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## FALL 2018 RESTAURANT OPENINGS IN PHILADELPHIA

*Autumn's Openings Include Marquee Eateries, Fun Bars, Low-Key Lunch Spots, Tacos & More*

**PHILADELPHIA, August 15, 2018** – Autumn's on the way, and so is a crop of new Philadelphia restaurants. The latest additions to the dining scene include **Spice Finch** from chefs Jennifer Carroll and Billy Riddle, the reconceptualization of Rooster Soup Co. as **The Rooster**, two sweet spots (**Aurora Grace Chocolates** and **Flow State CoffeeBar**) from lauded pastry chefs and several soon-to-be staples for neighborhood brunching. Add to that Seattle- and Puerto Rican-style lunch options and a cafe specializing entirely in cereal, and the season gets even more intriguingly delicious. Here is a look at some of the newest restaurants in Philadelphia:

### Center City East:

- **Aurora Grace Chocolates** – Aurora Wold, a pastry chef linked to some of New York's finest restaurants, sweetens up Society Hill with her new shop, selling coffee, breakfast breads, cookies and scones, as well as gorgeous bonbons. 517 S. 5<sup>th</sup> Street, [auroragracechocolates.com](http://auroragracechocolates.com)
- **Loco Lucho** – Chefs Luis Liceaga and Rafi Nieto teamed up to recreate their favorite Puerto Rican street fare. Their lunch stand in Reading Terminal Market serves authentic eats like *bistec* sandwiches, Cubano sandwiches, tostones and rice and beans. 51 N. 12<sup>th</sup> Street, (267) 314-5525, [locolucho.com](http://locolucho.com)
- **Nauti Mermaid** – With a Maryland accent, this Old City seafood house features crab in all forms, oysters and seafood boils. Nauti Hour, from 9 to 10 p.m. nightly, offers seafood specials, \$3 beers and \$4 wine on tap. 110 Chestnut Street, (215) 238-0333, [nautimermaidphilly.com](http://nautimermaidphilly.com)
- **Sandler's on 9<sup>th</sup>** – Housed in the Franklin, Sandler's harkens back to the coffeeshop era with a diner sensibility and an all-day menu. The casual restaurant emphasizes local and sustainable ingredients while turning out comfort foods like salted caramel French toast, turkey club sandwiches and steak and potato platters. 834 Chestnut Street, (215) 634-9800, [sandersrestaurants.com](http://sandersrestaurants.com)
- **Tradesman's** – The BRU Craft and Wurst and U-Bahn crew turn to American fare for their latest addition—an enormous, multilevel restaurant incorporating regional barbecue, whiskey and beer. 1322 Chestnut Street, (267) 457-3994, [facebook.com/tradesmansphl](https://facebook.com/tradesmansphl)

### Center City West:

- **The Rooster** – The restaurant formerly known as Rooster Soup Company has a new name and a new menu that hews more closely to Jewish deli traditions, including corned beef and smoked whitefish sandwiches. The philanthropic mission, with all profits going to Broad Street Ministry, remains the same. 1526 Sansom Street, (215) 454-6939, [theroosterphilly.com](http://theroosterphilly.com)

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- **Seattle Teriyaki** – A Seattle native brings his city’s most iconic dish to Center City. The quick service luncherie specializes in its namesake dish, platters of grilled meats over rice with salad. 1608 Sansom Street, (215) 954-8772, [facebook.com/seattleteriyaki](https://facebook.com/seattleteriyaki)
- **Spice Finch** – Chefs Jennifer Carroll and Billy Riddle return to Philadelphia with a modern Mediterranean restaurant and bar in Rittenhouse Square. A light and airy, Art Deco-inspired interior sets the stage for dishes such as date-braised lamb shank, salt-baked eggplant and peri-peri shrimp with harissa. 220 S. 17<sup>th</sup> Street, (215) 309-2238, [spicefinchphilly.com](https://spicefinchphilly.com)
- **TALK** – Open since early summer, this chic Rittenhouse restaurant delivers shareable plates in a moodily lit, brass-trimmed dining room. Seasonal dishes might include peaches and foie gras, scallops over succotash or chocolate cake with Thai basil and pink peppercorn. 2121 Walnut Street, (215) 515-3608, [talkphl.com](https://talkphl.com)

#### **Fairmount/Spring Garden:**

- **Elixir** – The award-winning local coffee roaster has opened a huge new coffee shop in Callowhill with an “omakase” menu of brews to sample. 315 N. 12<sup>th</sup> Street, (239) 404-1730, [elixrcoffee.com](https://elixrcoffee.com)
- **Frankie Ann’s Bar and Grill** – Taking over where Fairmount staple Rembrandt’s left off, this neighborhood pub pleases the trickiest crowds with an easygoing menu of sports bar starters such as wings and fried cheese, burgers and pasta entrees, plus beers to match. 741 N. 23<sup>rd</sup> Street, (267) 519-8115, [frankieannsbarandgrill.com](https://frankieannsbarandgrill.com)

#### **Northern Liberties/River Wards:**

- **Aether** – The team behind Mistral sets its sights on Fishtown, with a stylish seafood restaurant set to arrive after Labor Day to the main drag, Frankford Avenue. The spread includes a raw bar, biodynamic wines and entrees that range from lobster rolls to pastas. 1832 Frankford Avenue, (215) 716-7444, [aetherfishtown.com](https://aetherfishtown.com)
- **Dolce & Caffè** – With cannoli shells and ricotta imported from Sicily, the gelato from Umbria, coffee by Lavazza, plus classic Italian bruschetta, salads and panini, this neighborhood newcomer exudes Southern European cafe-ness. 708 N. 2<sup>nd</sup> Street, (215) 627-1130, [dolceandcaffe.com](https://dolceandcaffe.com)
- **Flow State CoffeeBar** – The mural adorned walls at Fishtown’s newest sweets shop are now open for public viewing. Inside, the kitchen turns out donuts, cookies and homemade gelato and sorbet, alongside coffee from Lancaster’s Square One roasters, with a menu of savory fare too. 2413 Frankford Avenue, (267) 702-0280, [flowstatecoffeebar.com](https://flowstatecoffeebar.com)
- **The International Bar** – The owners of Johnny Brenda’s and Standard Tap know how to transform a neighborhood with good food and beer. Highlights at their new Kensington watering hole include house rye, a Cruvinet wine bar and eclectic snacks. 1624 N. Front Street, [facebook.com/theinternationalbarphilly](https://facebook.com/theinternationalbarphilly)
- **Kurant Cidery** – A 19<sup>th</sup>-century carriage house in Fishtown now encloses the Kurant production facility, as well as a tasting room. At the bar, the full lineup of ciders can be sampled on draft, along with a small selection of organic hot dogs. 436 E. Girard Avenue, (267) 928-3620, [kurantcider.com](https://kurantcider.com)
- **Over Easy Breakfast Club** – The Philly brunch scene welcomes an excellent entry with a French Laundry pedigreed chef to Fishtown. The signature “dinosaur egg” comes encased in avocado and wrapped in bacon; the menu also includes crab melts and shareable monkey bread. 2302 E. Norris Street, (currently no phone or website)

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- **The Pineville Tavern** – Bucks County’s historic restaurant doubles down with a Fishtown location featuring popular dishes from Bucks: “Bawlmer” crab cakes, a Million Dollar bacon burger, Peter Luger-style steaks, plus Sunday brunch, family-style Sunday dinners and jazz in the second-floor lounge. 2448 E. Huntingdon Street, (267) 534-5885, [pinevillefishtown.com](http://pinevillefishtown.com)

#### **Graduate Hospital/South Philadelphia:**

- **Irwin’s** – The BOK Building’s newest year-round tenant is an inviting bar serving cocktails in a vintage-inspired lounge and on a rooftop terrace. On the edible side, chef Paul Garberson turns out Mediterranean-accented small plates. 800 Mifflin Street, (215) 693-6206, [irwinsupstairs.com](http://irwinsupstairs.com)
- **L’Anima** – The owners of well-loved Melograno and Frascetta make their third time the charm with L’Anima, a Roman bring-your-own-bottle (BYOB) spot in Graduate Hospital. Homemade pastas and seafood dishes shine in the sunny modern dining room—with outdoor seating too. 1001 S. 17<sup>th</sup> Street, (215) 595-2500, [lanimaphilly.com](http://lanimaphilly.com)
- **Laos Café** – Husband and wife Kha Vorasarn and Asia Keomanivanh create their home country’s cuisine at a new storefront in West Passyunk. The diminutive restaurant serves flat noodles, larb and crispy rice wrapped in lettuce leaves. 2340 S. Hemberger Street, (267) 314-5375
- **Teas N’ Mi** – East Passyunk’s Vietnamese eatery specializes in banh mi and *phorathas*, sandwiches that wrap pho-spiced filling in paratha-style bread. There’s also a full menu of bubble and milk teas and smoothies. 1907 E. Passyunk Avenue, (215) 551-2555, [teasnmi.com](http://teasnmi.com)

#### **University City/West Philadelphia:**

- **Bistro Perrier** – Culinary and pastry arts, and restaurant and hotel management are on the curricula at Walnut Hill College, while French lunches and dinners are on the menu at the school’s courtyard restaurant, named for Walnut Hill master-in-residence and pioneering French chef Georges Perrier. Student-prepared specialties include *salade Lyonnaise*, *escargots en croûte* and steak frites. 4207 Walnut Street, (267) 295-2302, [bistroperrier.com](http://bistroperrier.com)
- **Honest Tom’s Plant-Based Taco Shop** – The West Philly taco shop that got its start on a truck has turned into a fully vegan venture. Instead of chicken and beef, guests can order “carbacoa” with slow-cooked carrots and lentils or “chucken,” chickpeas and plantains. 261 S. 44<sup>th</sup> Street, (267) 838-2119, [honesttomsplantbasedtacoshop.com](http://honesttomsplantbasedtacoshop.com)
- **Loco Pez** – The newest outpost of the Fishtown taco and tequila bar also serves plenty of vegan and vegetarian options. Also on the menu at the party spot are burritos, nachos, L.A. hot dogs and enchiladas. 4631 Baltimore Avenue, (215) 796-9890, [locopez.com](http://locopez.com)
- **Louie Louie** – The Inn at Penn’s new restaurant takes its cues from European bistros with a lush, colorful interior design. Diners can indulge in raw shellfish, duck confit and escargot, along with signature cocktails, wine and beer. 3611 Walnut Street, (267) 805-8585, [louielouie.restaurant](http://louielouie.restaurant)

#### **Suburbs:**

- **Cafe Lift** – A popular Callowhill brunch destination now has a satellite location on the Main Line. The family-friendly daytime spot serves a similar menu of crespelles, French toast and salads, plus the addition of alcohol, thanks to a liquor license. 724 Montgomery Avenue, Narberth, (484) 429-2626, [cafelift.com](http://cafelift.com)
- **Moo Moo Milk Bar** – Bringing the unimpeachable pleasure of cereal milk to the masses, the Newtown Square cafe makes its own ice creams to be enjoyed as shakes, bowls or cones, topped with more cereal. 4751 West Chester Pike, Newtown Square, (484) 428-3864, [facebook.com/moomoocerealbar](https://facebook.com/moomoocerealbar)

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**Coming Soon:**

- **The Bourse** – The revamped Bourse, across the street from Independence Mall, offers a panoply of new eating options. With 38 vendors spanning dumplings and poké to chicken soup and pasta, the food hall is primed to be a popular spot for residents and tourists.
- **Craft Hall** – Avram Hornik's latest concept—combining bakery, barbecue and beer—will open in Fishtown in the fall.
- **Crust** – The vegan bakery that owns the local wholesale game will team up with Grindcore House Coffee for a new shop in West Philadelphia.
- **Double Zero** – Star vegan chef Matthew Kenney plots a plant-based pizza joint for Philly, location to be determined.
- **Enoteca Tredici** – The Center City and Bryn Mawr wine bars will get another sibling, this time in Downingtown.
- **Fittler Club** – Center City's contemporary version of a country club will feature a restaurant helmed by esteemed chefs Kevin Sbraga and Jeff Benjamin.
- **Giuseppe & Sons** – Two Philly food forces—Michael Schulson and the Termini bakery family—join up to serve old-school Italian at 1521 Sansom Street.
- **Glory Beer Bar & Kitchen** – Old City's dining revamp continues with a new beer-centric comfort-fooder.
- **Green Soul** – Taking over the former Alla Spina space on North Broad Street will be the Bynum Brothers with their healthy, modern soul food restaurant. (Chestnut Hill's Green Soul will close when this location opens.)
- **Hello Donuts** – A wholesale donut bakery goes retail with a shop in Kensington.
- **Nunu** – The owners of Cheu Noodle Bar offer a new concept—Japanese bar—next door to the Fishtown outpost of Cheu.
- **Poe's Sandwich Joint** – A marijuana activist makes munchies available for all in Fishtown.
- **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 13<sup>th</sup> Street.
- **Seorabol** – A beloved Olney Korean tabletop barbecue restaurant 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** – Manayunk's streamlined restau-bar will be replicated in South Philadelphia.
- **Stir** – The Philadelphia Museum of Art will welcome a Frank Gehry-designed fine dining restaurant.
- **Stock** – Fishtown's popular Vietnamese soup restaurant comes to Rittenhouse Square, focusing on pho, banh mi and Asian salads, with counter service for quicker slurping.
- **Tatel** – A glamorous Spanish restaurant takes over the historic Boyd Theater on Chestnut Street.
- **The Thirsty Soul** – A cocktail bar with a church theme will serve cocktails in South Philadelphia.
- **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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