

CONTACTS: Cara Schneider
(215) 599-0789, cara@visitphilly.com
Donna Schorr
(215) 599-0782, donna@visitphilly.com
Tweet Us: [@visitphillyPR](https://twitter.com/visitphillyPR)

NEW RESTAURANTS OPEN IN PHILADELPHIA THIS SUMMER

Tacos, Taquitos, Pisco Cocktails, Craft Beer & Brunch Galore Span South Philly To The Main Line

PHILADELPHIA, June 19, 2018 – It's summertime, and the eating's breezy. The dining scene in Philadelphia continues to sizzle with a spate of new Latin American restaurants (**Ardiente**, **Chalaco's Ceviche and Pisco Bar**, **El Merkury**) quick snack options (**Franklin Ice Cream Bar**, **LUHV Vegan Deli**) and bruncheries (**Comfort & Floyd**, **The Bercy**)—not to mention seasonal openings like an upscale drinking garden (**Harper's Garden**) and **BOK Bar's** latest incarnation. The following are just some of the latest additions to the must-try list:

Center City:

- **Brickwall Tavern** – This expansive restaubar with a phalanx of rooms comes courtesy of an Asbury Park, New Jersey owner/management team. The Philly version of their gastropub has more fish and vegetarian options alongside classic burgers, tacos and fried goodies. 1213 Sansom Street, (215) 309-3406, brickwalltavern.com
- **El Merkury** – A Guatemalan restaurateur opened Philly's first Central American street food shop. The quick-service kitchen specializes in *pupusas*, taquitos and churros. 2104 Chestnut Street, (267) 457-5952, elmerkury.com
- **Harper's Garden** – The garden trend continues, here with more sophisticated alternatives for outdoor drinkers. Set near Rittenhouse Square, the spot stays open from lunch (and brunch on weekends) through late night hours and serves upscale eats like white tuna crudo, ricotta toast and a nice selection of wine, cocktails and, yes, beer. 31 S. 18th Street, (267) 886-8552, harpersgardenphilly.com
- **Hummus Republic** – A popular Los Angeles Mediterranean eatery touches down near Rittenhouse Square. The fast-service counter slings pita sandwiches, falafel bowls, salads and vegan burgers. 115 S. 18th Street, (267) 639-3345, thehummusrepublic.com
- **LUHV Vegan Deli** – The Reading Terminal Market's newest tenant puts an oxymoron to work, with delicious results. "Tuna" salad, chili, burgers and sandwiches made with no animal byproducts make for conflict-free lunching. 51 N. 12th Street, deli.luhvfood.com

Fairmount/Spring Garden:

- **Heffe Taco** – Chef Peter McAndrews opens the second of his quirky taco stands. Like the Fishtown location, the Spring Garden kitchen stuffs tortillas with unconventional fillings such as fried octopus with tomato jam, queso fresco and chimichurri. 1543 Spring Garden Street, (215) 665-1397, heffetacos.com
- **Love City Brewing Co.** – Philly's newest brewery invites beer sippers to sample its lagers and IPAs. The Callowhill tasting room offers light fare and hosts visiting food trucks to round out the offerings. 1023 Hamilton Street, (215) 398-1900, lovecitybrewing.com

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Old City:

- **Ardiente** – Latin-Asian flavors rule at Old City’s sleek spot. Traditional ceviche, bibimbap and crispy Cornish hen with lemongrass are just a few of the dishes that can be accompanied by any of the vast array of South American wines or signature cocktails. 33 S. 2nd Street, (215) 560-8591, ardientephilly.com
- **Franklin Ice Cream Bar** – From the same retro-minded team that created Franklin Fountain and revived Shane Confectionery, this latest outlet looks back in time for sweet memories. The 1930s- and Art Deco-inspired shop sells homemade ice cream by the scoop, bar and sandwich. 112 Market Street, (215) 967-1184, franklinicecream.com

Northern Liberties/Fishtown:

- **Chalaco’s Ceviche and Pisco Bar** – Peruvian cookery, inspired by the port city of Callao, finally gets its due in Philly with tiradito, *lomo saltado* and lucuma ice cream. On the beverage side, the bar maintains a full menu of piscos and pisco cocktails. 1030 N. 2nd Street, (267) 534-5819, chalacos.com
- **Green Eggs Café** – The sustainably minded bruncherie opens its fourth local outpost. The Fishtown location shares space with Medusa Trattoria, but serves the same menu of hearty pancakes and egg skillet as its siblings. 2500 E. York Street, (215) 644-8383, greeneggscfe.com

South Philadelphia:

- **Burrata** – Modern Italian fare entices at this corner bring-your-own-bottle (BYOB) spot. Homemade potato gnocchi gets updated with mushrooms, pecorino and walnuts while the titular cheese appears on the bucatini with arugula pesto and asparagus. 1247 S. 13th Street, (215) 465-2200, burrataphilly.com
- **Comfort & Floyd** – In the grand tradition of South Philly brunch providers, this sunny but small corner spot attracts a crowd. The changing menu might include tuna melts, coconut French toast or cold fried chicken. 1301 S. 11th Street, (215) 465-2719
- **Hale & True Cider Co.** – The Bella Vista taproom offers its own ciders alongside beer, wine and cocktails. Food, furnished by the nearby Good King Tavern, stays simple and light with a ham on baguette sandwich, lentil salad, pickled veggies and spiced nuts. 613 S. 7th Street, (267) 639-4334, haleandtrue.com

University City/West Philadelphia:

- **Tasties** – Chef-owner Barbara Devan’s popular takeout-ery gets fancy with a West Philly dining room. The stylish soul food spread includes wings, candied yams, seafood pastas and a not-to-be-missed 7Up cake. 1212 N. 52nd Street, (215) 477-0281, tastiesoulfood.com
- **Yiro-Yiro** – Roxborough’s mod Greek sandwich shop expands to University City. Gyros, salads, dips and skewers make for a fresh, healthy lunch and dinner option. 125-29 40th Street, (267) 778-9476; 6024 Ridge Avenue, (267) 331-9476, yiro-yiro.com

Suburbs:

- **The Bercy** – A brasserie serving brunch, lunch and dinner brings Euro glamour to Ardmore. The French fare includes a raw bar and classics like beef bourguignon, pissaladière and pot de crème. 7 E. Lancaster Avenue, Ardmore, (610) 589-0500, thebercy.com

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- **Imbibe Food & Drink** – The savvy team behind Restaurant Alba and Biga Pizza + Beer goes for three with their Conshohocken eatery. Intriguing nibbles such as grilled avocado with fennel and bottarga and Alaskan halibut over fresh corn polenta find their match with cucumber limeade and strawberry spritz cocktails. 101 Ford Street, Conshohocken, (484) 368-3330, imbibefoodanddrink.com
- **Main & Vine** – Drawing inspiration from Northern California, this handsome restaurant takes its wine, beer and cocktails seriously. Food ranges from a raw bar to vegetable-forward mains and Napa-style pizza. 789 E. Lancaster Avenue, Villanova, (484) 380-3688, mainandvinebistro.com
- **Rice & Curry** – A small new family-owned restaurant expands the local dining options in Ambler. The pan-Asian eating experience includes traditional Thai dishes, sushi, poké and even Szechuan spices. 521 Limekiln Pike, Ambler, (215) 390-1945, ricecurry.business.site
- **Ripplewood Whiskey & Craft** – With whiskey as the touchstone, this Ardmore pub encourages diners to get comfortable and stay awhile. The comfort-food menu showcases plenty of creativity with pretzel Parker House rolls, interesting salads and mains like seared scallops over oxtail marmalade with kumquats. 29 E. Lancaster Avenue, Ardmore, (610) 486-7477, ripplewoodbar.com

Coming Soon:

- **Attico** – Opening mid-July, this eatery in the new Cambria Hotel supplies stunning 16th-floor views of the Avenue of the Arts. Along with the vista, diners can enjoy a raw bar and American-Mediterranean small plates.
- **The Bourse Philadelphia** – The historic Old City landmark will reopen its food court, featuring 27 independent purveyors.
- **Café Lift** – Michael Pasquarello (13th Street Kitchens' Café Lift, Prohibition Taproom, Bufad, Kensington Quarters) will open a second Café Lift in Narberth—this time with a liquor license.
- **Craft Hall** – Avram Hornik's latest concept—combining bakery, barbecue and beer—will open in Northern Liberties in the fall.
- **Crust** – The vegan bakery that owns the local wholesale game will team up with also vegan Grindcore House Coffee for a new shop in West Philadelphia.
- **Elixir** – The award-winning local coffee roaster will open a huge new coffee shop in Callowhill with an “omakase” menu of brews to sample.
- **Frankie Ann's Bar and Grill** – Fairmount's staple Rembrandt's will transform into a neighborhood pub with an English menu.
- **Fittler Club** – Center City's contemporary version of a country club will feature a restaurant helmed by chef Kevin Sbraga and restaurateur Jeff Benjamin.
- **Giuseppe & Sons** – Two Philly food forces—Michael Schulson and the Termini bakery family—join up to serve old-school Italian later this summer.
- **Glory Beer Bar & Kitchen** – Old City's dining revamp continues with a new beer-centric comfort-food spot.
- **Green Soul** – The second location of the Bynum Brothers' soul food-inspired, healthy fare quick-serve takes over the former Alla Spina space on North Broad Street this summer.
- **Hello Donuts** – A wholesale donut bakery goes retail with a shop in Kensington.
- **Kurant Cider** – A local microbatch fermentaria opens a tasting room in Fishtown.
- **L'Anima** – Melograno and Frascetta's owners take on a third restaurant, this time on the border of Graduate Hospital and Point Breeze.

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- **Loco Luchó** – A lunch stand in Reading Terminal Market gives a caterer a new outlet for his Puerto Rican cuisine.
- **Louie-Louie** – The White Dog and Autograph Brasserie ownership hones in on the Inn at Penn for a European bistro concept, expecting an early summer opening.
- **Mamoun's Falafel** – A New York City-based falafel restaurant will enter the falafel-loving market of Philadelphia in Old City.
- **nunu** – The owners of CHeU Noodle Bar offer a new concept—Japanese bar—next door to the Fishtown outpost of CHeU.
- **Palace of India** – Passyunk welcomes its first Indian restaurant, a fine dining establishment with a Dallas sibling.
- **The Pineville Tavern** – Bucks County's historic restaurant doubles up with a Fishtown location.
- **P.J. Clarke's** – The Curtis building will host the chain of saloons with a following in Washington, DC and New York.
- **Sandler's on 9th** – A comfort food concept with an accompanying to-go window will open in Washington Square.
- **Sarvida** – Perla's Lou Boquila will bring a second Filipino restaurant to Philly, this time in Fishtown, with a more casual menu.
- **Schulson Steakhouse** – The prolific Michael Schulson expands into meatier territory with a steakhouse on 13th Street.
- **Seorabol** – A beloved Korean tabletop barbecue restaurant in Olney moves south to Center City with a second location.
- **Separatist Beer Project** – An Easton brewer opens up in the Philly market with a bar off of East Passyunk Avenue.
- **SOMO SoPhi** – Come July, Manayunk's streamlined restau-bar will be replicated in South Philadelphia.
- **Spice Finch** – Philly native and "Top Chef" competitor Jennifer Carroll returns home to open a Mediterranean bistro in the Warwick Hotel.
- **Talk** – Rittenhouse Square's dining scene will be on everyone's lips with the new outing from the Marigold BYOB duo, expected to open in late June.
- **Tatel** – A glamorous Spanish restaurant takes over the former Boyd Theater on Chestnut Street.
- **The Thirsty Soul** – A cocktail bar with a church theme will serve cocktails in South Philadelphia.
- **Tradesman's** – An upcoming Center City project promises American barbecue and beer.
- **Comcast Tower** – Esteemed chef Greg Vernick and Jean-Georges Vongerichten have both committed to opening restaurants in the new Comcast Technology Center in late fall. Vernick's name and concept: Vernick Fish.
- **Vientiane Bistro** – West Philly's Vientiane Café goes north for a second location in East Kensington.
- **Workhorse Brewing** – On the way in King of Prussia, a brewpub with a taproom, games and food truck fare.

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