



Inclusive Design

This assignment invited us to take what we learned from our readings on inclusivity, as well as in-class discussions, and create a design that fit with their principals. I came into this assignment assuming my design would be rather dull and simple, but upon brainstorming, I had a thought.

It's far too common of a joke around campus; going hungry. Students begging to be swiped into the dining halls, camping out in the WPU for free food, or even going without meals entirely. We all know of the Pitt Pantry, and other food bank options in the area, but it had never crossed my mind to visit. I believe this is in part due to the non-inclusive nature of their design. The pantry needs to feel accessible, like no student's issues are too small to visit.

For that reason, I chose to go with bright colors. Originally I only had two major color blocked regions on my page, but I decided to add more to tie the whole design together. I also drew on vines for a homemade, welcoming feeling, and while in revision, added a paragraph.

The purpose of the paragraph was to put the whimsy of my design into a statement, and explain why and how all are welcome to stop by the pantry,



THE OAKLAND OASIS

A FOOD PANTRY FOR PITT AND CMU STUDENTS

WHERE?

THE CORNER OF FIFTH
AND SOUTH CRAIG

WHO?

ANYONE NEEDING A LITTLE EXTRA IN
THEIR PANTRY.

WHY?

TO ADDRESS THE GROWING FOOD INSECURITY
AMONGST PGH COLLEGE STUDENTS.

The largely student inhabited neighborhood of Oakland is effectively a food desert, with only a small Italian market and a university owned, overpriced shop to provide students with groceries. In an effort to remove the stigma associated with food insecurity, we've created a place to laugh, talk, and most importantly, pick up the food you need to succeed at no cost.

Instagram Story **Design**

The purpose of this assignment was to focus on a client and their branding, and create what we would deem to be effective social media content for their brand's Instagram account.

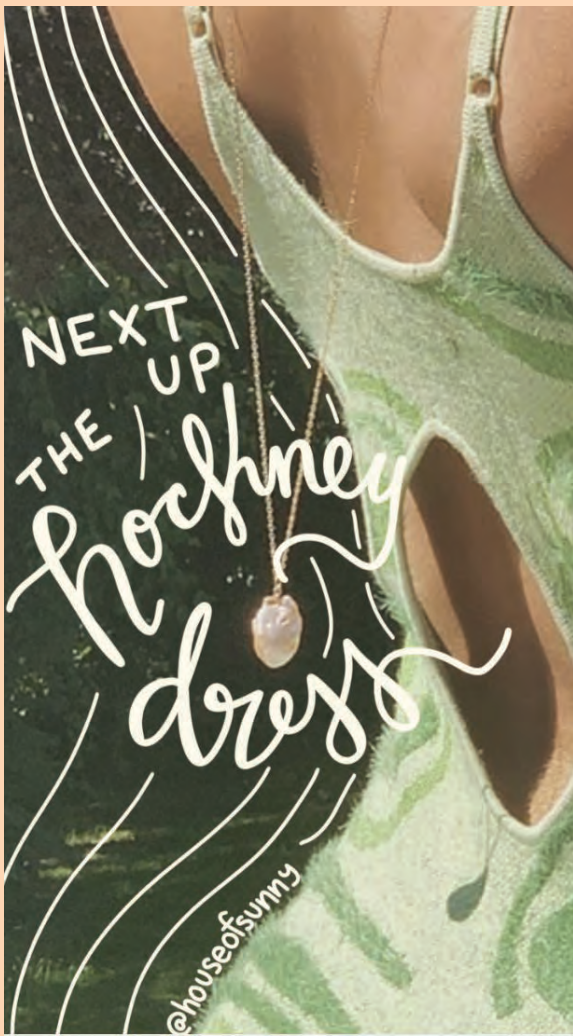
I chose to create my stories for House of Sunny (@houseofsunny), a smaller clothing brand made famous by celebrities such as Kendall Jenner. When I set out to create slides for the company, I felt that the unique and handmade qualities of their clothing needed to come across in their social media materials.

I chose to create four slides, one as a title, to showcase some of the brand's unique pieces and play around with drawing on Photoshop to create organic, non-angular movement in the stories.

In revision, I adjusted the colors of the images and cleaned them up, so the hand-drawn qualities stayed charming rather than messy. I chose to replace some of the handwritten text on the title page to make it more professional, and re-did the "daybreak cardigan" slide for the same effect as well.

Fall & winter
new arrivals & re-stocks
coming friday

@houseofsunny



Event Flyer Design

My creation for this assignment was aimed towards children, especially young children, and their families, who may be struggling to find entertainment options in a COVID lockdown world.

I originally chose my color palette based on my memories of the pastels and brights that made up my childhood summers, where we'd spend weekend nights at the drive-in movies and corresponding ice cream stand., eating orange sherbert and strawberry soft serve. In revision, I expanded on my vision of childhood by adding a hand-drawn outline to the star and some sparkle shapes around the words.

I wanted this design to feel whimsical and exciting, and in revision I was able to achieve that mission!

Dollar Bank and PGH Special Events present...

Cinema in the Park

"An evening of film under the stars –
in the comfort of your own car"

Saturday, Sept. 6th
@ The Pittsburgh Zoo
Free Admisson

Reserve your spot
at [pittsburghpa.gov](http://pittsburghpa.gov/events)
/events

Grower's Association **Postcard**

Hailing from Upstate NY myself, this in-class exercise brought me a lot of excitement. I loved playing with the colors of the apples, as well as using wordplay to create an interesting tag-line!

In revision, I chose to keep my postcard itself pretty much the same, as I was happy with it's basics, and add some assets to the card to make it feel more professional. I also decided to add some sparkles and more red so the card could be used for the holiday season, as many people buy apples for their Thanksgiving and Christmas baking needs.

I felt that the inclusion of a rounded edge could also make the card more tactially pleasing and help it feel more complete/branded.

The

Apple

of the
Empire State's
eye.



**Pick Your Own.
Pick Upstate.**

**The New York Apple
Association**

Meaningful Design

After the Black Study Intensive, we were invited to take a quote that meant something to us, whatever that might be, and expand upon it in a design.

I chose a quote by Aracelis Girmay from her poem, *Elegy*. For some reason, maybe the bluntless, maybe the imagery, I was drawn to this poem. I created a gradient like design to accompany my chosen quote, as I felt the colors competing with one another for the viewers eye reflected the torn emotions of the beauty of Girmay's Earth and words, fighting with her understanding of death; it's finality, it's inevitability.

When I attempted to revise my design, all I wanted to do was add to it. The words of her poetry just felt too important to move or remove, so in what I thought of as a beautiful script, I added the opening line of the poem, which both underlines it's message and my design.

"What to do with this knowledge that our living is not guaranteed?"

*what do we
do with this*

*believing in this
knowledge*

that our

living is not

you touch the young branch
of something beautiful. & it grows & grows
despite your birthdays & the death certificate,

Walk out of your house,
then, believing in this.
Nothing else matters.

Outside Work

Created While Practicing w/ InDesign and Photoshop

The Dixie Menu

This menu allowed for me to practice my technical skills in InDesign and refresh my creative branding abilities. While not submitted or assigned, the amount of text involved helped me to learn InDesign's layout abilities.

Alternate Portfolio Cover

This alternate cover was also created in InDesign, and while I feel that the aesthetic of this portfolio fits my personality and goals much better, I used many of the skills this course helped develop in creating the alternate

THE DIXIE

1321 Avenue B, New York, NY
Cafe | Rooftop Bar | Private Events

Starters.

Haystack Nachos

Housemade tortilla chips with Vermont cheddar, pico de gallo, guacamole, smoked pulled pork, BBQ sauce and ranch | 14

Fried Pickles

Breaded and fried dill pickle spears, served with chipotle mayo and garlic aioli | 12

Bonfire Tots

Crisp later tots topped blue cheese and gorgonzola crumbles, Frank's Buffalo sauce, and scallions. | 13
Add breaded buffalo chicken | 15

The Board

In honor of the Empire State, seasonal cheese and cracker board sourced from Upstate NY | 15

Sprouts

Oven roasted brussel sprouts with olive oil, garlic and balsamic vinegar | 11

Small Plates.

Your choice of 1, 3, 5 or 8

1 plate | 7 | 3 plates | 15
5 plates | 20 | 8 plates | 24

Patatas Bravas

Fried potatoes with spicy red sauce

Hudson River Wontons

Wontons with fried cod and cream cheese

Utica Chicken Riggies

Classic tenders with red sauce

Garbage Fries

Too much to list. Ask your server.

Upstate Toast

Mini toasts with whipped ricotta and maple

Buffalo Wings

Your choice mild, medium or hot

Pretzel Bits

Deep-fried mini pretzels with beer cheese

Desserts.

The 24 Hour Dinner

Giant skillet brookie with caramel sauce, candied walnuts, hot fudge, sprinkles, bananas, and whipped cream | 12

Berlin Express

Giant slice of homemade German Chocolate cake | 10

Salads.

Caroline's Caesar

Fresh romaine, shaved parmesan, housemade croutons, sundried tomatoes and creamy caesar dressing | 13
Add grassfed grilled chicken | 16

The St. Sophia

Mixed greens with feta, kalamata olives, red peppers, cucumbers, barley, walnuts and balsamic dressing | 12

The Oak

Kale with quinoa, almonds, goat cheese, red onions, sunflower seeds and ginger vinaigrette | 13

Handhelds.

Ziggy's Tacos

Fried catfish, avocado crema, red onions, lettuce, pico, and cheese served in fresh flour tortillas | 16 (2 tacos)

The Glenmont

Clabata panini with mozzarella, burrata, balsamic glaze, roasted red peppers, and grilled chicken | 15

The Colden

Grass-fed burger on a brioche bun with crispy onion strings, honey BBQ sauce, and blue cheese crumbles | 18

The Altamont

Southern style fried chicken with basil pesto aioli, mozzarella cheese and chili oil | 18

Shareables.

The Keene Flatbread

Mushrooms, basil, truffle parm sauce, mozzarella cheese and red onions | 20 (8 slices)

Heartbreak Mac

Lobster Mac and cheese served in a skillet, topped with toasted breadcrumbs and burrata cheese | 24 (serves 2)

Bruschetta Bomb

Flatbread pizza with diced tomatoes, basil, mozzarella cheese cubes and balsamic glaze | 20 (8 slices)

The Veg Out

Vegan skillet pasta with creamy pesto sauce, seasonal veggies and Daiya vegan cheese on top | 25 (serves 2)

THE DIXIE

1321 Avenue B, New York, NY
Cafe | Rooftop Bar | Private Events

Starters.

Haystack Nachos

Housemade tortilla chips with Vermont cheddar, pico de gallo, guacamole, smoked pulled pork, BBQ sauce and ranch | 14

Fried Pickles

Breaded and fried dill pickle spears, served with chipotle mayo and garlic aioli | 12

Bonfire Tots

Crisp later tots topped blue cheese and gorgonzola crumbles, Frank's Buffalo sauce, and scallions. | 13
Add breaded buffalo chicken | 15

The Board

In honor of the Empire State, seasonal cheese and cracker board sourced from Upstate NY | 15

Sprouts

Oven roasted brussel sprouts with olive oil, garlic and balsamic vinegar | 11

Small Plates.

Your choice of 1, 3, 5 or 8

1 plate | 7 | 3 plates | 15
5 plates | 20 | 8 plates | 24

Patatas Bravas

Fried potatoes with spicy red sauce

Hudson River Wontons

Wontons with fried cod and cream cheese

Utica Chicken Riggies

Classic tenders with red sauce

Garbage Fries

Too much to list. Ask your server.

Upstate Toast

Mini toasts with whipped ricotta and maple

Buffalo Wings

Your choice mild, medium or hot

Pretzel Bits

Deep-fried mini pretzels with beer cheese

Desserts.

The 24 Hour Dinner

Giant skillet brookie with caramel sauce, candied walnuts, hot fudge, sprinkles, bananas, and whipped cream | 12

Berlin Express

Giant slice of homemade German Chocolate cake | 10

Salads.

Caroline's Caesar

Fresh romaine, shaved parmesan, housemade croutons, sundried tomatoes and creamy caesar dressing | 13
Add grassfed grilled chicken | 16

The St. Sophia

Mixed greens with feta, kalamata olives, red peppers, cucumbers, barley, walnuts and balsamic dressing | 12

The Oak

Kale with quinoa, almonds, goat cheese, red onions, sunflower seeds and ginger vinaigrette | 13

Handhelds.

Ziggy's Tacos

Fried catfish, avocado crema, red onions, lettuce, pico, and cheese served in fresh flour tortillas | 16 (2 tacos)

The Glenmont

Clabata panini with mozzarella, burrata, balsamic glaze, roasted red peppers, and grilled chicken | 15

The Colden

Grass-fed burger on a brioche bun with crispy onion strings, honey BBQ sauce, and blue cheese crumbles | 18

The Altamont

Southern style fried chicken with basil pesto aioli, mozzarella cheese and chili oil | 18

Shareables.

The Keene Flatbread

Mushrooms, basil, truffle parm sauce, mozzarella cheese and red onions | 20 (8 slices)

Heartbreak Mac

Lobster Mac and cheese served in a skillet, topped with toasted breadcrumbs and burrata cheese | 24 (serves 2)

Bruschetta Bomb

Flatbread pizza with diced tomatoes, basil, mozzarella cheese cubes and balsamic glaze | 20 (8 slices)

The Veg Out

Vegan skillet pasta with creamy pesto sauce, seasonal veggies and Daiya vegan cheese on top | 25 (serves 2)

Please ask your server regarding any allergies or dietary restrictions

Prices subject to market change

THE DIXIE

Signature Cocktails.

The Dixie

Sangria, tequila, lime juice, ginger beer and blackberries on ice | 14

The Ruby

Spiked Shirley Temple (grenadine, vodka, sprite and Maraschino cherries) | 12

ADK Slammer

Hard cider, vodka, tonic, and candied apple slices on ice | 11

The Empire

Grapefruit and orange juice, gin, soda, seasonal fruit and herbs on ice | 15

Housemade Sangria

Ingredients may vary but it always tastes good. | 10

On Tap and Bottled.

Tap Beer

Drunthers, Stella, PBR, Sam Adams Seasonal, Budweiser
Prices vary by selection

Bottled Beer

Corona, Local IPAS, Bud Light, Sam Adams Seasonal
Prices vary by selection

Canned Drinks

White Claw, Truly, Hard Cider, Bud Light
Prices vary by selection

Wine

Kendall Jackson Pinot Noir, Simi Pinot Grigio, White Girl Rose, 19 Crimes Pinot Noir, Freakshow Chardonnay

