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PHILADELPHIA'S FABULOUS BRUNCH SCENE, NEIGHBORHOOD BY NEIGHBORHOOD *Philly's Many Great Brunch Spots Offer Classic To Global Meals*

PHILADELPHIA, March 1, 2019 – Philadelphia's brunch scene has always been strong, thanks to beloved line-out-the-door spots such as **Sam's Morning Glory Diner**, **Sabrina's** and **Honey's Sit 'N Eat**. But more and more, Philly's brunch options have gone truly global. On the a.m. rise right now: bologna eggs Benedict and Dutch baby pancakes (**The Dutch**), huevos rancheros and short rib-stuffed tortas (**Mission Taqueria**), almond-pear pain perdu (**Fork**) and vegan Monte Cristos (**The Tasty**).

Here's a look at some of the region's best brunch options:

Center City East, including Old City & Washington Square West:

- **Bank & Bourbon**, on the ground floor of the Loews Philadelphia Hotel, offers a buffet of applewood-smoked bacon, shrimp cocktail, ricotta toast, cage-free scrambled eggs and artisan cheese and charcuterie spreads. There are also do-it-yourself (DIY) mimosas with orange, grapefruit or cranberry juices. 1200 Market Street, (215) 231-7300, bankandbourbon.com
 - **Bud & Marilyn's** recognizes the need for old-fashioned American indulgence with items like almond-coconut-chocolate French toast, shareable pecan cinnamon rolls and Nashville hot chicken biscuit sandwiches. The cocktails (grapefruit mimosa with St-Germain; Bloody Marys) hold up their end of the deal. 13th & Locust Streets, (215) 546-2220, budandmarilyns.com
 - **The Continental Restaurant and Martini Bar** and **The Continental Mid-town** help revelers keep the party going the day after with huevos rancheros and turkey clubs with caramelized apple mayo, and bacon Bloody Mary's and espresso martinis. 138 Market Street, (215) 923-6069, continentalmartinibar.com; 1801 Chestnut Street, (215) 567-1800; continentalmidtown.com
 - **Dutch Eating Place** in the Reading Terminal Market is a quintessential stop for real-deal Pennsylvania scratch-made pancakes, French toast and egg platters—best accompanied by a side of crispy scrapple. 51 N. 12th Street, (215) 922-0425, readingterminalmarket.org
 - **Fork's** seasonal New American Sunday brunch features grilled sausage with sunny-side up eggs, romesco, crispy potatoes and broccoli; house-baked pastries and breads; and local burgers with Birchrun Hills cheese. 306 Market Street, (215) 625-9425, forkrestaurant.com
 - **High Street on Market** has become Old City's daily go-to for seasonal and inspired quick-service meals. Early eaters are treated to egg, kale and mushroom sandwiches; ginger yogurt with pistachio and cardamom honey; cured salmon atop flavor-packed house-baked breads. 308 Market Street, (215) 625-0988, highstreetonmarket.com
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- **Middle Child** believes in homemade ingredients, served up in a retro deli atmosphere. Serving only breakfast and lunch all day, the kitchen sticks to a tailored list of creative but homey fare like jam toast with whipped ricotta and grilled cheese on everything bagels, plus Elixir coffee. 248 S. 11th Street, (267) 930-8344, middlechildphilly.com
- **Mixto** turns every Sunday into a celebration. The hopping Cuban/Colombian hotspot on Pine Street's Antique Row cooks up authentic versions of Argentinean steak and eggs, frittata Colombiana and tostadas rancheras (Mexican breakfast). 1141 Pine Street, (215) 592-0363, mixtorestaurante.com
- **The Moshulu** lets landlubbers hop aboard the historic ship for a smashing buffet Sunday brunch on the water. The menu includes dishes like a shrimp and crab cocktail, chocolate babka French toast and a veggie Benedict with chive hollandaise. 401 S. Columbus Boulevard, (215) 923-2500, moshulu.com
- **Talula's Daily** stocks its pantry shelves with the makings of a quickly served but carefully crafted morning meal: just-baked breads, pastries and granola, expertly pulled espresso shots, organic juices and more. There's also a great little grocery there too. 208 W. Washington Square, (215) 592-6555, talulasdaily.com
- **The Victoria Freehouse** looks to its British motherland for culinary inspiration. Come brunch time, that can mean everything from Indian influences (curried eggs, kedgeree) to a proper English breakfast, complete with Heinz beans and Pimm's Cups, to round out and wash down the meal. 10 S. Front Street, (215) 543-6089, victoriafreehouse.com

Rittenhouse:

- **Lacroix**, in the tony Rittenhouse Hotel, serves a Sunday brunch prix-fixe menu (\$75 per person) that includes hors d'oeuvres (swordfish bao; Vietnamese beef broth with quail egg; mini chicken pastille with dates), raw-bar specialties, charcuterie, a carving station, wine pairings and a table full of decadent desserts. 210 Rittenhouse Square, (215) 546-9000, lacroixrestaurant.com
- **The Love**, from the dynamic duo of Aimee Olexy and Stephen Starr, delivers Olexy's signature style to the Rittenhouse brunch crowd. Playful plates like cookie butter coffee cake and the "Posh Brunch" (truffled scrambled eggs, crispy potatoes, spinach) introduce a little homespun elegance to Saturday and Sunday mornings. 130 S. 18th Street, (215) 433-1555, theloverestaurant.com
- **Mission Taqueria** keeps brunch breezy and casual. The contemporary Mexican offerings—a torta with "cheesesteak filling," huevos rancheros, chilaquiles and shareable snacks like plantain empanadas—can be paired with green-juice margaritas, hibiscus agua fresca or horchata. 1516 Sansom Street (second floor), (215) 383-1200, missiontaqueria.com
- **Nineteen (XIX)'s** morning buffet atop the Park Hyatt Philadelphia at the Bellevue begins with continental pastries, fruit and smoked meats and fish, continues with egg and waffle entrees and concludes with an array of miniature desserts. The whole meal costs \$38 per person. Broad & Walnut Streets, 19th floor, (215) 790-1919, hyatt.com/gallery/nineteen
- **Pub & Kitchen** serves what is easily a contender for one of the city's best Bloody Mary variants, but the spicy Wrangler is only one reason to pay the neighborhood mainstay a weekend visit. Other incentives include modern brunch fare such as roasted Portobello salad with persimmon and Roquefort, toad-in-a-hole with sausage gravy, and cinnamon French toast with bourbon banana. 1946 Lombard Street, (215) 545-0350, thepubandkitchen.com

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- **Southgate's** mashup of Korean and American traditions nets excellent results on Sundays. Plates small (kimchi deviled eggs; matcha tea-flavored waffles) and large (bibimbap scramble, panko-breaded bulgogi burgers with smoked chili aioli) pair with soju, pear and prosecco cocktails. 1801 Lombard Street, (215) 560-8443, southgatephilly.com
- **Veda** appropriates modern Indian food for brunchers. The upscale bistro keeps it spicy with a masala egg roast, *kathi* rolls and overflowing *thalis*. 1920 Chestnut Street, (267) 519-2001, vedaphilly.com

Callowhill, Fairmount & Logan Square:

- **Bar Hygge** marries the Danish concept of coziness with Philly neighborhood hospitality. Saturday and Sunday mornings mean Jacked Up Home Fries (with bacon, poached egg, avocado crema and cheese sauce) and banana peanut butter bacon pancakes. 1720 Fairmount Avenue, (215) 765-2274, barhygge.com
- **Café Lift** does brunch all day, every day. The sleek spots, with locations in Callowhill and Narberth, specialize in delicacies like a Nutty Monkey crespelle with bananas and chocolate hazelnut spread; Polish Benedict, served with Czerw's kielbasa and mustard hollandaise; and classic huevos rancheros. 428 N. 13th Street, (215) 922-3031; 724 Montgomery Avenue, Narberth, (484) 429-2626, cafelift.com
- **Tela's Market and Kitchen** in the Art Museum area opens daily for breakfast. On the menu are Irish oatmeal with dried fruit, buttermilk pancakes and a breakfast burrito with potato chorizo hash and salsa *roja*. 1833 Fairmount Avenue, (215) 235-0170, telasmarket.com
- **Urban Farmer**, in the Logan Hotel, keeps the focus on sustainable, satisfying cooking during brunch hours. Among the choices: blue crab omelet with béarnaise, shaved ham Benedict, short rib with a sunny-side up egg and a white cheddar burger. 1850 Benjamin Franklin Parkway, (215) 963-2788, urbanfarmerphiladelphia.com

Graduate Hospital & Point Breeze:

- **Ants Pants Café's** two locations (one in Graduate Hospital, another in Society Hill) pour Australian-style coffees (the flat white stands out) to accompany brekkie platters of eggs, Brie-stuffed apricot French toast and vegetarian sweet potato hash. 2212 South Street, (215) 875-8002; 526 S. 4th Street, (215) 309-2877, antspantscafe.com
- **Café Ynez**, in Southwest Philly, serves modern Mexican brunches of breakfast nachos, chicken or veggie enchiladas with fried egg, *huevos con chorizo* and a daily brioche French toast with seasonal toppings. 2025 Washington Avenue, (215) 278-7579, cafeynez.com
- **On Point** threads the needle between refined and casual in Point Breeze. The spread at this sunny corner bring-your-own-bottle (BYOB) spot includes a Philly cheesesteak omelet, berry-topped buttermilk pancakes and a falafel burger with mixed greens. 1200 Point Breeze Avenue, (267) 639-3318, onpointbistro.com
- **Rex 1516** is a down-home brunch affair thanks to generous plates of creamed chipped brisket over sourdough, shrimp and grits with crispy pork belly, and chicken and waffles Benedict that celebrate the spirit of the South. 1516 South Street, (267) 319-1366, rex1516.com

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Northern Liberties & Fishtown:

- **Honey's Sit 'N Eat** has two homey, quirky brunch-time hideaways: one in Northern Liberties and another in Graduate Hospital. The charm here is the fusion of Southern and Jewish fare: country fried steak and gravy-soaked biscuits and grits join challah French toast and giant crispy latkes. 800 N. 4th Street, (215) 925-1150; 2101 South Street, (215) 732-5130, honeyssitneat.com
- **Cafe La Maude** stands out from the brunch pack by focusing on bold Lebanese and Middle Eastern dishes, served all day. This Northern Liberties spot is known for green shakshuka, Gypsy Eggs and open-faced Mediterranean burritos served on grilled pita. 816 N. 4th Street, (267) 318-7869, cafelamaude.com
- **Jerry's Bar** saves the morning after with rounds of Buffalo Bloody Marys and live jazz music. The convivial Northern Liberties corner spot tempts with mountains of scrapple and sausage, warm cinnamon cream cheese sticky buns and a fried chicken sandwich with hot honey and charred scallion aioli. 129 W. Laurel Street, (267) 273-1632, jerrysbarphilly.com
- **Over Easy Breakfast Club**, the brainchild of French Laundry alumni, opened to great fanfare in Fishtown. The cozy bruncherie serves crab melts, burgers, biscuits and gravy, and the signature Dinosaur Egg—a poached egg wrapped in an avocado which, in turn, is wrapped in bacon. 2302 E. Norris Street, (518) 369-6759
- **Sancho Pistola's** not only accommodates mid-day eaters with a fantastic beer selection, but the Fishtown hang also offers some stellar hair of the dog solutions. Entrées like *chilaquiles verdes* and smoked salmon Reuben can be washed down with margaritas, mimosas and Bloody Marys. 19 W. Girard Avenue, (267) 324-3530, sanchopistolas.com
- **Sarvida** works chef owner Lou Boquila's Filipino roots into the flavor palette. On the weekend menu: *queso de bola*-stuffed omelets, French toast stuffed with walnuts and dulce de leche, and a selection of *silogs*, stir fries with garlic fried rice and fried eggs. 300 E. Girard Avenue, sarvidaphilly.com
- **Silk City** may look like a typical diner on the outside, but its daily selection of breakfast-brunch items is anything but standard. Any order of smothered chicken and waffles should come with a specialty cocktail, or a beer from the 30-plus-option bottle and can list. 435 Spring Garden Street, (215) 592-8838, silkcityphilly.com
- **Suraya**, a hopping, handsome, expansive Fishtown destination, has risen to the top of the hot-ticket brunch list thanks to its selections of intoxicating, egg-topped *man'oushe* (pizza-like Lebanese flatbreads) and delicious, house-baked French pastries. 1528 Frankford Avenue, (215) 302-1900, surayaphilly.com
- **Wm. Mulherin's Sons** redefines Italian cooking on a daily basis, including weekend mornings. The mortadella croquettes with poached eggs and pistachio, ricotta pancakes, and mushroom truffle pizza with Burrata befit the beautifully appointed midcentury modern decor and expertly crafted cocktails. 1355 N. Front Street, (215) 291-1355, wmmulherinssons.com

South Philly:

- **Barcelona**, already beloved for its authentic Spanish tapas, has gotten into the bustling brunch game on East Passyunk Avenue. Classic small plates like albóndigas and Tortilla Española share menu space with brunch-only picks, like Serrano ham eggs Benedict or olive oil pancakes with mint honey. 1709 E. Passyunk Avenue, (215) 515-7900, barcelonawinebar.com

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- **Café y Chocolate**, in deep South Philly, pairs its hearty, vegetarian-friendly Mexican breakfast/brunch menu (high recommend for the chilaquiles) with hard-to-find coffees and hot drinks, such as cinnamon-tinged chocolate Oaxaca and *cajetuccino*, a cappuccino with *cajeta*, Mexican goat's milk caramel. 2100 S. Nordwood Street, (267) 639-4506, cafeychocolatepa.com
- **Comfort & Floyd** keeps its eyes on the brunching prize. The tiny establishment turns out big flavors with curried tofu scrambles, kielbasa omelets and breakfast burgers with tomato jam. 1301 S. 11th Street, (215) 465-2917, @comfortandfloyd
- **The Dutch** draws on Pennsylvania German and Northern European flavors for a singular approach to daytime chow. The menu covers ring bologna eggs Benedict, Dutch baby pancakes that are both sweet and savory and a house-smoked fish platter. 1527 S. 4th Street, (215) 755-5600, thedutchphilly.com
- **Fiore** welcomes eaters to Queen Village's waterfront for Italian delicacies. The changing menu could include a leek and pecorino frittata, daily pastry or a house-made sausage sandwich 757 S. Front Street, (215) 339-0509, fiore-finefoods.com
- **The Fitzwater Cafe** has been a beloved Bella Vista brunch pit stop for years, thanks to its simple, soulful approach to daytime grub. The stuffed breakfast burrito, Italian egg plate (with roasted peppers, tomato and spinach) and andouille sausage hash are all big hits, but best might be the Good Ole, a potato-and-egg hoagie served with American cheese on a crusty Sarcone's roll. 728 S. 7th Street, (215) 629-0428, @fitzwatercafe
- **Green Eggs Café** specializes in eco-conscious eats with local and sustainable ingredients. On the menu across its four Philly locations: quinoa porridge with fresh berries, Creole shrimp and grits, crème brûlée French toast and the hearty Kitchen Sink skillet, topped with a homemade biscuit and sausage gravy. 1306 Dickinson Street, (215) 226-3447; 719 N. 2nd Street, (215) 922-3447; 1301 Locust Street, (267) 861-0314; 2327 Gaul Street, (215) 644-8383, greeneggscafe.com
- **Hungry Pigeon** welcomes eaters any time of day with comforting food and a relaxing atmosphere. The Saturday and Sunday early service features organic brown rice breakfast porridge with poached eggs, breakfast sandwiches on homemade English muffins and heirloom apple Dutch baby pancakes. 743 S. 4th Street, (215) 278-2736, hungrypigeon.com
- **Noord's** bring-your-own-bottle (BYOB) brunch might be the city's only place to find the Scandinavian specialty *smorrebrod* (buttered dark rye with a variety of fish, spreads and toppings). Omelets come stuffed with spiced crabmeat or Dutch-style vinegar-braised beef; the French toast is deep-fried and topped with fresh fruit; and the Bloody Mary mix can come garnished with pickled herring. 1046 Tasker Street, (267) 909-9704, noordphilly.com
- **Sabrina's Café**, with four Philly-area outposts (in Bella Vista, Fairmount, Powelton Village and Wynnewood), has redefined brunch locally with creative, massive signatures like spiced tofu scrambles and thick-cut, sweet stuff-topped, challah French toast. Sabrina's lineup of daily specials is always outrageous and cleverly tuned to the hungry zeitgeist. 910 Christian Street, (215) 574-1599; 1804 Callowhill Street, (215) 636-9061; 227 N. 34th Street, (215) 222-1022; 50 E. Wynnewood Road, Wynnewood, (484) 412-8790, sabinascafe.com
- **Sam's Morning Glory Diner** offers proof that a patient line out the door rarely, if ever, lies. This beloved bruncherie owes its following to its focaccia-fried egg sandwiches, can't-beat Glory Cakes with maple syrup and ever-revolving specials, all served with sides of hot biscuits and a be-nice-or-leave attitude. 735 S. 10th Street, (215) 413-3999, themorningglorydiner.com
- **Sate Kampar** shares a Malaysian approach to morning eating on weekends, with *nasi lemak bungkus* (coconut rice packet with eggs, peanuts, anchovy), vermicelli with omelet strips and tempting milk teas and coffees. 1837 E. Passyunk Avenue, (267) 324-3860, @satekampar

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- **The Tasty** reimagines the old-school, corner American diner as a vegan destination. The simple, hearty food here is built around plant-based alternatives to classic ingredients, like “egg” sandwiches on English muffins, waffles (with or without chik’n) and ham-free Monte Cristos. 1401 S. 12th Street, (267) 457-5670, thetastyphilly.com

West Philadelphia:

- **CO-OP**, set on the ground floor of The Study hotel in University City, combines a chic, urbane setting with fun comfort food. Sharable portions of tater-tot poutine complement cereal-encrusted French toast and brunch burgers with red-eye bacon jam. 20 S. 33rd Street, (215) 398-1874, coopphilly.com
- **Walnut Street Cafe**, overseen by the New York City crew that ran the Michelin-starred Rebelle, is a high-style addition to the Philly dining scene. For weekend brunch, they offer a mix of straight-up classics (two sunny eggs, potatoes, breakfast meat, toast) with some delightfully unexpected options (lobster rolls; apple cider donut trees). 2929 Walnut Street, (215) 867-8067, walnutstreetcafe.com

Beyond Philadelphia:

- **The Bercy** dishes up a brunch buffet featuring omelets, a raw bar, a waffle bar and a Bloody Mary bar. The stylish French goodies make for a great value at \$35 per adult; \$12 for kids three to 12. 7 E. Lancaster Avenue, Ardmore, (610) 589-0500, thebercy.com
- **Cake**, in Chestnut Hill, offers an unrivaled family-friendly atmosphere, set inside a stunning solarium adjacent to Robertson’s Flowers. Menu items include brioche French toast, a Brie and leek frittata and a variety of homemade quiches. 8501 Germantown Avenue, (215) 247-6887, cakeofchestnuthill.com
- **Malvern Buttery** marries artisan breads and house butters for a local, seasonal morning feast. Arrayed across a reclaimed wood table is a spread of egg croissants, quiche, granola, fresh pastries and more for the taking. 233 E. King Street, Malvern, (610) 296-2534, malvernbuttery.com
- **Market Street Grill** attracts a following for the first meal of the day. This downtown West Chester mainstay is known for Kennett Square mushroom omelets and brown sugar-cinnamon swirl French toast stuffed with cream cheese and fruit. 6 W. Market Street, (610) 429-5328, themarketstreetgrill.com
- **Savona** attracts evening diners with its sophisticated Euro fare and extensive wine list, but the brunch menu has its own temptations, such as cinnamon sugar *bombolini* and crab and avocado toast. 100 Old Gulph Road, Gulph Mills, (610) 520-1200, savonarestaurant.com
- **Spring Mill Café** specializes in classic French cuisine served in a rustic-chic setting. Elegant yet satisfying, the menu includes smoked trout on pumpernickel brioche with jam and locally sourced farm-egg omelets with crème fraîche and caviar. 164 Barren Hill Road, Conshohocken, (610) 828-2550, springmill.com

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