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Fortune – One of America's Top 100 Independent Advisors (2008)
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Worth – One of the Nation's Top Wealth Advisors (2009, 2010, 2011)
The 50 Top Women in Wealth – Wealth Manager Magazine (May 2010)
Philadelphia Business Journal – #2 Top Wealth Advisor (2010)
Registered Rep – Top 50 Independent Broker/Dealer Women Advisors (2011)
Barron's – Top 1,000 Financial Advisors (2006-12) <i>Only 40 Recognized in Pennsylvania (And the Only Woman in 2012!)</i>

Raised in Radnor, PA, Patricia Brennan has been providing Wealth Management advice *right here in West Chester* for over 25 years. She is a Georgetown University graduate and earned her CFP® designation in 1990. She is a recognized leader in her industry and serves as the first Chairwoman on the National Advisory Board for Royal Alliance. **Patti has just been selected as one of 400 Top Advisors by The Financial Times, another leading global brand and highly respected worldwide.** On a local level, Patti, her husband, Ed, and their four children reside in West Chester, where she is also active in her community. Patti currently serves as a board member for the Chester County Economic Development Council, Cuddle My Kids, and for The Chester County Hospital and Health System.

Patti Brennan CFP®



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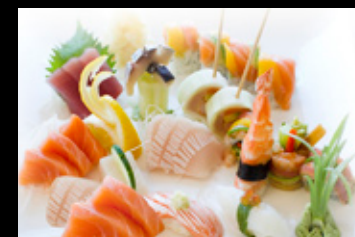
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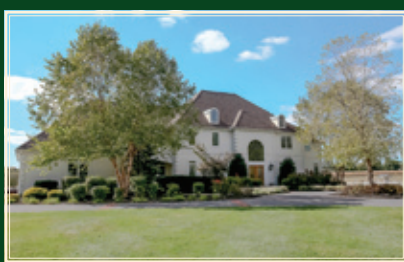
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HAPPY NEW YEAR! WE'VE COOKED UP QUITE A DELECTABLE DINING ISSUE, IF WE DO SAY SO OURSELVES.

For the 10th year, we've selected the Best of the Best Restaurants—50-some categories with almost 100 winners! Find out what's new and what's worth revisiting, with recommendations from fish bliss sushi to craft beer heaven. Plus a Restaurant Guide for even more on the local dining scene in Chester County and beyond.

Malcolm Johnstone takes us on a tour of West Chester dining, where you'll find "A Restaurant Festival ... Everyday." And we head for indoor farmers markets as great sources of fresh food in winter with Jaimielynn Cooper in "Baby, It's Cold Outside."

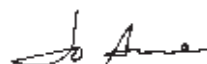
For a glimpse into the kitchen, food editor Lise Monty investigates "What Chefs Do Best" to learn about their favorite dishes. Cake Boss Buddy Valastro shares thoughts on baking, while Victory Brewing cofounder Bill Covalski tutors us in "Craft Beer 101." And we mark our calendar for Kennett's Chocolate Lover's Festival, February 9th.

There's food for thought in Andrea Thatcher's recommendation in "Eat Your Heart Out with These Food Lovers' Book Picks." Hungry yet?

For some balance to this luscious lineup, we give you "Wellness Resolutions, New Year's Solutions" by Dr. Becky Ann Souder of Penn Family Medicine Phoenixville. Given all the temptations elsewhere in this issue, maybe this article will help you pace yourself. For more advice on resolutions, Fulton Bank suggests you "Resolve to Get Financially Fit this New Year."

As always, we include the Best Local Events—with a preview of Brandywine River Museum's upcoming calendar exhibits—to help you enjoy what there is to do in *County Lines* country.

Thank you for reading *County Lines* this month and all year long!


Jo Anne Durako
Editor



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Resolve to Get Financially Fit this New Year

Mike Schoenleber, Fulton Financial Advisors

On your list of resolutions, don't forget to
include a quick financial check-up.

The New Year is a perfect time to make a few financial resolutions. Often people put off planning for their financial future, but the truth is—the earlier you begin preparations, the more you can plan for some of the unexpected financial bumps that may cross your path in life.

This year, take time to cross off the important “to-do” items to help get you and your family set for financial independence. Be sure to factor in planning for some of life's momentous occasions: getting married, starting a family, purchasing a home and attending college. A financial advisor can work with you to address all these events

by creating a solid plan and providing objective guidance regardless of your investment knowledge.

Also, review your budget and investment plan periodically to make sure you're still meeting your goals. If you're part of a couple, consider making “financial dates” with your spouse or partner to proactively talk about money.

Here are a few suggestions to help you become more financially fit in the New Year:

- **Start saving for retirement:** Check if your employer offers a retirement plan, which would allow you to invest

a portion of every paycheck before taxes—or after taxes in the case of a Roth 401(k).

- **Pay off personal debt:** Pay off high-interest loans and credit cards as soon as possible. Paying off loans that charge high interest rates means substantial savings.

- **Start a college fund for your children:** College costs continue to climb, so begin saving early. Even an amount as small as \$10 a week can build up to a substantial savings over the years. For example: If you save \$10 a week for 18 years, that's roughly \$8,640 and if you place those funds in an account receiving 2 percent interest, it could grow to over \$11,000.

- **Write a simple will and also a living will:** A simple will explains your wishes after your death and can keep your loved ones from having to make tough decisions. A living will makes your wishes known regarding life prolonging medical treatments.

- **Name a guardian for your children:** In the event that both you and your spouse pass away, naming a guardian will protect your children legally and ensure they have a responsible caretaker.

- **Review your insurance policies:** Take the time to go over all your insurance policies, especially if you recently had a large life event such as getting married, starting a family, or buying a house. Often you can combine insurance policies and receive package discounts.

- **Plan for your future housing needs:** Evaluate what your housing needs may be in five or 10 years. You may want to downsize to a smaller home, or make plans to have parents move in with your family as they get older. A separate savings fund for housing can accommodate these possibilities. ♦

Fulton Financial Advisors operates through Fulton Bank, N.A. and other subsidiaries of Fulton Financial Corporation and is headquartered at One Penn Square, Lancaster, PA 17602. Mike is a financial advisor with, and offers securities and variable annuities through, Raymond James Financial Services, Inc., Member FINRA/SIPC, (not affiliated with

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Mike Schoenleber is a Financial Advisor with Fulton Financial Advisors and has served clients in the financial services industry for 17 years. He grew up in New Jersey and now resides in Oxford. For more information, contact him at 610-358-2324; MSchoenleber@FultonFinancialAdvisors.com.



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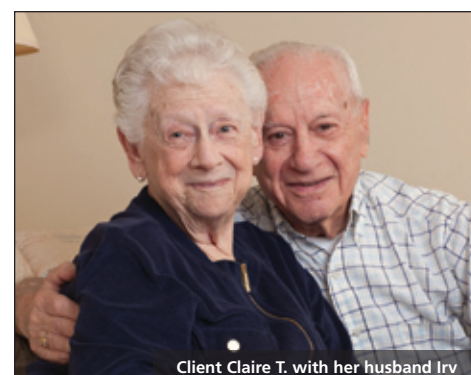
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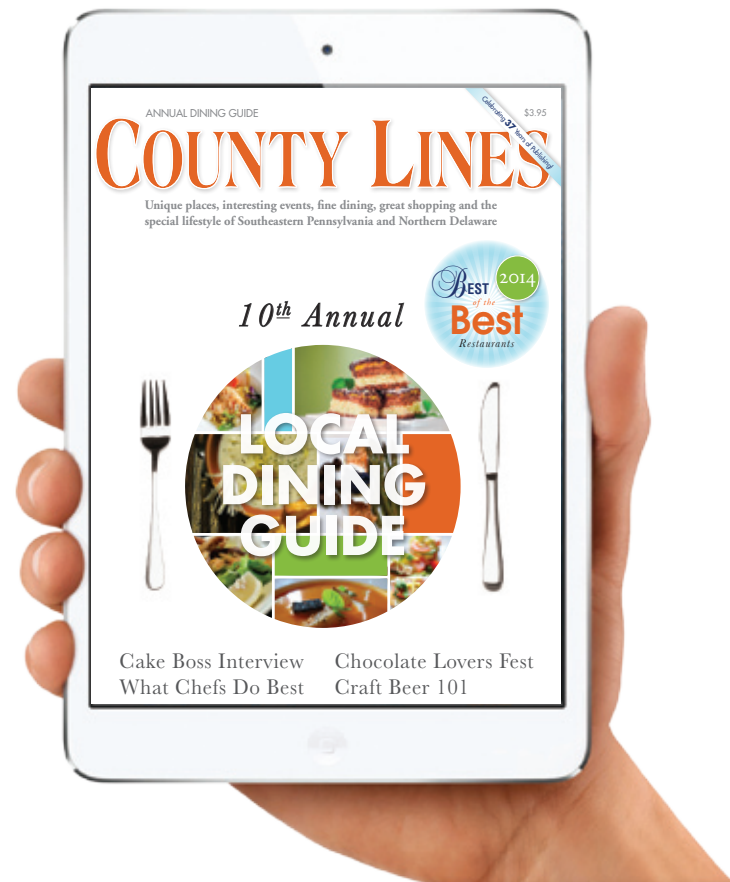
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Good to Know

Just a few things we thought
you'd like to know this month

Polar Plunge for a Cause.

Looking for a good cause to support this year? How about getting involved with the **Special Olympics** by joining **Pennsylvania's Polar Bear Plunge**? Individuals and teams, alongside Special Olympics athletes, wade into the frigid Atlantic Ocean at the height of winter to support this great charity. Take the plunge or simply get involved at any of the seven locations in Pennsylvania, including one in Bensalem on January 25, 2014. For more information and other dates, visit SpecialOlympicsPA.org/Polar-Bear-Plunge.



Good-Bye to Old Gadgets.

Do you have a drawer full of old electronic gadgets? Rather than slamming that drawer shut in frustration, check out **uSell.com** and other websites such as **Gazelle.com** that exchange old phones, laptops, etc. for cash. Feel good about recycling your discarded technology and better about upgrading to the latest model. To find out how, visit USell.com or Gazelle.com.



Save Three Lives. January is **National Blood Donor Month** but there's never a bad time to give. Someone in the U.S. needs blood every two seconds, and a single donation can save three lives. Even if you don't know someone who needs blood now, pay it forward. There are always people in need and looking for a match. After you donate, feel good knowing you've given a part of yourself to help others. The West Chester Donor Center is a great resource to help make this happen. Visit RedCrossBlood.org for more information.

Watch Local.

Watch a local girl make good. Radnor native Abbi Jacobson is going farther than New York City with her new television show **"Broad City."** What began on the web in 2009 has become a weekly half-hour series on Comedy Central starting January 22. Abbi and co-creator Ilana Glazer navigate their 20s through the sticky situations the city throws at them in this odd-couple comedy. Executive producer Amy Poehler and big names (Louis C.K., Amy Sedaris, Fred Armisen) signing up for guest spots guarantee this show to be a big hit! BroadCityTheShow.com.



Predator in the Tank.

You may not have considered aquarium fish to be predators but here's one to change your mind. The **Great Snakehead**

Fish, air-breathing native to Asia, have found their way into U.S. fresh water sources, threatening the lives of native species. These popular aquarium fish eat almost anything and are often dumped into our watersheds when no longer wanted, changing future ecosystems, such as the Delaware River's, as they spread. Visit Water.EPA.gov for more information on the Snakeheads in your area. And don't dump yours in our water!

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of Special Note

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January 16

Bring your appetite! More than 25 local restaurants participate in this annual fundraiser for the Good Samaritan Shelter, providing safe, comfortable housing for the homeless in Chester and Lancaster Counties. While you're enjoying the amazingly creative cuisine, you can bid on items in the silent auction, enjoy live music and sample complimentary local wine and beer. *Phoenixville Foundry, 2 N. Main St., Phoenixville. 6 p.m. to 10 p.m. \$85. 610-933-9305; TasteOfPhoenixville.com.*



Sunset by Rev. Daniel McLaughlin

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Chester County Pops Orchestra Winter Concerts

January 25, 26, 28

Jan. 25, Unionville High School, 750 Unionville Rd., Unionville, 3 p.m.; **Jan. 26,** Phoenixville Area Middle School, 386 City Line Ave., Phoenixville, 3 p.m.; **Jan. 28,** West Chester East High School, 450 Ellis La., West Chester, 7 p.m. \$12-\$15; students and children, free. 610-701-5701; ChesCoPops.org.

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8th Annual Lemon Ball

January 11

Wear your best yellow gown and cummerbund to Alex's Lemonade Stand Foundation's annual fundraiser, which features a lively evening of cocktails, dinner, raffle, silent and live auctions, dancing and entertainment. Benefits research projects to find a cure for childhood cancer. *Philadelphia Marriott Downtown, 1201 Market St., Philadelphia. 6:30 p.m. \$275. 866-333-1213; TheLemonBall.org.*



DuPont Theatre Presents Ballroom With a Twist 2

January 21–26

Put on your dancin' shoes! Watch spectacular dancing and singing up close and live beneath the sequins and booming sounds

of Rumba bass. It's a who's who of the dance and singing world, joining together for an evening of grace, athleticism and passion, choreographed by *Dancing with the Stars'* Emmy-nominated Louis van Amstel. *DuPont Theatre, 1007 N. Market St., Wilmington. Tues.-Thurs., 7:30 p.m.; Fri.-Sat., 8 p.m.; Wed., Sat.-Sun., 2 p.m. \$35-\$75. 800-338-0881; DuPontTheatre.com.*

best Local Events

NOTEWORTHY IN DECEMBER

JANUARY 17-19

Greater Philadelphia Pet Expo. All your favorite pets under one roof. Designed to entertain and educate about the wonderful world of pets. Greater Philadelphia Expo Center, 100 Station Ave., Oaks. Fri, 4 to 9; Sat, 10 to 7; Sun, 10 to 5. \$5-\$12. 800-677-4677; PhiladelphiaPetExpo.com.



JANUARY 25-MARCH 30
Longwood Gardens Orchid Extravaganza. Escape the cold and enter the dazzling world of orchids with thousands to enjoy. 1001 Longwood Rd. (Rt. 1), Kennett Square. Daily, 9 to 5. \$8-\$18. 610-388-1000; LongwoodGardens.org.

JANUARY 18-20, 24-26

Philadelphia Home Show. Discover what's new in home remodeling, decor and more. Meet over 500 experts and see thousands of products and services. Pennsylvania Convention Center, 12th & Arch Sts., Phila. Fri-Sat, 10 to 9; Sun, 10 to 6; Mon, 10 to 7. \$3-\$13. 855-856-7469; PhillyHomeShow.com.



THROUGH FEBRUARY

Tyler Arboretum Events. Jan. 1-29, Wed, Winter Bird Walks, 8:30 am; Jan. 7, Birding Trip to Barnegat Light, NJ, 7 to 5, \$65; Jan. 17, Full Moon Nature Walk, for teens and adults, 6:30 pm; Jan. 18, Winter Night Hike for teens and adults, 6 pm; Jan. 20, Winter Nature Hike, 10 am; Jan. 26, Feb. 2, Maple Sugaring Exploration, 1 pm. 515 Painter Rd., Media. 610-566-9134; TylerArboretum.org.

ART & CRAFT SHOWS

THROUGH JANUARY 5

"Imagine Brandywine" at Brandywine River Museum. This new exhibition space displays creative art projects by area school students and inspired by the museum's collection and landscape. Rt. 1, Chadds Ford. Daily, 9:30 to 4:30. \$6-\$12. 610-388-2700; BrandywineMuseum.org.

THROUGH JANUARY 26

Wayne Art Center's CraftForms 2013-2014. Annual, international exhibition of contemporary crafts features the finest works in ceramics, wood, fiber, metal, glass and mixed media. 413 Maplewood Ave., Wayne. Mon-Fri, 9 to 5; Sat, 9 to 4. 610-688-3553; WayneArt.org; CraftForms.org.

THROUGH JANUARY 26

18th Annual Bryn Mawr Rehab Hospital Art Ability Exhibit & Sale. Artists with physical, cognitive, visual and hearing disabilities submit their work to this juried exhibition and sale. 414 Paoli Pk., Malvern. Daily, 9 to 9. 484-596-5710; MainLineHealth.org/ArtAbility.

JANUARY 24

Main Line Art Center's "Artini: Sip & Spin."

A popular one-night workshop starts with a signature cocktail while you view the Professional Artist Members' Exhibition. Then on to Ceramics Studio for an intro to the art of clay throwing on pottery wheels. 746 Panmure Rd., Haverford. 6 to 8 pm. \$20-\$35. 610-525-0272; MainLineArt.org.



FEBRUARY 8

6th Annual Paint-Out Chadds Ford. The Chadds Ford Historical Society hosts the winter Plein Air event with artists from the Mid-Atlantic region. Feb. 8, Exclusive Preview—wine and cheese with the artists and Wet Paint Sale, 5 to 6, \$50/2 people. From 6 to 8 pm, wine and cheese with the artists and sale, \$10. 1736 Creek Rd., Chadds Ford. 610-388-7376; ChaddsFordHistory.org.



EAT, DRINK & BE MERRY

JANUARY 24

7th Annual Robert Burns Memorial Whisky Tasting. Sample exceptional single malts from around the world and learn about their qualities, taste and cultural influences. Supports the Classic Film Series at the Colonial Theatre, 227 Bridge St., Phoenixville. 6 pm. \$125. 610-917-1228. TheColonialTheatre.com.

FEBRUARY 1-23

Brandywine Valley Wine Trail Member Wineries Present "Wine & Chocolate Month." Bring your sweetheart and celebrate with 8 wineries of the Brandywine Valley Wine Trail as you enjoy delicious wine and chocolate tastings and other romantic events each weekend in February. Visit their website for details of events planned at each winery. 866-390-4367; BVWineTrail.com.



FAMILY FUN

THROUGH JANUARY 12

Longwood Gardens Garden Railway. This is a whimsical display set into motion with G-scale model trains traveling in and out of bridges, tunnels and special water features. 1001 E. Baltimore Pk., Kennett Square. Through Jan. 12, 9 am to 10 pm. Mon-Fri, \$8-\$18; Sat-Sun, \$11-\$25. Timed admission tickets are required. 610-388-1000; LongwoodGardens.org.

JANUARY 11-12, 18-19, 25-26

Schuylkill Valley Model Railroad Club Open House. Fun for kids of all ages with four different railroads depicted on a 1,000+ sq. ft. model, Thomas the Tank Engine, a scavenger hunt and more. 400 W. Main St., Phoenixville. 1 to 5. Free. 610-935-1126; SVMRRC.com.

JANUARY 18-20

Invention Convention at Hagley Museum & Library. How do objects move through air or defy gravity to soar above us? Invention Convention 2014 will explore the force, thrust, drag and motion of aerodynamics and aeronautics. Buck Road E. entrance off Rt. 100, Wilmington. 9:30 to 4:30. \$5-\$7. 302-658-2400; Hagley.org.



JANUARY 22

The DCH Make & Take: Rain Gutter Windowsill Gardens. Dress up your windowsill with a unique rain gutter window planter. Create a colorful, low-maintenance succulent garden that doesn't need drainage and won't damage your windowsill. Materials included. 1810 N. DuPont St., Wilmington. 1 pm. \$25. 302-658-6262; TheDCH.org.

JANUARY 22

27th Annual Main Line Camp Fair. Representatives from day and overnight camps will be available to answer questions and

discuss programs. Conestoga High School, 200 Irish Rd., Berwyn. 5:30 to 8:30. Snow date, Jan. 29. Free. 610-989-3832; MainLineCampFair.org.

JANUARY 30-31

Copeland Children's Series at the DuPont Theatre—Freedom Train. Once again, the children's series presents the thrilling story of Harriet Tubman in a series of highly theatrical scenes that use dance, dialogue and period music. Gr. 3-9. DuPont Theatre, 1007 N. Market St., Wilmington. 9:30 and noon. \$6.25. 800-338-0881; DuPontTheatre.com.

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FUNDRAISING EVENTS

JANUARY 5

Sing for Hope: 6th Annual Winter Opera Gala. Exceptional vocal performances bene-



fitting Global Family, which sponsors community-based education programs around the world. Fulton Theatre, 12 N. Prince St., Lancaster. 7 pm. \$20-\$100. 717-397-7425; East-Coast.MCC.org/WinterOperaGala.

HOLIDAY EVENTS & TOURS

THROUGH JANUARY 5

A Brandywine Christmas. A holiday tradition featuring an extensive O-gauge model railroad, "critter" ornaments, and antique dolls. Brandywine River Museum, Rt. 1,

Chadds Ford. Daily, 9:30 to 4:30. \$6-\$12. 610-388-2700; BrandywineMuseum.org.

THROUGH JANUARY 5

Pennypacker Mills Holiday Tours. The historic site, once home to PA Governor Samuel Pennypacker, is decorated in true Victorian style for the holidays. 5 Haldeman Rd., Schwenksville. Tues-Sat, 10 to 4; Sun, 1 to 4. Donation, \$2. 610-287-9349; MontcoPA.org/PennypackerMills.

THROUGH JANUARY 5

Morris Arboretum's Holiday Garden Railway. Thousands of sparkling lights adorn a miniature village surrounded by a ¼-mile track with model trains. 100 E. Northwestern Ave., Phila. 10 to 4. \$7-\$16. 215-247-5777; MorrisArboretum.org.

THROUGH JANUARY 5

Yuletide at Winterthur. This year's tour takes a look at the traditions early Americans brought from Europe. 5105 Kennett Pk., (Rt. 52), Winterthur, DE. Tues-Sun, 10 to 5. \$5-\$20. 800-448-3883; Winterthur.org.

THROUGH JANUARY 12

A Longwood Christmas. Wander through half a million twinkling lights, thousands of poinsettias and magnificent trees. 1001 E. Baltimore Pk., Kennett Square. 9 am to 10 pm. Mon-Fri, \$8-\$18; Sat-Sun, \$11-\$25. Timed admission tickets are required. 610-388-1000; LongwoodGardens.org.

THROUGH JANUARY 15

Historic Odessa Foundation Presents "A Madeline Christmas." The National Historic Landmark Corbit-Sharp House is transformed into a special holiday exhibit. 201 Main St., Odessa, DE. Tues-Sat, 10 to 4:30; Sun, 1 to 4:30. \$8-\$10. 302-378-4119; HistoricOdessa.com.

HOME & BOAT SHOWS

FEBRUARY 5-9

The Atlantic City Boat Show. Celebrate life on the water. Climb aboard hundreds of boats for every budget and lifestyle. Atlantic City Convention Center, One Miss America Way, Atlantic City, NJ. Wed-Fri, 11 to 8; Sat, 10 to 8; Sun, 10 to 5. \$15. 718-707-0716; ACBoatShow.com.

MUSEUMS

THROUGH JANUARY 5

Delaware Museum of Natural History Exhibit, "Ice Age Imperials." Touch and interact with real fossils from ancient animals such as the cave bear, the largest breed

Local Farm Markets

While many outdoor farm markets close for the winter months, there are a few that stay open and some that are happy to welcome you indoors. See article in this issue.

Booths Corner Farmers Mkt., 1362 Naamans Creek Rd., Garnet Valley. **Year-round,** Fri, 9 to 9; Sat, 9 to 8. 610-485-0775; Booths-Corner.com.

Bryn Mawr Farmers Mkt., Lancaster Ave. at Bryn Mawr train station. **1st, 3rd Sat, Dec-Apr,** 10 to noon. BrynMawrFarmersMarket.com.

Downingtown Farmers Mkt., Kerr Park, Rt. 30. **Year-round,** Thurs, 3 to 7. 610-836-1391; GrowingRootsPartners.com.

Lancaster County Farmers Mkt., 389 W. Lancaster Ave., Wayne. **Year-round,** Wed, Fri, Sat, 6 to 4. 610-688-9856; LancasterCountyFarmersMarket.com.

Kennett Square Farmers Mkt., downtown. **1st, 3rd Fri, Dec-Apr,** 2 to 4. 610-444-8188; HistoricKennettSquare.com.

Malvern Farmers Mkt., Burke Park, Roberts Rd. and S. Warren Ave. **Year-round,** Sat, 9 to 1. 610-836-1391; GrowingRootsPartners.com.

West Chester - Artisan Exchange Indoor Artisan Foods & Farmers Mkt., 208 Carter Dr. **Year-round,** Sat, 10 to 2. ArtisanExchangeWCPA.com.

West Chester Growers Mkt., Chestnut and Church Sts. **1st, 3rd Sat, Dec-Apr,** 10 to noon. 610-436-9010; WestChesterGrowersMarket.com.

of lion and shaggy elephants. 4840 Kennett Pk., Wilmington. Mon-Sat, 9:30 to 4:30; Sun, noon to 4:30. \$7-\$9. 302-658-9111; DelMNH.org.

THROUGH JANUARY 12

Delaware Art Museum Exhibit, "Femfolio." A print portfolio of 20 women artists important to the feminist movement of the 1970s. 2301 Kentmere Pkwy., Wilmington. Wed-Sat, 10 to 4; Sun, noon to 4. \$6-\$12; under 6, free; Sun, free. 302-571-9590; DelArt.org.

MUSIC, DANCE, LIVE SHOWS

JANUARY 3

Vox Ama Deus Ensemble Presents Gershwin Blue. Featuring the music of Gershwin, Ravel and John Williams. Kimmel Center, Perelman Theater, Broad & Spruce Sts., Philadelphia. 8 pm. \$20-70. 610-688-2800; VoxAmaDeus.org.

JANUARY 26

Mystery Dinner Theatre at The Willows—"Greased." The stage is set for intrigue, murder and mayhem as this professional theatrical production involves the audience to solve the crime, win prizes and enjoy a delicious dinner while doing so. The Willows Mansion, 490 Darby-Paoli Rd., Villanova. 7 pm. \$65. Recommended for an adult audience. Tickets, RadnorRecreation.com.

JANUARY 31

WCU Live! Presents "The World is My Home—The Life of Paul Robeson." Stogie



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Gina Mastrangelo, CFm, Owner

Kenyatta's acclaimed solo show about the African-American artist/activist is powerful and poignant. Madeleine Wing Adler Theatre, Phillips Memorial Bldg., 817 S. High St., West Chester. 7:30 pm. \$15-\$20. 610-436-2266; WCUPA.Edu/VisitingArtists/VAS.asp.

THEATER

THROUGH JANUARY 4

Joseph and the Amazing Technicolor Dreamcoat. The Biblical story of Joseph and his jealous brothers is brought to musical life. Media Theatre for the Performing Arts, 104 E. State St., Media. Call for curtain times. \$25-\$42. 610-891-0100; MediaTheatre.org.

THROUGH JANUARY 12

Cinderella: A Musical Panto. The holiday tradition continues with a taste of vaudeville and a little of magic, this classic fairy tale is transformed into a hilarious and heartfelt event. People's Light & Theatre, 39 Conestoga Rd., Malvern. Tues-Sun, 7; Sat, Sun, 2. \$35-\$50. 610-644-3500; PeoplesLight.org.

JANUARY 16-FEBRUARY 9

Ghosts. Henrik Ibsen's commentary on 19th-century morality. People's Light & Theatre, 39 Conestoga Rd., Malvern. Tues-Thurs, 7:30;

Fri-Sat, 8; Sun, 7; Wed, Sat, Sun, 2. \$26-\$46. 610-644-3500; PeoplesLight.org.

JANUARY 29-FEBRUARY 16

The Diary of Anne Frank. Dramatic and ultimately inspiring due, this is one of the most beloved plays of all time. Media Theatre for the Performing Arts, 104 E. State St., Media. Call for curtain times. \$25-\$42. 610-891-0100; MediaTheatre.org.

TOWNS, BOROUGH, TOURS

JANUARY 3, FEBRUARY 7

First Fridays. Stroll through area towns to find exhibits, galleries, restaurant specials, entertainment and extended hours. **Berwyn,** 610-203-4543; BerwynDevonBusiness.com. **Kennett Square,** 610-444-8188; Historic-KennettSquare.com. **Lancaster City,** 717-509-ARTS; LancasterArts.com. **A Main Line ARTitude,** 610-642-4040; FirstFridayMainLine.com. **Oxford,** 610-998-9494; DowntownOxfordPA.org. **Phoenixville,** 610-933-3070; PhxFirst-Friday.com. **Wayne,** 610-687-7698; FirstFridayWayne.com. **West Chester,** 610-738-3350; DowntownWestChester.com; **Wilmington,** 302-576-2100; ArtLoopWilmingtonDE.com.



JANUARY 11, FEBRUARY 8

Media's Second Saturdays. Media's version of First Fridays. 610-566-5210; MediaArtsCouncil.org. ♦

Stay in the know with everything going on in County Lines country. Sign up for our monthly Events Newsletter at Newsletter@ValleyDel.com.

Send a description of your activity to Info@ValleyDel.com by the first of the month preceding publication.

For more events visit:

CountyLinesMagazine.com

A YEAR OF FOOD EVENTS



JANUARY.....

11-12, 18-19, Wine, Gourmet Cheese & Honey Pairings. Penns Woods Winery, Chadds Ford. 610-459-0808; PennsWoods.com.

16, A Taste of Phoenixville. Phoenixville Foundry, Phoenixville. 610-933-9305; TasteOfPhoenixville.com.

24, 7th Annual Robert Burns Memorial Whisky Tasting. Colonial Theatre, Phoenixville. 610-917-1228. TheColonialTheatre.com.

FEBRUARY.....

1-23, Brandywine Valley Wine Trail Wine & Chocolate Month. Seven wineries. 866-390-4367; BVWineTrail.com.

9, Kennett Chocolate Lovers Festival. Kennett High School, Kennett Square. 610.444.4357; KennettChocolate.org.

15, Valentine's Day Dinner. Longwood Gardens, Kennett Square. 610-388-1000; LongwoodGardens.org.

22, Kennett Winterfest. Kennett Square. 610-444-8188; Kennett-BrewFest.com.

MARCH.....

24, Chester County Community Foundation's Sweet Charity. Chadds Ford. ChesCoCF.org.

TBA, Annual Murder Mystery Dinner Show and Auction. Phoenixville. PACSPhx.org.

TBA, Lancaster City Restaurant Week. Lancaster City. Downtown-Lancaster.com.

APRIL.....

27, Taste of the Town & County. Chestertown, MD. TasteOfChester-Town.com.

TBA, Dining Out for Life. Throughout the Delaware Valley. DiningOutForLife.com.

MAY.....

10, Canine Partners for Life Unleashed & Uncorked. Heartwood Farm, Newtown Square. 610-869-4902; K94Life.org.

10 BrewFest at Mount Hope. PA Renaissance Fairgrounds, Manheim. 717-665-7021; PAREnFaire.com.

14-18, MidAtlantic's Wine & Food Festival. Wilmington, DE. MAWFF.org.

24, Longwood Gardens Summer Barbeque. Longwood Gardens, Kennett Square. 610-388-1000; LongwoodGardens.org.

30-June 8, Philly Beer Week. Philadelphia and suburbs. PhillyBeer-Week.org.

TBA, Brandywine Valley Craft Beer Festival. Media. 610-627-9000. IronHillBrewery.com/Media.

JUNE.....

Wednesdays through Sept. Dining Under the Stars in Media. State Street, from Jackson to Orange Sts. 610-566-5039; VisitMediaPA.com.

7, Longwood's Wine and Jazz Festival. Longwood Gardens, Kennett Square. 610-388-1000; LongwoodGardens.org.

14, Brandywine Food & Wine Festival. 866-390-4367; BVWineTrail.com.

28-29, Old-Fashioned Ice Cream Festival at Rockwood Park. Wilmington, DE. RockwoodIceCream.com.

TBA, Rotary Clubs of Thornedale & Downingtown's Mac-n-

Cheese Cook-Off. Downingtown. MacN CheeseCookoff.com.

TBA, Land Rover Main Line Jazz & Food Festival. Wayne. MainLineJazz.com.

JULY.....

4, 19, Longwood Gardens Summer Barbeque. Longwood Gardens, Kennett Square. 610-388-1000; LongwoodGardens.org.

6-7 Brandywine Valley Wine Trail Big Bang BBQ. 866-390-4367; BVWineTrail.com.

19, Blues & Brews. PA Renaissance Fairgrounds, Manheim. 717-665-7021; PAREnFaire.com.

TBA, Taste of Philadelphia Festival. Penns Landing, Philadelphia. VisitPhilly.com/Events.

AUGUST.....

16, 30, Longwood Gardens Summer Barbeque. Longwood Gardens, Kennett Square. 610-388-1000; LongwoodGardens.org.

SEPTEMBER.....

6-7, Annual Mushroom Festival. Kennett Square. 610-444-8188; MushroomFestival.org.

13, Longwood Gardens Summer Barbeque. Longwood Gardens, Kennett Square. 610-388-1000; LongwoodGardens.org.

21, Chester County Restaurant Festival. West Chester. 610-738-3350; DowntownWestChester.com.

TBA, Chili Pepper Festival. Bowers, PA. PepperFestival.com.

OCTOBER.....

Brandywine Valley Annual Harvest Festival. BVWineTrail.com.

WE'LL COVER EACH OF THESE EVENTS AND MORE THROUGHOUT 2014. TO HEIGHTEN YOUR ANTICIPATION, HERE'S A PREVIEW OF WHAT TO EXPECT FOR FOOD-LOVERS IN OUR AREA. BON APPÉTIT!



11, Kennett Brewfest. Kennett Square. 610-444-8188; Kennett-BrewFest.com.

12, Annual West Chester Rotary Chili Cookoff. West Chester. 484-343-4577; WestChesterChili-Cookoff.com.

TBA, King of Prussia Beer Fest Royale. King of Prussia. KoPBeer-Fest.com.

TBA, Dilworthtown Inn Wine Festival & Crush Cancer Event. Dilworthtown. 610-431-5329; Dilworthtown.com.

TBA, Annual Media Food & Crafts Festival. Media. VisitMediaPA.com.

TBA, Chester County Futures Annual Wine Tasting Dinner. 610-458-9926; CCFutures.org.

TBA, Chocolate Walk in Lititz. Lititz. LititzChocolateWalk.com.

NOVEMBER.....

Weekends, Chaddsford Winery's Fire & Spice Weekends. Chadds Ford. 610-388-6221; ChaddsFord.com.

TBA, Phoenixville Area Community Services Empty Bowls Event. Phoenixville. PACSPhx.org.

TBA, Take a Bite Out of Autism Fundraising Event. Paoli. TakeABiteOutOfAutism.com.

TBA, Notable Kitchen Tour & Chef Showcase. Philadelphia. Notable-Kitchens.com.

DECEMBER.....

TBA, Valley Forge Beer Festival. Philadelphia. ValleyForgeBeerFest.com.



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CRAFTFORMS 2013 & NATURE IN CRAFT & CHELTENHAM PRINTMAKERS GUILD Dec 6 - Jan 25



MOMA & MAD Museum Tours
Wed, January 15

Northern Italian Patron Dinner & Wine Pairings
Thurs, January 23 6:30 -10 pm



WAYNE ART CENTER
610-688-3553 www.craftforms.org

A Date with Art and N.C. Wyeth

There was a time when calendars were much more than day planners or apps.

On our phones, on the web, and in our e-mail, calendars help us keep our busy 21st-century lives on schedule. How much things have changed!

Way back in the early decades of the 20th century, for example, dates were marked on advertising calendars. In millions of homes, shops and offices, these calendars often featured the work of the period's most famous illustrators. All sorts of businesses—from nationally known companies to local merchants—would advertise their products and services with images by such renowned artists as Howard Pyle, Maxfield Parrish, Norman Rockwell and N.C. Wyeth.

The work these artists created specifically for advertising calendars will be the focus of two new exhibitions at the Brandywine River Museum in early 2014.



Norman Rockwell (1894-1978)
Good Friends

I Love, I Love, I Love My ... Illustrated Calendar

A Date with Art: The Business of Illustrated Calendars will introduce visitors to the once-thriving, lucrative business of illustrated calendars. Calendar illustrations were among the most common and frequently seen images of the time. They became part of a room's décor and were often framed at the end of the year. Neither advertisers nor artists could ask for better exposure.

From Maxfield Parrish's extravagantly colored landscapes for General Electric's Edison Mazda lamps to Norman Rockwell's iconic depictions for the Boy Scouts of America, calendar pictures contributed greatly to an artist's popular reputation. Yet just as Pyle, Parrish, Rockwell and Wyeth reaped financial benefit and fame by creating art for calendars, the commercial associations undermined their critical reputations as artists.

This exhibition will explore the various ways in which the four artists integrated calendar work into their careers, adapting to shifting views of contemporary art, illustration and business. Paintings for this exhibition are drawn from the collections of the National Museum of American Illustration, the National Scouting Museum, the Norman Rockwell Museum, and private collectors.

N.C. Wyeth's Calendar Images

A second exhibition, *N.C. Wyeth's America in the Making*, will feature 12 paintings of inspirational and patriotic events in American history, from Coronado's 16th-century expedition through the Southwest to Abraham Lincoln's second inaugural address in 1865. Paintings are on loan from the Brunner Art Museum of Iowa State University.

These dramatic scenes, created by the artist in the late 1930s for a popular advertising calendar, show Wyeth's renowned mastery of stirring action and authentic detail. Props from the artist's Chadds Ford studio—a life mask of Abraham Lincoln, a coonskin cap and a Kentucky rifle—will provide insight into how Wyeth created the images.



N.C. Wyeth (1882-1945)
George Washington at Yorktown

For a different kind of souvenir, visitors will be encouraged to record a calendar image of their own that depicts an important event from American history. ♦

—Christine B. Podmaniczky

Both exhibitions are on view from January 25 through May 13, 2014. Brandywine River Museum, Rt. 1, Chadds Ford. 610-388-2700; BrandywineMuseum.org.



Maxfield Parrish (1870-1966), *Prometheus* for 1920 GE Edison Mazda calendar.

Piece of Cake

January is a month for celebrations, and what's a celebration without cake to go with it? We recently sat down with the Cake Boss himself, Buddy Valastro. Valastro, who owns and operates Carlo's Bakery in Hoboken and stars in the television show, TLC's *Cake Boss*, shared some of the things most important to him—family, and of course—cakes.

Your dad bought Carlo's in 1964, making this year the 50th year your family has owned the bakery (Congratulations!) What are your plans for keeping your dad's dream alive—something you've made an obvious priority over your lifetime?

My father and I had big dreams for the bakery and that influence is always a huge part of my future plans for the business. I wouldn't do anything that I didn't think he would agree with for Carlo's.



On that same note, you started baking with your dad when you were 11—your sons and daughter are quickly approaching that age (yikes!). Will they follow in your footsteps?

They already have in different ways. My daughter and son Marco love being in the decorating room, working with fondant and buttercream. My son Buddy has really taken to the baking aspect. He's been working with me in the baking room a lot this year. I'm so excited to see how my kids grow with the bakery.

We all know that you're a hardworking guy, and your family is the most important thing

in your life. And you're a firm believer in the American Dream. What's your version of the American Dream?

You know, I think my family's story is exactly what people are talking about when they say American Dream—Italian immigrants coming to the United States, starting a successful business and growing that business through generations of the family.

Small, close-knit communities, like those in this area, are very much like families. We know that your bakery secret has been your family. With that in mind, do you have any advice for our local bakeries on how to see their dreams come alive?

It really is all about heart. You have to want it with every bone in your body and work the hardest you ever have in your life. Dedication, hard work and a strong will to succeed will take you to the top. Believe in what you do and don't let people bring you down, even though they'll try.

Moving on to your second favorite thing—baking: What makes Carlo's cakes different from others?

Overall I think our cakes are of a higher quality from the ingredients to the decorating.

What's your most important baking skill?

Attention to detail. You can't just throw baking soda, flour and sugar together. You have to make sure all of the measurements are right. Baking is a science and sloppy baking will not cut it.

What decorating method do you enjoy the most?

I don't really have a favorite. I love the old-school techniques I used to do with my father, but I also have a lot of fun working with fondant and trying out new designs.



What's the most unusual celebration you've been asked to bake for?

We made a cake for a dog wedding that actually was on the last season of *Cake Boss*. I've made thousands of wedding cakes, but never a dog wedding cake.

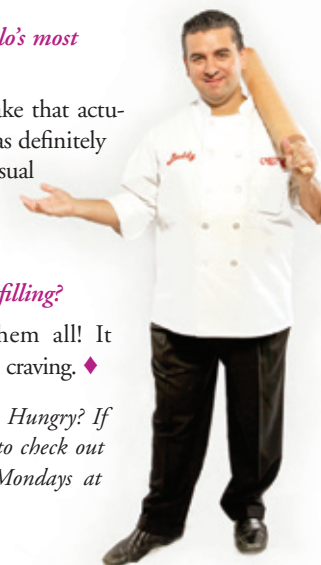
What has been Carlo's most unusual design?

We made a toilet cake that actually flushed! That was definitely one of the more unusual cakes.

And last, what's your favorite flavor filling?

Honestly, I like them all! It depends on what I'm craving. ♦

Intrigued? Interested? Hungry? If you said yes, be sure to check out TLC's *Cake Boss*, Mondays at 9 p.m.



A Sweet Event: Cookies, Cupcakes and Brownies, Oh My!

Sample chocolate as you
support a good cause.



Amateur Table at the event

If you missed the **Kennett Chocolate Lovers Festival** last year, mark your calendar now for Sunday, February 9th, 2014. Here's your chance to celebrate all things chocolate as you sample treats from restaurant professionals, amateur chefs and even kids (12 and over). Last year, more than 1,400 chocolate fans enjoyed the best desserts from nearly 200 entries, including winners from Talula's Table, The Gables, and Renaissance Chocolates, among others.



Antenna Cake

Join chocoholics of all ages and come out to enjoy mouthwatering creations, complete with six tastings for only \$5 (more available for a fee). The festival also includes carefully selected vendors offering craft and gift items perfect for Valentine's Day.

Better yet, sign up to show off your chocolate dessert skills! Categories include cookies, candies, brownies, cakes and cupcakes. Professional and amateur chocolatiers vie for bragging rights and ribbons during the competi-

tion. Entries are judged before the festival opens.

For more chocolate tastings, join State Representative Chris Ross and Cecilia Ross on February 1st as they kick off the celebration with a wine and chocolate evening at their home. At "Salon du Chocolat," indulge in decadent desserts from local chocolatiers, beer from Victory Brewing, and fine wines from local wineries. Come 6:30 to 9:30 p.m., \$75 per person or \$125 for a couple.

And while you're enjoying these tantalizing events, you're also helping a great cause. Proceeds from the festival and Salon du Chocolat benefit the United Way of Southern Chester County, dedicated to supporting local nonprofit agencies. United Way's CEO, Carrie Freeman, says, "Last year all the top chefs in our area came through with fantastic recipes—there was chocolate as far as the eye could see."

Whether competing or consuming chocolate treats, you're sure to have a sweet time at this event!

Sunday, Feb. 9., 1 to 4 p.m. Kennett High School. For more information, registration and tickets, visit KennettChocolate.org. ♦

~ Marissa Caldwell



Talula's Brownies

Chockfull of Chocolate

Yes, there are more options to satisfy your chocolate cravings at local specialty shops.



Bevan's Own Make Candy

Growing from a hobby to a business, Bevan's has been a regional favorite gourmet candy and confections store for 54 years. 143 E. Baltimore Ave., Media. 610-566-0581; BevansOwnMakeCandy.com.

Bridge Street Chocolates

Offering a variety of chocolate treats from truffles to fudge, Bridge Street Chocolates is "a necessary luxury." 158 Bridge St., Phoenixville. 610-935-8100; BridgeStreetChocolates.com.

Christopher Chocolates

A family-owned and operated chocolate shop, satisfying the community with their chocolates and gourmet gift baskets since 1986. 3519 West Chester Pk., Newtown Square. 610-359-1669; Christopher-Chocolates.com.

Éclat Chocolate

Over two decades of experience in the finest chocolate houses provided Christopher Curtin with creative ideas to share through masterfully made chocolates. 24 S. High St., West Chester. 610-692-5206; EclatChocolate.com.

Govatos Chocolates

With over 100 years of perfecting the art of making chocolate, the Govatos family uses recipes handed down from generation to generation.

4105 Concord Pk., Wilmington. 302-478-5324; GovatosChocolates.com.

Neuchatel Chocolates

Since 1998, this fifth-generation Swiss chocolatier has produced the finest Swiss chocolates on this side of the Atlantic Ocean. 461 Limestone Rd., Oxford. 610-932-2706; NeuchatelChocolates.com.



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EAT YOUR HEART OUT WITH THESE FOOD LOVERS' BOOK PICKS

Andrea Kiliany Thatcher,
Chester County Book Company

Ten tasty books to devour this winter.



Foodie culture has taken over our social media (you better Instagram that perfect pie!), our televisions and even our bookshelves. But we wouldn't have it any other way. This list of must-reads for food lovers includes classics of the food writing genre, some stellar chef memoirs, and some straight up food porn full of glossy pictures to get your appetite going.



Yes, Chef by Marcus Samuelsson

Many of us were introduced to Marcus Samuelsson through his television appearances. He was a regular on both *Iron Chef*

and *Top Chef*, television competition shows on which he's been both a judge and a contestant. What quickly became clear was that Samuelsson was not just a brilliant chef who earned a three-star review in *The New York Times* at age 24, but he was also a personable teacher and relatable storyteller. His memoir, *Yes, Chef*, explores his Ethiopian and Swedish heritage and his dazzling career as a chef and restaurateur.



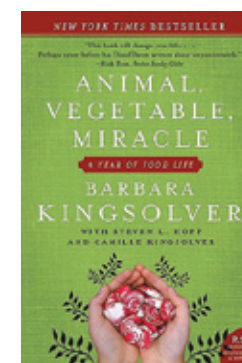
50 Foods: The Essentials of Good Taste by Edward Behr

Fans of *The Art of Eating Magazine* will love this book by founding editor Edward Behr. And this book will create new fans of that magazine

in short order when foodies realize they need more of Behr's practical information on buying, using, preparing and enjoying foods from the baguette to wild boar.

Animal, Vegetable, Miracle by Barbara Kingsolver

I came to this book not having ever read Kingsolver's popular fiction. Both my husband and I were entertained and educated by the story of a family's vow to eat only home-grown or locally-sourced, in-season



Kitchen Confidential by Anthony Bourdain

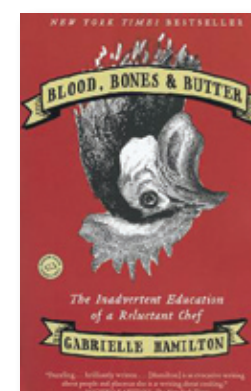
You either love Anthony Bourdain or ... the opposite, yet both groups can find something to grin or grouse at in this memoir of the seedy underbelly of the restaurant industry. If Bourdain is a coarse, crass, pseudo-intellectual food snob, this is the story of the industry that aided and abetted the development of that character. He doesn't mince words and that makes for a refreshing memoir and edifying guide to eating out. I



ended up loving Bourdain, and eating up every word of this homage to sex, drugs and haute cuisine.

Blood, Bones and Butter by Gabrielle Hamilton

Another writer on this list, Anthony Bourdain, describes this book as "the far-and-away best chef or food-genre memoir ... ever. EVER." And he includes his own book in the assessment! Perhaps what Hamilton so precisely nails is the same school-of-hard-

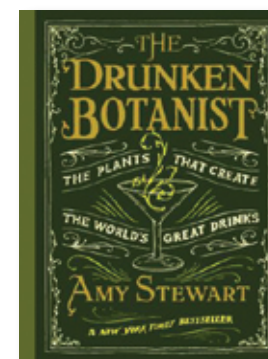


knocks lack of pretension as Bourdain, but with a note of tenderness and poignancy all her own. Subtitled *The Inadvertent Education*

of a *Reluctant Chef*, it culminates in the opening of her famed restaurant Prune in New York City.

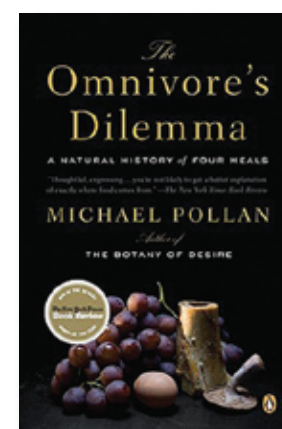
The Drunken Botanist by Amy Stewart

Let's face it, good food and good alcohol often go hand in hand. Anyone who's tossed around phrases like "bespoke cocktails" and "handcrafted aperitifs" (what? only me?) will dive head first into this cocktail lover's companion and emerge just as dizzy as if it had been a bottle. You wouldn't believe what people have tried to turn into alcohol throughout history—but Stewart will tell you.



The Omnivore's Dilemma by Michael Pollan

One of America's most prolific and thought-provoking food writers, this James Beard Award Winner is our best-selling Pollan selection. Make no mistake, this is a provocative think piece. Pollan is not here to make you feel good about your quick stop at McDonald's, even if you have an organic garden at home. He calls the book a long and involved answer to the question "What should we have for dinner?" and in it he describes our "national eating disorder." There's some finger pointing and a compelling call to arms. Once you know the surprising answers to where your food comes from, will your food shopping be changed forever?



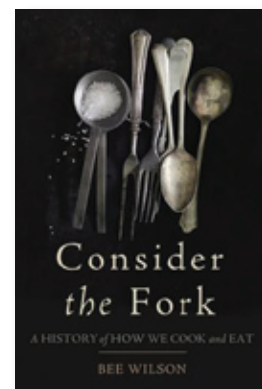
Garlic & Sapphires by Ruth Reichl

One of the most surprising things about this renowned food reviewer's tell-all isn't the delicious accounts of meals



both sublime and sub-par in her role as *The New York Times* food critic—I expected those. It’s her exploration of how what you look like (Reichl would often dine in disguise) affects your expectations

for a meal, and sadly, the service you receive. There’s a genuine sociological study in this book. Of her three memoirs, this is also the most food-centric, complete with recipes. The meals she remembers most, and her evocative descriptions, are the heart



Consider the Fork: A History of How We Cook and Eat

by Bee Wilson

There’s a boom lately of books telling history through the stories of common objects—see *A History of the World in 100 Objects* by Neil MacGregor (one of

our owner Kathy’s staff picks) and *The Smithsonian’s History of America in 101 Objects* by Richard Kurin. But *Consider the Fork* came first. Did you know knives predated fire and the fork endured centuries of ridicule before finally being put into widespread use? You’ll learn lots of neat facts on this tour of culinary history throughout the world.

Di Bruno Bros. House of Cheese: A Guide to Wedges, Recipes and Pairings

by Tenaya Darlington

This is the second time I’ve recommended this book—previously as a gift book. I felt local foodie culture deserved a spot on this list, and if you’re talking about food around Philadelphia, you have to include a bit of I-talian heritage. Di Bruno Bros. holds a dear spot in Philly foodie history with the city’s largest and oldest cheese counter, with roots back to 1939.

My grandfather fondly recalls stealing an olive or a pickle from the great barrels of delicacies as a child. This book has it all—history, family, and a working encyclopedia of cheese. ♦



Andrea Kiliany Thatcher is a freelance writer and bookseller living in West Chester. Some of her writing about fashion, beauty, entertaining are at ShinyAndrea.tumblr.com. Chester County Book Company also has a food blog, *Voracious Readers*, if you need more, or visit them at 967 Paoli Pk., West Goshen Center, West Chester. 610-696-1661; CCBMC.com.

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Becky Ann Souder, D.O.

Penn Family Medicine Phoenixville

*This year, resolve
to make resolutions
you can keep!*

For many, January 1st is an exciting time of the year, in part because it represents another chance to make a fresh start. Every New Year’s Eve about half of us make a resolution to change something, and nearly 40% of those resolutions include positive lifestyle changes, such as exercising more and losing weight.

Sadly, research shows that only 8% of us actually meet the challenge that’s waiting on the other side of midnight. If so many of us make the same commitment, why do so few succeed?

A common mistake is that we

spend more time thinking about *what* to do instead of *how* to do it. Are you the person watching the ball drop thinking, “Uh oh, I need to come up with a resolution, quickly! ... 5... 4 ... What do I want to fix? ... 3... 2 ... Um, I want to lose 20 pounds ...1... Happy New Year!”?

But what’s your plan? What are your goals? How can you tell if you’re making progress? And how will you stay motivated in February and beyond?

These are key questions to ask to make this year different from the last. And the one before that.

You need to **have a plan** if you want to achieve your resolutions this year. It takes more than just saying you want to change to make it happen. But, before you plan, you need to **be aware**, not only of the problem, but of the causes and triggers.

Start with a little education and self-reflection. You may be unaware of your bad habits or believe aspects of your behavior are beyond your control. Maybe you think the problem is in your environment, as when you light a cigarette, it’s “because” you’re drinking your coffee.

Before you can plan to change, you need to **acknowledge you have a problem** and that it’s in your control. This may involve a rude awakening or an illness to yourself or to someone else. To change, you need to consider the benefits of change and the risks of not changing.

The first step is to **learn about the area you want to change.** For example, if you want to lose weight, start by identifying your unhealthy habits. This helps you focus on the benefits of positive lifestyle changes. Raising your self-awareness will result in reducing anxiety and better outcomes.

When setting your goals, **choose realistic and attainable goals.** In my practice, I find that exercising is one of the most common resolutions and one that’s most often broken. I advise patients to make a goal that’s doable. Resolve to get your heart rate up for 10 minutes, three times a week rather than resolve to go the gym five times a week. Life invariably gets in the way, and a goal that’s overly optimistic can’t be sustained.

And once you’ve completed your preparation, it’s best to **write down your goals and your plan.**

Once your goals are set, **tailor a plan that works specifically for you.** Each of us has different obligations, pref-

**Preparing
for
Success**

**Starting
New
Behaviors**

erences and personalities, so create a plan that fits your needs, lifestyle and personality. You're more likely to follow it. That said, there are some general strategies to keep in mind.

Break down your goal into smaller, specific parts—things you're more likely to achieve. If you start with getting your heart rate up for 10 minutes, later move up to 20 minutes, then 30 minutes or if you're losing weight, lose 2 pounds a month.

Achieving these smaller goals creates "wins" for you on the way to your ultimate goal.

Make your goal measurable and make that measurement fit the goal. For instance, your goal ought not be to "eat less" or "exercise more." Your goal ought to be to reduce your weight by some number of pounds or your waist by some specific number of inches. Then break it into milestones.

It's also important to **monitor**

your progress.

Keeping a journal may be useful to record how you felt after a specific event, so you can reflect on those feelings and then identify what you learned. If you respond better to numbers and measurements, try keeping a spreadsheet that tracks your progress over time.

As important, **set deadlines!** Don't allow your memory to play tricks on you! Build a timeline. Write down your milestones in an obvious place where you'll be reminded when your resolve is weakening (on the refrigerator?).

One strategy that works for some people is to **turn your new program into a game.** That way your new habits are fun and can encourage you to focus on the benefits of healthier, new behaviors. This technique has been demonstrated by a recent study* in which participants played games such as counting the steps they took each day.

Build a support group.

Announce your goal to friends in person or on social media. Post goals on your mirror or carry them in your wallet so you're accountable. Get an exercise buddy or just tell a reliable friend what your goals are and authorize that friend to hold you accountable and encourage good behavior.

Teach yourself to **value the ultimate goal:** a trimmer body, a faster mile, a quicker mind. Talk to yourself positively about your goals and progress. Research has shown that "self talk," like saying "feeling good" during exercise, works.

And, as you might expect, you can **try some apps to help** you keep engaged in your New Year's resolution goals. There are many choices out there, so choose apps that fit your personal goals and style and be sure to check the reviews while you're searching.



Sustaining the Changes

Don't forget to **reward yourself for "wins"** and achieving goals. Andrew Kelly, at Penn Family Medicine Phoenixville, recommends using rewards as an incentive to keep you focused for the long haul. For example, if you're training for a race, Kelly says, "I find a race t-shirt is a nice reward, that's both as a great memory of the event and a 'badge of honor' for hard work."

Achieving your resolutions is tough work, otherwise far more than 8% of us would succeed. Remember that nobody is perfect, so you need to keep in mind that mistakes, back-sliding and **slipups will happen.** And that's okay. Find out what was the trigger and what was the obstacle. It's how you respond to those setbacks that determines if you reach your goal ... or not.

Acknowledge that **it takes time to replace unhealthy habits with new, healthier ones,** so don't let a small mistake derail your progress and become a slippery slope back to old behaviors.

Constant feedback and encouragement are key to sustaining your new behaviors, so look for sources of external feedback. Sharing your experience with others gives you the chance to share your successes, and this gets you more positive support. Sharing the lessons you've learned with others also promotes personal growth and reinforces your personal achievement.

Keeping informed can keep you motivated. Learning more about the tough work of changing bad habits by reading about new research. There are plenty of books, newspaper articles and magazine columns on the latest studies. New ideas can help you sustain your hard-earned success.

For serious lifestyle change consider **getting professional help.** Others have faced the same problem, so there's no need to do this the hard

way by going it alone. Your family physician is an important resource of help and advice. The more you understand your bad habits and the more help you get, the more you'll be able to maintain the change.

Maybe you won't be making the same resolutions for 2015! ♦

*"The Game of Health: An innovative lifestyle change program implemented in a family practice" (Courtney, M., Conard, S. E., Dunn, P. and Scarborough, K.).

Becky Souder, D.O. is a member of Penn Family Medicine Phoenixville, a clinical practice of the Univ. of Penn. Health System. The practice has been awarded the highest level of recognition by the National Committee for Quality Assurance. With three board-certified physicians and three physician assistants who specialize in family medicine, they provide advanced health care for patients of all ages. For information, contact them at 610-935-7300; PennMedicine.org/Primary-Care/Locations/.

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MOM'S RECIPE

Each week, our community is filled with the sweet smell of mom's recipes. Selected and prepared by our residents, our weekly baking class brings mom's recipes back to the plate. Warning: this is a mouth watering experience.

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At The Devon Senior Living where we believe your adventure is just beginning, with 24-hour personal assistance fine dining, award winning memory care, and adventurous activities & events. Whether you are seeking adventure, assistance with daily living, or a fun-filled staycation, The Devon Senior Living invites you to be our guest. Stop by today for a tour and a complimentary signature treat from our Baker. The Devon Senior Living...**NOW PLAYING!**

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PERSONAL CARE

MEMORY CARE

REHABILITATION

A RESTAURANT FESTIVAL ... EVERYDAY

Malcolm Johnstone
Photos by Tim Vaughan

A walk along the streets of West Chester will let you sample the full range of its thriving restaurant scene.

When September rolls around, diners in Chester County start salivating. Why, you ask? The Chester County Restaurant Festival, of course. Held for 34 years in downtown West Chester, this mouth-watering event features streets lined with food booths, arts and craft vendors, live music and even a street café, where patrons can sit and sip a cold brew. One of the most popular events around, the Restaurant Festival lets foodies savor a moveable feast as they sample cuisine from the Brandywine Valley's best restaurants and culinary stars. But you don't have to wait until next September for the chance to sample the diversity of enjoyable eating options in West Chester. The Borough's thriving restaurant scene is a cornucopia of convenient cuisine—available every day, all year long. You might say: You can get anything that you want in West Chester's restaurants. Here's a preview of what's new, what's better than ever, and what's worth revisiting. Be sure to check our dining map and short dining directory for even more tasty options.



Bigger & Better

Searching for sushi on your taste quest? Try **Kooma** (123 N. Church St.) at its new, bigger location. A private room for parties has been added to the mix, but the modern Asian decor and Japanese cuisine remain the same. The Sushi Bar has an extensive menu with dozens of choices from traditional nigiri of tuna or octopus, to specialties like Volcano Red and Marilyn Mon (our favorite!). Dinner features Japanese dishes including Sweet

Beef Stonepot, with sweet and saucy beef mixed with mushrooms, onions, carrots, green onions, and udon noodles in sweet soy broth served on a sizzling fireheated stone pot. Or are you longing for a locavore's delight? Uprooted and replanted, **Roots Cafe** (133 E. Gay St.) moved and expanded into Gilmore's former space. Using produce from local farms, West Chester's only farm-to-table restaurant promises creative and environmentally

conscious cuisine for breakfast, lunch and dinner. With produce picked from local farms, it truly offers a taste of the Brandywine Valley. **Fast & Satisfying** New and unique to the downtown area is **Baco Juice & Taco Bar** (8 W. Gay St.)—that's Baco, like taco. What this tiny restaurant lacks in space it makes up for in BIG taste. Points of pride for the counter-style, window-service restaurant are fresh

fruit smoothies squeezed to order and tacos made from locally grown produce. Open all day for breakfast, lunch, dinner and snacktime, too.

You can keep it simple and fun with **Roll Dogz**, (22 N. Darlington St.), an indoor gourmet stand that pairs hot dogs with fusion rolls. They're proving that old dogz can do new tricks by serving up plenty of toppings, served on a specialty split-top roll, baked fresh every day. Forget your typical egg roll. Roll Dogz has created special roll stuffings served in a thin, crispy wrapper and paired with their unique dipping sauce. Open all-day and late for snacking.

Declared the "Official Sandwich of Philadelphia" in 1992, the hoagie is more than a tradition—it's an invention. At **Hog Island Hoagie** (230 W. Market St.) you'll find more than the standard Italian roll filled with meats, cheeses, lettuce, tomatoes and onions, topped off with a dash of oregano-vinegar dressing. This hoagie shop offers old-fashioned Philly-style hoagies, plus cheesesteaks and salads, all made to order, of course. A little bit of brotherly love, right here in West Chester.

Want a family-friendly environment, complete with healthy home-style meals? Then head to **Judy's Kitchen** (237 E. Gay St.) where they're serving up breakfast and lunch, plus a convenient take-out dinner option.

Hot & Spicy

Taste the thunder with choices like Texas Beef Brisket, Carolina Pulled Pork, Grilled Chicken Breast, and Blackened Salmon at **Smoked Tex-Mex** (13 W. Gay St.). This hot spot comes complete with counter-style casual eating—a great place to order a platter for your next football party. The menu includes the Smokey Sandwich, Burritos, Tacos, and the Del Rio Rice Bowl, and plenty of sides.

If the name suggests a diverse and international style, well, that's the idea. **Spice Indian Thai Bistro** (113 W. Gay St.) brings together the exciting flavors of two countries—India and Thailand—under one roof. At Spice you'll savor a contemporary dining experience that doesn't compromise traditional flavors that embody the festiveness of fine, authentic cuisine.

Dinner & Romance

Valentine's Day doesn't have to come just once a year. In fact, we recommend you begin practicing Valentine activities now. And what could be more romantic than sharing dinner for two?

Nothing warms you up like fondue. **The Lincoln Room**, (28 W. Market St.) located in the historic Lincoln Building, hosts Fondue Friday on select Friday nights in January and February. Enjoy cheese fondue followed by a rich chocolate dessert fondue in the beautiful, candlelit setting. Live classical guitar music adds to the atmosphere. BYOB makes it a great value. Reservations required, so call ahead.

Or maybe change up BYOB to BYOF, "Bring Your Own Food." With all the great take-out places, pick out your favorite and head over to **Kreutz Creek Vineyards Tasting Room** (E. Gay St. & Walnut). After a few samples, order a bottle and relax. Live music Friday and Saturday nights.

Shake off the winter blues during the new **WinterFest Celebration**, February 14-16. Stop by to enjoy carriage rides, ice carving demonstrations, and musical performances along with retail and restaurant specials galore. Check out *DowntownWestChester.com* for more details.

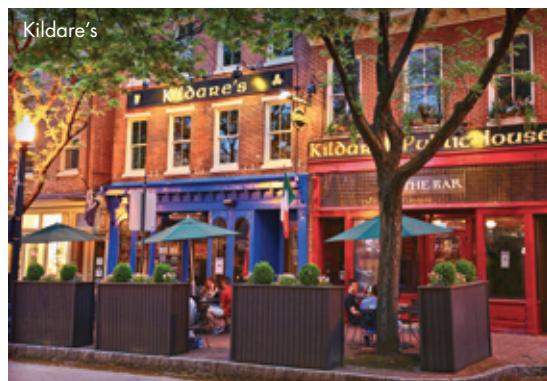
Planning romance for the rest of your life? Then think about holding your reception at the Cultural Center at the Chester County Historical Society. Accompanied by the delectable cuisine of **Jimmy Duffy's Catering**, the Cultural Center is sure to make your special day a day to go down in history.

A lot can happen in a year, and you don't have to wait until the next Restaurant Festival to get caught up on all the food happenings around the town.

Once described as a giant food court that meets every taste and budget, Downtown West Chester, offers everything from healthy tapas to exotic cuisine. Best of all, there's a good chance you'll find a new restaurant—or at least a new menu item at an old restaurant—every time to you visit!

So make sure you do. Your taste buds will thank you!

Parking Tip: Visit these restaurants online or check out *DowntownWestChester.com*.



Spice Indian Thai



The Lincoln Room



La Tolteca

Other Dining Options in West Chester

Breakfast, Lunch and More

De Starrs Restaurant & Bar (112 E. Gay St., 610-692-4160) is where the locals go for a good meal that's a good deal. Greek dishes are the specialty.

Doc Magrogan's Oyster House, (117 E. Gay St., 610-429-4046; *DocMagrogans.com*) an Oyster House that transports you back to a simpler time of food, fun and merriment in a local watering hole.

Jack's Steaks & Shakes, (16 E. Gay St., 610-436-1222) known for healthy cheesesteaks and a delicious low fat yogurt shake.

Lincoln Room (28 W. Market St., 610-696-2102) is located in one of the borough's historic structures, serving a luncheon and tea menu in a classic and charming environment.

Market Street Grill (6 W. Market St., 610-429-5328) is a popular breakfast and lunch café getting raves for their avocado omelettes and breakfast burritos.

Nudy's Cafe, a popular regional breakfast and lunch chain (300 W. Market St., 610-696-4550; *NudysCafes.com*), offers a great Eggs Florentine, nicely done with a delicious Hollandaise sauce. Private parking.

Penn's Table (100 W. Gay St., 610-696-0677;

PennsTableRestaurant.com) serves breakfast and lunch in a warm, comfortable atmosphere.

Roots Cafe (133 E. Gay St., 610-455-0100; *RootsCafeWC.com*) makes great food while supporting a sustainable environment, using local produce from nearby farms that help the local economy.

Smoked Tex-Mex (13 W. Gay St., 610-692-0699; *SmokedTexMex.com*) serves it all—sandwiches, salads, burritos, tacos, smoked Tex-Mex BBQ.

Three Little Pigs (131 N. High St., 610-918-1272; *ThreeLittlePigsWC.com*) offers a wide selection of sandwiches and salads. Homemade soup, breads and desserts are all made daily. Dine in the bright front room overlooking High Street or the outdoor patio.

Bars, Pubs and More

Barnaby's of West Chester 15 S. High St., 610-696-1400; *BarnabysWestChester.com*) serves comforting food, ice cold drafts and the perfect cocktail.

Iron Hill Brewery & Restaurant, (3 W. Gay St., 610-738-9600; *IronHillBrewery.com/WestChester*) known for their great selection of beer and fresh, delicious food.

Jitter's Sports Bar (146 W. Gay St.; 610-696-

0427) provides that neighborhood feeling where everyone knows your name, plus entertainment on select nights.

At **Kildare's Irish Pub** (18-22 W. Gay St., 610-431-0770; *KildaresPub.com*), Dave Magrogan brought an entire Irish pub, piece by piece, to West Chester, along with great beer and a menu that would delight any Dubliner.

Landmark Americana (158 W. Gay St., 610-701-9900; *LandmarkAmericana.com/Landmark-WC*) brings cuisine nouveau to downtown with contemporary design and a menu to match. Stay late for the night scene.

Rams Head Bar & Grill (40 E. Market St., 484-631-0241; *RamsHeadBarAndGrill.com*) is an American bar & grill with a comfortable atmosphere and a menu you're sure to like.

Ryan's Pub & Restaurant (124 W. Gay St., 610-344-3934; *Ryans-Pub.com*) is one of those enjoyable neighborhood pubs where you can relax and enjoy good food in a comfortable setting.

Side Bar & Restaurant (10 E. Gay St., 610-429-8297; *SideBarAndRestaurant.com*) is a popular place for after-work drinks and appetizers, followed by a great dinner.



Restaurant Guide

1. Señora's Mexican
2. Judy's Kitchen
3. Roots Cafe
4. Doc Magrogan's Oyster House
5. Social Lounge & Bar
6. Three Little Pigs
7. Jimmy Duffy Catering
8. Iron Hill Brewery & Restaurant
9. Smoked Tex-Mex
10. La Bamba
11. Kooma
12. Star of India
13. i-Pasta
14. Nonna's
15. DeStarr's
16. Kreutz Creek Winery
17. Teca
18. Jack's Steaks & Shakes
19. Side Bar & Restaurant
20. Baco Juice & Taco Bar
21. Kildare's Irish Pub
22. Penn's Table
23. Ryan's Pub & Restaurant
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27. Mo's Grill
28. Landmark Americana
29. Jazmine
30. Roll Dogz
31. Hog Island Hoagie
32. Nudy's Café
33. Spice Indian Thai Bistro
34. Pietro's Prime
35. Limoncello
36. Más Mexicali Cantina
37. Rams Head Bar & Grill
38. Barnaby's
39. Market Street Grill
40. Nooddi-Thai Chef
41. The Lincoln Room
42. Yori's Bakery
43. High Street Caffé
44. La Tolteca

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Social Lounge & Bar (29 E. Gay St., 610-738-3948; TheSocialWC.com) known for food, fun, and fabulous entertainment.

International Choices

High Street Caffé (322 S. High St., 610-696-7435; HighStreetCaffe.com) is known for its funky-eclectic atmosphere and serving up specialties like Cajun gator and gumbo.

i-Pasta Ristorante Italiano (134 E. Gay St., 484-887-0760; i-Pasta.net) is a family-owned BYO serving original, homemade sauces on freshly made pasta. A truly Italian meal by a truly Italian family.

Jazmine Restaurant (344 W. Gay St., 610-696-3332; JazmineThai.com) delicious Tum Yum soup and Veggie Lover entrée, made with the right combo of spices.

Kooma Japanese Restaurant (123 N. Church St., 610-430-8980; KoomaRestaurants.com) is a fusion sushi bar with stylish décor, radiating hipness and serving fresh sushi, sashimi, maki and more.

Limoncello Ristorante (9 N. Walnut St., 610-436-6230; LimoncelloWC.com) serves up authentic, home-cooked, southern Mediterranean cuisine in a bar and dining area, plus a great patio. Try the lunch buffet.

The Mediterranean (150 W. Gay St., 610-431-7074; TheMedWCPA.com) is a casually comfortable BYO known for recreating authentic ethnic dishes in what feels like the chef's home.

Mo's Grill (154 W. Gay St., 610-429-1700; MosGrill.net) serves home-made specialties from the southern U.S. & the Caribbean.

Nonna's (116 E. Gay St., 610-430-0203; NonnasWC.com) now serves lunch along with dinner in a setting that takes you back to old Italy.

Nooddi-Thai Chef (10 W. Market St., 610-430-3300; ThaiChefToday.com) offers noodle dishes in many satisfying styles for lunch and dinner, BYO.

Olive Branch Restaurant (142 W. Gay St., 610-431-7141; OliveBranchWC.net) is a tapas restaurant that's small but friendly with lots of attention to detail.

Pietro's Prime (125 W. Market St., 484-760-6100; PietrosPrime.com) serves only Pureland Premium Black Angus Beef. Try their Martini Bar before or after dinner.

Spice Indian Thai Bistro (113 W. Market St., 610-431-0113; SpiceBYOB.com) has two kitchens, serving one restaurant, with Thai and Indian cuisine. And a great lunch buffet.

Star of India Restaurant's (155 W. Gay St., 610-429-0125) simple décor sets the mood for exotic meals of aromatic masalas, vindaloos, curries and biryani of northern Indian fare.

Teca (38 E. Gay St., 610-738-8244; TecaWC.com) offers a light fare tapas-style menu, great paninis and has now developed into a full-service restaurant serving Italian specialties.

For Mexican Options

La Bamba Mexican Restaurant (39 W. Gay St., 610-344-7784), lets you enjoy authentic Mexican cuisine in a casual atmosphere or take-out. Bring your favorite adult beverage to complement your lunch or dinner, BYO.

Más Mexicali Cantina's (102 E. Market St., 610-918-6280; WestChester.MasCantina.com) hip cantina ambiance sets the stage for family favorites like spicy tacos, plus veggies and tofu, too.

Señora's Authentic Mexican Cuisine (505 E. Gay St., 610-344-4950) is a family-owned and operated BYO for fresh, authentic home-cooked Mexican favorites with tasty salsas.

La Tolteca (907 S. High St., 610-429-8101; LaTolteca.net) will mix a margarita with your tequila at this BYO, with a menu bursting with classic dishes from South of the Border. ♦



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BEST ²⁰¹⁴ of the Best

Our 10th Best of the Best selection of local restaurants is filled with flavorful choices. We highlight newcomers worth a visit, places to watch, some to anticipate as they open later this year, and many favorites to enjoy again, spanning every kind of cuisine from New American to classic Vietnamese.

You'll notice a new casualness among many of our recommendations—but without any decrease in quality, creativity or craft in the kitchens. There's also a continuing appreciation of all things local and seasonal, including a bonanza in the craft beer and brewpub categories, as befits *USA Today's* number 6 craft brew state. You're sure to find something that suits your tastes.

We hope these pages whet your appetite and that you'll be inspired to dine out at many locally owned restaurants this year. Eat local to eat well in 2014!

Check our website for more on dining, including a piece on Dining with History, with restaurants in historic buildings. CountyLinesMagazine.com.

BEST NEWCOMERS
Peppercorn

503 W. Lancaster Ave., Wayne
610-964-2588 / [PeppercornMainline.com](#)

It's not Georges' anymore. Although former partners Herb and Karen Lotman and Chef David Murray remain from Perrier days, Peppercorn is now a light, bright, relaxed yet refined addition to Eagle Village. Cool grays and silver add sparkle to the lively bar and dining room, plus a sunny yellow garden room and private room upstairs. The bar, anchored by a tiled pizza oven and large fireplace, fills with happy Main Liners munching starters (Fried Chicken Thighs & Waffle Sliders, Fried Brussels Sprout Leaves), burgers (lamb and turkey options) and pastas (Black Peppercorn Pappardelle). Interesting main plates include Pecan Crusted Rainbow Trout, Roasted Vegetable Napoleon, and 21-Day Aged Filet. The big hit—crème brûlée served in a sugar globe—suitable for Instagramming.

Carmel Café & Wine Bar
372 W. Lancaster Ave., Wayne
484-580-6725 / [CarmelCafe.com](#)

"Mod Med" and iPad ordering are two features of this addition to the Florida chain (first in PA) in space that formerly housed Hogfish Grill and is now transformed—it's intimate, sexy and dark. Modern Mediterranean flavors influence the small and large plate menus—Mezze Platter, Arancini, Tunisian Chicken—viewed on an iPad, showing the food along with wine pairings. The iPad is perfect for skimming the extensive wine list—over 1400 bottles from around the world, at various price points—

and ordering a 3, 6, 9-ounce pour or full bottle. Serving lunch, brunch and dinner, with very popular Happy Hour specials filling the large high-tops in the bar, mostly booths in the dining room, and comfy lounge.

Avero Bar Italiano (formerly Craft Pizzeria)
821 W. Lancaster Ave., Wayne
484-580-6455 / [AveroPizza.com](#)

Craft pizza? Sounds like an oxymoron until you hear Scott Morrison (Nectar, Tango) is a partner in this new venture transforming the former Devon State Store, now with polished surfaces and lively interior. Opened this summer and promising a focus on craft and community, Avero also offers artisan pastas—sauces from Sunday Gravy to Kobe Bolognese—and has plans for an expanding menu. Watch pizza dough thrown in the open kitchen before hitting the 900° wood-fired oven. Puffy crust is the base for the tasty South Philly (hot & sweet sausage, broccoli rabe, long-hots, and more) and the Autumn pizza (braised short ribs, burrata). Morrison hired Chef Chris DeFeo from Savona to add depth to the menu and to bring repeat visits.

30 Main
660 E. Lancaster Ave., Berwyn
610-220-2367 / [30Mainline.com](#)

Big plans in Berwyn. Restaurant-Bar-Lounge, café dining, nightclub. Small plates with a strong menu of American food. Disco brunch, art gallery nights, fashion shows, live music, open mic, fundraisers and networking. Lifelong Main Line residents, the DiDomenico family believed

something was missing in the area, so opening 30 Main was their answer. And they're providing plenty of options for those looking for a night out—comfortable, family style dining, craft beers in the bar, music in the lounge. A small but satisfying menu has appeal, with a good selection of small plates—mussels, beef sliders, fig flatbread, Jamaican jerk scallops—plus delicious entrées like Dory's Chicken (stuffed chicken breast, provolone, prosciutto, béchamel) and select specials as they find their groove.

PLACES TO WATCH
Avenue Kitchen
789 E. Lancaster Ave., Villanova
610-525-3950 / [AveKitchen.com](#)

Several restaurants have rotated through this space below Azie On Main (remember Mixx, Maia?) in Villanova, and so we're watching to see how the sister/brother team of Dana Farrell (Harvest Seasonal Grill) and Gregory Smith (cooking with Georges Perrier, Jean-Marie Lacroix) will do at Avenue Kitchen. With a pledge of simple, fresh, uncomplicated and delicious food that's presented in a sleek white industrial chic interior, the menu offers as many choices from the bar (Black Manhattan, anyone?) as the kitchen. Some recommendations: short rib empanada, sausage pizza, pulled pork sandwich, short rib entrée and the scallop dish.

Stella Rossa
20 E. Lancaster Ave., Downingtown
610-269-6000 / [StellaRossaRistorante.com](#)

The latest Dave Magrogan venture is all Italian, in the former Firecreek space, a converted

paper mill on Brandywine Creek (another branch at 10th & Walnut in Center City). Modern and traditional dishes are prepared with fresh local ingredients using the sources developed at Harvest Seasonal Grill. Chef Anthony DiPascale's South Philly roots and experience at Harvest University City, Brasserie Perrier and Italian eateries produce ambitious selections of cheeses and cured meats—with help from DiBruno Bros.—more small plates, Neopolitan wood-fired pizzas, pastas, and entrées like chicken parm, picatta or Maximus (asparagus, roasted tomatoes, mozzarella), and more. Cocktails, sangria and cello-drink choices, plus wines with a heavily Italian influence, of course.

Fenice Creolo
902 Village at Eland, Phoenixville
610-933-3993 / [FeniceCreolo.com](#)

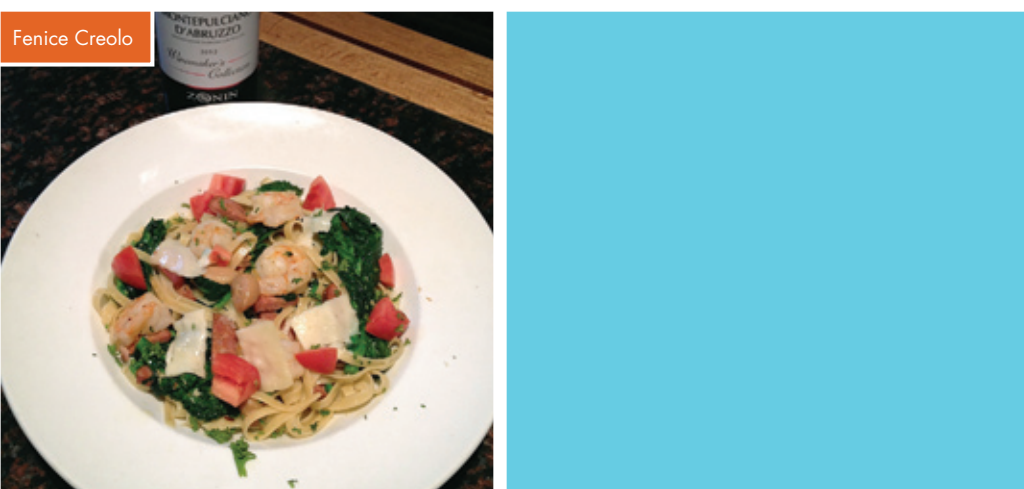
Rising from the figurative ashes of Epicurean in the Village at Eland, Fenice Creolo brings a unique fusion of Italian and Creole cooking. Christopher Lamarra and Tom Mastronardo are mixing their love of Italian cooking with experience at High Street Caffé and Ron's Original Bar & Grille to produce their evolving menu. Starting with a menu mashup of distinct dishes ranging from Gumbo Yaya to Pasta Fagioli and Jambalaya to Marsala, there's now a truer fusion within each dish, like jambalaya *over* risotto and Crawfish Fra Diavlo. New offerings are served as specials to see which earn a spot on Menu 3.0. They're also developing specialty cocktails (expect Hurricanes) and beer and wine list (expect Italians on both).

Junto
Coming soon to 100 Ridge Rd.
Olde Ridge Village Shoppes, Chadds Ford

Look for a spring awakening in Chadds Ford when Chef MacGregor Mann, chef de cuisine at Jose Garces' flagship Amada, opens his own BYO in our neck of the woods later this year. Called Junto (a social club founded by Ben Franklin), it's slated for space in the Olde Ridge Village Shoppes. Mann promises "Pennsylvania-sourced ingredients prepared with a blend of old world techniques and modern cuisine knowledge." Since Mann staged at Denmark's Noma, named the best restaurant *in the world* in 2010 through 2012, we think this is a place to watch!

NEW VENTURES
Black Powder Tavern
1164 Valley Forge Rd., Wayne
610-293-9333 / [BlackPowderTavern.com](#)

With dishes that "soothe, satisfy and inspire a desire to share," Black Powder Tavern





Black Powder Tavern



La Fia



Two Stones Pub



Vecchia Pizzeria

is an updated, upscale reinvention in the former Winberie's space, now serving craft American fare. Dating back to 1746, with a history that includes being a black powder munitions stash for the Continental Army, it's now site to small and large plates, a good craft beer list, a lively happy hour with themed cocktails (Bluecoat Martini, Mad Anthony Wayne Cocktail with absinthe), plus lunch, dinner and a popular Sunday brunch. Good selection of apps (mussels, calamari, wings, cheesy devils on horseback—gorgonzola stuffed dates), salads, burgers, sandwiches, pastas and entrées from strip steak to fish & chips. How about an adult milk shake—Malibu Barbie with Malibu rum, Coco Lopez and more?

Binni & Flynn's

575 E. Lancaster Ave., Berwyn
610-251-9600 / BinniAndFlynn.com

They're back! The much-loved Southwest cantina closed 12 years ago after a long run, but was reopened by the former owners' daughter, Meredith Coyle, working with the former chef's younger brother, and in the former space of Coyle's Aneu Bistro. Lots of nostalgia and fun all around, including a made-up back-story—Tijuana, a lovely señorita, a jail cell, two fast friends, Binni and Flynn. The menu covers the expected—margaritas (the Cadillac gets raves) and cervezas; nachos, tacos (try the fish), enchiladas, tamales, fajitas and more—and the unexpected—pesto and meatloaf. Family-friendly.

La Fia

421 N. Market St., Wilmington
302-543-5574 / LaFiaWilmington.com

The buzz keeps building as more and more are seduced by Wilmington's hottest new bistro-plus. Celebrity Chef Bryan Sikura (Django in Philly; Talula's Table in Kennett) and wife Andrea

delight with rustic/refined fare at their small Lower Market Street digs with distressed tin ceilings and reclaimed wooden tables. Dining room/French-style bakery/artisanal charcuterie complement one another. Dinner options: Pork Osso Bucco with French lentils and candied lemon gremolata; Roasted Mahi Mahi with artichokes, fruity green olive hash and tomato demi glace. Artisan cocktails; good wine list, too.

PEOPLE ARE TALKING ABOUT —BEER, BURGERS & PIZZA..... The Pour House

116 N. Pottstown Pike, Exton
610-280-7900 / PJsPourHouse.com

You can almost hear the executive PJW team salivate, developing the idea around the boardroom table. "We'll have a long beer list! With names like Goose Island Honkers Ale, Horny Goat Brownie Porter and Stone Double Bastard. And we'll serve great burgers! With fancy stuff on top, like bacon marmalade or caramelized Guinness onion. Don't forget the oysters, chicken wings, fries, tacos! For the women and faint of heart, maybe a salad, with kale, radicchio, some sort of vinaigrette. TVs! Lots of TVs! Sports bar meets fern bar meets brewpub! That's the ticket." The team executed it. Perfectly!

Victory at Magnolia

Corner of W. Cypress St. & Mill Rd.
Magnolia Place, Kennett Square

It's official. Victory Brewing's second brewpub location had a November 1st ground breaking in Kennett Square and will join the flagship, opened in 1996 in Downingtown. A 250-seat spot, with outdoor dining, is scheduled to open spring/summer in the upscale residential Magnolia Place. Expect on-premise brewing, chef-inspired menu, signature dishes—Hand Tossed

Pretzel and Wings of Victory—and, of course, their award-winning ales and lagers. With the 2013 opening of the Parkesburg brewery, this Kennett addition suggests business is ... mushrooming.

Two Stones Pub

843 E. Baltimore Pk., Kennett Square
610-444-3940 / TwoStonesPub.com

Beloved Delaware "temple of beer," Two Stones Pub opened its first Pennsylvania location (after Newark & Wilmington) in November amidst a wave of suds. With 20 revolving craft beers on tap, lunch, dinner and Sunday brunch, and an extensive menu, this gastropub has much to offer. Servers greet you with "Are you a beer drinker?" because they have lots of beer, with a mix of local craft beers, plus favorites like Russian River, Bells and Allagash. The food gets raves, too, with the usual snacks—pretzels, wings, nachos, cheese plates—plus nice surprises like duck confit tacos with bleu cheese, drunken cherries, arugula and pine nuts and burgers with foie gras. Try the mushroom soup—it's Kennett!

Kennett Brewing Company

109 S. Broad St., Kennett Square
717-529-2727 / KennettBrewingCompany.com

Two couples with a shared passion for well-crafted, inventive beers chose a company motto "Kennett Brewing Company believes that everyone deserves extraordinary beer." Founders Chris and Jen Braunstein and Mark and Jocelyn Osborne, with over a dozen years of research, plan English ales and innovations from the West Coast for their upcoming venture, where they'll brew beer on site with a limited menu of taproom fare. Look for English Pale and "Xtra C" double IPA, West Coast IPA, and new recipes on tap.

Shake Shack

160 North Gulph Rd., King of Prussia
267-428-7560 / ShakeShack.com

Smashburger

550 E. Lancaster Ave., Radnor
610-200-5225 / Smashburger.com

A bonanza for burger lovers! New York-based Shake Shack and Colorado franchise Smashburger offer juicy burger-centric menus with killer fries (Shake Shack's are twice-cooked and Smash fries, with olive oil, garlic and rosemary, are worth a visit). Plus extras. It's those extras that establish the personalities.

Shake Shack's "Jetsons"-style building is one of 20 branches (University City, Rittenhouse) and serves beer, wine (their label), shakes and concretes (dense frozen custard with mix-ins), including specialties named Valley Forge and Liberty Shell. Try the Shake-cago Dog (Chicago-style hordog) and doggie treats.

Smashburger's handcrafted burgers are smashed, seared and seasoned to order, with other options of chicken sandwiches, veggie burgers and salads, plus Häagen-Dazs shakes.

The local nod goes to the Philly, with cheese whiz on a pretzel bun.

Pica's Restaurant

7803 West Chester Pk., Upper Darby
610-789-7770 / Picas-Restaurant.com

Rejoice Pica's lovers. A local favorite in Upper Darby since 1956 and serving a full Italian menu, Pica's is known for their square pizza with sauce on top of the cheese. Rumors have them coming to West Chester, likely this spring, breaking ground on Route 3 planned for March. Pray for Pica's to come soon.

Fellini's Café Coming to Chadds Ford

Plans for a new Fellini's in Chadds Ford have been delayed—some reports had them opening in December and a sign has been up since June. Here's hoping this favorite from Newtown Square and Berwyn comes south.

BEST DESTINATION RESTAURANT..... Birchrunville Store Café

1403 Hollow Rd., Birchrunville

610-827-9002 / BirchrunvilleStoreCafe.com

Personal and intimate best describes dining in the historic building at Chef/Owner Francis Trzeciak's French-Italian gem in the hills of Chester County. Though it may take weeks to get a weekend reservation and GPS is unreliable—and it's cash only—these minor bumps are forgotten when sublime, seasonal dishes are placed on the few candle-lit tables in the rustic country French dining room. Consistent high marks from all the right places (*Zagat*, *Philly Mag* and us), plus loyal diners who makes reservations on their way out, make this a must-eat destination. Wild Boar Loin wrapped with pancella, Ostrich with blueberries & risotto, Venison chop, Butterscotch cake—just hints of what awaits.

Another Favorite Gibraltar

931 Harrisburg Ave., Lancaster
717-397-2790 / KearesRestaurants.com

Lancaster Brewing Company

302 N. Plum St., Lancaster
717-391-6258 / LancasterBrewing.com



Smashburger

In Lancaster, a fine-dining restaurant and a bustling brewpub are each worth the trip. Elegantly contemporary Gibraltar offers superb seafood and award-winning wine list. Try Fisherman's Chowder or Sicilian-style Tuna Tartare for starters. Then, Whole Adriatic Sea Branzino, Red Snapper Cioppino or Pumpkin-seed Crusted Skuna Bay Salmon. If you thirst for a fine craft beer and hearty pub fare, head to Lancaster Brewing Company, a solid favorite located in a huge old warehouse. Feast on Beer Mussels, Gold Star Pilsner-Battered Fish & Chips, Maple-Smoked Baby Back Ribs. Take a tour of its huge brewing operation—up to 12 beers in the works at any one time.

BEST CHEF'S TABLE
Talula's Table
102 W. State St., Kennett Square
610-444-8255 / [TalulasTable.com](#)

It's no surprise this exceptional Chef's Table gets attention in the national media. The seasonal 10-course feast celebrates food with gusto and style. It's served exclusively to your private party of 10-12 special friends gathered round the rustic harvest table in the back of the gourmet market after closing. Each sophisticated course, beautifully presented, showcases the best of seasonal/regional fare. You select the wine pairings for the BYOB dinner, with suggestions from the pros at Talula's. Three courses from a spring menu: King Salmon Crudo, royal trumpet mushrooms and white asparagus; Crispy Risotto Croquettes, gooey cheese, morels and herbs; Frozen Honey Mousse, candied rhubarb, lemon curd and shortbread. And yes, reservations still must be made *exactly* one year ahead.

Another Favorite
Whole Foods
475 Wilmington West Chester Pk., Glen Mills
610-358-1133 / [WholeFoodsMarket.com](#)

A different kind of Chef's Table serves dinner for eight in the Glen Mills Whole Foods kitchen each month. Showcasing natural, organic products from the store plus seasonal specialties, Chef Glenn May uses his 17 years of experience to whip up menus featuring simple, elegant and delicious dishes, like Icelandic lamb or a new type of fish. Dining in the kitchen inspires conversation with the whole culinary team, an extra treat. Beer and wine pairings included, \$75.

BEST CHEF
Majolica
258 Bridge St., Phoenixville
610-917-0962 / [MajolicaRestaurant.com](#)

The ever-expanding number of Majolica enthusiasts who appreciate his awesome

talent cheered when Andrew Deery took home the 2013 Best Chef title at the 34th Annual Restaurant Festival's culinary cook-off. They're hooked on Deery's artistic, delectable and unique creations and the way he incorporates "entertainment value" in their dining experiences. Consider fresh Spanish Rock Octopus charred on the grill with smoked paprika, served with chickpeas and feta, marjoram and mint, or house-made Earl Grey Tea Ice Cream paired with English tea-service fare like house-made shortbread and Meyer lemon. Textures are important, Deery says. So are visuals. Try his highly personalized tasting menus.

BEST LOCAL, SEASONAL
Restaurant Alba
7 W. King St., Malvern
610-644-4009 / [RestaurantAlba.com](#)

Chef/Owner Sean Weinberg first scours local farms and markets for the freshest foods, then uses social media to tell folks what's cooking—literally. He invites customers to come in for "the first squash of the season," or alerts them that the "last heirloom tomatoes" are being served. His antipastos change daily, depending on what he found at the markets: "Tonight's antipasto includes fire-roasted heirloom peppers from Down 2 Earth Farms." He touts "our new forager, Suzanne Adams," whose stinging nettles, wild ramps and morels give the gnocchi a special kick. And you can have eggplant from Two Gander Farm your way: roasted, grilled, puréed or marinated. Reliably, at Alba, "fresh and local" means exactly that.

More Favorite
Harvest Seasonal Grill & Wine Bar
549 Wilmington West Chester Pk., Glen Mills
610-358-1005 / [HarvestSeasonalGrill.com](#)

The dozen-plus local farms cultivated as resources are obviously BFFs. Why else would Harvest prominently list them on its menus? It's good to know their names; better to enjoy their bounty, such as Pear and Bleu Cheese Salad, the cheese from Round Top Farms. Also, Roasted Local Beet Salad, Local Black Bass, Local Farms Cheese Plate, Local Bison Burger, etc., etc. Harvest's airy, modern décor matches the menu with its earthy, organic-theme designs in the wall coverings, carpets and random stone walls.

Roots Cafe
133 E. Gay St., West Chester
610- 455-0100 / [RootsCafeWC.com](#)

We're big fans of Roots' celebration of simple, seasonal ingredients and support the success that spurred the move from the

tiniest storefront to the former Gilmore's Restaurant space. Add loyal local university vegetarians who keep the dining rooms hopping. Owner Dan Cellucci makes sure ingredients are sourced from providers ranging from the West Chester Growers Market to the Lancaster Co-op (for produce, eggs, meat, honey, cheese and more), while executive chef Charlie Crawford serves up local flavors highlighted daily on the chalkboard menu. The egg dishes are special faves—farmers omelets, breakfast burritos, frittatas and several varieties of Benedicts, including pork belly.

BEST PRE-THEATER
The Farmhouse Bistro
39 Conestoga Rd., Malvern
610-647-8060 / [TheFarmhouseBistro.com](#)

That perfect dinner-and-a-show combo resonates beautifully here because the popular bistro and long-running People's Light & Theatre have their act totally together, joined in spirit as well as physically. It takes about five minutes to get from dessert to your theater seat. Excellent country French cuisine, always seasonal, is served in three dining rooms that show off the charms of the 226-year-old farmhouse. On the walls are dramatic portraits of actors appearing in People's Light productions over its 39 successful years. Collaborations include not-to-be-missed "combos" of Sunday Brunch and delightful Panto (during the holidays) productions. Dinner combos, too, with entrées like Slow-Roasted Cabernet-Braised Boneless Short Ribs, Wild Mushroom Duxelle-Stuffed Chicken Breast and Tortellini Carbonara.

Another Favorite
Chelsea Tavern
821 N. Market St., Wilmington
302-482-3333 / [ChelseaTavern.com](#)

In the heart of downtown Wilmington, across from the Grand Opera House and a block and a half from the DuPont Theatre, this classy, casual restaurant is perfect for a light pre-theater dinner. Entrées on its "theater-friendly" menu: Pineapple Thyme Seared Sea Scallops, Steak Frites, Applewood-Smoked Half Chicken with maple-bourbon glaze, Bacon-Wrapped Meatloaf and Grilled Bone-in Pork Chop. Super entrée salads, pizzas and sandwiches. With 31 craft beers on tap and 160-plus bottled, it's a brew-lover's paradise, too.

BEST BISTRO
Sovana Bistro
696 Unionville Rd., Kennett Square
610-444-5600 / [SovanaBistro.com](#)

The upbeat hot spot thrives by blending the best of European-style and modern American flavors in a comfortable country-chic setting. Long a stalwart supporter of the farm-to-table religion, Sovana keeps preparation simple to let the food's inner goodness shine. Enticing options abound, like the Local Pumpkin Salad, honey-and-sage glazed, with toasted pumpkin seeds, arugula, roasted hazelnuts and fresh goat cheese. Two entrées: Ricotta Cavatelli with duck confit, Medjool dates, beech mushrooms, roasted butternut squash, gorgonzola and spiced mascarpone cream, or Pennsylvania Trout Almandine with Brussels sprouts, toasted almonds, pear-and-dried-cherry chutney and brown butter. Superb pizzas range from Fran's Meatballs to Duck Confit and Brie. Extensive wine list; signature cocktails that sing. Beware: making *Philly Mag's* "Best" list could swell the crowds.

BEST CASUAL RESTAURANT
Styers Garden Café
Terrain at Styers
914 Baltimore Pk., Glen Mills
610-459-2400 / [ShopTerrain.com](#)

The styling and stagecraft that make Terrain at Styer's such an irresistible shopping experience spill over into the charming garden café situated in the greenhouse, where the ambiance get as many raves as the seasonal, locally sourced food. Escape into the serene lushness of orchids and ferns and a vintage, curated setting at this BYO, plus terrace café and dining under the stars in warmer months. Chef Keith Rudolph continues to delight with a trendy menu full of local mushrooms, cheese plates, branzino and other foodie faves (yes, there's kale and plenty of veggie options). Bread baked in flowerpots with herbed butters, drinks in Mason jars and other touches still bring smiles to satisfied diners. An oasis in winter.

BEST AL FRESCO DINING
Bistro on Bridge
210 Bridge St., Phoenixville
610-935-7141 / [BistroOnBridge.com](#)

This happening venue takes its Mediterranean-inspired bistro fare out to the street when warm weather arrives. Here folks relax on sofas and at comfortable tables while dining on popular specialties, sipping wine or enjoying a brew from the ever-growing craft beer list. If the sun's beating down, umbrellas go up; when there's a chill, heat lamps are turned on. The historic downtown's appealing architecture provides an attractive backdrop. Some menu highlights: Boneless Short Ribs, Pecan-Encrusted Chicken



Roots Cafe



Harvest Seasonal Grill



Styers Garden Café
Terrain at Styers



Chelsea Tavern



Tavola Restaurant



Robert Ryan Catering



Chefanti



The Green Room at Hotel du Pont



Jimmy Duffy's Catering

and Pan-Seared Salmon with Hollandaise. Also, tempting, pizza and quesadillas, super entrée salads and appetizers like Filet Bruschetta and Prosciutto-Wrapped Shrimp.

Another Favorite
Tavola Restaurant

400 W. Sproul Rd., Springfield
610-543-2100 / Tavolas.com

A fresco dining with a view, plus heaters and firepits to extend the pleasure. That was the plan for the outdoor expansion at Tavola, the restaurant at Springfield Country Club. The 6,000-square-foot outdoor dining and lounge area gives guests a view of the lush greenery and a treat of live acoustical music, weather permitting, of course. Serving Italian and American cuisine—the brick oven pizzas and flatbreads are faves—and seasonal drinks—think cranberry. With one firepit seating 20, this will draw crowds when the weather finally warms.

BEST ROOFTOP DINING
Más Mexicali Cantina

102 E. Market St., West Chester
610-918-6280 / MasMexicali.com

Spirits run high all across this attractive, welcoming rooftop destination, which accommodates 150 and is the only one of its kind in town. From this third-floor perch, you can enjoy an unrivaled bird's-eye view of the Borough's rooftops and beyond. The winter-weary long for opening day—on May 5, Cinco de Mayo. Of course. Regulars maintain the fresh-shaken margaritas have no peer. Ditto for the Mexican specialties, including spicy tacos, sizzling fajitas and overloaded burritos. Delectable signature dishes include Char-Grilled Salmon with chipotle glaze, Slow-Grilled Marinated Pork with tequila honey butter and Braised Short Ribs with pasilla peppers in a chipotle-almond glaze.

Another Favorite
Half Moon Restaurant

108 W. State St., Kennett Square
610-444-7232 / HalfMoonRestaurant.com

It's like dining in an attractive rooftop greenhouse looking out over treetops, the Kennett Square skyline, or up at the stars. The glass ceiling of the all-season dining room is rolled back when warm weather arrives, so it's delightful whatever the season. The attitude's casual; the food and drink, seriously good. The focus continues on Belgian beers and wild game. Don't miss the super signature Crab Nachos, Australian Rack of Lamb, Wild Game Chili, or Bacon Buffaloaf.

BEST FAMILY RESTAURANT
Ron's Original Bar & Grille

74 E. Uwchlan Ave., Exton
610-594-9900 / RonsOriginal.com

Owner Ron Inverso knows how to keep 'em all happy, from Baby Sue to Granny Mae. In its 23rd year and thriving, the bustling restaurant delivers on his philosophy of serving "Real Food for the Health of It." Specifically, preparing virtually all wholesome foods from scratch. Turkey sandwiches are made with slices from fresh breasts roasted daily; soups start with house-made stock; salmon fillets are cut by the chef. Yummy appetizers and bar food include nachos and quesadillas. Salads score, as do sandwiches, including hoagies, cheesesteaks and burgers. Pizza comes in varied shapes, sizes and flavors. Italian specialties range from traditional Lasagna to Drunken Shrimp Capellini and Black Angus Italian Meatloaf. The bar rocks and kid-friendly activities delight.

Another Favorite
Christopher's

108 N. Wayne Ave., Wayne / 610-687-6558
ChristophersANeighborhoodPlace.com

A quintessential neighborhood place, Christopher's promises a little bit of everything to make everyone in the family happy. There's even a Chris Club loyalty card. From arugula and chipotle to BBQ and a chicken salad sand, the menu mixes healthy comfort food with spice and flavor. And kids have real choices: quesadilla, salmon tails, quinoa—there's even a "little salad," plus nut-, gluten- and soy-free options. Offering brunch, lunch and dinner, with a late night menu until 1 and full bar until 2, with specials like Mother's Ruin (gin based, with ginger). There's not much more to ask for. Except more Christophers. Luckily a Malvern branch opens this spring—same great feel, more outside seating.

BEST DINNER TO GO
Wegmans

50 Foundry Way, Malvern / 484-913-9600
600 Commerce Dr., Collegeville / 484-902-1500
1056 E. Lancaster Ave., Downingtown
610-518-7800
1 Village Dr., King of Prussia / 484-690-3500
Wegmans.com

Your biggest problem here is controlling your impulse to buy more than needed for dinner to go, enticed by the high quality, myriad options and wonderful aromas. Help comes in the "one-entrée/two sides" plan at \$6, \$8 and \$10. Stay focused, but know that flexibility is fine as you select from tempting entrées like Honey-Brined Fried Chicken, Garlic-Parmesan Tilapia with lemon-capers sauce, or Tuscan Lasagna. Sides range from Whipped Potatoes to Apple-Almond Yama Cake and Farro with Mushrooms and Roasted Tomatoes. The salad bar abounds with super-fresh choices, plus umpteen pizza and sub varieties. Be forewarned: sweet-looking desserts beg to be taken home, too.

More Favorites
Pagano's by Chef Anthony

101 Ridge Rd., Chadds Ford
610-459-5900 / PaganosByChefAnthony.com

Chef Anthony Stella's passion for food and family shines in his careful planning and presentation of made-from-scratch entrées, soups, salads and sides, all perfect for serving at your table. Featuring Italian specialties like chicken cutlets, lasagna, broccoli rabe and a delicate yet hearty Bolognese sauce, Pagano's also offers meatloaf and pasta fagioli as specials (posted daily on Facebook), plus crusty breads, gourmet cheeses, dried and frozen pasta, and more. Don't forget to take home dessert—cannoli, pound cake, cookies!

Chefanti

211 E. Market St., West Chester
610-429-0467 / Chefanti.com

West Chester has a new go-to place for dinner to go or delivery (\$5 in the Borough and 19382 zip). Chefanti offers a changing menu of fresh, family-style dinners—more steaming than frying and lots of veggies. Place your order by about midnight for the next day. Recent options: sesame chicken, white bean & turkey chili, and our favorite, Mexican beef (ground beef, black bean, cilantro and jack cheese) and mac & cheese with sun-dried tomato Hand Pies—pastry shell wrapped around the tasty dish. Executive Chef Anne Moriarta cooks for you Monday–Thursday.

BEST CATERERS
Jimmy Duffy's Catering

P.O. Box 412, Downingtown
610-647-0160 / JimmyDuffy.com

Dating back to 1923—through Prohibition and the Philadelphia café that served Hope Montgomery Scott, Walter Annenberg and other luminaries—Jimmy Duffy's has built a legendary reputation over three generations. Now with catering operations in Center City and Down-

ingtown, Duffy's manages to delight demanding bridezillas, corporate clients and ... us (disclosure, they catered our Radnor Hunt tailgates) with a mix of timeless classics and modern flair. We're fans of the tenderloin (who isn't?) and chicken salad that we've served and had at local receptions. Duffy's is the go-to caterer for fundraisers and galas everywhere, always offering something surprising. Copper River Poached Salmon Bites with Thai Salsa in Chinese spoons, anyone?

Robert Ryan Catering

4 Bridge St., Phoenixville
610-933-6336 / RobertRyanCatering.com

After 23 years of catering to every wish you can imagine, this successful family-run operation is prepared to handle virtually any request—with professionalism, flexibility and good taste. Headquartered in the grand, historic Columbia Station, a vintage-chic venue, the Ryan team also excels at off-premise catering, including the Ryan-owned Barn on Bridge in Collegeville and Welkinweir Estate in Pottstown, where it's the exclusive caterer. Other regular catering sites include corporate headquarters, historic mansions, local farms, museums, private residences and tented backyards. Brides especially like Columbia Station for its charming 1930s train caboose that serves as the bridal suite and adjacent garden area for the ceremony.

BEST BREAKFAST
Classic Diner

352 W. Lancaster Ave., Malvern
610-725-0515 / TheClassicDinerPA.com

If eggs with poached lobster or egg white GREEN omelet (spinach, asparagus, avocado, fresh dill) are not what you think of as a diner breakfast, then you're not a regular at the Classic Diner. For almost 20 years, this beacon of best breakfasts has served breakfast, brunch and lunch, 7 days a week, 6 to 3 (alert: long lines on week-

ends). Fresh ingredients, from scratch prep, and virtually every combination of ingredients for Eggs Any Way, plus creative batter beauties (brioche, peanut butter & banana, or pear & cinnamon cream French toast), attract repeat visitors. We can't make it to the lunch menu when there's thick bacon and stickiest buns at breakfast.

Another Favorite
Nudy's Café

420 W. Lincoln Hwy., Exton / 610-524-1508
450 Bridge St., Phoenixville / 610-933-6085
292 E. Conestoga Rd., Wayne / 610-687-1345
300 W. Market St., West Chester / 610-696-4550
NudysCafes.com

The seven Nudy's Cafes in Chester County, growing from the first location in Tredyffrin 35 years ago, are a measure of the continued popularity of this casual, comfort food spot. Fast, friendly service for breakfast and lunch make it a favorite with families. Not to mention an outrageous assortment of pancakes and French toast concoctions: cinnamon bun, gingerbread, pumpkin and chocolate chip pecan pancakes, plus strawberry cheesecake, carrot cake and apple cake French toast.

BEST PLACE TO CELEBRATE
The Green Room at Hotel du Pont

11th & Market Sts., Wilmington
302-594-3154 / HotelDuPont.com

Nothing says "Celebration" as well as extravagant Old World luxury. The gracious Green Room speaks that language with a refined accent, supported by carved oak paneling, high, coffered ceilings, lavish gold chandeliers and original artwork. Adding to the allure throughout January are salutes to *Downton Abbey*, with a special Tea, Lunch and Dinner, each including live entertainment. The latter calls for "White Glove Period Dress." Ahem! Choice selections from the regular, French-accented dinner menu:



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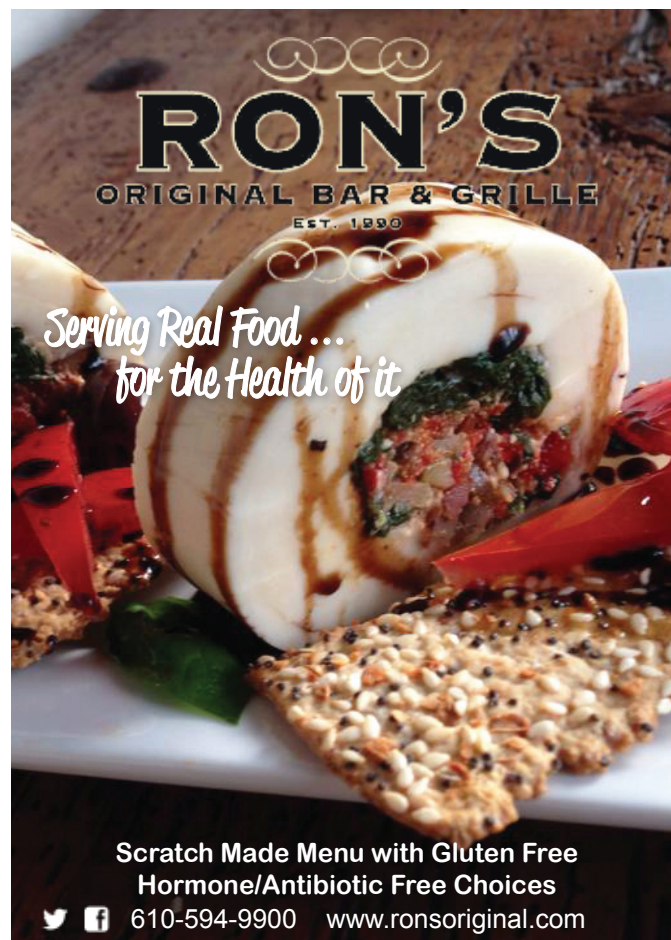
What Chefs Do Best

Lise Monty

We asked local chefs to tell us.

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Inquiring minds wanted to know: What exactly do some of the area's savviest chefs consider their personal best quality as the master of their kitchen? What makes them proud professionally and, of greatest interest to their diners, what would they recommend as their favorite creation if you had a chance to ask them?

We asked and they shared, though it wasn't always easy for those who prefer to perform than to talk about it.



Sean Weinberg

Simplify, Simplify

For Sean Weinberg, chef/owner of **Restaurant Alba** in Malvern, his strength is “my understanding of simplicity ... of focusing on quality ingredients and seasonality and not adding too many ingredients or forcing preconceived ideas.” But keeping it simple by letting the ingredients shine doesn't mean it's an easy process.

Take Weinberg's roast suckling pig, an Alba favorite, and one that takes five days to reach the scrumptious stage. It's marinated for two days with oil and garlic, then slow-roasted through exact high-heat and low-heat periods, while being constantly watched and basted. On the third

day, wine is added; on the fourth, beer. Slowly the skin crisps. And then finally, it rests overnight.

On serving day, the roast pig is carefully cut into portions that each include specific parts of the meat and crispy skin, having been “reintroduced to an iron skillet.” The dish looks rustic and simple, but proves Weinberg's contention that “simplicity doesn't mean it's simple.”

Reckless Abandon

A conversation with Patrick Feury, executive chef/partner at classy, French/Asian **Nectar**, in Berwyn, makes it obvious he follows the Dalai Lama's advice noted on the restaurant's website—“Approach love and cooking with reckless abandon.”

These days, it's “actually making cheese fresh at the restaurant” that makes Feury happy and proud. It's an extension of his close relationships with Chester County dairy farmers, the source of Nectar's super artisanal cheese plates. The farmers provide milk that's “straight fresh ... when it's been processed but before it's pasteurized.”



Patrick Feury

He began making mozzarella to serve with tomatoes from Nectar's gardens. Now it's burrata that he's making with much joy. "It's fun to blend goat's and cow's milk" for the exterior of the soft round of creamy cheese with the curds inside.

Lately he stretches the mozzarella over a cool chèvre in the center, a Feury idea. "It's really popular ... we sell a lot of it. I intend to keep it on the menu ... maybe pairing it with a mushroom salad." Feury worked in a fromagerie when he lived in France and studied cheesemaking in Vermont, earning his certification.

He's proud that "no other restaurant has their own (house-made) cheese."



John Brandt-Lee

He's proud that his signature Lamb Bolognese with pappardelle pasta made the Top 100 in *New York Magazine's* Pasta Porn feature. Offered as either a small plate course or an entrée, "It's a hearty and wonderfully succulent dish," he says.

Your mouth starts watering when he describes his beloved Braised Veal Cheeks. That never comes off the menu because people got upset whenever he's tried to do so. "It's a rich, heavy dish, and fork-tender like short ribs." He periodically changes its preparation, usually as seasons change. "Now it's with creamy polenta and marsala cream sauce with crab garnish and sautéed spinach."



Jonathan Amann

Farmers' Partner

A proud partner and promoter of local farmers, Jonathan Amann, executive chef and co-owner with wife Jeanine of **Amani's BYOB** in Downingtown, knows his culinary creations benefit from these close relationships. He touts his goat cheese and mushroom dumplings—"They've been going strong for almost two years"—as a prime example. The quality of the cheese from Amazing Acres goat farm in Elverson is key; ditto for the vegetables from Two Gander Farm in Downingtown, source of the tasty crispy leeks that top the dumplings.

Another creation Amann recommends: Oysters Amani, prepared Rockefeller-style with spinach, mushrooms, horseradish, cream, parmesan and pancetta. "We fill them with raw stuffing, then grill them and finish them in the broiler. They've been on every menu since we opened four years ago."



Josh Behm

Plating Perfection

At **Talula's Table** in Kennett Square, known as the "toughest reservation in the Philadelphia area" because it has to be made exactly one year ahead, chef Josh Behm's work-day differs

the norm. Every night, he orchestrates a series of 10 sophisticated courses served to 10-12 people gathered around a large harvest table for a private dinner at the gourmet market, which has closed for the day.

Behm politely refused to name any particular dish or type of dish that he does best, but he's proud of how he and his team efficiently meet the demands of plating each dish to perfection and serving the guests in unison night after night. "There's variety and there's cohesion," he says, and it's done well.

He described the process for the first course from an early autumn dinner—Fried Oysters, Caviar Crème Fraîche, and Sweet Potatoes: "I puddle sweet potato purée on the plate, then place three fried oysters on top, then add shaved romaine and roasted sweet potato diced with chives, and finally paddlefish caviar mixed with crème fraîche."

Enduring Appeal

At Wilmington's casually elegant **Pizza by Elizabeths**, head chef Paul Egnor says his diverse experience working at several types of restaurants gives him an edge in enhancing and broadening the restaurant's enduring appeal. "I'm slowly adding new entrées—quality steaks, tuna and other seafood." And he's introducing pasta dishes like homemade butternut-squash ravioli with wild mushrooms and sage butter.

A favorite among the array of pizza choices—some 60 toppings—is the Betty Boop, a classic with its fresh mozzarella cheese (now house-made), fresh tomatoes (in season) or chunky tomato sauce, fresh basil and a touch of balsamic vinaigrette.

Egnor will keep perennial favorites like the Queen pizza with creamy mushroom duxelles sauce, white chicken chunks, parm and chives. And the winning soups and salads, too. ♦



Paul Egnor



Andrew Deery

The Tastings

When Andrew Deery, chef at **Majolica**, in Phoenixville, goes out for dinner, he wants to try something creative, something he hasn't had, which is what he wants for his patrons. Thus the tastings, which is why he prides himself on his tasting menus. "We keep these dinners small so we can design a menu that's very personalized. We look at their likes and dislikes; we customize. And that's

what I feel I do particularly well."

He likes to incorporate "entertainment value" in his six-to-eight-course tasting dinners. "We always have oysters ... raw oysters are perfect to start a meal." They're kept simple, sometimes served with a mignonette sauce. "We like to compare East and West Coast oysters," he continues. Spanish rock octopus, delivered fresh and charred on a grill with smoked paprika, exemplifies Deery's goal of "offering preparations that are not commonly found in other restaurants."

The house-made desserts include ice creams and sorbets. Earl Grey Tea ice cream, for example, is paired with "English tea" standards like shortbread from scratch and Meyer lemon and blackberry preserves. Cantaloupe sorbet served with crispy fried prosciutto was another summer winner. "Textures are important, so are visuals," says Deery.

Slow-Cooking

John Brandt-Lee, chef/owner of **Avalon** in West Chester, loves being called the area's Slow-Cook King. "I'm all about braising, about heavy, rich dishes. They're my signature dishes."

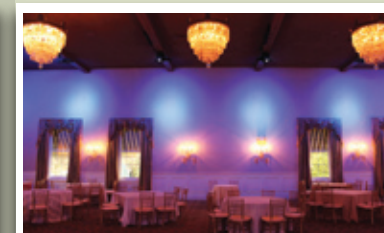


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575 Lancaster Ave.
610-251-9600; BinniAndFlynn.com

★ **Nectar**

1091 Lancaster Ave.
610-725-9000; TasteNectar.com

★ **Thai Orchid Restaurant**

556 W. Lancaster Ave.
610-651-7840; ThaiOrchidBerwyn.com

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1403 Hollow Rd.
610-827-9002; BirchrunvilleStoreCafe.com

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See listing under West Chester.

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610-827-7477; YellowSpringsCatering.com

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484-237-8179; AmanisBYOB.com

☼ **Avalon Pasta Bistro**
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610-873-4200; PastaBistro.com

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610-269-6000; StellaRossaRistorante.com

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207 W. Lancaster Ave.
484-593-0560; StationTaproom.com

★ **Victory Brewing Company**
420 Acorn Ln.
610-873-0881; VictoryBeer.com

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610-518-7800; Wegmans.com

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300 Main St.
610-524-9939; BucaDiBeppo.com

The Drafting Room
Colonial 100 Shoppes (Rt. 100)
610-363-0521; Drafting-Room.com

☼ **Duling-Kurtz House & Country Inn**
146 S. Whiford Rd.
610-524-1830; DulingKurtz.com

★ **Nudy's Café**
Eagleview Town Ctr., 541 Wellington Sq.
610-458-7667; NudysCafes.com
Nudy's, now with 7 locations in Chester County, has been comforting diners in a casual setting for breakfast and lunch since 1979. With over 110 items on the menu, there's a meal for everyone's taste from young children to college students and their families. They also do corporate catering. Mon-Fri, 7 to 4; Sat-Sun, 7 to 3.

★ **The Pour House**
116 N. Pottstown Pk.
610-280-7900; PJsPourHouse.com

The Riverstone Café
Whiteland Towne Ctr.
610-594-2233; RiverstoneCafe.com

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610-594-9900; RonsOriginal.com
Serving healthy food, made onsite daily with natural ingredients, prepared from scratch. American/Italian cuisine with daily chalkboard specials and Value Dinner menu, Sun-Thurs. Live music, Fri-Sat; Happy hour, Mon-Fri, from 5 to 7. Lunch and dinner, Mon-Thurs, 11 to 9:30; Fri-Sat, 11 to 11; Sun, 11:30 to 9. Bar is open until midnight; Thurs till 1 am, Fri-Sat until 2 am.

☼ **The Ship Inn**
693 E. Lincoln Hwy. at Ship Rd.
610-363-7200; ShipInn.net

Taco Maya
221 Eagleview Blvd. TacoMaya.com

☼ **Vickers Tavern**
Corner of E. Welsh Pool Rd. & Gordon Dr.
610-363-7998; VickersTavern.com

GLEN MILLS

★ **Bluefin Sushi & Asian Cuisine**
Cross Road Center, 1102 Baltimore Pk.
610-459-2055; BlueFinGlenMills.com

★ **Harvest Seasonal Grill & Wine Bar**
549 Wilmington West Chester Pk.
610-358-1005; HarvestSeasonalGrill.com
The menu is seasonally changing and offers local farm-to-table items under 500 calories, 50+ wines by the glass, seasonal cocktails and local and organic beer. They have weekend brunch specials and private dining is available.

Mile High Steak & Seafood
1102 Baltimore Pk.
610-361-0855; MileHighSS.com

★ **Shere-E-Punjab**
301 Byers Dr.
484-841-6345; ShereEPunjab.com
See listing under Media.

★ **Styer's Garden Café**
Terrain at Styers
914 Baltimore Pk.
610-459-2400; ShopTerrain.com



Brickside Grill



Byrsa Bistro

★ **Whole Foods (Chef's Table)**
475 Wilmington-West Chester Pk.
610-358-1133; WholeFoodsMarket.com

KENNETT SQUARE

★ **Byrsa Bistro**
102 E. State St.
610-444-3277; ByrsaBistro.com
This House of Western Mediterranean Cuisine offers fine dining in an upscale yet rustically casual atmosphere. The menu features fresh daily specials, is revised seasonally, and represents authentic culinary delicacies of western Mediterranean nations like Morocco, Spain, France, Malta and Tunisia. There are vegan, vegetarian and gluten-free options as well as delicacies for the "Foodie." Specialties include: braised lamb shank, Moroccan chicken tagine, Paella, Risotto, Scallops and Couscous. BYOB. Open 7 Days.

Country Butcher Fine Foods Market
145 S. Walnut St.
610-444-5980; CountryButcherMarket.com

Floga Bistro
826 E. Baltimore Pk.
610-444-6500; FlogaBistro.com

☼ **Foxfire at The Stone Barn**
Rt. 842 (3 mi. N. of Rt. 1)
610-347-2414; TheStoneBarn.com

★ ☼ **Half Moon Restaurant & Saloon**
108 W. State St.
610-444-7232; HalfMoonRestaurant.com



La Verona



General Warren Inne



Jimmy Duffy's

★ **Kennett Brewing Company**

109 S. Broad St. (coming soon)
KennettBrewingCompany.com

⊗ **Kennett Square Inn**

201 E. State St.
610-444-5687; KennettInn.com

★ **La Verona**

114 E. State St.
610-444-2244; LaVeronaPA.com

Using only the finest and freshest ingredients, highlighting the northern region of Italy, they are committed to making your meal a memorable one, with professional service in a welcoming, vibrant social atmosphere. They have a private

dining area for parties up to 65, and they invite you to join them for Happy Hour, Mon-Fri, 4 to 6. Serving lunch and dinner, Mon-Thurs, 11:30 to 9:30; Fri, until 10; Sat, noon to midnight; Sun, noon to 9.

★ **Lily Asian Cuisine, Sushi & Grill**

104 W. State St.
610-925-3700; LilySushiandGrill.com
Drawing fans in Kennett is Lily Asian Cuisine, Sushi & Grill, a pan-Asian eatery that prepares exceptional sushi platters, offers a new creation to the special menu each month and new assorted fish imported from Tokyo each weekend. The restaurant has a warm, inviting atmosphere offering

choices for everyone. They have lunch specials and party platters to go. Open for lunch and dinner 7 days a week, Sun-Thurs, 10:30 to 9:30; Fri-Sat, 10:30 to 10:30.

★ **The Orchard**

503 Orchard Ave.
610-388-1100; TheOrchardBYOB.com

★ **Sovana Bistro**

696 Unionville Rd.
610-444-5600; SovanaBistro.com

★ **Sunrise Café & Tearoom**

127 E. State St.
610-444-8141; SunriseCafeKSQ.com

★ **Talula's Table**

102 W. State St.
610-444-8255; TalulasTable.com

★ **Two Stones Pub**

843 E. Baltimore Pk.
610-444-3940; TwoStonesPub.com

★ **Victory at Magnolia**

Corner of W. Cypress St. & Mill Rd.
(coming soon)

KIMBERTON

★ **Café at Kimberton Whole Foods**

2140 Kimberton Rd.
610-935-1444
KimbertonWholeFoods.com

⊗ **The Kimberton Inn**

Kimberton Rd.
610-933-8148; KimbertonInn.com

KING OF PRUSSIA

⊗ **Creed's Seafood & Steaks**

499 N. Gulph Rd.
610-265-2550; CreedsKOP.com

★ **The Pub at Wegman's**

One Village Dr.
484-690-3500; Wegmans.com

★ **Shake Shack**

160 N. Gulph Rd., Suite 233
267-428-7560; ShakeShack.com

LANCASTER

★ **Gibraltar**

931 Harrisburg Pk.
717-397-2790; GibraltarGrille.com

★ **Lancaster Brewing Company**

302 N. Plum St.
717-391-6258; LancasterBrewing.com

⊗ **Olde Greenfield Inne**

595 Greenfield Rd.
717-393-0668; TheOldeGreenfieldInn.com

★ **The Pressroom**

26-28 W. King St.
717-399-5400; PressroomRestaurant.com

★ ⊗ **Stockyard Inn**

1147 Lititz Pk.
717-394-7975; StockyardInn.com

Built in 1750 and owned by James Buchanan, elegantly restored, and serving the finest steaks, chops, prime rib and fresh seafood. Well known for generous hospitality, combining Old-World charm with contemporary American cuisine. Business casual. Lunch, Tues-Fri, 11:30 to 2:30; dinner, Tues-Sat, 4 to 9:30. Closed Sun-Mon.

LEOLA

⊗ **TÈ**

38 Deborah Dr. 717-556-8715; TeAtTheInn.com

MALVERN

★ **Anthony's Pizza & Italian Restaurant**

127 W. King St. 610-647-7400
AnthonysItalianRestaurant.com

★ **Bunha Faun**

152 Lancaster Pk.
610-651-2836; BunhaFaun.net

⊗ **Cedar Hollow Inn**

2455 Yellow Springs Rd.
610-296-9006; CedarHollowInn.com

★ **Ciabatta Ristorante & Pizza**

446 Lancaster Ave.
610-408-0999; GoCiabattaPizza.com

★ **Classic Diner**

352 W. Lancaster Ave.
610-725-0515; TheClassicDinerPA.com

⊗ **Historic General Warren Inne**

9 Old Lancaster Rd.
610-296-3637
GeneralWarren.com
A charming 18th-century country inn serving Continental/American cuisine, with fresh fish, steaks and veal. Private parties and weddings a specialty. Guest suites available. Lunch, Mon-Fri, 11:30 to 2:30; dinner, Mon-Sat, 5 to 10.

★ **The Hunt Room at the Desmond**

1 Liberty Blvd.
610-296-9800; DesmondGV.com

★ **Margaret Kuo's Mandarin Restaurant**

190 Lancaster Ave.
610-647-5488; MargaretKuo.com
The atmosphere here is contemporary Oriental and the cuisine is classic Chinese, specializing in Peking duck and fresh fish, plus a Sushi Bar. Offering a Year of the Serpent menu, a 10-course Chinese Banquet menu through February 29. Open 7 days. Casual.

★ ⊗ **The Farmhouse Bistro**

39 Conestoga Rd.
610-647-8060; TheFarmhouseBistro.com

★ **Restaurant Alba**

7 W. King St.
610-644-4009; RestaurantAlba.com

★ **The Pub at Wegman's**

50 Foundry Way
484-913-9600; Wegmans.com



Nudy's Café



Chefanti



Lily Asian Cuisine
Sushi & Grill



Pagano's by Chef Anthony



The Farmhouse



Fenice Creolo



Stockyard Inn



Black Powder Tavern



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MEDIA

⊗ **Azie Restaurant**

217 W. State St.
610-566-4750; Azie-Restaurant.com

★ **Desert Rose**

305 W. State St.
484-442-8012; DesertRoseMediaPa.com

Fellini Café Trattoria

106 W. State St.
610-892-7616; FellinisCafe.com

★ **Margaret Kuo's Peking**

Granite Run Mall (Rt. 1)
610-566-4110; MargaretKuo.com

Contemporary Oriental atmosphere with a pair of Temple lions dominating the entrance. Authentic Northern Chinese cooking; they introduced Peking Duck, Moo Shu dishes and other northern specialties to the area. Serving Japanese cuisine, too. Open 7 days for lunch and dinner. Casual.

★ **Margaret Kuo's Media**

4-6 W. State St.
610-892-0115; MargaretKuo.com
The tradition of excellence in food and service is continued at this location, where an authentic Japanese menu is served along with Northern Chinese cuisine. The master chef was trained by Tokyo's Imperial Kitchen Staff.

La Na Thai French Cuisine

33 W. State St. 610-892-7787

Quotations Restaurant

37 E. State St. 610-627-2515

Riddle Ale House

1073 W. Baltimore Pk.
610-566-9984; RiddleAleHouse.com

★ **Shere-E-Punjab**

208 W. State St.
610-891-0400; ShereEPunjab.com
Enjoy the exotic flavors and subtle tastes of India here, where the cuisine boasts fragrant and warm spices blended fresh daily in a centuries-old craft. Lunch specials for businesses and a good selection of vegan/vegetarian dishes. Serving lunch Mon-Sun, 11:30 to 3 and dinner, Sun-Thurs, 4 to 9:30; Fri-Sat, 4 to 10:30. Catering available.

D'Ignazio's Towne House

117 Veterans Square
Corner of Baltimore Pk. & Veterans Sq.
610-566-6141; TowneHouse.com

MENDENHALL

⊗ **Mendenhall Inn**

Route 52, 323 Kennett Pk.
610-388-1181; MendenhallInn.com

NEWTOWN SQUARE

⊗ **Ristorante La Locanda**

4989 West Chester Pk. (Rt. 3)
610-353-7033; LaLocandaPA.com

Spice Indian Thai Bistro

4843 W. Chester Pk.
610-356-5262; SpiceBYOB.com

Teikoku

5492 West Chester Pk.
610-644-8270; TeikokuRestaurant.com

PAOLI

★ **Le Saigon Restaurant**

82 E. Lancaster Ave.
610-889-4870; LeSaigon.com

Trattoria San Nicola

4 Manor Rd.
610-695-8990; SanNicola.net

PHOENIXVILLE

⊗ **Becca's Restaurant**

19 S. Whitehorse Rd.
484-924-8502; BeccasRestaurant.com

★ **Bistro On Bridge**

210 Bridge St.
610-935-7141; BistroOnBridge.com
Located in Phoenixville's downtown Historic District, offering live music and a relaxed atmosphere, making it the perfect spot for casual dining, socializing, business events or a special occasion. They use the freshest local ingredients, and their contemporary Bistro Menu has a Mediterranean

influence. Happy hour, Mon-Fri, 5 to 7. Open Mon-Thurs, 4 to 2; Fri-Sun, 11:30 to 2.

Black Lab Bistro

248 Bridge St.
610-935-5988; BlackLabBistro.net

Dominic's Ristorante Italiano

152 Bridge St.
610-983-4300; DominicsPhoenixville.com

★ **Fenice Creolo**

902 Village At Eland
610-933-3993; FeniceCreolo.com
This is Phoenixville's only Italian/American/Creole Fusion bar and restaurant. Dine in a relaxed, casual atmosphere (outdoor dining available in season) or plan your next party in their private loft space. They offer discounted appetizers, Philly sports specials, a discounted bar menu, \$4 select martinis, \$5 select wines and an expanding craft beer selection. Stop by for Happy Hour specials, Tues-Fri, 5 to 7 pm. Reservations welcome.

G-Lodge Restaurant

1371 Valley Forge Rd.
610-933-1646

Iron Hill Brewery & Restaurant

130 E. Bridge St.
610-983-9333; IronHillBrewery.com

★ **Majolica**

258 Bridge St.
610-917-0962; MajolicaRestaurant.com

Marly's BYO

106 Bridge St.
610-933-7471; MarlysRestaurant.com

⊗ **Pepperoncini Sotto Restaurant & Bar**

184 Bridge St. 484-924-8429
PepperonciniRestaurant.com

★ **Robert Ryan Catering**

4 Bridge St.
610-933-6336; RobertRyanCatering.com
From inception to execution, Robert Ryan Catering & Design works with you to realize your vision for your event, and translate it into a successful affair. Their accomplished sales staff understands that they have just one opportunity to ensure that your event is executed flawlessly, and they take that responsibility to heart. They own two event venues: The Barn on Bridge in Collegeville and the recently renovated Columbia Station in Phoenixville, they are also the exclusive caterer at Welkinweir Estate in Pottstown.

⊗ **Seven Stars Inn**

263 Hoffecker Rd.
610-495-5205; SevenStarsInn.com

★ **Sly Fox Brewhouse & Eatery**

520 Kimberton Rd.
610-935-4540; SlyFoxBeer.com

★ **Thai L'Elephant**

301 Bridge St.
610-935-8613; ThaiLElephant.com

★ **Vecchia**

249 Bridge St.
610-933-1355; VecchiaPizzeria.com

Your Mom's Place

324 Bridge St. 610-933-7481

PINE FORGE

⊗ **Gracie's 21st Century Café**

1534 Manatawny Rd.
610-323-4004; Gracies21stCentury.com

POTTSTOWN

★ **Sly Fox Tasting Room**

520 Kimberton Rd.
610-935-4540; SlyFoxBeer.com

RADNOR

333 Belrose Bar & Grill


333 Belrose La.
610-293-1000
333Belrose.com

★ **Smashburger**

550 E. Lancaster Ave.
610-200-5225
Smashburger.com

Susanna Foo Gourmet Kitchen

555 East Lancaster Ave.
610-688-8808
SusannaFoo.com



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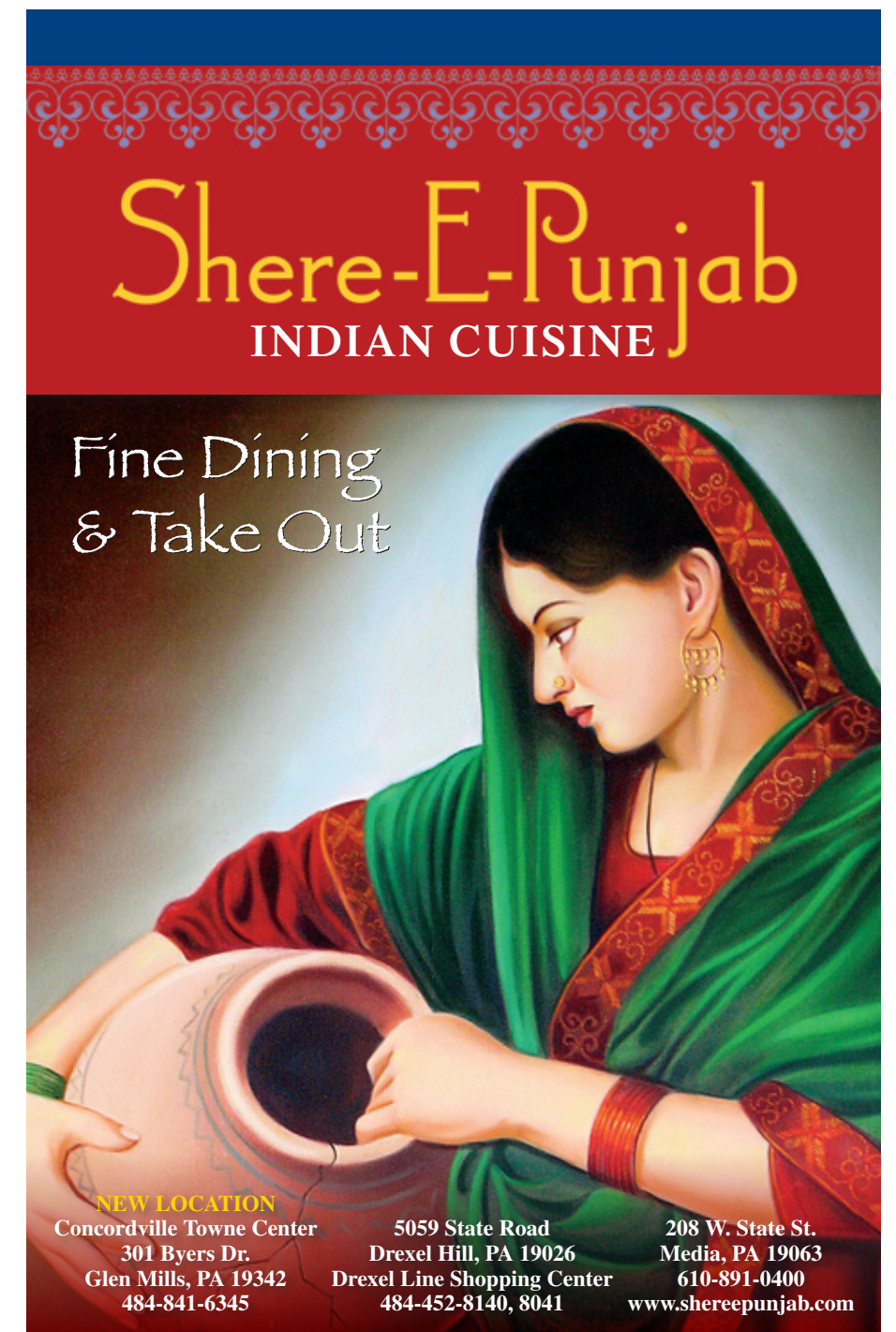
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610.436.6230 ~ limoncelloWC.com



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484-452-8140, 8041

208 W. State St.
Media, PA 19063
610-891-0400
www.shereepunjab.com

READING

✿ **Dans at Green Hills**
2444 Morgantown Rd. (Rt. 10)
610-777-9611; DansAtGreenHillsInn.com

ST. DAVIDS

Glenmorgan Bar & Grill
593 E. Lancaster Ave.
610-341-3188; Glenmorgan.com

The Radnor Hotel
591 E. Lancaster Ave.
610-341-3188; RadnorHotel.com

ST. PETER'S VILLAGE

The Inn at St. Peter's Village
3471 St. Peter's Rd.
610-469-2600; TheInnAtSaintPeters.com

SPRING CITY

★ **Stone Barn Cellars Winery**
3050 Pottstown Pk.
484-985-8077; StoneBarnCellars.com

SPRINGFIELD

★ **Tavola Restaurant & Bar**
400 W. Sproul Rd.
Springfield Country Club
610-543-2100; Tavalas.com
Casually refined dining blending Italian and American cuisines. Their authentic brick oven provides palate-pleasing flatbreads, and classic and contemporary menu selections infused with seasonal ingredients. The heated outdoor bar and lounge is an oasis, featuring golf course views, fire pits and glass enclosures to make it a cozy option for drinks and dining year-round. Weekly enter-

tainment includes DJs and live, local acoustic music. Serving lunch, dinner and Sunday Brunch. Mon-Thurs, 11 am to midnight; Fri-Sat, 11 am to 2 am; Sun, 10 am to midnight.

STRASBURG

✿ **Iron Horse Inn**
135 E. Main St.
717-687-6362; IronHorsePa.com

UNIONVILLE

Catherine's Restaurant
1701 W. Doe Run Rd.
610-347-2227; CatherinesRestaurant.com

✿ **Foxfire at The Stone Barn**
Rt. 842, (3 mi. N. of Rt. 1)
610-347-2414; TheStoneBarn.com

UPPER DARBY

Pica's Restaurant
7803 West Chester Pk.
610-789-7770; Picas-Restaurant.com

VILLANOVA

Azie On Main
789 E. Lancaster Ave.
610-527-5700; AzieOnMain.com

★ **Avenue Kitchen**
789 E. Lancaster Ave.
610-525-3950; AveKitchen.com

WAYNE

★ **A Taste of Britain**
Eagle Village Shops, 503 W. Lancaster Ave.
610-971-0390
ATasteOfBritainInWayne.com

A charming tea shop offering Full Afternoon Tea and light lunches. Private parties on Sunday. Retail area with British groceries, loose leaf teas, and tea gifts. Trays of tea sandwiches, salads, scones, and more available for take out. BYO. Catering available. Open Mon-Sat, 10 to 5.

★ **Avero Bar Italiano**
821 W. Lancaster Ave.
484-580-6455; AveroPizza.com

★ ✿ **Black Powder Tavern**
1164 Valley Forge Rd.
610-293-9333
BlackPowderTavern.com

Located just outside Valley Forge National Historical Park, Black Powder Tavern combines local flavors (edible AND sip-able) with American history. The menu features a variety of small and entree-sized plates and highlights the flavors, ingredients and culinary trends Philadelphia has become known for—and that pair well with their extensive craft beer offerings. Be sure to ask about their private dining options. Open for lunch Mon-Sat, 11:30 to 4; dinner Mon-Thurs, 4 to 10, Fri-Sat, until 11; Sunday Brunch, 10:30 to 2.

★ **Carmel Café & Wine Bar**
372 W. Lancaster Ave.
484-580-6725; CarmelCafe.com

★ **Christopher's**
108 N. Wayne Ave., Wayne
610-687-6558
ChristophersANeighborhoodPlace.com

★ **Margaret Kuo's, Wayne**
175 E. Lancaster Ave.
610-688-7200; MargaretKuo.com
The ambiance at this multi-floored restaurant is sophisticated Asian. Business casual. There are 3 bars and 5 private dining rooms for your social and business needs. Open 7 days.

★ **Matador**
110 N. Wayne Ave.
484-580-8303; MatadorRestaurante.com

★ ✿ **Paramour**
139 E. Lancaster Ave.
610-977-0600; ParamourWayne.com

★ **Peppercorn**
503 W. Lancaster Ave.
610-964-2588; PeppercornMainLine.com

Ristorante Primavera
384 W. Lancaster Ave. 610-254-0200
RistorantePrimaveraOfWayne.com

The Silverspoon Restaurant
503 W. Lancaster Ave., Eagle Village
610-688-7646; SilverspoonWayne.com

★ **Teresa's Café and Next Door Bar**
124-126 N. Wayne Ave.
610-293-9909; Teresas-Cafe.com

White Dog Café
200 W. Lancaster Ave.
610-225-3700; WhiteDog.com/Wayne

★ **Xilantro**
103 N. Wayne Ave.
484-590-8415; Xilantro.com

WEST CHESTER

(See the West Chester article in this issue for more dining options.)

Artisan Exchange
208 Carter Dr. 610-719-0282
ArtisanExchangeWCPA.com
Looking for local, artisanal crafted foods and home goods? Artisan Exchange has just what you are looking for. With over 50 vendors producing local, irresistible goods, you won't want to leave. Come by to do your weekly shopping, grab a bite to eat and a free cup of organic coffee, listen to live music, and enjoy watching your kids get creative in the kids corner. Open Saturdays from 10 to 2.

★ **Chefanti**
211 E. Market St.
610-429-0467; Chefanti.com
At Chefanti we recognize many people want healthier choices but don't have time to cook every day and aren't willing to sacrifice flavor. Fresh, seasonal ingredients are the cornerstone of Chef Anne Moriarta's creative and ever-

changing menu. Meals are ordered in advance then freshly prepared, served family-style and available for pick-up or delivery Monday-Thursday. To place an order, visit www.chefanti.com.

★ ✿ **Dilworthtown Inn & Inn Keeper's Kitchen**
Old Wilmington Pk.
610-399-1390; Dilworthtown.com

★ **High Street Caffé**
322 S. High St.
610-696-7435; HighstreetCaffe.com

★ **Kildare's**
18-22 W. Gay St.
610-431-0770; KildaresIrishPub.com

★ **Kooma**
123 N. Church St.
610-430-8980; KoomaRestaurants.com

★ **La Tolteca**
907 S. High St.
610-429-8101; LaTolteca.net

★ ✿ **Limoncello Ristorante**
9 N. Walnut St.
610-436-6230; LimoncelloWC.com
Serving Southern Italian cuisine and featuring a full-service bar and a charming atmosphere for private functions and banquets. Happy hour, Mon-Fri, 4 to 6:30. Lunch buffet Mon-Fri, 11:30 to 2:00; BYO, Sun, Mon, Tues, \$5 corkage. Daily lunch and dinner. Off premise full service catering available.

★ ✿ **The Lincoln Room**
28 W. Market St. 610-696-2102
LincolnRoomWestChester.com
Classic American tea room fare served in an intimate and charming historic room, circa 1833. Specialties include: Tea for Two: 2 plates of tea sandwiches, scone, a plate of sample desserts with Devonshire Cream and Lemon Curd, and a pot of tea to share. Signature dish: Croissant Bread Pudding. The Lincoln Room offers a wide variety of Special Events. Tues-Sat 10 to 2. Res. rec.

★ **Más Mexicali Cantina**
102 E. Market St.
610-918-6280; MasMexicali.com

★ ✿ **The Mediterranean Restaurant**
150 W. Gay St.
610-431-7074; TheMedWCPA.com

Mythos Restaurant
2 Waterview Rd. 484-887-0513
MythosGreekRestaurant.com

★ **Roots Cafe**
133 E. Gay St.
610-455-0100; RootsCafeWC.com

★ ✿ **Ryan's Pub**
124 W. Gay St.
610-344-3934; Ryans-Pub.com

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610.383.0600
thewhiptavern.com



★ **Señora's Authentic Mexican Cuisine**

505 E. Gay St. 610-344-4950
This award-winning restaurant provides a warm, friendly atmosphere for the entire family. You'll love their authentic, fresh and delicious offerings. Casual. BYO. Mon-Thurs, 11 to 9; Fri-Sat, 11 to 10; closed Sun.

★ **Side Bar & Restaurant**

10 E. Gay St.
610-429-8297
SideBarAndRestaurant.com

★ **Teca**

38 E. Gay St.
610-738-8244; TecaWC.com

★ **Westtown Meats & Deli**

1030 Old Wilmington Pk. 610-696-5588

WEST GROVE

☼ **Twelves Grill & Cafe**

10 Exchange Place.
610-869-4020; TwelvesGrill.com

WEST MARLBOROUGH

★ **The Whip Tavern**

1383 N. Chatham Rd.
610-383-0600; WhipTavern.com
Nestled in the Chester County countryside, the warm and inviting atmosphere of this English

Pub radiates at the heart of horse country. If you're nearby during this season of joy, settle in for a cozy toast by the fire and share glad tidings and flavours from The Whip. Enjoy traditional pub fare and American favorites. BYO for wine or choose from over 50 seasonal, local and imported beers. Lunch, 11 to 4; dinner Sun, Mon, Wed, Thurs, 4 to 9, Fri-Sat, 4 to 10; brunch, Sun, 11 to 2.

DELAWARE

New Castle County

MONTCHANIN

★ ☼ **Krazy Kat's**

Rt. 100 & Kirk Rd.
at the Inn at Montchanin Village
302-888-4200; KrazyKatsRestaurant.com

NEW CASTLE

☼ **Jessop's Tavern**

114 Delaware St.
302-322-6111; Jessops-Tavern.com

WILMINGTON

★ **Chelsea Tavern**

821 N. Market St.
302-482-3333; ChelseaTavern.com

★ **Deep Blue Bar & Grill**

111 W. 11th St.
302-777-2040; DeepBlueBarAndGrill.com

★ **Domaine Hudson Wine Bar & Eatery**

1314 N. Washington St.
302-655-9463; DomaineHudson.com

★ **Harry's Seafood Grill**

101 S. Market St.
302-777-1500; HarrysSeafoodGrill.com

★ **Hotel du Pont, The Green Room**

11th & Market Streets
302-594-3154
HotelduPont.com/Dining/Green-Room.com

★ **Iron Hill Brewery & Restaurant**

710 S. Madison St.
302-472-2739; IronHillBrewery.com

★ **La Fia**

421 N. Market St.
302-543-5574; LaFiaWilmington.com

★ **Mikimotos Asian Grill & Sushi Bar**

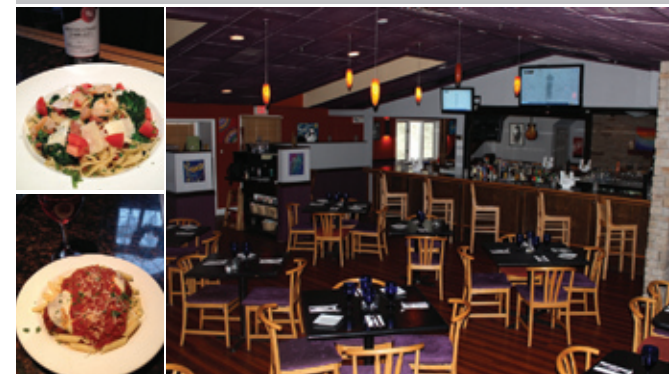
1212 Washington St.
302-656-8638; Mikimotos.com

★ **Moro**

1307 N. Scott St.
302-777-1800; MoroRestaurant.net ♦

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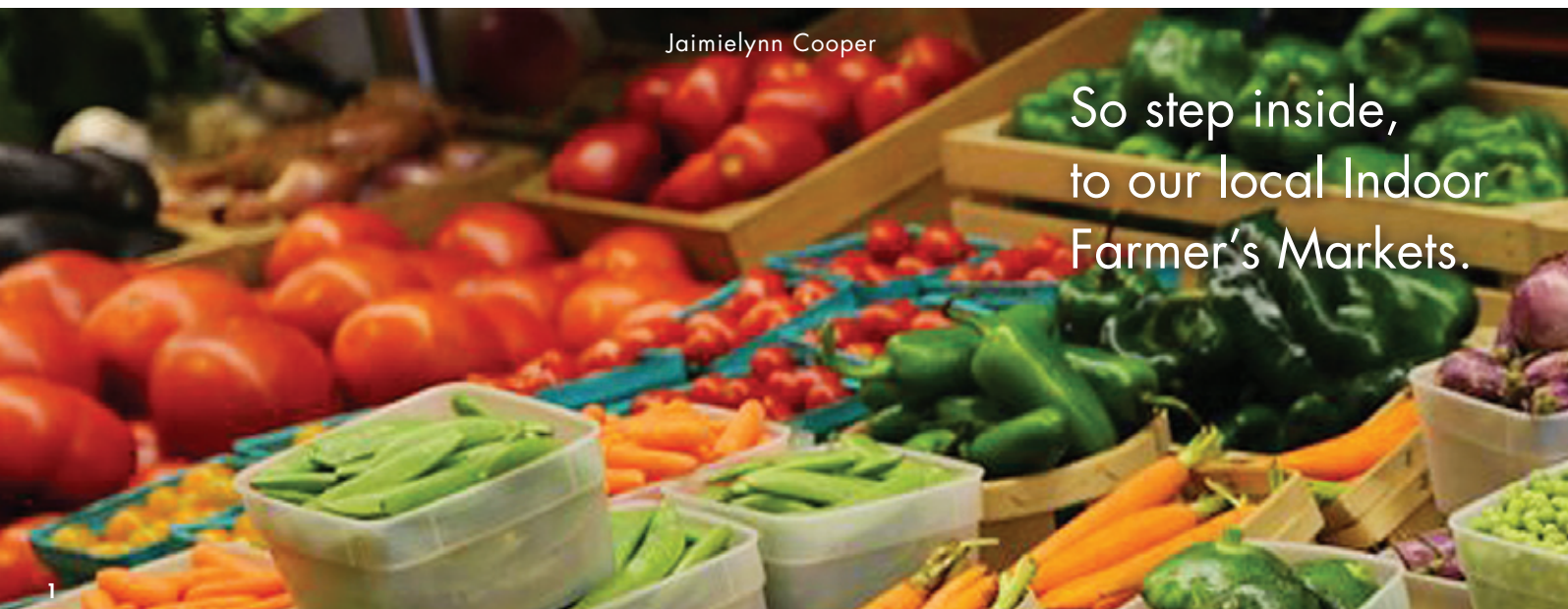
Mojo's Pop Co. popcorn is the perfect pick-me-up.



Artisan Exchange, more like artisans entertain!



Booth's Corner, a Delaware County Tradition with over 50 years of history.



Jaimielynn Cooper

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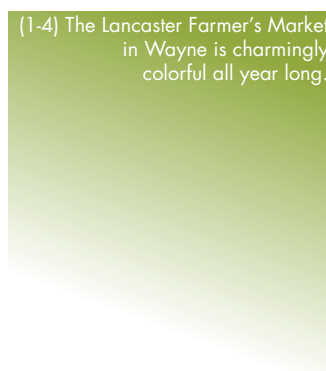
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3



Grab Dia Doce cupcakes at Artisan Exchange.



(1-4) The Lancaster Farmer's Market in Wayne is charmingly colorful all year long.



4



There's more than great food at Booth's Corner.

Saturday morning in January. Brrrrrrrr. It's cold outside. There's almost nothing that could make me leave the warmth and coziness of my duvet and head out into the winter wind. Almost ...

West Chester's first indoor market, *Artisan Exchange* is my first stop. They open at 10 a.m., which, after a long work-week, still seems early for me. Luckily there's coffee—*Golden Valley Farms Coffee*, to be precise. A few sips and soon enough, I'm fully caffeinated and ready to enjoy the live music, demonstrations and tasting sessions that make the one-year-old Exchange so popular.

Over 40 artisans and farmers come out on weekends, a commitment that promises a wide array of locally grown organic fruits and vegetables, fresh meats and hand-crafted items that bridge the gap between fall harvest and spring bounty.

Owner Frank Baldassarre tells me that's exactly why Artisan Exchange was born. "Frustrated customers demanded a market open all year long," he says. By extending the season, they've allowed artisanal crafters and creators to share their goods 12 months a year.

I stop by the *Dia Doce* food truck and grab a seasonal favorite—a Café con Leche cupcake, complete with cappuccino buttercream. Mmm.

One last stop—to pick up some of *Mojo's Pop Co.*—award-winning popcorn—for later. Now I'm fully awake, happy and heading to the next market.

Booth's Corner in Garnet Valley is a Delaware County tradition. Amish area

merchants and shopkeepers have been making the trip from Pennsylvania Dutch Country to this spot that's just 15 minutes from the Brandywine River Museum for nearly 50 years. And it's easy to see why.

Open from 9 a.m. to 8 p.m. every Friday and Saturday, the massive market is comfortably crowded by the time I arrive.

An interesting mix of everything and anything, with unbeatable deals around every corner, Booth's displays rows of fresh meats, cheeses and baked goods. *Rena's Pies* are gorgeous and mouthwatering—too good to pass up. Also tempting are the handmade quilts, vintage jewelry and one-of-a-kind furniture.

It's easy to see why the market has survived all these years, as I sit down at the *Massimo's Pizza* counter for a slice and an early lunch. According to owners Massimo and Sonia, not much has changed and the values and quality they started with, remain today. Just a staple of Booth's Corner itself.

Don't be fooled by the name. *Lancaster County Farmer's Market* is a Main Line tradition. Open Wednesday through Saturday, the Wayne market still features many of the same merchants that began it in 1951.

As I stroll through, I'm captivated by the sights, and smells, of nearly two dozen stands. Aromas from *Country Twist* sing their siren song—handspun pretzels in tasty flavors like cinnamon and sugar. Soft and warm, you can't find this quality at the mall.

I'm stuffed by now, but I know this feeling won't last for long. So I make my way to the *Mainline Marketplace*,

where owners Pete and Renee have been hand-selecting their fresh seafood every morning for 20 years. Their shrimp is, by their own description, beyond compare. I'd have to agree.

Sassano's Fresh Pasta has the home-made pasta I'm searching for and *S. Clyde Weaver's* Parmesan cheese will make a perfect topping. I can't resist the sample as the girl behind the counter offers a taste, even though I've protested I can't eat another bite.

On my way out, I pass *Nancy's Candy Corner*, and though my hands are full with other delights, I tuck her chocolate-dipped fruits and hand-decorated mints into the back of my mind. They'll make great holiday gifts.

I was early to rise, so I decide to head home early. A book and a cup of cocoa are next on my list, and perhaps a nap. Then dinner, with the freshest ingredients anywhere. And maybe a movie later—complete with artisan popcorn! ♦

Still Hungry?

For extra delicious details about these markets and more, visit us online at CountyLinesMagazine.com.

Craft Beer 101

Bill Covaleski, Victory Brewing Company

Want to keep you head up in beer conversations?
Get a crash course from a local brewmaster.

The face of American beer culture has changed dramatically over the last 30 years. Although only 81 breweries operated in the U.S. in 1983, quality-conscious imbibers have cheered as 409 breweries opened in 2012 alone, swelling the ranks of brewers to over 2,600 nationwide today.

And that number is climbing, as well-informed consumers who value food and beverages of integrity and full flavor connect with companies more concerned with craftsmanship, creativity and responsibility, than with mass production. All this glorious activity proves one thing for certain: craft beer is more than a fad, it's a vibrant phenomenon.

For a brewery, this age of appreciation provides an opportunity to introduce new and interesting beers to people who may not yet consider themselves beer fans. While for consumers, the many beer varieties to try, as well as the opportunity to select new and alternative releases, has fostered an unprecedented level of education and expectation, driving breweries to embrace higher standards of excellence.

It's truly an exciting time for both brewers and imbibers!

So what gives *craft beer* the unique and full flavors that so many are growing to love? More important, how can curious, new consumers beginning their journey into the craft beer universe discover the flavors likely to appeal to their palate?

It's a delicious—if daunting—forest of luscious flavors out there to discover, so let's start learning a bit about it.

A Bit of Beer History: Lesson 1

Beer is one of the oldest beverages ever produced. Dating back to the 5th millennium BC, beer was first discovered by farmers who inadvertently left baskets of cereal grains outside in the rain, or so it's believed. The mixture of water and grain produced sugars that were spontaneously fermented by wild yeast in the air. And, voila! The delicious nectar we enjoy today was naturally, if unintentionally, born. Nature blessed us with a gift to ensure deep conversations, sincere emotions and intimate moments, and we continue

to cherish the many powers of this delicious endowment.

Today the brewing process is as much art form as it is science. Just take a trip to any local watering hole or bottle shop to witness how far brewing has come in terms of style diversity and flavors. Each bottle and flavor sub-style on display has eloquent stories to tell of how each one came to be.

Foundation of Four: Lesson 2

Despite this diversity, every modern brew still begins with four simple, natural ingredients: water, malts, hops and yeast. Brewmasters—like gourmet chefs—mix and marry these simple elements to develop harmonious flavors, aromas, body and character in a true act of alchemy.

Composed mostly of water, beer depends on the mineral composition of the water source, resulting in beer styles that represent the natural characteristics of their territories of origin. Think Ireland and stouts or Bavaria and lagers.

Added to the water, is malt—germinated, dried grains such as barley, wheat or others—that contributes color, aroma, alcohol (often expressed 'by volume' or ABV), and flavors often described as ranging from crisp to sweet to roasty and even caramel.

Hops are added next to act as a preservative and to balance the sweetness of the malt by contributing a variety of pleasing bitter qualities and aromas. Terms such as grassy, juicy, floral, citrus, spicy and piney are prevalent hop flavors, especially in many popular styles such as the India Pale Ale (IPA) and the Double IPA.

The final ingredient—yeast—converts the simple sugars from the brewing process into alcohol and carbon dioxide gas, adding the familiar carbonation we expect as well as many of the fruit-like characters found in certain brews. The yeast is also what determines the style of the beer as either ale or lager.

Ales vs. Lagers: Lesson 3

Fermented at higher temperatures, ale yeast produces significant amounts of esters (chemical compounds formed by



Festbier, Oktoberfest



Storm King, Stout



Victory Lager, Helles

the reaction between an acid and an alcohol) that contribute secondary flavors and aromas, often providing slightly "fruity" compounds resembling apple, pear, pineapple, banana, plum and prune, among others.

This style of brew includes any beer with "ale" in the name, as well as porters, stouts, wheat beers and many German and Belgian specialty beers. More often than not, these ales have a profound, robust taste and are best consumed cool, rather than icy cold, to fully express those complex flavors.

Lager characteristics are quite varied. Unlike ales, the default

lager most commonly encountered in worldwide production is mild-flavored and light in color. However, examples of lager beers produced worldwide vary greatly in flavor, color and composition.

In general, though, you'll find that lagers display less fruitiness and spiciness than ales because lower fermentation temperatures and the yeasts used result in fewer esters and phenols that would produce a more complex flavor profile. Pilsners, bocks, doppelbocks and Märzens/Oktoberfests are a few selections from the wide range of lager styles.



Hop Devil, IPA



Headwaters, Pale Ale



PrimaPils, Pilsner



Perfectly Paired Pints: Lesson 4

The unique flavor profiles and nuances exhibited by each variation of beer style have led beer-lovers to discover that craft beer, like wine, can be paired with food to make for a delicious and complete dining experience. A paired tasting is one of the most enjoyable ways to uncover the layers of flavor that make craft beer unique.

When pairing, think of the event in terms of a contest: evenly matched opponents make the competition fair. Strong flavored foods need equally strong flavorful beers, while mild foods are best matched with delicate beers.

Also consider harmony. Notice the depth of flavors in the food and beer—if they hold similar qualities, choose pairings with common elements. For example, caramel flavors found in malty beers, like Oktoberfest lagers, will harmonize well with roasted, caramelized meats. Similarly the heady, intense aromas and flavors of an IPA will work beautifully with an equally complex curry.

Finally, don't rule out contrast! Contrasting flavors often create dynamic intrigue and entertainment for your tongue and mind. Consider how sweet maltiness can balance spiciness, or how bitterness cuts through richness. Dynamically paired partners often dance a nuanced waltz like the combination of the softly charred, bittersweet cocoa flavors of stouts delightfully melding with sweet and rich chocolate desserts.

Most important, have fun and don't be intimidated. There's no right or wrong way to pair beer and food together.

These tips are offered to guide you to some proven successes as you explore the wide world of craft beers. But in the end, ultimate delight depends on personal taste. Trust your sensibilities. Because the best way to figure out what you like is to load up on options, gather some thirsty and hungry friends, and give food and beer pairing a try.

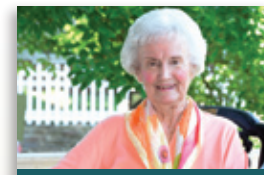
With so much delicious craft beer out there, what are you waiting for? ♦

Bill Covaleski is the co-founder and co-brewmaster of Downingtown-based Victory Brewing Company, which brews over 100,000 barrels of delicious and diverse beer annually. VictoryBeer.com.

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Filet and Lobster with garlic pomme pureé; Smoked Short Ribs with seasonal squash purée and smoked maple demi; Verlasso Salmon with jumbo shrimp, crispy potato, melted leek and saffron broth. Beautiful desserts include Classic Peach Melba and Reconstructed Strawberry Shortcake.

BEST LUNCH
Limoncello Ristorante

9 W. Walnut St., West Chester
610-436-6230 / [LimoncelloWC.com](#)

There's simply no competition when it comes to the area's most popular lunch, a favorite part of West Chester's noon-time scene. The buffet extravaganza (\$10.95, including soft drink) is the size of Italy—at least in spirit—and every one of the Southern-Italian specialties would make Nonna proud. There's no set menu but you can count on several gourmet pizzas, multiple salads (the Caesar reigns), a chicken or veal entrée like Marsala, a stromboli or two, grilled vegetables (eggplant, zucchini), a pasta dish or two, and fish, like tilapia, a favorite. Join the business execs, ladies who lunch, and families lining up for the best deal in town. Also available at their Chester Springs location.

BEST DESSERTS / SWEETS
Sweet Charity

Sponsored by Chester County
Community Foundation / [ChesCoCF.org](#)
Bunch Auctions, 1 Hillman Dr., Chadds Ford
Dessertarians (you haven't heard of us?) are delighted that Waterloo Gardens' closing didn't end the Sweet Charity fundraiser for Chester County Community Foundation's legacy philanthropy efforts. With the theme "Giving never tasted so good," this event attracts 20+ of the area's talented bakers and confectioners to dazzle dessert lovers with their creations. Mark your calendar for March 24 at Bunch Auctions in Chadds Ford, the new location. Winners last year: Best Dessert, Carlino's Market for Tres Leches Cake w/ Dulce de Leche & Peaches; Popular Vote, Cakes & Candies by Maryellen for Bliss Cookies. Winners this year? Vote with your palate.

More Favorites
Dia Doce & Cathey's Coffee Bar

100 S. High St., West Chester
610-476-5684 / [DiaDoce.com](#)

It was a *dia doce* (sweet day) when the Food Network's *Cupcake Wars* winner, Thais da Silva—of the bright green cupcake truck—opened her storefront shop in West Chester, sharing space with Cathey's Coffee Bar. Yes, the truck still makes rounds, but now there's a fixed stop to head for when you crave an Elvis (chocolate cupcake with vanilla cream, fudge, peanut butter cookie and banana chip), lemon basil, or Nutella swirl gourmet cupcake. Or be surprised by a new flavor concoction—ours had stoudt in it. With 100% natural local ingredients, no artificial anything,

plus vegan and gluten-free options, these cupcakes are practically health foods. We said practically...

Yori's Church Street Bakery

15 N. Church St., West Chester
610-344-9674 / [YorisBakery.com](#)

Every town needs a baker—or two—so it's no surprise that West Chester locals, who survived a 20-year bakery-drought, cheered when Yori's opened in 2012 in the historic Village Records Building. With confidence gained from nine years of experience in three bakeries, plus a handy business degree from WCU, 25-year-old David put his name on the shop where he bakes the old-fashioned way—from-scratch and on-premises. Check out the full line of baked goods: cakes, donuts, pastries, breads. The chocolate croissants and other French pastries are special favorites, though the Saturday crowd goes for the donuts and sticky buns.

BEST TEA ROOM
The Lincoln Room

28 W. Market St., West Chester
610-696-2102 / [LincolnRoomWestChester.com](#)

Lemon curd, Devonshire cream, honey butter, cinnamon cheesecake spread, lavender scones. Enough reasons to love The Lincoln Room? Add Fondue Fridays, Presidents' Day celebrations with parlor games (where better to fete Abe?), and ghost and historic walking tours. Oh, and owner Susan Johnstone, who makes you feel you're enjoying perfectly brewed loose-leaf teas, comforting soups, dainty tea sandwiches and other delicacies in her home rather than a historic West Chester building. The Federal-style building is the oldest office building in town and played a key role in Lincoln's political success, but Susan can tell you more. Don't miss the "Life is short. Eat dessert first." event TBA.

Another Favorite
A Taste of Britain

503 W. Lancaster Ave., Wayne
610-971-0390 / [ATasteOfBritainInWayne.com](#)

The Main Line is more civilized by virtue of having a place to enjoy full afternoon tea service. Pots of tea, multi-tiered serving plates, and British products for sale make A Taste of Britain an isle of tranquility just off bustling Route 30. Nibble award-winning specialty scones—for January, Trail Mix, loaded with dried fruits, nuts, oats—with clotted cream, raspberry jam, lemon curd, plus tea sandwiches that change daily. The café part of the name explains the extensive menu offering salads, roast beef and brie on croissant, and British dishes like Welsh Rarebit and Sausage Rolls, plus more frozen options for take-out. Or pick up a tray of tea sandwiches for Book Club to bring the feeling home.

BEST WINE BAR
Domaine Hudson

1314 N. Washington St., Wilmington
302-655-9463 / [DomaineHudson.com](#)

Accolades continue for the winning wine list at this refined neighborhood restaurant. The most recent: *Open Table Diners'* 2013 Choice for Top 100 in the U.S. The Domaine list includes 450 premium, rare, boutique and vintage wines, plus 40 wines by the glass or in flights. Also, dozens of craft beers and a featured Cocktail of the Week are always popular. The excellent New American cuisine matches the wine list in its appeal. Highlights: Endive, Maple and Pancetta Salad with candied walnuts and lemon maple vinaigrette; Seared Sea Scallops with roasted fennel ravioli; and Barrel-Cut Aged Rib Eye with sautéed butternut squash and smoked ricotta. Yum.

BEST WINE TASTING
Stone Barn Cellars Winery

3050 Pottstown Pk., Spring City
484-985-8077 / [StoneBarnCellars.com](#)

With local wines, we like to sample what's new, so we're drinking locally at the 150-year-old stone barn in South Coventry on French Creek, opened last summer. Owners Ben and Suzanne Morrison spent ten years bringing their dream of an encore career (fun career after your work career) to reality: a comfortable winery for enjoying hand-crafted wines in a beautiful setting. With live music, wine and canvas nights, ladies' nights, and yoga, they're attracting crowds that enjoy 6 tastings for \$5 from a lineup of 12 wines—5 whites (Night Owl), 5 reds (Deliciously Red, Hat Trick Red), 2 specialty wines. Check winter recipes for hot berry wine and peach sangria for warmer months.

BEST BREW PUB
Victory Brewing Company

420 Acorn Ln., Downingtown
610-873-0881 / [VictoryBeer.com](#)

No surprise that folks who brew great beer would serve great food to pair with it. Victory's growing reputation and operation (Parkesburg brewery, future brewpub in Kennett) shine in the pub-grub category. Hand-tossed pretzels and trice fries starters get raves, as do BBQ and pizzas. Try beer-based fish & chips or classic mussels with Golden Monkey sauce. Seasonal cheese plates, roasted beet salad, and House-made Ricotta Gnocchi show there's range in the kitchen. But with 30 beers on draft, five on hand-pump, and a bevy of bottles, the beer is the draw. You'll find pairings on the menu or server suggestions that suit you to a V.

Another Favorite
Sly Fox Brewhouse and Eatery

520 Kimberton Rd., Phoenixville
610-935-4540 / [SlyFoxBeer.com](#)
331 Circle of Progress Dr., Pottstown
484-524-8210

Topless. That's the start of the HuffPo headline you may remember about an innovative 360° removable beer can lid—for better flavor and aroma—that Sly Fox now puts on Pikeland Pils and Helles Golden Lager. Missed that? How about the friendly feud

brewing among beer fans about whether the original Phoenixville site or new Pottstown Tastin' Room has better brewgrub? P'ville gets the nod from some who like the longer menu, with veggie options, while others think pizzas and pulled pork sliders at the new location are all you need for happiness. We wonder, what does the fox say?

BEST BEER SELECTION
Teresa's Next Door

126 N. Wayne Ave., Wayne
610-293-9909 / [Terasas-Cafe.com](#)

The beer bonanza in the 'burbs should pay obeisance to Teresa's Next Door. Its opening about seven years ago started the reverse commute of serious suds lovers, now coming from Center City—Monk's watch out! With 20+ specialty beers on tap, over a hundred bottle choices reflecting depth and diversity and some rare finds, this is the beer place—bar none. Allow extra time to peruse the helpfully annotated beer menu—heavy with Belgian and Belgian-styles and American craft beers—divided by categories like blond, amber, brune and lambic, sour and wild, or the knowledgeable servers can help. The food is great, too! Mussels six ways, fantastic frites, cheese plates, game burgers, hobbit ribs and more.

BEST TAPROOM
Station Taproom

207 W. Lancaster Ave., Downingtown
484-593-0560 / [StationTaproom.com](#)

They had us at \$5 Pulled Pork Sandwiches for Happy Hour. That was before feeling the buzz of this neighborhood taproom across from the Downingtown train station. Known for surprisingly good food, beer dinners, and an impressive selection of beer—on tap, in cask, and bottle selection—Station Taproom celebrates beer. Even beer blogs approve the selections—as it hosts Goose Islands Sour Sister tastings and hires knowledgeable servers. Regulars rave about the truffle fries, Thai red curry, shrimp and grit, and foodies note specials like deconstructed BLTs. Their anniversary celebration in April features 13 hard-to-find beers on tap. But keep it quiet!

BEST BAR FOR OVER 30s
Paramour

139 E. Lancaster Ave., Wayne
610-977-0600 / [ParamourWayne.com](#)

It's stylish, high-energy and always ready to explore new ideas and tastes, just like its clientele. The folks behind the bar know their customers appreciate new twists on old favorites, like the Bloody Tom, a sweet mix of Ransom Old Tom gin, blood orange purée, black tea syrup and club soda. Or the Rosemary Ruby vodka cocktail with ruby red grapefruit, agave nectar and fresh rosemary. And, of course, many, many specially reserved red and white wines and hand-picked domestic and craft draft beers. Nibble on super eats like flat bread in winning combos, including gruyere/bacon/caramelized onion and fig/goat cheese/pro-

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sciutto. Or, slip into one of the chic, high-back banquettes for a casual dinner.

BEST BAR FOR UNDER 30s
Ryan's Pub

124 W. Gay St., West Chester
610-344-3934 / [Ryans-Pub.com](#)

We don't know how they do it. This warm neighborhood bar with a classic Irish pub feel combines beer, food and friends in just the right mix, adding some sort of special most nights—wings, \$2 U Call It, prime rib. It draws in folks of all ages, though local students are well represented. The sheer scope of the menu is awesome, in the word's original meaning. Find 19 types of Pub Munchies, from Cheese Fries to Ryan's Wings, with calamari, quesadillas and mussels in between; plus 11 salad dressings (bleu to Vidalia); 27 sandwich choices; and lots of Pub entrées and Old Country Pub platters. We join Ryan's in saying "*cead mile faile*"—a hundred thousand welcomes.

Another Favorite
Side Bar & Restaurant

10 E. Gay St., West Chester
610-429-8297 / [SideBarAndRestaurant.com](#)

Gen X loves its beer, and Side Bar has a creative selection of craft beers—over 20 rotating selections on tap, a cask or two, some on nitro, and too many to count in bottles, with an impressive selection that's attracted notice. Come the day after St. Pat's for

the traditional tapping of the keg of Russian River's Pliny the Younger. There's a neighborhood feeling to the two floors (three bars) and sidewalk seating, plus plenty of activity: tapas Monday, trivia Tuesday, mack attack (mac & cheese specials), live music, and a DJ dance party. Serving lunch, dinner and Sunday beerunch. Try the Inferno Burger, stuffed with pepper jack & jalapenos, and the Piri-Piri Chicken on a pretzel roll.

BEST AMERICAN NOUVELLE
Krazy Kat's Restaurant

Inn at Montchanin Village
528 Montchanin Rd., Wilmington
302-888-4200 / [KrazyKatsRestaurant.com](#)

It's a delight to find a bit of the wild side in traditional Chateau Country at this stylish charmer in a historic blacksmith's shop. Its whimsical décor appeals with jungle-theme china, tiger-print chairs and classy portraits of cats and dogs in formal military dress. A commitment to the local/seasonal/organic mantra shines in its excellent cuisine. Consider Celeriac Soup with Honey Crisp apple relish, crispy chorizo and rosemary infused oil as a starter. Then Butter Poached Lobster with three-cheese crepe manicotti, tomato compote and fennel béchamel, or Berkshire Pork Chop with smoked pork risotto, Swiss chard, braised cherries, apple chutney and Jameson syrup. Can't decide? Small-plate portions let you try both.

BEST NEW AMERICAN

Moro Restaurant

1307 N. Scott St., Wilmington
302-777-2350 / MoroRestaurant.net

Adventurous foodies love the surprises that Chef/Owner Michael DiBianca cooks up with skill and style at his city-chic neighborhood restaurant. Market-inspired creations can be classics reinterpreted or something totally new, always showcasing the basic ingredients. Three-time nominee for the James Beard award, he brings the same fervor to Moro's extensive wine list. Small plate samples: Veal Ricotta Meatball with crispy eggplant and spicy tomato-lemon dressed arugula; Foie Gras with grilled cheese and roasted banana. Large plates: Grilled Kobe Pork Chop with blue-cheese potato gratin, spicy broccoli rabe, onion demi-glace; Roasted Chicken with creamy cheddar grits, garlic spinach and fried oregano; Pan-Seared Scallops with butternut squash purée and arugula/cranberry/pine nuts.

BEST AMERICAN/CONTINENTAL

The Farmhouse Restaurant at Loch Nairn Golf Club

514 McCue Rd., Avondale
610-268-2235 / LNGolf.com

The 1734 farmhouse flaunts its age with style, blending rusticity, sophistication and a bit of playfulness. Beautiful oriental carpets make a statement as

do old farm implements, some a curiosity because you can't figure out their use. (The servers know.) Candlelight and fireplaces warm the comfortable space that would make a perfect Early Americana stage set. Prime examples of its delicious abundance: Veal Tenderloin and Lobster with oyster mushrooms, white wine/capers sauce and lobster risotto; Baked Salmon filled with spinach, brie and lobster. Don't miss The Farmhouse Crab Cakes. Appetizer stars include Welsh Oyster Stew and classic Escargots. For your consideration: a Tasting Menu, Prix Fixe and Champagne Sunday Brunch.

BEST ASIAN FUSION

Nectar

1091 Lancaster Ave., Berwyn
610-725-9000 / TasteNectar.com

Refusing to rest on its laurels—top *Philly Mag* restaurant, top ratings for Chef Patrick Feury, *Wine Spectator* Award—Nectar keeps things as fresh as its ingredients with Maine Beer Tap Takeover dinners, visits from Greener Pastures, and food from a dozen local artisan sources. This still-stunning David Rockwell-designed space hosts a busy bar where many come to start celebratory meals. Seasonal specials top the menu—pumpkin sushi at press time—that covers a wide range of Asian delights. Although perfectly cooked steaks get raves, the seafood is stellar. Yellowtail two ways, Seafood Bento for Two with lobster dumplings, tuna tartar, lobster sliders and shrimp spring roll; Fire

River oysters, New Brunswick, Canada Wiley Point oysters, and roasted wild striped bass. Wow!

BEST CAJUN & CREOLE

High Street Caffé

322 S. High St., West Chester
610-696-7435 / HighStreetCaffe.com

For 17-plus years, this colorful, funky-eclectic venue has brought the Bayou to West Chester, and a steady stream of folks craving a Cajun/Creole experience to its doors. To get in the spirit, there's live jazz in the swinging Vu Du Lounge and tempting cocktails like the Bananas Foster Martini or Scarlet Cosmo. The Creole-fusion cuisine offers the expected plus plenty of non-spicy options, including vegetarian. The kitchen is flexible. Just ask. Tasty recommendations: Jambalaya, the rice-based standard with chicken & shrimp, crawfish, or crawfish, shrimp & scallops. Also, Etouffée, Pecan Chicken & Shrimp Bourbon Orleans and Mesquite-grilled Hanger Steak or several Blackened entrées, including Ahi Tuna, Red Snapper, Catfish Fillet and Crab Cakes.

BEST CHINESE

Yangming

1051 Conestoga Rd., Bryn Mawr
610-527-3200 / YangmingRestaurant.com

Main Line destination since 1991, this high-style success story consistently wins accolades

and awards—local, regional, national—a tribute to its winning cuisine and elegant ambiance. Beautiful, etched-glass room dividers and intriguing calligraphy canvases accent the modern setting. From its two separate kitchens—one Asian, one international, each with its own chef—come Chinese classics, tasty regional dishes and innovative fusion creations. Some standouts: General Tso's Spicy Chicken, Veal Escallops with Black Bean Sauce, Shrimp with Honey Walnuts and Mongolian Lamb. The Sautéed Jumbo Lump Crab Cake with white wine sauce and Triple Chocolate Mousse dessert are delectable. The wine list and superb martinis deserve their own awards.

BEST INDIAN

Shere-E Punjab

208 W. State St., Media / 610-891-0401
5059 State Rd., Drexel Hill / 484-452-9041
301 Byers Dr., Glen Mills / 484-841-6348
ShereEPunjab.com

The vibrancy of its colorful décor and North Indian cuisine will stimulate your visual and culinary senses. Full-flavored, healthy and fairly priced, the food options are extensive, with good menu descriptions to guide you. Consider: Punjabi Tikka, boneless cubes of chicken breast marinated in yogurt, fenugreek leaves, ginger, garlic and spices, then barbecued in a tandoor (clay oven). You determine the spice level. Lamb dishes sell best, including Karachi Lamb sea-

soned with ginger and garlic. Vegetarian choices come in second, including vegan and gluten-free. Tempting tandoor-baked breads include Garlic Naan and Paneer Kulcha stuffed with house-made cheese. The lunch buffet offers an enticing sampler. Organic beers, Indian wines and cocktails, too.

BEST IRISH PUB

Kildare's Irish Pub & Restaurant

18 W. Gay St., West Chester / 610-431-0770
Manayunk,Scranton,StateCollege,PA
Newark,DE/KildaresIrishPub.com

Every day is a mini-St. Patty's Day at these Irish-flavored, all-American pubs. Old-country spirit manifests itself through touches of Irish ambiance and Celtic cuisine. Authentic architectural highlights, imported from Ireland, include entire bars, walls, kegs and murals. Historic photos add to the fun. State-of-the-art bar and beer systems help keep the brews flowing and crowd happy, as do frequent special events. Toppings on various flatbread features include BBQ Pork and Buffalo Shrimp. A total of 13 pub burgers range from Mushroom Swiss and BBQ Bacon to Portobello Mushroom Patty Melt. Among the Celtic entrées: Guinness Stew, Shepherd's Pie, Bangers & Mash, and Corned Beef & Cabbage. Go Irish!

BEST ITALIAN

Limoncello Ristorante

499 E. Uwchlan Ave., Chester Springs

610-524-3112 / LimoncelloCS.com

The all-out amore felt for its sunny, savory Southern Italian cuisine has grown more passionate since this location opened 13 months ago. Crowds fill the upholstered chairs around marble-top tables in the rustic/modern contemporary environment to feast on their favorites. Highlights: design-your-own Salumie Formaggi (sausage/cheese plates) from appealing choices; ten pasta options (gluten-free included) such as Braised Short Ribs Ravioli with Marsala-wine sauce; Veal Milazzo with prosciutto, mozzarella and portobellos with white wine/marinara sauce. Also seven seafood dishes, including the abundant Pescatore creation of lobster, calamari, scallops, mussels and clams in a marinara or white-wine sauce over linguine. Hard-to-resist desserts include Tiramisu, buttery Limoncello Cake, Bananas Foster Cheesecake and Cannolis. Life is good.

**Another Favorite
La Verona**

114 E. State St., Kennett Square
610-444-2244 / LaVeronaPA.com

"Delizioso" aptly describes this popular ristorante where its old-country namesake and charming hometown of Kennett Square are celebrated with equal verve. Watch the passing scene on attractive State Street, the main thoroughfare, from the refined dining room or lively upscale bar. True to the best of Northern Italian cuisine, the kitchen liberally



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and effectively uses local/seasonal ingredients. Be sure to try: Mushroom Soup, Roasted Artichokes with truffle oil, Braised Beef Short Rib Agnolotti in mushroom broth, Branzino with white wine/caper sauce, and Roasted Chicken with garlic sausage and tomato/white bean sauté.

BEST JAPANESE
Margaret Kuo's Restaurants

175 E. Lancaster Ave., Wayne
610-688-7200 / MargaretKuo.com

There's tasty news on the second floor Akari room at the Wayne branch of Margaret Kuo's, which marked its 10th year in 2013. Started last fall, a new Sushi Bar Omakase became available in addition to the sublime selection of other Japanese dishes, served in the traditional family style, all the better for sharing (beef-based Shabu Shabu and seafood Yosenabe are favorites). Omakase (meaning leave the selection to the chef) offers a creative selection by the Master Chef to create a special gourmet dinner each night of the freshest fish available. Sit back, put your palate in the expert's hands as you're treated to a trip through top-grade sushi and sashimi in a course-by-course traditional tasting (\$65, reservation recommended).

BEST MEDITERRANEAN
Byrsa Bistro

102 E. State St., Kennett Square

610-444-3277; ByrsaBistro.com

Though just two years old, Byrsa Bistro has earned an impressive following for serving big, fresh flavors in its cozy dining room with exposed brick and stone walls. Owner Ahmed's Tunisian roots are just part of the multi-Mediterranean mix of cuisines: Moroccan, Spanish, French, Maltese and more. Happy diners post raves online singing praises of the friendly owner and the food—paella, organic chicken tagine, special grilled branzino, and scallops on corn risotto with lump crab meat, mixed cabbage & apple glaze. House made baklava or crème brûlée, accompanied by Turkish coffee help make a memorable meal. Layers of flavor make every dish worth a drive to this bright spot on Kennett's dining scene.

More Favorites
The Mediterranean

150 W. Gay St., West Chester
610-431-7074 / TheMedWCPA.com

For over 10 years, folks have flocked to this two-story townhouse to enjoy the comfort of the mix of Italian and Lebanese food served up by Joseph and Margherita Andros. Fresh ingredients are the basis of the Greek-inspired menu with all the classics—hummus, labni, baba ganuijh, stuffed grape leaves, falafel, and special treats like Meat Pie (baked pita topped with ground beef, tomatoes, onions, spices).

Great lamb entrées (kabobs and Kibbi platter are faves), plenty of seafood choices, including a fish of the day, plus vegetarian entrées. Leave room for the baklava.

Desert Rose

305 W. State St., Media
484-442-8012 / DesertRoseMediaPa.com

Media native Chef/Owner Jason McHugh trained internationally before marrying Israeli native Natali Shiri and starting to cook Mediterranean & Middle Eastern street food based on a mix of Moroccan, Israeli and Iraqi cuisine. Grab a table at this casual BYO for house-baked pita bread (authentic, fluffy), red and green falafel, and crave-worthy Chicken Shawarma (marinated roasted chicken, cucumbers, tomato, hummus, tahini), plus heavenly hummus—traditional Israeli-style with tahini and olive oil or warm with eggplant and poached egg. Soups, salads and sides to delight vegetarians.

BEST MEXICAN
Señora's Authentic Mexican Cuisine

505 W. Gay St., West Chester
610-344-4950

It's real Mexican food here—not Tex-Mex—served up by a third generation restaurateur in the same warm, homey, sunny space in a strip mall for many years. You'll find all the familiar favorites of tacos, enchiladas, burritos, quesadillas, soups (love the

taco soup), plus a kid's menu for the families that return regularly to this neighborhood favorite BYO. Try the Taco al Pastor, wrapped in a fresh, moist corn shell with chips and cucumber salsa (pineapple salsa is another choice). The spicy wings get raves, as does the homemade flan. And they shook things up a bit with pumpkin chimis in the fall, a Mexican twist on the pie.

Another Favorite
La Tolteca

907 S. High St., West Chester / 610-429-8101

From enduring favorites like cool, classic Guacamole Dip to unexpected creations like Hawaiian Fajitas served in a large pineapple half, you can satisfy your craving for Mexican goodness at this 10-year-old, BYO favorite. The comfortable, upbeat cantina attracts families, professionals, students from neighboring West Chester University and many others. Recommended: Texas Fajitas that salute the Lone Star State with size and style; Del Mar Fajitas with shrimp and scallops; Pollo Ranchero (grilled chicken breast with hot sauce); plus quesadillas, chimichangas, taco salads and nachos. Bring tequila, order the non-alcoholic margarita mix, and stir!

BEST UPSCALE MEXICAN
Matador

110 N. Wayne Ave., Wayne

484-580-8303 / MatadorRestaurante.com

A Spanish, Mexican, Tapas, Tequila Bar. That's the basic concept, but you need to include the live flamenco, dark wood, wrought iron, deep red ambiance of the bi-level interior with the most bull fighting paintings per square foot. There's table-side prep of the house guac and flaming Spanish coffee (alcohol provides the flames). With a solid tapas menu (veg, chicken, meat, fish), entrée specials like paella, along with sangria, marvelous margaritas and over 100 tequilas and mescals, this is a good choice for group dining and drinking, whether at the comfortable bar or outside sidewalk seating. Happy Hour specials until 1 on weekends.

Xilantro

103 N. Wayne Ave., Wayne
484-590-8415 / Xilantro.com

Also on North Wayne Ave., Xilantro evokes Mexi-hip with its neon green glow and sleek South Beach vibe. The bar is where the action is with muchos margaritas and mojitos, along with an impressive lineup of premium tequilas. A guac station keeps the green stuff fresh, prix fixe lunch specials (\$9.99), tequila tastings, taco Tuesdays (the record is 21 tacos), ladies night Wednesdays, and an ambitious menu (Carne Encebollada with arrachera steak, Cochinita Pibil with pork) make this branch of the Serape restaurants worth a visit.

BEST PIZZA

Vecchia Pizzeria

249 Bridge St., Phoenixville
610-933-1355 / VecchiaPizzeria.com

When you're in the mood for a classic—we're talking the "real-deal" Neopolitan pizza—Vecchia's is the place to go, with five pizzas on their menu, all wood-fired, all delicious. Try their signature Regina Margherita with sweet San Marzano tomatoes, fresh basil, mozzarella di bufala and olive oil—its very thin crust delivering lots of flavor from the wood firing. Covaccino Pizza has freshly sliced Prosciutto di Parma, arugula, shaved Parmigiano Reggiano and fresh mozzarella, also scrumptious. For dessert, Nutella Pizza, of course. Tip: Crusts are so thin the pizza might get cold, so eat in, don't take out.

Another Favorite
Ciabatta Ristorante and Pizza

446 Lancaster Ave., Malvern
610-408-0999 / GoCiabattaPizza.com

The choices can be difficult—thick or thin crust, which topping—but Ciabatta's makes it easy. Their crust is micro-thin, crispy, perfectly seasoned. And for pizza lovers, the love is about the crust, with affection for the sauce. Ciabatta's red sauce, featured on New York Style Cheese Pizza, plus Chicken Parmesan or Tuscan Meat Lovers, is spicy and piquant. White pizzas, similarly, are far from "plain." Tons of toppings—roasted

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BEST PUB
The Whip Tavern

1383 N. Chatham Rd., Coatesville
610-383-0600 / [WhipTavern.com](#)

Set in prime horse country, this Brit-style gathering place is pubby, clubby and totally friendly. Wrought-iron sconces, vintage horse-and-hound images, and dark wood paneling set the scene. With 50-plus domestic and international beers and ciders, you'll easily find a brew that suits you. Some add gusto to the food, like the Mussels steamed in Strongbow cider; the Welsh Rarebit's gooey blend of English cheddar and Stilton swirled with Smithwick's Irish Ale; and English Onion Soup, flavoured (the British way) with Strongbow cider. The Fish and Chips rock, of course, as do Lamb Loin Chops with lemon-feta yogurt sauce; and Braised Short Ribs, fork-tender and served with black currant demi-glace.

BEST SANDWICH
Westtown Meats & Deli

1030 Old Wilmington Pk., West Chester
610-696-5588

It's getting near noon. You're feeling hungry. But you can't leave your desk for long. Forget McDonald's. Only some sort of sandwich will do. We know many who swear by Westtown Meats. The Club Sandwich is a favorite, made with your choice of turkey, roast beef or ham, and piled high with fresh lettuce and tomato, mayo, sweet peppers: always on toasted store-made bread. Others ask for the Grilled Jerk Chicken or the decadent Grilled Cheese. On the side, the beer-battered onion rings are sinful. Get the menu faxed (yeah, they're old school) and order ahead. Then hope there are onion rings left when you get back to the office.

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BEST SEAFOOD
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101 S. Market St., Wilmington
302-777-1500 / [HarrysHospitalityGroup.com](#)

Everything at Harry's is the catch of the day—from its cool riverside location on Wilmington's bustling Riverfront to its classy modern décor. But the biggest catch is its extensive array of superior seafood, expertly and creatively prepared. Examples: Pan-Roasted Fire-back Grouper with kumquat/golden raisin chutney; Fire-Roasted Opah with bok choy-mango stir fry; and Cajun-Seared Rainbow Trout with crawfish/tasso ham sauté. Top-notch Oyster Bar, Ceviche Selection and Sashimi Choices. Super soups and stews, too. Several options for meat-lovers like Petite Filet & Shrimp or Slow-Braised Short Rib. Plus: 75 wines by the glass, many consumed at the lively bar or on the waterfront patio.

BEST SMALL PLATES
Teca

38 E. Gay St., West Chester
610-738-8244 / [TecaWC.com](#)

Teca, from enoteca or wine bar, is a perfect setting in a historic building in the heart of West Chester to savor a selection from their extensive wine list complemented by Italian tapas-style dining (the entrée selection is good, too, but we're about the tapas now). The menu—with dozens of bruschetta and panini (try the Goloso), plus cured meat platters, apps, nibbles and sides—is enhanced with specials—crabmeat Napoleon, burrata, eggplant rotolini. Another treat: the featured wines, like the Supertuscans (Arganti), from their vineyard in Tuscany. Casali Di Bibbiano get high marks from the *Wine Spectator*.

BEST STEAKHOUSE
Stockyard Inn Steakhouse

1147 Lititz Pk., Lancaster
717-394-7975 / [StockyardInn.com](#)

It's prime time all the time at this bustling, authentic American steakhouse, one of the country's oldest, continuously operating restaurants of its kind. Its "century of steak" status began when it opened at the edge of bustling stockyards. And Stockyard Inn honors that tradition with an on-premise butcher shop where prime steaks are hand-cut and trimmed. Nothing's pre-packaged here. Refined Old World elegance and historic charm enhance every corner of the sprawling inn. Favorites include the 10-ounce Filet Mignon with pinot noir reduction, Prime Sirloin Strip with demi-glace and gorgonzola and the Prime Rib. Colossal Maryland Crab Cakes head a list of nine tempting seafood offerings. For starters, try Mushrooms Stuffed with Crabmeat or Philadelphia-style Snapper Soup.

BEST SUSHI
Bluefin Sushi & Asian Cuisine

1102 Baltimore Pk., Suit 117, Glen Mills
610-459-2055 / [BlueFinGlenMills.com](#)

When a hungry diner says "Show me the sushi," head for the intersection of Routes 1 and 202 in Glen Mills to this gem of a BYO. Despite the strip mall

location, Bluefin's interior is remarkable upscale yet has surprisingly reasonable prices (\$9 sushi lunch special) for such fresh fish in creative rolls with artistic presentation. The menu is expansive in geography—including Chinese dishes, curries, and pad Thai—and in specialty rolls, like the Blue Fin roll (tuna, salmon, avocado, almond, with eel sauce and Ajiamallo-keylime mayo) and Pink Lady roll (shrimp tempura, lobster meat salad, mango with salmon and house special sauce). Popular dishes include Spicy Tuna Dumpling, Coconut Shrimp, Tuna Tartar, Yellowtail Jalapeño, and build your own lunch roll combos. A new discovery for us!

More Favorites
Lily Asian Cuisine, Sushi and Grill

104 W. State St., Kennett Square
610-925-3700 / [LilySushiAndGrill.com](#)

Casual and cosmopolitan, this pan-Asian jewel offers super sushi, Chinese specialties and Thai favorites. Asian artifacts include a traditional Japanese noren (fabric divider), images of hefty sumo wrestlers and a Buddhist temple, sharing space with several works by local and regional artists, Wyeths included. The sushi, offered in myriad styles, is first class and has many fans—not just because it's all you can eat on Tuesdays! Non-sushi fans have many choices—seven Teriyaki and nine Teppanyaki dinners, including filet, salmon, scallop, shrimp or chicken choices. Sweet notes: Mango Coconut Sticky Sweet Rice and Banana Tempura with Ice Cream.

Kooma

123 N. Church St., West Chester
610-430-8980; [KoomaRestaurants.com](#)

It's a good sign when a restaurant has a second location (Wilmington), plans for express take-out (coming soon), and moves into larger digs (since September). For those who enjoy a side of ambiance with their sushi, the new décor has earned Kooma "hippest spot in town" with its sleek, white, modern interior with circles of light, homage to the old Kooma. But it's the sushi that keeps 'em coming back. Choose from the extensive sushi list, including fun names like Stop, Drop and Roll, Marilyn Mon, and the West Chester (shrimp tempura, white and red tuna, chef's special crunch). Martini and cocktail list, with lots of Absolut-based concoctions, and 30% off sushi at Happy Hour.

BEST THAI
Thai L'Elephant

301 Bridge St., Phoenixville
610-935-8613 / [ThaiLElephant.com](#)

All of those enticing Thai flavors we've grown to love—from lemon grass to gingery galangal—shine at this uptown, stylish restaurant. A Thai spirit reigns through intriguing artwork, including dramatic fiber-art hangings that honor Thailand's revered elephant and modernistic Buddha portraits hand-made in Thailand that adorn the historic brick wall. Aromatic curry dishes will warm your mood as will hot/sour soups like Tom Zaap or Tom Lum. Specialties include Peppercorn Catfish, Apricot Salmon, Tamarind Duck,

Shrimp & Scallop Champagne, and Shrimp in Paradise with curry cream sauce. For vegans, there are special soups, appetizers and 10 entrées.

BEST VEGETARIAN OPTIONS
**The Café at Kimberton
Kimberton Whole Foods Store**

2140 Kimberton Rd, Phoenixville
610-935-1444 / [KimbertonWholeFoods.com](#)

Wholesome, organic, natural foods prepared by hand, with "care for the community and the earth" is what you'll find at Kimberton Whole Foods Café. The menu includes family recipes, customer requests, ethnic dishes, hearty soups, creative artisan sandwiches, with many vegetarian, vegan and special diet options. Plus locally roasted coffee, espresso, smoothies, teas, chais, and local baked goods. The Hot Bar features dishes, such as mushroom polenta, herbed roasted chicken, kale and chard with garlic sold at \$9.99/lb. Grab a smoothie, like ABC (apples, beets, carrots), Bouncy Bunny (apples, carrots, ginger, parsley), or Immunity (celery, carrots, beets, garlic, ginger, lemons, apples). Café items to take out, too.

BEST VIETNAMESE
Le Saigon

82 E. Lancaster Ave., Paoli
610-889-4870 / [LeSaigon.com](#)

When you're craving Vietnamese, this BYOB's savory classics, many with French influences, will fulfill expectations. Each table in the comfortable dining room is graced with fresh carnations and candles. Highly recommended: the Crispy Boneless Tangerine Duck, which is citrusy, earthy, tangy, a little sweet and 100% enjoyable. Other favorites, Snow Rolls filled with greens & shrimp, with peanut sauce; Crabmeat & Asparagus Soup or Coconut/Lemongrass/Chicken Soup; Caramel Pork with Cracked Black Pepper; or Golden Curry Chicken. Also, traditional Fried Rice and Noodles dishes. For dessert: Caramel Custard, Banana Rice Pudding or Chocolate Coffee Mousse.




BEST COOKING CLASSES
**Innkeeper's Kitchen
at Dilworthtown Inn**


1390 Old Wilmington Pk., West Chester
610-399-1390 / [Dilworthtown.com](#)

Dilworthtown's state-of-the-art culinary demonstration kitchen is a showcase for staff chefs and wine experts, who teach "the fine points of food preparation and the discerning art of wine selection." How great is that—cooking lesson, wine paring, and fine dining? At two-hour classes, two or three choices each week, you'll learn techniques of the professionals, get take-home recipes, and taste the fruits of their labors, like Dilworthtown Inn Grilled Tuna With Horseradish-Tarragon Mayonnaise. Check the online course calendar to pick a theme to your taste. Maybe Clash of The Titans: Tuscany vs. Bordeaux featuring Foie Gras & Duck Casoulet? Resolve to cook restaurant-quality meals in your kitchen this year. ♦

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