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FROM LEFT TO RIGHT...
SERGEY ZHITNIKOV, M.D., F.A.C.S., LEON KATZ, M.D., F.A.C.S.,
ALEY TOHAMY, M.D.

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Fortune – One of America's Top 100 Independent Advisors (2008)
Wealth Manager – 50 Most Influential Women in Wealth (2009)
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) Only 40 Recognized in Pennsylvania (And the Only Woman in 2012!)
March of Dimes Recipient of the Ellen Ann Roberts Award for Excellence in Business.

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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From *the*
Editor



Happy New Year! The bustle of 2014 is so last year. Take a moment for mindfulness. Sit back. Inhale. Then dive into our delicious Dining Issue. 2015 is on!

Start with “Best of the Best,” our selection of almost 100 dining experiences. Best Newcomers, Best Chef’s Table, Best Ambience And, for when we’re simply too busy to cook, Mary Dolan writes about “A Different Kind of Fast Food.” Hungry yet?

If you are, head for West Chester, where Malcolm Johnstone takes us on a tour of “The Amazing Expanding West Chester Restaurant Scene.” Or for what to look forward to, our Dining Editor Lise Monty interviewed six local chefs to find out “What’s New in the Restaurant Scene.”

Resolved to learn more about beer this year? You’ll be happy Mark Edelson, Iron Hill Brewery’s head brewer, helps us appreciate porters and stouts. His opinion: they’re “wonderful beers,” shunted aside by the recent worship of pale and light lagers. Read “Don’t Be Afraid of the Dark (Beer).”

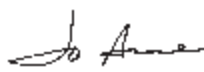
We’ve found there’s no better way to begin the year than with “The Taste of Phoenixville.” This year, on January 15, we’ll head to Phoenixville’s Foundry to sample from more than 30 restaurants. For more food fun this year, put our Food Calendar on your fridge and save our Restaurant Guide.

Wonder what it takes to run 16 restaurants? Check out “Talking With ... Dave Magrogan” to find out.

Because we want you to enjoy your meals with a good conscience, we suggest you eat smart. Balance is what we recommend, and “Nutritious Resolutions” by Tricia Stefankiewicz is what you should read.

Finally, it’s cold outside and so tempting to stay in. But our Best Local Events section is filled with what you’ll want to see and places you’ll want to be!

I hope you enjoy this issue.


Jo Anne Durako
Editor

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MAGAZINE

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IN FEBRUARY!**

- Fine Homes & Design
- Education Guide • New Old House • Wellness
- Compact Kitchens • Where to Find It Guide
- And So Much More!



COUNTY LINES MAGAZINE

January 2015
Volume XXXVIII, Number 5

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Good to Know

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



Sound of Music.

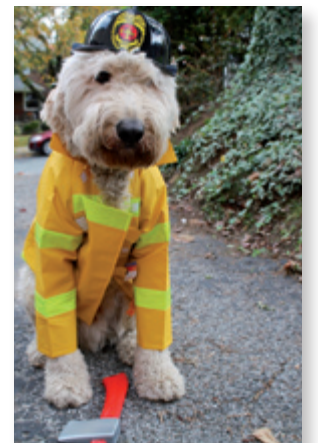
Whether you hear it or not, the hills of Chester County are alive with the sound of music. And **Uptown! Entertainment Alliance** is sponsoring these sounds with their **Second Annual Songwriter Competition**. Songwriters who

submit their work to the panel of judges will sing their hearts out at West Chester's Teca on January 15 in the final spotlight performance. And the audience will pick their favorite. Learn more at UptownWestChester.org.

Fashionably Furry.

It's that wonderful time of the year again—and we're not talking about New Year's resolutions, polar bear plunges or snow days. Instead, picture you and your pet strutting down the street, flaunting the finest fashion in this frosty winter weather. That's right, we're talking about **Dress Up Your Pet Day** on January 14.

This festive day was founded in 2009 as a way to promote animal adoptions and promote the pet retail business. Remember to keep them comfortable! DressUpYourPetDay.com.



Well Vested.

For those of you who love the comfort of a hooded sweatshirt, but can't rock it during the cold winter season, we have just the thing for you. The reversible **Nike Tech Fleece Aeroloft Windrunner** combines the comfort of a hoodie and the warmth of a winter jacket. Wear the hoodie-only side and you'll have your friends wondering how you stay so warm. Flip it over to show off the attached Aeroloft vest, adding a stylish touch of retro to your outfit. Check out local stores or visit Nike.com.

Not a Day Off.

Don't know where to volunteer on **Martin Luther King Day**? Well there's an app for that. **All For Good**, with the largest online database of volunteer opportunities, has been called the Craigslist for volunteering.



The app makes it easier for you to share opportunities with family and friends and receive updates from local services. You can also search and sign up in your local community whenever you want to volunteer. Check them out today at AllForGood.org.



Anytime is Tea Time.

It's **National Hot Tea Month**, so grab a mug, get cozy and revel in the steam. Tea has therapeutic benefits like strengthening your immune system and helping in weight loss. Cut the caffeine out of your morning and switch from coffee to tea. Stop by the **Lincoln Room** for tea-time or buy a bag of loose leaf tea at The West Chester Grower's Market from **Pure Blend Tea** to celebrate in style. LincolnRoom.com; PureBlendTea.com.



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of Special Note

Greater Philadelphia Pet Expo

January 9–11

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 p.m.; Sat., 10 a.m. to 7 p.m.; Sun., 10 a.m. to 5 p.m. \$5–\$12. 800-677-4677; PhiladelphiaPetExpo.com.*



Philadelphia Home Show

January 17–19, 23–25

Discover what's new in home remodeling, decor and more. Meet over 500 experts and see thousands of products and services. Special guests include TV personalities Jeff Devlin and The Fabulous Beekman Boys. *Pennsylvania Convention Center, 1101 Arch St., Phila. Fri.-Sat., 10 a.m. to 9 p.m.; Sun., 10 a.m. to 6 p.m.; Mon., 10 a.m. to 7 p.m. \$3–\$13. 855-856-7469; PhillyHomeShow.com.*



The Gilbert & Sullivan Society of Chester County Present *The Yeoman of the Guard*

January 29–February 1

Travelling entertainers, a brave Colonel unjustly sentenced to be beheaded, a conspiracy to release him and switch his identity, a marriage of the blindfolded female entertainer to the Colonel to prevent the accusing cousin from inheriting his fortune. See what happens next! *Madeleine Wing Adler Theatre, Swope Music Building, West Chester University, West Chester. Thurs.-Sat., 8 p.m.; Sat.-Sun., 2 p.m. \$7–19. 610-269-5499; GSSChesCo.org.*



Martin Luther King, Jr. Celebration at the Chadds Ford Historical Society

January 19



The last family to live in the c. 1725 John Chads House was the African-American family of Maryann Strand. Guides will lead tours, there will be bread baking, refreshments, a video of Dr. King's speeches, exhibits and games. *1736 Creek Rd., Chadds Ford. 10 to 3. \$5, 12 and under, free. 610-388-7376; ChaddsFordHistory.org.*

Invention Convention at Hagley Museum & Library

January 17–19

Invention Convention 2015 explores the science behind lights and lasers. How are light waves controlled to create lasers? How do light waves make different colors? Through engaging, hands-on activities, families will discover the many practical uses of lasers. *Buck Road E. entrance off Rt. 100, Wilmington. 10 a.m. to 4 p.m. \$5–\$7. 302-658-2400; Hagley.org.*



best Local Events

FAMILY FUN

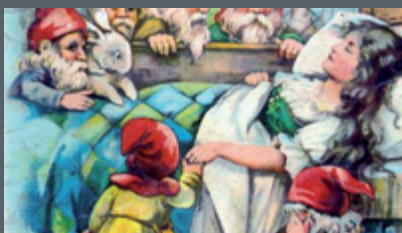
THROUGH JANUARY 4
Morris Arboretum's Holiday Garden Railway. Thousands of sparkling lights adorn a miniature village surrounded by a ¼-mile track with model trains zipping in and out of tunnels, over bridges and through the woods—all outdoors in the winter garden. 100 E. Northwestern Ave., Phila. 10 to 4. \$7-\$16. 215-247-5777; MorrisArboretum.org.

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 11
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. 11, 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 14
Classic Fairytale: Little Snow White. The National Historic Landmark Corbit-Sharp House is transformed into a special holiday exhibit from the classic children's tale. Candlelight Tours and Storybook Trees Exhibit. 201 Main St., Odessa, DE. Tues-Sat, 10 to 4:30; Sun, 1 to 4:30. \$8-\$10. 302-378-4119; HistoricOdessa.com.



THROUGH JANUARY 25
Delaware Museum of Natural History Presents "Titanoboa! Monster Snake." From a Colombian coal mine, scientists have uncovered remains of the largest snake in the world. Measuring 48 ft. long and weighing 2,500 lbs., this massive predator could crush and devour a crocodile. 4840 Kennett Pk., Wilmington. Mon-Sat, 9:30 to 4:30; Sun, noon to 4:30. \$8-\$9. 302-658-9111; DelMNH.org.



WEDNESDAYS, THROUGH JANUARY 28
Storytime at Chester County Book Company. Each storytime will consist of several tales and activities for children, ages 3 to 6. Children must be accompanied by an adult. No advanced registration necessary. 967 Paoli Pk., West Goshen Center, West Chester. 10:30 am. 610-696-1661; CCBMC.com.



JANUARY 10-11, 17-18, 24-25
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 21
28th 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.

ART & CRAFT SHOWS.....

THROUGH JANUARY 5
Main Line Art Center Members Exhibition. Features a range of works from photography, sculpture, painting, jewelry and much more. Food and beverages are provided and members are encouraged to bring desserts. 746 Panmure Rd., Haverford. See website for details. 610-525-0272; MainLineArt.org.

THROUGH JANUARY 25
Bryn Mawr Rehab Hospital Art Ability Exhibit & Sale. Artists from around the world with physical, cognitive, visual and hearing disabilities submit their work to this juried exhibition and sale. 414 Paoli Pk., Malvern. Daily, 8:30 to 5. 484-596-5710; MainLineHealth.org/ArtAbility.

THROUGH JANUARY 31
Wayne Art Center Presents the 20th Anniversary of CraftForms. Dedicated to enhancing contemporary crafts while providing a venue for established and emerging artists to share their creative endeavors. This juried exhibition is on display. 413 Maplewood Ave., Wayne. Mon-Sat, 9 to 5. \$5 contribution. 610-688-3553; WayneArt.org.



JANUARY 30-FEBRUARY 7
Academy of Notre Dame 42nd Annual Fine Art Show & Sale. The exhibition features nearly 100 artists' works in a variety of mediums. Jan. 30, preview reception, 6 to 9, 45-\$50. Academy Mansion, 560 Sproul Rd., Villanova. Daily, noon to 4. 610-977-0807; NDAPA.org.

FEBRUARY 4-8
Malvern Retreat House Art Show. Mark your calendar for this show, where you'll find original juried artwork by more than 100 professional artists. Special feature of the show: "Fiber Art!" Feb. 6, complimentary wine and cheese reception to meet the artists, 5 to 8. Malvern



Retreat House, McShain-Horstmann Family Life Ctr., 315 S. Warren Ave., Malvern. Wed-Sat, 10 to 7; Sun, 10 to 4. 484-321-2562; MalvernRetreat.com/ArtShow.

AUTO & BOAT SHOWS.....

JANUARY 31-FEBRUARY 8
Philadelphia Auto Show. More than 700 vehicles on display from a variety of manufacturers. Black Tie Tailgate, Jan. 30, 7 to 11:30 benefits The Division of Neonatology at The Children's Hospital of Philadelphia, tickets from \$225. Convention Center, 1101 Arch St., Phila. Check website for show hours. \$6-\$13. 855-856-7469; PhillyAutoShow.com.



FEBRUARY 4-8
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.

DESIGN HOME SHOWS.....

JANUARY 9-11
Greater Philadelphia Spring Home Show. Designed for those who are in all stages of remodeling, landscaping and decorating their homes. Valley Forge Casino Resort, 1160 First Ave., King of Prussia. Fri, 11 to 9; Sat, 10 to 9; Sun, 10 to 6. Free. 855-449-3714; GreaterPhillyHomeShows-VF.com.

FEBRUARY 6-8
Designer Craftsmen & Historic Home Show. The Historic Home Show is for anyone who wants to learn about how to restore, renovate, decorate or care for old houses.



The Designer Craftsmen Show celebrates American craftsmen, featuring quality fine art, crafts, contemporary folk art, museum-quality replicas, original artworks and fine furniture reproductions. Valley Forge Convention Center, 1160 1st Ave., King of Prussia. Opening Night Preview, 6 to 9, \$20. Show hours, Sat, 10 to 5; Sun, 11 to 4. \$12. 610-354-8118; HistoricHomeShows.com.

EAT, DRINK & BE MERRY.....

WEEKENDS THROUGH FEBRUARY
Brandywine Valley Wine Trail Member Win-



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eries 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.

FUNDRAISERS.....

JANUARY 10

Alex's Lemonade Stand Annual Lemon Ball. 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 pm. \$275. 610-649-3034; TheLemonBall.org.



JANUARY 15
A Taste of Phoenixville. See article in this issue.

GARDENS.....

JANUARY 24–MARCH 29

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 6. \$10–\$20. 610-388-1000; LongwoodGardens.org.

HOLIDAY EVENTS & TOURS.....

THROUGH JANUARY 4

Yuletide at Winterthur. Experience the traditions of the past and entertaining displays in this wintertime tour. 5105 Kennett Pk. (Rt. 52), Winterthur. Tues–Sun, 10 to 5. \$5–\$20. 800-448-3883; Winterthur.org.

THROUGH JANUARY 6

Holidays at Hagley. Programs based on early du Pont family holiday and New Year's traditions including an exhibit inspired by the winter pastimes of the property's former

residents. Rt. 141, Wilmington. 9:30 to 4:30. \$10–\$14; under 14, free. 302-658-2400; Hagley.org.

THROUGH JANUARY 11

A Longwood Christmas. This season Longwood soars with a bird-inspired holiday display and expanded outdoor light features. 1001 E. Baltimore Pk., Kennett Square. Through Jan. 11, 9 am to 10 pm. \$13–\$27. Timed admission tickets are required. 610-388-1000; LongwoodGardens.org.



THROUGH MARCH 15

Delaware Art Museum Exhibits & Events. *Through Jan. 11*, "From Houdini to Hugo: The Art of Brian Selznick." *Through Mar. 15*, "Portable Fire: A History of Match Safes." 2301 Kentmere Pkwy., Wilmington. Wed–Sat, 10 to 4; Sun, noon to 4. \$6–\$12. Free Sun. 302-571-9590; DelArt.org.

JANUARY 17–APRIL 5

Brandywine River Museum Exhibit. "Jamie Wyeth," a major retrospective of his art spanning 60 years and featuring 109 works. Rt. 1, Chadds Ford. Daily 9:30 to 4:30. \$6–\$12. 610-388-2700; BrandywineMuseum.org.



MUSIC, ENTERTAINMENT.....

JANUARY 10–MARCH 7

Point Entertainment Presents ... At The Colonial Theatre. *Jan. 10*, comedian Ben Bailey, best known as the host of the highly successful "Cash Cab" on the Discovery Channel, 8 pm, \$19.50–\$30. *Mar. 6*, An Evening with Jorma Kaukonen, founding member of two legendary bands, The Jefferson Airplane and the still-touring Hot Tuna, 8 pm, \$37.50–\$42.50. *Mar. 7*, Jerry Douglas and the Earls of Leicester, 8 pm, \$22–\$34.50. 227 Bridge St., Phoenixville. 610-917-1228; TheColonialTheatre.com.

On With The Show ...

THROUGH JANUARY 11

Arthur and the Tale of the Red Dragon: A Musical Panto. The holiday tradition continues with this world premiere about the adventures of young Arthur, Merlin and the Dame of the Lake. People's Light, 39 Conestoga Rd., Malvern. Call for curtain times and tickets. 610-644-3500; PeoplesLight.org.

THROUGH JANUARY 11

Les Misérables. An unforgettable story of heartbreak, passion and resilience of the human spirit. Featuring timeless songs such as "I Dreamed a Dream," and more. Media Theatre for the Performing Arts, 104 E. State St., Media. Call for curtain times. \$25–\$42. 610-891-0100; MediaTheatre.org.

JANUARY 28–FEBRUARY 15

The Miracle Worker. William Gibson's play based on the true story of Helen Keller's relationship with her governess Anne Sullivan. Media Theatre for the Performing Arts, 104 E. State St., Media. Call for curtain times. \$25–\$42. 610-891-0100; MediaTheatre.org.



FEBRUARY 11–MARCH 8

The Cherry Orchard. Academy Award nominees David Strathairn and Mary McDonnell join longstanding company members in Emily Mann's acclaimed adaptation of Chekhov's masterwork. People's Light, 39 Conestoga Rd., Malvern. Call for curtain times. \$27–\$47. 610-644-3500; PeoplesLight.org.

FEBRUARY 17–22

Peter and the Starcatcher — A Grownups Prequel to Peter Pan. A dozen actors play more than one hundred unforgettable characters, all on a journey to answer the century-old question: "How did Peter Pan become The Boy Who Never Grew Up?" DuPont Theatre, DuPont Bldg., 1007 N. Market St., Wilmington. Call for curtain times. \$55–\$79. 302-656-4401; DuPontTheatre.com.

JANUARY 15
Second Annual Songwriter Competition. Uptown! Entertainment Alliance sponsors the event where five local finalists will perform and the audience will vote for the winner. Teca Restaurant & Wine Bar, 38 E. Gay St., West Chester. UptownWestChester.org.

JANUARY 16

Vox Ama Deus Ensemble Presents Awesome Americans—Gershwin, Copland, Williams. British virtuoso, Peter Donohoe, performs Gershwin's "Rhapsody in Blue," Concerto in F and "An American in Paris," Aaron Copland's Piano Concerto and the John Williams' "Harry Potter Suite," "Raiders' March" and "The Empire Strikes Back Medley." Kimmel Center, Perelman Theater, Broad & Spruce Sts., Philadelphia. 8 pm. \$20–70. 610-688-2800; VoxAmaDeus.org.



JANUARY 16–FEBRUARY 28
Longwood Gardens Performance Series.

Jan. 16, Sweet Honey in the Rock, five-part harmony ensemble expressing cultural pride through song, dance and sign; *Jan. 31*, Oliver Mtukudzi & the Black Spirits, one of Zimbabwe's most successful artists;



Feb. 1, Tim Evers, organist at Wayne Presbyterian Church, 1 pm; *Feb. 12*, Maestro Hector Olivera; *Feb. 19*, O'Connor Quartet; *Feb. 22*, Curtis Student Recital, 1 pm; *Feb. 28*, clarinetist-saxophonist Anat Cohen. 1001 Longwood Rd., Kennett Square. 8 pm unless otherwise noted. See website for tickets. LongwoodGardens.org.



JANUARY 18
Chamber Music Concert at Wayne Presbyterian Church. Violinist Joseph Kauffman and cellist Yoni Draiblate. 125 E. Lancaster Ave., Wayne. Free-will offering benefits students at Mitchell School in West Philadelphia. 4 pm. WaynePres.org.

JANUARY 24–25

West Chester University Alumni Winter Dance Festival—"Raising the Barre." Dance pieces exhibit a variety of styles and be performed by alumni, University dance students and outside guest performers from local studios and companies. Emilie K. Asplundh Concert Hall, S. High St., West Chester. Sat, 8; Sun, 2. \$10–\$25. 610-436-2266.

FEBRUARY 5

DuPont Theatre Presents In the Mood—A 1940s Musical Revue. A fully staged



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Friday, Feb. 6: 6–9 pm
Admission: \$20 per person, \$30 for two.

EXHIBITS, CRAFT DEMONSTRATIONS & WORKSHOPS
Saturday, February 7: 10 am–5 pm
Sunday, February 8: 11 am–4 pm
Admission \$10 when you preregister, \$12 on-site.

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tribute to Glenn Miller, Tommy Dorsey, The Andrews Sisters and big band greats of the 40s complete with period costumes and choreography. 1007 N. Market St., Wilmington. 2 & 7:30 pm. \$34-\$59. 800-338-0881; DuPontTheater.com.

FEBRUARY 7

WCU Live! Presents ... *Feb. 7*, Black Violin, a blend of classical, hip-hop, rock, R&B, and bluegrass music; *Feb. 27*, traditional Irish music and dance with Brian Conway; *Mar. 13*, Masters of Soul, a celebration of the legendary songs and performers that defined Motown and soul music. Emilie K. Asplundh Concert Hall, S. High St., West Chester. 7:30. \$13-\$20. 610-436-2266; WCUPA.Edu/Visiting-Artists/VAS.asp.



FEBRUARY 8

Vox Renaissance Consort Renaissance Candelmas. This evening is a perfect remedy for

the "February blues" featuring Renaissance Masterworks for voices and period instruments. Daylesford Abbey, 220 S. Valley Rd., Paoli. 6:30 pm. \$5-\$25. 610-688-2800; VoxAmaDeus.org.

MARCH 8

Ama Deus Ensemble Presents a "Bach and Handel Gala." Soloists: Valentin Radu (piano & organ), Robert Spates (violin) and Elin Frazier (trumpet). Gladwyne Presbyterian Church, 1321 Beaumont Dr., Gladwyne. 5 pm. \$25. 610-688-2800; VoxAmaDeus.org.



MARCH 21

DuPont Theatre Presents Chubby Checker and the Wildcats The King of "The Twist" is back to electrify audiences of all ages. 1007 N. Market St., Wilmington. 8 pm. \$29-\$69. 800-338-0881; DuPontTheater.com. ♦

Local Farm Markets



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.

Downingtown Farmers Mkt., Kerr Park, 1 Park La. Year-round, Sat, 9 to 1. 610-836-1391; GrowingRootsPartners.com.

Eagleview Farmers Mkt., Town Ctr., Wellington Sq. Year-round, Thurs, 3 to 7. 610-836-1391; GrowingRootsPartners.com.

Lancaster County Farmers Mkt., 389 W. Lancaster Ave., Wayne. Year-round, Wed, Fri, 8 to 6, Sat, 8 to 4. 610-688-9856; LancasterCountyFarmersMarket.com.

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

Newtown Square Farmers Mkt., Mostardi Nursery, 4033 West Chester Pk. Through Dec., Wed, 2 to 6. 610-353-1555; PRC.org.

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



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January

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

15, A Taste of Phoenixville. Good Samaritan fundraiser. Phoenixville Foundry, Phoenixville. 610-933-9305; TasteOfPhoenixville.com.

23, 8th Annual Robert Burns Memorial Whisky Tasting. Fundraiser for 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.

8, Kennett Chocolate Lovers Festival. United Way fundraiser. Kennett Square. 610-444-4357; KennettChocolate.org.

28, Kennett Winterfest. Craft beer fest with food. 610-444-8188; KennettBrewFest.com.

March

Through October, Table Tours. TableToursByTown.com.

14, 9th Annual Muttini Mixer. Fundraiser. Wilmington. 302-571-0111; DeHumane.org.

23, Chester County Community Foundation's Sweet Charity. Fundraiser. Chadds Ford. 610-696-8211; ChesCoCF.org.

April

Apr. 19-November, Taste Kennett Food Tours. 484-734-0740; Taste-Kennett.com.

30, Dining Out For Life. Fundraiser for AIDS organizations. In the Delaware Valley. DiningOutForLife.com.

May

Wed. through Sept. Media's Dining Under the Stars. Outdoor dining along State Street, Jackson to Orange Sts. 610-566-5039; VisitMediaPA.com.

23-24, The Great PA FlavorFest. Wineries, food and craft vendors. A Renaissance Fairgrounds, Manheim. 717-665-7021; PARenFaire.com.

9, BrewFest at Mount Hope. Breweries from across the country, food, music. PA Renaissance Fairgrounds, Manheim. 717-665-7021; PARenFaire.com.

13-17, MidAtlantic's Wine & Food Festival. Wilmington. MAWFF.org.

29-June 7, Philly Beer Week. Philadelphia and suburbs. PhillyBeerWeek.org.

TBA, Brandywine Valley Craft Beer Festival. Benefits Media Youth Center. Media. 610-627-9000. Iron-HillBrewery.com/Media.

June

6, West Chester's 13th Annual "Up On the Roof." Fundraiser. 610-738-3350; DowntownWestChester.com.

6, Longwood Gardens Wine & Jazz Festival. Kennett Square. 610-388-1000; LongwoodGardens.org.

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

27-28, Old-Fashioned Ice Cream Festival at Rockwood Park. Great food, ice cream and music. Wilmington. RockwoodIceCream.com.

TBA, Rotary Clubs of Thorndale & Downingtown's Mac-n-Cheese Cook-Off. Fundraiser. Downingtown. MacNCheeseCookoff.com.

July

3-5, Brandywine Valley Wine Trail Big Bang BBQ. 7 wineries. 866-390-4367; BVWineTrail.com.

18, Blues & Brews. All-you-can-eat crabs & brisket, music, beer, wine. PA Renaissance Fairgrounds, Manheim. 717-665-7021; PARenFaire.com.

September

12-13, 30th Annual Mushroom Festival. Fundraiser for local nonprofits. Kennett Square. 610-444-8188; MushroomFestival.org.

20, 36th Annual Chester County Restaurant Festival. West Chester. 610-738-3350; DowntownWestChester.com.

20, A Taste of Berwyn. Fundraiser for Daemion Counseling Center. 610-647-1431; TasteOfBerwyn.com.

TBA, Restaurant Week in West Chester. West Chester. 610-738-3350; DowntownWestChester.com.

TBA, Brandywine Valley Restaurant Week. Northern DE and S. Chester County, PA. Brandywine-Taste.com.

October

TBA, Brandywine Valley Annual Harvest Festival. BVWineTrail.com.

TBA, Chester County Futures Wine Tasting Dinner. Fundraiser for disadvantaged youth. Paoli. 610-458-9926; CCFutures.org.

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

TBA, Kennett Brewfest. Craft beers with food. Kennett Square. 610-444-8188; KennettBrewFest.com.

TBA, King of Prussia Beer Fest Royale. King of Prussia. KoPBeerFest.com.

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

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

TBA, Phoenixville Food & Food Truck Festival. PhoenixvilleFoodFestival.com.

TBA, Restaurant Week in Media. VisitMediaPa.com/RestaurantWeek.

TBA, 13th West Chester Rotary Chili Cookoff. Fundraiser. West Chester. 484-343-4577; WestChesterChiliCookoff.com.

November

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

TBA, Taste of Chester County. Fundraiser for Safe Harbor. West Chester. SafeHarborOfGWC.org.

TBA, Phoenixville Area Comm. Services Empty Bowls Event. Fundraiser to stop hunger. Phoenixville. PACSPHx.org.

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

TBA, Notable Kitchen Tour & Chef Showcase. Fundraiser for the Phila. Orchestra. Main Line. Notable-Kitchens.com.

December

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



A Taste of PHOENIXVILLE

Now celebrating its lucky 13th year
of good food and good works.

It's a perfect mix: a charity with silent auction, outstanding gourmet food, excellent wine and frothy beer Mmmm! And enough dessert choices—cupcakes, pastries, ice cream, chocolates—to move your belt a notch or two!

And there's no need to leave when you're full. Stay for live music and dancing with Phoenixville's own Hytha Fam Band. It features Carrie Evangeline, with her soaring vocals—like a blend of Joni Mitchell and Stevie Nicks.

Together with her brothers, mom and pop on saxophone, percussion and keyboards.

All this unfolds in a spectacular setting: The Foundry, the 132-year-old building where Phoenixville Iron & Steel Company once poured its iron castings, now restored and repurposed by the National Park Service and the Hankin Group.

Yes, it's the 13th annual Taste of Phoenixville! More than 600 people are expected to attend this year. (But

you can still buy tickets online and at the door.) The restaurants and caterers include Artisans Gallery, Bistro on Bridge, Majolica, Marly's, Thai L'Elephant, PJ Ryans. Over 30 of the finest local eateries (more in the sidebar) serve their specialties buffet-style. Last year, we didn't know where to begin. Or end!

All the funds raised by the event aid the homeless of Chester County, through The Good Samaritan Shelter of Phoenixville, which provides emergency and transitional housing for men. Think of the weather outside! It's a good cause, to say the least. The goal is to get the residents "back on their feet," according to Nate Hoffer, its Executive Director. Good Samaritan also maintains a women's and children's shelter in Ephrata.

Good Samaritan continues to expand its programs. It recently started giving small, interest-free loans to residents, helping them buy vehicles to get to

their jobs and move into permanent housing. "We're really excited" about the program, says Hoffer. Also, the Shelter is offering its residents a dollar-for-dollar matched-savings program.

Hoffer is a fountain of ideas for the Shelter's future. For instance, a new business planned for Spring 2015 is for a mobile food truck. Employing men from the Shelter, the food truck will provide fresh, healthy, locally-grown food throughout the area. Apparently, Good Samaritan plans to keep Phoenixville tasty long after the Taste of Phoenixville ends.

We hope you'll be part of making life better for the Shelter's residents. And have a great time while you do it. ♦

If You Go: Thursday, January 15, 2015, 6 to 10 p.m. at The Foundry, 2 N. Main St., Phoenixville. Tickets \$95 in advance, \$100 at the door. TasteOfPhoenixville.com. For information about the shelter, GoodSamShelter.org.

PHOTOS: PHOENIXVILLE DISH

More Great Tastes

The list of generous restaurants, caterers and other food vendors continues to grow. Here are a few more.

Bridge Street Chocolates
Cooking Spotlight
Cupcakes Gourmet
Dia Doce
Foresta's Market
Hacienda La Michoacana
Hill's Quality Seafood
Mike Waslh, Wine Educator
with Main Line Wine Events
Molly Maguire's Restaurant
Mom Pops
Montesano Bros. Italian Market
& Catering
Nook & Kranny Kafe
Pepperoncini Restaurant
Rivercrest Golf Club
Robert Ryan Catering & Design
Saint Peter's Bakery
SIPS Bistro & Bar
Sly Fox Brewing Company
The Grille at Spring Hollow
Tony's Family Restaurant/
Storti's Caterers
Vecchia Pizzeria

Nutrition Resolutions

Tricia Stefankiewicz, MA RDN
Penn Medicine

Each New Year, most of us make a few resolutions—some well-intentioned adjustments to our behavior. The most common plans include adapting a healthier lifestyle, losing the holiday weight (or more), and getting back to the gym or regular exercise that may have been nudged aside during the busy holiday season.

As a registered dietitian, I'd like to help with your food-related plans. I suggest that rather than making quick changes that may not last, consider a few simple lifestyle changes to maximize your success. You'll be more likely to achieve your goals in the long term, considering that only about 8 percent of people actually keep these resolutions.

Here are five nutrition lessons that can have an impact on how you eat and your health in the upcoming year. And they're simple enough to integrate into your life so you'll be more likely to stick with them for the whole year. Good luck!

1. Eat Less Meat.

Eating foods high in animal proteins is not the only way to satisfy your protein needs. Consuming foods high in animal fat—such as red meat and high-fat dairy products—may result in high intake of saturated fat and increased cholesterol levels, both outcomes to be avoided for good heart health.

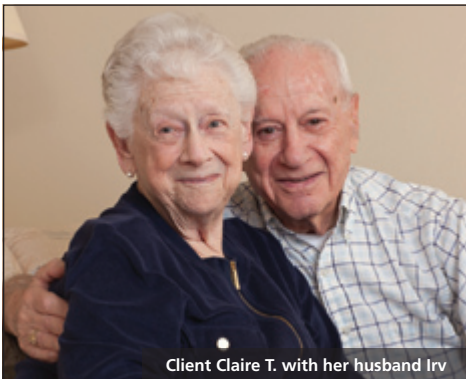
Think green. Plants offer a wide variety of protein sources. Beans, lentils, quinoa, seitan, tofu, nuts, nut butter (peanut and almond butter), edamame, sesame and poppy seeds, and soy milk are plant-based options to increase protein while keeping your cholesterol intake in check. Some are bound to become favorites.

Consider having one dinner a week with plant-based protein. Meatless Mondays are a great way to help reduce your risk of some chronic diseases and reduce your carbon footprint at the same time. Plus, you'll eat some delicious new dishes this year. The web is full of Meatless Monday recipes. Google on!

2. Watch Portion Size.

Even seemingly healthy foods can cause weight gain if you overdo it. Calories really do count! In recent years, the U.S. Department of Agriculture (USDA) has transitioned from the food guide pyramid to the MYPLATE visual (ChooseMyPlate.gov) with the emphasis on consuming a balanced mix of whole grains, protein, dairy, fruits and veggies at meals.

Ideas to help with portion control include filling half your plate with veggies and fruit and the other half split to include protein and whole grains. Apportioning food on a plate or bowl instead of eating out of the bag also helps with the amount of



Client Claire T. with her husband Irv

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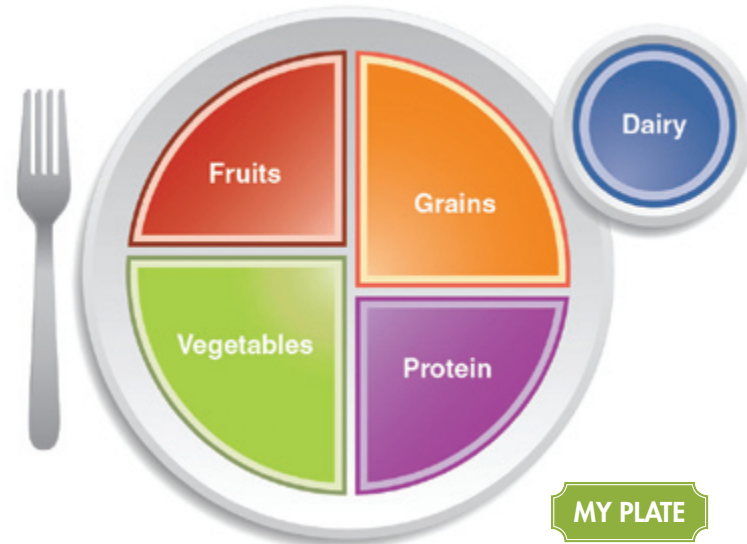
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5 SUPERFOODS



food you eat at a time. Portion control is especially useful when consuming high calorie foods—think bags of cookies and potato chips. And the plate image also helps when you're eating out.

3. Avoid Food Fads.

If you don't have celiac disease or gluten sensitivity, you don't benefit from eating gluten free products. A gluten free diet is designed for those diagnosed with celiac disease because eating gluten damages their intestinal lining. It doesn't actually help others.

Eating a gluten free diet without celiac disease may contribute to weight gain and vitamin deficiency. Gluten free products are often higher in sugar, fat and calories—in an effort to improve taste. Foods with gluten—whole grains—provide many key nutrients you need, like fiber, thiamine, riboflavin, niacin and folate that are generally not in gluten free products.

Similarly, juicing for weight loss may not be the most beneficial option. While juicing may increase your veggie and fruit intake, the process of juicing generally decreases the fiber in the juice, making drinking the juice less nutritious than eating the whole piece of fruit. You may still need a wide variety of foods if you do decide to juice, as juicing alone can result in low intake of protein and fiber.

The Paleo Diet is a new food fad

focused on foods common in the Paleolithic era—that ended about 10 thousand years ago. It includes lean meats, fish, fruit, veggies, nuts and seeds, but excludes dairy, legumes and whole grains. Little research is available to support the beneficial impact of this diet as well as any long-term risks of avoiding the excluded food items. Let the cavemen beware.

4. Increase Fiber.

As we've seen, some food fads may not contain enough fiber for a healthy diet. But adequate fiber—important for lowering blood cholesterol, decreasing heart disease risk, maintaining stable blood sugar levels, and promoting bowel health—is something that too many people overlook.

To make sure you're getting enough fiber, choose more beans, whole wheat bread, brown rice, oatmeal, barley and bran cereals; and decrease your intake of refined grains in foods like pretzels, white bread and noodles. Remember when eating fiber it's best to increase your intake gradually for better tolerance. Drinking adequate water is also essential to avoid constipation.

5. Eat Superfoods. Don't Rely on Supplements.

Research shows that some foods have a big beneficial nutritional bang—these are known as “super foods.” If you

5 SUPERFOODS

Research has identified certain foods that give you a boost in good health. Here are a few to resolve to eat more of this year.

Omega 3 fatty acids (in salmon, walnuts, flaxseed, sardines) may lower heart disease risk, help arthritis, possibility combat memory loss and Alzheimer's onset, in addition to depression.

Blueberries contain antioxidants and are high in vitamin C and potassium, which help lower heart disease and cancer risk and well as reduce inflammation.

Oats and Beans contain plenty of fiber, important for maintaining healthy blood sugar and cholesterol levels. And fiber will help make you feel full so you're likely to eat less.

Green & Black teas contain powerful antioxidants, some of which may help lower blood cholesterol and inhibit the growth of cancer cells.

Spinach contains antioxidants, vitamin C, beta carotene, plus lutein and zeaxanthin—which all help to protect eyes from macular degeneration. Popeye was on to something!

make a point to focus on just five superfoods this year to improve your overall diet, I recommend omega 3 fatty acids, blueberries, oats and beans, green and black tea, and spinach. Read more in the sidebar about why they're worth eating.

Some people think they can avoid thinking about the food they eat by substituting supplements. Not true. You can take too many over-the-counter supplements, and they aren't a substitute for a healthy diet. Eating a wide variety of foods—veggies, fruit, beans, whole grain, lean meats, fish and low-fat dairy—is a far preferable strategy for meeting daily nutrition requirements as vitamin supplements may not be duplicate the nutrition benefit that whole foods offer.

6. One More Thing.

Would you like to know more about nutrition? Did you know many insurance companies now cover up to six visits a year for nutrition counseling by a participating registered dietitian?

Take advantage of this benefit by contacting your insurance provider to find out about your eligibility and coverage. That's a bonus resolution! ♦

Tricia Stefankiewicz, MA RDN, is a member of the Clinical Nutrition Support Services (CNSS), clinical consulting service responsible for nutrition care at the Hospital of the University of Pennsylvania and Penn Medicine at Rittenhouse. CNSS works alongside multi-disciplinary teams to provide comprehensive nutrition services to patients. To find out more about finding a registered dietitian, check EatRight.org.



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The Amazing Expanding West Chester Restaurant Scene

Malcolm Johnstone § Photos by Tim Vaughan

Just when you thought West Chester had it all ...

Foodies delight! It's been a record-breaking year for new restaurant openings in downtown West Chester. And that means even more delicious choices and more evenings to enjoy the delectable foodie scene here.

Here's an armchair tour of a few of the newcomers—alphabetically listed because I don't have favorites yet—to help you plan your next visit or two. Be sure to bring your appetite!

For years, the mainstay of Italian cuisine on South High Street was Chef John Brandt-Lee's BYOB **Avalon Restaurant**. That's changed—and for the better. Avalon moved to Gay Street where there's more room for dining and enjoying a full-service bar, plus live music. While it's definitely an expansion for Chef Brandt-Lee, the intimate quality is still



Bon Bon Sushi



Mercato Ristorante & Bar



Boxcar Brewpub

there, with divided rooms for small groups. And Avalon's well-regarded Italian fare is available for Weekday Happier Hour Specials, a bar menu and dinner menu. (116 E. Gay St., AvalonRestaurant.net)

Imagine an Asian burrito. Casual, easy and yummy. Add a couple of seafood salad tacos and soon you're thinking **Bon Bon Sushi**. The cultural mix of names describes the simple affordable Japanese street food well. And yes, you can get treats like pulled pork sushi rolls. The menu is perfect for take-home appetizers, lunch or an exotic treat. (22 N. Darlington St., BonBonSushi.com)

You may know Boxcar Brewery Co., which quickly gained a regional reputation for its craft beers—FlipKey, a TripAdvisor blog, named it the number one brewery worth traveling for in Pennsylvania. Happily, this local brewery opened **Boxcar Brewpub**. Stop by to see how owners Jamie and Kymberly Robinson are combining their love for the arts with the art of finely crafted beers where patrons can enjoy artists' shows and music performances in a family-friendly environment. (142 E. Market St., BoxcarBrewingCompany.com)

If your taste buds are hankering for eggs Benedict, bacon that's qualified to be famous, and brioche French toast or buttermilk pancakes, **The Classic Diner** will satisfy your appetite at its new location in a historic building on East Gay Street. Since opening its first location in Malvern in 1995, The Classic Diner has been serving



Classic Diner



Sprout Music Collective



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- ★ Come in during the month of January and receive a 10% discount on Tea for Two to welcome in the New Year
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up breakfast and lunch to hungry hordes while collecting awards galore, including “County Lines Best Breakfast.” Brothers Tom and Nick Farrell promise new standards for the dining (or is it diner?) experience. (16 E. Gay St., TheClassicDinerPA.com)

Al fresco dining is rising to new levels, quite literally, as **The Couch Tomato Café** opens its roof garden above Gay Street as soon as the weather warms. Until then, Owners Craig Mosmen and Michael Cassano invite you to enjoy their gourmet pizza and specialty salads (salad greens on a green roof, you say?) in the cosmopolitan fashion that The Couch Tomato is known for at its Manayunk location. (31 W. Gay St., ManayunkTomato.com)

Mercato Ristorante & Bar has combined three storefronts on West Market Street to make an Italian restaurant divided by bare-lath and brick walls and a new, though rustic, wine cellar available for private parties. Alfredo and Barbara Giannaccari have put together lunch and dinner menus with flatbreads, brick-oven Neapolitan pizza, an expansive selection of pasta and fish dishes, as well as daily soup specials. (33 W. Market St., Mercato33.com)

Fashioned after the culture of “tiffin wallas”—the men delivering homemade meals in downtown Mumbai (or Bombay for those of us who took geography long ago) **Mumbai Bistro** is now open. Their healthy and affordable Indian cuisine combines freshness with a taste melded from dishes prepared slowly yet served fast. There’s also respect paid to a healthy life-style: no butter or ghee is used and no trans-fat cooking oils are allowed. Eat-in, take-out, delivery, online ordering are all available. (18 S. Church St., MumbaiBistro.com)

Chef Bon Siu, who created a go-to Chinese restaurant in Philadelphia, has brought **Mustard Greens** to West Chester. His food has been described as having an elevated flavor. Vegetable, shrimp, chicken, pork and beef dishes are served fired with spicy sauce or a comfortably mild, yet tasty, sauce. Of course, a plate of mustard greens is a must-have with every meal. (151 W. Gay St., KoomaRestaurants.com)

If you want to go to a place where you can feel like you belong, and we mean truly belong, it’s **Sprout Music Collective**. That’s because it’s a member-based club, with part of the membership proceeds going to charity. To become a qualified member, you must enjoy great live music, seasonal handcrafted cocktails, local beer and regional wine, along with tapas-style dishes locally sourced and seasonally inspired. So who doesn’t qualify? Check details at the website. (130 E. Prescott Alley, behind Roots Cafe at 133 E. Gay St.; SproutMusic.org)

That should give you a good number of new reasons to come to West Chester. And the guide that follows this article will help remind you of some of your old favorite dining options to draw you back. And for those with a sweet tooth or two, just refer to the December issue of *County Lines*, for “Christmas in the Sweet Spot,” which covered lots of dessert options to satisfy. ♦



Couch Tomato



Avalon Restaurant



The Lincoln Room



Mustard Greens

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Other Dining Options in West Chester

Breakfast, Lunch and More

Baco Juice & Taco Bar (8 W. Gay St., 610-436-4177; [BacoJuiceAndTaco.com](#)) features fresh juice, smoothies and tacos for a wholesome, healthy breakfast, lunch or snack.

Buddy's Burgers, Breasts & Fries (11 W. Gay St., 484-631-1006; [BuddySBBF.com](#)) makes great burgers, boardwalk-quality fries, amazing chicken sandwiches and thick milkshakes.

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

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

Gramm's Kitchen, (557 E. Gay St., 610-429-3903; [GrammsKitchenFR.com](#)) serves breakfast, lunch and dinner daily, from home-made healthy selections to sweets and fresh-baked goods.

Judy's Kitchen, (237 E. Gay St., 610-696-4814; [JudysHealthyKitchen.com](#)) offers homemade meals for happy, healthy eaters. Bring the whole family in for breakfast, lunch and dinner.

Lincoln Room (28 W. Market St., 610-696-2102; [LincolnRoomWestChester.com](#)) in one of West Chester's most famous historic structures. Enjoy a mid-day meal served in the classic style of fine American tea rooms.

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

Nudy's Cafe, a popular local breakfast and lunch chain (300 W. Market St., 610-696-4550; [NudysCafes.com](#)), offers Eggs Florentine, nicely done with a delicious Hollandaise and more.

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.

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

Three Little Pigs (131 N. High St., 610-918-1272; [ThreeLittlePigsWC.com](#)) offers a wide selection of sandwiches and salads. Home-made soup, breads and desserts made daily.

Bars, Pubs and More

Barnaby's of West Chester 15 S. High St., 610-696-1400; [BarnabysWestChester.com](#)) serves comfort food, ice cold drafts, perfect cocktails.

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

Jitter's Sports Bar (146 W. Gay St.; 610-696-0427) for a neighborhood feeling where everyone knows your name, plus entertainment select nights.

Kildare's Irish Pub (18-22 W. Gay St., 610-431-0770; [KildaresPub.com](#)) brought an entire Irish pub here, piece by piece, plus great beer and a menu to delight any Dubliner.

Landmark Americana (158 W. Gay St., 610-701-9900; [LandmarkAmericana.com](#)) brings cuisine nouveau to town with contemporary design and a menu to match. Late 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 an enjoyable neighborhood pub 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.

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

International Choices

High Street Caffé (322 S. High St., 610-696-7435; [HighStreetCaffe.com](#)), go for its funky-eclectic atmosphere, plus specialties like Cajun gator and gumbo.

i-Pasta Ristorante Italiano (134 E. Gay St., 484-887-0760; [i-Pasta.net](#)) is a family-owned BYOB serving homemade sauces on freshly made pasta. An Italian meal by an Italian family.

Kooma Express (151 W. Gay St., [KoomaRestaurants.com/Express](#)) serves Sushi and Japanese cuisine and 50+ beers are available for takeout.

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

La Mamba Mexican Restaurant (39 W. Gay St., 610-344-7784) lets you enjoy authentic Mexican cuisine in a casual BYOB atmosphere to eat in or take-out.

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.

Los Sabores de Mexico (503 E. Gay St., 610-696-4393) is a newly opened BYOB offering orders to go, a private party room, house specialties and traditional dishes.

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. With great roof-top views.

The Mediterranean (150 W. Gay St., 610-431-7074; [TheMedWCPA.com](#)) is a com-

fortable BYOB known for authentic ethnic dishes in what feels like the chef's home.

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

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. ♦



RESTAURANT GUIDE

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| 4. Roots Cafe | 26. Penn's Table |
| 5. Doc Magrogan's Oyster House | 27. Ryan's Pub & Restaurant |
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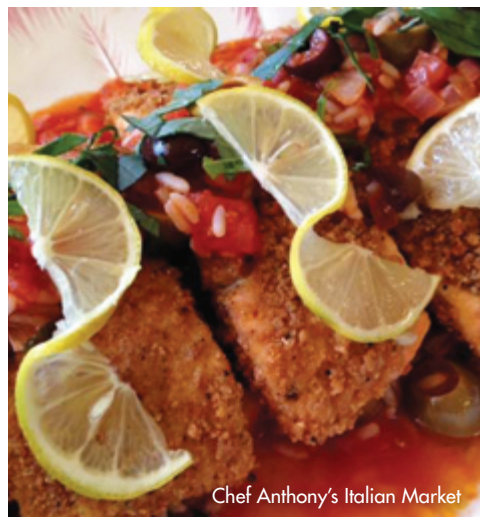
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320 Market Café



Chef Anthony's Italian Market



Chef-a-Topia



Swarthmore Co-op

A Different Kind of Fast Food

Mary Irene Dolan

No time to cook? No problem!

We all wish we could eat a hearty home-cooked meal every night. But life too often gets in the way. Whether you have a long commute from work, kids with packed after-school schedules, night classes or a workday that runs late, making dinner may be the last thing you want to do when you finally get home.

Luckily there are places right here in Chester County that understand and cater to those of us who want delicious nutritious food but don't have time, energy or inclination to make it. At least not every night!

Now the options available go way beyond delivery pizza or take-out Chinese. From freshly prepared, ready-to-heat meals to gourmet restaurant delivery services, our local businesses (a.k.a. life savers) have you covered!

If you know your busy schedule in advance, *Chefanti* is a great option. They're a convenient pick-up and delivery service catering to the West Chester-area that offers a variety of healthy, affordable full meals for the whole family.

You can order by 10 a.m. for same-day dinner, or you can schedule your meals as far as two weeks ahead of time. Their menu changes twice a month, so boredom isn't an issue, plus there are options for both adventurous and picky eaters. Be sure to try their hand pies, a regular fixture and a favorite. Whether your family is full of vegetarians, meat lovers or a mix, there's something to spark compliments from everyone around the table.

And since all meals are packaged in oven, microwave and freezer-safe containers, storing leftovers is a breeze.

211 E. Market Street, West Chester. 610-429-0467; *Chefanti.com*.

If you're in the mood for an authentic Italian take-away experience, keep *Carlino's Specialty Foods* in mind. For over 30 years, the Ardmore location has offered Old World recipes and an extensive selection of specialty groceries to pick up and take home.

Their hot foods department is full of homemade, prepared dishes perfect for lunch and dinner. Pick from their award-winning tomato pie, focaccia and stromboli made from scratch daily. Or maybe the hot entrées will tempt you with pastas and polentas, organic rotisserie meats, vegetable sides and soups of the day.

And if you know any hungry college students, ask about the College Care Packages delivered for free to on- or off-campus students in our area.

128 W. Market Street, West Chester. 610-696-3788; *CarlinosMarket.com*.

If you crave variety, *Cuisine To Go* is a great choice for the perpetually undecided. They offer a unique restaurant delivery service that caters to the Chester County area by bringing your favorite local restaurant meals right to your doorstep.

With over 20 different restaurants to choose from, *Cuisine To Go* allows you to browse through each menu as your family tries to answer that perennially vexing question, "What do you feel like eating tonight?" Choose from traditional American favorites or popular international dishes depending on your mood.

All you have to do is order online or by phone and your food will arrive within the hour! 610-363-6606; *CuisineToGo.net*.

Another Italian takeout option to visit for dinner and ingredients is *Chef Anthony's Italian Market*, where they understand that food brings people together and the dinner table is often the center of a family.

For those busy nights, their homemade, to-go options are perfect for gathering together your loved ones without breaking a sweat in the kitchen. Pick from their quick and easy homemade soups, salads, and sides. Or try full meal options like lasagna, baked ziti, stuffed shells, gnocchi, meatballs, eggplant parmigiana or chicken cutlets and save the leftovers for another night. Soul-satisfying and convenient.

100 Ridge Road, Chadds Ford. 610-459-5900; *ChefAnthonysItalianMarket.com*.

If you want to treat your family to gourmet cooking without the hassle, *Chef-a-Topia*, set to be opened this January, is the place to go for quality ready-to-heat, chef-prepared meals. They're a perfect choice for busy singles or hungry families who want something easy yet special for dinner.

Their delicious and affordable entrées are professionally cooked by local chefs and are made to heat up and serve as soon as you get home. You can enjoy full course meals of filet mignon, turkey wellington, lobster thermidor, pork tenderloin and more with accompanying sides while barely lifting a finger.

148 W. State Street, Kennett Square. 610-925-3800; *ChefATopia.com*.

With all these options, there's no excuse to go home hungry! ♦

Market Meals To Go:

Few things are worse than food shopping on an empty stomach. But there are markets that make the experience a little more bearable by offering prepared foods to grab and go without sacrificing flavor or nutrition for tempting convenience!

Lancaster County Farmers Market: This Wayne landmark has been a favorite for over 35 years. After browsing bakeries and Amish stands, visit the Mainline Marketplace along the back wall for tasty prepared dinners. Wayne; *LancasterCountyFarmersMarket.com*.

320 Market Café: In addition to great local fruits and vegetables, there's a casual dine-in marketplace with made-to-order sandwiches, fresh pico de gallo and takeout dinners. Swarthmore. 610-328-7211; Media. 610-565-8320; *The320MarketCafe.com*.

Wegmans: For takeout dinner, chain supermarkets aren't typically your go-to choice. But Wegmans isn't just any grocer. Their Market Café To-Go offers lots of Heat-n-Eat options by the pound for the whole family. King of Prussia, Malvern, Collegeville, Downingtown.

Whole Foods: For the ingredient-conscious eater, here's a source for healthy, tasty take-home meals that are natural, organic and/or locally grown. Stop by their Prepared Foods department to see what's available. Glen Mills, Wayne, Plymouth Meeting, Wynnewood.

Swarthmore Co-op: Quality produce, meats, seafood and cheeses, plus house-made prepared foods for omnivores, vegans and anyone in between. They take requests if you're missing a home-cooked favorite! Swarthmore. 610-543-9805; *Swarthmore.coop*.



Carlino's Specialty Foods



Chefanti



Cuisine To Go



OUR 11th ANNUAL

Best of the Best
Selections



W

What an exciting year for dining out! With new restaurants to tempt every taste. West Chester has a veritable explosion of new options and Wayne is not far behind. Restaurants are busy adding new locations and spinoffs.

Which made it all the more fun to round up our Best of the Best selections.

We highlight newcomers, new locations and recommendations for every meal and every occasion—from brunch to tea time to happy hour to dessert.

Check out the best chefs and best ambiance, best chef's tables, best rooftop views and best cooking classes. Plus our favorite places to sip wine, drink beer and eat pizzas and burgers.

Here's hoping you're inspired to visit many great locally owned restaurants this year. And here's to eating locally and well in 2015!

Check our website for more on restaurants, food news, recipes, beer, wine and more. CountyLinesMagazine.com.

Best Newcomers

JUNTO

100 Ridge Rd., Chadds Ford
484-547-8041 / JuntoBYOB.com

Big-city critics and increasing numbers of local fans high-five chef Macgregor Mann's new "modern farmhouse" restaurant, which opened in May 2014. He's been wowing folks with his personal brand of modern country cooking based on Pennsylvania-sourced ingredients and incorporating Pennsylvania Dutch techniques. Various cheeses—all made from raw milk—are served with raw honey and spiced walnuts. Egg Yolk Ravioli includes crispy smoked pork, saffras pork jus, red kale, peaches and shaved walnut. Grilled Sturgeon, alder-wood smoked, comes with wax beans, fermented Crowder peas, watercress and lemon verbena emulsion. Free Range Chicken is partnered with Three Sisters succotash and Birch-infused chicken jus. And three bells from Craig LaBan put this newcomer on the map. Tables have filled fast!

ARDÉ OSTERIA & PIZZERIA

133 N. Wayne Ave., Wayne
484-580-6786 / ArdeWayne.com

Wayne is where Main Liners go to eat out, and this year folks are flocking to Ardé Osteria. Yes, there's "& Pizzeria" in the name, but the menu aspires higher at this hip BYOB. Co-owner Pino DiMeo sent his son off to cook in Italy, and they fly in their mozzarella di buf-

falo from Naples, plus showcase it in a mozzarella bar, along with other specialty cheeses and salumi. Appetizers range from bruschetta to zuppeta (seafood and tomato stew), pasta is mostly handmade—with the pappardelle getting raves—and there's a "bread program" using ancient grains for Old World taste and texture. And yes, the pizzas are noteworthy. Maybe it's the cherry-red-tiled, wood-burning oven shipped from Naples, or DiMeo's pizza magic that scored a top rating for his Roxborough sister location. Anyway, locals love the truffle, salsiccia and classic Margherita.

MERCATO RISTORANTE & BAR

33 W. Market St., West Chester
610-701-6326 / Mercato33.com

"Born in Italy. Served in West Chester" gives a sense of Alfredo's newest venture (formerly of Alfredo's Italian Pizza Kitchen and a BYO in Berwyn). Market Street's location features rustic yet modern dining areas, plus a lower-level wine cellar for private parties. The bar area is anchored by a wood-burning, brick pizza oven shipped from Napoli—with "Alfredo" spelled in the tiles. We were big fans of pizzas from the location at Thornbury Shopping Center when Alfredo and Barb Giannaccari owned it. Happily the Regina Margherita at the new restaurant has that perfect fresh tomato sauce tang complemented by buffalo mozzarella. The southern Italian menu features appetizing apps (fried artichokes, mortadella meatballs), artisan pastas (lobster ravioli,

paccheri), plus delectable entrées (branzino, pork saltimbocca) bringing in the foodies to check out this addition to West Chester's dining scene.

Places To Watch

WEST CHESTER DINING EXPLOSION

Just when you thought West Chester had topped out on restaurants, there's a new wave! Some are new to the scene (**BonBon Sushi**, **Mumbai Bistro**), have moved (**Avalon**), reopened (**Spence 312, Lincoln Room**), added music (**Spout**, an offshoot of **Roots**), expanded (**Mercato**), metamorphosed (**BoxCar Brewpub** from the brewery, **Mus-tard Greens** from Kooma Viet), opened a first West Chester location (**Malvern's Classic Diner**, Manayunk's **Couch Tomato**), or plan to open in the New Year (**Lorenzo & Sons**). Too much to cover here, so best to read Malcolm Johnstone's article in this issue.

FOOD TOURS

What's more fun than enjoying a great restaurant? Enjoying three or more, with dishes cooked just for you, a chat with the chef, and maybe a cooking demo. This is the kind of foodie fun two local groups orchestrate.

Taste Kennett Food Tours combine a three-hour progressive dinner with a walking and talking tour of the town. Running (the tour, not the tour-goers) April through

November, on Sunday afternoons, the tours by Ann and Jeff Vaughn have groups up to 16 strolling and savoring at six stops, with wine tastings. 484-734-0740 / TasteKennett.com.

Katy O'Gara of **Table Tours of West Chester** (also Media, Ardmore, Bryn Mawr) arranges tastings at favorites and not-yet-open spots, exclusive dishes, champagne toasts at tony retail spots for groups up to 20. Public tours begin again in March, with private tours now for your group—say a bachelorette party? **Table-ToursByTown.com**.

ESTIA GREEK TAVERNA

222 N. Radnor-Chester Rd., Radnor
484-581-7124 / EstiaTaverna.com

Though many missed the smashing of plates marking the summer opening of Estia in Radnor's corporate complex, fans of Greek food have found this offshoot of the Center City charmer owned by the Pashalis brothers and brother-in-law John Lois. The lure of fresh seafood—whole grilled fish, a favorite—sourced from the Mediterranean plus a good selection of Greek favorites make reservations a must for the 200-seat rustic yet elegant dining rooms. Calamari, saganaki, dolmades, spinach pie and anything with the handmade phyllo appeal as starters, with the tower of Estia Chips (thin sliced zucchini and eggplant, fried, served with tzatziki) being a big hit. Black sea bass for two is Wednesday's special or go with the fish of the day.

THE CRAZY SOFA

4755 N. Crum Creek Rd., Newtown Square
484-318-7273 / TheCrazySofa.com

Next to the Regal Cinemas in Edgemont Square, The Crazy Sofa opened in late November promising live music, dancing and a menu as eclectic and colorful as the piece of furniture they're named for. The menu is a collection of sushi rolls (Crybaby, Shaggy Dog, Wild Monkey), small plates and flatbreads (Smashed Tomato, Pulled Short Rib), along with large plate entrée selections (Seafood Risotto, Lobster Tail, Petite Filet) and daily specials. Sounds like fun!

New Ventures

CLASSIC DINER

16 E. Gay St., West Chester
TheClassicDinerPA.com

I love the smell of sticky buns in the morning. It smells like breakfast from the Classic Diner! Yes, that perennial Best Breakfast pick by *County Lines* and others opened a second location under the guidance of the Farrell bothers and their wives—



Estia Greek Taverna



Classic Diner



Red Star Craft House



The Crazy Sofa



Ardé Osteria & Pizzeria



Junto



Mercato Ristorante & Bar



Teca Newtown Square



Spence 312



Christophers



Great American
Pub & Hotel



Avalon Restaurant



Boxcar Brewpub

the team behind the original Malvern Classic Diner, Sovana Bistro and RapiDOUGH Pizza. Serving breakfast and lunch 7 days, 7 to 3, from a similar menu as Malvern in an historic building (formerly Jack's Steaks & Shakes) and baking its addictive stickiest buns onsite, this Classic will surely attract West Chester's foodies and hungry students. Lots of egg dishes (with many Benedict choices), bountiful Batter Up selections (love the brioche French toast), plus signature sandwiches and sides. All fresh, all good.

RED STAR CRAFT HOUSE

146 Exton Square Mall, Exton
610-524-5893 / RedStarCraftHouse.com

Another year, another Dave Magrogan restaurant (Kildare's, Doc Magrogan's, Harvest, Barra Rossa (formerly Stella Rossa) ...), with plans to hit 17 soon. This one, which opened Thanksgiving weekend in the Exton Square Mall, promises artisan meats and pizza, gourmet burgers, street tacos, gluten-free and vegetarian options, and 100+ craft beers and calls itself a gastro pub. Trendy menu items at this beer-centric spot include fried pickles, power red kale and red quinoa salad, grass-fed bison burgers, plus those promised tacos and wood-fired pizzas. Draft beers include local breweries on tap, more in bottles, plus a cask, international choices and a long coming-soon list at press time. Outdoor bar and fireplaces, but that's to check out later.

SPENCE 312

312 S. High St., West Chester
610-738-8844 / Spence312.com

Spence was a Gay Street institution, claiming, together with its antecedents, more than a century and a half of history, until it closed a few years ago. Now, Chef/co-owner Andy Patten has given Spence a new life on South High Street as

Spence 312. Opened at the end of October, the BYOB is already getting noticed, featuring fresh, sustainable seafood—Seared Scallops, Cioppino, Grilled Scottish Salmon—and local, organic meats—Boneless Short Rib, Braised Chicken in Phyllo and Grilled Pork Chop. Appetizers include calamari, mussels, oysters and shrimp, while the desserts are heavenly: try the Crème Brûlée. If you loved it before, try it again.

CHRISTOPHER'S A NEIGHBORHOOD PLACE

335 E. King St., Malvern
484-568-4127

ChristophersANeighborhoodPlace.com

After 13 years in Wayne, Molly and Chef Christopher Todd have brought their family-friendly restaurant to Malvern offering a “little bit of everything.” Kids of all ages will love it! For dinner, kids can choose mac & cheese, pizza, chicken fingers and more, while the adults enjoy salmon, tuna, jambalaya, pulled pork or about 10 other dinner choices, plus mussels, burgers, pizzas and pasta. Lunch and breakfast offer a similar range of multiple choices. The ingredients are farm-fresh, sourced from an organic farmers co-op. And they support a gluten-free, whole grain diet with bread and rolls from a special Philadelphia-based bakery.

TECA NEWTOWN SQUARE

191 Newtown Street Rd., Newtown Square
484-420-4010 / TecaNewtownSquare.com

With glasses of chianti raised high, Newtown Square lovers of primo Italian food, both traditional and contemporary, cheered the December arrival of Teca. Sister to the popular West Chester Teca, its appealing cozy/modern ambiance is influenced by the family-owned Tuscan winery. This is the spot for everything

from a top-notch Neapolitan pizza from the huge wood-burning oven to a 38-ounce porterhouse prepared Northern Italian style. Also, house-made pasta specials, house-cured meats, crispy duck confit and tacos de pesce. Budino, a rich, cake/pudding dessert, will seduce you. Large wine cellar, complete with “walls” of recycled wine crates, banquet facility, lounge-style bar and outside garden.

320 MARKET CAFÉ

21 W. State St., Media
610-565-8320 / The320MarketCafe.com

Starting in Swarthmore in 1991 as a produce market, 320 Market Café has become a popular dine-in marketplace in Swarthmore and Media—offering a deli, loaded sandwiches, fresh pico de gallo, and take-out or eat-in dinners. The Swarthmore store specializes in fruits and vegetables, craft beer—over 650 in bottles and more on tap—and artisanal cheeses. Media's location plans a move and expansion farther west on State Street in the old Plain & Fancy space—with a beer and wine garden, spirits and mixed drinks, plus dinner seven nights a week. Hoping for a February opening. Fingers crossed that the winter gods are smiling.

GREAT AMERICAN PUB & HOTEL

148 Bridge St., Phoenixville
610-917-3333 / GreatAmericanPub.com

We applaud the rescue of the historic Columbia Hotel by this mini-chain of local family-owned restaurants (also in Wayne, Conshy). Opened in May with five dining rooms, two bars and the still-gracious porch, the new space got an extensive and expensive renovation that was wise to retain the magnificent old bar and other architectural and interior details. Execu-

tive Chef John Sakos has a custom-built smoker for brisket, pork shoulder and more fall-off-the-bone meats complemented by homemade garlic jalapeno pickles. There are gliders on the front porch, happy hour specials and live local entertainment, so we hope this is a happy home.

AVALON RESTAURANT

116 E. Gay St., West Chester
610-436-4100 / AvalonRestaurant.net

The joy of everything Italian permeates this new location that blends neighborhood friendliness with modern Italian fare. It can't miss. “Small plates” sound so much better as Piattini and the flavors shine in dishes like Grilled Calamari with tomatoes, olives and capers, and Mussels with white wine and shaved fennel. “Macaroni” dishes (gluten-free available) include Shrimp Ravioli and Potato Gnocchi. Super appetizer boards. Barolo Braised Beef Short Ribs and Chicken Calabrese with spicy Andouille sausage are entrée stars. Check out the lush “indoor garden room” and private wine room, good for custom-designed dinners. Live music, too.

People are Talking About ... Beer

BOXCAR BREWPUB

142 W. Market St., West Chester
BoxCarBrewingCompany.com

Jamie and Kymberly Robinson opened Boxcar Brewery in 2008, brewing “hand-crafted” beer and distributing in only six local counties. Some signatures: Boxcar Original Ale, Boxcar Brown Ale and Mango Ginger India Pale Ale. Now, they've opened a brewpub in West Chester, complete with arcade games and events for families. In late

November, they offered a “sneak peak,” giving away shirts, hoodies, pint glasses and other goodies. Located in what was The Note, the brewpub's focus is on beer but will also include locally sourced brewgrub, so you can eat and drink local.

VICTORY BREWING & KENNETT BREWING COMPANY

650 W. Cypress St., Kennett Square
VictoryBrewing.com
109 S. Broad St., Kennett Square
717-529-2727 / KennettBrewingCompany.com

Last year we were so excited that two new craft beer places were coming to Kennett Square. And we're still excited! As of press time, both are on the brink of bringing beer to the borough—Victory, with its 35-state distribution network and 250-seat space in a luxury apartment complex, and KBC, with its 50 hand-thrown mugs for a Mug Club in a 50-seat space in an old building renovated with Kickstarter funds. Beer fans agree there's room for both!

STERLING PIG BREWERY

609 W. State St., Media
[On Facebook](http://OnFacebook)

He's French, acts in local theater, and is the Chef/Owner of three Media restaurants: La Belle Epoque Café, Picasso Restaurant and Bar, and Diego's Cantina & Tequila Bar. Now Loic Barnieu is founding a fourth—the Sterling Pig—at State and Baltimore Pike. The property is an old laundry, being remodeled with post-and-beams, high ceilings and an open kitchen. Look for about eight beers on tap—partnering with local breweries—pub fare and wood-fired pizza. Plus seating for 100 in the dining room, 30 in the bar—separate to maintain an appro-

priate family atmosphere—and more on the roof, ultimately. Barnieu expects to open in Spring 2015.

SLIGO PUB & RESTAURANT

200 Town Centre Dr., Glen Mills
484-842-1481 / SligoMedia.com

In November, Ed Lawlor and chefs Kevin Diskin and Zenon Hydrick opened a wee bit of Ireland in Glen Mills, building on its successful Media location. They have 16 beers on tap—including Guinness, Smithwick's, Magners Cider—and more in bottles. The farm-to-table menu is authentic Irish—fish and chips, bangers and mash, shepherd's pie. Simply grand.

People are Talking About ... Pizza

VECCHIA WAYNE

134 N. Wayne Ave., Wayne
484-580-6135 / [On Facebook](http://OnFacebook)

Two years ago the buzz started among Phoenixville pizza lovers about the Neapolitan pizza hit Vecchia, with Craig LaBan adding kudos for the “bright fresh sauce.” This fall, the Main Line got a taste of great pies made with imported ingredients and distinctive, fine flavored crusts—light and puffy, browned and blistered from the wood-fired ovens built with bricks, volcanic ash, sand and old-school tradition. With a limited menu that focuses on doing a very few things very well, the Regina Margherita (San Marzano tomatoes, basil, mozzarella di bufala, olive oil) and Covaccino (topped with arugula, prosciutto, shaved parmesan) are the favorites. Watch the masters make your 12-inch pizza in minutes and check Facebook for \$5 specials on Mondays.

RAPIDOUGH

99 E. Market St., Collegeville
484-961-8898 / RapiDoughPizzaPies.com

From the name you won't be surprised it's possible to order on the iPad and swipe your credit card in 30 seconds and get your pizza 5 minutes later. The fresh comes from the Farrell brothers' (Sovana Bistro and Classic Diner fame) commitment to locally sourced, fresh-daily ingredients—no frozen dough here! Pizzas, calzones, farm-fresh salads and natural drinks are on the menu emphasizing customized dishes. Pick a basic 9.5-inch, red, white or green pizza and add your choice of house-made cheeses, meats and vegetables to have it your way, so to speak. Try seasonal options like Honey Crisp Apple Bacon or Butternut Squash Salummi. Or pick up a bundle—that's three pizzas. The big question, where will they open next?

COUCH TOMATO WC

31 W. Gay St., West Chester
ManayunkTomato.com

Manayunk's spot for New York-style, thin-crust pizza and big salads since 2003 is opening its second branch, complete with a green roof garden. Rooftop dining doesn't appeal in January? How about *Philly Mag's* choice for best pizza? With locally sourced, veg, vegan, gluten-free offerings, this to-go, delivery or BYOB eat-in option is a welcomed addition, and not just because of the free slices planned for opening day! There's a menu similar to the original location (Duck & Apple, Short Rob, Tequila Lime Chicken pizzas), but cooked in a wood-fired oven and a comfy rustic décor—exposed brick, reclaimed wood. Is there also a tomato red couch?

LORENZO & SONS

27 N. High St., West Chester
LorenzoAndSons.com

Excitement built as news the South Street Philly pizzeria planned a Thanksgiving opening on the corner of High and Gay Streets (former Spazzo spot). Yes, there've been delays but here's hoping plans come through for the larger menu at this location (with stromboli, calzones, cheesestakes, sandwiches) but probably not larger pizzas—the 28-inch special seems plenty large! Giuseppe "Joe" Pulizzi, second-generation owner, promised late-night slices and lots of toppings. Daily Meal named Lorenzo's among the 2014 Top 101 Best Pizzas in America, so West Chester should cheer. No frills, lots of flavor, low prices, crispy crust, plenty of cheese and slices as big as your head, say the South Street crowd.

PIETRO'S PIZZERIA & BIRRERIA

236 N. Radnor-Chester Rd., Radnor
484-367-7072 / PietrosPizza.com

More upscale, as befits the corporate center location and proximity to Estia Greek Taverna (also owned by the Pashalis family), Pietro's is the third location for this pizzeria (Walnut and South Streets) and the first in the 'burbs. Opened last fall, the spacious, glowing, casually elegant restaurant and bar focus on artisanal pizzas (using Uncle Angelo's recipe from the '30s for coal oven pizza) and craft beers. Expect some of their favorite pastas and classic dishes from the original Pietro's, along with the new. We recommend the Pietro Classic pizza, smoked mozzarella, prosciutto and baby arugula (the mozzarella is from Brooklyn). Courtyard seating when the snow melts.

**Want to know our favorite?
Keep reading. You'll get to the
pizza category eventually...**

Best New Chain Restaurant

NOT YOUR AVERAGE JOE'S

561 Glen Eagle Square, Glen Mills
610-500-2222

NotYourAverageJoes.com/GlenMills

With 20 years of history behind it, this Boston-based chain opened its second Pennsylvania location in June in Glen Eagle Shopping Center (another in Ardmore). And while we're much bigger fans of locally owned restaurants, we liked the launch with a fundraiser for a local charity, Chester County Food Bank, and plans for more. The concept—good food at reasonable prices in the 'burbs—is carried out with cooking from scratch, plus customizable dishes. There's reasonable variety—harissa lamb sliders, ahi tuna wontons, plus nacho average nachos (say it aloud for the joke)—salads, burgers, hearth-stone pizzas, kid's menus, full bar with some local beer on tap and better than average service, a real plus.

Best Destination Restaurant

BIRCHRUNVILLE STORE CAFÉ

1403 Hollow Rd., Birchrunville
610-827-9002 / BirchrunvilleStoreCafe.com

You'll need a map or the right GPS address. It's out of the way, discreetly set at an intersection of back country roads. Small and simple, it's dif-

ficult to get reservations—but so worth it! The appetizers and salads are inspired: Goat Cheese Soufflé, Breasola and Mache, or Kobe Beef Carpaccio. Follow up with Rack of Lamb, Duck Breast, Wild Boar or Venison. And finish with a Warm Butterscotch Cake or Crème Brûlée. Perfection! Chef/Owner Francis Trzeciak, originally from the Alsace-Lorraine region of France, often comes out to meet his diners and talk food. For a private dining experience, he'll close the restaurant and you'll invite a dozen or so guests to enjoy five courses. Bring your best bottle to this special BYOB.

Another Favorite

CARMINE'S ACT TWO

232 Woodbine Ave., Narberth
610-660-0160 / CarminesActTwo.com

Since 1999, lovers of Creole cuisine have chased Chef John Mims all over *County Lines* country for a bit of Mardi Gras magic. He settled in Narberth for the second time in 2013, and a piece of the French Quarter came with him. The menu drawls New Orleans and features his unaffected approach to Cajun/Creole cooking. Start with Gumbo, She Crab Soup, or Blackened Shrimp Remoulade. Then Jambalaya or Crispy Duck, Andouille Sausage and Roast Pork Shoulder. And there's dessert: Sticky Bun Bread Pudding, Chocolate Bourbon Pecan Pie ... Or choose the prix fixe menus. Certainly not "lite"—there's cream sauce, butter sauce and bacon gravy. Servings are gargantuan, but the atmosphere is intimate. Always packed, it now takes reservations.

Best Chef's Table

TALULA'S TABLE

102 W. State St., Kennett Square
610-444-8255 / TalulasTable.com

Sitting at the Chef's Table in the kitchen inhaling the tempting aromas while watching dinner being prepared is undeniably cool. So is enjoying the same super-seasonal, imaginative ten-or-more-course dinner prepared for Talu's famed Farm Table. Reservations for this long-running, memorable dining experience for 8-12 are accepted *only* and *exactly* one year ahead. Happily, there's more flexibility for Chef's Table reservations, designed for 4-6 people. Reserve about four months out, by calling or e-mailing. Cancellations occasionally come up, so check Facebook, too. And anticipate a feast of dishes like Celery Root Soup with smoked foie gras and almonds and Warm Pear Cobbler with sage ice cream and toasted oats. More heaven in Kennett!

Most Innovative Chef

MAJOLICA

258 Bridge St., Phoenixville
610-917-0962 / MajolicaRestaurant.com

Chef Andrew Deery makes it a point to be connected to his guests at his intimate, up-scale BYOB where his New American creations delight. He analyzes customer likes and dislikes, and constantly tries to evaluate their level of adventure. "I'm not just turning food out, but cooking for each guest," he says. That all comes into play when crafting menus or planning cooking classes, and it works especially well with customized tasting menus. It also helped him win the Chester County Restaurant Festival's Best Chef's title. Menu examples: White Corn Soup with Maine Lobster; Short Ribs with caramelized onion & Gruyère cheese; Spiced Lamb with cucumber tzatziki & sun-dried tomato jam. Worth a special trip to Phoenixville.

Another Favorite

AMANI'S BYOB

105 E. Lancaster Ave., Downingtown
484-237-8179 / AmanisBYOB.com

The close relationships that accomplished Executive Chef/co-owner Jonathan Amann has developed with local farmers and other sources mean his farm-fresh/seasonal creations really shine. The appreciative clients who crowd the intimate, rustic eatery agree. His skill has made him winner of the Chester County Restaurant Festival's Best Chef designation three times. From his menu: Berkshire Pork Porterhouse with fig apple chutney or Slow-Roasted Organic Lancaster Chicken with fennel-marjoram glaze. Also Butternut Squash Ravioli and Pumpkin Fritters with smoked chicken, apple, scallions, toasted pumpkin seeds, cayenne and maple glaze. You'll have to visit to find your favorite.

Best Local / Seasonal

RESTAURANT ALBA

7 W. King St., Malvern
610-644-4009 / RestaurantAlba.com

Total commitment to high-quality seasonal ingredients, simplicity of preparation and a wood-burning grill that's always working hard bring out the best of all that local providers supply. Chef/Owner Sean Weinberg believes "simplicity" doesn't mean "simple." It means letting the ingredients shine. Check out the "Lazy Afternoon" menu, served 2 to 5 p.m., with small plates like Potato Gnocchi with San Marino sauce. Good dinner choices include Bruschetta with whipped gorgonzola and wood-roasted figs; wood-grilled Flatbread Antipasto with local beef brisket, green chili and



Talula's Chef's Table



Not Your Average Joe's



Carmines Act Two



Vecchia Wayne



Ron's Original Bar & Grill



Terrain Garden Café



Up On the Roof



General Warren

ricotta; Grilled Magret Duck Breast with white polenta, Swiss chard and wood-roasted fig glaze. Simply amazing.

More Favorites ROOTS CAFÉ

133 E. Gay St., West Chester
610-455-0100 / RootsCafeWC.com
SPROUT MUSIC COLLECTIVE
130 E. Prescott Alley, West Chester
610-696-6006 / SproutMusic.com

Organic, local, sustainable: its menu captures the best of the seasons. Owners Dan and Kayana Celluci called it Roots, a bit like home cooking, except Mom never did it so well. Some swear by breakfast, especially five kinds of eggs Benedict. The lunch soups, salads and sandwiches satisfy. But dinner is where Roots delivers, with Duck Breast, Braised Short Ribs or Pistachio Encrusted Swordfish. Or check the blackboard for the specials. Last fall they added a music club with dance floor next door, Sprout Music Collective—or just Sprout. Eclectic and local—reggae, jazz, rock or folk—Sprout has local beers, a local wine list and an inspired list of cocktails, plus a tapas menu drawn from Roots' menu.

Best Pre-Theater Dining THE FARMHOUSE BISTRO

39 Conestoga Rd., Malvern
610-647-8060 / TheFarmhouseBistro.com

Location, location. It's hard to beat this charming restaurant's proximity to the inviting People's Light theater campus with its popular shows. You walk just a few steps along the brick walkway and you are there. Enjoy three dining rooms, each with a fireplace and minimalist decor, carved out of the handsome 225-year-old farmhouse. When weather allows, the lovely patio overlooks a beau-

tiful garden. Dinner-show packages make it easy. Enjoy Lancaster County Turkey & Corn Soup, Country Pâté, Slow-roasted Cabernet Braised Boneless Short Ribs, Cider-glazed Pork Chop, Pan-Roasted Duck Breast Marsala and Farmhouse Apple Tarte Tatin. Bon appetit!

Another Favorite DEEP BLUE BAR AND GRILL

111 W. 11th St., Wilmington
302-777-2040 / DeepBlueBarAndGrill.com

Just a half-block from Wilmington's DuPont Playhouse and close to other performance venues, this modern-American fish house caters to the theater crowd with a special prix fixe, three-course menu—every evening there's a show at the Playhouse. Small Plate choices: Mixed Field Greens with caramelized shallot vinaigrette or Shrimp & Corn Chowder. Typical entrées: Chicken Française with baby zucchini and Parmesan couscous, Salmon with heirloom tomato farro and cream-braised leeks. For dessert: Classic Crème Brûlée, Cinnamon Spiced Cheesecake, sorbet or gelato. The staff makes sure you make curtain time.

Best Bistro SOVANA BISTRO

696 Unionville Rd. #8, Kennett Square
610-444-5600 / SovanaBistro.com

In its 16th year and going strong, the hot contemporary bistro keeps packing them in with its appealing cuisine that's simple yet sophisticated. Chef/Owner Nick Farrell succeeds with preparations that let the ingredients' inner goodness shine and hand-made dishes inspired by many areas of the world. "Taste of the Season" offerings focus on local, seasonal ingredients, clearly identified on the menu. Some highlights: Honey Barbecue Lamb Ribs, Roasted Quail with mushroom stuffing,

Butternut Squash Tortellini with apple-cider brown butter and toasted pine nuts, Pan-Roasted Chicken with potato puree and wilted spinach, Pear & Salami Pizza, Fran's Meatball Pizza and Liquid-Center Butterscotch Cake. Plus an extensive (and humorous) spirits menu.

Best Ambiance TERRAIN GARDEN CAFÉ

914 Baltimore Pk., Glen Mills
610-459-6030

ShopTerrain.com/Glen-Mills-Restaurant

Leave the winter behind for a piece of paradise in an antique greenhouse that's part of the almost mythical garden store, Terrain. Diners report traveling over a hundred miles to soak up the surroundings filled with ivy, topiaries, hanging staghorn ferns and all the touches that make the café look like it's a Nancy Myers' film set and make shopping there so addictive. Yes, the menu is organic, locally sourced and vegan-friendly. Ball jars and flower-pot-baked bread still grace the tables, and you'll find tasting menus and innovative touches like Pork Belly Benedict and Korean Rice Salad. But most folks are equally nourished by the setting that makes you sigh with contentment.

Best Al Fresco Dining BISTRO ON BRIDGE

210 Bridge St., Phoenixville
610-935-7141 / BistroOnBridge.com

With its new scenic mural painted by Rob Donaldson on its historic front, Bistro on Bridge's outdoor dining scene is better than ever. The artwork's featured stream cools the sidewalk venue where tables, chairs and sofas accommodating 65 are spread out along the front of the popular restaurant. Scheduled al fresco opening is April 1—plenty of time to plan. The heating lamps are ready, if needed. The Mediterranean-

influenced bistro menu offers much to enjoy. Appetizer examples: Risotto Balls, Prosciutto-wrapped Shrimp or Filet Bruschetta. Entrées include Boneless Short Rib, Chicken Marsala, Rib Eye Steak, Pecan-encrusted Chicken and Lobster Ravioli. Entrée salads, pizzas and quesadillas, too. Super selection of craft brews.

Best Rooftop Dining MÁS MEXICALI

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

Welcome Spring with a bang when this high-energy Mexican favorite opens its spacious, attractive rooftop. It happens on Cinco de Mayo—of course—so mark your calendars for May 5th, and once again take in what many agree are the best views in West Chester. The high-energy fiesta of sights, sounds and good eats that permeate all corners of the three-level operation is particularly enjoyable on the rooftop. The Cinco celebration includes mariachi music and flamenco dancing. Beyond the satisfying tacos, burritos, quesadillas and chimichangas, try the Chipotle Salmon, Beer-and-Tequila-Braised Pork, or Paella with shrimp, chicken and smoked chorizo sausage. Dynamite drinks, of course.

Another Favorite UP ON THE ROOF

14 E. Chestnut St., West Chester
610-436-9689 / DowntownWestChester.com

It happens only once a year on the roof at the Chestnut Street Parking Garage. Music, dancing, specialty rooftop martinis, great sunset views. Last year the party was catered mainly by Limoncello Ristorante, but Doc Magrogan, Carlino's, Side Bar, Ram's Head and others contributed—plus beer from Boxcar Brewing, margaritas from Más Mexicali. The tower of cupcakes came from Cakes and Candies by Maryellen,

cannolis by Yori's Bakery, gelato by D'Ascenzo's Gelato. West Chester Downtown Foundation and West Chester Business Improvement District (BID) hosted about 300 guests at this fundraiser for the borough's beautification. Plenty of parking available, of course, on June 6 this year.

Best for Dinner with History GENERAL WARREN

9 Old Lancaster Rd., Malvern
610-296-3637 / GeneralWarren.com

Décor and menu updates make this elegant 18th-century inn shine even more brightly. Daylight pours through the handsome tall windows now that the heavy draperies are gone. New lighting shows off its impressive 18th-century assets like never before. And the new custom, soapstone bar is a beauty. The four-star classic cuisine was also preserved, while adding options like small plates—Bison Ribs or Shrimp Skewers, for example—and appealing vegetarian choices. Regulars applaud the continued availability of the tableside-prepared Caesar Salads and Bananas Foster, always created with skill and finesse. Favorite entrées include Beef Wellington, Steak au Poivre, Pan-Seared Grouper and Grilled Salmon with roasted Brussels sprouts. "Historic Hospitality" for dinner at the inn.

Best Family Restaurant RON'S ORIGINAL BAR & GRILLE

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

An upbeat mood and hearty eats that are also healthful keep this neighborhood gem bustling. The focus is on Italian but there's great diversity and options abound. The menu's tempting array guarantees something for everyone

from a fussy five-year-old to his sophisticated granddad. For example: Meatballs and marinara or a crab and artichoke bake? A multitude of toppings for pizzas (called ovals), including creative choices like Buffalo Chicken or Hawaiian. There's Stromboli, Veal Parmigiana and Spinach Lasagna. Also Filet, Grilled Salmon and Teriyaki Stir Fry. Lots of Piadini (Italian pita-bread sandwiches) including chicken with pesto or a nitrate-free ham/Italian cheese combo. Lively, well-stocked bar, plus a live music schedule.

Best Dinner To Go

This year we offer you multiple options for Dinner On the Go, see the article in this issue. Our favorite is [Chefanti](#), for its healthy, delicious meals most like the home-cooked versions we can pretend we cooked ourselves. Read more in "A Different Kind of Fast Food."

Best Community Market MARKET AT LIBERTY PLACE

148 W. State St., Kennett Square
610-925-3411 / TheMarketAtLibertyPlace.com

Not the towering Helmut Jahn-designed Liberty Place in Center City, but the much lower profile community spot on Kennett's State Street—more a small-scale, laid back Reading Terminal Market (if that's possible). We're beginning to get past the name—from the building's steel foundation, a World War II Liberty Ship—and we like the vibe and the vision. The unique collection of vendors makes for eating in, taking out or doing some shopping. There was even a fall dinner series, with seasonal menu. Visit for pizza, burgers, crepes, seafood, coffee and juice bar, organic groceries, take-home gourmet meals, ice cream and wine. Maybe not all at once. Plus live music, happy hours and events.

Continued on page 67 ...

Make a resolution
this year to discover
the many great
dining choices in our area
and visit them
all year long.

Restaurant Guide 2015

PENNSYLVANIA

AVONDALE

★ The Farmhouse Restaurant

514 McCue Rd.
610-268-2235; LNgolf.com
This is a jewel in the country with two restaurants and a marvelous event facility. The Farmhouse Restaurant fine dining experience offers food and service of rare excellence. The Greathouse is the quintessential destination offering casual dining, Sunday Champagne Brunch and celebrations. There are two outdoor dining facilities and a chef's table in their subterranean wine room.

BERWYN

30 Main

660 Lancaster Ave.
610-220-2367; 30MainLine.com

★ Nectar

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

Thai Orchid Restaurant

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

BIRCHRUNVILLE

★ Birchrunville Store Cafe

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

BRYN MAWR

★ Yangming

1051 Conestoga Rd.
610-527-3200; YangmingRestaurant.com
Innovative Chinese-International cuisine and classic dishes. Specialties include jumbo lump crabcakes, firecracker veal and capellini with shrimp. Happiness hour Mon-Fri, 4:30-6:30. They have a red wine book, with many new choices. Yangming was named one of the Best Chinese Restaurants in the US by *Travel & Leisure Magazine*. Banquet facilities. Open 7 days.

CHADDS FORD

Antica

1623 Baltimore Pk.
484-770-8631; AnticaPA.com

★ Brandywine Prime

1617 Baltimore Pk. (Rts. 1 & 100)
610-388-8088; BrandywinePrime.com

Fellini Café

1620 Baltimore Pk.
610-388-2202; FelliniCafeChaddsFord.com

★ "Best of the Best" Winner
★ Restaurant in a historic building



Yangming



Not Your Average Joe's



The Whip Tavern

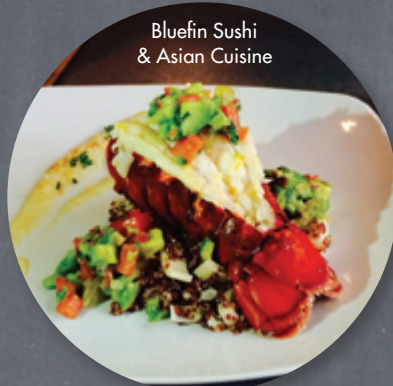
And here's a look at more of
our Best of the Best selections!



Station Taproom



320 Market Café



Bluefin Sushi
& Asian Cuisine



The Whip Tavern



Yangming



The Farmhouse Restaurant



Sweet Charity Winter from
General Warren



The Lincoln Room



Billy Burger & Bakery



Table Tours



General Warren



Black Powder Tavern



Bistro on Bridge



Mäs Mexicali



Ron's Original Bar & Grille

★ **Junto**
Olde Ridge Village Shoppes
100 Ridge Rd.
484-547-8041; JuntoBYOB.com

Chef Anthony's Italian Market
Olde Ridge Village Shoppes
101 Ridge Rd. 610-459-5900
ChefAnthonysItalianMarket.com

CHESTER SPRINGS

★ **Limoncello Chester Springs**
499 Uwchlan Ave.
610-524-3112; LimoncelloCS.com

✿ **Yellow Springs Inn**
1657 Art School Rd.
610-827-7477; YellowSpringsInn.com

COLLEGEVILLE

The Pub at Wegman's
600 Commerce Dr.
484-902-1500; Wegmans.com

★ **RapiDOUGH**
99 E. Market St.
484-961-8898
RapiDoughPizzaPies.com

CONCORDVILLE

✿ **Concordville Inn**
Baltimore Pk. (Rt. 1)
610-459-2230; ConcordvilleInn.com

DOWNINGTOWN

★ **Amani's BYOB**
105 E. Lancaster Ave.
484-237-8179; AmanisBYOB.com
Farm fresh, seasonal cuisine. This 40-seat BYO has an open kitchen in an inviting atmosphere. Lunch, Mon-Fri, 11:30 to 3; Brunch, Sat-Sun, 10 to 2; Dinner, Mon-Thurs, 5 to 10:00; Fri-Sat, 5 to 10:30; Sun, 5 to 9. Reservations recommended.

✿ **Avalon Pasta Bistro**
78 W. Lancaster Ave.
610-873-4200; PastaBistro.com

Café, Kimberton Whole Foods
150 E. Pennsylvania Ave.
610-873-8225; KimbertonWholeFoods.com

★ **Jimmy Duffy's Catering**
284 Boot Rd.
610-647-0160; JimmyDuffy.com

✿ **Barra Rossa**
20 E. Lancaster Ave.
610-269-6000; BarraRossa.com

★ **Station Taproom**
207 W. Lancaster Ave.
484-593-0560; StationTaproom.com

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

The Pub at Wegman's
1056 E. Lancaster Ave.
610-518-7800; Wegmans.com

DREXEL HILL

★ **Shere-E-Punjab**
Drexel Line Shopping Center,
5059 State Rd.
484-452-8140; ShereEPunjab.com
See listing under Media.

EXTON

Allegria Ristorante
8 E. Welsh Pool Rd.
610-524-6060; Allegria-PA.com

Appetites on Main
286 Main Street
610-594-2030; AppetitesOnMain.com
A local hangout where everyone knows your name offering casual American comfort food at a good value. This bar/restaurant has a taproom atmosphere in the front and a family/quieter section in the back. During warmer months, they open the huge outdoor patio. Happy hours are daily and include \$2 select domestics, \$3 well drinks, \$1 off all food, craft beer and cocktails. Daily drink and food specials like 1/2 price wings on Monday. Open daily 11 am to 1:30 am.

Brickside Grille
Eagleview Town Ctr. 540 Wellington Sq.
610-321-1600; BricksideGrille.com

Buca di Beppo
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. Whitford Rd.
610-524-1830; DulingKurtz.com

Nudy's Café
Eagleview Town Ctr., 541 Wellington Sq.
610-458-7667; NudysCafes.com

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

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

★ **Red Star Craft House**
146 Exton Square Mall
610-524-5893; RedStarCraftHouse.com

★ **Ron's Original Bar & Grille**
74 E. Uwchlan Ave.
(just N of Rt. 100 on Rt. 113)
610-594-9900; RonsOriginal.com
Serving real food, for the health of it! Prepared from scratch onsite daily with all natural ingredients. American/Italian cuisine with daily specials and a School Night Value Menu Sun-Thurs. Live music, Wed-Fri-Sat; Happy hour, Mon-Fri, from 5 to 7. Lunch and Dinner, Mon-Thurs, 11 to 9:30; Fri, 11 to 11; Sat, 11-10; Sun, 11:30 to 9. Bar is open until midnight; Thurs till 1 am, Fri-Sat until 2 am.

Taco Maya
221 Eagleview Blvd. TacoMaya.com

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

FRAZER

Tonino's Pizza & Pasta Co.
235 Lancaster Ave.
610-240-9566; ToninosPizzaAndPasta.com
This is a family-run business which prides itself in using the freshest ingredients to make authentic

homemade Neapolitan pizza, pasta and signature Italian dishes. They invite you to come in and dine, BYOB, Mon-Sat, for lunch and dinner, Sun, noon to 9 pm.

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

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

★ **Not Your Average Joe's**
561 Glen Eagle Square
610-500-2222
NotYourAverageJoes.com/GlenMills

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

★ **Sligo Pub & Restaurant**
200 Town Centre Dr.; SligoMedia.com

★ **Terrain Garden Café**
914 Baltimore Pk.
610-459-6030
ShopTerrain.com/Glen-Mills-Restaurant

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

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



Roots Café



Lily Asian Cuisine



Amani's BYOB



Appetites on Main

- ☼ **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

★ **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.

★ **Michoacana Grill**
201 S. Union St.
610-444-8979; On Facebook

★ **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** (coming soon)
650 W. Cypress St. VictoryBrewing.com

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. Received the 2014 *Wine Spectator* Award.

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

Café at Kimberton Whole Foods
429 E. King Rd.
484-324-2800; KimbertonWholeFoods.com

☼ **Cedar Hollow Inn**
2455 Yellow Springs Rd.
610-296-9006; CedarHollowInn.com

★ **Christopher's**
335 E. King St.
484-568-4127
ChristophersANeighborhoodPlace.com

Ciabatta Ristorante & Pizza
446 Lancaster Ave.
610-408-0999; GoCiabattaPizza.com



The Farmhouse Restaurant

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

★☼ **The Farmhouse Bistro**
39 Conestoga Rd.
610-647-8060; TheFarmhouseBistro.com

★☼ **General Warren**
9 Old Lancaster Rd.
610-296-3637; GeneralWarren.com

A charming 18th-century country inn serving new American cuisine with some classics, too. Fresh fish, steaks, lamb, small plates and vegetarian options. Private parties, rehearsal dinners and weddings a specialty. Eight lovely 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 Sheep menu, a 10-course Chinese Banquet menu through February 29. Open 7 days. Casual.

The Office Bar & Grille
1021 Morehall Rd.
484-318-7806; TheOfficeBarAndGrille.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

MEDIA

★ **320 Market Café**
21 W. State St.
610-565-8320; The320MarketCafe.com

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



The Lincoln Room

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

Dominic's
100 State St.
610-627-2011; DominicsHandCarved.com

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

Maggie Hook's Fish & Grille
9 State St.
610-565-8212; MaggieHooks.com

★ **Margaret Kuo's Media**
4-6 W. State St.
610-892-0115; MargaretKuo.com

See their listing under Malvern.

★ **La Porta**
1192 Middletown Rd.
610-358-5104; LaPortaRistorante.com

La Na Thai French Cuisine
33 W. State St.
610-892-7787; LaNaBYOB.com

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

★ **Sterling Pig Brewery**
609 W. State St.
On Facebook

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



Toninos Pizza & Pasta Co.



Sovana Bistro



Stockyard Inn



Estia Greek Taverna



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NARBERTH

★ Carmine's Act Two

232 Woodbine Ave.
610-660-0160; CarminesActTwo.com

NEWTOWN SQUARE

★ The Crazy Sofa

4755 N. Crum Creek Rd.
484-318-7273; TheCrazySofa.com

✿ 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

★ Teca Newtown Square

191 Newtown Street Rd.
484-420-4010; TecaNewtownSquare.com

Teikoku

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

★ Tratorria Giuseppe

4799 W. Chester Pk.
610-353-4871; Mussoira.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

★ 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

Fenice Creolo

902 Village At Eland
610-933-3993; FeniceCreolo.com

G-Lodge Restaurant

1371 Valley Forge Rd.
610-933-1646

★ Great American Pub Hotel, Bar & Grill

148 Bridge St.
610-917-3333; GreatAmericanPub.com

Iron Hill Brewery & Restaurant

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

Joe's All American Pub & Restaurant

519 Kimberton Rd.
610-935-2136; joesallamericanpub.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

✿ 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

★ Estia Greek Taverna

222 N. Radnor-Chester Rd.
484-581-7124 / EstiaTaverna.com

★ Pietro's Pizzeria & Birreria

236 N. Radnor-Chester Rd.
484-367-7072; PietrosPizza.com

Smashburger

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

Susanna Foo Gourmet Kitchen

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

READING

✿ Dans at Green Hills

2444 Morgantown Rd. (Rt. 10)
610-777-9611; DansAtGreenHills.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

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Avalon Restaurant



ST. PETER'S VILLAGE

The Inn at St. Peter's Village

3471 St. Peter's Rd.
610-469-2600; TheInnAtSaintPeters.com

SPRINGFIELD

Tavola Restaurant & Bar

400 W. Sproul Rd.
Springfield Country Club
610-543-2100; Tavalas.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

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. Reservations recommended.

★ Ardé Osteria & Pizzeria

133 N. Wayne Ave.
484-580-6786; ArdeWayne.com

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 entrée-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 Mon-Thurs, 11:30 to 10 pm; Fri-Sat, 11:30 to 11 pm; Sun, 10:30 to 9, brunch until 2.

Margaret Kuo's



Carmel Café & Wine Bar

372 W. Lancaster Ave.
484-580-6725; CarmelCafe.com

Christopher's

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

★ Margaret Kuo's, Wayne

175 E. Lancaster Ave.
610-688-7200; MargaretKuo.com
See their listing under Malvern.

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

Domaine Hudson Wine Bar & Eatery



Carmine's Act Two



★ Teresa's Café and Next Door Bar

120-126 N. Wayne Ave.
610-293-9909; Teresas-Cafe.com

★ Vecchia Wayne

134 N. Wayne Ave.
484-580-6135; On Facebook

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.)

★ Avalon Restaurant

116 E. Gay St.
610-436-4100; AvalonRestaurant.net

★ Billy Burger & Bakery

2 N. 5 Points Rd. #4
610-431-3100; BillyBurgerAndBakery.com

★ Boxcar Brewpub

142 W. Market St.
BoxCarBrewingCompany.com

★ Chefanti

211 E. Market St.
610-429-0467; Chefanti.com

★ Classic Diner

16 E. Gay St.
TheClassicDinerPA.com

★ Couch Tomato West Chester

31 W. Gay St.
ManayunkTomato.com

Doc Macgrogan's Oyster House

117 E. Gay St.
610-429-4046; DocMagrogans.com

☼ Dilworthtown Inn & The Inn Keeper's Kitchen

Old Wilmington Pk.
610-399-1390; Dilworthtown.com

★ High Street Caffè

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

★ Landmark Americana

158 W. Gay St.
610-701-9900; LandmarkAmericana.com

★☼ Limoncello Ristorante

9 N. Walnut St.
610-436-6230; LimoncelloWC.com

RON'S

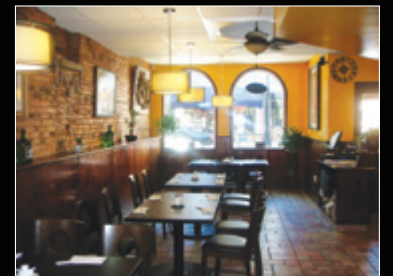
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lilysushiandgrill.com

lilyspa

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102 E. Market St.
610-918-6280; MasMexicali.com
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☼ The Mediterranean Restaurant

150 W. Gay St.
610-431-7074; TheMedWCPA.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

★ Side Bar & Restaurant

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

Social Lounge & Bar

29 E. Gay St.
610-738-3948; TheSocialWC.com

★ Spence 312

312 S. High St.
610-738-8844; Spence312.com

Teca

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

★ Westtown Meats & Deli

1030 Old Wilmington Pk. 610-696-5588

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610-869-4020; TwelvesGrill.com

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1383 N. Chatham Rd.
610-383-0600; WhipTavern.com

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5812 Kennett Pk.
302-656-9776; BuckleysTavern.com

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

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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

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

★ Harry's Fish Market and 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.
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What's New in the Restaurant Scene

Lise Monty

Local chefs are cooking up plenty to tempt diners to eat out often and well.

As 2015 unfolds on the restaurant scene in *County Lines* country, there's a whole lot of creativity and energy brewing. A check of representative restaurants found three are opening new sites; one new chef plans to reach out to his Main Line counterparts to collaborate; and all are tweaking their menus.

Fasten your seatbelts. It's going to be a delicious New Year.

Junto B.Y.O.B in Chadds Ford

Macgregor Mann is one happy chef/owner as he builds on his success with Junto B.Y.O.B., opened last May at the Olde Ridge Village Shoppes in Chadds Ford. He's energized by the growing clientele and three-bell review from *The Inquirer's* Craig LeBan.

In his self-described "modern farmhouse"—named after a social club founded by Benjamin Franklin—he shuns the "over-used" farm-to-table concept, preferring to "cook with the seasons, like my great grandma did, tying in old Pennsylvania Dutch stuff." Always "concerned about getting good raw ingredients," Mann plans to "continue forming relationships with local suppliers and partners" and expanding on the selection of Pennsylvania cheeses and charcuterie.

Also continuing: "Fermenting our own sauerkraut, curing our own meats and doing a lot of pickling and canning ourselves." As winter approached, he was determined to stick to his Pennsylvania-only credo. When citrus becomes scarce, "we compensate in different ways," like making fruit-based vinegars used for seasoning and, of course, salad dressings.

Typical Junto fare: Apple Snitz Choucroute, a first course of housemade sauerkraut, sausage and dried local apples; corn fritters with Chesapeake crab and green pepper/okra relish; grilled sturgeon, alder-wood smoked, with wax beans, fermented Crowder peas, watercress and lemon verbena emulsion; and dry-aged,

20-ounce, prime Hereford beef with arugula, potato, turnip and beef reduction.

Look for more special events in 2015 in the "extra dining room," Mann says. Among them: beer dinners with Pennsylvania brewers and whole-animal theme dinners with chefs introducing courses and discussing their preparation. It's always fun to schmooze with the person who cooked your dinner.



Macgregor Mann

Paramour at the Wayne Hotel

Eric Goods, executive chef at Paramour since last fall, is enthusiastically implementing his ideas. "We're becoming more accessible ... breaking loose from the perception that Paramour is only for special occasions and business lunches," he says. "Our emphasis is on using great products—local, of course—at the height of their season, simply and wisely, to enhance the flavor profile of each ingredient."

"The food we're creating is wine-driven. We try not to over-complicate the dishes ... to avoid extremely astringent flavors that can be brutal to so many beautiful wines. By keeping the



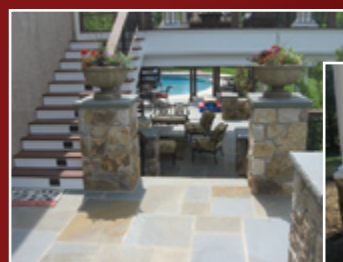
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flavor profiles direct, the wines are allowed to play a part of each dish.”

Good’s career has included work with celebrated chefs Wolfgang Puck and Todd English, among others. The “bread master” he brought with him—his wife Angela Goods—also has a great pedigree, which includes opening Mark Vetri’s Osteria. Yes, there’s a whole lot of food talk at their home, Eric says.

Look for hearty panini sandwiches at lunch, like the herb-roasted chicken saltimbocca creation with prosciutto de parma, fontina and sage pesto on Angela’s fresh-from-the-oven, Parmesan-herb ciabatta. Among signature dinner offerings: red wine braised osso bucco with buckwheat polenta, fire-roasted cipollini onions and huckleberries, paired with Waterbrook Malbec.

High on Chef Eric’s 2015 to-do list: Build camaraderie among Main Line chefs and restaurants. “This has been happening a lot in the city ... chefs working together to build the restaurant scene,” he says. “It’s only natural that we’d enjoy working together, cooking together. Yes, we’re competitors ... but this would help build the suburban culinary/restaurant landscape and we’d all benefit.”



Eric Goods

Teca New to Newtown Square

Newtown Square fans of robust yet refined Italian fare welcome their own classy Teca. It’s a sister restaurant to the popular West Chester Teca, where direct-from-Italy passion thrives in mood as well as food.

The new Teca is modeled after the Tuscan winery Casali de Bibbiano, owned by Alberto Guadagnini. He and son Roberto, chef at the first Teca, co-own both restaurants. Their long-time friend, experienced chef Chris Scarduzio, heads the new culinary team.

In addition to vino, the Tuscan winery provides “our own bottled estate olive oil,” says David Carey, general manager of New-

town Square Teca. Pastas are house-made and cured meats are dry-aged on the premises. From the “classic, top-of-the-line, wood-burning oven” come lusty Neapolitan pizzas like the Three Little Pigs winner, with porchetta, bacon and Italian sausage.

Popular entrées include traditional risottos, chicken breast Parmesan, veal piccata, braised beef flank steak and a whopping 38-ounce porterhouse, prepared Northern Italian style. Lobster Spaghetti showcases a whole lobster on top of 1.5 pounds of house-made spaghetti with a spicy tomato sauce. The “tacos de pesce” include “grilled cod, capers and a little tomato salad on top.” A popular Northern Italian dish: crispy duck leg confit with braised lentils, cannellini beans and cotechino sausage (spiced with nutmeg and sage).

Since its opening in late 2014, this new spot has foodies heading for Newtown Square.

Classic Diner New in West Chester

West Chester fans of honest, all-American diner fare cheer the December 8th opening of the Classic Diner at 16 Gay Street, formerly Jack’s Steaks and Shakes. They’re making resolutions to indulge in the super breakfasts and lunches this New Year that the folks in Malvern have loved for 19-plus years at “their” Classic Diner.

The four owners—chef Tom Farrell and his wife Krissy Flynn, operating partner, plus Tom’s brother Nick Farrell and his wife Linda, owners of Sovana Bistro—bring 50-plus years of combined experience to the business.

With its black/gray/white theme, exposed stone and brick, banquettes on the second level and cloth napkins, and a BYOB



Chris Scarduzio



Linda & Nick Farrell, Tom Farrell, Krissy Flynn

to boot, the new Classic has upscale/urban vibes. Flynn calls it “a take-out bakery look,” complete with enticing aromas, especially when sticky buns slide out of the oven. Artisan breads are from Le Bus Bakery.

Eggs Benedict and omelets (pick your filling from 30+ items) lead the list of breakfast specials. Flynn’s favorite: egg-white omelet with feta, grilled chicken, sautéed spinach and caramelized onions. For lunch, house-made soups like tomato-basil with fresh mozzarella and turkey chili score, as do wraps.

We expect to see this become a hot spot and not just for weekend brunch.

La Fia in Wilmington

The darling of Wilmington’s restaurant scene, La Fia is working on two new sites, both a few blocks from its bustling Lower Market Street home. Owner/chef Bryan Sikora, 2014 James Beard nominee, plans a spring opening for a “fast casual spot” for breakfast and lunch across from the Grand Opera House on Market Street. You can expect some tempting aromas, because this is where the bakery part of La Fia has already been relocated.

Freeing up that space at the original bistro means in 2015 more folks can gather at the crowded bar and more can enjoy the locally sourced, artisan fare with “European influence plus some North African spice,” Sikora says.

One block away, on the ground floor in the Renaissance Center office building, early design plans for the second off-site expansion called for a “new bar and small plate restaurant that’s open all day.” Sikora was working on a “Latin street food” kind of café for the space, unnamed at press time and scheduled for a late-2014 opening.

His take on 2015 trends: “Ethnically inspired, chef-driven menus and approachable wine lists.” He believes “fine dining is becoming smaller and smaller” so he’ll stay away from anything “precious.”



Bryan Sikora

Middle-Eastern flavors rock, he says. At La Fia, “lamb souvlakia and ground lamb leg are always popular. And our falafel is awesome.” Other winners include the potted olive oil/poached salmon appetizer, shrimp and chorizo risotto with caramelized Belgian endive and saffron broth. And, from the menu’s “Little Extras” column: vegetable bread pudding made with roasted garlic bread, green beans and English cheddar.



Dave Walti

Harvest Seasonal Grill & Wine Bar in Glen Mills

With its steady growth and lots of repeat customers, Harvest Seasonal Grill & Wine Bar will stick with its winning concept in 2015. Look for continued farm-to-table, seasonal offerings that are high on taste, yet calorie conscious, too.

Dave Walti, executive chef for all four Harvest restaurants in the area, praises the Lancaster Farm Fresh Co-op, its main supplier, for the consistently excellent fresh dairy and vegetable offerings. “We can get 10-20 different vegetables on an as-needed basis, much of it organic, through the co-op. And all of our cheeses, too.”

Harvest lists the names of individual farmers and cheese-makers on menus. “We put 15 or 16 at the top of the page on a regular basis,” Walti says. The increased number of vegetarian and gluten-free items implemented in 2014, will continue this year. And they’ll continue to buy as many sustainable, organic wines as they can find from local vineyards.

January’s chill brings a boost in bison meatloaf orders. “We can’t seem to make enough of it,” Walti says. Also big are the kale Caesar salad, “which is actually vegan,” and soups like turkey-and-three-bean chili and butternut squash bisque. Always popular are the flatbreads, none more than the one topped with pears and blue cheese then drizzled with a fig glaze.

Walti dream of changing Harvest’s hard-to-resist desserts, each served in a three-ounce glass and presented for viewing in a tray of six, or even 12. Two favorites: salted caramel chocolate cake and peanut butter mousse. It’s safe to predict they’ll cause New Year’s resolutions to evaporate. ♦

For more of what’s happening in area restaurants in 2015, check out our “Best of the Best” and Restaurant Guide coverage in this issue.

DON'T BE AFRAID of the DARK (BEER)

Mark Edelson, Iron Hill Brewery

Make a resolution to discover porters and stouts this year.

Porters and stouts are the earliest examples of commercial beers. Sadly, though, in the craze over hoppy and hoppy IPAs (India Pale Ales), these traditional styles tend to be forgotten. What were once the largest selling styles of beer in the world have been pushed aside by the 21st century focus on marketing primarily pale and light-styled American lagers.

I can't tell you how many times I've run into beer drinkers that judge a beer purely on the color—and then immediately claim “I don't drink dark beer.”

Here are a few reasons you should.

What are Porters and Stouts?

Porters and stouts are wonderful beers, with distinct roasted malt characters that are sometimes characterized as chocolate, coffee and almonds—rich, complex tastes and aromas. They run the gamut from dry to sweet and malty in character. And while many times perceived as dark and

heavy beers, porters and stouts can range from lighter and lower in alcohol (around 4.0 ABV, alcohol by volume) to big and hefty, strong beer (up to 12.0 ABV).

Few people—even beer experts—can agree on what the difference is now between porters and stouts. Some say stouts contain roasted barley, or that porters are lighter or sweeter with overtly hoppy and caramel flavors. Still others say brown stout was simply the name for the strongest version of porter because stouts were brewed using less water, resulting in a stronger brew.

To complicate the controversy, American craft brewers have taken creative liberties with porters and stouts, adding chocolate, coffee, even chili peppers as they expand the limits of these styles of beers. So, there's really not a clear difference. Although, if pushed, most would say stouts generally are darker and more often include roasted barley.

But then, in any bar, you're likely to hear an opposing view.



Some History—the British Story

Porters and stouts have a rich history. In the 17th and 18th centuries, much of the brewing was done by very small and local brewers. In London, a popular drink was a blend of three beers—stale beer, ale and strong beer—known as Three Threads, probably from the vernacular “three thirds.” This was blended right at the pub and also became known as Entire.

In 1722, a London brewer named Ralph Harwood decided to start brewing Entire as a single beer. His beer gained huge popularity throughout London and quickly became the workingman's pint of choice. Historians believe this beer became known as “porter” because it was a particular favorite of the porters who labored at local markets and also delivered it to the pubs.

Because this beer required aging, it could be produced only by breweries with larger tanks to support the aging time required. Large breweries were built to support the thirst of the population, and porter became the world's first mass produced beer.

Porters came to America along with the British—a mixed blessing. Later, when the Revolutionary War broke out, trade with England ceased and porter brewing was left in the



hands of the American Colonists. George Washington was famous for his love of this fine “food.” He believed porter to be a wholesome and nutritious beverage, and it was brewed regularly at Mt. Vernon.

Ireland's Version

In Ireland, considered to be the birthplace of stout, brewers in the early 1700s were also producing porters. In 1759, Arthur Guinness, at the age of 34 and with only three or four years of brewing experience, leased a broken-down brewery at St. James's Gate in Dublin. Optimistic about the future, he signed a 9,000-year lease on the property and started brewing popular ales of the time.

to bottles of Guinness Extra Stout. But with the explosion of consumers' desire for better beer, we've seen choices of stout and porter explode in the marketplace, particularly from craft brewers.

There are many different types of stout and porter, ranging from extremely strong and sweet, to easy drinking. And now we even find flavored and barrel-aged varieties. One thing these beers have in common is that they're all black in color. Some beer drinkers are put off by the color, but don't be afraid of the DARK!!

The stout most people are used to seeing is draft Guinness, referred to as an Irish or dry stout. These stouts are on the lighter side and are lower in alcohol than most beers (4% to 5% ABV)—such as a Budweiser (5% ABV). Guinness was a pioneer in putting nitrogen in the beer, which gives it that beautiful cascade of bubbles and thick, creamy head.



Within 10 years, he was exporting his Guinness Extra Strong Porter to the London market. Guinness began to dominate the Irish market.

Guinness also exported a great deal of his porter. These beers were higher in alcohol so the beer could survive the trip to new markets. These beers became known as “stout porters” and later just “stout.” Guinness grew to be the largest brewer in the world during the late 1800s. Today, Guinness is the only brewery in the world whose core product is a black beer.

And in the U.S.

Finding stouts and porters in the U.S. in the 1970s and early '80s was limited





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Pairing with Food

Porters and stouts are terrific food beers and pair well with some of your favorite foods. The most famous pairing is oysters and stout. While this may seem counterintuitive given traditional pairing, the match is delectable! Try it and taste for yourself.

Beer and cheese is one of my personal favorites. Porters and stouts go great with mild blue cheeses, such as Stilton.

And then there's the grill—the charring of any kind of meat pairs well and that extends into American BBQ, such as ribs and brisket.

Chocolate-based desserts—chocolate cake, brownies and the like, along with black coffee—are tremendous flavor matches, too.

One time I was pouring beer at an event where we had our Russian Imperial Stout on tap. Next to our booth, a vendor was making Bananas Foster. It didn't take long before we were serving Stout poured over the dessert!

So, there's a pairing for every course of your meal.

Try a Few

Happily, there are many great porters and stouts you can buy locally. These include Edmund Fitzgerald Porter (Great Lakes), Black Butte Porter (Deschutes), Baltic Thunder (Victory), Anchor Porter, the traditional George Washington Porter (Yards), and Pig Iron Porter from Iron Hill.

Local stouts include Storm King Stout (Victory), Donnybrook Stout (Victory), O'Reilly's Stout (Sly Fox), Love Stout (Yards) and Iron Hill's own 11-time medal winning Russian Imperial Stout.

So while the cold winter winds are blowing, grab some flavorful porters and stouts in case the snow keeps you at home for a few days. You'll be glad you did! Cheers! ♦

Beginning as an award-winning home-brewer in college, Mark Edelson is Iron Hill's Director of Brewery Operations. In 18 consecutive years, he's led Iron Hill's hand-crafted beers to 42 medals from the prestigious Great American Beer Festival, which named Iron Hill "Large Brewpub of the Year." Iron Hill also earned 25 medals at the biennial World Beer Cup, including "Champion Brewery & Brewmaster—Small Brewpub." Edelson's encyclopedic knowledge of beer has earned him a coveted spot as a beer judge.

Another Favorite

WEST CHESTER FOOD CO-OP

On Facebook

More than a year away from opening, the West Chester Food Co-op is still exciting food news. Member-owned but open to everyone, it will be the first in-town grocery since the '80s. Members decide its offerings and the focus will be on local food, local farmers, chefs and other food producers. Look for a café, cooking classes and events at what's sure to become a community hub. We're thinking, if they build it ...

Best Caterers

ROBERT RYAN CATERING

4 Bridge St., Phoenixville

610-933-6336 / RobertRyanCatering.com

The grand, historic Columbia Station in Phoenixville, beautifully renovated, is where Robert Ryan Catering is based and where it stages memorable events. Brides especially like the charming 1930s caboose used as the bridal suite. But the pros at this successful, 24-year-old, family-run operation will go to virtually any venue. Because it has its own liquor license for off-premise catering, this frees party-givers from having to outsource and coordinate alcohol needs with a distributor. It's the exclusive caterer for the Welkinweir Estate in Pottstown and for the renovated Barn on Bridge in Collegeville, a former dairy farm built in the 1930s.

JIMMY DUFFY CATERERS

284 Boot Rd., Downingtown

610-647-0160 / JimmyDuffy.com

Jimmy Duffy Caterers, run by the family's third generation, enjoys the loyalty of long-time customers, thanks to its excellent reputation and community connections. And long-term relationships with area farmers assure freshness and seasonality. Appreciation for the valuable contributions arts organizations and other nonprofits make to their communities means the company works with their budgets and special needs. Long-standing affiliations include the Pennsylvania Academy of Fine Arts, the Chester County Historical Society and the Delaware Center for the Contemporary Arts in Wilmington. It's also the exclusive caterer at Ardrossan Hall at the Radnor estate where Hope Montgomery Scott lived, and Excelsior Hall in Lancaster.

Best Brunch

BUCKLEY'S TAVERN

5812 Kennett Pk., Wilmington

302-656-9776 / BuckleysTavern.com

It's a super tradition and lots of fun. Wear your jammies to the Sunday Pajama Brunch and

you get 50 percent off the \$18.50 cost. Typically, some 75 percent of folks show up in their best sleepwear for super Belgian Waffles, Sweet Potato Pancakes with pecan butter or Cinnamon Swirl Brioche French Toast. Or Caramelized Red Onion and Goat Cheese Omelet, Classic Eggs Benedict, Shrimp and Grits or the enduringly popular Buckley Burger (ground sirloin, English farmhouse cheddar). Homemade breakfast bakery goodies served family style. Kids menu includes Smiley-Face Pancakes. Tasteful nightgowns or bathrobes work. One recent hit: a young man in a peekaboo onesie, complete with hood.

Best Place to Celebrate

GREEN ROOM

42 W. 11th St., Wilmington

302-594-3154 / HotelDuPont.com

Celebrations deserve a memorable setting like the grand Green Room in the venerable Hotel DuPont. Settle into the comfortable wingback chairs and check out the gold chandeliers, the coffered oak-beamed ceiling, oil paintings and Versace-patterned china. French cuisine as it's meant to be, like Center-cut Rib-eye and Poached Maine Lobster Tail with smoked gouda gratin, and Verlasso Salmon with butternut squash and farro risotto. Delectable desserts like Amaretto White Chocolate Raspberry Napoleon with thin layers of dark chocolate plus chocolate amaretto mousse and fresh raspberries. Award-winning wine collection. On weekends, enjoy live piano music. Memories made here will linger.

Best Lunch

LIMONCELLO

9 N. Walnut St., West Chester

610-436-6230 / LimoncelloWC.com

499 E. Uwchlan Ave., Chester Springs

610-524-3112 / LimoncelloCS.com

Folks line up early and in large numbers for the sunny Southern Italian fare that draws them to the expansive buffets at both the West Chester and Chester Springs venues. Served weekdays from 11 to 2, it's designed for hearty appetites. Look for several pizza choices, three or four strombolis, several salads and pasta specials like bow tie with peas and pancetta. Grilled vegetables usually include eggplant, broccoli rabe and zucchini. There's always a chicken special, like Chicken Marsala with mushrooms, and veal dish like Veal Scallopine. Fish choices like mahi-mahi and tilapia are popular. It's only \$11.95 for adults, \$5.50 for children.

Best Desserts

SWEET CHARITY FUNDRAISER

28 W. Market St., West Chester

610-696-8211 / ChesCoCF.org

Who can pick just one dessert as a favorite? It's lucky Chester County Community Foundation continues to serve up so many choices at their ongoing dessert smorgasbord, Sweet Charity Fundraiser. The chance to sample 20-some delectable desserts while supporting the Foundation's outreach programs and next generation initiatives is an offer about 400 people couldn't refuse last year. Local pastry chefs vie for votes, last year at a new venue, Bunch's Auction House. Deconstructed Carrot Cake from General Warren got the judges' nod, while Brownie Cookie Dough Mocha Cheesecake Bar from New Street Catering got the popular vote. Will there be a return of Maple Bacon Bread Pudding? Go March 23 to find out.

Another Favorite

KENNETT SQUARE CHOCOLATE LOVERS FESTIVAL

100 E. South St., Kennett Square

610-444-4357 / KennettChocolate.org

Last year, 1800 chocolate lovers braved a blizzard to sample over 200 chocolate confections from area professionals, amateur chefs and even kids. Covering the 4Cs—cakes, candies, cookies, cupcakes (plus brownies)—one ticket got you six tastings, with an option to purchase more to satisfy chocoholics' cravings and support the United Way of Southern Chester County. Sweet! This year, February 8, hopefully without the snow!

Best Tea Room

THE LINCOLN ROOM

28 W. Market St., West Chester

610-696-2102 / LincolnRoomWestChester.com

Raise your pinkie to salute the reopening of the Lincoln Room, that cozy spot in a historic building for a spot of tea and more. And it's the "and more" that makes this a special place—Fondue Fridays, High Tea (with hot hors d'oeuvres) and a charming room for parties and showers (Sundays and Mondays). New owner Amy Hamlet created a family-friendly vibe—no white gloves required. All ages who come for delicacies as civilized as cucumber tea sandwiches, lemon lavender scones, sweet kale salad, tomato-bacon-cheddar quiche (non-gluten options) and croissant bread pudding. Peanut butter & fluff sandwiches for the kids and tea infused hot cider for the soul.

Another Favorite

A TASTE OF BRITAIN

503 W. Lancaster Ave., Wayne

610-971-0390 / [ATasteOfBritainInWayne.com](#)

There are endless reasons to drink tea and eat tiny sandwiches at A Taste of Britain: *Down-town Abbey's* January 4th return, Valentine's Day, Mother's Day, Devon Horse Show's opening, Kate Middleton's expected April delivery. Or to check out the Scone of the Month—pecan and toffee, chocolate hazelnut or the January surprise. This Anglo-centric shop in Eagle Village continues to charm with its full afternoon tea service, catering, private parties and destination for English favorites on the menu and in their store (get your Grant's Lemon Curd and English Provender Co. Chutneys). Fans make a point of recharging with a cuppa as they think about a more civilized time ...

Best Wine Bar

DOMAINE HUDSON

1314 N. Washington St., Wilmington

302-655-9463 / [DomaineHudson.com](#)

It's Wilmington's latest "must visit" restaurant, its ambiance gently sophisticated, warm and inviting; its cuisine, outstanding. The list of 450-plus wines benefits from a staff that knows and appreciates how to enjoy wine. Formally trained, they're happy—even eager—to share insights and best pairings. The premium, rare, boutique and vintage wines are attractively presented on an iPad. Another 40 are available by the glass or in flights of three different-size pours. There are 40-plus beers, too. Reservations suggested or grab a seat at the bar. Superb cuisine includes Porcini and Black Truffle Tortellini, Wild Canadian Lobster and Braised Short Ribs.

Best Wine Tasting

VA LA VINEYARDS

8822 Gap Newport Pk., Avondale

610-268-2702 / [VaLaVineyards.com](#)

"The south of France, a little west of Philly" is the visitors' bureau effort to shine a light on local wineries. Then the Daily Meal named Va La one of the 101 Best Wineries in America. Add raves by Craig LaBan, "But I've not tasted a more complex and fascinating local wine, red, white or orange," he wrote about the 2011 La Prima Donna. Now you have several reasons to seek out the little vineyard amid Avondale's mushroom farms producing less than a thousand cases of four blended wines—a white, a rosato, and two reds—unique to that hill and selected by the soils over time. Plus their sense of humor:

The four wines are 100% dolphin-free products, outrageously priced from \$32 to \$52, they say. Limited weekend tasting hours.

Best Brewpub

VICTORY BREWPUB

420 Acorn Ln., Downingtown

610-873-0881 / [VictoryBeer.com](#)

We can't imagine a better place to watch the Super Bowl or spend a few happy hours! Located at the Downingtown brewery, about 35 of Victory's finest are in the collection, many not widely available. The atmosphere is relaxed and the menu was created with beer in mind. The wings are available in hot chipotle, bayou burn or five other seasonings. The charcuterie board includes an assortment of exotic meats. The Golden Monkey Lettuce Wraps—a sweet and spicy pork concoction—is also a popular choice. Plus about a dozen Starters and Small Plates. Still hungry? There's a menu of nine sandwiches, five pizzas and four main plates, including Fish and Chips or Baby Back Ribs. Touchdown and cheers! Plus more locations.

Another Favorite

TWO STONES PUB

843 E. Baltimore Pk., Kennett Square

610-444-3940 / [TwoStonesPub.com](#)

Delaware-based Two Stones Pub was part of the Kennett beer explosion last year, as the third location of this much appreciated craft beer purveyor (other locations in Newark and Wilmington). Located in a shopping center, this better-than-a-brewpub brings in a steady stream of beer fans with surprisingly creative dishes—pork belly confit, foie gras burgers—at lunch, dinner and late nights, seven days a week, plus brunches featuring the likes of elk sausage frittata and blueberry pie French toast. But it's the 20 revolving craft beers on tap, Happy Hour specials on Troëgs, Victory and Yards, and helpful servers that support the "temple of beer" claim.

Best Beer Selection

TERESA'S NEXT DOOR

120-126 N. Wayne Ave., Wayne

610-293-9909 / [Terasas-Cafe.com](#)

Loyalists laud the beer list, mostly from Belgium and elsewhere in Europe, with a changing tap list. We wonder if anyone has tasted the whole list: about 30 on tap and 190 in bottles. In bottles, they stock Trappist—there are only eight monastery/breweries licensed to make it—Blond, Amber, Brune, Noir and Hoppy. On the Blond list, management asks that you not order the Jandrain IV so that they can save it for them-

selves. Jolly Pumpkin, Allagash, Russian River, German and Barleywines rounds out the list. The Lambic beer is authentic, made according to ancient recipes. More evidence of the breadth of the selection: they have gluten-free and non-alcoholic beers. Arrive early. Drink slowly.

Best Pub

THE WHIP TAVERN

1383 N. Chatham Rd., West Marlborough

610-383-0600 / [TheWhipTavern.com](#)

British pub spirit thrives here, attracting hunt-country folks and area residents alike. Its scenic countryside setting adds to the pubby/dubby appeal. Its popularity means there can be waits on weekends, but it's so worth it. Dark paneling, vintage horse-and-hound drawings and sturdy tables and chairs are the perfect setting for Fish and Chips, Shepherd's Pie, Bangers and Mash and Guinness Lamb Stew. Try the Luxury Pie, a bubbling casserole overflowing with super-fresh seafood in a light cream sauce. Weekend specials include Roast Beef with Yorkshire Pudding, Steak and Mushroom Pie, Beef Wellington and Haggis. Also waving the British flag: the blissful Sticky Toffee Pudding. Tally ho!

Best Taproom

STATION TAPROOM

207 W. Lancaster Ave., Downingtown

484-593-0560 / [StationTaproom.com](#)

Maybe we did create a special category, but then Station Taproom is just that good—both in the kitchen and at the bar. From the kitchen: the truffled fries are routinely called legal crack on the food blogs. The regular menu, which is locally sourced, runs from Kale & Sprouts salad to Poutine (fries, cheese curds, gravy) and Fish & Chips to Thai Red Curry, with Wasabi Waffle with Ginger Syrup for brunch. The bar mixes up-and-coming local beers (Neshaminy Creek Shape Of Hops To Come) with Allagash and Goose Islands on tap, alongside a curated bottle list, plus an impressive collection of whiskeys and single malt scotch. Consider taking the train home; the station is right across the street.

Best Bar for Over 30s

PARAMOUR

139 E. Lancaster Ave., Wayne

610-977-0600 / [ParamourWayne.com](#)

At the sophisticated Bistro Bar in the historic Wayne Hotel, Happy Hour is upgraded to "Liquid Therapy" and many come to partake. They relax in the stylish environment with changing signature cocktails like Champagne Supernova (house-made orange-cello

and orange-blossom water give it a glow) and Easy Ryder (Bulleit Rye Whiskey, the intensely aromatic Fernet Branca liqueur and chocolate bitters) designed for slow sipping. Also, especially reserved red and white wines by the glass and craft draft beers. All are half-price Sunday-Friday, 5 to 7 p.m. Suggested bar-bites pairings: Italian red Barbera with Duck Meatball Flatbread and a refreshing Sauvignon Blanc with crispy Fish n' Chips.

Best Bar for Under 30s

LANDMARK AMERICANA

158 W. Gay St., West Chester

610-701-9900 / [LandmarkAmericana.com](#)

Of the five Landmark Americana locations, West Chester attracts the biggest under-30 crowd. Could it be the proximity of WC University? A sports bar vibe with a huge bar, lots of TVs and menus heavy on beer and finger food, Landmark knows its demographic. The beer menu—from Allagash to Yuengling—combines Buds and craft beers and offers flights for tastings. Plenty of bar food choices—four kinds of fries, more of burgers, and many more of wings (including I Dare You)—plus substantial options like Jambalaya and Pesto Salmon fill out the menu. Regulars tout the Happy Hour specials, BOGO Burger nights and fun crowd. Families may head for the Wayne location, which advertises Kids Eat Free nights.

Best Bar for All Ages

SIDE BAR & RESTAURANT

10 E. Gay St., West Chester

610-429-8297 / [SideBarAndRestaurant.com](#)

Beer, beer and more beer are the highlight at SideBar, which marked its fifth anniversary and continues to thrive with a warm neighborhood vibe. There's an extensive selection of beer on tap with an even longer list of drafts to come and to keep beer lovers coming back for more. The bottle list boasted 15 Dogfish Head and eight Goose Island choices, the recent PA-focused beer dinner was sold out, and there are beer specials throughout the week (\$4 Allagash drafts on Saturdays). Enjoy starters, tacos and quesadillas, small plates and the great Inferno Burger (pepper jack, jalapeños, chipotle BBQ), plus choices from the gourmet menu on two floors, at three bars or on the patio, once warm weather returns. Maybe by then everyone will know your name.

Best Bar Food

APPETITES ON MAIN

286 Main St., Exton

610-594-2030 / [AppetitesOnMain.com](#)

A lively bar with lots of entertainment (live music, DJs, karaoke, Quizzo, 11 high-def TVs), plus 14 beers on tap and 5 times more in bottles, Appetites on Main has impressive bar food. Fries, sliders and wings, tacos, nachos and quesadillas, plus potstickers, pretzel bites, fried pickles, flatbread pizzas. And more. Let's go back to the fries—specifically the NOLA fries, a homage to The Big Easy Saloon. There's Cajun and Old Bay spice, homemade cheese sauce and more crab than many crab cakes—mixed together and slathered over crispy shoestring fries. Just a sample. The sandwich menu is solid—loved the Reuben with homemade Russian dressing—in case you hang around. Bring your dog to the patio—there's a special dog menu!

Best American Continental

THE FARMHOUSE RESTAURANT

514 McCue Rd., Avondale

610-268-2235 / [LNGolf.com/Farmhouse](#)

Sophisticated country charm abounds at this 1734 farmhouse. Handsome oriental carpets on the wide-plank floors, candles flickering on crisp linens and servers clad in black and white enhance the refined, fine-dining side of the rustic ambiance. Appealing old-timey objects, from farm utensils to old signs and decoys, are displayed everywhere. Appetizer choices include Escargots, Lobster Strudel, House Pâté with cognac and cream and Tuna Tartare with kimchi. Among entrée choices: Crab Cakes, Filet Mignon, Crispy Duck and Quail Combo, Veal Tenderloin Picatta with oyster mushrooms and Prime Pork Rib-eye with rustic sweet and sour sauce. The signature dessert, Praline Ice Cream Pie, is decadent and delectable.

Best Asian Fusion

NECTAR

1091 E. Lancaster Ave., Berwyn

610-725-9000 / [TasteNectar.com](#)

Every visit is special at Nectar, as you feel instantly sophisticated upon entering the high-drama interior designed by David Rockwell. Regulars rave about the Philly feel in the 'burbs and award-winning menus—Trip Advisor's top pick in PA; Best of *Philly Mag's* Cheese Plate—plus specialty drinks to amp up the satisfaction level. Known for freshest, finest, seasonal and sustainable ingredients, Chef Patrick Feury turns out Asian fusion with a French twist. Sushi shines, as do most seafood dishes—love the lobster sliders and risotto options—plus the beloved mini-doughnuts with dipping sauces. Wine fans

note Wine Spectator's Award of Excellence and "Judgement Day" battle of PA and CA wines. Beer fans enjoy pairing dinners with Perennial Artisan Ales and Victory Beer. They do it all.

Best Burger

BILLY BURGER & BAKERY

2 N. 5 Points Rd. #4, West Chester

610-431-3100 / [BillyBurgerAndBakery.com](#)

In a world over-populated by vegans and the gluten free, it's reassuring that juicy, char-grilled Black Angus beef burgers survive. Get your meat-loving friends to steer your carnivore caravan to Billy Burger for a big helping of happiness. We're not the first to recognize these burgers—Philly Hot List and others gave them a shout-out—and we won't be the last. Did we mention the in-store bakery? Special burgers of the week—Brisket Burger, Bacon Mac & Cheeseburger? A website hosted with wind energy? Okay, that last one may not win you over. But 40 years in the food industry, with serious training at the Restaurant School and elsewhere, have refined the well-focused menu that Billy and Sally, the baker, serve up. Sadly, they're moving to Berks County so get there before February 14.

Best Cajun Creole

HIGH STREET CAFE

322 S. High St., West Chester

610-696-7435 / [HighStreetCaffe.com](#)

Always festive and fun, this haven for lovers of all things Cajun and Creole knows how to put some Mardi Gras attitude into every day and every dish. The appealingly over-the-top décor sets the stage for classics Emeril would love and updated interpretations like Flatbread with Alligator Sausage and Jambalaya Salad featuring sautéed chicken and shrimp over greens. Voodoo Shrimp, sautéed in house XXX BBQ sauce, is designed for those who really like it hot. Other winners: Blackened or Mustard Fried Catfish, Jambalaya Fettuccine with chicken, Andouille and crawfish or Pecan Shrimp Bourbon Orleans over rice. And an absolutely wonderful rendition of Bananas Foster. Plus the VuDu lounge is always fun.

Best Chinese

YANGMING

1051 Conestoga Rd., Bryn Mawr

610-527-3200 / [YangmingRestaurant.com](#)

First-rate Mandarin and Continental cuisines, each with its own kitchen and chef, keep this Main Line mainstay bustling. In business for 23 years, it's been showered with dozens of culinary

awards, from local to national. Its high-style, Asian-themed, modern décor includes beautiful etched-glass panels that divide the large restaurant into comfortable spaces. Try Spicy Veal Ravioli, Mongolian Lamb or Peking Duck; Grilled Salmon or one of several Szechuan dishes. Superb desserts include Fried Banana with chopped peanuts and Triple Chocolate Mousse. Lively bar. Good wine list. Check out the Chinese New Year array of dinners to celebrate the year of the sheep for 2015.

Best Indian SHERE-E-PUNJAB

208 W. State St., Media; 610-891-0400
301 Byers Dr., Glen Mills; 484-841-6345
5059 State Rd., Drexel Hill; 484-452-8041
ShereEPunjab.com

Enticing spices like cumin, coriander and turmeric work their age-old magic in savory dishes that draw crowds to its three locations, the original in Media beautifully updated and expanded in 2014 to include a bar. Flavors are consistently vibrant, healthy and fresh. Vegetarian options abound. You choose your desired spiciness level. The extensive lunch buffet is perfect for first-timers or those seeking variety. From the menu: Tandoori (clay oven) Lamb, Salmon and Chicken dishes, each exotically spiced; Karma Lamb in mild, creamy, onion sauce; Shrimp sautéed with garlic, ginger, scalions and tomatoes. Don't miss the delectable Mango Ice Cream or creamy cardamom-flavored Rice Pudding with cashews and raisins. Good wine choices and beer on tap.

Best Irish Pub KILDARE'S

18 W. Gay St., West Chester
(Manayunk, Scranton,
State College, Newark, DE)
610-431-0700 / KildaresIrishPub.com

A luck-of-the-Irish spirit fills these high-energy pubs where chilled pints are raised and hearty food savored. The scene is set with furnishings direct from or inspired by those legendary Old Country pubs. State-of-the-art bar and beer systems keep the brews cold and flowing freely. Traditional Fish & Chips, Guinness Beef Stew, Shepherd's Pie and all-American burgers are balanced with several fusion offerings. These include Irish Craic Nachos that are house-made potato chips with guacamole and salsa and Chicken Boxty Quesadillas with the chicken/cheddar mix encased in a house-made boxty or Irish potato pancake. Pot Stickers, too, and Veggie Burgers, one with sautéed spinach and artichoke toppings. Feels like St. Party's Day everyday.

Best Italian

TRATTORIA GIUSEPPE

4799 W. Chester Pk., Newtown Square
610-353-4871 / Mussotra.com

Always lively, always crowded (make reservations but be prepared), and always bringing diners back, Trattoria Giuseppe pleases those seeking Southern Italian goodness at a BYOB. With a remodeled, enclosed patio plus a new banquet room seating about 150, even more pasta lovers can come and enjoy. The décor feels right for Italian feasts and the menu offers so much variety you may ask for guidance or choose what's new on the menu. New apps include: Gamberetti Sapoliti (shrimp, garlic, white wine, bacon, tomato, black olives) and Carciofi Affogati (artichokes, garlic, butter, with asparagus tips over crostini); for pastas: Orecchiette with Sausage and Broccoli Rabe and Fruitti di Mare Aqua Pazzi (fresh shellfish in garlic and butter sauce over crostini). Likely you'll have leftovers.

Another Favorite

LA VERONA

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

Warm and classy, this ristorante is ideally located in the heart of ultra-charming Kennett Square with its "world's mushroom capital" status. Large windows, a patio and sidewalk tables enhance the pleasant view. Mushroom rooms of every variety show up in many of the crowd-pleasing Northern Italian offerings: Superb Mushroom Soup; Mushroom Gratin made with three different local mushrooms plus cheese and bacon; Spinach and Mushroom Ravioli with sun-dried tomatoes; and Veal Porcini with lots of porcini mushrooms gracing the seared loin. Tasty pizzas. Lively bar.

Best Japanese

MARGARET KUO'S

175 E. Lancaster Ave., Wayne
610-688-7200 / MargaretKuos.net

The beauty of its Japanese cuisine is just the beginning of the high-style dining experience offered at this popular restaurant. Lots of sushi choices and a focus on the Izakaya family-style approach, which means appetizers and entrées are designed for sharing. And fun. It's a delightful way to check out the myriad flavors and textures of appetizers like Gyoza (pan-fried dumplings), Shrimp Shumai (dumplings steamed or crispy) or Chawanmushi (steamed egg custard with seafood and vegetables). Also, full-flavored Teriyaki dishes (chicken, shrimp, wild salmon or lobster

tail), Grilled Chilean Sea Bass, Black Sesame Tuna in Ginger Sauce, Kinoko Filet Mignon Teriyaki and Surf and Turf.

Best Mediterranean

BYRSA BISTRO

102 E. State St., Kennett Square
610-444-3277 / ByrsaBistro.com

Byrsa's diners only speak in superlatives: wonderful, great, amazing, delicious, best I've ever had. The owner is Ahmed Chraga: Tunisian, but the cuisine reflects Morocco, Spain, France and Malta. Probably best known for its Paella, Bronzino, Chicken Tagine and Crispy Skin Duck Breast, the menu's other items demand a second (or third or fourth or...) visit. The mushroom soup, drawing on Kennett Square's heritage, is superior. The appetizers, salads and tapas—hummus, baba ganoush, stuffed grape leaves—are also among the best. The restaurant changes its menu seasonally. It's always fresh. And Ahmed is a charmer.

Best Mexican

MICHOACANA GRILL

201 S. Union St., Kennett Square
610-444-8979 / Facebook

Kennett has several family-owned Mexican restaurants offering the authentic tastes we crave. Our favorite is Michoacana Grill, and it's not just because of their ice cream fame, though how could we not be influenced by homemade heavenliness ranging from mango to maize with many flavors in between (at 231 E. State St.)? Go for the great food and value, not for atmosphere (head for Wayne if you want ambiance with your tacos). Order your soft/crispy, flat/rolled, corn/flour, beef/pork/chicken/fish favorite prepared to order either traditional or American style. One visit must include fish tacos, crowd pleasers with their perfectly grilled white fish, cabbage and special sauce. Best for take-out and so good you may lick the wrapper.

Best Pizza

LA PORTA

1192 Middletown Rd., Media
610-358-5104 / LaPortaRistorante.com

National Pizza with the Works Except Anchovies Day was in November, but there are still plenty of reasons to enjoy La Porta's pizza in Gradyville—like the firm, crisp crust with perfect char, two for \$20 take-out specials, or a \$6 happy hour pizza. More reasons include a classic Margherita and specialty pizzas: Sporco (spicy white pie, apple wood smoked bacon, spinach,

sharp provolone) and Salsiccia (Italian sausage, plum tomato, mozzarella, rosemary). There are more pizzas and more to the menu but we fear our new favorite will get overrun with fans. Folks already risk death by walking along Route 352 from their parked cars to a charming spot that once was a biker bar. It's come a long way.

Best Sandwich

WESTTOWN MEAT MARKET

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

Our go-to sandwich place is run by Penny and Jerry Bogda. At lunch, it's jammed, but you'll get used to it if you get hungry at noon. We await the specials, which are faxed every day to our office (also on Facebook) and quickly circulated. Their club sandwiches, hamburger specials, Italian hoagies, roast beef, roast turkey, roast pork, cheese steaks, grilled cheese, jerk chicken, French fries, onion rings, cole slaw ... they're always made large and fresh. Home-made, including the bread. We often have half to take home for dinner. Did we mention the brownies?

Best Seafood

HARRY'S FISH MARKET + GRILL

101 S. Market St., Wilmington
302-777-1500 / HarrysHospitalityGroup.com

Whether dining inside or out at this casual/chic winner, the up-close view of the Christina River enhances its superbly fresh seafood creations. It's a strong leader among the businesses that make Riverfront Wilmington a success. Premium oysters—nine varieties—plus sashimi and ceviche creations always appeal. Typical "fish-of-the-day" offerings: Herb-Crusted Speckled Trout, Oven-Roasted Mahi Mahi and Fire-Roasted Swordfish. You can crack and pick your own Maine lobster or go for the "In the Nude" option with the meat slow-poached in butter. Seafood Nachos or Blackened Big Eye Tuna Tacos rock. So do the Crabcake Salad and the Cioppino. Several beef selections, too, if you must.

Best Steakhouse

STOCKYARD INN

1147 Lititz Pk., Lancaster
717-394-7975 / StockyardInn.com

That it's one of the country's oldest continuously operating steakhouses says a lot. So does its on-premise butcher shop, where all meat is hand-cut and trimmed. Its "century of steak" began when it opened at the edge of bustling stockyards. Refined Old World ele-

gance graces every room of the large, popular restaurant with fox-hunting scenes and Colonial-style chandeliers. Enjoy a mouthwatering 14-ounce sirloin strip with demi-glace and gorgonzola topping or tender filets, 24-ounce porterhouses, meaty rib-eye steaks and perfect prime rib. Also colossal Maryland Crab Cakes, Chilean Sea Bass, Seared Norwegian Salmon and a Mediterranean pasta dish that's vegetarian. Other meat and poultry options, too.

Best Sushi

BLUEFIN SUSHI & ASIAN CUISINE

1102 Baltimore Pike, Glen Mills
610-459-2055 / BlueFinGlenMills.com

Note the blade's keen edge, how deftly the chef wields it, how the fresh fish artistically falls and is shaped to the rice, arranged like small flowers. Tuna, salmon, octopus, squid, yellowtail. It's the mark of a master sushi chef. Also, try the soups—miso, hot and sour, shrimp dumpling, coconut curry or seafood tom yum—and other Japanese delicacies. You'll discover why out-of-town visitors to the area head immediately to this Glen Mills BYOB.

More Favorites

KOOMA

123 N. Church St., West Chester
610-430-8980 / KoomaRestaurants.com

Offering a mix of hip ambiance along with its extensive sushi menu and Asian fusion fare, Kooma continues to please. The mod-Jetsonesque décor adds a level of fun to the West Chester location, which has settled nicely into its North Church site and is complemented by the Chinese menu at Mustard Greens around the corner on Gay St. Plenty of sushi and sashimi choices, fresh, well-presented and with variety. Try something from the spicy roll selection and specialty rolls—maybe a Dynamite Roll, OMG Roll or Gay Street Roll—all beautifully presented and washed down with a mar-

tini, perhaps The 007 (Ultimat vodka, Beef-eater gin, olive juice). Another location on the Wilmington riverfront.

LILY ASIAN

104 W. State St., Kennett Square
610-925-3700 / LilySushiAndGrill.com

You'll find sushi as good as it gets and in a boatload of interpretations at this pan-Asian, casual/chic eatery, complete with sushi bar and a popular all-you-can-eat sushi special every Tuesday. Among more than 20 signature sushi rolls: Dynamite Roll with spicy tuna, yellowtail, cream cheese, scallop and crab and Super California Roll with crab, cucumber, avocado and seared spicy salmon. All sushi is available in brown or black rice. And all dishes are uniformly high quality, perfectly cut and beautifully presented.

Best Cooking Classes

KITCHEN WORKSHOP

21 Plank Ave., Paoli
610-993-2665 / Kitchen-Workshop.com

Get your cooking's ratings to go up to 11 (like Spinal Tap's amps) with a visit to the Kitchen Workshop. Offering hands-on demo classes where you cook, eat, then discuss how to do it better, Art Roman is inspired by magazines, online and other sources including hundreds of cookbooks you can browse and buy from the shelves lining his kitchen. Classes range from Boot Camp to Holiday Food Like Martha's and attract novices, accomplished cooks, plus kids' birthday parties, bachelorettes and corporate team building groups. They come for Roman's lively presentation and solid culinary background earned from years of cooking in kitchens ranging from a retirement home, to gourmet pizza place, to his Corner Store Café in Unionville. ♦

For more about restaurants, great recipes and food news, check CountyLinesMagazine.com



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talking with

Dave Magrogan

Have you eaten in Kildare's Irish Pub, Harvest Seasonal Grill, Doc Magrogan's Oyster House, Barra Rossa Ristorante or Red Star Craft House? Then you've seen and tasted what the Dave Magrogan Group does, with 16 restaurants and counting. For our dining issue, we wanted to find out more from the president, CEO and guiding force of this "full service hospitality management company." Here's what we learned from talking with Dave Magrogan.



After over 7 years in the medical profession, you launched your first restaurant in 2003. Why a restaurant?

I grew up working in restaurants. My first job was as a dishwasher. All through high school and college, I worked in local restaurants. Even in chiropractic school, I worked in restaurants around Atlanta. I've always enjoyed the energy, passion and diversity of the business. And creating new concepts and working with teams to deliver exciting products. There's never a slow time in the restaurant industry; there's always the chance to create, innovate and improve. And it's all about people. I love working with our team and our guests. It's great positive energy for me.

What did you learn from that first venture?

Our first restaurant was Kildare's Irish Pub in West Chester. It was very successful and it still is. The second Kildare's at King of Prussia was where we learned some key lessons—don't build too large a restaurant, figure out parking, accessibility, and watch your debt. After those mistakes, we got more efficient, developed better capital structures and learned bigger isn't always better. In business you don't learn from successful stores, you learn when you have challenges and failures. You need to welcome the difficulties because that's where you gain wisdom and experience.

Your restaurant group has 5 different concepts. How do you come up with those?

I'm always traveling and studying restaurant concepts and trends. When I see something exciting, I research market trends, suitable locations and the concept's longevity. When we developed Kildare's, Irish pubs were popular in the city but not in the suburbs. So we brought high-end authentic pubs to a suburban market. With Doc Magrogan's Oyster House, we find areas without good seafood. When we opened the first Doc's in West Chester, there were only three seafood restaurants in all of Chester County. Harvest is connected to my nutritional lifestyle. Consumers who shop at Whole Foods, Trader Joe's, LuLu Lemon and similar retailers have few options for upscale, casual dining. That's Harvest Seasonal Grill & Wine Bar's target and our most important concept. For Barra Rossa, we wanted a polished Italian concept that was also family friendly. Our newest, Red Star Craft House, explores global cuisine and pairing flavors with craft beers.

You've written a book about the Rhino Living Philosophy. What's that?

I wrote it to motivate entrepreneurs, small business owners and students. My idea is to be successful you must embrace a positive attitude

and meet each adversity looking for a positive solution. Then you need a goal that inspires you to jump out of bed and charge into your day. We ask our employees to embrace a Rhino philosophy—have clear goals and charge at them with enthusiasm. We strive to create positive work environments to help them lead successful lives. Another key principle hangs on the wall in every restaurant—give, love, serve. We believe if we give for the sake of giving, love what we do, and are passionate about serving our guests with true hospitality, we'll be successful. That seems to be working.

Your restaurants are involved with many charities—from ALS to West Chester's Adopt a Lamppost. What do you do?

We donate over \$250,000 a year to charities—the National Kidney Foundation, Community Volunteers in Medicine, CCSPCA, Friends Association, Safe Harbor and many others. Our restaurants are very involved with charities that serve our community, and it ties back to our give, love, serve philosophy.

What's next?

Expanding the Harvest Seasonal Grill concept is our next major goal. That menu is a changing seasonal, farm-to-table menu sourced from local farmers featuring wood-fired meat, poultry, seafood. Most dishes are under 500 calories. Plus we offer 50+ wines by the glass, seasonal cocktails and craft beers. Feedback has inspired us to expand the brand and we're opening a Harvest in Moorestown, NJ in January and three other locations in 2015. This concept suits the demand for food that's healthy and locally sourced. And these restaurants have a positive environmental impact. Win-win. ♦



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