

Sous-vide Brisket, Spanish Inspiration at New Wagshal's

Friday, May 10, 2013, by [Missy Frederick](#)



[Photos: [Missy Frederick/Eater.com](#)]

WAGSHAL'S 3201 New Mexico Ave. NW Washington, DC

Bill Fuchs was inspired by the *mercados* of Spain when figuring out the design of the latest location of **Wagshal's**. The **deli, restaurant and market** will open its doors later this month, and it has an **open-air feel, state-of-the-art technology** and some new experiments for the company.

"There are **a lot of firsts**," Fuchs said during a tour of the still-unfinished space. Those include artisan breads, homemade pastas, a grill top for making hamburgers and hot dogs, **a pickle bar**, gelato, and 74 feet of pastries.

Wagshal's occupies about 4,000 square feet at the location on New Mexico Ave. NW, adjacent to **Al Dente**. There is seating for **60 people inside and about 40** at the outdoor patio. Wagshal's worked with a Portuguese company on specialized equipment such as a back-loading soda case so that customers won't be disturbed when it's being refilled.

The restaurant portion of Wagshal's will offer the company's signature sandwiches (including its **acclaimed brisket**, which will be prepared using the sous-vide method here to speed up delivery). There's a salad station, hot foods bar, silver dollar latkes and grilled items as well.

Visitors to Wagshal's market will be able to purchase seafood such as oysters and soft shell crabs, and the company's rare cuts of meats and specialized items such as the Iberico bellota ham, not to mention cheeses, produce and pantry items like infused olive oils. The company is partnering with florist **Johnson's** on flowers. There is charcuterie such as European-style sausages cut to order.

The space designed by architect Will Couch of Foundry has **15-foot ceilings, 50 major pieces of high-end equipment** and other touches such as a live lobster tank, and environmentally friendly construction (using reclaimed wood and ventless hoods). Wagshal's will open by the end of May, though a precise opening date hasn't been set.



Digital menu board.



Digital signage.



Terra cotta-inspired ceiling



Oven.



The company's first grill top.



Meat slicer.



Future home of cheese.



Live lobster tank.



Market area under construction.



Vegetable and flower shelving.



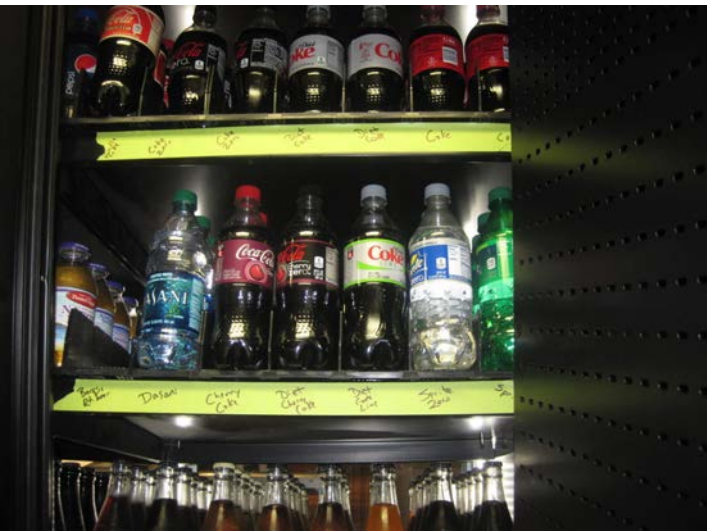
Scale.



Butcher counter.



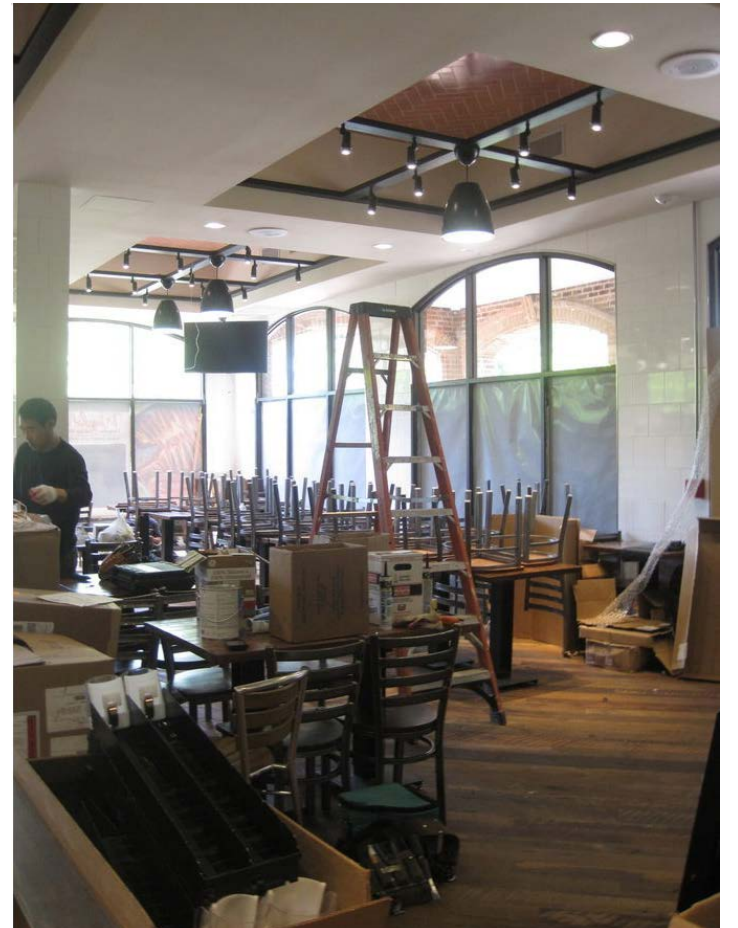
Coffee dispensers.



Back-loading soda case.



Gelato station.



Dining area.