RENAUD CONSULTING
COMMERCIAL REAL ESTATE

The Bussdown D.C.

QUICK FACTS

AREAS TARGETED:

- Washington, DC, Maryland , Virginia and New York City

SIZE REQUIREMENTS

- 300-1,200 SF



WHAT IS THE BUSSDOWN?

The Bussdown DC is a celebration of Pan African cuisine & culture. With flavors & quality organic ingredients that seek to elevate the traditional dishes that Chef Solomon Johnson grew up on. Now the chef is bringing those flavors back to DC and his family roots.

Chef Solomon Johnson, a visionary with a passion for Pan-African cuisine, is set to take diners on an unforgettable journey through diverse flavors that define the African diaspora. Founded during the pandemic as a delivery-only concept out of ghost kitchen in Oakland, the brand has grown rapidly in notoriety & popularity in the San Francisco area receiving praise from publications such as Forbes, Thrillest & Eater SF. The menu boasts tantalizing dishes such as jerk chicken and curry chicken, elevated by Chef Johnson's personally crafted spice blends, in collaboration with Spice Tribe.

The Bussdown's location in Western Market, on Pennsylvania Avenue Northwest, places it just around the corner from the White House, by the George Washington University's (GW) campus, making it a strategic spot for both locals and tourists. The restaurant sits across from the student quad at GW, aiming to draw in a diverse clientele, including students, neighborhood residents, and the nearby business community.





CONTACT

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