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THIS PHOTO A vaulted ceiling and floor-to-ceiling glass open this kitchen to light and views. A wood-top table extends from the island, offering a handy spot for everyday dining. **OPPOSITE** Rustic pottery stands out against the island's black-granite countertop.

natural splendor

A wall of glass connects this textural, nature-inspired kitchen to spectacular mountain views.

Field Editor Bonnie Broten **Photographer** Brie Williams

WHEN THE BLUE RIDGE MOUNTAINS IN THE NORTHWEST CORNER OF SOUTH CAROLINA ARE YOUR NEIGHBORS, you want to embrace the views. In this kitchen, where modern lines and industrial-chic accents meet subtle hues and honed finishes, a vaulted ceiling and a wall of glass do the trick very well.

The edgy but lodgelike kitchen was designed in a collaborative effort between interior design firm Linda McDougald Design/Postcard from Paris Home and the architectural firm Johnston Design Group. The clients were a Baltimore couple who wanted their getaway home to include a professional-caliber kitchen with clean lines and abundant natural light.

The resulting open kitchen boasts layers of textures and colors that play off the home's surroundings. Rustic oak floors, stone and wood countertops, and a backsplash of stonelike porcelain tiles set a warm, nature-inspired theme. A tongue-and-groove ceiling with exposed wood beams continues the room's textural emphasis, and Shaker-style cabinets celebrate rustic simplicity with warm gray paint and matte-finish bronze hardware.

Of course, function is just as important as style—and the space is expertly designed to work hard for homeowners who love to entertain and who both contribute in the kitchen. (Interior designer Adrienne Stone says the division of labor is clear: "She does all the cooking and prep work; he does the dishes and cleanup.") At the kitchen's center is a massive island sporting two sinks and dishwashers to accommodate multiple workers. One side of the island faces a professional-style range; the other attaches to a wood-top table perfect for casual dining.

Upper cabinets by the range were waived in favor of large windows that give the cook a view of the landscape when she looks up from food prep. Lost storage is regained with a storage wall anchored by a wall oven and microwave (opposite all the glass). The refrigerator stands on the same wall, on the other side of a doorway.

Additionally, a tall storage unit anchors a corner to the left of the range, conveniently situated by a dishwasher in the island.

To streamline entertaining, the kitchen easily transitions to adjoining spaces. The island is just steps away from the living room, so the chef can chat with guests. And heavy French doors—part of the wall of windows—open to a screened-in dining area. "They're in this beautiful natural setting," Stone says. "So being able to move seamlessly from inside to outside was really important."

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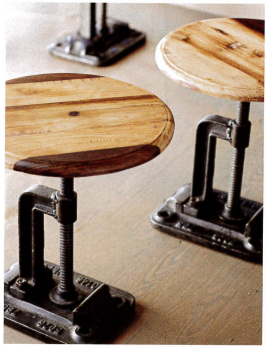

ABOVE A large industrial-style pendant above the island sports the same matte-bronze finish as the cabinet hardware. **OPPOSITE, TOP LEFT** Across from the window wall, cabinetry surrounds a built-in microwave oven, wall oven, and a slice of granite countertop that serves as a landing spot for hot dishes. Open shelves break up the cabinetry with displays of cookbooks and pottery. **OPPOSITE, TOP RIGHT** Serious cooks gravitate toward a cooking zone furnished with a pro-style gas range, architectural range hood, and articulated pot-filler faucet. **OPPOSITE, BOTTOM LEFT** Two people can work together without bumping elbows, thanks to two apron-front sinks placed on either side of the island. A cabinet adds storage space above the built-in refrigerator. **OPPOSITE, BOTTOM RIGHT** Adjustable stools—made with recycled wood seats and metal shop clamps—bring an industrial attitude to the island's dining area.