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**WARM COMFORTS AWAIT AT NEW PHILADELPHIA RESTAURANTS**  
*Philly Restaurant Openings This Winter Include Korean Eats, Inviting Pubs, BYOBs & Donuts Galore*

**PHILADELPHIA, December 4, 2018** – 'Tis the season for hunkering down and cozying up with delicious flavors in Philadelphia's always-evolving dining scene. Whether it's a vegetarian riff on soul food from legendary restaurateurs (**Green Soul**), classic yet casual Italian (**Giuseppe & Sons**) or neighborhood bars serving burgers and fries (**720 West Bistro, Sutton's**), comfort food rules the season. Here are some of Philly's best new eateries for beating the bluster:

**Center City West:**

- **Chubby Cattle** – A Las Vegas chain delivers hotpot soups via conveyor belt in Chinatown. Diners choose a base and then the add-ins (purple yam noodles, tofu, lobster balls and much more) on an iPad for a high-tech, high-flavor experience. 146 N. 10<sup>th</sup> Street, (866) 622-8853, [chubbycattle.com](http://chubbycattle.com)
- **Classic Cake** – New Jersey's winning bakery arrives in Center City, bearing breads, pastries, cookies and cakes. The new location in Suburban Station will keep commuters moving with house-made gelato, coffee, breakfast and lunch fare. 1617 John F. Kennedy Boulevard, (215) 999-CAKE, [classiccake.com](http://classiccake.com)
- **Elixir Roastery and Cafe** – The award-winning local coffee roaster unveils a huge new roastery in Callowhill with vibrant art and marble countertops. Among the selections are an "omakase" menu of barista's choice brews to sample—though this feature is on weekends only for now. 315 N. 12<sup>th</sup> Street, [elixrcoffee.com](http://elixrcoffee.com)
- **Giuseppe & Sons** – Philly food forces Michael Schulson and the Termini bakery family joined up to serve old-school Italian in a bilevel space. The ground floor houses a casual luncheonette with table and counter seating, while the basement level is a sprawling and elegant lounge, filled with cozy nooks, plush booths and sunken corners. 1523 Sansom Street, (215) 399-9199, [giuseppesons.com](http://giuseppesons.com)
- **Helm Rittenhouse** – The bring-your-own-bottle (BYOB) concept launched to acclaim by Kevin D'Egidio and Michael Griffiths in Kensington now has an outpost with a bar in Center City. The minimalist second floor dining room lets the seasonal, forward-thinking dishes like braciola with foraged black trumpet mushrooms steal the spotlight. 1901 Chestnut Street, 2<sup>nd</sup> floor, (215) 982-1671, [helmrittenhouse.com](http://helmrittenhouse.com)
- **Iron Hill East Market** – The 15<sup>th</sup> location of this regional chain brews their award-winning beers onsite and pairs them with a menu of appetizers, burgers and salads. 1150 Market Street, (267) 507-7365, [ironhillbrewery.com](http://ironhillbrewery.com)

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- **Seorabol** – A beloved Korean restaurant in Olney opens a second location, this time in Midtown Village, on the ground floor of the Center City One condominium building. This incarnation, replete with bar, offers a full menu of traditional fare such as bibimbap and *galbi tang* (beef short rib soup), as well as sushi. 1326 Spruce Street, (215) 608-8484
- **Stock Rittenhouse** – Tyler Akin makes his signature Asian soups available to Center City West with a second location of his unfussy eatery. Diners order at the counter from a menu of customizable soups and noodle dishes. 1935 Chestnut Street, (215) 988-9480, [stockphilly.com](http://stockphilly.com)
- **Vernick Coffee Bar** – Located on the second floor of the new Comcast Technology Center and Four Seasons Hotel, chef-restaurateur Greg Vernick's first casual restaurant offers stylish daytime eating with a quick-serve cafe for coffees, teas, baked goods and fresh juices and a minimalist chic sit-down dining room serving elevated fare such as olive oil-poached salmon belly with cucumber and basil and carrot cake pie. 1800 Arch Street, (215) 419-5052, [vernickcoffeebar.com](http://vernickcoffeebar.com)

#### Old City/Society Hill:

- **The Bourse** – The elegant, 123-year-old building that once served as the nation's first commodities exchange market now serves a diverse array of food from locally and internationally inspired vendors such as Lalo's Filipino and Marino Brother's Cheesesteaks. 111 S. Independence Mall, [theboursephilly.com](http://theboursephilly.com)
- **Buk Chon** – Named for a neighborhood in Seoul, this Old City BYOB puts a modern spin on the hearty staples of Korean cuisine. That includes spicy pork buns, chili rice gnocchi and *galbi* bourguignon. 132 Chestnut Street, (215) 925-9998, [bukchonkorean.com](http://bukchonkorean.com)
- **Federal Donuts** – Philly's own fried chicken and donut chain expands to South Street. The newest addition to the family offers 25 seats for dine-in eaters and coffee drinks on draft. 540 South Street, (267) 761-4512, [federaldonuts.com](http://federaldonuts.com)
- **Glory Beer Bar & Kitchen** – A former bartender from Eulogy opened this reclaimed wood and exposed brick paeon to craft beer in Old City. Inside, comfort food such as pork sliders, creamed spinach and apple tart with bourbon caramel accompany the potables. 126 Chestnut Street, (267) 687-7878, [gloryphilly.com](http://gloryphilly.com)

#### Fairmount/Spring Garden:

- **Green Soul** – Building on decades of experience in the local food scene, the Bynum brothers' healthy soul food eatery off North Broad Street serves lunch and dinner. Family-style dishes might include parsnip and carrot fries, buffalo cauliflower tacos and chocolate avocado mousse. 1410 Mt. Vernon Street, (215) 660-9600, [greensoulliving.com](http://greensoulliving.com)
- **Stir** – The Philadelphia Museum of Art's Frank Gehry-designed lunch and brunch restaurant emphasizes local, seasonal and artful. On the menu are herb-roasted salmon with shaved Brussels sprouts and smoked sunchokes, kobocha squash cavatelli and specialty cocktails like a Brûlée Old Fashioned. 2600 Benjamin Franklin Parkway, (215) 684-7990, [philamuseum.org/dining](http://philamuseum.org/dining)

#### Graduate Hospital:

- **Martabak Ok** – This quick-serve street food shop serves Indonesia's most famous comfort food: *martabak manis* and *martabak telur*, sweet and savory stuffed pancakes. Brothers Berry The and Beddy Sonie produce the above, along with fried tofu, pizza *martabak* and iced coffee drinks. 1801 Washington Avenue, Unit D, (267) 534-3644, [martabakok.com](http://martabakok.com)

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**Northeast Philadelphia:**

- **Taqueria Del Norte** – Kris Serviss of Blue Duck fame turns his talents to TexMex. The new Northeast spot features fusion fare like chorizo mac and cheese, coconut shrimp tacos and meatball tortas. 2859 Holme Avenue, (267) 538-4788, [facebook.com/Taqueria-Del-Norte](https://www.facebook.com/Taqueria-Del-Norte)

**Northern Liberties/River Wards:**

- **Mainstay Independent Brewing Company** – Joining Philly's wildly vibrant brewing scene, this collaboration between restaurateur Avram Hornik and brewer Brian O'Reilly is the first tenant of Craft Hall, a bakery, brew house, and BBQ kitchen concept that will also include City Creek BBQ and Lost Bread Co. The taproom serves eight house beers, plus cocktails and a limited menu of snacks and sandwiches. 901 N. Delaware Avenue, (215) 422-3561, [mainstaybrewing.com](http://mainstaybrewing.com)
- **Nunu** – The team behind Cheu Noodle Bar, Bing Bing Dim Sum and Cheu Fishtown opened another space right next door to their Fishtown eatery. Guests can sample dozens of sakes and signature cocktails while snacking on grilled meats, katsu sandwiches and curries, at this stylish, modernized izakaya. 1414 Frankford Avenue, (215) 278-2804, [nunuphilly.com](http://nunuphilly.com)
- **Pineville Tavern** – Bucks County's stalwart tavern ventures into Fishtown with this spot featuring an upstairs piano bar. The stick-to-your-ribs menu emphasizes classics: crab-stuffed flounder and prime rib sandwiches. 2448 E. Huntingdon Street, (267) 534-5885, [pinevillefishtown.com](http://pinevillefishtown.com)
- **Sargeant York** – On the cusp of Fishtown and Kensington, this low-key pub has a retro sensibility. That extends to the food and drink, with old fashioned delights like mudslides and hush puppies on offer. 2327 E. York Street, (215) 425-1424, [facebook.com/sqtyorkbar](https://www.facebook.com/sqtyorkbar)
- **Sarvida** – Perla's Lou Boquila graces Philly with a second restaurant. This time around, the atmosphere is a bit more casual with a sharing menu of large and small plates that remix classic staples of Filipino cuisine. 300 E. Girard Avenue, (267) 273-1234, [sarvidaphilly.com](http://sarvidaphilly.com)
- **Sutton's** – Revamping a Kensington watering hole, former Fergie's bartender Niall Murphy hews to a simple formula. The homey pub serves draft beer, cocktails and straightforward bar food like fried pickles, burgers and wings. 1706 N. 5<sup>th</sup> Street, (267) 534-4151, [suttonsphilly.com](http://suttonsphilly.com)
- **Vientiane Bistro** – West Philly's famed Vientiane Café takes on a second location in East Kensington. Like the original, the Bistro serves Laotian fare like rice porridge with crispy tofu and grilled lemongrass sausages. 2537 Kensington Avenue, (267) 703-8199, [vientiane-café.com](http://vientiane-café.com)

**South Philadelphia:**

- **Koukouzeli Hellenic Grille** – The 9<sup>th</sup> Street Italian Market now encompasses Greek cuisine with the addition of this fast-casual gyro grill. Traditional blue-and-white décor sets the stage for spanakopita, souvlaki, grilled meats and frappes. 1134 S. 9<sup>th</sup> Street, (215) 992-9022, [facebook.com/koukouzeligrille](https://www.facebook.com/koukouzeligrille)
- **SOMO SoPhi** – NFL free agent and Philly native Jahri Evans, his wife Takia and designer James Morrissey have conjured up a second location of their Manayunk bistro. With indoor and outdoor seating areas, a cocktail bar and a lounge, plus plenty of places to watch football, the sumptuously decorated space brings a luxe alternative to Packer Avenue. 3101 S. 13<sup>th</sup> Street, (267) 239-2176, [somohospitality.com](http://somohospitality.com)

- **Sophie's Kitchen** – The popular Khmer Kitchen lives again, now known as Sophie's. The new bilevel space encompasses both sit-down dining and grab-and-go Cambodian street fare. 522 Washington Avenue, (267) 639-5087

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- **South Philly Smokhaus** – The fire's lit in the BOK Building. In addition to meats by the pound, there are customary sides like mac and cheese and beans, plus breakfast sandwiches and seasonal desserts. 821 Dudley Street, (215) 309-3549, [southphillysmokhaus.com](http://southphillysmokhaus.com)

#### University City/West Philadelphia:

- **Crust Vegan Bakery** – Vegan bakeries have proven to be big business in Philly, and this West Philadelphia storefront is no exception. Order ahead for pies, layer cakes and more. 220 Krams Avenue, [crustveganbakery.com](http://crustveganbakery.com)
- **Hamilton Court** – A recently refurbished apartment building in University City now encompasses six new quick eateries. The bounty includes Steve's Prince of Steaks, Bonchon fried chicken, Halal Guys, Creamery Café, I-CE-NY Philly and Tea Do. 3836 Chestnut Street; Steve's, (215) 921-6494, [stevesprinceofsteaks.com](http://stevesprinceofsteaks.com); Bonchon, [bonchon.com](http://bonchon.com); Halal, [thehalalguys.com](http://thehalalguys.com); Creamery & I-CE-NY, [icenypilly.com](http://icenypilly.com); Tea, [tea-do.com](http://tea-do.com)
- **720 West Bistro** – Bistro fare and live jazz mingle at a casual new spot in Cobbs Creek. The menu offers updates on soul food and American classics, including an Obama Burger (grilled pineapple, pepper jack cheese and honey sriracha mayo). 720 S. 52<sup>nd</sup> Street, (215) 272-9377
- **Trolley Car Station** – The owners of Mt. Airy's Trolley Car Diner and East Falls' Trolley Car Café now operate a third establishment. This diner abandons all retro notions with a menu that includes *shakshuka*, papaya salad and pumpkin brownies. 3940 Baltimore Avenue, (215) 709-3320, [trolleycarstation.com](http://trolleycarstation.com)

#### Western Suburbs:

- **Tank & Libby's** – A family-run breakfast and lunch spot serves La Colombe coffee and rib-sticking breakfasts like pulled corn beef hash and chicken and bacon-studded waffles all day, and, after 11 a.m., a lunch menu of soups, salads and sandwiches. 1011 Pontiac Road, Drexel Hill, (484) 455-7527, [tankandlibbys.com](http://tankandlibbys.com)
- **Workhorse Brewing** – King of Prussia's long-awaited brewpub tempts patrons with tours and tastings. The shipping container taproom also features games, kids' entertainment and rotating food truck fare. 250 King Manor Drive, King of Prussia, (484) 997-8278, [workhorsebrewing.com](http://workhorsebrewing.com)

#### Coming Soon:

- **909 Willow** – Three new spots are coming to Wyndmoor: Enza, a family-friendly pizzeria from the owners of Zavino; Locals, a coffee shop and bagel bar; and Captain Andy's Market, prepared foods and groceries.
- **Chatayee Thai** – Midtown Village's huge Thai restaurant promises authentic, homestyle fare.
- **CookNSolo at The Harper** – The unstoppable hospitality group behind Zahav and Federal Donuts just announced an all-day restaurant coming to the Harper, a mixed-use development in Center City.
- **Crybaby Pasta and Wine Bar** – A Queen Village venture from Philly restaurant veterans Bridget Foy and Paul Rodriguez focuses on Italian fare.
- **Crunchik'n** – Korean fried chicken and bulgogi cheesesteaks come to Midtown Village by way of Atlantic City.

- **Double Zero** – Star vegan chef Matthew Kenney plots a plant-based pizza joint for a to-be-announced neighborhood in Philly.
- **Enoteca Tredici** – The Center City and Bryn Mawr wine bars will get another sibling, this time in Downingtown.

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- **Fabrika** – A retro dinner theater set in a former ice cream factory in Fishtown will mix up the scene with Eastern European cuisine and eclectic entertainment.
- **Fiore** – This Italian concept from two New York-honed chefs will serve breakfast, lunch, dinner and gelato in Queen Village.
- **Fittler Club** – Center City’s contemporary version of a country club will feature a restaurant helmed by esteemed chefs Kevin Sbraga and 20-year restaurant vet Jeff Benjamin.
- **Hello Donuts** – A wholesale bakery goes retail with a shop in Kensington and seasonal vegan and regular donuts.
- **Hiroki** – Morimoto alum Hiroki Fujiyama appropriately sets his new sushi restaurant in Fishtown.
- **Jean-Georges** – Named for famed chef Vongerichten, the fine-dining restaurant in the new Four Seasons hotel should be coming soon, as is Vongerichten’s lounge Sky High in the same building.
- **Musi** – Ari Taylor will serve farm-to-table freshness at a 30-seat BYOB in Pennsport.
- **Neighborhood Ramen** – A wildly popular pop-up finally lands in Queen Village to serve noodles and donburi.
- **Nemi** – Authentic Mexican food from chefs Jasper Alivia and Jesus Garcia will be on offer in Port Richmond.
- **Ochatto** – With two locations in University City, the hand-drawn noodle and bubble tea shop goes for a third in Rittenhouse Square.
- **Paris Baguette** – The French-inspired, Southern California-based French bakery and eatery opens a location in Rittenhouse Square.
- **Poe’s Sandwich Joint** – A marijuana activist makes munchies available for all at a Fishtown shop.
- **Schulson Steakhouse** – The prolific Michael Schulson expands into meatier territory with a steakhouse on 13<sup>th</sup> Street.
- **Separatist Beer Project** – An Easton brewer opens up to the Philly market with a bar off of East Passyunk Avenue.
- **Stina** – Bobby Saritsoglou and Christina Kallas-Saritsoglou’s South Philly BYOB will sling pizza and give part of its proceeds to local charities.
- **Tatel** – A glamorous Spanish restaurant takes over the former Boyd Theater on Chestnut Street.
- **Vernick Fish** – James Beard Award winning chef Greg Vernick will serve seafood at this Comcast Technology Center restaurant.
- **Winkel** – Noord chef and owner Joncarl Lachman focuses on daytime eats at his café opening in Midtown Village.

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