell, and from it hung shelving, lighting, and acoustic dampening textures. The omnipresence of food preparation, with a clear ‘backstage’ treatment, mixes with the building materials to entertain the senses.

Just as bountiful shelves and counters display raw ingredients and comestibles, and the restaurant serves artfully finished plates, Giannone Petricone introduces materials and architectural elements interpreted in degrees of unrefined to refined. This progression unfolds as one moves from the ground level market and self-serve *tavola calda* to the bistro, bar, and event experiences on the second and third levels. The stacking of spaces, and the charged thresholds between them, are enriched by vestiges of the historic building’s original purpose, such as custom ‘coffer’ lights; postage stamp-patterned mosaic flooring, and felt ceiling baffles reminiscent of filing cabinet dividers.

The ground level introduces the experience with a relaxed but intoxicating kitchen and pantry, filled with personally selected provisions such as sundries, dried goods, fresh produce, specialty items, and cut flowers displayed on stock room-style shelving. Anchored by large butchery and bakery counters, the space is collected under a rippling felt proscenium. Aromas and glimpses into the ‘backstage’ kitchens lead patrons to ready-to-eat and ready-to-cook takeaway counters. A mix of seating invites lingering to enjoy the fresh offerings on the spot.

The second-floor bistro presents an orchestra of kitchens, open to a gallery of butter-yellow tufted leather banquettes and cork paneling. The centre bar is designed to bridge day-to-night experiences, framed by a glittering mosaic proscenium depicting a sublime pink sunrise.

The third floor is a purpose-built, glass garden room. Almost 100 seats of the main dining area are flexible to accommodate arrangements for various functions all year round. This exclusive event space takes full advantage of its roof-top view, and is surrounded by a lush terrace along the vintage cornice of its host building. From the potential of hand-chosen ingredients to the pleasure of gathering around a table, STOCK T.C’s design celebrates the transformative possibilities of where and what we eat.

According to Giannone Petricone Partner, Ralph Giannone, “STOCK T.C is about city-building.” He explains, “People come to Toronto for its heritage and for its multiculturalism. We love food; we love ‘messy’; we love the mixing of cultures and expectations. With this project we stewarded the heritage postal station — once a centre for connectivity and transformed it into an unusual gastronomic emporium that draws people together to share in a wonderful new cultural experience.”

## Project Facts

**Location**

Toronto, Canada

**Owner**

STOCK T.C

**Project size**

21,500 sf

**Architecture and Interiors**

Giannone Petricone Associates Inc. Architects

**Completion**

Spring 2023

**Photo credits**

Doublespace: Images 1, 2, 5, 6, 9-16, 18-20, 21-23

Rilley Snelling: Images 7, 8, 17

Stephanie Palmer: Images 3, 4

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## About Us

Giannone Petricone Associates Inc. Architects is a Toronto-based design firm led since 1995 by principals Ralph Giannone and Pina Petricone.

We are architects with work that extends from the scales of “the spoon to the city.” We are committed to contributing to a vibrant environment and see our projects as a careful choreography of architectural design, interior design, environmental design, and public realm experiences. Regardless of scale, our measure of quality is a project’s ability to positively transform and better everyday life.

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In midtown Toronto, STOCK T.C repurposes a defunct heritage-grade Canada Postal Station. The 1930's limestone landmark was restored and the culinary emporium breathes new life and purpose into its vintage structure.

1

In the public plaza, “Montgomery Gates” by Vancouver artist Adad Hannah, with the assistance of Teigan Jorgensen, celebrates the site’s previous histories — both as a postal station and the site of Montgomery’s Tavern, an important meeting point and battleground in the 1837 Upper Canada Rebellion. Surrounding the gates are granite blocks inspired by a simplified Canada Post mailbox form.





STOCK T.C.'s ground floor open market is organized under an embracing, wool felt proscenium that aligns with the bakery and the butchery counters. Terrazzo patches of the original postal hall floor were ground and polished to almost new condition.





The raw and exposed building's concrete shell is layered with contemporary elements: custom-designed end-grain wood block counters and butter-yellow extrusions shelving and light fixtures that trace the long gone but remembered ceiling coffers.





Display counters anchor the market with bakery and butchery ingredients under a white felt proscenium. This 'curtain' offers 'backstage' glimpses to artful food preparation and aging, as well as selective reveals of the historic host building.





As one moves through the interior, unusual juxtapositions of textures and materials such as raw and refined, hard and soft, colourful and monochromatic, subtly indicate STOCK T.C.'s delightful and fresh mixing of ingredients and ideas.





The rippled wool felt procenium lifts at the sculpted stair that dramatically connects the lower open market and *tavola calda* hall to the slower, upper-level bar bistro.





‘Coffered’ light fixtures are ‘ghosts’ of lost lighting whose impressions are evident in the exposed concrete ceilings.

7



The new and unrefined terra cotta block of the bakery counter and the butcher block with metal shelving, juxtaposed with original terrazzo flooring.

8



The sculpted stair in blackened steel, green stitched leather, and carved white oak inset with LEDs, that leads patrons to the upper levels.

9



10





The second-floor bistro lines the historic building with new layers of cork, wood, mirrored glass, and stone, treated with a greater degree of refinement than the market level. Postage stamp decals are recalled in mosaic floor patterns, while envelope liners inspired the bar lamp shapes, and clerical filing cabinets cued the felt baffle ceiling.





The second floor organizing proscenium is rendered in meticulously laid glass mosaic tile, with a supple pink horizon line that contrasts with this floor's otherwise earthy palette. A large keyhole offers a peek to the bustling kitchen, and the 'coffer' lighting shifts to a vertical red chandelier.

12





Discrete and tufted golden yellow banquettes, oak shelving and cork walls sit spaced from the original exterior walls to expose the historic windows and city views.



Views to the energetic backstage kitchen are framed by the glistening glass mosaic above and the edge of the stone mosaic in the floor below.





15



16

Layered materials and textures subtly recall to the building's original occupation and imbue the dining experience with surprise and delight.

17





On the third level, keyhole portals transport diners from a wine cellar into a light-filled event space in the sky. Imagined as a modern garden pavilion, the space includes custom wicker banquettes with leather-strap canvas cushions. Custom globe light fittings dot the room like sun-filled bubbles.





Floor-to-ceiling windows look over the Toronto skyline with unrivalled views. The woven chevron wood ceiling is like a tree canopy whilst also framing the long view to the city beyond.

19



A thin-shell dome defines an intimate, circular cocktail bar wrapped in slate leather.





Amongst towering skyscrapers, the escapist, roof-top terrace features: snow netting, sunshades, gabion plant holders, and wood slat walls to imbue the urban space with a garden-like spirit.





22



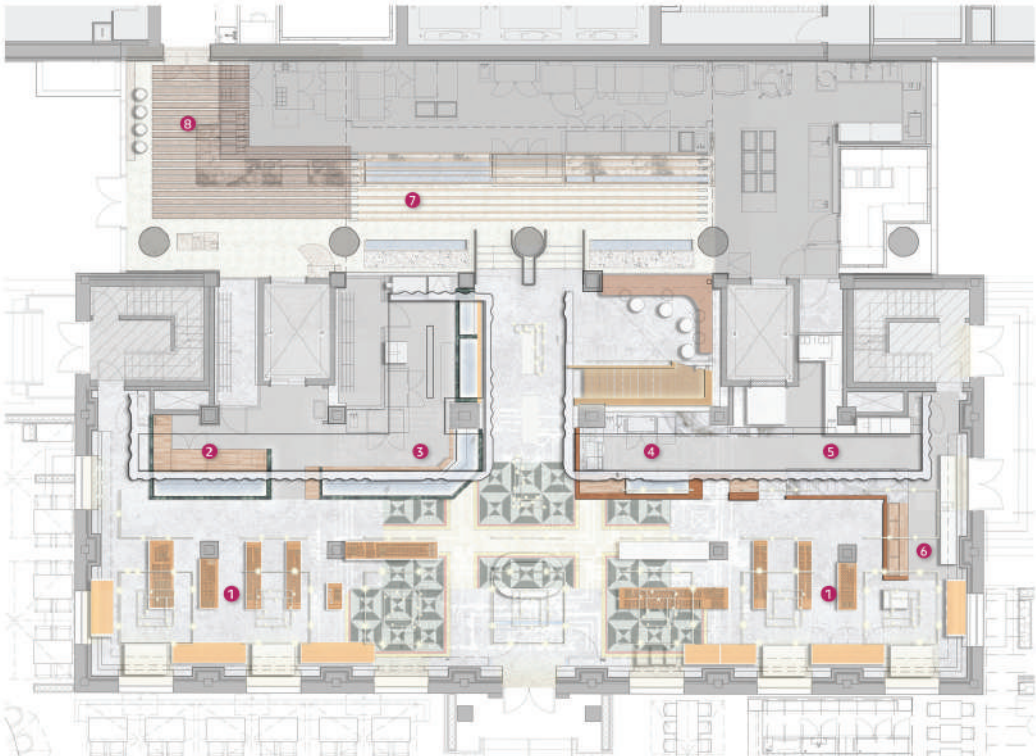
The largest rooftop patio in the Yonge-Eglinton corridor, STOCK Bar T.C presents a lush and breezy oasis with sweeping views in three directions.

23



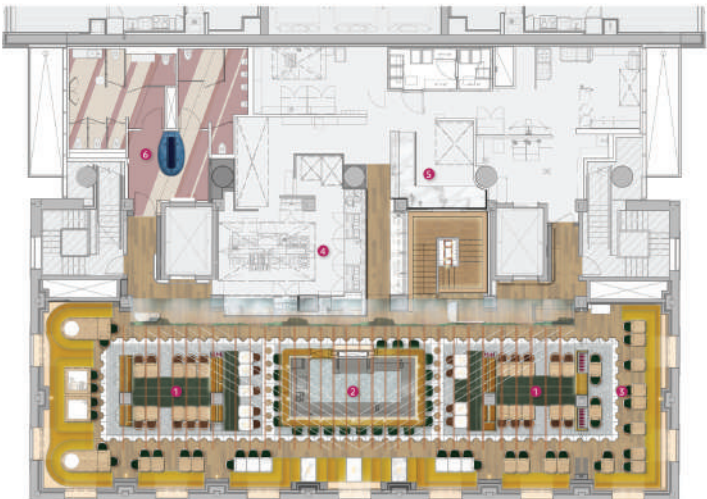
GROUND FLOOR

- 1 Market
- 2 Cheesemonger
- 3 Butcher
- 4 Cafe
- 5 Bakery/Pizza
- 6 Pasta
- 7 Home Meal Replacement
- 8 Sandwich Pick-Up



SECOND FLOOR

- 1 Restaurant
- 2 Bar
- 3 Private Dining
- 4 Kitchen
- 5 Plaza
- 6 Restrooms/Through Sink



THIRD FLOOR

- 1 Guest Access Lobby
- 2 Bar
- 3 Dining
- 4 Terrace
- 5 Outdoor Bar & Grill

