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Chester Springs

Historic 4 BR, 1.1 BA | 57.4 Acres
Abuts Bryn Coed Preserve | Barn w/15 stalls
Great Easement Potential | Oversize Ring
\$2,630,000



Near Marshallton

4 BR, 4.1 BA | 15 Acres | Great Views!
Fabulous Floor Plan | Volumes of Space
Lg. Barn | Grand Pool Area | A Showcase!
\$2,450,000



West Marlborough

46.2 Ac. Parcel | On quiet country road
Midst of equestrian area | Protected views
Unionville-Chadds Ford School District
\$1,685,000



Unionville

77 Acres | Mix of Open & Woodlands
Fabulous Views of Protected Countryside
Equestrian Area | Unionville Schools
\$1,595,000



Newlin Township

5BR, 3.1 BA | 14.4 Acres | Private!
Fabulous Kitchen | Unionville Schools
Updated Baths | 4 Stall Barn | Protected View
\$1,250,000



East Brandywine Two

5 BR, 4.2 BA | 1.0299 AC | Private Views
Finished Lwr Lvl | Downingtown Schools
Hardscaped Yard: Koi Pond, FP, Dining Area
\$1,139,000



Thornbury Township

Historic 4BR, 5.1 BA. | 7+ Acres
High-end Kitchen | Privately Set
Once Home to F. Scott Fitzgerald!
\$1,098,000



Warwick Township

6 BR, 5.1 BA | 22.5 AC | Very Private!
Historic Home, Stone Barn & Pond
Abuts Horseshoe Trail & Warwick Park
\$1,075,000



Chester Springs

5BA, 3.1 BA | 5 Acres | Pastoral Views
Great Pool Complex | Chef's Kitchen
4 Fireplaces | Spacious Master Suite
\$950,000



East Bradford

5BR, 3BA | 1.1 Acres
Voluminous Open Floor Plan!
Great Location! Move-in Condition
\$769,000



Chadds Ford

5 BR, 3 BA | 2.1 Acs. | Pool
1 BR Guest House | Well Off Road
Impressive List of Improvements
\$768,000



Kennett Township

4 BR, 2.1 BA | 1.4 Private Acres!
Located in Hartefeld! | 1st Fl. Master Suite
Geothermal Heat/Cool | Stunning Interior!
\$565,000



London Grove Township

4 BR, 2.1 BA | .79 Acres | 4,100 SF
Set in Hills of Sullivan | Protected Views
Large Family Room | Great Kitchen!
\$420,000



Valley Township

4 BR, 2 BA | .23 Acres | Spacious!
In Oakcrest Community! | Chef's Kitchen!
Wonderful Master Ste | Finished Basement
\$314,000



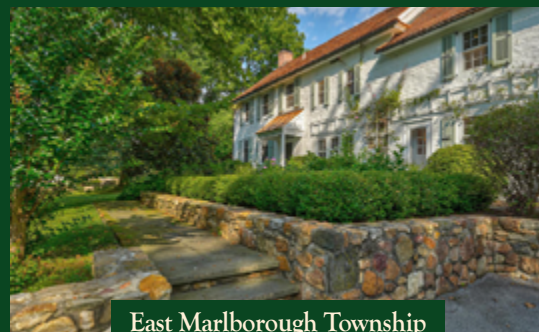
East Nantmeal

10 Acre Building Parcel in Preserved Area
Idyllic House Site | Great Price
Near French & Pickering Trust Preserve
\$295,000



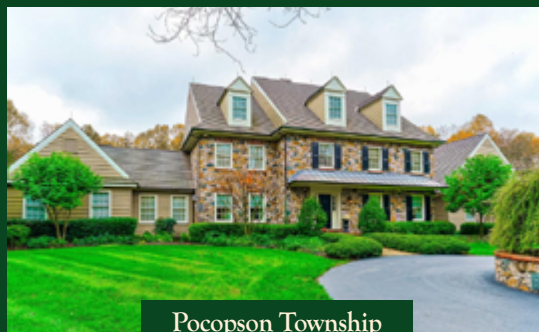
Townhomes

3 BR, 2.1 BA | Southview Townhomes
1 Car Garage | Open Layout
Great Commuting Location
\$222,500



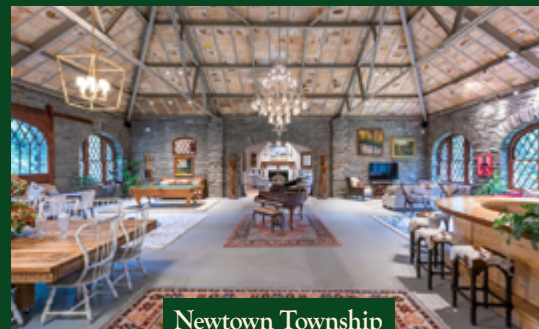
East Marlborough Township

Elegant, gracious Manor house with all the hallmarks of a historic home on 6.9 acres with 5BR/4.5B and period carriage house. Located in the Unionville Chadds Ford School District. \$1,429,000



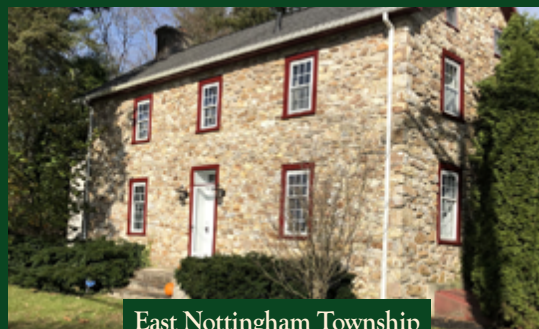
Pocopson Township

Quintessential PA stone colonial on 6.8 acres with 6 BR in desirable community with an idyllic country setting. Unionville Chadds Ford Schools. Price Upon Request



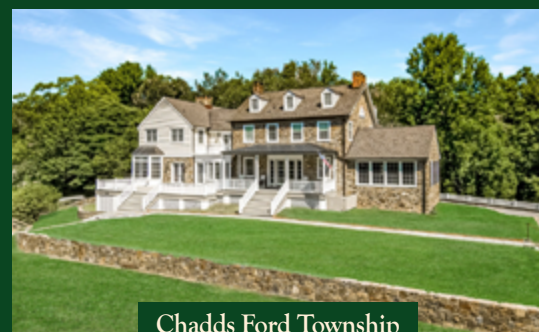
Newtown Township

Stunning grand carriage home, circa 1887, lovingly reimagined to exceed the most discriminating buyers' expectations w/5BR, 4.5B on 1+ acres. 3202saintdavidsrd.com Price Upon Request



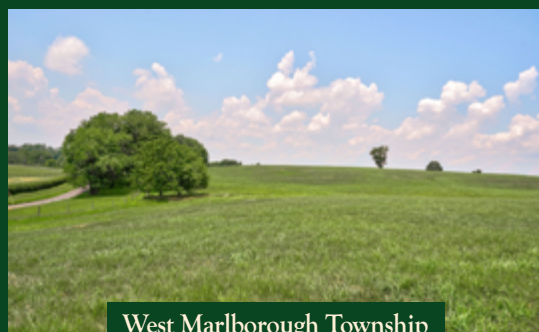
East Nottingham Township

1700's restored & newly pointed 4BR fieldstone colonial on 1+ acres in a countryside setting with a charming carriage house on the property. \$395,000



Chadds Ford Township

Private waterfront setting on 7 acres in the heart of historic Chadds Ford with 7BR/8B & many amenities, including 2 home offices. The epitome of fine living in the Brandywine Valley. Price Upon Request



West Marlborough Township

Magnificent views of lush fields and countryside, 78+/- acres under conservation easement (2 primary, 1 secondary houses allowed). Cheshire Hunt country, Unionville Chadds Ford Schools. \$2,652,000



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from the EDITOR

Happy New Year. At last we can leave 2020 behind and look forward to the promise of 2021, with the coronavirus vaccine and hope for better times.

We've all been making changes these days, especially restaurants. That's why we've paused from publishing our annual "Best of the Best" list and instead share reminders of our love for local dining. Read almost 100 reasons why in our feature "Why We Love Local Dining." We're sending early valentines to many of our favorites. And we urge you to support local restaurants.

Ed Malet takes a closer look at local dining in "A Challenging Year for West Chester Restaurants." He talked with owners to see how they're adapting and learned we all need to order more takeout.

Fear not! This food-centric issue does include some comfort reading. There's Margaret McCampbell's "Cooking for Comfort in the New Year," recommending new cookbooks, and Brandywine Table's columnist Alyssa Thayer's reflections on 2020 in "Coping and Cooking."

In "Brews and Beyond" Madison Meinel finds some good news—the local beer, wine and cider scenes continue to flourish. Marci Tomassone collects more restaurant options for you to explore in our "Dining Guide," and our page of Food Events should give you some things to look forward to.

For those planning New Year/New You, there's Dr. Glea Mazzuca's tips for getting a good start for your health and Patti Brennan's financial advice in "Keep Your 2021 Financial Plan On Track."

In "What's New at the History Center" Lori Rofini takes us for a tour of the latest developments at the rebranded Chester County History Center. And as always, we have pages of "The Best Things To Do" in our area to help you enjoy January.

Now more than ever we wish you good health and a Happy New Year! Thank you for reading.

Jo Anne Durako
Editor

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COUNTY LINES MAGAZINE

January 2021
Volumes XLV Number 5

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CONTENTS

VOLUME 44, NUMBER 5 • JANUARY 2021

COUNTY LINES
MAGAZINE

36



28



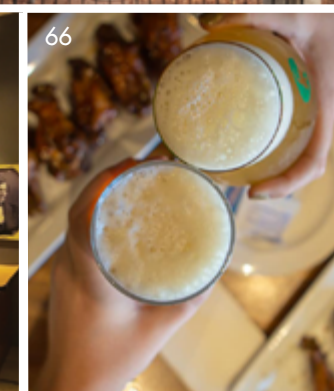
60



26



66



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- 26 **WHAT'S NEW AT THE HISTORY CENTER?**
We're glad you asked.
Laurie Rofini
- 28 **COOKING FOR COMFORT IN THE NEW YEAR**
Need some inspiration in your kitchen for 2021?
Margaret McCampbell
- 30 **NOT YOUR TYPICAL YEAR**
Get a good start. Stop and think about the simple steps to a healthy immune system
Dr. Glea H. Mazzuca
- 32 **COPING AND COOKING**
Chronicling my quarantined year, through food.
Alyssa Thayer
- 36 **WHY WE LOVE LOCAL DINING**
Remember all the reasons to support local eateries
County Lines Staff
- 53 **DINING GUIDE 2021**
More great places for local dining
Edited by Marci Tomassone
- 60 **A CHALLENGING YEAR FOR WEST CHESTER'S RESTAURANTS**
Looking Forward to 2021
Edwin Malet
- 66 **BREWS AND BEYOND**
Local beer and wine scenes continue to flourish.
Madison Meinel

departments

14 WORTH KNOWING
17 GOOD TO KNOW

19 JANUARY PICKS
20 BEST THINGS TO DO

25 FOOD EVENTS
70 INDEX

Keep Your 2021 Financial Plan On Track

Avoid Common Mistakes Like Using the Wrong Benchmarks.

Patti Brennan, CEO, Key Financial, Inc.

FINANCIAL SECURITY DOESN'T HAPPEN ACCIDENTALLY. Just as an ounce of prevention is worth a pound of cure, avoiding certain mistakes can mean living a fulfilling life with peace of mind. This comes from feeling organized and in control, free from worry with more time spent with the people you love.

As a nation and members of the human race, we've been through so much in 2020, and we have learned. Start fresh in 2021 with renewed hope and purpose and focus on what you want in this life!

In my 30+ years as a financial advisor, I've come to identify 15 often-unconscious mistakes that people make over and over again. These human errors consistently throw them off track from realizing the financial goals they've worked so hard to attain. And sometimes there's no chance for recovery. There's no problem or

crisis that should ever allow anyone to fall off course from making their dreams a reality—not even a pandemic!

These 15 common mistakes are described in detail in a white paper available on my website. Here's the most important one: *Using the wrong benchmark.*

It's probably the most common mistake, and it's a big one. People who track the S&P 500 or any of the large indexes often cause themselves unnecessary stress and angst. They compare an index to their portfolio and wonder why they aren't doing better.

There are indeed times when less really is more. I won't get into the math of compounding in this article (our white paper will lay it out for you). The impact of when returns are generated will have a huge impact on the growth of your portfolio, and there will be times when a 6% average annual return on one portfolio and a 6%

average on another portfolio end up with very different values. Over time it could mean hundreds of thousands of dollars of gains you missed out on. I am not kidding; *it is a big deal!*

In addition to how the math of returns works out, indexes also make poor benchmarks because they rarely line up with your portfolio. To be a credible benchmark, the index and portfolio must have similar assets, similar holding periods, and similar weightings. It's important to compare apples to apples.

Lots of factors make your personal portfolio different from a general index. Indexes are 100% one asset class or another, for example, all equities or all bonds or commodities. Your portfolio should be much more diversified and contain stocks, bonds, money market accounts and maybe some real estate and other inflation hedges.

Don't compare your return to a benchmark or try to beat the S&P 500. The return you need to meet your goals *is* the benchmark. *We meet them or we don't ... over time.*

If a portion of the portfolio is underperforming, understand why and whether it could be temporary. Rebalance and make course corrections to align it to the original plan design. Eventually, with some attention and tweaking from time to time, this process should bring returns to the expected level needed to meet your objectives. This is the only thing you should worry about.

COVID has had a big impact in terms of how people are aligning their expenses. You may be surprised to learn that the savings rate in America is now higher than it's been in 30 years. What are you doing with that money?

Use this as your big opportunity to take control of your finances—see exactly where the money has been spent in 2020 and move forward into 2021 with this intent: *Instead of wondering where your money went ... tell it where you want it to go!*

If you're unable to get the assistance of a financial advisor, there are plenty of tools to get you on the right financial path—Quicken, Quickbooks, Simplify or Mint, just to name a few.

In 2021, avoiding just one of the 15 common mistakes can make a world of difference. Imagine what your life would look like understanding the others as well! Change the trajectory of your financial life forever. It's all about peace of mind knowing you're optimized, organized and in control. ♦

To obtain the white paper outlining all 15 mistakes, log onto <https://keyfinancialinc.com/country-lines/>. Patricia C. Brennan CFP®, CEO of Key Financial, Inc., 1045 Andrew Dr.,

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[Good to Know] *Just a few things we'd thought you'd like to know this month*

Farm From Home. Here's your chance to see farming up close—without actually going to a farm. Experience PA Department of Agriculture's first **Virtual Farm Show** from January 9th to 16th. From the warmth of your own home, enjoy 24/7 live feeds of duck-



ling and beehive cams, cooking and wool spinning demonstrations, tractor pulls and evening agricultural bedtime stories. Sadly the annual thousand-pound butter sculpture was cancelled. Don't miss out—follow these events and more from the PA Department of Agriculture's Instagram, Facebook or website. FarmshowPA.gov.

Keeping Cozy. It's the day we've all been waiting for! January 6th marks the perfect excuse to treat yourself, a day dedicated to staying in—**National Cuddle-Up Day**. Did you know cuddling can be beneficial to your health? Cuddling-up releases the hormone oxytocin, which can relieve stress, anxiety and pain. For your health, celebrate this holiday by pulling loved ones, including pets, close to you and wrapping up in blankets for a 24-hour feel-good movie binge. Use #National-CuddleUpDay to show your snuggle session. CuddleUpDay.com.



Don't Say It. Covfefe, po-mo, bling, accoutrements, yeet—sound familiar? They shouldn't because those words and many more have joined Lake Superior State University's **Banished Words List**. Since 1976 the university has added to this list every year on December 31 to uphold excellence in language. "Terminal cutnesses" is terminated, to "drill down" is dead and say goodbye to "ghosting." Don't begin the New Year by putting your foot in your mouth. Instead check out 2020's list of exiled words. LakeSuperiorStateUniversityBanishedWords.edu.

Good Students. West Chester University students are giving back to the community, demonstrating they are an asset. For example, Phys Ed students created virtual exercise programs for local second graders, Theater students produced virtual performances (*Unmute Yourself* and their 21st Annual Aids Benefit), and Art students painted murals on trashcans to beautify the Borough. Student-led organization YOUNison, launched April's "Worldwide Day of Gratitude" as an ode to frontline workers and individual students spearheaded other good-works projects, like Meals for Medics. Sometimes it's good to be a college town. WCUPA.edu.



New Year, New You. Yes, we're talking resolutions. It's easy to forget about that little promise you made to yourself on New Year's Eve. Make sticking to your resolution easier this year with the free **New Year's Resolution Tracker** for your phone. The app is designed to help you make 2021 your year, by sending task notifications and easily tracking daily, weekly and monthly resolution progress. After this past year, we all need a fresh start. And a little help. Here's to new beginnings! NewYearsResolutionsTracker.com.





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[January Picks] Our Picks for top events this month

Uptown! Knauer Performing Arts Center January–April 3

It's never too early to plan an evening of fun and entertainment. Here's a look at what's coming up at Uptown! Knauer Performing Arts Center. Be sure to visit their website for updates. **Jan. 23**, Back In Black: Ultimate AC/DC Tribute, \$30. **Jan. 30**, Light My Fire:



Ultimate Tribute to the Doors, \$30. **Feb. 5**, Kashmir: Tribute to Led Zeppelin, \$40. **Apr. 2**, Jim McCue Comedy, \$30. **Apr. 3**, Crash Test Dummies, \$45–\$55. 226 N. High St., West Chester. Shows at 8 p.m. 610-356-2787; UptownWest-Chester.org.

Academy of Notre Dame de Namur 48th Annual Fine Art Show & Sale January 30–February 7

This year the show will be entirely virtual, with an online exhibition and sale featuring nearly 100 artists and their works in a variety of mediums, including oils, watercolors, acrylics, ceramics, metals and glass. Benefits Notre Dame's mission of educating young women for responsible living in a global society. For more information visit NDAPA.org/ArtShow.



Orchid Extravaganza at Longwood Gardens January 16–March 21

The Conservatory is a vision of color and texture with breathtaking collections of orchids displayed in vivid baskets, columns, orbs and more fanciful forms during the Orchid Extravaganza. Visiting guidelines follow state and local regulations. 1001 Longwood Rd., Kennett Square. Timed admission tickets are required. \$13–\$25. LongwoodGardens.org.

19th Annual Taste of Phoenixville January 17–21

Get ready for delicious tastings from five area restaurants. Over 35 vendors participate and the silent auction, VIP dining options and entertainment continue as in previous years. New this year is a Taste of Phoenixville Cookbook, appetizer and cocktail carryout packs and Taste of Phoenixville glassware. Taste To Go ticket,



\$120, for dinner for 2 and dessert to share. VIP Taste To Go also includes Taste glassware, a complimentary adult beverage and the cookbook. TasteOf-Phoenixville.com.

Alex's Lemonade Stand Foundation's 15th Annual Lemon Ball—A Virtual Gala January 16

Begin with an interactive online cocktail reception, then browse auction items and wander the virtual floor. Premium ticket holders, \$125, receive a Lemon Ball Gift Box full of surprises. Standard ticket holders have access to the virtual pre-event cocktail reception and virtual program, free. [Philadelphia Marriott Downtown](http://PhiladelphiaMarriottDowntown), 1201 Market St., Phila. 6 p.m. 610-649-3034; AlexsLemonade.org.



best Things To Do

Many events are on hold for now, but there are still many fun things to do in our area. Please be sure to check websites often for the latest updates. *TBD—to be determined.

FAMILY FUN

THROUGH JANUARY 1
Herr's Annual Christmas Lights Display 2020. Pile the family in the car and drive through Herr's corporate campus and enjoy the enchanting holiday display featuring more than 600,000 lights. 20 Herr Dr., Nottingham. Dusk till dawn. Free. Visitors should stay in cars for safety. 1-800-344-3777; Herrs.com.

THROUGH JANUARY 3
"The Presidents" by Madame Tussauds at The Franklin Institute. Pose with all 56 wax figures of American presidents (and historical leaders including Benjamin Franklin, Rosa Parks, Malcolm X and Michelle Obama) in iconic settings. 20th St. & Benjamin Franklin Pkwy., Philadelphia. Wed–Sun, 10 to 6. 215-448-1200; FI.edu

THROUGH JANUARY 10
Holiday Magic at Brandywine. The fun started early this year, with the Brandywine Railroad O-Gauge display providing a safe and socially distanced experience. New are two train displays, one donated by Nicky Wyeth and the other an N-gauge train layout donated by Jamie Wyeth. Returning is Ann Wyeth McCoy's dollhouse. 1 Hoffman's Mill Rd., Chadds Ford. Wed–Mon, 9:30 to 4:30. \$6–\$18. 610-388-2700; Brandywine.org.



THROUGH MARCH 4
Tales for Tots at Hockessin Bookshelf. Throw on your cozy pj's, grab your teddy and snuggle up for a bedtime story. Your host will be sharing a picture book for the perfect

ending to your day, live on the book shop's Facebook page. First Thursday of the month, 6:30 pm. Facebook.com/HockessinBookshelf.



THROUGH JUNE 30
Storytelling with Jeff Hopkins: Pirate and Mermaid Adventures at Delaware Art Museum. Characters from the Museum's paintings come to life as storyteller Jeff Hopkins illustrates and narrates engaging tales for young children. Free. Days and times vary each month, so check the website regularly. 2301 Kentmere Pkwy., Wilmington. 302-571-9590; DelArt.org.

JANUARY 14, 21, 28, FEBRUARY 4
Brandywine River Museum of Art Virtual Children's Read Aloud. Families with young children join Museum staff on Zoom for a morning of fun, interactive storytelling and artwork. You'll receive suggestions for connecting to the book at home with craft and sensory exploration ideas. 10:30. Donations appreciated. 610-388-8382; Brandywine.org.

JANUARY 19–MARCH 9
Delaware Art Museum Art Club Classes. In Home School and After School art clubs, students learn the principles and elements of art using a variety of mediums to create works inspired by the Museum's collections. This is an 8-week program, \$170–\$195. Visit the website to register. 302-571-9590; DelArt.org.



HOLIDAY HAPPENINGS

THROUGH JANUARY 3
Delaware Hospice Festival of Trees—A Virtual Event in 2020. Beautifully decorated trees and wreaths and a variety of events, a festival marketplace, live entertainment and activities help make the weekend truly special. Visit website for details closer to event. 302-235-6000; DelawareHospice.org.

THROUGH JANUARY 3
Winter in Wilmington Drive-Thru Holiday Light Show. Thousands of lights make up this dazzling show featuring animated installations, interactive music and holiday cheer. Frawley Stadium, 801 Shipyard Dr., Wilmington. Advanced online reservations/admission required. Thurs–Sun, 5 to 9:30 pm, excluding Dec. 24, 25, 31, Jan. 1. \$25 per car. TheGrandWilmington.org.



THROUGH JANUARY 3
Holidays at Hagley. Visit Hagley this holiday season and see the property decked out for the holidays and enjoy a variety of activities. *Through Jan. 3*, Gingerbread House Competition; *Through Jan. 3*, Santa's Workshop Selfie Station; *Dec. 5*, Santa and Mrs. Claus stop by for a socially distant visit. 200 Hagley Creek Rd., Wilmington. \$4–\$8. 302-658-2400; Hagley.org.

THROUGH JANUARY 10
Longwood Gardens—A Longwood Christmas. The tradition continues in the conservatory and outdoors with lights, the Garden Railway,



fire pits and more. Visit their website for tickets and details. 1001 Longwood Rd., Kennett Square. Mon, Wed, Thurs, Sun, 10 to 6; and Fri–Sat, 10 to 10. 610-388-1000; Longwood-Gardens.org.

ART, CRAFT & ANTIQUES

THROUGH JANUARY 31
Bryn Mawr Rehab Hospital 25th Anniversary Art Ability Exhibit & Sale. Artists from around the world with disabilities submit their work to this juried exhibition and sale. 414 Paoli Pk., Malvern. 484-596-5710; MainLinHealth.org/ArtAbility.

JANUARY 20, FEBRUARY 3
Brandywine River Museum of Art Virtual Creative Escape: Wild & Wonderful Alcohol Inks. Unwind, mingle and make art from home. A virtual program featuring a hands-on opportunity to paint with alcohol inks. A kit will be assembled for you that contains everything for the workshop. Program fee includes supply kit, shipping and the live Zoom program. 6:30. \$35. Brandywine.org.



BOOKS

THROUGH JANUARY
Main Point Books. Jan. 5, "Not My Boy" by Kelly Simmons book launch; Jan. 12, "The Effort," by Claire Holroyde, book launch; Jan. 28, Non Fiction Book Group: "Hidden Valley Road" by Robert Kolker. 116 N. Wayne Ave., Wayne. All at 7 pm. Main Point Books by Zoom. 484-580-6978; MainPointBooks.com.

JANUARY 7, 20–21
Wellington Square Bookshop. Jan. 7, Non-Fiction Book Club: "The Island at the Center of the World: The Epic Story of Dutch Manhattan and the Forgotten Colony that Shaped America" by Russell Shorto. Jan. 20–21, Fiction Book Club: "The Book Woman of Troublesome Creek" by Kim Michele Richardson, Wed–Thurs, 2 to 4; Thurs, 7 to 9. Books groups available by Zoom. 549 Wellington Sq. Exton. 610-458-1144; WellingtonSquareBooks.com.

FUNDRAISERS

ONGOING
Tredyffrin Historic Preservation Trust Presents "As History Goes On." A non-event fundraiser, to meet final construction costs of the Jones Log Barn and programming needs of the Living History Center. To donate, call 610-644-6759 or visit their website, TredyffrinHistory.org.

JANUARY 16
Alex's Lemonade Stand Foundation's 15th Annual Lemon Ball—A Virtual Gala. See January Picks.

MUSEUMS

ONGOING
Nat'l Iron & Steel Museum Digital Exhibits.



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The museum announces the launch of a new digital archive, an online collection of newsletters of the Lukens Steel Company produced between 1935 and 1989 and volumes of a separate publication called "The Specialist," produced for employees between 1969 and 1975. 50 S. 1st Ave., Coatesville. SteelMuseum.org.

THROUGH JANUARY 5, 2021
Winterthur Museum, Garden & Library. "Winterthur's Lady of the House, Ruth Wales du Pont" and "Re-Vision 20/20: Through a Woman's Lens." 5105 Kennett Pk., Winterthur, DE. Tues–Sun, 10 to 5. \$15–\$30. 302-888-4600; Winterthur.org.

THROUGH JANUARY 10, 2021
Brandywine River Museum of Art. Betsy James Wyeth: A Tribute. 1 Hoffman's Mill Rd., Chadds Ford. Wed–Mon, 10 to 4. \$6–\$18. 610-388-2700; Brandywine.org.

THROUGH MARCH 14, 2021
Delaware Art Museum. "Layered Abstraction: Helen Mason and Margo Allman." *Through Mar. 14*, "Seeing Essential Workers through a New Lens." 2301 Kentmere Pkwy., Wilmington. Wed, 10 to 4; Thurs, 10 to 8; Fri–Sun, 10 to 4. \$6–\$12, Sun, free. 302-571-9590; DelArt.org.

MUSIC & ENTERTAINMENT.....

JANUARY 14
Delaware Art Museum Virtual Concert. Save the date: Epic Divas: Virtual Concert with Pyxis Piano Quartet. 6 pm. Visit website for ticket information. DelArt.org.



JANUARY 29–MARCH 12
The Keswick Theatre Presents. *Jan. 29*, Mike Marino and special guest; *Feb. 11*, Meatheater: Off the Air; *Mar. 2*, Beth Hart; *Mar. 4*, Daughtry; *Mar. 12–13*, The Mavericks. 291 N. Keswick Ave., Glenside. Visit website for updates, times and tickets. 215-572-7650; KeswickTheatre.com.

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Senior Happenings
Retirement communities in the area host events open to the public as well as their residents. Here are a few:

Anthology Senior Living
350 Gubrie Rd King of Prussia
484-392-5011; AnthologySeniorLiving.com
Ongoing—Tour Anthology Senior Living of King of Prussia before it opens. Explore luxury amenities, spacious accommodations and rooftop terrace enriched by quality care and exceptional support. Call for a private tour.



Arcadia at Limerick Pointe
51 West Arcadia Drive, Limerick
610-981-1904; ArcadiaLife.com
Taste of Arcadia
Thursdays in February from 10 to 4
Come and enjoy a sampling of this beautiful new community and take home a delicious, heart warming meal from their very own Arcadia chefs.



Kendal Crosslands
1109 E. Baltimore Pk., Kennett Square
610-388-1441; KCArboretum.org
Ongoing—The certified, accredited Arboretum on the grounds is typically open to the public 7 days a week. Due to COVID-19, at this time, you can visit the Arboretum virtually. Visit their website and enjoy over 400 trees labeled on the 500-acre campus.



Local Farm Markets



Artisan Exchange, 208 Carter Dr. Unit 13 B, West Chester. Sat, 10 to 1. Order online for delivery or pickup. ArtisanExchange.net.

Bryn Mawr Farmers Market, Lancaster Ave. Bryn Mawr train station lot. 1st, 3rd and 5th Sat, Face masks req. 10 to noon. FarmToCity.org.

Downingtown Farmers Market, Kerr Park, Pennsylvania Ave. Jan–Apr, 2nd, 4th Sat, 10 to noon. 610-836-1391; GrowingRootsPartners.com.

Eagleview Farmers Market, Eagleview Town Crt., Wellington Sq., Exton. Jan–Apr, 1st, 3rd Thurs, 11 to 1. 610-836-1391; GrowingRoots-Partners.com.

Kennett Square Farmers Market, The Creamery, 401 Birch St. Fri, 3 to 6. Jan 8–Apr, every other Fri, 3 to 5. Seniors/ high-risk, 3 to 3:30. 610-444-8188; HistoricKennettSquare.com.

Lancaster County Farmers Market, 389 W. Lancaster Ave., Wayne. Wed, Fri & Sat, 6 to 4. Check Facebook to phone for pickup. 610-688 -9856; LancasterCountyFarmersMarket.com.

Malvern Farmers Market, Warren Ave. & Roberts Rd. Jan–Apr, 1st, 3rd Sat, 10 to noon. 610-836-1391; 610-836-1391; GrowingRootsPartners.com.

Phoenixville Farmers Market, 200 Mill St. Sat, 10 to noon; seniors, 9–9:30. Curbside pick-up, if req. by Fri, noon. PhoenixvilleFarmersMarket.org.

West Chester Growers Market, Chestnut & Church Sts. Jan–Apr, 1st, 3rd, 5th Sat, 10 to noon. Can pre-order. Contactless payment encouraged. Some vendors pre-package. 610-436-9010; WestChesterGrowersMarket.com.

Westtown Amish Market, 1165 Wilmington Pk., West Chester. Thur, 9 to 6; Fri, 9 to 7:30; Sat, 8 to 4. 610-492-5700; WestChesterAmishMarket.com.



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THEATER.....

THROUGH JANUARY 2

The GÜT Life at Bird-in-Hand Stage—Christmas with the Yoders & Nick! A Yuletide comedy that's a lighthearted look at traditions and cultures, interspersed with music, tales of lost love and a lesson about the meaning of Christmas. 2760 Old Philadelphia Pk., Bird-in-Hand. 717-768-1568; BirdInHand.com.

TOWNS, TALKS & TOURS.....

THROUGH FEBRUARY

Mt. Cuba Center Virtual Classes. Join Mt. Cuba Center this winter for virtual, in-person or on demand classes. Topics range from gardening to conservation, art or wellness. All classes are available for registration online. Prices vary. 302-239-4244; MtCubaCenter.org/Programs.



JANUARY 18

West Chester Birding Club on Zoom—Birding in Northern Ecuador. The Ecuadorian Amazon is home to more than 600 bird species. Travel to the west slope of the Andes and the lowlands of the northwest to the Amazon lowlands where you'll find Macaws and parrots. This is a virtual meeting. Zoom sign on will start at 7:15, meeting begins at 7:30. WestChesterBirdClub.org.



JANUARY 21, 27

Chester County History Center. Jan. 21, Book Discussion: "Caste: The Origins of our Discontents," by Isabel Wilkerson, 10 am. Jan. 27, History Matters Speaker Series: "Chilling Reality: Chester County's Arctic Explorers" presented via Zoom, the stories of four Chester Countians in their quest for northern achievements over an 80-year time span, 6:30. ChesterCoHistorical.org.



ONGOING

LancasterHistory Launches Access to Online Collections Database. Search all of LancasterHistory's historic collections using one search tool through the website as well as the James Buchanan Presidential Library, which provides online access to the papers of James Buchanan. LancasterHistory.org. ♦

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

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

For more events visit:

CountyLinesMagazine.com

Food Events

So much food, so little time! To help you plan, here are events where food is the star. Some have a * because dates have not yet been set. Check our monthly events section in the magazine, online and in our Events Newsletter so you don't miss a single morsel.

January

17-21 Taste of Phoenixville

The annual fundraiser for Good Samaritan Services will be a week-long event featuring take-out meals from 5 restaurants, and 35+ vendors participating. Still happening—the silent auction, VIP dining options and entertainment. New this year—a Taste of Phoenixville Cookbook, appetizer and cocktail carryout packs and Taste of Phoenixville glassware. TasteOfPhoenixville.com.

March

25-26 Food for Thought: Sweet Charity Edition

Tuesdays through March, Zoom panel conversations focused on food safety, healthy food production, food security, sustainable farming and more. Mar. 23-30, Dessert Tasting Trail, local establishments in West Chester offer a taste of a specialty dessert to ticket holders, who then vote on their favorite. ChesCoCF.org.



April

25-26 Celebrity Chefs Brunch Tribute and Virtual Auction Weekend

The tribute will feature a virtual auction, video messages from some of the participating chefs and an overall celebration of the Celebrity Chefs Brunch. MealsOnWheelsDE.org.



May

* Willistown Conservation Trust Barns & BBQ

Tour some of the Willistown area's most beautiful barns and farms, with the final barn hosting cocktails, a bountiful BBQ supper and a live auction. WCTrust.org.



May-Sept., Thursdays Third Thursday on State Street Kennett Square

Outdoor dining and activities while the main street is closed to traffic. 610-444-8188; HistoricKennettSquare.com.

May-Sept., Wednesdays Media's Dining Under the Stars

Restaurants offer outdoor dining on State St., which is closed to traffic. 610-566-5039; VisitMediaPA.com.

* Phoenixville Beer & Wine Festival

Unlimited sampling of more than 200+ beers, wines, meads, ciders and spirits at the Kimberton Fairgrounds, 762 Pike Springs Rd., Phoenixville. Noon to 4. PhoenixvilleBeerWineFestival.com.

June

12 Taste of Kutztown Wine & Beer Festival

Enjoy shopping for products from a variety of vineyards and artisans, sip wine, beer, mead and cider, buy from food trucks or artisan vendors. Benefits Kutztown Rotary. Kutztown Community Park, 439 E. Main St., Kutztown. 11:30 to 5:30. TasteOfKutztown.com.

July

* Willistown Conservation Trust Annual Tomato Tasting

Celebrate the tomato harvest with dishes prepared from the bounty of Rushton Farm. Newtown Square. 610-353-2562; WCTrust.org

August

* Brandywine in White

A unique and elegant pop-up summer evening for BYO wine and food enthusiasts. Guests dress in white, bring a picnic basket dinner, wine, centerpiece and ambiance. Benefits local charities. BrandywineInWhite.org; Facebook.com/BrandywineInWhite.

20-21 PA Dutch Farm to Fork Fondo

An organized bicycle ride where you choose the distance best for you and stop for freshly prepared bites at farms along the way. Cherry Crest Farm, 150 Cherry Hill Rd., Ronks. FarmToForkFitness.com.



28 Delaware Burger Battle

Delaware's most competitive chefs gather to battle it out for burger supremacy. Benefits Food Bank of Delaware and Delaware ProStart. DEBurgerBattle.com.

September

* Chester County Restaurant Fest

More than 65 restaurants, caterers and food vendors gather in West Chester offering samples for sale, plus activities. 610-738-3350; DowntownWestChester.com.

* West Chester Summer Soiree

A take on *diner en blanc* (a white-themed event) this fundraiser benefits local children's charities. WCSummerSoiree.org.

11-12 36th Annual Mushroom Festival in Kennett Square

Enjoy tasty mushroom dishes, mushroom exhibits, cooking demos, antique and classic car show, a run/walk and kids entertainment. MushroomFestival.org.

October

* Brandywine in Plaid—Celebrate the Harvest

A casual pop-up dinner party

where you'll enjoy harvest foods and the beauty of the Brandywine Valley. Benefits land conservancy causes. BrandywineInPlaid.org.

* Crush Cancer Event at Dilworthtown Inn

Local wineries, breweries and dining establishments gather for this fundraiser hosted by Women's Auxiliary to Chester County Hospital. CrushCancer.com

* Notable Kitchen Tour & Chefs' Tastings

Fundraising event visiting enviable local kitchens and sampling the chefs' creations to benefit The Philadelphia Orchestra. NotableKitchens.com.

* Shugart's Sunday BBQ and Blues

Historic Sugartown hosts with all the fixings. Delicious barbeque, sweet corn, homemade desserts, hayrides, local brews, spirits and other cold beverages. Historic Sugartown, 690 Sugartown Rd., Malvern. 610-640-2667; HistoricSugartown.org.

* Thorncroft Equestrian Center "Lobstah" Bake

The community is invited to join the festivities in support of the riders and horses who make the mission of Thorncroft possible. 190 Line Rd., Malvern. 610-644-1963; Thorncroft.org.



* West Chester Rotary Chili Cook-off Fundraiser

Downtown West Chester is open for a day of food, fun and philanthropy. Benefits local nonprofits. 484-343-4577; WestChesterChiliCookoff.com.

15-16 Philly TASTE Festival of Food, Wine & Spirits

Tastings, demonstrations, seminars and celebrity bottle signings. Valley Forge Casino Resort, 1160 1st Ave., King of Prussia. PhillyTASTefest.com. ♦

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What's NEW at the History Center?

WE'RE GLAD YOU ASKED.

Laurie Rofini

CHESTER COUNTY HISTORY CENTER HAS MORE than just a new name. The former Chester County Historical Society also has a brand new major exhibit and a new president, Conor Hepp.

In addition, the History Center is offering new programming for all ages, which the staff has adapted for our current situation. Programs are offered online, such as illustrated talks on local history and book discussions. For parents and teachers, there's a new Virtual Teaching Portal that provides free access to educational materials.

And there are walking tours on many topics to help you look at West Chester with a different perspective. As President Conor Hepp explained, "Our goal and commitment are to be the History Center for everyone in Chester County."

NEW EXHIBITS AND GALLERIES

Visitors are invited to explore the History Center's recently opened exhibition, *Becoming Chester County*. The exhibit tells 300 years of local stories and highlights the people who helped "make history" in our community.

Some people's stories are about everyday lives, such as Catharine Boothe's. Widowed in 1803 with eight children, Boothe used her ingenuity to preserve the family farm at a time when women's legal rights were limited. Other stories are of those whose impact was felt worldwide, such as Civil Rights activist Bayard Rustin and penicillin producer G. Raymond Rettew.

Later this year, the History Center will open two visible storage galleries, a new feature. Visible storage allows visitors to get an up-close look at even more museum items. Textiles, furniture, ceramics, metals, clocks and fine arts will not only reveal 200 years of regional designs but will also provide opportunities for new discoveries and a deeper understanding of how local people could access a global market, even in the 1700s.

MORE RESOURCES

The Library is another must-see stop for anyone interested in researching local or family history. Its collection of books, manuscripts and newspapers along with records of churches, businesses and organizations document over 300 years of Chester County history.

Of particular note in the collection is the newspaper clippings file, which allows quick access to articles by topic or surname. The History Center is also known for its exceptional photo archives, which houses thousands of images of Chester County people and places.

In addition to its operations in downtown West Chester, the History Center also administers the Chester County Archives in cooperation with the County of Chester. Located in the Government Services Center on Westtown Road, the Archives houses the historic government records of Chester County, such as deeds, taxes, estate files and court records.

A recent County Archives project is the interactive, online 1777 Chester County Atlas. The atlas is currently limited to townships that were most affected by the Battle of Brandywine and the movement of British troops, but will eventually include all townships in Chester County. The atlas identifies the landowners, mills and roads as they existed in 1777 and includes the location of residents who suffered losses or plundering at the hands of British troops. Dive into the map and find out if your home or neighborhood was a target of the British troops.

NATIONAL HISTORY DAY

Due to the pandemic, the History Center staff have moved public lectures and educational programming online or outside. For example, this year's National History Day—a national program and contest for 6th–12th grade students—will take place online in March.

The History Center is the official coordinator for this event for Chester and Delaware Counties, where each year, over 2,000 local students participate in their schools. Of those students, 300 advance to compete at the regional level, and many continue on to the state and national competition.

Yes, the Chester County History Center is officially open—there was even a ribbon cutting. Make an appointment today to connect with 300 years of inspiring stories! ♦

Interested in finding out more about Chester County History Center and all its offerings? Sign up for the e-newsletter at Members@ChesterCoHistorical.org. The History Center, which also offers a speakers bureau, gift shop and rental space, is located at 225 N. High St., West Chester. 610-692-4800; ChesterCoHistorical.org. To ensure the safety of its visitors, the History Center follows current Pennsylvania recommendations for COVID-19 procedures, including mask requirements and capacity limits. Visitors must make appointments to visit the museum or library. For current information please visit the website.



COOKING

for Comfort in the New Year

NEED SOME INSPIRATION IN YOUR KITCHEN FOR 2021?

Margaret McCampbell

AS WE BEGIN THIS FRESH NEW YEAR, THERE'S never been a greater craving for comfort food. Has there?

With everything our community and beyond has endured in 2020, it's time we allowed ourselves to indulge in the meals that bring us the most peace. If we've felt deprived because we weren't able to spend time with our families, then the best we can do for now is emulate the comfort and security our loved ones provide within the heart of our dinner plate.

But what happens when we've run through all of Grandma's recipes? Or that well-used recipe card slid behind the fridge or accidentally dropped into the spaghetti?

That's why we need a curated list of new cookbooks designed to recreate that comfy food feeling and satiate every taste bud.

Here are a few to consider adding to your collection to join that copy of Ina Garten's *Modern Comfort Food* you probably got for Christmas.



This Will Make It Taste Good by Vivian Howard is a great place to start. With charm and wit, Howard guides us through home-cooking basics with the ease of a seasoned chef. With over 125 recipes, Howard breaks down food to make it exciting and accessible. She introduces 10 different “kitchen heroes” into these recipes—including spiced nuts, fruit preserves and caramelized onions—that serve to enhance and enliven your dishes.

All Howard's recipes are designed to be made quickly, effortlessly and without having to find unfamiliar ingredients. What's more comforting than a fast, delicious home-cooked meal that was easy to prepare?

Did you fall into the bread-making trend of 2020, but didn't have the right guidance? Or perhaps you didn't hop on the bandwagon at the time, and now you feel like you've missed all the fun? No need to worry either way because *Mastering Bread: The Art and Practice of Handmade Sourdough, Yeast Bread,*



and Pastry by Marc Vetri (yes, Philly's Marc Vetri), Claire Kopp McWilliams and David Joachim, has arrived.

Filled with easy-to-follow, step-by-step instructions, this cookbook leads you through the art of breadmaking, no matter what type of bread you want to bake. You'll learn how to make Red Onion Focaccia, Cinnamon Raisin Pan Loaf, basic English Muffins, Panettone and more. From that sourdough we all envied on Instagram during lockdown, to simple yeasted loaves, you'll be a bread master by the time you're done with this book.*

Can vegetables be a part of your comfort routine? Some may scoff, but *New York Times* bestselling author Yotam Ottolenghi is up for the challenge. In his latest cookbook, *Ottolenghi Flavor*, he teams up with Ixta Belfrage to bring over a hundred new ways to level up your veggies.

The authors divide the cookbook into three parts—process, pairing and produce—that allow you to look at those vegetables going bad in your fridge in an entirely new way. You can try your hand at delicious recipes such as Asparagus and Gochujang Pancakes, Romano Pepper Schnitzels, and Brown Rice and Shiitake Congee, and learn how to work with all of these vegetables and others in wonderfully flavorful ways.

For those of us of age and fond of imbibing, is there anyone more comforting than Dorothy, Blanche, Sophia and Rose? *Drinks on the Lanai* by Elouise Anders is a “Golden Girls”-inspired recipe book for cocktails, mocktails and cheesecake, all to be enjoyed on your own lanai (porch, patio, whatever outdoor space you have).

Each of the Golden Girls has a whole chapter of recipes dedicated just to her, such as Dorothy's Tall and Sassy chapter featuring the Rum Runner and the Bitter Mai Tai, or Sophia's Short and Boozy chapter with the Barrel of Rum and the Beachside Manhattan. With illustrations of the girls by Mel Baxter



sprinkled through the pages, this recipe book will have you craving cocktails by the beach with your best friends, or just craving binging “The Golden Girls.”

Perhaps this list is too presumptuous, and all you really want for comfort food is some good, old-fashioned dessert. That's where *Dessert Person* by Claire Saffitz comes in. Saffitz is a YouTube and BuzzFeed institution, famous for her Gourmet Makes series and loveable personality.

In her debut cookbook, Saffitz shares over a hundred recipes to make even the most reluctant novices into confident bakers. With yummy recipes such as Spiced Honey and Rye Cake, Marcona Almond Cookies and Cherry Cream Cheese Danishes, you'll feel like you're at an upscale Parisian restaurant, while in the safety of your own home.

No matter what kind of food brings you the most comfort, what's important right now is just to enjoy it. We don't know what the future will bring, but we do know that happiness and comfort are some of the best ways to beat feelings of fear and uncertainty.

So order your New Year cookbook from your favorite independent bookstore, and cook/bake/mix your latest culinary masterpiece. Then bask in the comfort of your culinary creations. ♦



Margaret McCampbell is assistant manager at Reads & Company, an independent bookstore in Phoenixville featuring a curated inventory, author events (virtual for now), book clubs, staff picks, kids section and more. Visit inside, outside, curbside or schedule private browsing. Follow them on Facebook and Instagram. 234 Bridge St., Phoenixville. 484-920-3695; ReadsAndCompany.com.

*Editor's Note: For breadmaking fans, we also recommend the Brandywine Table column “Kneading Comfort” in our September 2020 issue, at CountyLinesMagazine.com.

Not Your *Typical* Year

GET A GOOD START.
STOP AND THINK ABOUT
THE SIMPLE STEPS TO A
HEALTHY IMMUNE SYSTEM.

Dr. Glea H. Mazzuca

IT'S JANUARY, IT'S COLD, THE DAYS ARE SHORT AND the number of COVID-19 cases is still alarming. You just don't feel like getting any exercise, and it might be takeout for dinner—again. Sound familiar?

While we try to be motivated this time of year to stay healthy, it's easy to let ourselves slip. But during the winter months, particularly during a pandemic, there should be a flashing neon sign in every home that says: *Stop and think!*

We should ask ourselves, what are we doing to stay healthy?

START WITH A HEALTHY IMMUNE SYSTEM

A healthy immune system can help fight infections—bacterial or viral—even including COVID-19. One of the reasons COVID-19 is so dangerous is that because it's a new virus, we don't have any natural immunity to it. But we've learned that a healthy immune system can provide important protection and may help reduce the severity of an infection.

As an added bonus, a healthy immune system also protects us against colds, flu and other illnesses that people commonly experience during the winter months.

So, what should we be doing to maintain a healthy immune system?

EIGHT SPECIFIC THINGS TO DO

Here are eight important things you should do in 2021:

1. **Don't smoke.** Full stop right here. Quitting smoking is the

single most important thing you can do to improve your health. That's worth repeating: the single most important thing you can do. This goes for traditional cigarettes and e-cigarettes. Both have proven to damage lung function, which in turn makes it harder to fight off respiratory illnesses such as the flu, COVID-19, RSV (respiratory syncytial virus, primarily affecting young children) and other seasonal viruses.



2. **Exercise.** After not smoking, this is the next most critically important step you can take for your health. A minimum of 30 minutes of exercise 3 to 5 times a week is recommended. The exercise



can be low-impact, such as walking. The best exercise is the one you enjoy. And the one you do.

3. **Follow food safety and hygiene guidelines.** Reduce your risk of getting infections by washing hands and practicing food safety, which includes cooking meat thoroughly, not eating raw eggs and storing leftovers properly. In addition

to proper hand washing, we should all be wearing masks, staying six feet apart, and avoiding indoor gatherings to protect us from COVID-19.

4. **Get your flu shot.** While the flu vaccine is not 100% effective, if you do get the flu, the vaccine can reduce the flu's duration and severity of symptoms. It can keep you out of the hospital, which in turn will help make room for those patients with COVID-19 and other critically ill patients.



5. **Eat a well-balanced diet.** That's a diet high in fresh fruits and vegetables. Aim for smaller meals throughout the day. Make sure there's enough fiber in your diet. Most importantly, stay well hydrated. Other nutrition tips: antioxidants are powerful in protecting you from harmful free radicals. Vitamin D plays an important role in overall health, especially during the winter months when we're not absorbing much sun. Vitamin C is also very helpful for fighting off infections, so don't forget your oranges. Another quick and easy tip to stay healthy is to read labels—if you can't understand or pronounce what's on the label, don't buy the product.

6. **Drink less alcohol.** Enough said.

7. **Reduce stress.** Consider mindful meditation. It only takes a few minutes. And it's something you can control, unlike many sources of stress.

8. **Get enough restful sleep.** It's important to practice sleep hygiene. Again, consider mindfulness meditation, reading a book before bedtime, and keeping your cellphone out of sight. If you need help waking, invest in a classic alarm clock.



FOUR MORE QUESTIONS ANSWERED

And here are answers to a few common nutrition questions.

1. *Can supplements help keep you healthy?*

If you're generally in good health and eating a well-balanced diet, one multivitamin a day should be a sufficient supplement to your diet. If you do have a proven vitamin or micro-nutrient deficiency, you should discuss your supplement needs with your health care provider.

2. *What about the diets?*

Skip the latest health craze and stick to the basics outlined above. It's easier to maintain a healthy weight and overall healthy lifestyle if you're doing something you enjoy as opposed to adhering to a strict new diet. The latest fad may make you feel good temporarily, but too often people will plateau, and overall health doesn't improve.

3. *Do probiotics help?*

There's a place and time for probiotics, but they're not recommended for daily use. You may consider probiotics to support your gut if you're currently taking an antibiotic. Also, if your antibiotic course lasts only a short time, eating a small container of plain Greek yogurt each day may be helpful.

4. *Should everyone consider eating gluten-free foods?*

There are a few medical conditions that warrant being on a gluten-free diet, such as celiac disease. However, for the average healthy individual, a gluten-free diet doesn't provide any additional health benefits. It just costs more.

Here's wishing you a healthy New Year! ♦

Glea H. Mazzuca, D.O., is a primary care physician and clinical director of ChristianaCare Primary Care and Women's Health at Kennett Square. She is board certified in internal medicine.





Coping and Cooking

CHRONICLING MY
QUARANTINED YEAR,
THROUGH FOOD.

Alyssa Thayer

WE'VE ALL HELD ON WITH WHITE KNUCKLES as the roller coaster of 2020 has taken us up, down and all around. And through a combination of adaptation and grit, we find ourselves almost one year into a quarantined reality.

One of the consequences of this forced hometime—and some think a positive one—is the revival of the kitchen as the center of the home. According to a food study by HUNTER (a leading food marketing consultant), 54% of people surveyed are cooking more as a result of the pandemic, 46% are baking more, and of those home bakers and chefs, 50% have reported becoming more confident in the kitchen.

Some people have relished this extra kitchen time, while others feel coerced into a domestic space they had purposely avoided.

The New Cooking

In some ways this has been one of the most interesting eras for food—it restored interest in scratch cooking, sparked recipe innovation to help us “use what was available,” and even inspired celebrities to take to social media to share their favorite dishes.

I learned “Pasta Tina,” a kid-approved white bean noodle dish from Jimmy Kimmel, “Easy Peasy Eggplant, Tomato and Feta Stacks,” from Kate Hudson, and the aptly named “Keep Calm-lette” riff on huevos rancheros from Antoni of *Queer Eye*.

It felt personal to be invited into their homes and evoked the communal sense that if nothing else, we’re all in this together. Our relationship with food and cooking over the past year has been a progression—sometimes exhilarating, other times infuriating and eventually leveling out somewhere in between.

When we were first sent home from our respective daycares, workplaces and schools, the combination of stress, novelty and food shortages plus stockpiles was a perfect storm of diet destruction. Early quarantine was a free for all, giving life to a new term, “the quarantine 15.”

As time went on, though, it became clear we might be here a while, and we reluctantly emerged from our sugar- and carb-laden cocoons to start plotting a more wholesome existence.

There was even a period of time when many of us embraced the extra time, turning our attention to scratch baking, sourdough starters, vegetable canning and DIY pickling. It was a way to embrace the space and use our hands to ease our worried minds.

Some New Habits

If you’re like me, you may have made your own tomato sauce, started a compost bin, tried to organize your spices, and even attempted to start using dried legumes instead of canned. All to varying degrees of success.

Some of us diversified our food shopping, trying local farmers’ markets, meal kits and direct-to-consumer online retailers.

Of course, the weeks turned to months and the energy behind

these new endeavors dwindled. The allure of a big weekday breakfast fades with the realization that it's simply too many dishes to tackle each day. The idea of soaking dried beans and slow cooking them the next day becomes a pipe dream when dinner needs to be on the table in 20 minutes or your youngest will have a meltdown.

Some of our newfound hobbies stuck (I am still composting), others faded (my sourdough starter began to feel like a third kid), and we began reclaiming parts of our former lives. We figured out how to grab takeout safely, how to set up socially distanced dining outdoors, and we settled once again into a new iteration of normal.

A New Balance

The key to sustainability is balance. When we talk about balance and food, it's generally the balance of flavors. But in these moments it's the balance of so much more. It's balancing simple and complex, indulgent and wholesome, frugal and extravagant, exotic and comfortable.

Throughout this time, my shopping cart has found some shiny new gems, like almond flour tortillas and coconut aminos, but has continued to include old faithfuls, like whole-milk yogurt and frozen peas (see my MVP list below).

As quarantine stretches on and blurs together, I have found equilibrium in creating daily and weekly anchors. I begin my mornings with a pour-over coffee, afternoons are accompanied by green tea and a hunk of chocolate. Wednesday dinners are reserved for Indian takeout, and Friday is family pizza and movie night. Carving out these rituals sets the cadence for our week and offers us a small but necessary hint of predictability.

As much as our daily and weekly routines have been upended by the pandemic, the natural rhythm of the seasons remains untouched. In early spring when nothing felt steady, tulips and crocuses still burst out of the ground with enthusiasm. When back-to-school felt more like back-to-confusion, the cooler nights and changing leaves ushered us gracefully into autumn. It is a welcomed reminder that the beating of Mother Earth ticks away in rhythm, as it always has. It



offers perspective, grounding and a focus for my palate.

And A Simple Approach

Not only do fruits and vegetables taste the best in-season, they also parallel our anatomic cravings. A vibrant Caprese salad hits the spot on a hot summer's evening, but a crockpot stew fits the bill on frigid winter nights.

We can use this synergy to help solve the unrelenting riddle of "what's for dinner." With the smorgasbord of food bloggers, recipe sites and cookbooks, it's easy to be overwhelmed. That's when I use this little search equation: Seasonal ingredient + meal you are looking for. *An example:* I type *Acorn Squash + Dinner* and am led to a wonderful recipe for Sausage Stuffed Acorn Squash from *Well Plated by Erin*. Give it a try, you might just find the perfect idea.

I know for a fact I have both grown and regressed during the pandemic. I have made my own granola and handed my kids scrambled eggs for dinner more times than I care to admit. I have enjoyed trying new recipes and fallen back on my tried and trues.

I believe the key is to simply continue showing up, in our kitchens and around the table with an open mind, sense of humor and healthy appetite for whatever comes next.

MVPS OF MY QUARANTINE KITCHEN

I'm grateful for every pan, ingredient, and recipe that has helped me make it through the last 10 months, but a few stand out above the rest. Here are some true MVPs from my quaren-time.

STAPLES WITH STAYING POWER

I have a new-found adoration for foods that aren't perishable and won't lose favor immediately. Here are two MVPs.

- **Frozen Peas** – I love to add them at the very end to give a pop of green and cool the dish down to serving temperature. These little gems deliciously decorate stir-frys, curries, pastas and more.
- **Whole Milk Plain Yogurt** – The richness makes any breakfast parfait a treat, but the uses don't stop there. We top tacos with it in lieu of sour cream, swirl it into pureed soups, and even bake into banana bread to keep it moist!

SOME RECIPES WITH SCRAPS

First, it's what to make for dinner, then it's how to use up the leftovers we can't stand to look at one more time.

- **Frittatas** – Turns out, you can insert almost any combo of cheese, protein, vegetables and starch into whisked eggs and end up with something delicious. Want to take it the extra mile? Pour into a flaky pie shell and make a quiche.



Favorite Combo: Roasted root vegetables, spinach and feta (bacon never hurts either).

- **Flatbreads** – Another frequent winner when I'm playing "Chopped" in my kitchen. Roll out pizza dough (most stores have it these days), or arrange your toppings onto store-bought naan bread.

Favorite Combo: Shredded BBQ chicken (reinvented leftover chicken in BBQ sauce), sauteed onion, mozzarella and cilantro.



QUARANTINE DINNER, QUICK

- **Pesto Pasta with Peas and Shrimp**

For a meal in absolute seconds, try this out:

Boil water, add fresh pasta. 2 minutes later (pasta starts to float), add frozen cleaned shrimp. Wait 1 more minute (until water starts to simmer again), add frozen peas. Drain water, put back in pot, add generous amounts of store-bought (or made and frozen) pesto. Finish with Parmesan cheese.

- **Superhero Sauce: Frontera Enchilada Sauces**

As the weather turned colder and my motivation took a dip, I found myself embracing these sauce packets more and more. At lunchtime, I add my protein and sauce to the crockpot. By dinner time, I have a succulent main dish to ladle over rice or into a tortilla.

MORE MVP MOVES

- **Greatest Gadget: High Powered Blender**

For me, this one had to go to my Vitamix. It was there for me when my coffee came in whole beans, when I could only

get almonds and not almond butter, when my basil bolted and I needed to use it all at once (blended with oil and froze into cubes).

Second place goes to a luxurious extra: the milk frother. Even in the midst of monotonous mornings, it's an absolute treat to sip a frothy coffee or golden milk latte in the comfort of my PJs.

Tip: You can make a little foam even if you don't have a frother. Take whole milk, pour it into a tightly sealed container, shake vigorously until bubbles form, then microwave until warm.

- **Travel (While Trapped): Thai Larb**

When real trips aren't an option, the next best thing could be exotic cuisine. This Southeast Asian dish is absolutely delicious, and can be made with *any* ground meat or crumbled tofu and can be served with *any* green/cabbage that's sitting in your crisper.

- **Bread Baking**

The early days of quarantine were marked by bread baking, home brewing and many more long lost pasttimes. For most of us, the scales have tipped back in favor of convenience, but I'm still whipping whole grain banana bread (from the September issue, on CountyLinesMagazine.com) whenever I get the chance.

- **Beverages**

To get through these tumultuous times, we have to find and create joy in the little things. I find catharsis in the process of slowing down to steep a pot of tea, and I delight in the whimsy of sipping on sparkling water adorned with pretty garnishes.

- **Popsicles**

It's been quite a year, but we have happily stumbled on a few fun and frugal recipes along the way, like these yogurt and jam pops that kept us going all summer long. Use plain whole milk yogurt, swirled with Tait Farm Blackberry Jam, and poured into reusable popsicle molds. ♦



Why We Love LOCAL DINING

Each year we celebrate our “Best of the Best” picks for local dining. We review new restaurants that have joined our rich collection of dining options. We savor special culinary experiences of the past year and share what we’ve discovered.

But this past year was different. The word unprecedented doesn’t capture the dramatic impact the pandemic has had on our local dining scene—the changing conditions, regulations and closings.

Yet our area restaurants have amazingly soldiered on—pivoting, adapting, dealing.

So we’ve pivoted, too. Rather than our annual “Best of the Best” list, we’re highlighting why we love our local dining scene, remembering what each place adds to our community.

We hope these early valentines to some of our favorites will remind you why we have to support the places where we gather to celebrate and share a meal with family and friends.

And so we urge you to make takeout a regular part of your life and to do what you can to make sure local dining survives and thrives once again.



Le Cavalier at the Green Room

NEW PLACES TO LOVE

Le Cavalier at the Green Room

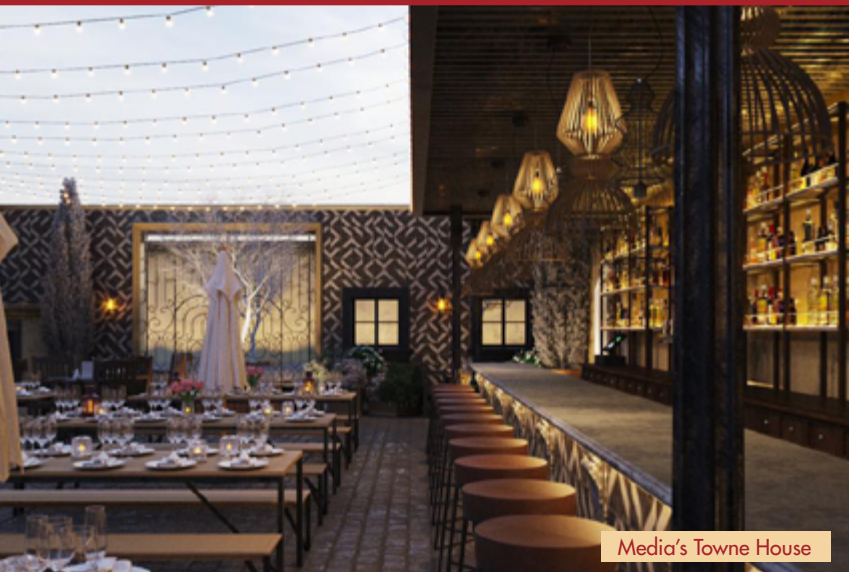
42 W. 11th St., Wilmington
302-594-3154 / LeCavalierDe.com

Likely the most anticipated restaurant opening in 2020 was from a chef with Wilmington roots, Chef Tyler Akins' (Stock, Res Ipsa, Zahav) neo-French brasserie in the Hotel DuPont. Mixing the best of the landmark space with new life for a refined yet welcoming feel, Le Cavalier (meaning horseman) serves up modern (unstuffy) French food with North African influences—branzino with blistered herbs, harissa, pistachio dukkah, plus tagine, steak frites and a house burger with dijon-aise. The familiar oak paneling and chandeliers are there, along with velvet banquettes and globes on the lighting fixtures creating a place for dining more often than just anniversaries. A fresh new era for the esteemed Green Room and a new place to love.

Media's Towne House

177 Veterans Sq., Media
610-566-6141 / [Facebook.com/MediaTowneHouse](https://www.facebook.com/MediaTowneHouse)

Happily, memories created in the iconic, block-long D'Ignazio's Towne House in Everybody's Hometown can find new life in this reincarnation as Media's Towne House. D'Ignazio's closed in 2015, but this long-awaited update that respects the sense of place and memories was, well, worth the wait. Since the November opening, diners have been generous in their praise of the five dining spaces, particularly the outdoor courtyard (the IdleWild) and the cozy pub (Shebeen—Irish for illicit bar). The upscale Colony Cocktail Club sports green banquettes and I.M. Pei-designed chandeliers. Pick your preferred ambiance and sip an Irish coffee or tuck into Guinness short ribs, shepherd's pie or fish and chips. A place for new memories for decades to come.



Media's Towne House

Rosalie

Wayne Hotel, 139 E. Lancaster Ave., Wayne
610-977-0600 / RosalieWayne.com

Many thanks to Marty Grims, of Fearless Restaurant Group, for transforming the former Paramour space in the landmark Wayne Hotel into the stunning new Rosalie. Similar to Autograph and White Dog (more Grims creations), each room creates a unique ambiance for enjoying impeccable service and wonderful food, here, Italian soul food from Chef Merick Devine. The inviting wrap-around porch, attractive bar with custom mural, private dining rooms, redone lounge in the hotel lobby join to make it difficult to choose where to dine. Sample snacks for the table (speck pizza gets raves), any kind of pasta (chitarra made using guitar strings, or simple squash and sage ravioli), or popular branzino. Takeout is available, but you'd miss half the pleasure. So great to have these special spaces preserved.



Rosalie

Avlos Greek Cuisine

258 Bridge St., Phoenixville
610-455-4110 / AvlosGr.com

A taste of Greece arrived in Phoenixville, and what a flavorful taste this new-ish restaurant brought to the former Majolica space. Initially opening in early 2020, only to have to close in mid-March, the BYOB reopened for takeout in May, later adding popular outdoor dining on Bridge Street. Its authentic cooking caught the eye of restaurant critic Craig LaBan who dubbed it a top outdoor dining spot. You'll find a mix of the usual favorites—grape leaves, spanakopita, moussaka—plus authentic takes on lamb dishes, octopus and grilled vegetables with plenty of EVOO. Here's hoping the Skartsilas sisters, the owners, keep the kitchen buzzing as long as Chef Andrew Deery did.

Bloom Southern Kitchen/ Eagle Tavern

123 Pottstown Pk., Chester Springs
484-359-4144 / BloomSouthernKitchen.com

Southern cooking offers much-needed, soul-satisfying comfort food, so we were thrilled when Bloom Southern Kitchen opened in the historic Eagle Tavern (original liquor license dated 1727). The eagle is still on the façade, along with hand-painted flowers (in bloom), and the interior got spruced up, too. Maybe the best news is former Funky Lil' Kitchen's chef, Michael Falcone, heads the kitchen. Savor spicy deviled eggs, pimento cheese balls, hush puppies, buttermilk

biscuits, along with fried green tomato BLTs, chicken fried steak, fried shrimp po' boy Andouille. A strong whiskey and bourbon list (Blanton's, Widow Jane, Angels Envy, plus local Manatawny) and cocktails add to the hospitality. The eagle has landed with a great new home.

La Tartine

109 W. Gay St., West Chester
484-288-2044 / LaTartineWC.com

Among several new restaurants slated for West Chester in 2020, only a few had the moxie to open their doors. La Tartine, a modern Mediterranean café concept, opened in early May, offering Med specialties, along with crepes, juices and smoothies. The light, healthy fare, with gluten-free and vegan options, was welcomed by locals, many enjoying meals in the open-air marketplace along Gay Street. From Lebanese meat pie (kibbeh), tabbouleh, falafels, shawarma to savory crepes, Capreses panini, açai bowls and organic lavender lemonade, the menu grew. We hope its following grows as well.

Mae's West Chester

39 W. Gay St., West Chester
484-887-0062 / MaeWC.com

Chef/owner Josh Taggart brought 25 years of experience at a raft of award-winning restaurants (Lacroix to Dilworthtown Inn) when he achieved his dream of opening his own place, a gem of a farm-to-table BYOB on Mother's Day 2020. There's a warm, inviting vibe along

with seasonal menus for brunch, lunch, dinner, takeout, family meals and catering. Family takeout meals, which sell out, range from balsamic glazed pork tenderloin to meatloaf to taco kits. Similarly the chef has fun with catering menus—Taste of Italy, Philly Special, Backyard BBQ and Street Taco options. There are pop up shops, diners at SIW Vegetables and good causes. West Chester welcomes its newest chef-driven-and-owned restaurant.

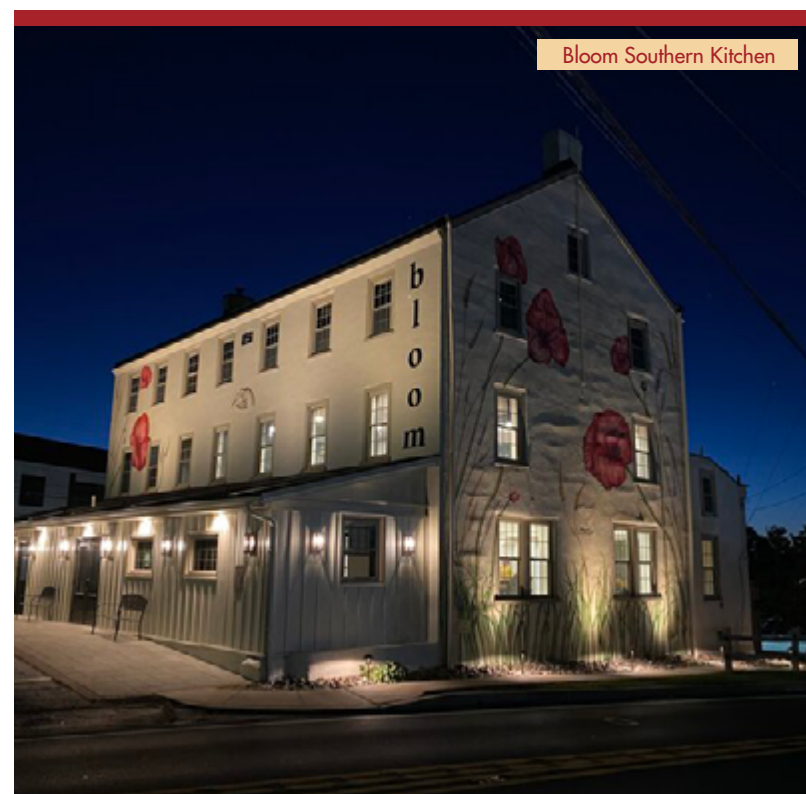
DRINKS, SWEETS & OTHER

PURVEYORS TO LOVE

Baba's Brew Kombucha

333 Morgan St., Phoenixville
267-738-1973 / BabasBrew.com

Luckily our area is home to an early farm-to-bottle kombucha brewer, Olga Sorzano, who learned from her Siberian-born baba. Although more brands are available now, we've seen the brightly colored bottles—Purple Rain, Flower Power, Bee's Knees and more—with the friendly squirrel since 2015. A slightly fizzy drink of fermented tea with a strange floating "mushroom" (scooby), kombucha is rich in probiotics, live enzymes and antioxidants. Hand crafted in small batches, Baba's Brew uses fair trade and seasonal organic ingredients, though Olga says you can add vodka. Widely available, at Mom's Organics, Whole Foods, Wegmans ... and soon when life improves, back in the Phoenixville tasting room.



Bloom Southern Kitchen



Mae's West Chester

Galer Estates Vineyard & Winery

700 Folly Hill Rd., Kennett Square
484-899-8013 / GalerEstate.com

Artful wines, tasting rooms and countryside views have made Galer Estates Vineyard and Winery a pleasure for palates and eyes for more than a decade. Many have toasted milestone occasions with award-winning rosé under barnwood beams by the marble bar and next to glorious stained glass in the main tasting room. Under enchanting lighting you can wander to the intimate Red Lion Tasting Room to share dreams and lovely glasses of cabernet franc and chardonnay with friends near the stone hearth. On the deck, breathe in the aromas of Huntress Red and the breeze while watching the vines grow in neat rows. A special piece of paradise.

Va La Vineyards

8820 Gap Newport Pk., Avondale
610-268-2702 / VaLaVineyards.com

The first time we set foot in the stone barn's tasting room, we knew we'd found a favorite. Va La captured our love of stories, charm and superb wine. One of its stories of origin—of an older Italian gentleman shaking his head over the craziness of growing grapes in Avondale ... then watching accolades for the wine roll in—tickled us. Visit and sip wine on golden afternoons while watching planes loop-de-loop over the nearby airfield. Chat at the bar and linger on the deck by the vines. The tastings here are perfection—amber Zaffarano with local goat cheese and honey and deep red Silk with Neuchatel truffles. We'll be back. We hope you will, too. Meanwhile, enjoy their Barn Door Pick Ups.

Colliers in Centreville

5810 Kennett Pk., Centreville, DE
302-656-3542 / ColliersWine.com

After our first visit to Colliers in Centreville, we learned not to plan our wine around dinner, but vice versa. Tastings in the quirky, bottle-filled shop and conversations with the cellar mistress about pairings led to late night Italian pasta and poached pears with sweetened mascarpone to accompany Italian Brunello and Super Tuscans. French Côtes du Rhône inspired hors d'oeuvres of buttery cheeses with a hint of truffle, earthy olives and desserts of fresh wineberry crepes. German Rieslings called for spring asparagus with Hollandaise. Try something new, she'd say, and we'd leave with Malbec from Argentina, bubbly from South Africa and an appetite for adventure. A place for life lessons about the wonderful world of wines for almost 40 years.

The Creamery

401 Birch St., Kennett Square
484-732-7040 / KennettCreamery.com

From 20th-century milk company to pop-up beer garden in 2016 to community gathering space since 2018, The Creamery had reclaimed and repurposed a part of Kennett Square and continues to evolve. Until recent restrictions limited activities, The Creamery has served up a full line of craft beers (local and more), good food and good times. Relying initially on food trucks, they built a kitchen and catering operation to supplement the beer and wine offered. Music and ax throwing were added (though axes were axed) and the grounds hosted community events like the weekly farmers market and annual Holiday Village Market. We can't wait for crowds of friends to gather again at this welcoming place.

Dia Doce

100 S. High St., West Chester
610-476-5684 / DiaDoce.com

On the southwest corner of Miner and South High Streets, patrons have lined up outside

Dia Doce's window (a concession to changing times). They are patient, so far. Inside the window, Thais da Silva Viggue and her staff assemble boxes of delectable, natural cupcakes, made from scratch every day using local and seasonal ingredients. Dia Doce offers more than 100 varieties—Black Magic, White Velvet, Simply Red, Salted Caramel, Strawberries and Cream are among her classics—plus gluten-free and vegan cupcakes on special order as well as some free delivery. In 2012 Thais won the Food Network's "Cupcake Wars." Later, she was #1 on the Philly HotList. We can't wait to see (and taste) what she does next.

Eclat Chocolate

24 S. High St., West Chester
610-692-5206 / EclatChocolate.com

For 14 years, Master Chocolatier Christopher Curtin honed his skills in Belgium, Switzerland, France, Germany and Japan. He was honored in Cologne, Germany as a Master Pastry Chef and Chocolatier. His chocolates were acclaimed as the "best in America" by *Bon Appetit Magazine*, his caramels as the "world's greatest" by *Vogue*. His gourmet customers—for his chocolates, chocolate bars, truffles, mendians, mondians, caramels—are international. But West Chester, where Curtin has been since 2005, is his base, and his factory, near Henderson High School, is where the magic happens. All to enjoy in our own backyard.

La Baguette Magique

202 W. Market St., West Chester
484-947-5024 / Facebook.com/MagicBaguette
The orange awning of authentic French Bakery La Baguette Magique in West Chester beckons. It is as much a symbol of friends—*les amis*—at sidewalk tables or conversing in French while ordering pastries as it is the place we keep returning to for delicious celery silk soup, almond croissants, lavender gelati, heavenly chocolate-cov-



Malvern Buttery



Nomadic Pies

ered cream rolls and magical hot baguettes that give the special shop its name. From *bonjour* to *a bientôt* (see you soon)—and every spoonful of crème brûlée in between—it is our little corner of France and conviviality in Chester County. Plus it sells provisions from Andiamo! How lucky are we?

Malvern Buttery

233 E. King St., Malvern
610-296-2534 / MalvernButtery.com

When we heard John and Silenia Rhoads were opening the Buttery in Malvern, we were curious. When we learned their dream was to build a community café for gathering over European baked goods and great American style coffee, we were excited. The long-awaited day when "Opening Soon" signs were removed to allow sunshine to flood the welcoming space with wooden tables and a comfortable sofa holding the day's newspaper, we were delighted. Now—after years of enjoying scones, croissants, fresh breads and butters on wooden boards; big cups brimming with café mocha; salads and bowls filled with root vegetables and eggs—we yearn for more than the current limited takeout and know we'll be back soon and often.

The Master's Baker

319 W. Gay St., West Chester
610-436-9888 / TheMastersBaker.com

If ever there was a cake to behold, it's one from The Master's Baker: the tiered wedding confection decorated with buttercream frosting flower bouquets so lovely the garden daisies turned green with envy. Or the sculpted almond cake for Mother's Day. Definitely the pink champagne cake adorned with butterflies that turned the rough week into a magical weekend. The icing on the cake was beyond the icing that first met the eye—the inside filling: satiny espresso buttercream in

the top tier, chocolate ganache layered into the almond, and pink champagne buttercream for the pink champagne cake and weekend. Always magnificent and a local treasure for 50 years, with pick-up and bake-at-home offerings.

Michoacana Ice Cream

231 E. State St. Kennett Square
610-444-2996 / Facebook.com/LaMichoacanaKsq

Summer wouldn't be summer without Michoacana. On steamy afternoons or just after sundown, head to the bustling little shop in Kennett Square and sample ice cream with abandon—avocado, corn, guava, coffee, chocolate, vanilla, mint chip, cookies and cream. Then make your choices and continue the adventure by sprinkling cinnamon or chili on top of the scoops. Next stroll through town with cups or sit on the sidewalk bench to people-watch as neighbors line up for their treats as you lick your cones so you won't miss a dribble or drop. Summertime dreams in a cone. And they can't come back soon enough.

Nomadic Pies

132 W. State St., Kennett Square
610-563-9686 / NomadicPies.com

Since 2012 from a food truck, then in 2015 also from a storefront in Kennett Square, Molly Johnston has been preparing sweet pies (blueberry, peach raspberry, lime custard), savory pies (steak and gruyere, red Thai curry, bison chili) and quiches (chorizo, sweet corn, tomato and cheddar or prosciutto, asparagus and Parmesan)—the variety is amazing. She bakes large and small pies, all fresh, from scratch and sets her offerings weekly (check Facebook), limiting the flavors to what's locally available: apple pie, only in the autumn, strawberry only in season. A half-hour to an hour in the oven, you'll have a little bit of heaven to enjoy. Let's support our local pie-maker!



The Master's Baker

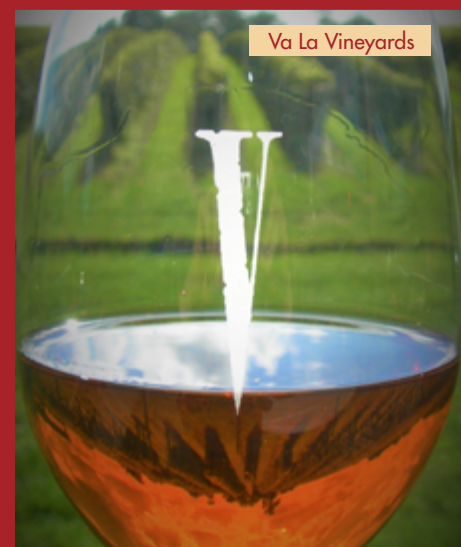
Carlino's Market

128 W. Market St., West Chester
610-649-4046 / CarlinosMarket.com

Whether your family totals a baker's dozen or just two including the dog, Carlino's has always welcomed us to theirs. Homemade olivata on crispy crackers and carefully curated grazing boxes with fine olives and cheeses impress the most discerning palates. Handmade pasta and broccoli rabe please even finicky nieces and nephews. Its fragrant seasonal melt-in-your-mouth panettone—family-made in Italy, then imported—adds a glow to Christmas morning's breakfast, nearly as bright as the tree. With a cup of coffee to go and decadent cupcakes from their bakery case, Carlino's turns every day into a holiday. In-store, curbside, delivery, catering—so many things to love.



Dia Doce



Va La Vineyards



La Baguette Magique

Growing Roots Partners

610-836-1391 / GrowingRootsPartners.com

“Local farms, local food and local fun” says the website for the organizer of five weekly farmers markets (Devon Yards, Downingtown, Eagleview, Malvern, West Reading) and more. Like the Good Food Fest that had been planned for November, showcasing local growers, producers and makers, as well as community events in Malvern (Malvern Blooms and Harvest Oktoberfest) and Eagleview (Crafted and Falling Leaf Fest, featuring young performers), also on hold. Lisa O’Neill, the driving force, kept the farmers markets going and safe—with pre-ordering and other precautions—so we could continue to eat fresh, local food. Lisa’s efforts made for a better community and helped sustain our farmers, food producers, artisans, crafters and others. Hats off to her and to Christy Campli, who’s taking over now.

Lancaster County Farmers Market

389 Lancaster Ave., Wayne 610-688-9856

LancasterCountyFarmersMarket.com

With a name and history dating back to the 1930s before landing at its current Wayne spot, Lancaster County Farmers Market has been bringing the Main Line quality meat and produce from our western neighbor. The Wayne Market, as it’s also called, now offers a wide range of specialized vendors. Find flowers and candy plus Abuelita’s Empanadas and Margaret Kuo’s takeout. Yes, Country Twist makes hand rolled pretzels and party dogs, but there’s also seafood from Main Line Marketplace. Check Sunnyside Pastries for whoopie pies, D’Innocenzo’s Bakery for Stock’s pound cake, and Ultimate Bake Shoppe Wayne for meringues. It’s all there, with curbside pickup and extended hours to keep us well fed on many levels.

Pete’s Produce Farm

1225 E. Street Rd., West Chester

610-399-3711 / PetesProduceFarm.com

From distant memories of hayrides when the kids were tiny to recent memories of juicy local peaches hiding under peaks of cream whipped with honey from the farm’s busy bees, visiting Pete’s Produce is to step into history and come a little closer to the land and sky. Brilliant seasonal colors draw us to the farm every year: early purple pansies, yellow sunflowers, pumpkins of glowing orange and ghostly white, scarlet and gold tomatoes, green watermelons waiting to be scooped up for summer picnics. Meals of corn and beans harvested that morning, at tables graced with bouquets from the field, fill body and soul with abundance. Our own cornucopia of local goodness, opening again with all its bounty in the spring.

SIW Vegetables at Hill Grit Farm

4317 S. Creek Rd., Chadds Ford

610-388-7491 / SIW-Vegetables.BlogSpot.com

Family farms that reinvent themselves deserve our support, and here’s one that keeps finding new lives—including being a location for an M. Night Shyamalan movie. It’s evolved from dairy farm to vegetable farm cultivating 50 acres with 50 types of veggies and hundreds of varieties, including 85 heirloom tomatoes, all sold at the farm stand, farmers markets and wholesale to restaurants. Plus the famous Field-to-Fork summer dinners cooked on site by notable local chefs (Jeffrey Miller, Dan Butler and Josh Taggart of Mae’s West Chester) who soldiered on during 2020. Add in weekly Farm Stand dinners for pickup, CSA shares and events held in the barn dating to the 1660s. So many reasons to love what they do.

West Chester Cooperative

Info@WestChester.coop / WestChester.Coop

We love that our local sustainable food population has grown to the point of sustaining its own food co-op in West Chester. Years in the works, the co-op now has a physical home on East Market Street with almost 400 member/owners, making it the only grocery store in walking distance in the borough—a boon to long-time residents and WCU students alike. The pilot GoBox program (open to non-members and highlighting the co-op’s diverse offerings) was a hit, as were specials like organic chestnuts sold for holiday stuffing and roasting on an open fire. Look for the CSA’s fresh produce, educational programs, cooking classes and more. Here’s hoping they continue to grow in every way.

EVENTS TO LOVE

Kennett Chocolate Lovers Festival

Unionville High School

750 Unionville Rd., Kennett Square

KennettChocolate.org

Chocolate lovers are a special breed, willing to go to great lengths to satisfy their passion. So it’s no surprise that this annual, often sold-out fundraiser for the United Way of Southern Chester County has continued to grow, attracting fans of chocolate in all its forms for a family-friendly day of sampling hundreds of chocolate treats—cakes, candies, cookies, cupcakes and brownies, oh my! Held in January 2020 (stay tuned for plans for 2021), there were treats prepared by professional, amateur and student bakers. Join in for more fun with smaller Evenings of Wine and Chocolate fundraisers at private homes and a year-long Year of Living Chocolate raffle with winners getting a different chocolate treat every month!

Sweet Charity/ CCCF

26 W. Market St., West Chester

610-696-8211 / Chescof.org

“Giving never tasted so good” is the perfect tagline for this dessert-centric fundraiser for Chester County Community Foundation. For years this annual event—one of our favorites—assembled the best bakers and dessert chefs—The Master’s Baker, General Warren, Cakes & Candies by Maryellen—to wow sweets-lovers and do-gooders at a meet and mingle. Although the late-March 2020 event was cancelled, plan on a two-part, month-long 2021 program called Food for Thought. Weekly Zoom panels on food safety, food security and more combine with desserts. Join the dessert tasting trail planned for the last week of March visiting local spots offering specialty treats to support good causes as you nosh.

Taste of Phoenixville

TasteOfPhoenixville.com

Every January since 2003, about 600 people shook off the chill of winter and gathered for a feast and to support the work of Good Samaritan Services. Recently in Franklin Commons, earlier at the Foundry and the Phoenixville Country Club, the event featured live music, dancing, live and silent auctions, spirits from local breweries, vineyards and distilleries plus food prepared by Phoenixville’s finest restaurants. This year, the fundraiser will be take-out, on Sunday through Thursday, January 17 through 21, featuring a different restaurant each night: Great American Pub, Bistro on Bridge, Molly Maguire’s, Stonehouse Grille and Uncle B’s. Appetizer and cocktail carryout packs, too! A tasty way to show your support for those in need.

West Chester Open-Air Marketplace

DownTownWestChester.com

After years of envying Media’s Dining Under the Stars on warm Wednesday evenings and Kennett’s expanding Dining on State Street, West Chester made some lemonade with pandemic lemons and created an Open-Air Marketplace along four blocks of Gay Street. Both restaurants and local shops brought dining and business out into streets temporarily shut down to traffic. The experiment was so successful, it was extended to the end of November. And we’re rooting for the popular plan to return as soon as weather (and PennDOT) permits!

FOOD TOWNS TO LOVE

WEST CHESTER

Andiario

106 W. Gay St., West Chester

484-887-0919 / Andiario.com

West Chester’s reputation as a dining destination was built in part on the quality of its restaurants, and no new-ish eatery has added as much pizzazz as Andiario. It’s on all the “Best Of” dining lists, including being the only suburban spot on *Philly Mag’s* top 50, and rightly so. The creative use of local ingredients produces an innovative and ever-changing seasonal menu that makes you want to peruse it for the pure pleasure of savoring each dish described. These are the meals you want a master chef to cook for you—no need to make pheasant and wild mushroom tortelloni with brown butter and sage at home. Chef Anthony put his name on his restaurant, and his cooking put it on the area’s culinary map. And it’s right here.

Bar Avalon

116 E. Gay St., West Chester

610-436-4100 / AvalonRestaurant.net

We’ve loved watching whatever Chef John Brandt-Lee was up to—his restaurant on South High Street, experiment in Downingtown, hip Bar Avalon on East Gay Street. Wherever he is, there follows great food and hospitality. So, when he started getting even more creative during recent months, we amped up our applause. Pay It Forward Cards (fundraiser for local schools, plus a surprise for strangers), Pay What You Want Dinners and other fundraisers for Chester County Food Bank, 30 free turkey dinners for deserving families, along with Facebook and TikTok videos of DJ-ing and dancing all capture one of the hardest working restaurateurs in town. He’s a big reason we support independently owned restaurants.

Four Dogs Tavern

1300 W. Strasburg Rd., West Chester

610-692-4367 / TheFourDogsTavern.com

It might be the most historic restaurant in our area. Housed in the 18th-century stables of the Marshallton Inn and once a common stop on the road from Pittsburgh to Philadelphia, the building was converted in 1978, unearthing in the attic a portrait of four dogs by a 19th-century painter.



Sweet Charity CCCF



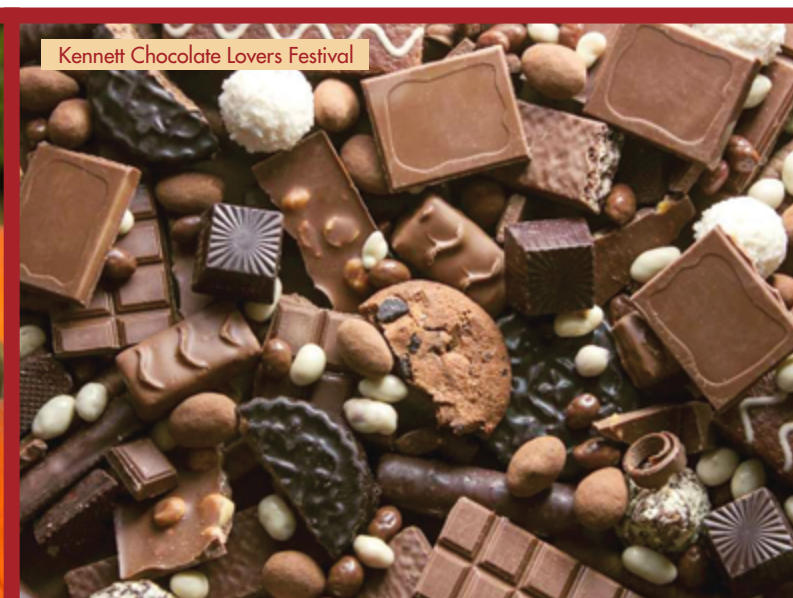
Andiario



Bar Avalon



Pete’s Produce Farm



Kennett Chocolate Lovers Festival

In 2006, Chef David Cox took over the restaurant, returning from stints at the Waldorf Astoria, Picholine and Artisanal, among others. Dishes such as charred octopus and pumpkin-seeded scallops created a faithful following. By the fireplace in the bar or outside on the patio during warm weather, sometimes with live music, the atmosphere is warm, friendly and always inviting. A special gathering place we dubbed the “best of comfort food and haute cuisine” back in 2007.

Iron Hill Brewery & Restaurant

3 W. Gay St., West Chester (20 locations)
610-738-9600 / IronHillBrewery.com

At the corner of Gay and High Streets, Iron Hill is a landmark in West Chester dining, the second of 20 locations (others in Phoenixville, Exton, Media, Delaware, New Jersey and beyond). It’s our go-to place for celebrations, business lunches or just a pleasant meal. For beers, brewed seasonally and in-house, try Pig Iron Porter, Kryptonite Double IPA and Vienna Red Lager. For food, enjoy burgers, sandwiches, pizzas, salads, tacos as well as entrees like Fish and Chips and Chicken & Baby Back Ribs plus ready-to-heat meals. Kevin Finn, one of three founding partners, is a major contributor to the West Chester community. We’ll show our support by going back again and again.

Kildare’s Pub

18 W. Gay St., West Chester
610-431-0770 / KildaresPubWC.com

If you’re in the mood for a taste of Ireland—for Bangers & Mash, Colcannon Soup, Corned Beef & Cabbage, Shepherd’s Pie—and want to down that comfort food with a pint or two of Guinness (or something else from a list of about 50 beers), you’ll do well to stop at Kildare’s. Or for game day or family gatherings during the pandemic, order takeout—baked pretzels, fried pickles, a country fried chicken sandwich—and enjoy football, soccer (the real football) or rugby on your own big TV. When there’s a new normal, Dane, Steph and their staff will take care of you when you return to your favorite stool at the bar.

Limoncello

9 N. Walnut St., West Chester
610-436-6230 / LimoncelloRestaurant.com

Fridays could never come fast enough, especially when it came to end-of-week dinners and drinks at Limoncello. In the heart of West Chester, yet seemingly close to Rome, so many choices to satisfy your cravings. Fresh bruschetta, then a blushing order of penne alla vodka next to flowers at the sidewalk café tables. Maria’s Meatballs or Chicken Limoncello with linguine and delectable asparagus in the dining room. Lip-smacking cocktails—a Limoncello Crush or an Apple and Gin

Autumn with cider, Tanqueray, honey and cinnamon—by the bar. The hubbub of laughter and conversation here always warms the spirit, even if you’re just stopping by for their curbside family dinners.

The Lincoln Room

28 W. Market St., West Chester
610-696-2102 / Facebook.com/The-Lincoln-Room

What a special treat it is to have a tearoom in town. When you crave tea sandwiches served on three-tiered trays or scones with lemon curd, there’s a perfect place to go. Set in the historic Lincoln Building, this spot is a refuge where you can savor a piping hot cup of tea, brewed just for you in a lovely ceramic teapot. Baby showers, birthday parties or lunches with old friends here make lasting memories. Catering, Fondue Fridays and other events increase the reasons to enjoy a very civilized occasion in this special spot.

Lorenzo and Son’s Pizza

27 N. High St., West Chester
484-999-8756 / LorenzosWestChester.com

We celebrated when Lorenzo’s moved into the corner of High and Gay Streets, bringing their gigantic slices and 28-inch pies to West Chester. How great to have a bit of South Philly (established there in 1970) in Chester County. The walk-up take-out window has been busy, along with delivery during recent months. The hours are shorter—fewer folks are looking for a midnight slice after hitting the bars. Pizzas, steaks, hoagies, pressed sandwiches—the simple things we yearn for now more than ever.

Más Mexicali Cantina

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

On a spring or summer day, nothing compares with the view of West Chester from the patio rooftop of Más. Add in one of its margaritas (10 flavors, 3 frozen), some of its homemade chips and guacamole, and you’ve got a perfect afternoon. If you want something stronger and more refined, check out the tequila menu: there must be a hundred, from Clase Azul Plata to Don Julio 70 Crystal. For dinner taste the freshest, best-tasting fajitas, burritos and enchiladas you’ve ever had north of the border—dine in or curbside pickup. For mañana? We note National Margarita Day in February. Start the countdown to Cinco de Mayo!

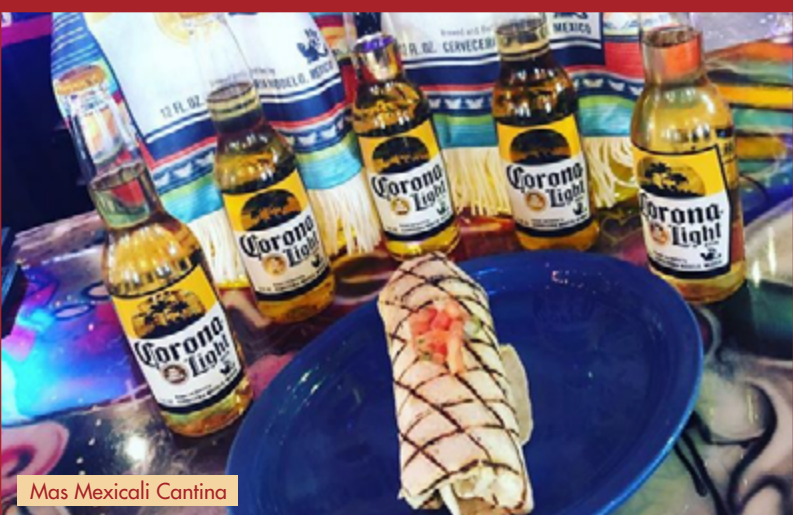
Mercato Ristorante and Bar

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

In a town with so many Italian restaurants, was there room for another? You bet. “Born in Italy, served in West Chester” is what Mercato claims and happy diners back that up. Mercato pivoted recently



Limoncello



Mas Mexicali Cantina



Mercato



Pietro's Prime

to offering a specialty menu designed to bring their dining experience to your home, with family-style dinners (three and four courses, Fettuccine Alfredo, Penne Vodka, Spaghetti Marinara and more), Mercato Deluxe Dinners (Orecchiette with cherry tomatoes and asparagus in a blush sauce) and Cocktails To Go (Mercato Mule, Espresso Martini). The already lovely patio with string lights, umbrellas and heaters, expanded to fill the block, offering even more space to enjoy a bite well into fall.

Miss Winnie’s

211 E. Market St., West Chester
484-266-0508 / MissWinnies.com

Miss Winnie’s is a spot of sunshine—great food, incredible prices and rays of Jamaica’s no-worry attitude. Award-winning Chef/owner Bert’s jerk chicken sandwiches with jicama slaw hooked diners at the start. The tangy mango chutney with a little kick reeled fans in time after time. You can eat in, listening to reggae music and sitting next to tributes on the wall to Bob Marley and Miss Winnie—Bert’s mom, whose Jamaican recipes were gold. Or order take-away, although the heavenly fried plantains will likely be devoured before you reach home. To eat here is to be happy. One love!

Pica’s Restaurant

1233 West Chester Pk., West Chester
484-983-3704 / Picas-Restaurant.com

Iconic family restaurants add something special to our area, so we were excited when Delco mainstay Pica’s (opened in 1956, after moving from West Philly) came to West Chester in 2017. Yes, there’s a full Italian menu with classic apps, pastas and specialties, but it’s the square pies with the cheese on the bottom, sauce on the top served up by three generations that built the legend. Tina Fey fed that legend when she shared slices with Jimmy Fallon on TV in 2014. In 2020 a new audience was introduced to the pizza when Barstool Sports president David Portnoy gave his one-bite pizza review—with a respectable 7.8 rating. Yep, it’s on most pizza life lists, and you can check it off.

Pietro’s Prime

125 W. Market St., West Chester
484-760-6100 / PietrosPrime.com

We’ve searched some far-off places for the ideal steakhouse—Kansas City, Fort Worth, Buenos Aires to name a few. But none was better than Pietro’s right here in downtown West Chester. With low-light setting the mood, an ice-cold Bombay martini to sip, after a luscious appetizer of lump crab, the bone-in ribeye is presented, seared on the outside, pink inside. It is succulent, juicy, magnificent. Founded by Marisa

Giunta—great-granddaughter of Pietro—who works alongside Sean Powell, the Executive Chef, Pietro’s offers date-night level dining, even with take out. Plus serving the community for 80 years.

Roots Café

133 E. Gay St., West Chester
610-455-0100 / RootsCafeWC.com

After sleeping late on Saturdays, wander into West Chester and Roots Café where a delicious brunch is always on the menu. Eggs Benedict—with creative, seasonal twists of lox and spring greens or fall sweet potato rosti and avocado salad—and mimosas stretch a lazy morning past noon. Whether you relax indoors at a homey wooden table next to a painting by Chester County artist John Hannafin or at an outdoor table by herbs growing in the sunshine, the stacked Roots burger or salads of fresh local vegetables and greens were worth lingering over. And another reason to love dining in the Borough.

Spence Café

131 N. High St., West Chester
610-918-1272 / Spence.cafe

The full name of The Original Spence Café and the fish on the sign hint at the history behind this charming BYOB now on North High Street. There were other versions, but always with a strong seafood selection and mastery in the kitchen under Chef Andrew Patten. The New American menu lets you choose soul-satisfying options like short ribs or heart-healthy seafood, all prepared to let the ingredients shine. During the pandemic, only dinner is available with catering coming soon and special weekly curbside menu offering several options—often including their beloved crabcakes. Enjoy the seafood, even if it’s not Friday.

Teca

38 E. Gay St., West Chester
610-738-8244 / TecaRestaurants.com

Roberto Guadagni has been welcoming you since 2002 to Teca. We might have gone just for its renowned wine list. Fancy a bottle of Chateau Cheval Blanc? It’s \$2900. More affordable? The Tenuta Casali di Bibbiano, made in the Tuscan vineyard of Roberto’s dad, Alberto. For now, we focus on the food. Some Langostini Grigliate (grilled prawns), Rollatini di Melanzana (eggplant, spinach and cheese) or Linguine Allo Scoglio (mussels, clams, calamari, shrimp and spicy San Marzano sauce). Half-way through the menu, we realize that we better practice our Italian. One thing is certain: we are well past spaghetti and meatballs. And with another location in Newtown Square, we have double the love.

KENNETT SQUARE & CHADDS FORD

The Gables at Chadds Ford

423 Baltimore Pk., Chadds Ford

610-388-7700 / TheGablesatChaddsFord.com

Enjoy history mixed in with hospitality? Then The Gables is your kind of place. Dating back to the 1740s, with years as a dairy barn, the property feels like it's always been part of the Brandywine Valley scene. The main building is welcoming, with a cozy bar accented with comfy banquettes and a piano, wood-beamed dining room with fireplace, sun-filled event rooms. Plus the stone-walled patio, seasonal beer garden, fire pits and lush grounds. Ann Kolenick's Southern roots are reflected in the fresh American dishes (shrimp & grits, fried green tomatoes) and her mastery of chocolate in the award-winning desserts (chocolate espresso cake and Bourbon Street chocolate banana cake). Eating here is satisfying on so many levels.

Hank's Place

1625 Creek Rd., Chadds Ford

610-388-7061 / HanksPlaceChaddsFord.com

On your way to or from Longwood Gardens or the Brandywine River Museum, stop at Hank's Place and eat at Andrew Wyeth's favorite restaurant, a 70-year-old neighborhood favorite. Enjoy a Kennett Square Mushroom Omelet or Hank's Breakfast Sub, with fried eggs, cheese, Lancaster ham, sausage and bacon. Though not a Greek restaurant, Hank's added Greek specialties to the menu (gyro, spanakopita, Greek frittata, Greek salad) under former owners Peter and Skoula Skiadas. Current owners, Anthony and Katie Young, who bought it in 2017, planned to change nothing. To date, except for adding outdoor tents plus other pandemic precautions and more take-out options, they haven't, leaving this community favorite intact.

La Verona

114 E. State St., Kennett Square

610-444-2244 / LaVeronaPa.com

When we yearn for authentic Italian cooking—cucina classica, with a mix of fine dining and warm hospitality—we head for La Verona. There, owners Jack and Sam Mavraj make sure each meal is memorable as they take care of every detail, fulfilling their motto, "Let us spoil you." Inspired northern Italian cooking produces veal chop artichoke mushroom demi glaze spe-

cials, house-made braised short rib ravioli and so much more. A Trip Advisor Favorite and member of the Kennett Business Hall of Fame, La Verona kept State Street outdoor tables full well into the fall. Plus take out and inside dining options to satisfy everyone through the long winter.

Lily Asian Cuisine Sushi & Grill

104 W. State St., Kennett Square

610-925-3700 / LilySushiAndGrill.com

Our vote for a place to find the best sushi and sashimi has long gone to Lily's. The husband/wife team of Tony Liu and Suki Li make sure the seafood is consistently fresh and expertly prepared. We judge sushi/sashimi partially by the presentation and the work at Lily's is a joy to the eyes as well as the palate—Angry Dragon Roll, Kiss of Fire Roll, One Night Stand Roll On Tuesdays, after the pandemic ends, we'll once again get all-we-can-eat sushi. And visit the planned second location on Route 1, scheduled to open spring of 2021.

Sovana Bistro

696 Unionville Rd., Kennett Square

610-444-5600 / Facebook.com/SovanaBistro

Sovana 2.0 and #sovanastrong are the bywords as this beloved upscale bistro with its farm-fresh, French/Med menu rebuilds after the devastating fire in early January 2020. Luckily no one was hurt by the fire, and the outpouring of community support helped the displaced staff during the early months. Then came the pandemic. Yet rebuilding continued. A GoFundMe campaign, virtual wine tastings and cocktail kits keep the spirit of Sovana going, reminding fans of the past 22 years of craft cocktails, strong wine list, house-made pastas and wood fired pizzas. A place serving up tuna and beet tartare with equal panache. Can't wait to see the reboot, scheduled for early 2021.

Talula's Table

102 W. State St., Kennett Square

610-444-8255 / TalulasTable.com

We still remember a day one November making a reservation for the Farm Table ... then showing up for dinner one year later. Long known as the toughest reservation in the country, that was how it's done. The wait seemed interminable, until we savored eight flawless courses of a seasonal menu—salmon, cheeses, sourdough, squash, mushrooms, beef, chocolate merengue—from local sources, paired with our BYOB wines from Collier's. The Farm Table and the small Nook Table continue to preserve the tradition under Chef Dylan Sweeney. These days,

it's possible to get an occasional reservation sooner for a singular dining experience at the table or to shop any day at the gourmet market or order gourmet dinners to go.

Verbena BYOB

102 State St., Kennett Square

484-732-7932 / VerbenaBYOB.com

Verbena is a culinary love letter sent on Valentine's Day. The restaurant opened on that special day in 2018—the chart of the stars from that night hangs on the wall later signifying its connection to anniversaries and love. From spectacular, creative soups—apple one year and sweet potato the next—to salads of greens with avocado puree, then filets of salmon or beef, and finishing touches of mille feuille of pastry layered with blackberries and tea-whipped Chantilly cream, the tastes are always memorable, even in the takeout meals they now offer. Intimate candlelit tables and food presentation are as pretty as the purple flower that symbolizes romance and gave the restaurant its name: Verbena. A star in Kennett.

PHOENIXVILLE

Bistro on Bridge

212 Bridge St., Phoenixville

610-935-7141 / BistroOnBridge.com

In Phoenixville, one of the best places to hang is Bistro on Bridge. It's casual, relaxed, on two floors, with high-top tables, a surprisingly diverse bar, and satisfying menu. Beer lovers enjoy 24 taps, plus more choices in bottles and cans. The food menu mixes classic and creative. For apps there are eight flavors of wings, duck nachos, or risotto balls with pesto aioli along with more substantial "Bistro Bowls," including a Vietnamese- and Mexican-inspired version. Like Bistro on Bridge? Try Bistro Dos. It's down the street, offering Latin-inspired food along with a wide selection of tequilas and mezcals. Double your pleasure.

Great American Pub

148 Bridge St., Phoenixville

610-917-3333 / TheGreatAmericanPub.com

The third location, after Conshohocken and Wayne, of the Great American Pub is in Phoenixville. The historic building there offers several dining areas including our favorite in fair weather, the patio, which recently transformed into a tented space with heaters. Enjoy simple, always excellent, very All-American food. The starter menu includes cheesesteak spring rolls, brisket fries and much more. For salads, choose

a Palm Beach or Blackened Shrimp and Salmon Caesar. Try wood-fired pizzas and fajitas or an Impossible Burger. You can even get gluten-free pasta. Mexican, Italian, Asian, Cajun, Vegan, Western ... America, after all, is a diverse country.

Kimberton Inn

2105 Kimberton Rd., Kimberton

610-933-8148 / KimbertonInn.com

The rustic elegance of the Kimberton Inn found new levels when it recently added curbside pickup and creek-side dining, complete with nature's soundtrack and views of the red bridge. The pleasures of patio dining and meals inside this 200-year-old former inn remained, though with distance. Ambiance and service continue to get as many raves as the signature dish: "Probably the Best Salad You'll Ever Have," with greens, apples, toasted sunflower seeds, aged gouda, sweet sesame walnut dressing. Chef Tom Wolter, who took the helm in 2018, gets high marks for his way with seafood (think moist, flaky sautéed halibut with lemon thyme cream) as well as his duck, lamb and filet mignon. And then there's the key lime pie

Steel City Coffeehouse & Brewery

203 Bridge St., Phoenixville

484-924-8425 / SteelCityCoffeehouse.com

Was it the coffee and pastries, music on the stage, art on the walls or word on the street that Steel City Coffeehouse was the best place to meet on Bridge that first drew us there? Or news that there were food and beverage options for everyone—vegetarian, lactose- or gluten-intolerant included? It's hard to remember, but two things are certain. One: its community feel at the heart of Phoenixville and behind its soul brought us back. Two: their Oreo cookie bomb—the iconic sandwich cookie baked into the middle of a big chocolate chip cookie—stole our hearts and tastebuds forever. We know we'll need both in 2021!

MEDIA

Azie Media

217 W. State St., Media

610-566-4750 / Azie-Restaurant.com

Azie Media is ... unexpected. One moment you're on State Street in Media, and the next it's LA meets Tokyo. Very chic. The restaurant serves beautiful sushi, sashimi and nigiri, plus more creative Asian fusion fare. From the bar, order premium sakes, Asian beers, champagnes, wine or from the seasonal craft cocktail list. Visit or order takeout from the sister restaurants: Azie Main Line in Villanova, Teikoku in Newtown Square, and



The Gables at Chadds Ford



La Verona



Verbena BYOB



Kimberton Inn



Azie Media



General Warren



Autograph Brasserie

Mikado Thai Pepper in Ardmore for more variety. Can't decide what to order? The Azie roll never disappoints—spicy tuna, tempura crunch, avocado, samurai eel sauce. Pleasure in a roll.

Desert Rose

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

They're often thought of as fierce, deep-seated enemies—at least their governments are—but their cuisines are strangely compatible. At Desert Rose, Israeli and Iraqi cuisines (with a bit or Morocco mixed in) are brought peacefully to the table by Jason and Natalie McHugh. Falafel, fresh chicken shawarma, home-baked pita. The hummus, at room temperature with tahini and olive oil, or warm with eggplant and poached egg, will take you to the streets of Tel Aviv or Baghdad. It's a small restaurant that's been selling out its takeout offerings, and a very special addition to the ethnic options in town.

Margaret Kuo's

6 W. State St., Media (Wayne, Frazer)
610-892-0115 / MaragretKuo.com

Since 1974, Margaret Kuo has established several well-regarded restaurants, winning awards from the Wine Spectator nine times, Best of Philly four times plus others. The Wayne restaurant, the flagship with an entrance marked by two Han Dynasty dragon reliefs, spans two floors. Inside, you'll find one floor devoted to Chinese—think Hot & Sour Shiitake, Chengdu Lover's Beef and Poet Su's Pork Belly—and the other to Japanese—think Clam Soup, Grilled Squid, Kobe Beef Sukiyaki. Always a feast of authentic dishes, and a perfect choice for your Year of the Ox celebration. Order take-out from Caviar and feast!

Pinocchio's Restaurant and Beer Garden to Go

131 E. Baltimore Ave., Media
610-566-7767 / PinPizza.com

This is indeed a hometown favorite, even for those beyond Media, for lunch, dinner and late night snacks of comfort food—pizza, cheesesteaks, burgers and more. With 65 years and three generations of the same family now bringing 1,000 varieties of craft beer (plus domestic and imported brands), what's not to love? The first pizzeria in Delaware County and the oldest restaurant in Media, Pinocchio's deserves all our love and support to make it to the next generation.

MALVERN

Classic Diner

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

Also: *Downingtown, Malvern, Newtown Square*

We love hearty breakfasts, especially the way the Classic Diner serves them up at Malvern (since 1995) and West Chester (since 2014), plus catering and now significant takeout and delivery. Not your typical diner, their self-described meals are “generous, delicious, well-presented traditional and nontraditional” meals. While we've always been partial to the awesome breakfast fare—from peanut butter and banana stuffed French toast to breakfast sandwiches your way—their new dinner packages are a hit. Try Southern Comfort Fried Chicken, Street Taco Bar and Braised Short Rib Package for 4 (short ribs, truffle whipped potatoes, herb roasted veggies, hippie salad). Classically good for every meal.

Dixie Picnic

215 Lancaster Ave., Malvern
484-320-8024 / DixiePicnic.com

Get some good Southern cooking in Pennsylvania! Huh? Maybe they've relocated the Mason Dixon line? Dean Prescott and Tracey Deschine, the owners of Dixie Picnic, explain they “just want to celebrate the food and family they love, all from the American South.” And so, calling on the recipes of Momma, Ruby, Bucky, Anne, Aunt Myrtle, Aunt Sadie and Aunt Bert, Dixie Picnic offers a unique, slightly Southern take on box lunches, artisan sandwiches and flavorful, fresh baked goods from the on-site bakery. Our fave is the “upcakes”: a cupcake flipped over so the tops and sides can be iced. About 20 varieties, and they're all sooo good!

General Warren

9 Old Lancaster Rd., Malvern
610-296-3637 / GeneralWarren.com
610-388-2700 / Brandywine.org/Conservancy

Every celebration at the General Warren is sublime. The white tablecloths are elegant; fresh flowers are inviting. Jewelry sparkles in the candlelight and smiles are reflected in the crystal-clear wine glasses. You'd expect nothing less at a place celebrating its own 275 years of hospitality. And oh, the food—shrimp cocktail and tableside-prepared Caesar salad appetizers, and Beef Wellington and grilled scallop entrees. Classic crème brûlée and anything they ever offer with chocolate is so decadently delectable, whether dining in, taking out or enjoying in tents or the new igloos, bubbles or terrace huts. Thank you for adapting!

Restaurant Alba

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

Ah, the aroma of a wood-burning stove. A smooth red wine to sip. For over 15 years, Sean and Kelly Weinberg have served up wholesome contemporary cuisine—homemade rigatoni, wild mushrooms, polenta and Parmesan, grilled trout, butterscotch budino—made from high quality, locally produced foods. Think simple but sublime—bruschetta with whipped ricotta, honey and sea salt. Restaurant Alba has an ample wine list—over 100—and was recently recognized by *Wine Spectator*. Sean has also won a James Beard award. What's not to love?

WAYNE

A Taste of Britain

503 Lancaster Ave., Wayne
610-971-0390 / AtoBritian.com

For Anglophiles or binge-watchers of “The Crown,” A Taste of Britain provides escape to the U.K. for a bite or a cuppa. This charming tearoom offers light meals, British merch, plus catering, private dinners and takeaway meals. Peruse the tea menu as long as a serious wine list, then pick Brit comfort food—pasties, sausage rolls, steak & ale pie. Try the scone of the month (chocolate, toffee, pecan) or chocolate Guinness cake. Takeaway dinner bundles and small private dinners on site have been popular recently, as was the Boutique next door that popped up for holiday shopping. A beacon of civilization in Devon, where you can find a Union Jack tea tidy.

At The Table

11 Louella Ct., Wayne
610-964-9700 / AtTheTableBYOB.com

Tara and Alex Hardy's bold vision for an intimate BYOB (26 seats) on the Main Line celebrated four years in November. Their New American menu, with a modernist twist, of artfully presented dishes (remember the 25-ingredient salad?), was surprisingly well received. Adding curbside pick up, a large outdoor tent, and full restaurant buy-out options (with just four tables inside), they're doing their best to keep the place going. We hope plenty of folks grab their changing take-out dinners (country meatloaf, truffled mashed potatoes, pumpkin crème brûlée), so they can come back with their chef tasting menus and aspirational food (foie gras appetizers, anyone?).

Autograph Brasserie

503 W. Lancaster Ave., Wayne
610-964-2588 / AutographBrasserie.com

Marty Grims of Fearless Restaurants opened Autograph in the former Le Mas Perrier space, and now the restaurant feels like a Main Line mainstay. The posh and inventively designed interior offers rooms for every mood—the light Sycamore Room, clubby Club Room, people-watching Boulevard, and our favorite, lively bar area with eye-catching chandelier made of brass instrument. And the solid, well-prepared meat-centric menu with excellent house-made pasta and delectable desserts also satisfies. Meet for brunch, after-work drinks or date-night dinners. The food and service will be great, the crowd posh and the experience memorable. Patio dining, takeout and tents have become the order of the times, but we're looking forward to sitting among the 500 autographed photos of American icons once again.

Black Powder Tavern

1164 Valley Forge Rd., Wayne
610-293-9333 / BlackPowderTavern.com

George Washington slept there. Maybe. More certainly, the Continental Army used the building to store its gunpowder, while the tavern provided a roof and food to tired soldiers fighting for independence. Since 2013, it's been the Black Powder Tavern, though it maintains a connection to the past by hosting a lecture series on the Revolution, and through its menu, serving Lafayette's Onion Soup, Black Powder Tavern Poutine and a South Philly Pork “Sangweech.” Save room for some Chocolate Brownie Custard or Warm Apple Crumble, reminds Robert Stegbauer. It also has about two dozen craft beers, mostly American, an extensive wine list and creative cocktails that attract a loyal following.

Christopher's—A Neighborhood Place

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

Run by Chris and Molly Todd, the restaurant is a warm and welcoming drop-in-anytime spot for local and organic fare. It's a great place to go with friends, family and co-workers to eat and drink. Kids love it. So do adults (heavily weighted toward parents). Often the restaurant has the atmosphere of a birthday party. Serving plenty of burgers, pizzas, mac 'n' cheese, chili, hot dogs, there are also sophisticated items on the menu, like grilled salmon or mussels Provencale. Plus a well-stocked bar, drinks to go and meals in the Wayne picnic tent all add up to make it A Neighborhood Place.

White Dog Café

200 W. Lancaster Ave., Wayne
610-225-3700 / WhiteDog.com

In 1983, Judy Wicks founded the first White Dog Café near the U Penn campus and helped launch our local farm-to-table movement. Today, three cafés have been added, in Haverford, Glen Mills and Wayne, now under the Fearless Restaurants umbrella. Most ingredients continue to come from local farms and ethical sources, continuing the legacy of civic engagement and environmental sustainability. Best of all, the food is excellent, from the pumpkin soup to truffle Parmesan fries to prosciutto wrapped rainbow trout to olive oil cake, you'll have a wonderful meal in a charming atmosphere surrounded by whimsical portraits of dogs. Or if you prefer, enjoy takeout with your own pup. Truly a treasure!

WESTERN MAIN LINE

Appetites on Main

286 Main St., Exton
610-594-2030 / AppetitesOnMain.com

Their award-winning patio stayed open late into the fall with plenty of outdoor heaters to take off the chill and allow extra time for pooches to sup from the doggie menu. No-contact menus and payment, plus waitlists and other safety protocols were new but the menu still sported the favorites because they are “in the business of delighting your tastebuds.” Curbside pickup and delivery made game-day favorites even more accessible. Nachos, burgers, every kind of wings (even plant-based, boneless versions) and so much more to satisfy your cravings for comfort food, needed now more than ever.

Nectar

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

Among the first local restaurants to bring the glamor of Center City dining—with its David Rockwell-designed interior—Nectar has long been an elegant dining destination, and much more than Buddakan in the 'burbs. As its own website says: “A sensuous, sumptuous, savory experience, features the Asian-inspired-French-infused signature cuisine of star chef Patrick Feury.” Yes, Chef Feury and his talented sushi chefs are still turning out perfectly executed dishes with fresh ingredients, though now with more take-out orders. Try the seasonal main courses (rack of lamb), sample tempting sushi and sashimi

options, or order wild boar lo mein or wok Amish chicken. So much to love when East meets West, with artistry.

Ron's Original Bar & Grill

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

Fire pits ablaze, Ron Inverso set out to offer the “best food ... at reasonable prices.” More than 30 years later, his successful restaurant invites you to enjoy great meals from healthy ingredients. Build your own pasta dish, with homemade fettuccine and spaghetti topped with an assortment of sauces, meats, seafood and vegetables. Or choose ovals, pizzas or stromboli as well as sandwiches, piadini, hoagies and wraps. You can't read the menu without getting hungry. Happy hour all week and a beer garden on weekends, often with live music. You won't leave without wanting to come back or order more take-out, curbside pickup or delivery.

Terrain

138 W. Lancaster Ave., Devon
610-590-4675 / ShopTerrain.com

Eating in a greenhouse just feels good. Must be all that extra oxygen from the plants. And bread baked in flower pots helps. We've long loved leisurely brunches at Terrain—both Glen Mills and the newer Devon location—with the seasonally changing menus featuring local ingredients, decidedly crunchy dishes—quinoa fritters, green chickpea hummus, avocado toast (of course), kale Caesar salad, farro bowl. But there's whimsy that offers a Chocolate Terrarium dessert. And delight in a beverage menu listing choices like wild kombucha, Belvoir ginger beer, hibiscus spiced cider, LUMI cold pressed wellness shots. You feel cleansed just reading that. Curbside pickup and delivery (Toast, Caviar, Doordash) are not the same, but will sustain us.

Vickers

192 E. Welsh Pool Rd., Exton
610-363-7998 / VickersRestaurant.com

Named for a Chester County potter and abolitionist, Vickers is one of the last bastions of fine dining with European-style service. For almost 50 years it has been known for table-side prep and flaming presentation—from Caesar salad to steak Diane and Bananas Foster. A ballroom, five private dining rooms and vintage cocktails combine to create an atmosphere of genteel dining from another time. Yet Vickers has evolved from its Continental cuisine, now offering some lighter

fare—think sliders and a bistro menu—though still elegantly presented. And for the first time in its history, there's curbside takeout for elegant dining at home.

AROUND CHESTER COUNTY

Amani's BYOB

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

Although it's been over 10 years since Downingtown saw the opening of Amani's—the almost eponymous BYOB of chef Jonathan Amann—it feels as fresh as the ingredients used in the creative dishes on its menus. Now adding takeout and family meals to his ambitious menu, the Johnson and Wales-trained chef continues to serve up exciting choices from the local sources he's cultivated from area purveyors. Charred octopus sliders, yellowfin tuna poke bowl, smoked short rib Bolognese to name a very few. There are many delicious reasons Amann was named Best Chef in Chester County for three years running during his arrival on the scene. He deserves a shot at #4.

Birchrunville Store Café

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

You wouldn't know it from the map (it's a long, winding trip to get to the town, population 101), but the Birchrunville Store Café has long been one of the best restaurants in the Philadelphia area. There, Chef Francis Pascal, trained in France and Italy, drew inspiration from Pennsylvania's rolling countryside. For 21 years, his small restaurant has turned out some of most elegant dishes you'll ever taste. Roasted beets, warm figs, crispy pheasant, veal porterhouse ... all so luscious. Which is why we'll drive there again and again. Oh, if you're too early for dinner, or just want to indulge in an amazing dessert, visit its Butterscotch Pastry Shop across the street for breakfast or lunch.

Catherine's Restaurant

1701 W. Doe Run Rd., Kennett Square
610-347-2227 / CatherinesRestaurant.com

This is the kind of place to share conversation with friends in the lovely setting of a historic Unionville country store-turned-restaurant. A place to trade exciting announcements over goat

cheese ravioli, sea scallops and creative salads at candle-lit indoor tables. A meal at Catherine's can make ordinary days special with their divine signature mushroom soup with lump crab meat under umbrellas on the patio reminiscent of a village café in Provence. Comfortably casual with a touch of country elegance, at Catherine's every bite is a pleasure. And every sip of coffee to accompany a forkful of dessert should be savored to make the moment last a little longer. A special gem in an iconic Chester County town.

La Maison

1470 Old Ridge Rd., Pottstown
484-680-2631 / MartinsKitchen.com

“A tiny auberge serving fine French cuisine in the time honored tradition found in the countryside of rural France.” That's La Maison's description of its special niche in our local dining landscape. Chef Martin Gagne transports diners by serving multi-course magic in the intimacy of the dining room in his 300-year-old house in historic Coventryville. Menus for Friday and Saturday dining are more formal (filet de fletan au mousseline de brochet en crouste) than those available for Thursday curbside pickup (heirloom pumpkin soup with chicken quenelles, white asparagus tarte with gruyere). How lucky we are to take our palates on an international journey.

The Whip

1383 N. Chatham Rd., Coatesville
610-383-0600 / TheWhipTavern.com

Turn at the “Blow Horn” sign and then park along the road that cuts through rolling countryside and walk up to the tavern. In riding, walking or fashion boots, you're always welcome at The Whip—our favorite British pub. Hearth and hospitality are warm in winter; beers, ales and ciders are cold in summer. We love their pub fare—the best without pulling out a passport and crossing the pond: Welsh rarebit, Scotch eggs, bangers and mash. Malt vinegar on the table and a side of mushy peas are par for the course with fish and chips. Mmmm ... their sticky toffee pudding is brilliant. Loyal Whipsters get takeaway delivered to their cars.

Victory Brewing Company

420 Acorn Ln., Downingtown
610-873-0881 / VictoryBeer.com

At its Downingtown brewery, you'll drink—and eat—in Victory's first taproom, now 300 seats, serving 29 beers on tap, from Black is Beautiful, a porter, to Victory Classic, a lager.

The brewery's 35 huge fermenters—the largest is 400 gallons—are just beyond the dining room. The food—cheesesteaks, burgers, pizzas, fries, fish 'n' chips, and the like—is consistently excellent. Since 2014, Victory moved the bulk of its growing production to Parkesburg, opened taprooms in Kennett Square and Charlotte, North Carolina, and announced plans for a 14,000-square-foot brewery/taproom in Philadelphia. Not bad for childhood friends Bill Covaleski and Ron Barchet, who were inducted into the Chester County Business Hall of Fame in April of 2020.

DELAWARE – DINING WITH HISTORY

Buckley's Tavern

5812 Kennett Pk., Wilmington
302-656-9776 / BuckleysTavern.com

Dating back to 1817, the building on historic Route 52 once housed a taproom and an ice cream store. Later, as a tavern, Buckley's hosted local gentry—du Ponts, Frolic Weymouth and friends from local Chateau Country. In 2012, Chef Tom Hannum, former executive chef at the Hotel DuPont, along with Vance V. Kershner and Coley du Pont took on this legacy restaurant. Despite its heritage, Buckley's is a relaxed, friendly place, serving comfort cuisine. Try the mac 'n' cheese, tobacco onions, burger, crab cakes, or meatloaf—in two dining rooms, bars and outdoor grill. We look forward to the return of their pajama brunch and other signs of more normal times.

Columbus Inn

2216 Pennsylvania Ave., Wilmington
302-571-1492 / ColumbusInn.net

The Columbus Inn began as a bakery in 1798, then became a tavern in 1812. A bar through the 1950s—basically a dive bar with notable visitors (Buffalo Bill, Annie Oakley)—its menu became more elegant in the '50s when Wally Senza, a famous golfer, took it over. Under current owner, Chef Ross Essner, the Inn has thrived and become a landmark. Its brunches are favorites—Philly Omelette or Eggs Chesapeake. Its Shellfish Cobb, off the regular menu, is a feast. And the long list of beers, wines, liquors and cocktails will also make your heart warm, like the Christmas Eve cocktails to-go menu featuring Red Rudolf sangria and cranberry-ginger mules.

Jessop's Tavern

114 Delaware St., New Castle
302-322-6111 / Jessops-Tavern.com

Before Philadelphia, before Wilmington, there was a settlement called Fort Casimir, later renamed New Castle. In Historic New Castle, the building that today houses Jessop's Tavern is over three centuries old, named after Abraham Jessop who ran a barrel-making business. In 1996, the Day Family, seeking to reproduce the Colonial atmosphere, began a tavern featuring period fare—English, Dutch, Belgian and Swedish dishes. You can start with Halve Maen Mossels, continue

with Fricken Chicassee, and finish with Oli Bolen Apple Cakes. And you might drown it with so many different kinds of Belgian, German or American beer—Nitro Hot Cocoa Imperial milk stout anyone? A step back in history with beers of today. ♦

The local dining scene is changing rapidly, so it's best to check websites and other sources for the most up-to-date information. And for more ideas of great places to eat, read the Dining Guide in this issue. We also recommend you check our Food News columns and updates on our dining coverage on our website, CountyLinesMagazine.com.

LET'S KEEP IT UP LET'S ALL #MASKUP

We know it's tough that we all need to do our part and keep wearing masks. But here's what we also know: The science has not changed. Masks slow the spread of COVID-19.

So please join us as we all embrace this simple ask:

Wear. Care. Share with #MaskUp.

Together, wearing is caring. And together, we are saving lives.

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Main Line Health • Nemours Children's Health System • Penn Medicine
Temple Health • Trinity Health Mid-Atlantic • Virtua Health

Dining Guide 2021

Keep this guide handy all year long so you can discover as many of these great restaurants as possible!

Fine Dining Since 1818

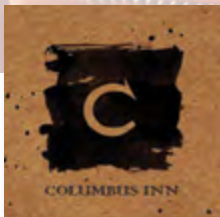


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**Sun. Brunch
10am-2pm**

We are closed for lunch until further notice.



2216 Pennsylvania Avenue
Wilmington, DE 19806

www.ColumbusInn.net
302.571.1492

SOME OF OUR FAVORITES

PENNSYLVANIA

Avondale

✱ **The Farmhouse Restaurant at Loch Nairn**
514 McCue Rd.
610-268-2235; LochNairn.com

Berwyn

La Cabra Brewing
642 Lancaster Ave.
610-240-7908; LaCabraBrewing.com
♥ **Nectar**
1091 Lancaster Ave.
610-725-9000; TasteNectar.com

Birchrunville

♥ ✱ **Birchrunville Store Cafe**
1403 Hollow Rd.
610-827-9002; BirchrunvilleStoreCafe.com

Bryn Mawr

Enoteca Tredici
915 W. Lancaster Ave.
484-381-0268; TrediciBM.com

Chadds Ford

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

Chadds Ford Tavern
1400 Baltimore Pk.
484-800-4084; TheCFTavern.com

♥ ✱ **The Gables at Chadds Ford**
423 Baltimore Pk.
610-388-7700; TheGablesAtChaddsFord.com

Rasa Indian Cuisine
1201 Wilmington Pk.
484-800-8109; RasaUS.com

Chester Springs

♥ ✱ **Bloom Southern Kitchen**
123 Pottstown Pk.
484-359-4144; BloomSouthernKitchen.com

Epicurean Garage
570 Simpson Dr.
610-615-5189; EpicureanGarage.com

Liberty Union Bar and Grill
325 Simpson Dr.
484-359-4061; LibertyUnionBar.com

Limoncello Chester Springs
499 W. Uwchlan Ave.
610-524-3112; LimoncelloRestaurant.com

Coatesville

✱ **Stottsville Inn Restaurant Hotel Bar**
3512 Strasburg Rd.
484-718-5121; StottsvilleInn.com

Devon

Amis Trattoria
138 Lancaster Ave.
610-590-4782; AmisTrattoria.com

The Black Cat Cafe
42 Berkeley Rd.
610-688-1930; TheBlackCatCafe.org

Bua Loy Thai, Laos & Vietnamese
300 W. Lancaster Ave.
610-341-8162; BuaLoyCuisine.com

Terrain Café at Devon
138 Lancaster Ave.
610-590-4675
ShopTerrain.com/Devon-Restaurant

Downingtown

♥ **Amani's BYOB**
105 E. Lancaster Ave.
484-237-8179; AmanisBYOB.com

Bangles Indian Cuisine
889 E. Lancaster Ave.
610-269-9600; BanglesIndianCuisine.com

Estrella Tacos y Mas
202 E. Lancaster Ave.
484-237-2423; EstrellaTacoBar.com

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

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

Exton

♥ **Appetites on Main**
Main Street at Exton, 286 Main St.
610-594-2030; AppetitesOnMain.com

ChopHouse Grille
301 N. Pottstown Pk.
484-875-6700; ChopHouseGrille.com

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

Columbus Inn



Ron's Original Bar & Grille



Gracie's 21st Century Cafe & Catering

♥ "Why We Love" Choices ✱ Restaurant in a historic building

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MONDAY



TUESDAY



WEDNESDAY



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La Verona



Pietro's Prime Steakhouse & Martini Bar



White Dog Cafe



Tonino's Pizza & Pasta Co.



Taco Mar



The Whip Tavern

Eagleview Town Center Restaurant Row

Al Pastor
484-341-8886; EatAlPastor.com

Bluefin Eagleview
610-458-3234; BlueFinEagleview.com

Brickside Grille
610-321-1600; BricksideGrille.com

Bright Spot Cafe
484-909-3284; BrightSpotExton.com

Suburban Restaurant & Beer Garden
610-458-2337; SuburbanBG.com

Mama Wong
268 Eagleview Blvd.
484-713-8888; BestMamaWong.com

Marchwood Tavern
3 Marchwood Rd.
610-363-7300; MarchwoodTavern.com

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

♥ **Ron's Original Bar & Grille**
74 E. Uwchlan Ave. (Rt. 113)
610-594-9900; RonsOriginal.com
Serving real food, for the health of it! Prepared from scratch on site daily with all natural ingredients. American/Italian cuisine with daily specials and a School Night Value Menu, Sun–Thurs. Dine-in (indoor and outdoor), bar, take-out, delivery, Sun–Thurs, 11 am to 9:30 pm, Fri–Sat, 11 am to 10 pm. Curbside pickup daily, 11 am to 8:30 pm.

♥ * **Vickers Restaurant**
192 E. Welsh Pool Rd. (corner of Gordon Dr.)
610-363-7998; VickersRestaurant.com

Glen Mills

Avenue Kitchen
Glen Eagle Square
509 Wilmington-West Chester Pk.
484-800-8070; AveKitchen.com

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

Byrsa Bistro
128 Glen Mills Rd.
610-558-4700; ByrsaBistro.com

Harvest Seasonal Grill & Wine Bar
549 Wilmington-West Chester Pk.
610-358-1005; HarvestSeasonalGrill.com

Il Granaio Italian Restaurant
711 Concord Rd.
610-459-8469; IlgranaioPA.com

Poke Bros.
571 Wilmington Pk., Suite 1; EatPokeBros.com

Shere-E-Punjab
301 Byers Dr.
484-841-6345; Shere-e-Punjab.com

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

♥ **White Dog Cafe**
981 Baltimore Pk.
610-822-2100; WhiteDog.com
White Dog Cafe Glen Mills is their newest location in the Shoppes at Brinton Lake. A local favorite, known for warm hospitality, inspiring food, surrounded by charming and whimsical dog décor and artwork. Menus change monthly using only the freshest seasonal ingredients available from local farms. Open daily with weekend brunch for socially distanced dine in, outdoors (weather permitting), takeout or delivery.

Glenmoore

Ludwig's Grill & Oyster Bar
2904 Conestoga Rd.
610-458-5336; LudwigsOysterBar.com

Kennett Square

Byrsa Bistro
127 E. State St.
610-444-5050; ByrsaLegacy.com

Cafe de Thai
420 W. Cypress St.
610-924-2828; CafeDeThai.us

* **Grain Craft Bar + Kitchen**
108 W. State St.
610-444-7232; MeetAtGrain.com

Hearth Kitchen Shoppes at Longwood Village
484-732-8320; HearthKennettSquare.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're committed to making your meal a memorable one, with professional service in a welcoming social atmosphere. Due to COVID-19, their hours are varied, so be sure to call first. If you are planning on dining in, tables are at a safe, socially-distanced space of 6 feet apart. And, don't forget they have take-out available for you to enjoy your delicious meal at home. Be sure to keep them in mind for private parties when restrictions are lifted—there's a private dining area for parties up to 65.

♥ **Lily Asian Cuisine Sushi and Grill**
104 W. State St.
610-925-3700; LilySushiAndGrill.com

Portabello's
108 E. State St.; 610-925-4984
PortabellosOfKennettSquare.com

♥ **Sovana Bistro**
696 Unionville Rd.
610-444-5600; SovanaBistro.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

♥ **Verbena BYOB**
102 State St.
484-732-7932; VerbenaBYOB.com

Victory at Magnolia
650 W. Cypress St.
484-730-1870; VictoryBrewing.com

Kimberton

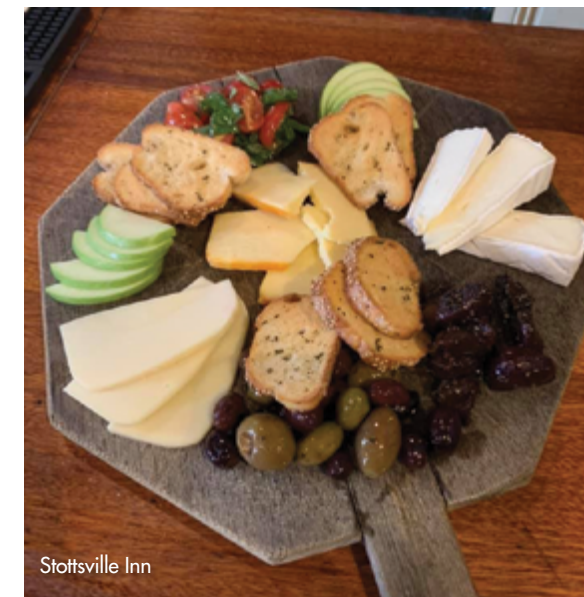
♥ **The Kimberton Inn**
2105 Kimberton Rd.
610-933-8148; KimbertonInn.com

King of Prussia

Davio's Northern Italian Steakhouse
King of Prussia Town Center, 200 Main St.
610-337-4810; Davios.com/KoP

Eddie V's Prime Seafood
670 W. DeKalb Pk.
610-337-7823; EddieV.com

Paladar Latin Kitchen & Rum Bar
King of Prussia Town Center, 250 Main St.
484-965-9779; PaladarLatinKitchen.com



Stottsville Inn



Pinocchio's Restaurant



General Warren



The Gables at Chadds Ford



At The Rail, Delaware Park



Great American Pub

Pizzeria Vetri
King of Prussia Mall
640 W. DeKalb Pk.
267-422-4201; PizzeriaVetri.com

Malvern

Avola Kitchen + Bar
625 N. Morehall Rd.
484-328-8584; AvolaKitchenAndBar.com

BOMBA Tacos & Rum
10 Liberty Blvd.; BombaTacos.com

Brick & Brew Gastropub
400 E. King St.
484-320-8688; BrickNBrewPub.com

♥ **The 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

The Greyhound Cafe
81 Lancaster Ave. at Great Valley Center
610-240-0222; TheGreyhoundCafe.com

♥ ✱ **Malvern Buttery**
233 E. King St.
610-296-2534; MalvernButtery.com

Margaret Kuo's Mandarin Restaurant
190 Lancaster Ave.
610-647-5488; MargaretKuo.com

♥ **Restaurant Alba**
7 W. King St.
610-644-4009; RestaurantAlba.com

Stove & Tap
245 Lancaster Ave.
215-393-8277; StoveAndTap.com

Tonino's Pizza & Pasta Co.
235 Lancaster Ave.
610-240-9566; ToninosPizzaAndPasta.com
This is a family-run business that prides itself on 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, 10 to 2; Tues–Fri, 10 to 9:30; Sat, 11 to 9:30; Sun, noon to 9 pm. Take out, delivery and curbside pick up available.

Media

Ariano Restaurant & Bar
114 S. Olive St.
610-892-6944; Ariano.net

♥ ✱ **Azie Media**
217 W. State St.
610-566-4750; Azie-Restaurant.com

♥ **Desert Rose**
305 W. State St.
484-442-8012; DesertRoseMediaPA.com

House Restaurant
110-114 S. Jackson St.
610-566-2505; EatAtHouse.com

♥ **Iron Hill Brewery & Restaurant**
30 E. State St.; 610-627-9000
IronHillBrewery.com
See listing under West Chester.

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

♥ **Media's TowneHouse**
177 Veterans Sq., Media 484-445-2041
Facebook.com/MediaTowneHouse

♥ **Pinocchio's Restaurant**
131 E. Baltimore Ave.
610-566-7767; PinPizza.com

Shere-E-Punjab
208 W. State St.
610-891-0400; ShereEPunjab.com

Tom's Dim Sum
13 E. State St.
610-566-6688; TomsDimSum.com

Newtown Square

Firepoint Grill
3739 West Chester Pk.
484-428-3093; FirepointGrill.com

✱ **Ristorante La Locanda**
4989 West Chester Pk. (Rt. 3)
610-353-7033; LaLocandaPA.com

♥ **Teca Newtown Square**
191 Newtown Street Rd.
484-420-4010; TecaNewtownSquare.com

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

Paoli

Aneu Catering
1556 Lancaster Ave.
610-251-9600; AneuCatering.com

Trattoria San Nicola
4 Manor Rd.
610-695-8990; SanNicola.net

Phoenixville

♥ **Avlos Greek Cuisine**
258 Bridge St., Phoenixville
610-455-4110; AvlosGr.com

♥ **Bistro On Bridge**
210 Bridge St.
610-935-7141; BistroOnBridge.com

Bistro Dos
400 Bridge St.
484-302-5637; BistroOnBridge.com

Black Lab Bistro
248 Bridge St.
610-935-5988; BlackLabBistro.net

♥ ✱ **Great American Pub Bar & Grill**
148 Bridge St.
610-917-3333; GreatAmericanPub.com

✱ **Il Granaio Italian Restaurant**
184 Bridge St.
484-924-8423; IlGranaioPA2.com

♥ **Iron Hill Brewery & Restaurant**
130 E. Bridge St.
610-983-9333; IronHillBrewery.com
See listing under West Chester.

Liberty Union Bar and Grill
519 Kimberton Rd.
484-927-4244; LibertyUnionBar.com

Molly Maguire's Irish Restaurant & Pub
197 Bridge St.
610-933-9550; MollyMaguiresPhoenixville.com

Nui Nui Kitchen
301 Bridge St.
610-935-8613; NuiNuiKitchen.com

Sedona's Taphouse
131 Bridge St. #5, Phoenixville
484-302-5714; SedonaTaphouse.com

✱ **Seven Stars Inn**
263 Hoffecker Rd.
610-495-5205; SevenStarsInn.com

Sly Fox Brewhouse & Eatery
520 Kimberton Rd.
610-935-4540; SlyFoxBeer.com

TASTE
236 Bridge St.; 484-924-9530
SandCastleWinery.com/Taste-Phoenixville

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

Vintner's Table by Folino Estate Winery
135 Bridge St.
484-408-6147; Vintners-Table.com

Pine Forge

Gracie's 21st Century Cafe & Catering
1534 Manatawny Dr.
610-323-4004; Gracies21stCentury.com

Pottstown

The Blue Elephant
152 E. High St.
484-949-9084; BlueElephantBar.com

♥ **La Maison**
1470 Old Ridge Rd.
484-680-2631; MartinsKitchen.com

Lily's Grill
115 E. High St.
484-945-1008; LilysGrill.com

Springfield

Tavola Restaurant + Bar
400 W. Sproul Rd.
Springfield Country Club
610-543-2100; Tavalas.com

Swarthmore

Broad Table Tavern
10 S. Chester Rd.
610-543-7500; TheInnAtSwat.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

Wayne

118 North
118 N. Wayne Ave.
610-971-2628; 118NorthWayne.com

♥ **A Taste of Britian**
503 Lancaster Ave.
610-971-0390; AtoBritian.com

♥ **At The Table BYOB**
11 Louella Ct.
610-964-9700; AtTheTableByob.com

♥ **Autograph Brasserie**
503 W. Lancaster Ave.
610-964-2588; AutographBrasserie.com

♥ ✱ **Black Powder Tavern**
1164 Valley Forge Rd.
610-293-9333; BlackPowderTavern.com

♥ **Christopher's A Neighborhood Place**
108 N. Wayne Ave.; 610-687-6558
ChristophersANeighborhoodPlace.com

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The Goat's Beard
103 N. Wayne Ave.
484-584-4979; TheGoatsBeardWayne.com

♥ **Margaret Kuo's, Wayne**
175 E. Lancaster Ave.
610-688-7200; MargaretKuo.com

♥ ✱ **Rosalie**
Wayne Hotel, 139 E. Lancaster Ave.
610-687-5000; RosalieWayne.com

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

Teresa's Café and Next Door Bar
120–126 N. Wayne Ave.
610-293-9909; Teresas-Cafe.com

♥ **White Dog Café**
200 W. Lancaster Ave.
610-225-3700; WhiteDog.com/Wayne
See listing under Glen Mills, PA.

West Chester

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

♥ **Andiaro**
106 W. Gay St.
484-887-0919; Andiaro.com

Bango Bowls
109 W. Gay St.
484-266-7389; BangoBowls.com

♥ **Bar Avalon**
116 E. Gay St.
610-436-4100; AvalonRestaurant.net

Bonchon
124 E. Market St.
484-947-2572; Bonchon.com

♥ **The Classic Diner**
16 E. Gay St.
484-947-0809; TheClassicDinerPA.com

Dolce Zola
134 E. Gay St.
484-887-0760; DolceZola.com

Fiorello's Café Old World Italian Cuisine
730 E. Gay St.
610-430-8941; On Facebook

♥ * **Four Dogs Tavern**
1300 W. Strasburg Rd.
610-692-4367; TheFourDogsTavern.com

High Street Caffè / Vudu Lounge
322 S. High St.
610-696-7435; HighStreetCaffe.com

♥ **Iron Hill Brewery & Restaurant**
3 W. Gay St.
610-738-9600; IronHillBrewery.com

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

♥ * **Limoncello Ristorante**
9 N. Walnut St.
610-436-6230; LimoncelloRestaurant.com

♥ **La Tartine**
109 W. Gay St.
484-288-2044; LaTartineWC.com

♥ * **The Lincoln Room**
28 W. Market St.
610-696-2102; On Facebook

♥ **Mae's West Chester**
39 W. Gay St.
484-887-0062; MaesWC.com

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

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

♥ **Mercato Ristorante and Bar**
22 W. Market St.
610-701-6326; MercatoWC.com

♥ **Miss Winnie's**
211 E. Market St.
484-266-0508; MissWinnies.com

Opa Taverna
40 E. Gay St.
610-696-4100; OpaTavernaPhilly.com

P.J. Whelihan's Pub + Restaurant
1347 Wilmington Pk.
610-235-4200; PJsPub.com

♥ * **Pietro's Prime Steakhouse & Martini Bar**
125 W. Market St.
484-760-6100; PietrosPrime.com

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Poke Bros.
124 E. Market St., Unit B
484-887-0216; EatPokeBros.com

Rai Rai Ramen & Hawaiian BBQ
124 E. Market St. 610-738-8808; On Facebook

Righteous Tap House
1548 Shadyside Rd.
484-593-0850; RighteousTapHouse.com

♥ **Roots Cafe**
133 E. Gay St.
610-455-0100; RootsCafeVC.com

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

Saloon 151 Whiskey Bar & Grill
151 W. Gay St.
610-701-8489; Saloon151.com

Side Bar & Restaurant
10 E. Gay St.
610-429-8297; SideBarAndRestaurant.com

Slow Hand
30 N. Church St.
484-999-8638; SlowHand-WC.com

Social Southern Scratch Kitchen & Bar
117 E. Gay St.
610-738-3948; TheSocialWC.com

♥ **Spence Cafe**
131 N. High St.
610 918-1272; Spence.Cafe

Sterling Pig Brewery
113 W. Market St.
484-999-8026; SterlingPig.com

Stove & Tap
158 W. Gay St.
610-228-4238; StoveAndTap.com

Taco Mar
122 E. Gay St.
610-455-1400; TacoMar.com

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

Wasabi Chinese & Japanese Restaurant
686 Downingtown Pk.
610-738-8878; WasabiWCPA.com

West Marlborough

♥ **The Whip Tavern**
1383 N. Chatham Rd.
610-383-0600; TheWhipTavern.com

DELAWARE Centreville

♥ * **Buckley's Tavern**
5812 Kennett Pk.
302-656-9776; BuckleysTavern.com

* **The Centreville Cafe & Montrachet Fine Foods & Caterers**
5800 Kennett Pk.
302-777-4911; CentrevilleCafe.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

Wilmington

At The Rail Wine Bar & Grille
777 Delaware Park Blvd.
302-994-6700; DelawarePark.com/Dining

Banks Seafood Kitchen & Raw Bar
101 S. Market St.
302-777-1500; BanksSeafoodKitchen.com

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

♥ **Columbus Inn**
2216 Pennsylvania Ave.
302-571-1492; ColumbusInn.net
Columbus Inn offers a superb selection of contemporary American fare that changes seasonally with cocktails and wine options that flawlessly meld the old and the new world styles. The homey warm atmosphere offers casual and upscale dining with its classic tavern areas, comfortable dining rooms, outdoor dining and a choice of private rooms for group dining and private parties.

Domaine Hudson Wine Bar
1314 N. Washington St.
302-655-9463; DomaineHudson.com

♥ **Le Cavalier at the Green Room**
11th & Market Sts.; 302-594-3154
HotelduPont.com/Dining/Green-Room

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

MARYLAND Georgetown

* **Kitty Knight House**
14028 Augustine Herman Hwy.
410-648-5200; KittyKnight.com ♦



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A Challenging Year for West Chester's Restaurants

LOOKING FORWARD TO 2021

Edwin Malet

THE STATS ON KEEPING A RESTAURANT RUNNING, even under the best of circumstances, suggest the restaurant business is not for those with weak stomachs—for many reasons, actually. Although the chances of success for new dining spots are generally much better than those often seen in the popular press—surviving a purported 90% failure rate in the first year—this is still a tough business. One made tougher by these unprecedented times, with their direct and dramatic impact on our local restaurants.

But, because a top reason new restaurants shutter is choosing the wrong location, those located in West Chester—a prime dining destination with loyal customers—should have a strong chance to beat the odds. We're hoping that's so.

SOME WEST CHESTER STATS

Yes, 2020 has been a challenge for West Chester's restaurants. DeStarr's closed after 80 years in business. New-ish Appalachian Brewing was another casualty. The Liquid Eatery, West Chester Coffee & Ice Cream, and the Gay Street Starbucks closed as well, although rumor has it another Starucks location is planned.

Meanwhile, other restaurants have opened or plan to, so the number of eateries is a net positive. [Scoop 'n' Smiles Ice Cream](#), offering ice cream "the old fashioned way," took over West Chester Coffee. [Rolling Stars](#) on East Market brought a new bagel shop to town. [Wrong Crowd Beer Company](#), a brewery and tap room, launched on Hannum Street. [Mae's West Chester](#), a farm-to-table restaurant by award-winning Chef Josh Taggart, and [La Tartine](#), serving Mediterranean specialties and crepes, both debuted around Mother's Day.

Meanwhile, [Sedona Taphouse](#), a franchise with locations in Phoenixville and elsewhere, is slated for the 44 West Market complex, and [Stove and Tap](#) plans to add to its restaurants in Malvern and Lansdale. [Hop Fidelity](#), basically a record store, is brewing up a nano



brewery for downtown West Chester. And [Greystone Oyster Bar](#), which is poised to open on North Church at press time, will feature, you guessed it, oysters.

In short, five down, nine up by our (admittedly optimistic) count. Not bad given the pandemic.

CHANGES

Not that 2020 was easy. Luckily, the Borough and the weather were mostly cooperative. Through the better part of November a diner could survive outside with a sweater and a mask, dining at tables on the open-air marketplace on Gay Street and patios around town.

Nearly all restaurants modified their formats, though, along with requiring masks, distanced tables and fewer diners. Grubhub, Door-Dash and Caviar have been doing big business (and taking about a third of the bill), while kitchens shifted to preparing more meals for take-out and curbside pickup. Wait staff is diminished as a result of less in-person dining and the latest moratorium.

Summer to fall, outdoor dining supported West Chester's restaurants. More gift cards under the tree also helped. Now, with winter closing down outdoor dining, restaurant owners and diners alike hope for a special round of governmental relief for restaurants.

We talked with several restaurants to learn more.

HOLDING STEADY

[Limoncello](#), for example, is a popular, well-run restaurant where you used to find business folks enjoying lunch and others sipping drinks on the patio. After the pandemic struck, the restaurant shut down for only a week.

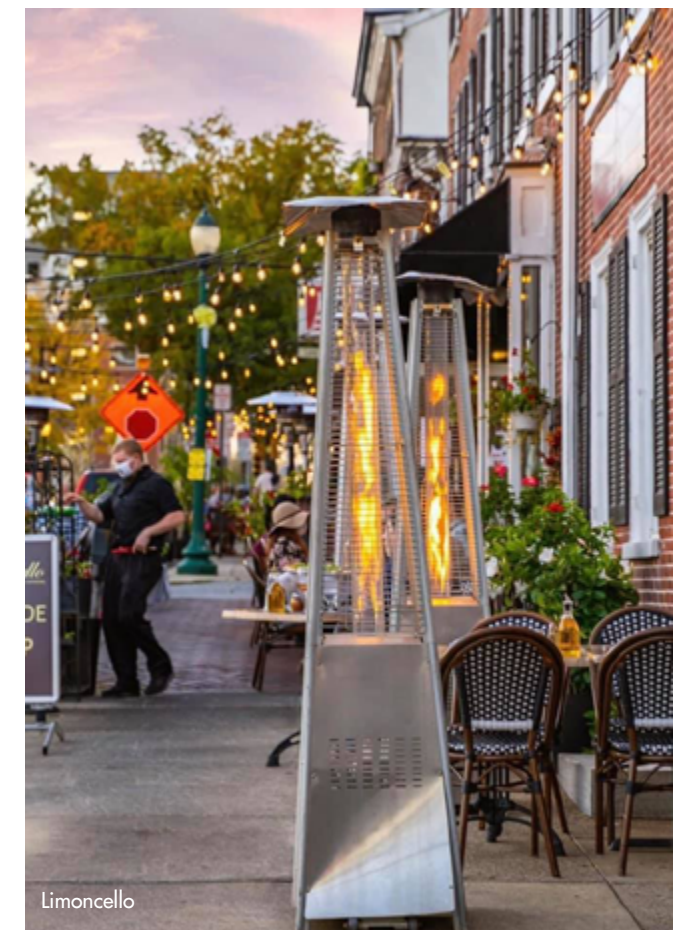
Since then, it's added new procedures (sanitizing, disinfecting, masks, temperature checks) and made additional investments (extra heaters for the patio). About half its business has become take-out, but overall sales have remained roughly the same. What the restaurant lost in large catering business, it's made up in serving family meals.

Frank Mingrino and Patrick Barrenechea credit the restaurant's "loyal following" and "repeat business" and have managed to save Limoncello's staff—about 50 in West Chester and another 100 in Chester Springs. Their fingers are crossed.

THINKING OF OTHERS

John Brandt-Lee at [Bar Avalon](#) on East Gay Street feels less certain about business. He's been serving customers for two decades—Short Rib and Figs Pizza was a personal favorite—but since COVID hit, the eatery has been contending with the impact. Week to week, he watches the bottom line.

Lately, Brandt-Lee says he senses his customers have a "soft spot" for restaurants, though "educating the customer as to the rules"—masks, social distancing, etc.—has demanded patience. Outdoor dining and the closing of Gay Street to traffic also helped generate diners.





Andiaro

Bar Avalon offers take-out, but the number of customers has been “up and down.” The catering business is off, and people have been “skeptical of buffets.” Overall, since the pandemic hit, business is down.

Still, Brandt-Lee has maintained staff and remains optimistic. And he thinks of others. He’s raised more than \$60,000 for nurses, first responders and others during the pandemic and done fundraising for the Chester County Food Bank.

ADAPTING TO CHANGE

Like others, [Andiaro](#) has been grappling with the challenges of COVID. According to co-owner Maria van Schaijik, it “would have closed long ago [but for the] belief that this is temporary.”



The Mediterranean



The Classic Diner

The restaurant itself required little change. Tables were always well-spaced and suppliers were reliable. At tables outdoors, it offered cicchetti (Italian version of tapas). The setting was “relaxed ... and a perfect way to utilize the amazing Pennsylvania products.” Throughout 2020, Andiaro’s customers were “the best part about this challenging year.”

Yet there was an impact on staff. Van Schaijik notes that full-service and takeout are “totally different operations for us.”

Looking to the future, Andiaro plans to “pull through.” Somewhat hopefully, she says, “Now that we have the vaccine, there’s a light at the end of the tunnel.”

LIMITING HOURS

Most fans remember the sizzle of lamb and scents of cumin and turmeric wafting through the entrance while tabouli, kabobs, falafel and other Lebanese and Italian inspired delicacies were prepared, with the sounds of Middle Eastern music in the background.

Joseph Andraos, owner of [The Mediterranean](#) for over 20 years, closed his Gay Street restaurant for two weeks when COVID hit. But only temporarily. Two of his wait staff left recently, but he understands. “They had to make money.”

Now the restaurant is open only for late afternoon and dinner hours. Yet his catering business remains strong. Outside dining and the closing of Gay Street helped. But, though “we’re very careful,” he reflects, “people are reluctant to come inside.” Nevertheless, he says, the menu “hasn’t changed for over two years.”

CATERING IS UP

Specializing in breakfast (eggs, omelets, French toast, waffles) and lunch (sandwiches, burgers, and salads), [The Classic Diner](#) on East Gay Street has been the place to go.

Like other restaurants, however, it’s seen business drop since the pandemic hit, according to owner Krissy Flynn. In response, she had to cut staff in March, though she’s brought some back with the help of the federal government’s Paycheck Protection Program.

Catering remains a bright spot. Flynn will now prepare food for parties as small as four—basically, family meals—as opposed to



Sterling Pig

catering jobs for ten or more. Her customers enjoyed dining outside on Gay Street when the weather was warm. They come inside, too.

Looking to the future, she believes the government must help not only restaurants, but also gyms, galleries and other small stores.

FINDING A WAY

[Mae’s West Chester](#) was a newcomer to the dining scene last year. But March was a rude awakening for owner and Chef Josh Taggart. “We were scheduled to open the week things closed down in March,” recalls Taggart.

Even so, until the weather turned cold in late November, Mae’s managed to do a healthy business: take-out, boxed meals, pop-in-the-oven meals. The farm-to-table BYOB offered a popular Cuban sandwich and turkey and brie panini, as well as an assortment of other gourmet dishes

In fact, Taggart described the summer as “awesome.” He’d always planned to do take-out, so expanding that part of the business worked well. Closing Gay Street was a boon, and his new customers were “great.”

The winter, though, is another story. Taggart hopes the streets will close to traffic again, say from March to November in 2021.

HOLDING ON UNTIL SPRING

For Loic Barneiu, an owner of the [Sterling Pig Brewery](#) on West Market Street, has found the last ten months “challenging.” During the summer and fall, his business held up, as he served finger food

and barbecue to diners outside and indoors. Beer sales were also good, at the restaurant, in the bar and for take-out, whether by the glass, in cans or growlers.

Like others, Sterling Pig enforced distancing rules. Barneiu didn’t have to lay off anyone, though his staff did shrink somewhat. Looking to the future, he expects the winter months to be slow, but plans to hold on for the next four or five months, until the warmer weather returns.

PIVOTING TO PIZZA

The new owner barely settled in at [Spicy Pig](#) on West Market Street before the pandemic squeezed the breakfast/lunch business. Chef/owner Bob Mersereau says he “pivoted back to 25+ years of pizza making.”

[Cirillo’s Artisan Pizza](#) was launched Thanksgiving weekend. Check the website to learn the sweet story of the family connection to the new name.

Business continues to grow, thanks to specialty pizzas like pear (with arugula, goat cheese, balsamic vinegar), Brussels sprouts (with bacon, red onion, mozzarella and brie), and the standout pickle pizza (with smoked bacon, mozzarella and Romano/Parmesan blend). “You need to try the pickle pizza to appreciate it,” he says. Regular and personal pizzas, plus sandwiches, salads and sides round out the menu for eat-in and take-out.

Mersereau is betting on the power of pizza to help his new venture survive.



Mae’s West Chester



LOOKING TO THE FUTURE

In short, 2020 was tough for Borough restaurants, eateries and bars, but they held up well so far. Diners were drawn by West Chester's varied options, while they changed their habits somewhat, opting for more take-out than sit-down dining. At restaurants, most diners preferred to sit outside, on streets and sidewalks dedicated to open-air dining. They enjoyed the warmth of spring, summer and a long, forgiving fall.

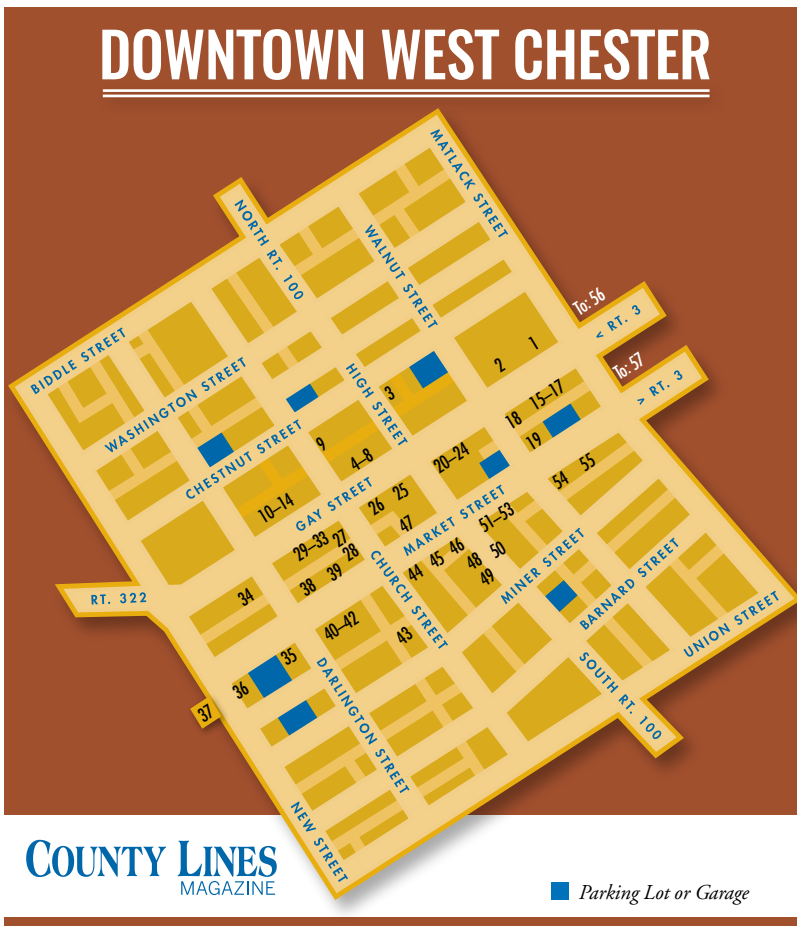
As 2021 begins, however, outdoor dining options decrease—outdoor heaters can only do so much. Take-out remains an option for all those who want to see their favorites survive until spring.

We suggest you add a 2021 resolution to help your favorite restaurants through the winter. Ditch those Blue Apron-style meal plans and order family meals every week from local restaurants. Gift cards, so popular for the holidays, should be your go-to present for all occasions—birthdays, anniversaries, Valentine's Day. And don't let delivery services like DoorDash take a third of your restaurant's bill.

The dining scene is part of what makes West Chester a desirable town. Let's do our part to support these special small businesses.

As we read recently: Keep Calm and Carry Out! ♦

See the 2021 Dining Guide in this issue and our website, CountyLinesMagazine.com for many more dining destinations in County Lines country.



Restaurant Guide

- | | |
|------------------------------|-------------------------------|
| 1. Roots Cafe | 31. Ryan's Pub & Restaurant |
| 2. The Social | 32. Andiaro |
| 3. Spence Cafe | 33. Penn's Table |
| 4. Mae's West Chester | 34. Bon Bon Sushi |
| 5. Buddy's Burgers | 35. La Baguette Magique |
| 6. The Couch Tomato Café | 36. Cirillo's Artisan Pizza |
| 7. DP Dough | 37. Nudy's Café |
| 8. Iron Hill Brewery & Rest. | 38. Pietro's Prime |
| 9. Kooma Japanese Rest. | 39. Sterling Pig Brewery |
| 10. Star of India | 40. Carlino's Specialty Foods |
| 11. Saloon 151 | 41. Stove & Tap |
| 12. Rimon's Coffee & Grocery | 42. West Chester Coop |
| 13. Gryphon Coffee | 43. Love Again Local |
| 14. La Tartine | 44. The Lincoln Room |
| 15. Bar Avalon | 45. Tsunami Bistro |
| 16. Taco Mar | 46. Market Street Grill |
| 17. Dolce Zola | 47. Mercato Ristorante & Bar |
| 18. Split Rail Tavern | 48. Playa Bowls |
| 19. Limoncello Ristorante | 49. Meatball U |
| 20. Lorenzo & Sons Pizza | 50. Barnaby's |
| 21. Side Bar & Restaurant | 51. Saucey |
| 22. The Classic Diner | 52. Shawarma |
| 23. Teca | 53. Rams Head Bar & Grill |
| 24. Opa Taverna | 54. Más Mexicali Cantina |
| 25. Jaco Juice & Taco Bar | 55. Bonchon Chicken |
| 26. Kildare's Irish Pub | 55. Rai Rai Ramen |
| 27. Slow Hand | 55. Poké Bros. |
| 28. New Haven Style Pizza | 55. Rize Pizza |
| 29. The Mediterranean | 56. Pho Xua Vietnamese |
| 30. Jitter's Sports Bar | 57. Miss Winnie's |

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Madison Meinel

RAISE A GLASS TO NEW BEERS, NEW SPOTS AND A happy New Year! The Chester County beer and wine scene is thriving with drink releases, expansion plans and socially distanced events to keep us entertained throughout the winter.

So, ring in the New Year all month long with a delicious craft brew or a glass of local wine and take a closer look at some things we think you'll want to know.

COMING SOON

If you're yearning to bring the brewing experience home, check out **Iron Hill's** plans for a new large-scale production facility in Eagleville in Exton. The brewery is expanding into off-premise sales for the first time with beer available for purchase in Delaware and sales in Pennsylvania and South Jersey coming soon. They're kicking off this new venture with year-round crowd favorites like Sweet Leaf IPA, Hipster IPA and Philly Phavorite IPA. So, keep an eye out for your favorite coming to retailers near you!

Iron Hill isn't alone with expansion projects. Downingtown-based **Victory Brewing** also has plans afoot. The brewery set a new target date for a taproom and brewery on the Ben Franklin Parkway—marking their first move into Philadelphia. The location will feature three bars, a full kitchen, an outdoor space, a 10-barrel production brewing system, and of course plenty of great Victory brews. The new target date is mid-2021.

And the Exton beer scene is expecting more changes with **Stolen Sun Brewery and Roastery**. The brewery is expanding into the warehouse, formerly a UFC gym, right next door, adding around 6,500 square feet of space. The new space will allow more room for the brewery to operate while also accommodating COVID restrictions (well-timed for the colder months coming up). Renovations will include an indoor beer garden, all planned for early 2021.

NEW IN WEST CHESTER

Wrong Crowd Beer has landed in West Chester and is bringing their craft brews to their new location on Hannum Ave. This small but mighty operation is the result of hard work between two friends and brewers, Dan Shaw (former manager of Pinocchio's Beer Garden) and Bob Bagenis.

The duo has upgraded their business with this 15-barrel brew-house and 30-barrel fermenters for customers to enjoy creatively named brews, like Robert Brownie Jr. (a chocolate oatmeal stout) and Kid Presentable (a grapefruit and juniper sour ale).

WHAT'S ON TAP?

Many local breweries have been busy creating new brews during the past couple months to keep customers engaged even while at home. Phoenixville-based **Sly Fox Brewing** recently teamed up with Giant to release its Giant Toboggan IPA. Sly Fox is the latest brewery



Iron Hill's brews in local retailers

to partner with Giant as part of the PA Preferred program that highlights local food and beverage producers. The collaboration between the two teams resulted in a blood orange IPA, available in 4-packs of 16-oz. cans.

Phoenixville's **Root Down Brewing Company** introduced their milkshake IPA, Sticcy Thiccy. This lactose-based IPA is brewed with mixed berries (blackberry, raspberry, blueberry), milk, sugar and vanilla for a smooth and creamy milkshake finish. Now available in 4-packs and draft so you can satisfy your ice cream fix as you imbibe.

Bourbon fans will love Malvern-based **Locust Lane's** Bourbon Barrel-aged Imperial Stout. This brew, aged in a Makers Mark barrel for four months, has bold flavors of roasted coffee and chocolate along with a classically dark sheen.

And adding to their family of New England hazy IPAs, **Braeloch Brewing** in Kennett Square announced their new Helluva Haze IPA. Loaded with El Dorado, Citra and Mosaic hops, this brew is full of citrus and tropical fruit flavors. Add a little sunshine this winter with flavors of pear, watermelon and stone fruit in each sip.

For another lighter option, head for West Chester and try **Levante Brewing's** Tiny Tickle. Featuring a honey-crisp malt profile filled with Citra hops, this New England pale ale will tickle your tastebuds with its delicious flavor.

Sterling Pig Brewery, with pubs in Media and West Chester, collaborated with Glen Mills-based **Deer Creek Malthouse** on a series of recipes inspired by PA farmers who grow grain. Using high quality, flavorful and local ingredients, the team created a satisfying and delicious Dark Lager full of notes of roasted malt.

And **Victory Brewing** saw an unexpected boom in sales of their classic lagers from their newly introduced brews, as many customers reached for comfort foods and beverages. Dark lagers and amber ales provided beer enthusiasts with the comfort of tried-and-true beers.

A NIGHT OUT

The pandemic may have postponed many events, but local breweries have gotten creative when it comes to keeping customers coming in for a good time and great drinks (safely of course). **Stable 12 Brewing Company** held events like **Drinks Well with**



More space for customers with Stolen Sun's expansion



Wrong Crowd Beer Company is open for business



Sly Fox's collaboration with Giant is available in 4-packs



Root Down's milkshake IPA solves your ice cream cravings



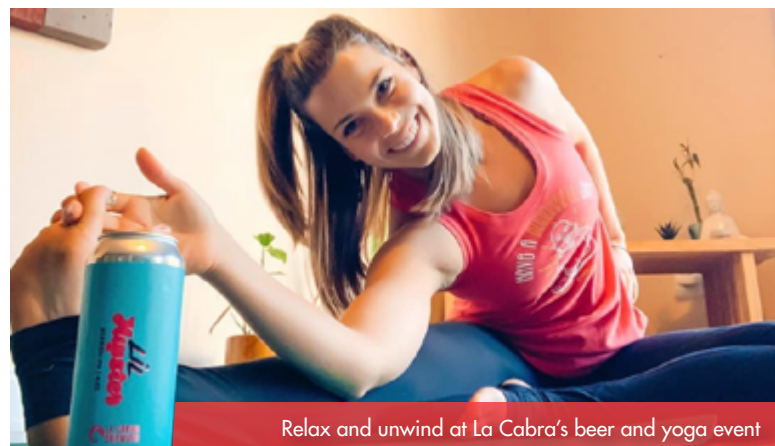
Chadds Ford Winery is holding Reserve Wine Tasting



Enjoy a beer at Kennett Brewing Company



Stable 12 Brewing's event to bring local business together



Relax and unwind at La Cabra's beer and yoga event



Try some cider from local spots like Big Hill Ciderworks

A lighter option: Try levante Brewing's Tiny Tickle IPA

Others, which helped bring together local businesses, like wineries, distilleries and restaurants. One of their recent events featured a whiskey flight tasting from local distilleries with cheese boards from the Grand Fromage in Skippack and truffles from Phoenixville's Bridge Street Chocolates.

La Cabra Brewing has been hosting Trivia Night with the Tredyffrin Public Library. You can test your trivia skills while tasting delicious food and beer. The brewery also hosted the less competitive event Nah, Imma Stay at La Cabra Brewing—Beer Yoga. Participants enjoyed some lighthearted yoga flow along with their favorite beverage for a relaxing afternoon.

Some spots have moved their in-person events online. Steel City Coffeehouse and Brewery hosts online open mic nights on Zoom. You can sign up to play or just hang out and listen to talented performers from the comfort of your home.

Kennett Brewing Company features live music on their Facebook page for everyone to enjoy. Pick up your favorite crowler, sit back and enjoy a live concert from your laptop.

WINE, DINE AND MORE

If you're looking to switch it up from beer to wine, stop by local wineries for a glass, a tasting session or a bottle to go.

Get out of the house for a bit and check out Black Walnut for their Painting Under the Influence event. Sip a glass or two while painting a wine glass to take home with you. Or maybe try a weekend afternoon at Chadds Ford Winery for their Reserve Tasting. Tour their newly renovated barrel room while sampling several wines paired with artisanal snacks.

If you'd rather have a wine tasting from home, head to Penn's Woods Winery's Instagram page for their virtual Happy Hour. Follow along as they discuss different types of wine and the best pairing for each.

Many local wineries held outdoor wine tasting (until the weather got too cold), complete with food trucks, fire pits and live music. We're excited for the weather to warm up so we can enjoy a glass of wine while gazing at the many scenic vineyards in the Brandywine Valley again.

In the meantime, we hope you'll continue to support the many local breweries and wineries that have worked hard to keep us close (even while distanced) through good drinks and good company. Next time you're out, shop local by picking up a 4-pack or bottle of wine for your next happy hour. Cheers! ♦

Cider Season

As the season gets colder, we're looking for drinks to warm us up. What better choice than the comforting taste of cider. You can serve it warmed with mulled spices or simply pour it in a glass for a refreshing drink. Here are a few local cideries we think you should know about.

Stone & Key Cellars

This cidery uses apples primarily sourced from Solebury Orchards to create their run of ciders. Visit the store or order online.
435 Doyelstown Rd., Montgomeryville | 215-855-4567 | StoneAndKeyCellars.com

Dressler Estate

These well-regarded ciders are available at restaurants, retailers and farmers markets throughout Chester County. Enjoy limited releases like their annual Origin Manor Blend, made from apples harvested in Downingtown.
301 Whiteland Ave., Downingtown | DresslerEstate.com

Big Hill Ciderworks

Big Hill Ciderworks grows, presses and ferments its own fruit to create their ciders. Try them at their new tap house in Gardners, PA or pick up a couple bottles at farmers markets in West Chester and Kennett Square.
338 Georgetown Rd., Gardners | 717-677-0250 | BigHillCider.com

Frecon Farms

Frecon Farms is known for their "everyday" ciders that are easy to drink and lightly sweet. Pick up ciders at their location in Berks County, or enjoy them in local bars and bottle shops.
501 S. Reading Ave., Boyertown | 610-367-6200 | FreconFarms.com



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Cecil County, MD8	La Verona Authentic Italian Dining59
Christopher Chocolates / Fine Foods59	Mask Up!51
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Dunwoody Village.....16	Pietro's Prime Steakhouse & Martini Bar65
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Vantage Point Retirement Living71
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