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**Tweet It:** Some new restaurants in @visitphilly worth checking out this summer: <http://vstphl.ly/2rZv49S>

## PHILLY WELCOMES NEW RESTAURANTS THIS SUMMER

*The Season's Openings Include French Fare, Fried Chicken, Breweries & Vegan Cheap Eats*

**PHILADELPHIA, June 22, 2017** – Summer's here—and Philly's food scene is hotter than ever. Recent openings include plenty of fast-service options, from Taiwanese fried chicken (**Chi Ken**) to vegan bao (**Baology**), a fresh pair of brewpubs (**Roy-Pitz Barrel House, Urban Village Brewing Company**); a spinoff of a highly successful locavore tavern (**Blue Duck on Broad**) and a beautiful, long-awaited debut from Sylva Senat (**Maison 208**). As always, the flavors are exciting, the concepts are intriguing and there are enough unexplored eateries to last all season long. Here are a few of the newest comestibles to covet in the city and beyond:

### Center City East:

- **Bocconcini** – The one-time Giorgia Pizza on Pine has been transformed into Bocconcini. The Washington Square bring-your-own-bottle (BYOB) spot serves up small plates like arancini and fra diavolo cauliflower, along with pastas and pizzas (both with gluten-free options). 1334 Pine Street, (215) 545-2482, [boccononline.com](http://boccononline.com)
- **Chi Ken** – Taiwanese-skewered popcorn fried chicken continues to take Chinatown by storm, and this storefront serves it by the bento box. Other options include fried squid and pork chops, plus milk and bubble teas. 938 Race Street, (267) 273-1136, [chikenusa.com](http://chikenusa.com)
- **Maison 208** – Chef Sylva Senat's brand new Midtown Village bistro has an elegant neighborhood vibe, contemporary fare with French sensibilities, a Coravin wine by-the-glass system and the city's first retractable roof. 208 S. 13<sup>th</sup> Street, (215) 999-1020, [maison208.com](http://maison208.com)

### Center City West:

- **Baology** – Once a rarity in the city, Taiwanese street food can now be sourced in Center City. Trading in potstickers, buns and steamed spring rolls, the cleverly named, just-opened fast-service eatery offers vegan and gluten-free options. 1829 John F. Kennedy Boulevard, [baology.com](http://baology.com)
- **Blue Duck on Broad** – The owners of popular Northeast Philly BYOB the Blue Duck have graced a grateful Center City with their easygoing yet sophisticated locally derived fare—fried egg-topped pork roll burgers on brioche, for example—plus cocktails and DJed Sunday brunches. 220 S. Broad Street, (267) 455-0378
- **Sweet Charlie's** – Given the success of its initial location in Washington Square, the Thai-rolled ice cream parlor doubles its holdings with a Rittenhouse satellite. Visitors can choose a base (ice cream, yogurt or vegan), watch as an array of toppings are mixed in—and can choose to spike their dessert with chocolate liqueur, red wine or Kahlua. 1921 Walnut Street, [sweetcharlies.com](http://sweetcharlies.com)

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**North of Center City:**

- **Pizza Dads** – The second outing from the Pizza Brain team brings an old-school pizza parlor experience to Brewerytown. The gas-fired ovens turn out classics (Forbes comes with red sauce, smoked pepperoni, fontina and basil), as well as signature pies (Bruno features a pretzel crust, sausage, aged sharp provolone, sauerkraut and spicy mustard). 2843 Girard Avenue, (215) 763-3237, [pizzabrain.org](http://pizzabrain.org)
- **Roy-Pitz Barrel House** – Spotlighting barrel-aged and sour ales, the new brewpub enriches the lively local beer scene. The facility in Spring Garden serves up drafts like Daddy Fat Sacks and Old Jail Ale and easygoing eats such as burgers, wings and salads. 990 Spring Garden Street, (215) 995-6792, [roypitz.com](http://roypitz.com)

**Northern Liberties:**

- **Love and Honey Fried Chicken** – Culinary Institute of America graduates bring their love and honey butter-drenched cornbread to the nexus of Northern Liberties and Fishtown. In addition to the main attraction of fried chicken, the couple serves mac and cheese, collard greens, potato salad and banana pudding with spiced brittle. 1100 N. Front Street, (215) 789-7878, [loveandhoneyfriedchicken.com](http://loveandhoneyfriedchicken.com)
- **Urban Village Brewing Company** – Craft beer meets brick-oven pizza at No. Libs.' newest brewpub. House drafts such as Space Kolsch and apricot juice-spiked Nectar wheat beer accompany mussels, fennel sausage pizza and brisket sandwiches. 1001 N. 2<sup>nd</sup> Street, (267) 687-1961, [urbanvillagebrewing.com](http://urbanvillagebrewing.com)

**South Philadelphia:**

- **Palizzi Social Club** – An old-school South Philly social club gets a savvy reboot with chef Joey Baldino, a descendant of one of the club's original owners. Under his tutelage, the members-only, cash-only restaurant serves octopus with salsa verde, egg yolk and spinach ravioli, brascioli and spumoni, along with inventive spins on Italian cocktails. 1408 S. 12<sup>th</sup> Street, [palizzisocial.com](http://palizzisocial.com)

**West Philadelphia:**

- **Walnut Street Café** – The team from New York City's acclaimed Rebelle recently opened this casual, 3,000-square-foot bistro, serving refined breakfast-through-dinner fare. Located in the foot of the shining new FMC Building, Walnut Street is convenient both for guests of the sleek, onsite AKA University City and nearby 30<sup>th</sup> Street Station. 2929 Walnut Street, [walnutstreetcafe.com](http://walnutstreetcafe.com)

**Suburban Openings:**

- **Cedar Craft and Kitchen** – This intimate, laid-back pub with an emphasis on craft beers both local and national sticks with traditional comfort foods with an Italian bent. That means shrimp scampi, meatloaf and fontina sandwiches and chicken picatta. 1061 Cedarwood Road, Glenolden, (610) 537-7003, [barcck.com](http://barcck.com)
- **DanDan** – The second location of a Rittenhouse Square hit, DanDan's Wayne outpost specializes in upscale Szechuan and Taiwanese fare. A full bar quenches palates after fiery dishes like rib-eye brew pot and twice-cooked fish and shrimp with pickled peppers. 214 Sugartown Road, Wayne, (484) 580-8558, [dandanrestaurant.com](http://dandanrestaurant.com)

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- **Farm & Fisherman Tavern** – Modeled after the popular Farm & Fisherman Tavern in Cherry Hill, New Jersey, the Horsham location stays true to its farm-to-table roots. The restaurant, serving brunch, lunch and dinner plus a full slate of drinks, highlights local producers in its “bloody” beet salad and roasted cod with grits cake. 575 Horsham Road, Horsham, (267) 673-8974, [farmandfisherman.com](http://farmandfisherman.com)
- **Taste** – Sand Castle Winery’s retail wine store has transformed into a vegan eatery. Meatless versions of Laotian sausage tacos, fried chicken and shortrib wraps can be paired with Pennsylvania beers and spirits and Sand Castle’s wines. 236 Bridge Street, Phoenixville, (484) 924-9530, [sandcastlewinery.com](http://sandcastlewinery.com)

#### **Coming Soon:**

- **Green Eggs Café** – The well-loved eco-friendly bruncherie opens up a fourth location this summer in Rittenhouse Square.
- **The Kettle Black** – A French bakery and café brings a cosmopolitan edge to Northern Liberties.
- **Fishtown Brewpub** – An old elevator factory in Fishtown becomes the latest site for local beer brewing, drinking and revelry.
- **Kyung Ho** – The highly anticipated second outing from Peter Serpico and Stephen Starr will serve both traditional and contemporary Korean eats at 2025 Sansom Street.
- **Rione** – This upcoming BYOB promises authentic Roman-style pizza by the slice for 102 S. 21<sup>st</sup> Street.
- **Six Feet Under** – This underground tavern will cook up gastropub fare in a convivial, barlike atmosphere on Washington Square.
- **Tradesman’s** – American barbecue and all its regional variations, plus dozens of draft beers, make this latest offering from the team behind BRU Craft & Wurst and U-Bahn an intriguing addition to Midtown Village
- **Tredici Enoteca** – Bryn Mawr receives the third and largest version of this classic Mediterranean eater—the first locations are in Midtown Village and Washington, DC.
- **The Ugly Duckling** – The fellas behind the Blue Duck plan to debut their third project this summer, an American twist to the hipster noodle bar for Washington Square West.
- **Usaquén** – Colombian fusion fare, first conceived in a series of pop-ups, finds a full-time home in Kensington.
- **Wiz Kid** – Quick, cheap and vegan, the newest addition to the Landau/Jacoby empire (Vedge and V Street) makes their signature fare more accessible than ever in a nearly-opened Rittenhouse shop set to serve a seitan-based cheesesteaks and Korean-fried tempeh sandwiches.
- **Yiro Yiro** – Roxborough welcomes a new fast-service eatery specializing in fresh contemporary Greek food.

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