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JANUARY 2022

Your guide to unique places, interesting events, fine dining, great shopping and the special lifestyle of Southeastern Pennsylvania and Northern Delaware

Photography by Letitia Clark

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18th Local Dining Guide

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Fox Hill Farm | East Marlborough Township

Fox Hill Farm is set on 80.2 bucolic acres complete with a fabulous house, pool, pond, tennis court, barn, indoor and outdoor arenas plus a dressage ring, and cross-country course. The Archer & Buchanan designed home of 10,000 square feet represents the epitome of gracious country living. The 7 bedroom, 5.4 bath stone home features rare details like Italian marble floors and 200 year old wood floors from a French chateau. The workmanship in this home is spectacular! The large Kitchen features high-end appliances and marble counters. The Mas ter Suite is really special! The Lower Level has a large Wine Cellar, Exercise Room, Theater, and Game Room. The Barn and Indoor Arena offer 27 stalls. Great equestrian community and located in the nationally ranked Unionville-Chadds Ford School District! \$6,875,000





Bittersweet Drive | Pocopson Township

Set on 7.3 exceedingly private acres in Pocopson Township, sits this spectacular 18,000 square foot, tutor style home featuring a spectacular main level Master Suite with "His" and "Her" bathrooms, Walk-in Closets, a private Office, and a large Bedroom. The home boasts 5 Bedrooms, 8.3 Bathrooms plus a four room guest/in-law suite easily accessed by way of the home's three level elevator. The main level Living Room, Dining Room, incredible Kitchen, and stellar Family Room must be seen to be appreciated! All of the Bedrooms enjoy En-Suite Bathrooms. The Lower Level features an amazing Wine Cellar, Theater, Game Room and second Family Room. This fabulous property is located with easy access to Wilmington plus set in the nationally ranked Unionville-Chadds Ford School District! \$4,995,000



East Bradford Township You must see these 23.1 beautiful acres that are perfect for an investor or someone seeking to build their dream home or farm! The land is high, level, open ground

close to the Borough of West Chester. The property could be divided into a possibility of seven attractive lots. West Chester School District and convenient to

\$1.085.000

shopping and major commuting routes. Please call us for a additional details.



Chadds Ford

The Happy Hill estate is set on a long, private road and its location guarantees privacy. The stately home is a well constructed Manor House featuring spectacular walnut moldings, stained glass, and museum quality mantels. Gardeners will love the Pennsylvania champion trees like Yellow Buckeye and Cucumber Magnolia. The property is a "diamond in the rough" as work is required to return the property to its former grandeur but the home's stellar location and great bones make it an an excellent investment! \$1,350,00



West Goshen Township

Located in a great community on a quiet road near West Chester University's south campus sits this charming four bedroom, two full and one half bath home that has been freshly painted, features all energy-efficient replacement windows, hardwood floors, and low taxes! The home is "move-in" ready! Close to major commuter routes and West Chester's restaurant scene, the property is located in the sought-after West Chester School District.

\$525.000





West Vincent Township Set in the Village of Birchrunville sits this four Bedroom, four bath home that has been totally updated and well loved! The current owners have added an incredible Eat-in Kitchen with loads of white pearl granite counters and high end appliances. Fabulous Bathrooms! Set on 3.5 acres, this property will sell quickly! \$885,000

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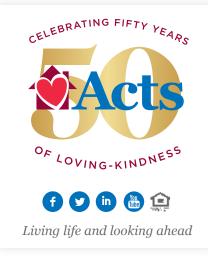
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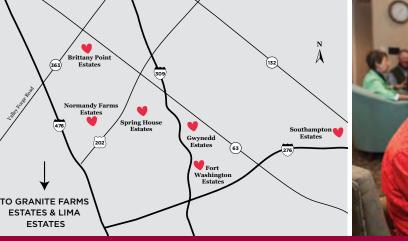
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from the **EDITOR**

At County Lines, we're looking forward to a great year of celebrating and supporting local dining. And we have an entire issue full of food news to help do just that!

Resolved to have a healthier diet in 2022? You'll find plenty of fresh, local produce at our farmers markets, even in winter. In "Hardy Abundance," Brandywine Table's Alyssa Thayer encourages us to get outside, shop the winter markets and try lesser-known vegetables rutabagas, radicchio, kohlrabi and more.

Fuel, energy, pleasure.... It's time to renew our relationship with food. Angella Meanix of Wellington Square Books has six suggestions in "Books for Food Lovers."

What's our favorite restaurant in County Lines country? That's like picking our favorite child. But we did discover some new places and new twists at classic spots. Read "We Love Local Dining" and find out more. And check our "Dining Guide 2022," where Associate Editor, Marci Tomassone, offers a town-by-town tour.

West Chester is well known as a dining destination, but it's also home to 20-some destination Happy Hours. Breweries, bars, pubs and plenty of other places offer specials to welcome us to gather with friends at the end of the day. See what our publisher, Ed Malet, found in "West Chester's Happy Hours."

For more on beer, Root Down Brewing's Mike Hamara shares "Hazy IPA: The Ugly Duckling of Craft Beer." Read it and we guarantee you'll want to try one of the most popular beer styles in the U.S.

Or are you sober curious? Considering a detox from the excessive holiday merriment and ready to take up the Dry January challenge? Assistant Editor Madison Meinel shares tips on how in "Say Cheers to a Dry New Year."

As ever, our Best Local Events section has great things to do for you and your family. We wish you good health and all the best for 2022. Thank you for reading,





COUNTY LINES

January 2022 Volume XLV Number 5

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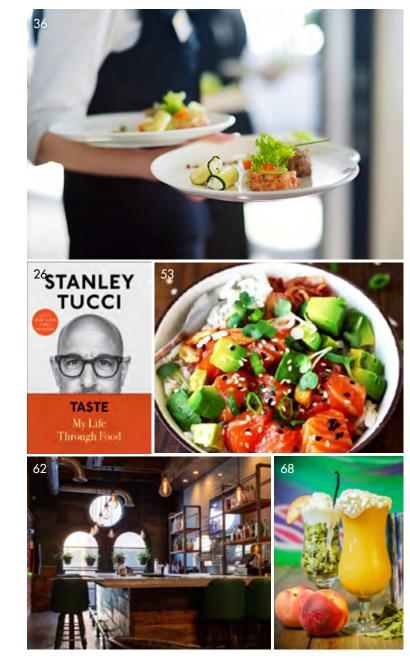
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Living to the Power of You



SAGELIFE

SAGELIFE disrupts the negative paradigms around aging; outdated mindsets that have been barriers to recognizing community living as an aspirational move; as the wisest choice for aging well.

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

Winter Wonderland. Looking for winter fun while giving back? Visit the new outdoor skating rink and winter village, Flight on Ice, in Newtown Square, by the Veterans War Memorial on West Chester Pike. Skate with a smile because a portion of the rink's proceeds goes to veterans in need. Visitors can also enjoy a lounge area, heated



drinks from Toscana Ristorante. Open through February, seven days a week. Tickets, \$12, skate rentals, \$10. FlightOnIce.com.

Getting (Hung) Over It. Feeling worn out after the holidays? You're not alone. Join the club on National Hangover Day, fittingly on January 1st. To prepare for future "days after," stock up on painkillers and antacids beforehand, or try home remedies like ginger or Korean pear juice. Still hung over? Healthline's Dr. Rachael Link recommends eating a good breakfast, getting plenty of sleep and staying hydrated. And to avoid hangovers altogether, consider Dry January. Learn more about that movement in the article in this issue.

Skincare that Cares. If your New Year's resolutions include taking better care of your skin, look no further than H. Honeycup, an online retailer based in Wayne. Founded by former finance executive Cindy Barberes, the company promotes only 100% vegan and cruelty-free products. The online



.

store sells body oils and scrubs, lotions and bath crystals. Plus, they regularly donate to addiction recovery centers, to let you feel good while you look good. HHoneycup.com.

Beatles Do It. The international nonprofit Veganuary, along with cause ambassador Paul McCartney, encourages everyone to try a vegan lifestyle for January and beyond. Over half a million did it in 2021. Fortunately West Chester has plenty of vegan options to help, like Couch Tomato Café, Love Again Local and Roots Café, all offering



a tasty variety of plant-based dishes. Prefer cooking at home? Veganuary's website has recipes and resources to help you eat green, protect the environment and prevent animal suffering. Veganuary.com.

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Bookworms' BFF. There's nothing like curling up with a good book on a cold winter day. If you're looking for your next great read, try The StoryGraph app before heading to your local independent bookstore. Along with keeping track of your reading habits and goals, the app provides personalized recommendations that can be filtered by mood or pacing. Plus, unlike other bookfinding apps, there are no ads or sponsored content. Available on desktop and mobile devices. TheStoryGraph.com.





You've worked hard for these carefree days and now it's time to enjoy them. A day at our continuing care retirement community might include a session in the floral design studio, a book discussion group, and outdoor yoga. There's always something interesting to do at Dunwoody Village. Contact us today to find out more.



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January Picks Our Picks for top events this month

Greater Philadelphia Spring Home Show January 7-9

The goal is simple: to inspire, motivate and excite you for your upcoming home improvement projects. Whether it's a minor renova-



tion or a major remodel, make this your first stop for ideas and inspiration. Valley Forge Casino Resort, 1160 First Ave., King of Prussia. Fri., 11 a.m. to 8 p.m.; Sat., 10 a.m. to 8 p.m.; Sun., 10 a.m. to 5 p.m. Free. 855-449-3714; GreaterPhilly-HomeShows.com.



The Candlelight Theatre Presents Mamma Mia! January 22-February 27

.



Escape the winter doldrums and enjoy an all-inclusive evening of dinner and professional theater in an intimate atmosphere. All main stage productions include a delicious meal served to your table. A full-service cash bar is available for every performance. Non-stop laughs, heart-warming characters and explosive dance

numbers make this the perfect antidote to the winter blues. The Candlelight Theatre, 2208 Millers Rd., Wilmington. \$33-\$67.50. 302-475-2313; Candlelight Theatre Delaware.com.

Jurassic Quest's Epic Indoor Event

January 15–23

A truly unique experience for the whole family with more than 100 life-like dinosaurs, dinosaur-themed rides, interactive science and art activities, a "deep dive" into

the Ancient Oceans exhibit to come face to face with a moving, life-size, megalodon and much more. Pennsylvania Convention Center, 1101 Arch St., Philadelphia. Fri., Sat., Mon., 9 a.m. to 8 p.m.; Sun., 9 a.m. to 6 p.m. \$19-\$22. JurassicQuest.com/Events/Philadelphia-PA.



Harford County, MD Restaurant Week January 21-30

Enjoy ten days of delicious dining at participating Harford County, MD restaurants. Harford County is located just 25 miles northeast of Baltimore on I-95 along the shores of the scenic Chesapeake Bay, so make this a special trip, for the day or an extended getaway. For more information and a list of participating restaurants, see VisitHarford.com.

Kennett Symphony Opening Concert

January 30

The first Masterworks performance will feature works by Aaron Copland, Joan Tower, Camille Saint-Saëns and Beethoven and pianist Xiayin Wang. Unionville High School, 740 Unionville Rd., Kennett Square. Pre-Concert Talk by Music Director, Michael Hall, 2 p.m.; concert at 3 p.m. \$35-\$63; students, \$10. 610-444-6363; KennettSymphony.org.



best Things To Do

THROUGH JANUARY 1

err's Annual Christmas Lights Display 2020. Pile the family in the car and FAMILY drive through Herr's corporate campus to **FUN** 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. 800-344-3777; Herrs.com.



THROUGH JANUARY 9

rt. The Brandywine Railroad offers something for everyone with its dazzling array of both toy and scale model trains at Brandywine River Museum of Art, Rt. 1, Chadds Ford. 9:30 to 4:30. \$6-\$18. 610-388-2700; Brandywine-Museum.org.

THROUGH JANUARY 14

o. Stop in to see the model train set-up of Newtown Square in the Upstairs Gallery, Wed, noon to 5; Sat, 11 to 5. Square Tavern, corner of Rt. 252 & Goshen Rd., Newtown Square. Free. 610-925-0290; NSHistory.org.

ONGOING

Behind the Steam: A Collection Explora-tion Speaker Series at Marshall Steam Museum. This month's virtual event takes a close look at a special item in the collection and then Zooms out for a larger discussion with experts and enthusiasts. 3000 Creek Rd., Yorklyn, DE. 7 pm. \$5; \$30 for the year. 302-239-2385; AuburnHeights.org.

JANUARY 6 & 20

enter. Books come to life as Potter the Otter reads a book to inspire children ages 2–7. The

story continues with an outdoor adventure and take-home craft. Remember to dress for the weather. 1760 Unionville-Wawaset Rd., West Chester. 10 am. \$10. 610-793-1090; BrandywineRedClay.org.



JANUARY 14

Animals in Winter Virtual Field Trip with Brandywine Zoo. Learn about what animals do in the winter and how they are cared for at the zoo. 1001 N. Park Dr., Wilmington. 11 to 11:30 am. \$5 per person. 302-571-7850; BrandywineZoo.org.

JANUARY 17 Martin Luther King Jr. Day of Service Kick-off at Delaware Art Museum. Support the

community by participating in a service project on MLK Day. Volunteer opportunities will be provided at the Museum and off site with partners throughout Wilmington. 2301 Kentmere Pkwy., Wilmington. 9:30 to 1. Free. 302-571-9590; DelArt.org.



JANUARY 20, 27, FEBRUARY 10

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. \$5. 610-388-8382; Brandywine.org.

HOLIDAY HAPPENINGS

See also: Family Fun

Many events are coming back, so take out your calendar

for the latest updates and for COVID protocols.

and fill it in with fun. Please be sure to check websites often

THROUGH JANUARY 2 Holidays on the Hill in Chestnut Hill. Phila-

delphia's Urban Village invites you to enjoy live music, horse-drawn carriage rides, an outdoor model train display, late-night shopping hours and Santa strolling the Avenue posing for pictures and handing out candy canes. Chestnut-HillPA.com.

THROUGH JANUARY 2

2021 Holidays in Historic Odessa, DE. The Wilson-Warner House will have rooms decorated for the scenes based on the classic novel Little Women. 201 Main St., Odessa, DE. Mon by res.; Tues-Sat, 10 to 4:30; Sun, 1 to 4:30. \$8-\$10. 302-378-4119; HistoricOdessa.org.

THROUGH JANUARY 2

Holidays at Hagley. The theme this year is "Home for the Holidays: A Celebration of Family." You'll enjoy tours, Gingerbread Competition (vote for your favorite), Santa and his elves' workshop, photos and more. 298 Buck Rd., Wilmington. Daily, 10 to 4. \$4-\$8. 302-658-2400; Hagley.org.

THROUGH JANUARY 2

Yuletide at Winterthur. Special holiday programs include live jazz performances, caroling and workshops. Visitors can enjoy live one-man performances of A Christmas Carol by Gerald Charles Dickens, the great-great-grandson of Charles Dickens, wine and chocolate tastings and family events with Santa and Mrs. Claus. 5105 Kennett Pk. (Rt. 52), Winterthur. Mon-Sun, 10 to 5:30. Timed tickets required. \$6-\$20. 800-448-3883; Winterthur.org.

THROUGH JANUARY 9

A Longwood Christmas-Fire & Ice. Showcasing the dramatically beautiful contrast of fire and ice. Inside, trees are adorned in amber to fiery red tones complemented by icy-hued plantings, a "frozen" succulent fountain and an Alpine waterway. Outdoors, cozy up to inviting firepits, then stroll through half a million lights. 1001 Longwood Rd., Kennett Square. \$16-\$30. Timed tickets req. LongwoodGardens.org.

THROUGH JANUARY 9

Christmas in the Castle at Glencairn Museum. Journey through the 20th-century castle on a guided tour exploring the Pitcairn family holiday

traditions featuring examples of Nativity art in the Glencairn collection, 1001 Cathedral Rd., Bryn Athyn. Reservations recommended. \$12-\$15. 267-502-2600; GlenCairnMuseum.org.

ART, CRAFTS & ANTIQUES THROUGH JANUARY 29

26th Annual CraftForms 2022. An international juried exhibition of contemporary fine craft showcasing works in basketry, ceramics, decorative fiber, furniture, glass, jewelry, metal, mixed media, paper, wearable art and wood. Wayne Art Center, Davenport Gallery, 413 Maplewood Ave., Wayne. Mon-Thurs, 9 to 5; Fri-Sat, 9 to 4. 610-688-3553; CraftForms.org.

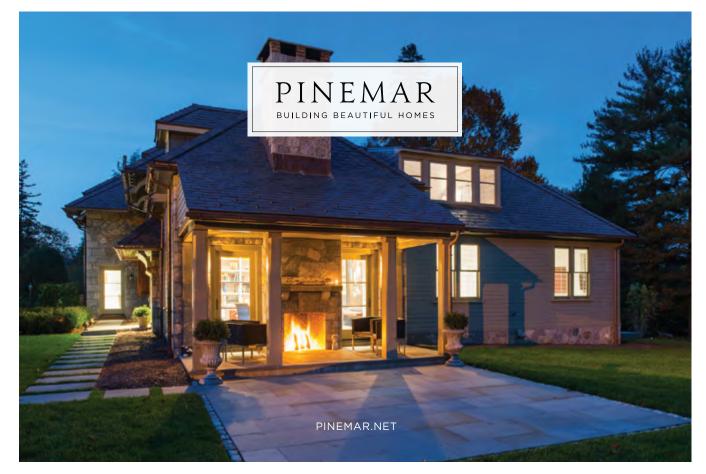


THROUGH JANUARY 30 Bryn Mawr Rehab Hospital Art Ability Exhibit & Sale. Artists from around the world with physical and cognitive disabilities submit their work to this juried exhibition and sale. 414 Paoli Pk., Malvern. Free. 484-596-5710; MainLineHealth.org/ArtAbility.

THROUGH FEBRUARY 22, 2022 Van Gogh: The Immersive Experience. A 360-degree "art event" with 60 projectors bringing 200 of Van Gogh's masterpieces to life with projections that animate the floor and walls around visitors, creating an immersive experience. Tower Theater, S. 69th & Ludlow Sts., Upper Darby. Mon, Wed-Fri, 10 to 7; Sat, Sun and holidays, 9 to 9. Tickets \$19.90-\$54.50.

VanGoghExpo.com.





BOOKS

JANUARY 6, FEBRUARY 3

Wellington Square Bookshop. Non-Fiction Book Club: Jan. 6, "Ghosts of the Tsunami," by Richard Lloyd Parry; Feb. 3, "White Guilt: How Blacks and Whites Together Destroyed the Promise of the Civil Rights Era," by Shelby Steele. 7 pm. 549 Wellington Sq., Exton. 610-458-1144; WellingtonSquareBooks.com.

JANUARY 18, 27

Main Point Book Club via Zoom. Fiction Book Club: Jan. 18, "How Much of These Hills is Gold," by C. Pam Zhang, 1 pm. Non-Fiction Book Club: Jan. 27, "Crying in H Mart: A Memoir," by Michelle Zauner, 7 pm. 116 N. Wayne Ave., Wayne. 484-580-6978; MainPointBooks.com.

JANUARY 27

DelArt Readers Book Club. This month, "March: Book Three," by John Lewis. 2301 Kentmere Pkwy., Wilmington. 6 to 8 pm. Free. 302-571-9590; DelArt.org.

FOOD & BREWS

See also: Food Events in this issue JANUARY 20 A Taste of Phoenixville. See event page in this issue.



Whether you enjoy savoring a full meal or a healthy salad, you'll find a variety of offerings at Kendal-Crosslands Communities. Our culinary team prepares a wide selection to choose from, making each day an opportunity to try something new. Throughout each month, themed dinners are on the menu, from Caribbean cuisine to French fare. Community dining adds friendly flavor to the resident lifestyle. Want to try some of the unique dining options? Call us to schedule your visit and enjoy a meal with us.

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Local Farm Markets



Artison Exchange, 208 Carter Dr. Unit 13 B, West Chester. Sat, 10 to 1. ArtisanExchange.net.

Bryn Mawr Farmers Market, Lancaster Ave. Bryn Mawr train station lot. Jan. 15-Mar., 1st, 3rd & 5th Sat, 10 to noon. FarmToCity.org.

Downingtown Farmers Market, Kerr Park next to Veteran's Memorial, Pennsylvania Ave. Jan. 8–Apr., 2nd & 4th Sat, 10 to noon. 610-836-1391; GrowingRootsPartners.com.

Eagleview Farmers Market, Eagleview Town Center, Exton. Jan. 6–Apr., 1st & 3rd Thurs, 11 to 1. 610-836-1391; GrowingRootsPartners.com.

Kennett Square Farmers Market, The Creamery, 401 Birch St. Fri, 3 to 5. 610-444-8188; KSQFarmersMarket.com.

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

Malvern Farmers Market, Warren Ave. & Roberts Rd. Jan., 3rd & 5th Sat; Feb.-Apr., 1st & 3rd Sat., 10 to noon. 610-836-1391; GrowingRootsPartners.com.

Phoenixville Farmers Market, 200 Mill St. Sat, 10 to noon; seniors, 9–9:30. PhoenixvilleFarmersMarket.org.

Thornbury Farmers Mkt. & CSA, 1256 Thornbury Rd. Fri, noon to 6; Sat, 9 to 6; Sun, 11–4:30. ThornburyFarmCSA.com.

West Chester Growers Market, Chestnut & Church Sts. Jan. 15–Apr., 1st, 3rd & 5th Sat: 10 to noon . 610-436 9010; WestChesterGrowersMarket.com.

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



JANUARY 29

Philly Chocolate, Wine & Whiskey Festival Enjoy unlimited tastings of chocolates, sweet and savory items, wine and craft spirits. Exclusively 21+. Simeone Foundation Automotive Museum, 6825-31 Norwitch Dr., Philadelphia. Session 1: VIP, 11:30 to 3:30, gen. adm., 12:30 to 3:30; Session 2: VIP 5 to 9, gen. adm., 6 to 9. \$45-\$70. ChocolateWineWhiskey.com.

FUNDRAISERS.

THROUGH MARCH 31

Notable Kitchen Tour & Chef's Tastings. Held virtually this year and features Tabletop Art via Facebook. Designers offer useful tips and visuals for setting beautiful casual and formal tables. Benefits The Philadelphia Orchestra. Donation requested. NotableKitchens.com.

GARDENS

JANUARY 22-MARCH 27

Winter Wonder at Longwood Gardens. Experience glorious winter with outdoor spaces and an indoor oasis where you'll find hundreds of orchids in spectacular bloom. 1001 Longwood Rd., Kennett Square. Daily 10 to 5, closed Tues. \$16-\$30. 610-388-1000; LongwoodGardens.org.

JANUARY 25

PA Horticultural Society Webinar. "Starting from Scratch: A Guide to Creating a New Garden" with author and gardener Page Dickey. Participants will receive a link to a video conference prior to the date of the event. 5:30 pm \$30. PHSOnline.org/Events.

MUSEUMS

THROUGH FEBRUARY 6

Delaware Art Museum. Through Jan. 2, "Fantasy and the Medieval Past;" Through Feb. 6, "I Sit and Sew: Tracing Alice Dunbar-Nelson." 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.

THROUGH JULY

Tour the Marshall Mansion at Auburn Heights. Explore one of the best examples of a Queen Anne style Victorian mansion at the former home of the Marshall family. 3000 Creek Rd, Yorklyn, DE. Thurs & Fri, 1 pm. \$7-\$14.302-729-4280; DEStateParks.com.

FEBRUARY 5-MAY 8 Brandywine River Museum of Art. "Wayne Thiebaud 100: Paintings, Prints, and Draw-

ings." 1 Hoffman's Mill Rd., Chadds Ford.



Wed-Mon, 10 to 4. \$6-\$18. 610-388-2700; Brandywine.org.

MUSIC & ENTERTAINMENT

JANUARY 5-FEBRUARY 5

The Keswick Theatre Presents. Jan. 5, The Gilmore Project-50th anniversary of "Dark Side of the Moon;" Jan. 8, Awaken-A Tribute to Yes; Jan. 15, Kasmir-The Live Led Zeppelin Show; Jan. 21, HYPROV: Improv Under Hypnosis; Jan. 22, Citizen Cope; Jan. 28, comedian Steven Wright; Feb. 5, The McCartney Years. 291 N. Keswick Ave., Glenside. Visit website for updates, times and tickets. 215-572-7650; KeswickTheatre.com.

JANUARY 8, 30

Kennett Flash. Jan. 8, "Total Mass Retain-A Tribute to Yes," 7 pm, \$25; Jan. 30, "HEAD Starring The Monkees," 2 pm, free with RSVP. 102 Sycamore Alley, Kennett Square. 484-732-8295; KennettFlash.org.

JANUARY 9

Sunday Spotlight at Opera Delaware. Afternoon recitals with some of your favorite artists, Eric McKeever and Aurelien Eulert. Opera-Delaware Studios, 4 S. Poplar St., Wilmington. 2 pm. \$35. 302-442-7807; OperaDE.org.

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JANUARY 16, FEBRUARY 4, 5

The Grand is Back! Jan. 16, "Drumline Live" with a cast of percussionists, musicians and dancers; Feb. 4, bluegrass music with Seldom Scene at The Baby Grand, 8 pm; comedian Whitney Cummings at Copeland Hall, 8 pm; Feb. 5, comedian Colin Quinn, 8 pm. 818 N. Market St., Wilmington. Wilmington.org.

JANUARY 22, 29

Point Entertainment Presents at The Colonial Theatre. Jan. 22, Rachael & Vilray perform old swing standards, 8 pm, \$29.50-\$55.50. Jan. 29, "David Bromberg and His Big Band with Zephaniah Ohora," 8 pm. \$39.50-\$69.50. 227 Bridge St., Phoenixville. 610-917-1228; TheColonialTheatre.com.

OPEN HOUSE

JANUARY 16

Founbrook B&B Open House. If you're planning a wedding, shower, rehearsal dinner, party or corporate retreat for 2 to 100 guests, come to Faunbrook B&B and enjoy a tour of the beautiful, historic mansion, taste catering samples, and sip a seasonal cocktail. RSVP required. 1 to 3. 610-436-5788; Faunbrook.com.

OUTDOOR ACTIVITIES...

JANUARY 4-FEBRUARY 3

Tuesday & Thursday

Wellness Yoga at Winterthur Museum, Garden & Library. Bring a yoga mat, small towel and a water bottle. Wear layers appropriate to the season. 5105 Kennett Pk., Winterthur. 9 am. \$10. Winterthur.org.

JANUARY 13

Owl Howl at Mt. Cuba Center. Join the search just after dusk for four of Delaware's native owl species-the barred, barn, great horned and



Eastern screech. All can be found roosting in trees in Mt. Cuba. Dress for the weather. 3120 Barley Mill Rd., Hockessin, DE. 5 pm. \$19. 302-239-4244; MtCubaCenter.org.



THEATER THROUGH JANUARY 2

Rodaers and Hammerstein's *Cinderella* at The Fulton Theatre. An enchanted time at the ball with a lush production, graceful dance and a contemporary take on one of the most romantic stories ever told. 12 N. Prince St., Lancaster. Times and tickets, 717-397-7425; TheFulton.org.

THROUGH JANUARY 2

A Christmas Carol at People's Light. A fresh adaptation of a favorite yuletide ghost story with original songs and newly arranged 19th-century English carols. You can stream a filmed version of A Christmas Carol through Jan. 6 for \$25. 39 Conestoga Rd., Malvern. 2 & 7 p.m. \$40-\$45. 610-644-3500; PeoplesLight.org.



THROUGH JANUARY 16

Mamma Mia! at Media Theatre. You'll rock out to "Dancing Oueen," "Mamma Mia," "Waterloo" and so much more. 104 E. State St., Media. Tickets and times, 610-891-0100; MediaTheatre.org.

FEBRUARY 5-27 Saturday, Sunday

Disney's The Jungle Book Kids! at Media Theatre. Adapted from Disney's animated film and the works of Rudyard Kipling, the "man cub" Mowgli bounds through the jungle and learns what it means to be human.. 104 E. State St., Media. See website for times. \$14-\$17. 610-891-0100; MediaTheatre.org.

TOWNS, TALKS & TOURS

JANUARY 7, 8, 20 1st Fridays, 2nd Saturdays, 3rd Thursdays.

Senior Happenings

Retirement communities in the area host events open to the public as well as their residents. Everything from book clubs, to dance classes, games and so much more. Check these websites, below, to see what's happening.

Acts Retirement-Life Communities Multiple locations. 888-521-3651 AboutActs.com/CountyLinesMag

Anthology Senior Living 350 Guthrie Rd., King of Prussia 484-392-5011; AnthologySeniorLiving.com

Dunwoody Village 3500 West Chester Pk., Newtown Square 610-359-4400; Dunwoody.org

Harrison Hill 1015 Andrew Dr., West Chester 610-430-6900; HarrisonHillApts.com

Homestead Village

1800 Village Cir., Lancaster 717-397-4831; DiscoverFarmstead.org

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.



Sage Life Communities Echo Lake: 484-568-4777 LivingAtEchoLake.com; SageLife.com Daylesford Crossing: 610-640-4000 DaylesfordCrossing.com; SageLife.com Plush Mills: 610-690-1630; SageLife.com The 501 at Mattison Estate: 215-461-4880; The501.com; SageLife.com



First Fridays: Jan. 7, Lancaster City, 717-509-ARTS; VisitLancasterCity.com. Oxford, 610-998-9494; DowntownOxfordPA.org. Phoenixville, 610-933-3253; PhoenixvilleFirst.org. West Chester, 610-738-3350; DowntownWestChester.com. Wilmington Art Loop, 302-576-2135; City-FestWilm.com. Second Saturday Virtual Arts Stroll: Jan. 8,

Media, 484-445-4161; MediaArtsCouncil.org. Third Thursday Malvern Stroll: Jan. 20, MalvernBusiness.com.



now accepting new patients 195 W. Lancaster Ave, Suite 1 Paoli, PA 19301 610.296.7797

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:

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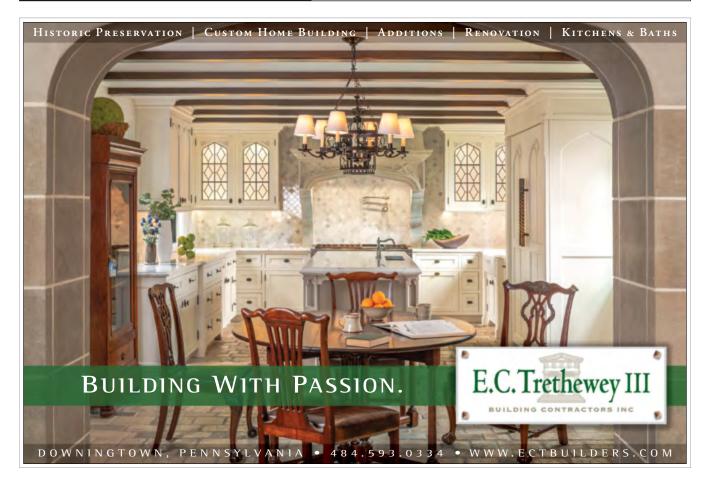


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Food Events

January

Through March 31 Annual Notable Kitchen Tour & Chefs' Tastings "The Art of Tablescapes," fund-

raising event online and on Facebook to benefit The Philadelphia Orchestra. NotableKitchens.com

20 Taste of Phoenixville Good Samaritan Services fundraiser. 610-933-9305; GoodSamServices.org/Events

29 Philly Chocolate Wine & Whiskey Festival

Simeone Foundation Automotive Museum, Philadelphia. ChocolateWineWhiskey.com



February 6 Kennett Chocolate Lovers Festival

United Way of So. Chester County fundraiser. Kennett Square. 610-444-4357; Kennett-Chocolate.org

12 & 13, 19 & 20 Berks County Wine Trail Chocolate & Wine Weekends Chocolates paired with wines of the Berks County region. BerksCountyWineTrail.com

March

21 Chester County Community Foundation's Sweet Charity Giving never tasted so good at this annual fundraiser at Whit-

this annual fundraiser at Whitford Country Club in Exton. 610-696-8211; ChesCoCF.org

April

3–9 Media Restaurant Week Specials at area restaurants. 610-566-5039; VisitMediaPA.com

20–25 City Restaurant Week in Wilmington

Prix fixe lunch and dinner menus at premier restaurants. CityRestaurantWeek.com 24 25th Annual Celebrity Chefs' Brunch Benefits Meals On Wheels. Wilmington. 302-656-3257; MealsOnWheelsDE.org

May

May–September Third Thursday on State St. Kennett Square Outdoor dining and activities. 610-444-8188; HistoricKennettSquare.com

May–September, Wednesdays

Media's Dining Under the Stars Restaurants offer outdoor dining on State St. 610-566-5039; Visit-

MediaPA.com

* FlavorFest at Mt. Hope Estate & Winery Wineries, diverse food options, artisan crafts. PARenFaire.com

★ Phoenixville Food Truck Festival

30+ food trucks come to town offering globally influenced eats. PhoenixvilleFirst.com

* Willistown Conservation Trust Barns & BBQ Tour of unique barns followed by BBQ. WCTrust.org



June * West Chester's Annual "Up On the Roof" Fundraiser promoting the beautification of downtown West Chester. 610-738-3350; DowntownWestChester.com

* New Castle County Old-Fashioned Ice Cream Festival Great food, ice cream, music. Wilmington.

KockwoodIceCream.com
 Great Chefs Event for
 Alex's Lemonade Stand

Alex's Lemonade Stand Fundraiser. Phila. 610-649-3034; AlexsLemonade.org So much food, so little time! To help you plan, here are events where food is the star. Most have a ***** because dates have not yet been set. Check websites and our monthly events section in the magazine, online and in our Events Newsletter, so you don't miss a single morsel.

* Holy Trinity Greek Festival in Wilmington Authentic food, cooking before your eyes. GreekFestDE.com

* Rotary Clubs of Thorndale & Downingtown's Mac-n-Cheese Cook-Off Benefits Rotary. MacNCheeseCookoff.com

July

* Willistown Conservation Trust Annual Tomato Tasting

Celebrate the tomato harvest from Rushton Farm. Newtown Square. 610-353-2562; WCTrust.org

August

* Brandywine in White

Pop-up summer evening for wine/food fans. Benefits local charities. Facebook.com/ BrandywineInWhite

* Delaware Burger Battle

Top chefs compete at Rockford Tower in Wilmington. DEBurgerBattle.com

★ Faunbrook Harvest Dinners

Local artisan businesses bring the community together in West Chester. Faunbrook.com

September

* West Chester Summer Soiree Benefits local charities. WCSummerSoiree.org

* Kennett Square Mushroom Festival

Fundraiser in Kennett Square. 610-444-8188; MushroomFestival.org



* Brandywine Valley Restaurant Week Northern DE and Southern Chester County, PA. BrandywineTaste.com

* Chester County Restaurant Festival

More than 65 restaurants, caterers and food vendors gather in West Chester. 610-738-3350; DowntownWestChester.com

***** SHiNE in the Vines

Great food, beer and wine benefits The Abramson Center at Chester Co. Hospital. Location TBD. PatientShine.org



★ Shugart's Sunday BBQ and Blues

Historic Sugartown hosts with all the fixings. 610-640-2667; HistoricSugartown.org

October

* Annual Media Food & Crafts Festival VisitMediaPA.com

* Chocolate Walk in Lititz LititzChocolateWalk.com

*** Unite For Her Harvest Chef & Wine Tasting Event** Fundraiser at Phoenixville Foundry. 717-461-6988; UniteForHer.org

*** Crush Cancer Event** Benefits Chester County Hospital. 610-431-5329; 2CrushCancer.com

*** West Chester Rotary Chili Cook-off** Fundraiser. 484-343-4577; WestChesterChiliCookoff.com

*** Thorncroft Equestrian Center "Lobstah" Bake** Fundraiser. Malvern. 610-644-1963; Thorncroft.org

6–12 Media Restaurant Week 610-566-5039; VisitMediaPA.com

★ Brandywine in Plaid— Celebrate the Harvest Benefits land conservancy causes. Location TBD. BrandywineIn-Plaid.org. ◆

 \bigstar – Dates To Be Determined.



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20th Anniversary of The Taste of Phoenixville DO GOOD AND HAVE FUN!

OME CELEBRATE THE 20TH ANNIVERSARY OF the Taste of Phoenixville-a highly anticipated fundraiser that showcases local restaurants and breweries, and supports Good Samaritan Services (Good Sam). Enjoy live music, dancing, a silent auction and, of course, great food and drinks.

Good Sam offers a full spectrum of care to those who are experiencing or are at risk of homelessness, including eviction prevention, emergency shelter, compassionate case management, matched savings and loan programs, and educational opportunities to empower participants in their careers, parenting and finances. What started as a homeless shelter serving five men in one home in 2002, has grown to 14 properties across four locations in Lancaster and Chester Counties, serving up to 200 men, women and children daily.

Good Sam receives 97% of its funding from the community, including churches, businesses and individuals, managing an annual budget of \$2 million. This fundraiser is a key source of funds.

The Taste of Phoenixville is an opportunity for people to have fun, taste new, local cuisine and beverages and support a good cause that impacts their community.

Good Sam exists to restore hope and help move people from crisis to stability. Their vision is to accomplish so much more in 2022, including providing accessible professional counseling, reliable transportation, quality childcare and career development.

The Taste of Phoenixville event is organized largely by a committee of dedicated volunteers who believe in the good work happening at Good Sam. Their help, along with the support of local restaurants and sponsors, makes this a success each year.

So come, join the fun and do good. ♦

RESTAURANTS SCHEDULED

- Rec Room by Conshohocken Brewing
- Root Down Brewing Company
- Sly Fox Brewing Company
- Stable 12 Brewing Company
- Drexelbrook Catering
- Robert Ryan Catering & Design Sedona Taphouse
- Bluebird Distilling
- Bistro on Bridge

• The Big Easy

- Brooklyn Girl Bakery
- Uncle B's Bar BQ Vesta BBQ & Catering

• Stone House Grille

Your Mom's Place

Better Baked by Riss

Irish Restaurant & Pub

Bridge Street Chocolates

Great American Pub

• PJ Ryan's Pub

Molly Maguire's

TRUC





IF YOU GO:

WHEN: January 20, 2022, 6 to 10 p.m. WHERE: Franklin Commons, 400 Franklin Ave., Phoenixville FOR TICKETS: \$150+. Visit TasteOfPhoenixville.com

"If there's a sexier sound on this planet than the person you're in love with cooing over the crepes you made for him, I don't know what it is."

Julie Powell, "Julie and Julia: 365 Days, 524 Recipes,1 Tiny Apartment Kitchen"

INSPIRATION

Taste: My Life Through Food by Stanley Tucci

Love, love, love this book. The con-

tent is fun and informative. If you always knew "gravy" is not marinara ... you're in good company! Tucci shares pet peeves, secrets and delicious recipes all the while making you laugh as he brings you to his family's dinner table. You'll feel like you're reminiscing with an old friend. Grab a glass of wine, sit back and enjoy.

STANLEY

Everything about this book is relatable and makes you want to cook ... even if you usually don't like to cook.

MEDICAL MEDIUM

VICARIOUS TRAVEL

The Forest Feast Mediterranean by Erin Gleeson

Itinerary: France, Italy, Barcelona and Spain. What a treat this book is! Every recipe is easy and turns simple plates and desserts into a wholly unique international delight. Sauces, crudités, pintxos, garlicky deviled eggs, stuffed dried figs and more. These are especially wonderful dishes to introduce new flavors to children, boasting small servings and colorful presentations.

If you're looking to dabble in flavors from abroad, this is an excellent place to start.



TRAVEL & FOOD ADVENTURE Gastro Obscura: A Food

Adventurer's Guide by Cecily Wong and Dylan Thuras

Maybe you want a reprieve from

cooking and just need to know a little more about some of the great and adventurous tastes of the world. This encyclopedia of foods and places is the book for you. Pick a region or pick a food and bite off a little trivia and how-to that you can enjoy with your morning cup or after-dinner tea. As the authors so keenly observe, "Eating may be the most immersive, visceral travel experience. Humans around the world are bound by the necessity and pleasure of eating and there is no faster way to glimpse the heart of a place than by experiencing its food. *Gastro Obscura* is a book that scratches the surface of a mind-bending world of eating."

If you're interested in secret drinking establishments, the cringeworthy origin of words like "halfpenny" or are searching for noted eel-and-pie houses, you won't be disappointed.

Angella Meanix, Wellington Square Bookshop

NTRODUCING ... FOOD. WE KNOW you've met before, but we're bringing some new inspiration, healing, travel, identity and reclamation to the table this time.

Food is fuel, energy, pleasure and sometimes pain. It's central to social gatherings, and sometimes it's a solo treat stowed away at the back of the fridge ... just for you. We eat it every day. All day. Or three times a day. Or maybe you're doing the intermittent fasting thing ... so it's sometimes a thing for a smaller chunk of the day.

We'd like to renew your relationship with food, so we've highlighted books by some of the most enthusiastic food lovers. Some will inspire you and reignite your passion for food. Others will dive deep for you to discover new ways to energize your meals and routines and, in turn, yourself.

And all will be great additions to your culinary library.

HEALING

Liver Rescue by Anthony William William leaves the gimmicks

and trends behind. This textbook (with recipes in the back) is a whole new

world of information your liver wants you to know. William is not a foodist; he won't tell you not to eat meat or fruit or sugar. He will tell you which troublemaker foods are causing you problems, though, while delivering invaluable information about how the liver works and how to support it. Try this morning routine for a couple of weeks and see how you feel: Drink one glass of lemon water upon waking, eat all the fruits you wish (or oatmeal with blueberries), and wait to eat your radical fats (healthy oils, nuts and meats) until lunchtime. This simple shift will do wonders for your liver.

If you're looking to heal and understand that food choices contribute to your well-being, you'll revisit this one often.

TRADITION & IDENTITY

Korean Vegan

by Joanne Lee Molinaro

What happens when your most memorable family meals don't line up with your current dietary values? You make them vegan because you definitely don't abandon them. Witnessing Molinaro's take on merging tradition and personal identity is inspiring. You get a bit of history, cultural insights, tradition and incredible recipes. How's this for a simple dressing? One quarter cup of gochujang, 1 teaspoon yellow mustard, 1 tablespoon mirin, 1 tablespoon rice vinegar, 1 tablespoon maple syrup, 1 tablespoon soy sauce. And what is gochujang you ask? Molinaro likens it to a "really spicy ketchup."

In this book, it's not this or that. It's both, and the outcome is delicious.

RECLAIMING THE MIDDAY MEAL

Lunch

by Olivia Mack McCool With breakfast getting so much

attention as the most important meal,

lunch is not jealous, but knows this is nonsense. In this little powerhouse of a book, you'll find grocery lists, pantry staples and ten weeks of menus. McCool focuses on Sunday and pre-evening prep recognizing that most people aren't preparing this first thing in the morning ... no judgment ... it's human nature.

If you eat lunch, you'll devour this. \blacklozenge

Wellington Square Bookshop is an award-winning book store in Eagleview Town Center. The patrons are primarily local, but many customers come from around the world to the thoughtfully curated shop with excellent service. There's a coffee and tea bar with cookies and biscotti, plus lots of cozy spaces for curling up to read. Follow them on Instagram and visit WellingtonSquareBooks.com. 549 Wellington Square, Exton.

Cheers to a Dry New Year Sa

START THE NEW YEAR OFF BOOZE-FREE WITH THE DRY JANUARY CHALLENGE

Madison Meinel

NOTHER HOLIDAY SEASON HAS DRAWN TO A CLOSE. Family and friends have gone home, the last of the leftovers linger in the fridge, and most of us have had our fair share (or more) of eggnog and champagne.

Maybe a detox from all that excessive merriment is in order? Among the many options for a New Year's reset is Dry January, a month-long challenge to break your booze habit. And, like many things that gain popularity, Dry January has its share of haters. But if you keep it light (and keep it mostly to yourself!), you'll find the days fly by and the health benefits roll in.

We're highlighting Dry January's benefits, gathering helpful tips and sharing a delicious mocktail recipe to help you make the most of a boozeless start to the New Year. If you choose. No pressure ...







HOW IT STARTED

Dry January isn't new. The term "Drynuary" dates back to 2006 when writer John Ore coined the term to describe his own attempt at a month with no alcohol. Decades before that, Finland is said to have created a "Sober January" during a WWII campaign.

But the Dry January challenge that we're most familiar with hit the mainstream in 2013 as an initiative by Alcohol Change UK. The British charity wanted to help citizens create a healthier relationship with alcohol and encouraged everyone to "ditch the hangover, reduce the waistline and save some serious money by giving up alcohol for 31 days."

With the help of social media, the Dry January challenge—also known as Dryuary, Drynuary and Janopause—gained popularity world-wide with over four million people taking part in 2020.

And now with a new "sober-curious" movement happening, Dry January is a perfect opportunity to experiment with sober living, create a healthier relationship with drinking, or just save money.

BENEFITS

From better sleep and brighter skin to a fuller wallet and stronger self-discipline—the benefits are significant and worth considering as part of your New Year/New You plan.

Better Sleep. The morning after a night of drinking can be rough, and it's even worse if you're not getting enough sleep. While drinking alcohol before bed may help you fall asleep faster, it also reduces essential Rapid Eye Movement (REM) sleep. This deficit leads to daytime drowsiness, poor concentration and an overall sluggish feeling.

This January swap your regular nightcap for a warm cup of chamomile tea and wake up the next morning feeling rested, energized and ready to tackle the rest of your New Year's resolutions.

Better Skin. Alcohol affects your skin in more ways than a washed out complexion or puffy eyes after a night out. Since alcohol is known to dehydrate the skin, a couple of glasses of wine each night can end up depriving your skin of necessary moisture and nutrients and increasing the appearance of wrinkles, dryness and sagging skin. Not a pretty sight!

Just 31 alcohol-free days are enough to start noticing positive changes in your complexion including brightness, smoothness and overall radiance—especially if you're replacing your drink of choice with something healthier and more hydrating.

Better Health. Drinking alcohol raises your risk of weight gain and obesity. Not only are cocktails, beer and wine high in empty calories

and sugar, but that familiar buzzed feeling encourages extra eating due to heightened senses. Men typically eat over 400 extra calories when they drink, and for women it's 300 more.

Cutting alcohol out of your diet for a month and not replacing it with other high calorie drinks or foods will help you lose weight and loosen up your post-holiday pants.

Better Budgets. Take a second to think about all the money you spend on alcohol. From weekly bottles of wine to \$10 cocktails at bars, it adds up fast. Plus, you typically have to shell out more cash Ubering to the bar and back.

Keep a tally of how much money you typically spend on alcohol-related expenses. At the end of January, use the savings to treat yourself to that new sweater you've been eyeing or a spa day with friends.

Better Relationship. It's common to reach for a glass of wine or beer when you're nervous in a social setting or after a tough day at the office. But relying too much on alcohol to reduce stress can lead to dependency.

Skipping your evening drink for a month might give you more clarity into the big question of "Why am I drinking?" It may also give you a chance to find other coping strategies. Once the month is over, your relationship with drinking may be more fun indulgence than mental escape.

Or maybe you'll find you don't need a drink at all.

TIPS AND TRICKS

If you decide to take the Dry January challenge, be sure to have a plan. Here's how to set yourself up for success.

Create a New Routine. If after-work Happy Hours or weekend boozy brunches are a big part of your regular routine, you might have a rocky start to the month. If continuing with your usual plans makes drinking too tempting, suggest a movie night with friends or sign up for a new workout class after work.

Find a Buddy. Use the buddy system and recruit a friend to join the Dry January challenge with you. You'll find it relieves the social pressure and stress of not drinking if you've got someone in your corner. And you won't have to worry about annoying your friends with all the Dry January talk if you can confide in another person doing the same thing.

Find a Substitute. For nights when you're out with friends but don't want to feel left out, consider a non-alcoholic substitute. Luckily, non-alcoholic drinks are currently a hot ticket with everything from gin and tequila alternatives to alcohol-free pinot noir and craft beer. Or keep it simple with flavored seltzers or healthy kombucha.

Have an Excuse. Even if you're not drinking, you'll still want to go out and have fun with your friends. To stay low-key about your sober month and avoid any pressure, have a handy excuse. Schedule an early morning workout class or consider being the designated driver for your friends. That way you'll stay sober, healthy and help your friends get home safely.



Mix Up a Mocktail

The mocktail game is stronger than ever. From the childhood classic Shirley Temple and Roy Rogers to the refreshing Arnold Palmer (iced tea and lemonade) and Gunner (ginger ale, ginger beer, lime juice, bitters)—there's plenty to choose from. Plus, most bars are happy to make a virgin version of whatever your typical go-to drinks is.

Want to try a mocktail at home? Here's a tasty twist on a classic recipe, courtesy of White Dog Café in Wayne.

Winnie Palmer

2 oz. iced tea

2 oz. lemonade

1 oz. chai concentrate

1/4 oz. agave simple syrup

1 dash saline solution

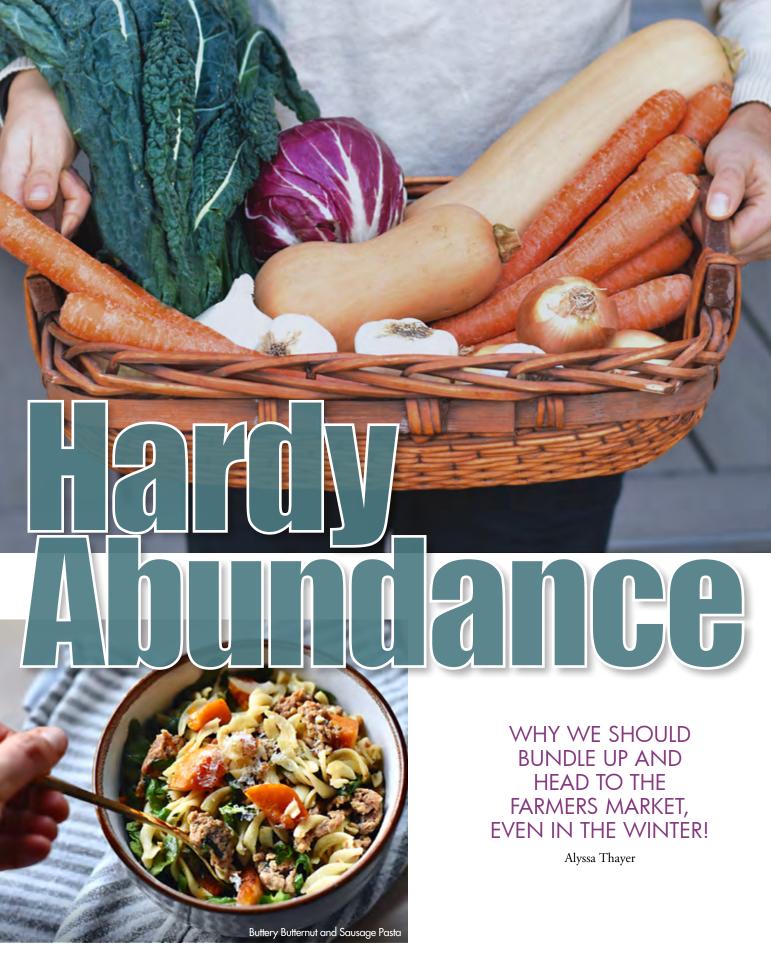
Orange wedge, for garnish

Combine the ingredients in a shaker filled with ice. Shake well.

Strain into a mason jar and garnish with an orange wedge.

And the most important tip of all ... don't force your Dry January plan on anyone else. Keep it your secret goal and personal accomplishment, especially when out and about with friends and family. Just like you won't want to be pressured into drinking, no one wants to be shamed for enjoying their drinks. Think about that newly vegan friend who ruined your juicy burger.

After all, it's about having fun and trying something new. Cheers to Dry January! \blacklozenge



T'S DOWNRIGHT DELIGHTFUL TO STROLL LANES of farmers market stalls amid the warm summer sunshine. But bundling up on a frigid January morning—that takes a bit more resolve.

When the cold months roll in, local food, particularly local produce, is all too often pushed to the back of our minds, waiting to be called up again in spring. Traditionally, winter farmers markets have only attracted the grittiest of farmers and the most devout of shoppers. But there are good reasons to expand this pastime beyond just the diehards.

"Now more than ever, with supply chain issues and skyrocketing food prices, it's a no-brainer to make the extra effort and find a local source for your food," says Christy Campli, owner of Growing Roots Partners.

While winter market conditions require a bit more preparation and resilience than their warm-weather counterparts, these markets still check every box of the feel-good-eat-well checklist: we get outside (good for immune and nervous systems), support the local economy, connect with our community, access great ingredients and shrink our carbon footprint—all at once!

Getting outside in the winter is a bit like getting exercise. It may sound like the last thing we want to do. But afterwards, we feel great and are thankful we made the effort.

For my family, it's not optional. I have two young boys who turn feral if left inside for too long. By mid-morning, we have to get out, breathe fresh air and burn off extra energy ... or else! While I might not always choose to meet the arctic air head-on, afterwards, I feel better ... always.

Now you might be thinking, 'OK, I'm intrigued. But if I get all bundled up and head out to the market, will there even be anything there to buy?'

The short answer, YES!

COLD WEATHER BOUNTY

The choices in winter markets are undeniably different from those of warmer seasons. Yet there's still immeasurable bounty to be had—from hardy roots to leafy greens, to winter squash and high-tunnel lettuces.

First frosts mark the end for many autumn crops, but some veggies are actually at their best this time of year. There's a sweet spot—after the first frosts but before the ground freezes—when vegetables like brassicas (kohlrabi, Brussels sprouts, cabbages), leeks and root vegetables (carrots, beets, turnips) become their most delicious selves.

Frigid temperatures put these plants into distress, triggering a process that transforms stored starches into sugars in an effort to keep the plant from freezing. The result? Less bitter flavors and more sweetness.

Alongside late-season veggies, many hardy fall crops can still be found on market tables for months to come. They're harvested and kept in cold/dry storage throughout the winter. This is a blessing as it offers us nutrients and delicious ingredients that match up

Field Notes and Quotes

"Food still grows regardless of the season! I think it's very important to embrace seasonality and especially to support local farmers and food makers in every season of the year."

Christy Campli, owner/operator of Growing Roots Partners, which runs markets in Malvern and Eagleview.

"We love the winter markets because they help our farmers and food artisans remain financially sustainable. Two of our vegetable farms have high tunnels where they can grow amazing greens all year round without any heat. Spinach and kale produce more sugar in these cold growing conditions and are tender and delicious." – Liz Andersen, Manager of the Phoenixville Farmers market.

Winter markets keep us connected to our communities and the seasonality of food, while continuing to strengthen the local economy year round. Winter is naturally less abundant than the heavy harvest seasons of summer and fall, but you can find local dairy, meats, baked goods (some made with local grain!), mushrooms, storage crops like roots, cold-kissed greens and tender lettuces grown by farmsers who extend the season in high tunnels. A fresh salad in winter tastes amazing!

- Ros Fenton, Farmers Market Manager for Kennett Collaborative

You'll find winter markets to explore in the Farmers Market sidebar in the Best Things To Do feature is this isuue.

perfectly with our seasonal cravings for slow-simmered stews and crisp-roasted veggies.

And although not originally part of the winter playbook, modern agriculture (specifically high tunnel greenhouses) allows us to enjoy fresh tender baby greens all winter long.

Beyond the seasonal and stored produce, there are certain farm fresh products that are always available. Ask any dairy farmer, egg collector or mushroom grower—there are no days off. The cows, goats, chickens and fungi—much like my toddlers—are unphased by the time of the year. These farmers need outlets for their products all year long.

And let's not forget the plethora of value-added items that are canned, preserved, brewed, baked and more to allow us to enjoy endless epicurean pleasure from farmers markets all year long. A hunk of fresh bread slathered with butter or a soft artisan cheese is, hands down, the best accompaniment to any winter soup. Preserves and pickled products offer us a pop of freshness during darker months, while sips of tea, coffee or something a bit stronger (local spirits anyone?) are the perfect way to unwind and savor the shorter days and cozy moments of the season.

So, bundle up and head out to winter farmers markets and explore the season's bounty.

THE ROOTS LESS TAKEN

This winter let's conjure a bit of culinary courage and opt for the slightly less-known members of the vegetable kingdom. Here are

a few of our favorites to eat more of this winter. They're good and good for you, so be bold this winter.

• **Celeriac** (aka celery root) is a gnarly-looking root relative of the common celery stocks. It boasts a similar herbaceous taste, but grows into a large bulb, so no stringiness! Use a paring knife to remove the thick knobby skin before cooking or enjoying it raw.

• **Rutabaga** (aka swede) is a large round root vegetable that's purple at the top and beige at the tip. Once you remove the thick, often waxy skin, you'll find a sweet, yellowish flesh that's wonderful roasted or boiled and pureed into a silky mash.

• **Parsnips** resemble white-colored carrots. They have a sweet earthiness that goes well in any stew or hash. And like their other root vegetable friends, they're high in nutrients and fiber.

• Kohlrabi is a relative of wild cabbage. The thick peel of the greenish or purplish bulb should be removed before eating or cooking as it's too fibrous. You can, however, eat the rest, including the large leaves that when thinly sliced and sautéed, can be eaten as a leafy green. Or enjoy it as a raw, crunchy snack or season it up and cook.

• **Daikon** is a type of radish, although it looks more like a plump, long white carrot. It's a heavy hitter in Japanese cuisine and can be enjoyed raw, cooked or pickled. Because of its mild sweetness, it's the perfect veggie for anyone who doesn't enjoy the peppery finish of most radishes. Like other brassicas, daikons are sweetest in the winter and offer a nice crisp freshness when our palates need it most.

• **Radicchio** is a maroon-and-white colored leaf vegetable from the chicory family, known for their bitter flavor. Between the vibrant



color and robust flavor, it provides a welcomed pop of flavor and color to any salad or dish. Often used raw in a salad, it's also delicious roasted or grilled.

THE CURE FOR ROAST-A-PHOBIA

Now that you've braved the winter farmers market and selected new vegetables to try, the next challenge is cooking your treasures properly.

I hope you agree that there's nothing quite like perfectly roasted veggies. That delicacy, without a doubt, is my favorite way to enjoy the many splendors of winter markets. That said, until recently, roasting vegetables felt like a game of culinary roulette. I'd slide them into the oven and simply pray they'd turn out edible.

After attempting, researching, trying, burning and retrying, I think I've finally cracked the code for how to consistently create delicious roast veggies. Here are my secrets from hard-earned lessons:

• **Precise Slice.** While it might seem obvious, different size veggies have different cooking times. I often chopped haphazardly and ended up with small burnt bits and large raw chunks. Making an effort to keep pieces uniform is a key first step.

• **Fully Coated.** Once your veggies are chopped, throw them into a large bowl and toss with oil until each piece has a uniform sheen. While many cooking tutorials pour oil directly over the pan after the veggies are added, I find this risky. Some pieces may be dry while others sit in puddles of oil.

• **Complete the Preheat.** Ensure your oven is fully preheated and hot (we'll get to temps later) before adding your veggies. In a too-hot oven, juices from the veggies are released and evaporate instantly. If the temp is too low, moisture remains and can yield soggy veggies. Also, as ovens preheat, temperatures are uneven. Items on racks adjacent to the coils or flames will likely burn while others will start at too low of a temperature.

• **Crank the Heat.** Roasting works by caramelizing the outside of each piece. This chemical reaction only occurs at very high temperatures and in the absence of moisture. If done correctly, the taste becomes deeper and sweeter as the texture becomes crisper. The actual temperature depends on your oven (mine runs hot), but somewhere between 410°F and 440°F is the sweet spot.

• **Give them Space.** Continuing the theme above, by allowing space around each vegetable piece and avoiding crowding, you're allowing steam to release and evaporate immediately, resulting in that golden crispiness we're striving for.

• **Perfect Pan.** Having enough surface area is a key for pan selection. While I grew up with roasted veggies in a casserole dish (no shame in that game), I've become a sheet-pan convert. If you want a hard, crisp roast, it's just not possible in a pan with deep walls.

• **Time & Turn.** Because you're using high heat and a conductive metal sheet pan, there's no set-it-and-forget-it. Roasted veggies need to be turned at least once, if not a few times, to avoid getting too dark on any given side.



• **Timing Guide.** For roasting at 425°F with ½-inch-thick pieces, here are general cook times. Whatever you're cooking, begin to check on them at 15 minutes.

~ *Thin veggies* (asparagus, green beans) 10 to 15 minutes. Note: check frequently, these puppies burn quickly!

~ Soft veggies (zucchini, bell pepper, summer squash) 12 to 18 minutes. Note: spread out due to high water content.

Brassicas (Brussels sprouts, broccoli, cauliflower) 25 to 35 minutes.
 Squash and tubers (butternut squash, potatoes, yarns) 30 to 35 minutes.

~ Root vegetables (carrots, beets, parsnips, rutabaga) 35 to 45 minutes.

THE REWARDS OF THE MARKET

Eating seasonally is not a gimmick. Anatomically, our bodies crave more hardy, nutrient-dense foods in the winter, and that just happens to be what's available. A warm potage, a hardy savory salad, a hunk of fresh bread slathered with artisan cheese or butter—they all come together to nourish and delight us through the doldrums of winter.

During these shorter and darker winter evenings, I seek warmth and comfort—from the glow of a flickering candle, from my favorite pair of wool slippers and from the warmth of a steamy bowl of soup.

To find a few more special recipes to make this season tastier, go to *CountyLinesMagazine.com* for Buttery Butternut and Sausage Pasta, Winter Blues Salad.

Enjoy the bounty of winter farmers markets!

Candlelight Carrot Soup

2 lbs. whole carrots, chopped into ½-inch thick pieces 4 T. olive oil 2 small or 1 large onion, diced 3 cloves garlic, minced 1 tsp. ginger, minced ½ tsp. coriander ½ tsp. cumin 4 C. vegetable broth

Salt and pepper to taste



Preheat oven to 425°F.

In a large bowl, toss carrots with 2 tablespoons of olive oil and a pinch of salt and pepper. Spread carrots out onto two large sheet pans, ensuring there's space for air movement between the pieces (no crowding). Roast for 30–40 minutes (until browned and tender), turning half way through.

While carrots roast, warm a heavy bottom pan (such as a Dutch oven) over medium heat. Add remaining 2 tablespoons of oil and allow to warm. Add onion and a generous pinch of salt and pepper. Saute until soft and translucent (3–5 minutes). Add garlic, ginger, coriander and cumin, continuing to stir so it doesn't burn.

Once mixture is soft and fragrant, add carrots and broth into the pot and bring to a boil. Drop down to a simmer and allow to cook and meld together for 10 minutes.

Take off heat and allow to sit until cool enough to pour carefully into a blender (an immersion blender also works). Puree on high until silky smooth. Pour back into pot and keep warm over low heat until serving.

Note: I love to serve this topped with toasted pepitas and alongside a fresh batch of crispy cheddar cheese quesadillas for dipping.

Serves: 4-6. ♦

Alyssa Thayer found her love of food at an early age, frolicking around her mother's organic farm and eating her weight in berries and snap peas each summer. She is a self-proclaimed urban farm girl, whose mission is to bring inspired ideas to life, passionate people together, and good food to every table. Alyssa writes the Brandywine Table column.



For more great recipes visit CountyLinesMagazine.com



ho would have thought our local restaurants would have to continue to display superhuman feats of creativity for another year? Chefs have kicked up their COUNTY LINES 2022 take-out game, explored



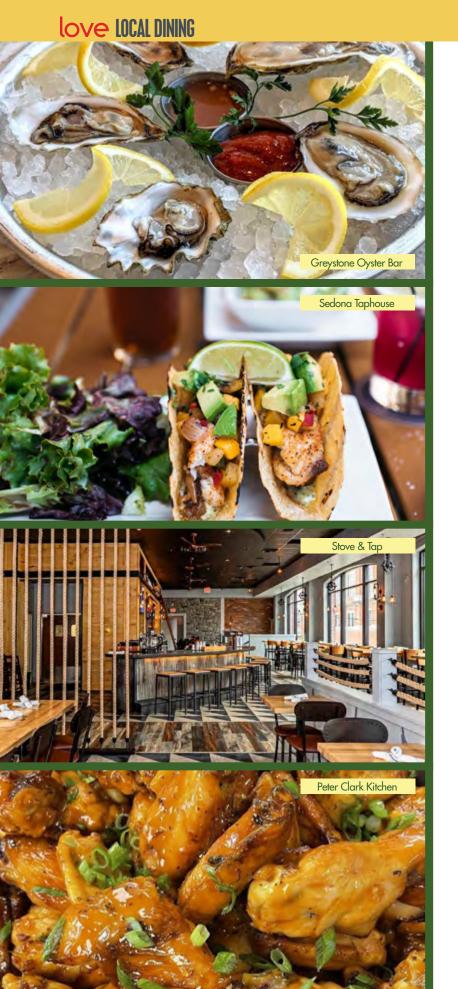
ways to serve up family meals, and become virtuosos of the extended outdoor dining season.

It's been another crazy year (we're retiring "unprecedented"). Yet almost 20 new restaurants have opened, expanded or reinvented themselves. One of our favorites just reopened after the double whammy of hurricane Ida piling on with the pandemic. Another reopened after a devastating fire. Chefs got to cook. And we applaud them for it.

So, again this year we've looked at the local dining scene and reflected on how fortunate we are. There's so much to love about local restaurants, and we're sharing some of what we found.

Please support these local treasures that add so much to our communities. Do it also for the very personal reason that we need to have places to meet with friends and celebrate with family over great food and drink.

We urge you to choose a few places from our list and help local dining survive and thrive in 2022.



NEW PLACES TO LOVE

Greystone Oyster Bar

7 N. Church St., West Chester 610-241-3369 / GreyStoneOysterBarWc.com ransport yourself to the Northern Italian Coast with a

visit to the highly anticipated Greystone Oyster Bar (from the Mercato folks), the newest local option for fresh seafood. Enjoy the hip ambiance as you browse the menu for all things seafood, including, you guessed it, fresh oysters. With oysters in the name, we suggest you try them raw, fried in Greystone lager batter or grilled with garlic butter and Parmigiano. Other tempting dishes: New England-style lobster roll with hand-cut fries or Grevstone gnocchi in vodka sauce. Grab a signature drink at the black-and-white marble bar-Church St. Paloma, Greystone Cosmo or craft beer brewed on site. Cheers to this welcome addition!

Sedona Taphouse

44 W. Gay St., Ste. 1, West Chester 610-738-5104 / Sedona Taphouse.com est Chester no longer has to envy Phoenixville, where its branch of Sedona Taphouse quickly became a local fave. This upscale, casual spot serves up 50 craft beers on draft and in bottles along with a broad menu, including steaks, seafood, pasta, sandwiches and salads. Try Desert Fire Jalapeños before digging into Devil's Pass pasta or Acapulco fish tacos. Save room for the huge desserts, like salted caramel cheesecake. This location is the second in PA and the 15th throughout the East. We also love the patio seating, weather permitting, on the 44 West mixed-use plaza at Gay and Church Streets, where local musicians play in the evenings.

Stove & Tap

158 W. Gay St., West Chester 484-999-0922 / StoveAndTap.com (Locations in Malvern and Landsdale) appily West Chester got a branch of the popular Stove & Tap local restaurant group (the owners also have a stake in Al Pastor and DePaul's Table, along with S&Ts in Malvern and Lansdale). Sample their self-named Tappy Hour, Taco Tuesday, Kids Eat Free Wednesday and Bottomless Brunch, or choose from their menu of shareables, handhelds, flatbreads and large plates. Pork belly bao buns, according to one satisfied diner, are "to die for." Smoked chicken Cobb salad, brisket dip, coconut curry mussels, DanDan noodles, plus 20 beers on tap will keep you coming back.

Peter Clark Kitchen

698 E. Market St., West Chester 610-783-3004 / PeterClarkKitchen.com ur introduction to Peter Clark Kitchen was at a food competition where we discovered Chef Erin Morrison's scrumptious crab cakes with remoulade and decadent chocolate-covered bacon (don't knock it 'til you've tried it). Influenced by watching his father cook, Morrison opened the eatery

during the pandemic, creating the perfect place to put together dinner on the fly. Pick up gourmet versions of your favorite comfort foods: lobster mac and cheese, zucchini Parmesan, meatballs, garlic-smashed potatoes, or take a taste adventure with sophisticated lemongrass blueberry lemonade. We've seen 17 types of frozen soups, including vegetarian and vegan, to take home for warm, healthy, tasty meals. We love a break from cooking, so we'll be back.

Wrong Crowd Beer Company

342 Hannum Ave., West Chester 484-983-3003 / WrongCrowdBeer.com. ith a name like that, you've got to check

out West Chester's first microbrewery with on-site brewing and canning. There's an obvious sense of humor here: the website responds "Heck, yeah I am" when you answer you're 21, and the beer names bring a smile-PilsNerd, Dan Good Beer, Cosmik Decree (with Zappa hops). While owners/brewers Dan Shaw and Bob Bagonis embrace their outsider persona, they brewed up a love letter to West Chester in their signature lager ... The Borough. Stop by on Fridays for new releases and order from their beer-food pyramid of nachos, wings and pizzas. A warm, friendly addition to the west side of town.

Artillery Brewing

The Barracks, 333 Granite Alley, West Chester 484-999-5976 / ArtilleryBrewing.com A second microbrewery arrived in the Borough's west end, this one with a clear

theme-join the revolution. Starting as a nanobrewery near the site of the Battle of the Brandywine, Artillery Brewing carried the battle theme to its new location, the Barracks, and brews-Paoli Massacre (English bitters), The Traitor (English pale ale), Fog of War (hazy NE pale ale, of course). Owners Paul Zippel and Mike Loveless brew a wide variety of styles, from Bohemian lagers to light ales and the inescapable IPAs, to Belgian and German styles. There's pub grub (pretzels, pizzas, handhelds) plus cocktails and a house sarsaparilla to sample and love.

Paloma Restaurant Market

101 Bridge St., Phoenixville 484-302-7830 / ILovePalomas.com ∩ hop, skip and jump away from Phoenixville's luxury apartments, one of the newest restaurants in the oldest building in town is dishing up international flavors. Swing open the wrought iron gate, walk past the stone patio, and enter Paloma. Executive Chef Chris Siropaides and Executive Sous-Chef Chris Riordan are satisfying sophisticated palates with Asian-influenced duck breast with vegetables, thick udon noodles and hoisin broth, cavatelli Bolognese, French onion soup and warm baguettes that get raves. For dessert, Tahitian vanilla crème brûlée or butterscotch budino. Remember your furry friend at outdoor dinners with Paloma's pup-cuterie. Another reason to visit Phoenixville.



love LOCAL DINING

Bella Tratorria

366 Ridge Rd., Spring City 610-495-5272 / BellaSpringCity.com

his remodeled former pizzeria (Bella Pizzeria) in Spring City, now under new management (David Backhus of Bloom) including a chef with stellar credentials (Jennifer Basanavage of Savona, Lacroix), is attracting attention with its seasonal Italian + craft pizza menu. It's not often the bread plate gets shoutouts, but this one with special dipping oils is a star, along with great apps like the octopus and grilled artichoke starters. Lemon thyme gnocchi, carrot ravioli, Barolo glazed beef cheeks show this is well beyond a mere pizza joint-though the bacon and leek pizza proves even that part of the menu is elevated. Worth a trip.

La Sponda

20 E. Lancaster Ave., Downingtown 484-593-4488 / LaSponda.com

e're all rooting for the latest restaurant in W the best location in Downingtown—in the restored stone mill with an expansive patio overlooking the East Branch of the Brandywine Creek, a spot that escaped the ravages of Hurricane Ida last year. Firecreek, Stella Rossa, Barra Rossa, Milito's and an abandoned Enoteca Tredici plan preceded La Sponda (meaning water's edge). The concept is authentic Italian + wine bar, featuring seafood and homemade pasta. The menu ranges from on-trend Mason jar carbonara to classic chicken and veal Parmesan, with plenty of seafood-whole branzino, cioppino, seafood

risotto. Try the long Happy Hour, 3 to 6 p.m., and toast local restaurants.

Santucci's Original Square Pizza

379 W. Uwchlan Ave., Downingtown 610-664-8100 / SantuccisPizza.com

square pizza? With the sauce on top? Mmmm, it's good! Especially the crust. Dating back to 1959, the original restaurant in Northeast Philly on "O" Street was founded by Joseph and Philomena. Three generations later, the Santucci family, using the same recipes, has expanded to the suburbs and Jersey shore. Santucci's opened in Downingtown last year, producing pies that are just as good as the original. Check out the menu-short rib gravy fries, stromboli, flatbreads, fries, wings will also keep you coming back to try all the signature items. Plus there's a bake-at-home option.

Iron Hill Taphouse

260 Eagleview Blvd., Exton 484-874-2897 / IronHillBrewery.com/Exton-PA

(Iron Hill Brewery locations in PA and DE) marking its 25th year with 19 locations in five states, Iron Hill opened a new concept back in January 2021-a taphouse and production brewery in a 45,000-square-foot space in Exton. The fast-casual spot in an industrial setting (concrete floors, gleaming brew tanks) has counter orders from the still extensive menusmall plates, big bowls, burgers, pizzas, handhelds. Sample mini-corndogs, upside-down pizza, fried garlic bologna sandwich alongside their award-winning beers, plus rotating options on tap. This large-scale production facility pumps out 20,000 barrels per year (20 times what a brewpub can do). See what the next phase for this beloved brewer/restaurant chain delivers.

Ship Inn Seafood & Steak

693 E. Lincoln Hwy., Exton 610-363-7200 / ShipInn.net

id any local foodies miss the episode of Robert Irving's "Restaurant Impossible: Sinking Ship Inn"? Yes, the popular Food Network show came to the historic Exton restaurant-founded in 1796 as the Ship Inn-for a 48-hour makeover of the interior, menu and management. The old-fashioned space was modernized and made much lighter and brighter. Similarly the menu-heavy on heavy foods-was infused with new, contemporary dishes-fried brie, Korean BBQ chicken cheesesteak, spice crusted swordfish, crispy eggplant flatbread. Many recent visitors were curious about the changes and report being favorably impressed. Watch the TV episode online to preview the update to this Chester County classic. Then go taste for yourself.

GuGu Asian Table

638 E. Baltimore Pk., Kennett Square 610-388-1062 / GuguAsianTable.com

hether you're a patron or a worker, you're esteemed family at GuGu Asian Table, the new BYOB restaurant near Longwood Gardens that opened last fall. GuGu, meaning "family," is owned and operated by Tony and Suki Liu, owners of Lily Asian Cuisine in downtown Kennett. Fans love the interior, a fusion of Asian simplicity and local Chester County stone and wood touches. The Asian fine food also has a hint of Pennsylvania influence. We suggest sampling broadly from the menu-crab dumplings, bang bang shrimp, sushi, sweet potato rolls, savory drunken rice noodles and Thai iced tea. Then indulge in melt-in-your-mouth coconut pumpkin cheesecake or mochi ice cream balls. Love at first bite!

Letty's Tavern

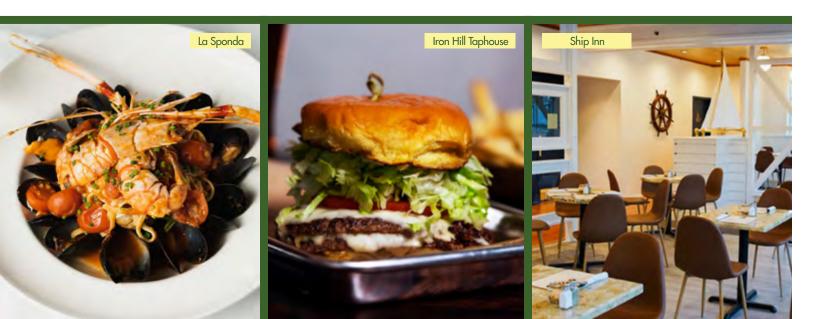
201 E. State St., Kennett Square 610-444-5688 / Lettys Tavern.com

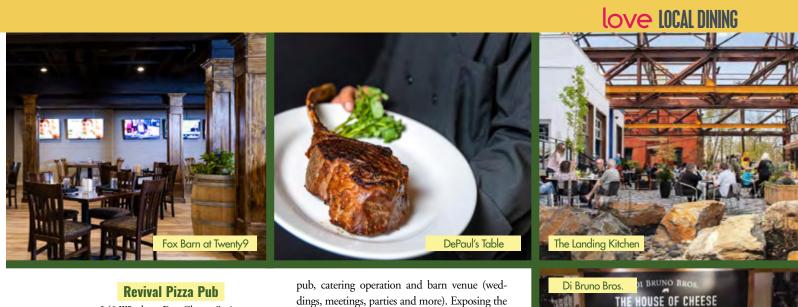
t's said the ghost of William Penn's daughter, Lettitia, haunts the historic Kennett Square Inn. But the three new owners-Matthew Killion, Jacob Short and Executive Chef Dan Daley-clearly weren't scared because they named the restaurant after her. Letty's eclectic menu includes local and international references-mushroom toast with whipped ricotta and crispy sage as well as a Korean fried chicken sandwich-plus a variety of soups, salads, sandwiches, burgers, pizza and other entrees. Cocktails are especially creative. Try a Mi Novia or a Sweater Weather. We're glad this landmark got a new life and a bottle shop on the lower level.

The Naked Olive

759 W. Cypress St., Kennett Square 610-444-2424 / Facebook.com/TheNakedOlivePA

hat's not to love about The Naked Olive, 🜙 a new Mediterranean BYOB with Greek favorites in a garden-inspired setting? Opened in early 2021 by the Iliadis and Stamatiadis families, the casual, airy space delights with a bicycle-based sideboard holding green plants and seasonal décor, shelves of copper kettles on the wall, and fresh flowers on tables. Try red wine-marinated lamb lollipops in tzatziki sauce, traditional Greek salads, and fig and prosciutto flatbread. Don't skip dessert! Lemon mousse cake with smooth frosting is so delicious you'll want three slices. Tiropita, a round pastry with golden rings of phyllo filled with cheese, drizzled with honey, is another perfect ending to the meal.





240 Windgate Dr., Chester Springs 610-947-0999 / RevivalPizzaPub.com 🔿 spinoff of Stove & Tap, helmed by Joe Monnich and Justin Weathers, this new pizza place is in Weatherstone Town Center. Pizza here is wood-fired, and you can build your own or select a specialty, such as a spicy pepperoni with pickled jalapeño and Calabrian honey. Not in the mood for pizza? Try shareables, handhelds, pasta, mussels, salads and crostini as well as ten taps of craft and national beers. All served up in a large modern space, high ceilings, oversized windows, overlooking the Chester County countryside.

Di Bruno Bros. Main Line

385 W. Lancaster Ave., Wayne 484-581-7888 / DiBruno.com (Locations in Ardmore and Philly) pen since spring 2021, Di Bruno Brothers'

newest space in Wayne is like an artisanal market in Tuscany. Lose yourself among rows of delectables: breads, olive oils, balsamic vinegars and gourmet chocolate bars. Stop at the Alimentari for wine. Twirl the carousel of truffle oils. Follow enticing aromas to its café. Need recommendations? Staff-passionate about food-guide you to samples while telling stories of meals they designed for wedding proposals. Take home slices of salamis in brown wrappers or chubs-short, plump sausages. Ask at the Fromaggi counter for suggested pairings and discovered rich mole salami with cocoa and chili spices, perfect with melt-in-yourmouth Brabander cheese. A food lover's dream!

Fox Barn at Twentv9

16 Great Valley Pkwy., Malvern 610-251-9229 / FoxBarnAtTwenty9.com \uparrow \$1.3-million renovation transformed two-story, full-service restaurant into a beamed ceiling in the historic building uncovered the charm of the original barn, and redesigning the 2,000-square-foot deck added space for enjoying sunsets in Great Valley at Happy Hour. The menu leans into comfort food, exemplified by the app combo-prime rib egg rolls, wings, tater tots, buttermilk chicken fingers. There's plenty of meat and barbecue laced through the selections, including samplers offering beef brisket, pulled pork and bratwurst, along with grilled salmon, fish tacos and veggie wings for others. A great new look!

Pizzeria Vetri

138 W. Lancaster Ave., Devon 484-207-6663 / PizzeriaVetri.com

he art of authentic pizza-making found a new location at the Devon Yards complex in late summer 2021. Located in the Amis Tratorria building, this sleek, industrial space uses a simple formula: four ingredients in dough that's fermented for four days, then cooked in a 650degree oven for distinctive leopard spots. First a pop-up, it's now expanded to seven days a week, offering Neopolitan round and 28-inch-long Metro pies including squash, crudo and Maurizio (rosemary). Try the prosciutto and burrata boards, pear truffle salads, chocolate budino. Or order the adult or little chef pizza kits for take out. Next location is planned for the KOP Town

Center. More to love.

DePaul's Table

7 E. Lancaster Ave., Ardmore 610-589-0500 / DePaulsTable.com (1) ig steaks are coming to the Main Line," D read the *Inquirer* headline announcing that the stunning space of the former brasserie-concept Bercy in Ardmore had evolved into a modern



Italian steakhouse. Justin Weathers and Joe Monnich (of Stove & Tap) partnered with Anthony DePaul (of ChopHouse fame) to bring 28-day dry aged Pat LeFrieda beef to the 'burbs last May. Designed to be a fresher take on a Center City steakhouse, DePaul's menu is full of the usual suspects-NY strips, Delmonicos, chops, lobsters, seafood towers-plus a 48-oz. bone-in tomahawk rib eye for \$140. There's a Happy Hour, kids food, porcini dusted scallops and celeb spottings (Charles Barkley, Adam Sandler).

Lark & The Landing Kitchen

611 Righters Ferry Rd., Bala Cynwyd 484-434-8766 / LarkPA.com

t's a bit outside our territory, but trust usthe destination is worth the drive. Renowned Philly Chef Nick Elmi (Laurel) and Fia Berisha landed in Bala Cynwyd with the opening of The Landing Kitchen for sandwiches, salads, pastries and coffee, later adding Lark for elegant dinner options like goat cheese gnocchi and glazed rohan duck breast. Both eateries embrace the industrial setting of the former Ironworks along with stunning views of the Schuylkill River. Start with breakfast and lunch at The Landing and then

finish the day on the rooftop for a memorable dinner and cocktails at Lark. Here's to a full day of show-stopping food. All without a trip to the city.

Rye BYOB

112 W. State St., Media 610-263-7832 / RveBYOB.com ho doesn't love small plates? That's the basic concept of Ryan Sulkowski's newish (opened October 2020) reinvention in the former Lotus Farm to Table space in Media. Local, seasonal ingredients and some chef magic are designed to elevate the food, yet keep it approachable and affordable in a place to visit week after week. From the grilled celeric steak to the hearty double cheeseburger and an array of satisfying pastas—ricotta and Meyer lemon cappelletti with fig and maple-the menu delights. There are summer truffles, tempting mocktails and decadent desserts like affogato and chocolate rye cake with chocolate berries and stout sorbet. As we said-what's not to love?

FOOD TOWNS WEST CHESTER

Andiario

106 W. Gay St., West Chester 484-887-0919 / Andiario.com hat can you say about a restaurant that's at U the top of everyone's list? Philly Inquirer's Top 10, Philly Mag's #12, plus accolades from local foodies. Interestingly Chef Anthony Andiario, who was poised to become a national star, used the pandemic to reassess and take a break

from his 60k Instagram followers. First he turned to takeout, then to limited \$75 prix fixe dinners four nights a week, with changing seasonal menus released each weekend. It's still a celebration of local food, now linked to Baguette Magique's bakery offering surprises-meals of ricotta gnocchetti with oxtail ragu. The narrowed focus includes live-fire cooking, hand-crafted pastas and dishes like beef collar with radicchio and melon. Sign up for email alerts. Now!

Bar Avalon

116 E. Gay St., West Chester 610-436-4100 / AvalonRestaurant.net (Location in Brvn Mawr)

here's never a dull moment in the Bar Avalon kitchen with Chef/owner John Brandt-Lee cooking up trendy and creative ideas to keep customers wowed. Brunch better at Bar AV with their take on a breakfast charcuterie board featuring a Mimosa version (fresh fruit, granola parfait, French toast bites, mini muffins) and the Bloody Mary version (hot sauce, shrimp, cheesestuffed olives, bacon strips). Or host a party in their newly renovated Bourbon Bar, the perfect space for cocktail and intimate dinners. Stay up to date with all Bar AV's latest creations on their social media pages-fun in themselves! And plan a visit to the newish sister location in Bryn Mawr.

Four Dogs Tavern

1300 W. Strasburg Rd., West Chester 610-692-4367 / TheFourDogsTavern.com nong quaint homes in historic Marshalltown, you'll find Four Dogs Tavern. While the setting's casual enough to bring your pup, its food is no ordinary pub grub. Savor wild Burgundy snails or mushroom soup with white truffle essence by the fireplace or seasonally outdoors by a fountain flowing over mossy rocks. Try a grilled Reuben with rutabaga sauerkraut. At the classic Chester County bar, kick back with a local draft beer-The Four Dogs Tavern Brew from Stolen Sun in Exton or another from Media or Delco breweries. Walk the grounds and the Marshallton Village Heritage Center to build your appetite for sinfully rich Six-Layer Chocolate Cake. A long-time favorite.

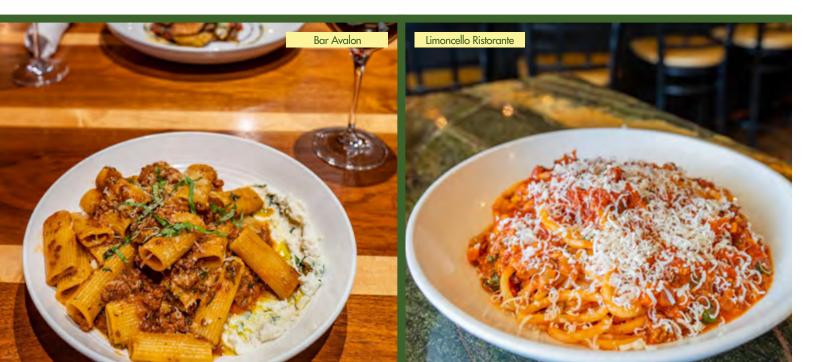
Iron Hill

3 W. Gay St., West Chester 610-738-9600 / IronHillBrewery.com

(Locations in PA, DE and beyond) e think of Iron Hill as a go-to restaurant in West Chester. It's where we send visitors and go ourselves. It feels like West Chester. Kevin Finn, Mark Edelson and Kevin Davies founded Iron Hill as a craft brewery and scratch kitchen in 1996 and opened their second location in West Chester back in 1998. Now it's hard to think of West Chester without it. Dine on the patio to watch the action on Gay Street or inside by the tall vats and sip a Pig Iron Porter. Choose from an extensive menufrom pub burger to crab cake sandwich, Cajun fettuccine to char-grilled rib eye, cheesesteak egg roll to Triple Chocolate Hill sundae. You'll always leave happy. And want to return.

Limoncello Ristorante

9 N. Walnut St., West Chester 610-436-6230 / LimoncelloRestaurant.com (Location in Chester Springs) elebrating its 15th anniversary, Limoncello feels like a permanent part of the local dining scene,



with its authentic Italian food and hospitality, now managed by the second generation of Mingrinos, with a newer location in Chester Springs. Pivoting to more delivery, takeout and curbside business, Limoncello's Family Style Takeout meals (4 course feed 5 for \$65) and Sicilian pizzas are legendary. All the classics-arancini to cannoli, plus lobster ravioli, chicken parm and saltimbocca, too. Not to be missed, the signature Chicken Limoncello (asparagus, crab, white sauce), Limoncello cake (soaked in the liqueur) and the limoncello recipe on the website (takes 28 days). We're yearning for the return of the lunch buffet.

Mae's West Chester

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

osh Taggart, a highly acclaimed chef (once winning Esquire's Best New Restaurant of the Year), opened his family-friendly, farm-to-table restaurant named for his mother and daughter in, aptly, May 2020 with wife Erin. The seasonal menu is ever-changing and always tempting, with sandwiches a special favorite-a Cuban on ciabatta and seared salmon wrap with bacon, cabbage and green goddess dressing. Entrees, both sophisticated and satisfying, include braised short ribs with sweet potato puree, roasted carrots and red wine jus and chicken breast with herb stuffing, caramelized shallots and garlic pickled pepper sauce. Their cooler offers to-go items and you'll find surprises like chocolate bombs there, too. May they become a West Chester mainstay!

Más Mexicali Cantina

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

hree floors celebrating Mexico, with well over 120 tequilas and major margaritas. It's mas in every way. During the warm months, the rooftop is where you'll relax with the best view in town to watch the sunset and sip a pitcher of sangria. Start with wings and honey chipotle or nachos and fresh guac. The burritos, chimichangas, enchiladas, ensaladas, tacos and fajitas are all muy bueno and muy grande, seasoned with just the right amount of chili to light your fire. Their Taco Tuesdays add a side of trivia to the fun. So grab a Corona, Modelo or something wet to balance the heat and start the countdown to Cinco de Mayo.

Mercato Ristorante & Bar

33 W. Market St., West Chester 610-701-6326 / MercatoWC.com II orn in Italy, served in West Chester," D says Mercato Ristorante as they offer up

southern Italian cuisine, from brick-oven pizzas to handmade pastas. Dine inside the sleek space or brave the elements on their heated patio under string lights. We love the specialty pizzas, like the Mercato, topped with sweet peas, pork belly, caramelized onions, buffalo mozzarella, organic egg and a drizzle of truffle oil. Or choose pasta dishes, including pappardelle Bolognese with wide fettuccini, pork and beef ragu and whipped ricotta Pair your meal with a cocktail (Mercato Bellini pomegranate martini, blood orange Cosmo) and enjoy a bit of Italy right here.

Miss Winnie's Jamaican Jerk

211 E. Market St., West Chester 484-266-0508 / MissWinnies.com C ometimes you just need the joy of gen-Juine Jamaican comfort food. There's a little place called Miss Winnie's on the east side of town where you can get jerk pork, jerk chicken, jerk wings or even beef oxtail stew or curried goat on some weekends. In short, very authentic, filled with the earthy spices of the Caribbean. They offer patties, jicama slaw, plantains, rice and rum or guava swirl cake that will move you and remind you of the rhythms of the islands. Chefs Bert and Nick Johnston (Bert's son) run the kitchen. One taste and you know Bert learned to cook these dishes from his mother and with love.

Opa Taverna

40 E. Gay St., West Chester 610-696-4100 / OpaTaverna.com

f you're looking to stay true to a Mediterranean diet, then head for the Greek restaurant so popular that it outgrew its small space a few years back. Opa Taverna offers a broad selection of expected street food options-kababs, gyros-plus substantial entrees like lamb chops and grilled fresh fish. The Opa chips are a must-crispy zucchini and eggplant chips with tzatziki-as are the octopus and haloumi. It's all there-from souvlaki to saganaki to spanakopita Order a bottle of Greek wine and pretend to be half way around the world. Just remember to save room for the baklava.

Pietro's Prime Steakhouse & Martini Bar

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

he best steak-a 16-ounce New York strip grilled to perfection, served rare-after a gloriously cold Bombay martini, buffalo fried oyster appetizers, Kennett mushroom soup, caramelized onions and au gratin potatoes on the

love LOCAL DINING



side, followed by a creamy slice of cherry ricotta cheese cake. The piano tinkles lightly; there's live music three nights a week. We can't think of finer dining. Eating light? Then the fresh prime steak salad is for you. Off red meat? There's plenty of seafood and chicken on the menu. Just a few reasons why co-owner Marisa Giunta's family has served the community well for over 80 years.

Roots Café

133 E. Gay St., West Chester 610-455-0100 / RootsCafeWC.com end your way through the charming dining rooms U of Roots Café to the back door where a colorful flower-painted wall announces your arrival at the garden. Sunlight through the leaves beckons hungry breakfast and lunch customers to tables and chairs near a small bubbling fountain. On chilly days, stay indoors at the warm wooden tables. Indoors or out, the friendly smiles, congenial atmosphere and scrumptious breakfast burritos, Belgian waffles, beet salads and Roots Hot Chicken always delight us (dinner servers Thursday-Saturday). Morning or afternoon, the Mimosa or Bloody Mary cocktails make a lazy or crazy day brighter.

The Original Spence Café

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

The fish on the sign may prompt you to order seafood—baked oysters Spence (spinach, bacon, Pernod), seared halibut, the cioppino-but all parts of the menu display the experience found in the kitchen. Chef Andy Patten does it all and does it well. Ask anyone who's tucked into his braised short ribs. There's consistent quality from this BYOB that chooses to focus on the food, as each well-presented plate offers a balance of flavors, textures and colors complementing the entree-no upselling side dishes here. The chef presents the perfect saffron risotto, Yukon gold mashed potatoes or wild rice pilaf to accompany your main course. A complete pleasure with every forkful

Teca Italian Restaurant

38 E. Gay St., West Chester 610-738-8244 / TecaRestaurants.com (Location in Newtown Square) erging the meanings of pinacoteca (panini bar) and enoteca (wine bar), Teca combines delicious Italian small plates and an award-wining wine list, for a must-go dining spot in downtown West Chester. The bar is eyecatching with multi-colored tiles and a striking overhead lighting fixture. Taking inspiration from all regions of Italy, Teca serves authentic entrees like spaghetti all'Amatriciana flavored with pancetta and caramelized onion

and pork Milanese with baby arugula, lemon estate olive

oil and shaved Parmigiano. And dinner isn't complete

without a selection from their extensive wine list, selected

specifically to complement every dish.

Two Birds Café

653 Downingtown Pike, West Chester 610-222-6200 / TwoBirdsCafeWC.com

he short version: Two Birds Café = 5 stars, even from notoriously picky Yelpers. Longer version: This cozy neighborhood spot on the outskirts of West Chester specializes in crowd-pleasing, homey, seasonal breakfast, brunch and lunch. Husband and wife, Justin and Jess, blend their talents for cooking and baking, letting you choose to eat healthy or not. Regulars recommend ordering the cinnamon rolls immediately, then leisurely savoring the options: toasts (avo, beet, salmon), plates (burrito, pancakes), omelets (brisket, Greek), Benedicts (classic, Cali) for breakfast, plus greens, grass-fed burgers, buttermilk fried chicken and more for lunch. Enjoy from 7:30 to 2, with breakfast served all day. We're in love!

KENNETT SQUARE

Byrsa Bistro

127 E. State St., Kennett Square 610-444-5050 / Kennett.ByrsaBistro.com (Location in Glen Mills; opening in West Chester) ocals cheered Byrsa Bistro's 2020 return to Kennett, bringing its savory western Mediterranean menu, spanning Spain, Morocco, Italy, Tunisia and more. Its been a regular among the outdoor dining spots on State Street, serving up fresh, healthful dishes like paella, lamb shank and branzino along with its popular Mediterranean sampler (hummus, veggie dip, olives, stuffed grape leaves) and flatbreads. Owner Ahmed Chraga is a welcoming presence here and at the Glen Mills location in the historic train station. Fans should check out the new Byrsa Pizza location on Street Road in West Chester.

La Peña Mexicana

609 W. Cypress St., Kennett Square 610-925-2651

hat it lacks in ambiance, La Peña more than makes up for in authenticity and affordability.

For 15 years, this humble one-story striped building painted the colors of the Mexican flag has been the site of great eat-in and take-out delights attracting the attention of no less than the Inquirer's Craig LaBan, who included it in his 2017 Best of the 'Burbs. Whether you go for LaBan's rec of a flaky smoked pork chop chimichanga, the owner's fave of green chili enchilada with chicken, or the popular taco al pastor, you'll find your perfect pick among the wide range of options. Simple food, well prepared, in generous portions. Love it!

La Verona

114 E. State St., Kennett Square 610-444-2244 / LaVeronaPA.com f northern Italian food is your passion, La Verona has you covered here at home. Owner/general manager



Original Spence Cafe







Sam Mavraj makes you feel like a special guest the minute you open La Verona's front doors with beveled glass windows. Chef/co-owner Jack Mavraj ensures your taste buds get the royal treatment as you dine on grilled octopus under the stars for date night or sample gluten-free pasta inside for a weekday lunch. From the moment you pick up your sensational thin crust Mediterranean pizza-topped with spinach, tomatoes, feta and olives-at the gleaming wood bar for a late evening snack, you're planning your return.

Lily Asian Cuisine Sushi & Grill

104 W. State St., Kennett Square 610-925-3700 / LilvSushiAndGrill.com Deek into the arched windows of Lily Sushi on State Street. Glowing Asian lanterns and ceiling twinkle lights draw you into the simple, elegant dining room where wooden tables create a warm ambiance. The many diners and take-out orders are a testament to the great Chinese, Thai and Japanese dishes the restaurant has served for ten years. Try seafood Tom Yum soup, Singapore thin rice noodles, chicken teriyaki or a brilliant ahi tuna tower with layers of crunchy spicy tuna, crabmeat, avocado, sushi, rice and caviar. Here's wishing them another ten years of rolling out sushi with great names like Angry Dragon and Kiss of Fire.

Talula's Table

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

y now, everyone is well versed on the transcendent D experience of super-local dining at the Farm House Table or smaller Nook (\$115/person, 8 courses, BYOB). Drool over the seasonal menu posted on social media. Yet before the artisanal destination dining experience unfolds in the evening, the gourmet market serves up seasonal, homemade specialty foods for Sunday supper or take out. Along with your lemon-lavender scones, spiced salts and European-style butter in the market, pick up entrees like perfect pot roast, shrimp & grits, Kennett mushroom risotto. Or order Sunday dinner-to-go (3 composed courses, \$28/person) and enjoy meals like Mastering the Art of French Eating, with coq au vin.

Verbena BYOB

102 E. State St., Kennett Square 484-732-7932 / VerbenaBYOB.com

pen Verbena's door to unparalleled culinary adventures. Each week's menu is new—incorporating fine foods that local purveyors bring to the kitchen. Every course brought to the table is inventive, beautiful and exquisite to taste. Start with an amuse bouche-creamy, aromatic potato truffle mousse one evening, another day silky winter soup. Continue with colorful bib lettuce salads with green beans and Oxford oranges. Savor flavors of beets and brioche with

jalapeño and black salt. Relish salmon in vodka and tea, or rib eye steak. Put down your dessert spoon after bowls of berries with Chantilly cream to talk with Chef Scott Morozin, Perfection.

PHOENIXVILLE

Avlós

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

 $\bigcap t \text{ a pretty blue-and-white sign on Phoenixville's} \\ Bridge Street, discover Avlós. The two-year-young$ restaurant serves superb home-cooked Greek dishes on sidewalk tables decorated with succulents bearing messages including "Peace" and "Relaxation" written in Greek, and indoors on white tablecloths by a red brick wall adorned with pretty scenes of Greece. On warm evenings, dive into the octopus lauded by noted food critic Craig Laban. In winter, order cumin-scented meatballs or lamb chops. All year around, give in and ask for a bucket of tzatziki and a Mount Olympus-sized order of fresh pita—it's that good.

Bistro on Bridge

208-212 Bridge St., Phoenixville 610-935-7141 / BistroOnBridge.com

rab stools by a window at Bistro on Bridge to watch O Phoenixville's outdoor excitement while chowing down cheesesteak eggs rolls and double onion cheddar burgers. Imbibe Wolfe's Neck IPA, sweet Chocolate Milk Stout or bourbon specially selected for the Bistro. Enjoy Southwest salads with blackberry margaritas or pear martinis. For more fun and games, climb the steps-past the tap handle-chandelier-to second-floor picnic tables by the rooftop's VW van. Find live music, late night snacks and drinks at a "beer lover's paradise," as one fan put it. On Sundays, brunch on Belgian waffles and mimosas There's so much to love here.

Great American Pub

148 Bridge St., Phoenixville 610-917-3333 / TheGreatAmericanPub.com (Locations in Wayne and Conshohocken)

Bridge Street landmark, the Great American Pub is a one of three family-owned restaurants, this one in the historic Columbia Hotel. We're big fans of the friendly, welcoming outdoor spaces-both the porch and side patio-along with the gaslight bar and cozy dining rooms. The versatile, affordable menu is stuffed with vegan, GF and meat-lovers options. Enjoy bar food classics-wings, fried pickles, giant pretzels, quesa dillas-along with mesquite barbecue ribs and smoked brisket served many ways, including over fries. And come for the fun-open mic comedy, bingo, quizzo, karaoke, corn hole tournaments or whatever will engage the community.





Steel City Coffeehouse & Brewery

203 Bridge St., Phoenixville 484-924-8425 / SteelCityCoffeehouse.com aura Vernola and Ed Simpson took over the - coffeehouse-now styled as a café, brewery and listening room-in 2016. Since then, it's become a haven for local musicians, with performances scheduled, generally on Saturday nights. Steel City's simple but excellent food is available at breakfast, lunch and, on Thursday open mic night, dinner. They serve eggs, sandwiches, flatbreads, muffins and cookies, but watch for the specials like spicy Thai peanut noodles. The small brewery features Steel Mill Stout, plus there's Maple Springs wine and New Liberty Distillery liquor. A community gathering spot, seven days a week.

Stone House Grille

1300 Hares Hill Rd., Kimberton 610-933-1147 / StoneHouseGrillePA.com neighborhood gem in the crossroads town of Kimberton, Stone House Grille is a self-described "groovy vibe American restaurant" with tempting specials, live music and seasonal beer garden. The main source of beer here (previously BYOB) is Hares Hill Brewery, named for the restaurant's address. There's brunch, the Happiest Hour (at 2 on Saturdays, at 4 other days), and a standard menu of burgers, tacos and grits. It's the specials, and organically and locally sourced ingredients, that make the pilgrimage worthwhile: Ba-Boom pork chop with oyster mushrooms and savory brown butter, short rib nachos with shrimp grits, beef tips stew with lemon whipped potatoes. Go before it's discovered.

MEDIA

Azie

217 W. State St., Media 610-566-4750 / Azie-Restaurant.com (Location in Villanova)

tep into a world transformed. Lights, mirrors, ${\mathcal I}$ lacquer, glass. You'll feel a bit hipper when you enter. The three-chef team-Jose Villanueva, Akihiko Takeshima San, Ken Dumrongkitmun-offers a menu that's decidedly Asian-sushi, sashimi, nigiri, tempura, with global influences. So many choices-from classic and signature sushi rolls (try the Azie, New Philly or TNT), rice and noodles, main courses (crispy duck, kobe beef burger), to poke bowls and tempura cauliflower bowl. Specialty and signature cocktails or draft and bottled beers are best enjoyed on the rooftop deck, in season of course, as you take in the view of State Street.

Brick & Brew

26 W. State St., Media 484-443-8441 / BricknBrewPub.com (Locations in Havertown and Malvern)

he Media location was the second of the group of B&Bs, after Havertown and before Malvern. Each place has a distinctive vibe, matching its hometown, like the cozy feel in Media's location in "Everybody's Hometown." A tempting beer list is on tap, including Troegs' Sunshine Pils and Cape May IPA Nitro, along with fun cocktails (Darby Road). The appsstuffed pineapple with pulled pork, Delco barbecue sauce and avocado salsa-and upscale bar food are the reasons to go. Grilled octopus salad, fried pickles, pulled pork sandwich, belly pork burnt ends, short rib pizza, will grab and fully satisfy. Maybe Mare of Easttown would have been happier had she dropped in ...

Margaret Kuo's Kitchen

1109 W. Baltimore Pk, Ste. A, Media 610-891-8880 / MargaretKuosKitchen.com (Location in Wayne)

sian food fans are familiar with Margaret Kuo. Starting with the Peking at Granite Run Mall in 1974, and adding locations in Wayne, Media, Malvern and the Lancaster Farmer's Market, her restaurants won numerous awards: from the Wine Spectator, Zagat's, Philly Mag and others. But although some locations were sold or closed, last year Margaret Kuo's Kitchen at the Promenade at Granite Run opened. Master Chefs Su Lin and Sean Wei, both long-time veterans with Kuo, were in command. The aroma and taste of Peking duck, mu shu pork, cumin sauteed lamb and hundreds of other Szechuan and Cantonese dishes sang from the menu. We're delighted she's back in Media.

Pinocchio's Restaurant & Beer Garden To Go

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

Cince 1955 Pinocchio's has been a fami- \bigcirc ly-friendly destination as well as Delco's first pizzeria and first bottle shop, now run by its third generation. And it's as a bottle shop that its popularity grew, drawing beer fans to talk brews, mix and match six-packs, and fill growlers and crowlers from 25 rotating taps. Boasting 1,000 varieties of beer, with 200 coming from craft or international breweries, this is indeed a beer mecca. They get new beers in every weekday, so stop in and see what there is to discover in the

long line of display cases. A rainbow of bottles and cans to delight beer nerds and new fans alike.

The Towne House

117 Veterans Sq., Media 484-445-2041 / TowneHousePA.com

Il Delco was relieved when the iconic D'Ignazio's Town House, site of 65 years' of meals and memories, reopened under new management in late 2020. Diners have gotten to know Town House 2.0 and found their favorites among the five reimagined spaces, giving raves for the décor and ambiance: Idlewild's outdoor courtyard with light fare and summer drinks, Shebeen's Irish pub with 300+ whiskeys, Colony Club's sophisticated velvet lounge, Towne House's farm-to-table update, and Towne Hall's event space with stage. Food and drink are properly themed for each space, with a clear nod to Irish fare—Irish breakfast to traditional fish & chips.

MALVERN

Classic Diner

352 Lancaster Ave., Malvern 610-725-0515 / TheClassicDinerPA.com ho doesn't love food from an iconic diner? WAt Malvern's cozy, upscale Classic Diner, plates are loaded with your favorite brunch foods with creative twists and seemingly infinite scrumptious choices. Add apple sausage to egg platters, or deliciously thick smoked salmon slices and heaps of mushrooms to egg and cheese sandwiches. Ask for tomatoes-or not-on avocado toast with chia seeds and sprouts on multi-grain bread. Indulge in the chia pudding parfait with vanilla, maple, berries, pears, nuts and more. Try delivery, pick up or dine in at booths and counters looking out sunny windows or into the servers' galley.

Dixie Picnic

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

ixie Picnic is still serving up down-home comfort food and-as its sign says-sunshine, even when it's cloudy. Whether you're eating in or taking out, the smell of lip-smacking, Southern family cooking greets you when you open the door. Known and loved for weekday boxed lunches and "upcakes" (upside-down cupcakes with more surfaces for frosting) slathered in sweet buttercream icing, the restaurant also offers salty Smithfield ham biscuits, pimento cheese sandwiches with ham and cucumbers,

pulled pork with Georgia barbecue sauce, caramel applesauce, deviled eggs and soups from scratch when the weather turns cold. Bette, Bucky and Mama-kin whose original recipes are used today—would be proud.

The Flying Pig Saloon

121 E. King St., Malvern 610-578-9208 / Facebook.com/ TheFlyingPigSaloon ooking for a place "where everybody knows your name ..."? We found one on King Street in Malvern. If you haven't been, make a resolution to visit The Flying Pig to experience the hip, cozy atmosphere where 20-somethings and 60+-somethings hang out together and rub elbows at the bar that harkens back to a small town pub. Sip a craft beer from their stellar selection (some hard-to-find surprises), or have an old-fashioned cocktail. Then tuck into their surprisingly good bar comfort food and specials, like pork belly kabobs. Enjoy live music and a collection of pigs decorating the interior.

General Warren

9 Old Lancaster Rd., Malvern 610-296-3637 / GeneralWarren.com V ou have to look back to 1745 for the ori-

gins of the Inne, which became the General Warren Tavern in 1825, named after Dr. Joseph Warren, the first American general killed in the Revolution. As a stage coach stop, post office, temperance hotel and nursing home, it survived until the 1950s, when it again opened as a bar and inn. Since 1984, it's been a restaurant, one of the finest in Chester County, offering 275 years of hospitality. Dine in the tavern or restaurant, on patio or terrace-it's all white-table-cloth excellence. Proprietor Patrick Byrne makes sure every detail is perfect, from your Old Fashioned at the bar to your beef Wellington at your table. Whether it's a wedding, anniversary dinner or Wednesday night out, every visit is memorable and why we love it.

Restaurant Alba

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

he best restaurants evolve with the times, and Restaurant Alba has done just that. Starting in 2005 as a small BYOB serving dinner near the train station, it's grown to adding lunch service along with a well-curated wine list highlighting Italian wines. Adjusting to recent conditions, its always hyper-local menu (think arancini with

love LOCAL DINING



Birchrun Hills cheese and Chester County honey) has turned more rustic, featuring homier dishes. Throughout the years the focus has remained on food cooked on the wood-fired grill and handmade pastas-grilled bruschette topped with burrata, grilled grass-fed flank steak and hand-cut tagliatelle. They've earned their three bells from The Inquirer's food critic.

Tonino's Pizza & Pasta Co.

235 Lancaster Ave., Malvern 610-240-9566 / ToninosPizzaAndPasta.com The Sotto family's 40+ years of hospitality experience creates your fulsome dining experience at Tonino's. Some mistake it for a mere pizza joint, in part because the Neopolitan pies, lined up as you enter, are a major draw-thin, crispy-crust goodness, with gourmet varieties, a 30-inch option and Granma's square pie bring in those searching for pizza perfection. But there's so much more at this BYOB with a private room in the back-fresh semolina house-made pasta, eggplant stuffed ravioli, seafood specials like branzino, plus chicken and veal Italian classics of marsala, piccata, parmigiana, pontevecchio. Come for the pizza but come back for the pasta and seafood.

WAYNE

A Taste of Britain

503 W. Lancaster Ave., Wayne 610-971-0390 / ATOBritain.com hether you go for "pinkies up" or "pin-Whies down," your spot of tea at A Taste of Britain is spot-on. The cozy English tearoom serves authentic, traditional English recipes on lovely china. There are towers of tea sandwiches: cheese and chutney, chicken or egg salad, cucumber and cream cheese. Dine on Cornish pasties of beef and potato in puff pastry or shepherd's pie. Treat yourself to a Bakewell tart with custard and jam or gingerbread with lemon curd for "afters." There's always the favorite of the Queen and the rest of us-scones and a pot of tea.

Autograph Brasserie

503 W. Lancaster Ave., Wayne 610-964-2588 / AutographBrasserie.com ove American pop culture and the greats who influenced it? Autograph Brasserie in Wayne is for you. From the celebrity autographs, photographs and album covers adorning the

walls to the menu of classics including vegetarian options, Autograph is the spot for wonderful food and atmosphere. Braised short ribs, Parker House rolls, shrimp cocktails and the Signature Sundae with the divine brownie at the bottom get high marks. Wine Not Sundays are a good time for checking the intensive wine list. Don't forget to look up while you're in the barthe trombone, sax and music-inspired chandelier coming from the ceiling are loads of fun.

Black Powder Tavern

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

ashington ate here. He probably slept \mathcal{N} here, too, as did several of his troops. You can have more fun by stopping here for Happy Hour. Bernie Bottmeyer, General Manager, offers about two dozen beers on tap; several wines as well. The bites are delicious: southwest chicken meatballs, bacon-wrapped pretzel dog, bacon and caramelized onion flatbread. Chef Robert Stegbauer suggests you stay for dinner: chicken potpie, beer-battered shrimp, fish & chips, glazed meatloaf. Top it off with apple crisp à la mode or pumpkin cheesecake. Believe me, the soldiers of the Revolution didn't have it nearly as good.

Christopher's A Neighborhood Place

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

C ince 2001 Christopher's has been a triedand-try neighborhood place. It's in its name, website and DNA. Though we were sad when the Malvern location closed, the original Wayne spot is still going strong, seven days a week serving lunch, brunch and dinner from a wide ranging menu backed up by a full bar. From meatloaf to mahi mahi tacos, with specials like risotto pan seared halibut with pine nut brown butter, you'll find solid American fare with upscale options. Even the kids menu ranges from chicken fingers to salmon tails. So order your Yuengling, Elijah Craig small batch, or skinny spicy margarita and enjoy the warm atmosphere here. Even if it's not in your neighborhood.

Rosalie Italian Soul Food

139 E. Lancaster Ave., Wayne 610-977-0600 / Rosalie Wayne.com hey had us at Italian soul food. That's even before seeing the smashing 2020 redesign

inside the historic Wayne Hotel and the promise that the food and drink will "transport you and fill your soul." Come for the Happiest Hour, enjoy light fare in the Atrio near the bar and fireplace, or choose more substantial options in the exquisite dining rooms. You can even eat in the covered patio that's heated for comfort when it's cold outside and even more delightful when it's warm. The branzino (with caponata, castelvetrano olive), casoncelli (veal, golden raisin, amaretti) and fig pizzas are favorites from this newest addition to the Fearless Restaurant Group (Autograph, White Dog Cafes).

Teresa's Café and TND

124 N. Wayne Ave., Wayne 610-293-9909 / Teresas-Cafe.com

magine, this destination beer spot in the 'burbs has now hit 15 years! During that time Teresa's Next Door (or TND) has accumulated its fair share of accolades: Philly Mag's Best of the Suburbs, three stars from The Inquirer's Craig LaBan, and James Beard Award semi-finalist for Bar Program. They've continued to offer their superb selections of beers-from Pliny the Elder to the best local brews to a gluten-free tapboxalong with 300 whiskeys from around the world and more (16 gins, 8 tonics). The menu is similarly diverse, ranging from hyper-local foraged chicken mushroom crab cakes to triple cheeseburger pizza. Even during the worst of the pandemic, you could enjoy mussels, waterzooi and other specialties.

WESTERN MAIN LINE

Nectar

1091 Lancaster Ave., Berwyn 610-725-9000 / TasteNectar.com Xecutive Chef Patrick Feury had a storied career (Waldorf Astoria and Le Cirque in New York, Les Olivades in Paris, Le Borgata in Atlantic City) before joining Chef de Partie Kenny Huang and Pastry Chef Julie Waters at Nectar where, in beautiful high ceilings and low light, they oversee a brilliant Asian-inspired menu. The chicken curry dumplings and Vietnamese beef tenderloins starters are sublime. The specialty rolls are the next treat. Main courses such as rack of lamb, filet mignon or wok lobster follow, with several lo meins and rices on the side. For dessert, the chocolate torte is truly special. No wonder Nectar is consistently ranked one of the best restaurants in the suburbs.

more LOCAL FOOD NEWS

In this busy year for local dining, there's more news about restaurants opening, returning, expanding or doing something new. Here are a few quick bits of news.

• The Kennett/Unionville dining destination Sovana Bistro is open again after its devastating fire just before the pandemic. Return to enjoy their stylish menu, hip bar and gracious service.

- Lovers of local meats have discovered Wyebrook Farm is back, selling pastured Black Angus cattle and heritage Berkshire cross pigs, available for home delivery or pick up at select farmers markets.
- Wayne's Great American Pub expanded ... to the roof, making it the first place in town with a rooftop bar—the Skytop Garden—overlooking North Wayne Ave. and the train station. Max capacity 200, in season.
- In the news last fall for sightings of actor Adam Sandler, Wayne's DanDan opened a new location in Ardmore's Suburban Square for those yearning for good Sichuan/Taiwanese. Wonder if they'll make special pork-free dumplings for us, too?
- The Social on 30 in Downingtown is an offshoot of The Social in West Chester, both specializing in Southern scratch cooking—think comfort food, like shrimp and grits, with New Orleans inspired touches. Owner Don Moore was attracted to the new town by its amazing growth.
- West Chester favorite Core de Roma (heart of Rome) opened a new location this past summer in the former spot for La Collina in Belmont Hills. Expect the same authentic Roman cuisine from Luigi and Judy Pinti at this sister BYOB.



- Sadly Bryn Mawr's glittering Enoteca Tredici closed the doors of one of the loveliest bars on the Main Line. Yet happily, Marc Vetri (independent of the Urban Outfitters umbrella) announced his plans to open an Italian steakhouse there with business partner Jeff Benjamin. A fun, not stuffy concept is planned under the esteemed Vetri name.
- The elegant **Blue Elephant** in Pottstown, part of the sprawling Win Signature Restaurant Group (Teikoku, Azie), plans to open a second location on North Wayne Ave. in Wayne (former Matador space). Expect its modern take on Asian fusion food.
- Nick Filet, home of the steakhouse-quality sandwich (filet mignon steak sandwiches and lobster rolls), has expanded from Paoli, Cape May to Wayne and soon to West Chester, with plans to continue growing nationwide—Orlando, Dallas.
- Nostalgia lovers are anticipating the opening of the sixth branch of a Nifty Fifty's franchise on West Chester Pike in Newtown Square, near Route 252. For your 1950s burger and fries retro fix.
- Artisan's Exchange has gone beyond bringing Philly-famous Federal Donuts to Chester County by now offering Dizengoff hummus—the same nectar served at award-winning Zahav in Philly.
- New management in the front of the house (Steve Khuu of Enotica Tredici) and in the kitchen (Chef Gotteher from Ripplewood) will transform Villanova

love local dining

U's Refectory from a generic eatery convenient when visiting the campus to a destination offering one of the best burgers around. Just ask Craig LaBan.

• Levante Stables reopened in the 19th-century German farmhouse-and-stables property renovated into a year-round indoor/outdoor taproom and beer garden in Chester Springs after starting as a pop-up in 2017. We're major fans of beer gardens and patio imbibing-string lights, picnic tables, red umbrellas, food trucks, music. Renovations have made the interior cozy for cool weather gatherings.



- Pizza West Chester shows what foodies will endure for a great pie. No online, phone, GrubHub or DoorDash orders. To get one of Speer Madanat's pizzas, it's walk in and cash only for a slice or a whole plain or pepperoni charred-crust pizza. Oh, and weekdays only. Details on Instagram.
- Horray! Fearless Restaurants (Autograph, Rosalie and more) bought the historic Vickers Tavern property in Exton. Plans are to make it the fifth White Dog Café (Philly, Wayne, Haverford, Glen Mills). Thanks for saving this classic spot! 🔶

Appetites on Main

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

you want a place to watch the game, choose Appetites on Main, with 18 TVs, 14 beers on tap and over 60 in bottles. You can cheer-or boo-your team as you chow down on wings, fries, potato skins, eggrolls, potstickers, sliders ... virtually every kind of finger food you and other fans might want, and all in huge portions! If you'd like less excitement and gratuitous commentary, grab a table in the huge, pet-friendly patio. The doggie menu offers six options for your furry friend, from chopped beef to cut-up hot dogs. Night owls love the late closing time.

Bluefin

555 Wellington Sq., Exton 610-458-3234 / BluefinEagleview.com (Locations in Bala Cynwyd and East Norriton) his is the third restaurant—the others are in East Norriton and Bala Cynwyd—of owner Chef Yong Kim and his mentor Chef Niche San. All are dedicated to excellent Japanese cuisine, although Eagleview adds some specialty items to the classics. Of course the bluefin tuna, salmon, yellowtail, trout, and snapper are top notch. Crab, shrimp and shellfish also are first rate. But look for fish and other items not typically found on other sushi restaurants: sea robin, monkfish, sea urchin. Keep in mind, beer or wine is not on the menu: it's BYOB.

Mama Wong

268 Eagleview Blvd., Exton 484-713-8888 / BestMamaWong.com ong Li, CEO of an Exton-based medical com-D pany, wanted his employees to feel at home, so he founded Mama Wong's and turned to Hongbin Luo, formerly executive chef at Han Dynasty, for inspiration. The menu draws on Sichuan and Cantonese dishes-chicken lo mein, stir-fried pork, sizzling beef-although Luo's take on these dishes tastes so much better than versions you may know. Insiders tip: order in advance for the Peking duck. And a warning, especially to Westerners: some dishes are very hot! And others may not be for the timid: griddle pork intestines. Wonder if Craig LaBan ordered those during his visit ...

Ron's Original Bar & Grille

74 E. Uwchlan Ave., Exton 610-594-9900 / RonsOriginal.com f there's a restaurant we'd call home, it would be Ron's. For over 30 years, Ron Inverso has treated us to pizzas, ovals, pasta, grilled sandwiches, piadini and hoagies-all fresh, all made from scratch, basically like mama used to make. First, pick from among 30 beers, 30 wines, mostly by the glass, plus about a dozen cocktails-perhaps honey pear bourbon? Then choose an app, maybe an order of Victoria's (Secret) Fries. And then, a Caprese melt sandwich or eggplant piadini, or something more substantial like the chef special bourbon-infused, bone-in pork chop. Eat every last crumb because soon you'll be back for more.

AROUND CHESTER COUNTY

Amani's BYOB

105 E. Lancaster Ave., Downingtown 484-237-8179 / AmanisBYOB.com Il local restaurants have been hard hit by the pandemic, but only a few suffered a follow-up blow from Hurricane Ida in September. Damage to Downingtown's Amani's required gutting and professional cleaning before rebuilding could begin. Take-out Thanksgiving meals were a small step back after flooding and destruction wrecked the recently renovated restaurant. Fortunately a \$50k GoFundMe campaign reached its goal to allow rebuilding, with much of the work done by the chefs. Hats off to owners Jeanine and Jon Armann (a three-time Best Chef in Chester County). We hope to see more Instagram posts like the pre-Ida one from September 1 showing surf & turf carpaccio, gala apple gastrique with micro borage. We love that it's reopened!

Bloom Southern Kitchen

123 Pottstown Pike, Chester Springs 484-359-4144 / BloomSouthernKitchen.com he bright modern farmhouse renovation of the historic Eagle Tavern that is Bloom Southern Kitchen was warmly welcomed by diners hungry for farm-to-table cooking with a Southern influence. These are times when comfort food hits the spot and a menu of Southern classics is right on target. Come here for gumbo, barbecue shrimp and heirloom grits, Nashville hot chicken, braised collards, cornbread battered fried okra and, of course, fried green tomatoes. The drinks menu is also Southern inflected, including honeysuckle cocktails and mint juleps. Whiskey and bourbon selections are impressive and organized into four tiers. Makes you happy that Happy Hour recently returned.

Catherine's Restaurant

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

he candles glow. Fresh roses on the table charm. Catherine's is just the place for a special occasion or any evening with people vou love. Once Unionville's general store, the restaurant with front red-and-white-striped awnings and a lush garden patio in the back exudes character. Its friendly service lives up to the reputation of Catherine Davis, a long-time beloved waitress in Philly years ago, who gave the restaurant her name. The seafood is delicious: blackened sea scallops, halibut, superlative mushroom soup with lump crabmeat. Past country roads, old homes, fields and foliage, so even getting there is a treat.

Station Tap

207 W. Lancaster Ave., Downingtown 484-593-0560 / Station Taproom.com Cross from the Downingtown SEPTA station, Station Taphouse is a must-stop. Yes, it has plenty of brews on tap, more in bottles. But it's the convivial atmosphere and surprisingly creative menu that keeps loyal fans returning. Cumin barbecue wings, chili-glazed pork sandwich, pan-seared scallops ... yes! Plus specials like duck confit poutine, fall cassoulet, topped off with a chai pumpkin cupcake iced with brown sugar buttercream. For more on tap, beer to go, cocktails and wine, visit the Bottle Room next door. And drink local.

The Whip Tavern

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

h, the Southern Chester County countryside! Horse country, wide open spaces, rolling hills. And there, on a winding country road, sits K.C. Culp's intimate English pub, feeding mums, chums, dates and mates, all chatting horseracing and polo, watching rugby or cricket on the telly. Join in, any day but Tuesday, and dine on shepherd's pie, fish and chips, bangers and mash, Scotch egg, Welsh rarebit and sticky toffee pudding. There's even haggis on the fifth weekend of the month. Wash it down with a pint of Smithwick's Red Ale, Moreland Old Speckled Hen, or Guinness draught and feel like a Brit for a bit.

DELAWARE

Banks' Seafood Kitchen and Raw Bar

101 S. Market St., Wilmington 302-777-1500 / BanksSeafoodKitchen.com e love seafood with a water view, even if U the water is a river. So meals at Banks' Seafood along Wilmington's Riverwalk are extra special. Chef/owner David Banks has a long history with this spot, working almost 30 years with the predecessor restaurants (Harry's Seafood Grill, then Harry's Fish Market) before taking ownership in 2018. Dine on Blue Point or Colville Bay oysters at the raw bar, order award-winning crab cakes or Lobster in the Nude (shell removed). There are seafood nachos, snapper cerviche and sashimi selections, plus whole branzino, Faro Island salmon, big eye tuna and more.

Buckley's Tavern

5812 Kennett Pike, Wilmington 302-656-9776 / BuckleysTavern.com nce a private home on a dirt road, then stagecoach station, tollgate, taproom and ice cream shop, the building has seen people come, go and come again since 1817. Today we know the white two-story building with wrap-around porch as Buckley's Tavern, where

parking lot. The food and the comfortable yet classy atmosphere are satisfying from start to finish. Dig into burgers, potpie or fish and chips. Savor spicy Thai noodle soup or poached pear salad. End your workday on the porch, rooftop deck or by the fireplace with a Dark and Stormy cocktail or the Painkiller, with pineapple, rum, orange juice, coconut and nutmeg.

La Fia

302-543-4474 / LaFiaWilmington.com hat's not to love about chef-driven restaurants? Especially when a Philly-famous chef like Bryan Sikora (Django BYOB, Talula's Table) serves up an inventive, seasonal menu featuring small plates that have attracted crowds to downtown Wilmington since 2013. Do a pre-theater dinner (The Grand and The Queen are nearby) or snag the \$35 prix fixe, threecourse bargain on Wednesdays. Come for the branzino with herbed faro, Long Island duck with cashew-herb puree and so much more. Order a specialty cocktail and see why the sister Merchant Bar opened across the street. The Crow Bar at Trolley Square and Heath Kitchen in Kennett the brand.



love LOCAL DINING

Rolls-Royces mix with pickup trucks in the

421 N. Market St., Wilmington

Le Cavalier

42 W. 11th St., Wilmington 302-594-3154 / LeCavalierDE.com lilmington is justly proud of the latest U version of the famed Green Room in the landmark Hotel Du Pont. The widely anticipated 2020 opening of Le Cavalier (or Le Cav) has been followed by the foodiverse and local foodies alike. Reviews are positive on the thoughtful transformation of the classic space to a more accessible neo-brasserie with a lively bar-try the Hotel Du Pont cocktail of cognac and fino sherry. Chef Tyler Akins created a menu mixing Provençal, North African and Middle Eastern flavors. Of note: onion soup, gnocchi Parisienne with caviar and Le Big Cav Burger with special sauce. Recent Friday afternoon Holiday Teas were a nod to the grand tradition of this special place. ♦

he local dining scene is changing rapidly, so check websites and other sources for up-to-date information. And for more great places to eat, read the Dining Guide in this issue and our Food News columns and dining coverage on out website, CountyLinesMagazine.com.



LARFORD

RESTAURANT WEEK

Chef Profile: Biff Gottehrer

s chef & owner of several Main Line dining establishments, including The Refectory (Villanova) and Ripplewood Whiskey & Craft (Ardmore), Chef Biff Gottehrer is proving himself to be one of our region's rising culinary stars. His dishes have resonated with the local community (as evidenced by a plethora of five-star reviews) as well as Philadelphia Inquirer food critic Craig LaBan, who chose the Ripplewood Burger as the "region's best new burger" in his 3-bell review of the restaurant. During his time at many top Philadelphia and surrounding area kitchens (including El Vez, JG Domestic, Xochitl, In Riva, Dandelion, and Stove & Tap), he picked up a broad array of kitchen skills. His widely varied and well-executed menus feature locally sourced meat, fish, & produce that are all crafted into refined yet approachable from-scratch dishes. Mr. Gottehrer has also created the menus for two local music venues, 118 North, and Ardmore Music Hall, which is located next door to "The Ripp" (as locals lovingly call it). His menu at Ardmore Music Hall, called Ondawood, offers whimsical takes on Mexican street food. Ondawood began at Ardmore Music Hall during the pandemic, using the shuttered music venue's kitchen to help grow takeout business.

JANUARY 21 - 30, 2022

Participating Harford County restaurants serve up delicious meals and deals during this extended week!



Make it a special occasion or get together with friends! Carry-out options may be available.

For participating restaurants and their menus, please visit HarfordCountyRestaurantWeek.com



to the **Best of Harford**

Dining Winners and

able Mentions!

HarfordCountyRestaurantWeek.com VisitHarford.com



Dining Guide 2022 Keep this guide handy all year long so you can discover as many of these great restaurants as possible! Be sure to check websites before you go in case hours or conditions change.

SOME OF OUR FAVORITES

PENNSYLVANIA

Avondale

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

Ardmore

Version Paul's Table 7 E. Lancaster Ave. 610-589-0500; DePaulsTable.com

Ripplewood Whiskey & Craft

29 E. Lancaster Ave. 610-486-7477; RipplewoodBar.com Ripplewood Whiskey & Craft is a cozy craft

cocktail bar serving elevated and innovative pub fare including incredible, delicious burgers. An enclosed patio is lush with plants and allows for rain or shine outdoor dining. See website for res.

Berwyn

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

Birchrunville

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

Chadds Ford

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

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

Chester Springs

V * 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

Revival Pizza Pub 240 Windgate Dr., Suite A7 610-947-0999; RevivalPizzaPub.com

Coatesville

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

Devon

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

Pizzeria Vetri 138 W. Lancaster Ave. 484-207-6663; PizzeriaVetri.com

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

Downingtown

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

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

♥ La Sponda 20 E. Lancaster Ave. 484-593-4488; LaSponda.com

The Social on 30 541 W. Lancaster Ave. 484-593-4113: SocialOn30.com

Santucci Pizza 379 W. Uwchlan Ave.; 610-664-8100 SantuccisPizza.com/Santuccis-Downingtown

Y 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 Serving casual American comfort food at a good value with a full service bar with 14 taps and over

ant in a historic building

×

Win

"Why We Love"

COUNTY LINES



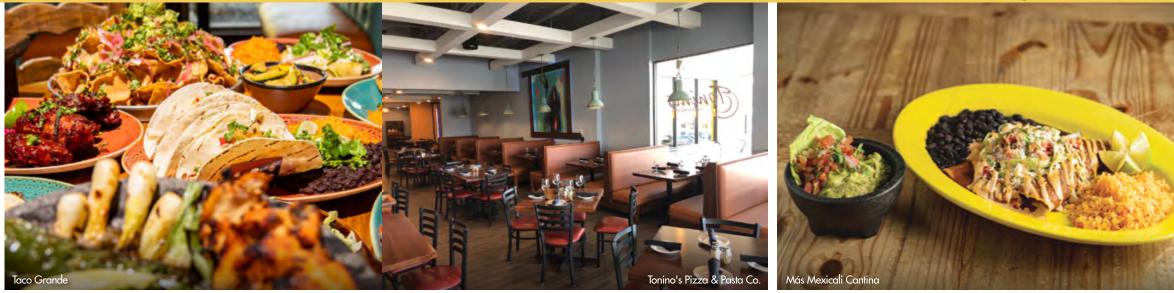




Pietro's Prime Steakhouse & Martini Bar

Dining Guide **2022**







60 bottles/cans. Choose taproom atmosphere in front or family/quieter section in back. In warmer months, enjoy the open air, pet-friendly outdoor patio. Daily Happy Hour, 4 to 6, with discounted drinks and appetizers and Sunday NFL ticket. Dine-in, takeout, delivery, online ordering available. Open Mon-Thurs, 11:30 to 12 am; Fri-Sat, 11 to 1 am (kitchen 12:30 am), Sun, 11 to 12 am. **ChopHouse Grille** 301 N. Pottstown Pk. 484-875-6700; ChopHouseGrille.com * Duling-Kurtz House & Country Inn 146 S. Whitford Rd.

La Verona

610-524-1830; DulingKurtz.com **V** Iron Hill Taphouse 260 Eagleview Blvd.

484-874-2897; IronHillBrewery.com/Exton-PA

v Ron's Original Bar & Grille 74 E. Uwchlan Ave. (Rt. 113) 610-594-9900; RonsOriginal.com Serving real food, for the health of it! Delicious meals prepared from scratch, on site daily, with all natural ingredients. American/Italian cuisine with something for everyone. Open Sun-Thurs, 11 am to 9:30 pm, Fri-Sat, 11 am to 11 pm. Curbside pickup daily: 4 pm to 8:30 pm.

Ship Inn Seafood & Steak 693 E. Lincoln Hwy. 610-363-7200; ShipInn.net

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

Eagleview Town Center Restaurant Row

V Bluefin Eagleview 610-458-3234; BlueFinEagleview.com

Brickside Grille 610-321-1600; BricksideGrille.com Suburban Restaurant & Beer Garden 610-458-2337; SuburbanBG.com

Glen Mills

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 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/GlenMills

Glenmoore

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

Kennett Square

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

* Grain Craft Bar + Kitchen 108 W. State St. 610-444-7232 MeetAtGrain.com Rooftop dining at its finest. Enjoy over 20 taps of regional craft beers, cocktails and great food in a polished, casual atmosphere. Open for dinner and weekend brunch, Grain offers something for everyone in the family, including their award-winning crab nachos and mushroom soup. Dine downstairs or upstairs in the heated patio overlooking Kennett Square.

Hearth Kitchen Shoppes at Longwood Village 484-732-8320; HearthKennettSquare.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, La Verona is committed to making your meal a memorable one, with professional service in a warm, welcoming social atmosphere. Whether you're looking for an intimate dinner with friends or planning a celebration, this is the perfect choice. Keep them in mind for private parties up to 65. They also have take-out available for you to enjoy your delicious meal at home.

Letty's Tavern 201 E. State St. 610-444-5688; LettysTavern.com

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

Y The Naked Olive 759 W. Cypress St. 610-444-2424; Facebook.com/TheNakedOlivePA

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

V Stone House Grille 1300 Hares Hill Rd. 610-933-1147; StoneHouseGrillePA.com

Malvern

BOMBA Tacos & Rum 10 Liberty Blvd. 610-727-5253; BombaTacos.com Brick & Brew Gastropub

400 E. King St. 484-320-8688; BrickNBrewPub.com

Y The Classic Diner 352 W. Lancaster Ave. 610-725-0515: TheClassicDinerPA.com

V Dixie Picnic 215 Lancaster Ave. 484-3208024: DixiePicnic.com * The Farmhouse Bistro

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

The Flying Pig Saloon 121 E. King St.; 610-578-9208 Facebook.com/TheFlyingPigSaloon

FoxBarn at Twenty9 16 Great Valley Pkwy. 610-251-9229; FoxBarnAtTwenty9.com

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

Malvern Butterv 233 E. King St. 610-296-2534; MalvernButtery.com

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

Noodles & Asian Cuisin

Dining Guide 2022



Pinocchio's Restaurant





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

♥ Tonino's Pizza & Pasta Co.
235 Lancaster Ave.
610·240·9566; ToninosPizzaAndPasta.com
A family-run business that prides itself on using the freshest ingredients to make authentic homemade Neapolitan pizza, pasta and signature Italian dishes. Come in and dine, BYOB, Tues– Fri, 10 to 9; Sat, 11 to 9; 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

Brick & Brew
 W State St.
 484-443-8441; BrickNBrewPub.com

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

Margaret Kuo's Kitchen
 1109 W. Baltimore Pk.
 610-891-8880; MargaretKuosKitchen.com

♥ Pinocchio's Restaurant

131 E. Baltimore Ave. 610-566-7767; PinPizza.com

Recognized as the very first pizzeria in Delaware County 66 years ago, this family-owned restaurant is still setting the standard for fresh, homemade pizza of all types. The extensive menu also offers cheesesteaks, strombolis, appetizers, sandwiches and pasta. Their award-winning Beer Garden To Go offers over 1,000 specialty beers, 25 rotating on draft as well as crowlers and growlers.

♥ Rye 112 W. State St. ↓ 10.242.7022; Bus PVC

610-263-7832; RyeBYOB.com Tom's Dim Sum

13 E. State St. 610-566-6688; TomsDimSum.com

The Towne House
117 Veterans Sq.
484-445-2041; TowneHousePA.com

Newtown Square

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

*** Ristorante La Locanda**4989 West Chester Pk.
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

Great American Pub 516 E. King Rd. 610-843-0000; GreatAmericanPubPaoli.com TJs Restaurant & Drinkery

Paoli West Shopping Center, 35 Paoli Plaza 610-725-0100: TlsBeer.com

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

Phoenixville

Avlos Greek Cuisine
258 Bridge St.
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

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

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

Paloma's
101 Bridge St.
484-302-7830; ILovePalomas.com

Sedona's Taphouse 131 Bridge St. 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

Steel City Coffeehouse & Brewery
 203 Bridge St.
 484-924-8425; SteelCityCoffeehouse.com

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

Sadsburyville

Harry's

2949 Lincoln Hwy. 610-857-2331; HarrysHotDogs.com Located in a beautiful historic building, and family owned and operated since 1973, Harry's is a full-service restaurant serving breakfast, lunch, dinner and a late-night menu, two bars, take-out, delivery and catering available 7 days a week. They offer hand-cut steaks, fresh seafood, burgers, pasta and, of course, their famous Harry's Hotdogs. Private rooms and outdoor dining available.



Western Chester County's boutique BYOB Sushi & Pan-Asian Restaurant







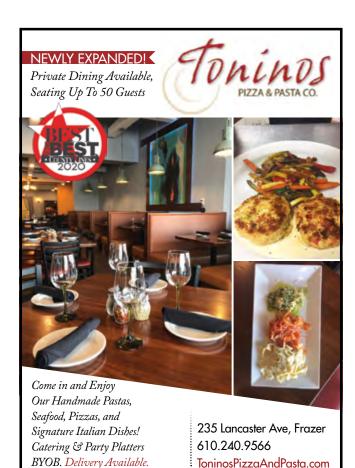


Eat-In, Take-Out & Delivery

2952 Lincoln Highway, Sadsburyville, PA (across the street from Harry's) 610-857-0001 ● zingsushi.com

mon-thurs 11am-9pm • fri & sat 11am-10pm • sun 12pm-9pm







Kennett's Square's Only Rooftop Dining!



Dinner Wed-Sun Brunch Sat & Sun Wine & Cocktails **Over 20 Regional Taps** MeetAtGrain.com



Zing Sushi, Noodles & Asian Cuisine 2952 Lincoln Hwy. 610-857-0001; ZingSushi.com

Boutique Pan-Asian and sushi BYOB restaurant serving lunch and dinner 7 days a week. Eat-in, take-out and delivery service is available here offering sushi trays and catering. Known as western Chester County's spot for delicious signature sushi rolls, poke bowls, stir-fry, noodles, Hibachi, Japanese, Chinese and Thai favorites.

Spring City

V Bella Tratorria 366 Ridge Rd. 610-495-5272; BellaSpringCity.com

Springfield

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

Unionville

V 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

V The Refectory 862 E. Lancaster Ave.

610-519-5786; RefectoryNova.com A stunning new restaurant where Executive Chef Biff Gottehrer has created a menu that reflects approachable yet upscale versions of American comfort classics, and features a raw bar, woodgrilled flatbreads, wild-caught seafood and locally sourced meat and produce. The bar program features bespoke cocktails, biodynamic wines and craft beers. The Refectory is open seven days a week for lunch, dinner and weekend brunch. Call or visit website for reservations.

Wavne

¥ 118 North

118 N. Wayne Ave.

610-971-2628; 118NorthWayne.com 118 North is a warm and friendly restaurant, bar and live music club that serves refined Americana cuisine, cocktails done right and a wide variety of craft brews. Live music most nights of the week. Visit website for schedules and reservations.

V A Taste of Britain 503 Lancaster Ave. 610-971-0390; ATOBritain.com

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

V * 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

DanDan Wavne 214 Sugartown Rd. 484-580-8558; DanDanRestaurant.com

V Di Bruno Brothers 385 W. Lancaster Ave. Strafford Shopping Ctr. 484-581-7888; DiBruno.com/Locations/Wayne

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

🔻 🗱 Rosalie Wayne Hotel, 139 E. Lancaster Ave. 610-687-5000; RosalieWayne.com

Teresa's Café and Next Door Bar

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

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

West Chester

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

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

Celebrating 12 years in West Chester, this family-owned and operated hot spot continues to please the masses. Serving up award-winning tacos and margaritas along with chef-inspired specialty dishes, the menu has something for everyone. Offering three floors of fun, vibrant decor, Más is a perfect spot for date nights, birthday parties and private events. Full catering menu available and be sure to take home your favorite Más Mexicali Fresh salsas and dressings!

Y * Pietro's Prime Steakhouse & Martini Bar 125 W. Market St.

484-760-6100; PietrosPrime.com Family-owned and operated, Pietro's Prime is the place to eat in West Chester, serving nothing but prime beef and fresh seafood in a casual, comfortable atmosphere. Live music Wed, Fri and Sat. Lunch Mon-Sat, 11 to 4. Dinner Sun-Sat,

Dining Guide **2022**

4 until Come have a drink and a bite to see what you're missing.

West Marlborough

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



Centreville

V * 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

Wilmington

V 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

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

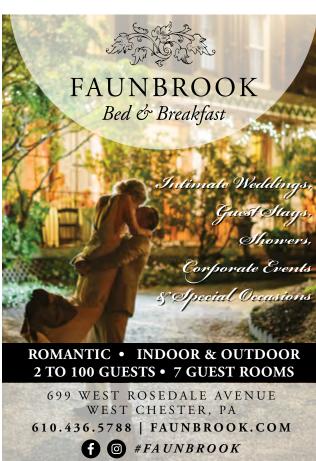
♥ Le Cavalier at the Green Room 11th & Market Sts.; 302-594-3154 HotelduPont.com/Dining/Green-Room

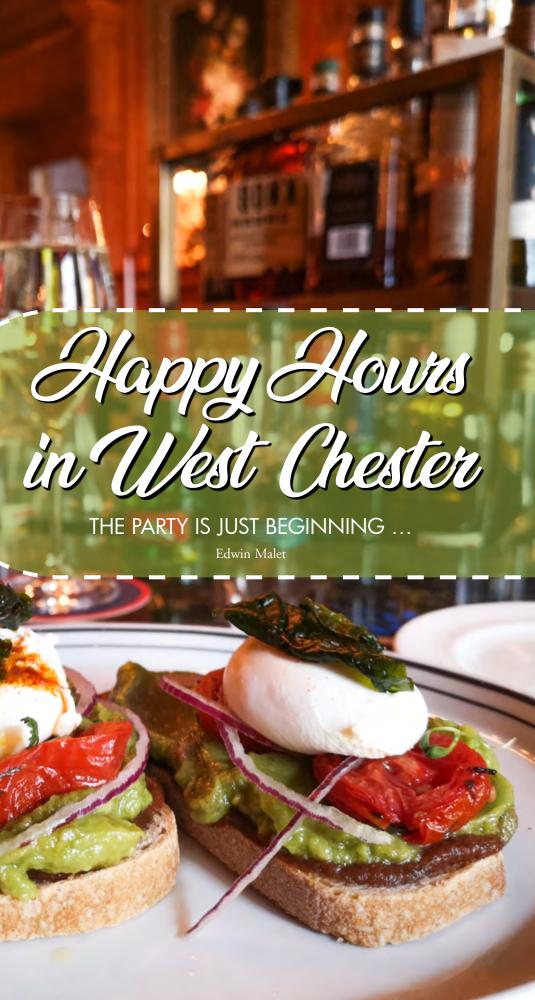
Taco Grande 600 Justison St. 302-407-3180: TacoGrande.com

Come visit the newest Tex-Mex and tequila restaurant on Wilmington's Riverfront. The 100+ tequilas, made to order tortillas and guacamole are a can't miss. Pair your meal selection with one of the best margaritas around. The modern, eclectic atmosphere offers casual and upscale dining. Enjoy their outdoor bar and patio with water views. Open Tues-Sun, serving lunch Thurs–Sun. Go Big, Eat Fresh. ♦









HE CLOCK IS TICKING DOWN. IT'S BEEN A LONG

day. You're thirsty, hungry. Where can you go?

If you're in West Chester, you're in luck because there are great Happy Hours happening on just about every block of the downtown district. Often you'll find more than one!

Choose from breweries, when you would expect every hour to be a happy hour, to places with bar or pub in their names. Not enough choices? We've got more recommendations at restaurants and other eateries.

Cheers to Happy Hours everywhere!

Breweries

There are three self-proclaimed breweries in town, plus a few other places that brew on site, but those are in the next sections.

Artillery Brewing

This is a small, new-ish brewery on an alley near downtown with a great selection at \$2 off its craft beers for Happy Hour. They're

"brewed right," says one pleased customer. Also, \$2 off appetizers, such as soft pretzels, pulled pork nachos, beer cheese, and hummus. Monday to Friday, 4 to 6. *333 Granite Alley, ArtilleryBrewing.com.*

Iron Hill Brewery & Restaurant

Buffalo chicken eggrolls, quesadillas, Brussels sprouts, \$3 sliders, and \$9 pizzas, fish tacos or cheeseburgers, it's all good! With \$2 off draft beers—they usually have six, like pig iron porter, Philly phavorite, or brambleberry—you'll drink and eat to your heart's content. Monday to Friday, 4 to 6. *3 W. Gay St., IronHillBrewery.com.*



Wrong Crowd Beer Company

On the west side of downtown but very accessible, this

friendly, spot has good variety for a small craft brewery. It celebrated its one-year anniversary in November. Stop by for Happy Hour on Wednesday and Thursday, from 4 to 6, and on Friday, from 3 to 5, when beers sell for \$4. 342 Hannum Ave., WrongCrowdBeer.com.

Places Mamed Bar or Pub

Granted some of the places in this group may be better known for the great restaurants hosting the Happy Hours, and one is an oyster bar, but we're trying to impose some order on the many, many options for Happy Hour.

Bar Avalon

On Wednesday, Thursday or Friday, between 4 and 6, you'll get a real treat here. First, the drafts are \$5, and wines—chardonnay, cabernet, pinot grigio—are \$8. You can also sip sangria for \$6. But the real pleasure is

the food: marinated olives for \$5, meatballs, calamari, fried cauliflower or roasted long hot peppers for \$9, penne vodka for \$14, or cheeseburger and fries for \$15. *116 E. Gay St., AvalonRestaurant.net.*

Greystone Oyster Bar

The best oysters in town are served at Greystone and, between 4 and 6, Monday through Friday, they're only \$2 each. Choose from a variety of apps—from fries to a cheeseboard. With a beer at \$4 and wine at \$6, you'll quickly leave the workday behind. *7 N. Church St., GreystoneOysterBarWC.com.*

Jitters Sports Bar

Jitters is small, friendly, local and intimate, except on game days. It offers Happy Hour 4:30 to 6:30 every weekday. That's \$1 dollar off drafts and well drinks. And, it offers half-off on "appetizer stuff." 146 W. Gay St., Facebook.

Kildare's Irish Pub

Kildare's specializes in loud, especially on game day. Soccer is always on. Rugby, too. The Eagles, Sixers, Flyer, Phillies ... There's Happy Hour all week between 4 and 6. No specials on food, but \$3 off all drinks. *18 W. Gay St., KildaresPubWC.com.*

Mercato Ristorante & Bar

For sophisticated southern Italian fare, step into Mercato. At Happy Hour, Monday to Friday, 4:30 to 6:30, you'll find Miller Lites for \$3, drafts for \$6, wine for \$5 and cocktails average \$8. For food, enjoy salads, pizzas, fish tacos, short rib tacos and crostini. 33 W. Market St., Mercato WC.com.

Rams Head Bar & Grill

An American version of a British pub, with Happy Hour on Tuesday through Friday, 5 to 7, relax with draft beer at \$2 off, house wines for \$5 and martinis for \$7. No specials on food but there are daily specials, such as tacos on Tuesday for \$8, half-prices for wings on Wednesday, and half-price on all apps on Fridays. *40 E. Market St., RamsHeadBarAndGrill.com.*

Ryan's Pub

Ryan's Pub is a classic Irish pub, packed on Friday with WCU students. Join the crowd for Happy Hour, Monday to Friday, from 5 to 7. Drafts, cocktails and wine are \$1 off. The food menu is on the bar: \$5 wings, quesadilla, nachos. *124 W. Gay St., Ryans-Pub.com.*



Side Bar & Restaurant

You have to wait until Wednesday for Happy Hour at Side Bar. But then

they offer their house wine for \$5 and their draft beer for \$4, plus a Tito's drink for \$5. For now, though, you'll have to pay full price for your food. *10 E. Gay St., SideBarAndRestaurant.com.*

More Happy Hours

Yes, some of these places are known as bars, or have cantina, taverna, saloon and taphouse in their names. But we had to split this long list up somehow. So bear with us.

Barnaby's

They don't have a formal Happy Hour at Barnaby's, though special prices run all the time, and there are themes each day. For example, on Taco Tuesday, you can get a Corona for \$3. Wednesday is Wing Night along with \$3 for Yuengling Lager pints. Thursday, have nachos and \$3 Miller Lites. More on Monday, Fridays, weekends. For those who don't want to watch for the magic hour. *15 S. High St., BarnabysWestChester.com.*

Dolce Zola

Dolce Zola makes it simple—20% off beer, 20% off wine (except bottles), 20% off cocktails, 20% off all their antipasti and insalates including burrata, carpaccio, polenta, whipped ricotta toast, caprese, peperlizia, Caesar salad, and grandma's meatballs. Mmmm! 134 E. Gay St., DolceZola.com.



Más Mexicali Cantina

Thinking of a Mexican beach—Acapulco, Cancun, Puerto Vallarta? Más offers Mexican drafts for \$3 and special food from 5 to 7 on weekdays. But Happy Hour can be spread out a bit. For instance, all day every day, \$3 gets you a Bud Light, \$4 a shot of a margarita, or \$5 a tequila sunrise. Try a \$4 Modelo all day Monday, \$6 for a 24-ounce can all day Wednesday, or \$4 all day for a Corona can. Other specials too. *102 E. Market St., MasMexicali.com.*



Opa Taverna

The menu and hospitality draw from Greece: cheese saganaki, haloumi, avgalemono, lamb and beef flatbread. You'll pay \$10 for

select appetizers. From Monday to Thursday, 3 until 6, you can get select cocktails for \$8. 40-44 E. Gay St., OpaTaverna.com.



Pietro's Prime

The work day's done and you're ready for a drink, maybe some light piano. Pietro's will treat you right.

Enjoy your drink of choice at the beautiful bar, at \$1 off. Check out









125 W. Market St. West Chester, PA 19382 484-760-6100 😒 www.pietrosprime.com



the martini list! And half price on its upscale apps menu, including black & white tuna, Pietro's crab cake or Shanghai calamari. Happy Hour is from 5 to 7, Monday–Friday. Don't miss it! *125 W. Market St., PietrosPrime.com.*

Saloon 151

For you laggards, happy hour starts—and ends—a little later here. It lasts from 5 until 7, Monday to Friday. You'll get half-off



on their craft drafts. Wine-drinkers pay \$5. For hard seltzer, it's \$4 for a White Claw or \$5 for a High Noon. Flatbreads and seafood bowls—mussels, clams—are half off. The live music is free! *151 W. Gay St., Saloon151.com.*

Sedona Taphouse

So you're hankering for the Great Southwest. Aim for Sedona Taphouse between 4 and 6, Monday through Friday. It offers



half-price on bottles and cans of beer and \$6 for glasses of wine and sangria. Best of all, \$7.90 is the price for all its bites: truffle fries, guacamole, goat cheese and bruschetta, mussels, flatbreads and sliders. 44 W. Gay St., Ste. 1, SedonaTaphouse.com.

Slow Hand

Meander into Slow Hand between 4 and 6 on any weekday. Order some hush puppies, baked mac 'n' cheese, pigs 'n' blankets, deviled eggs or mussels. The beer is \$1 off and the wine is only \$5. Take in the low-key ambiance. Relax. It's Happy Hour. *30 N. Church St., SlowHand-WC.com.*

Stove & Tap Nachos, pork belly bao buns, flatbreads, fried cheese



curds, mac'n'cheese, fried Brussels sprouts, crispy calamari: they're all \$8. Domestic draft beers are only \$3. The house red, just \$4. All week, from 4 to 6. At 3, you'll be counting the minutes. *158 W. Gay St., StoveAndTap.com.*



The Social

Step right in! Featuring

a wraparound bar, comfortable sofas, music and a friendly attitude, The Social is a great place to relax and enjoy the Southern hospitality. On Wednesday and Thursday, from 4 to 6, and Friday, 3 to 6, enjoy \$4 drafts, \$4 glasses of wine, and \$5 small plates. *117 E. Gay St., TheSocialWC.com.*

Split Rail Tavern

Monday through Friday, between 5 and 7, you can experience old-world charm at a discount. For \$8, you'll feast on crispy sprouts, a hummus plate, tomato pie, mussels and other select appetizers. Get a glass of pinot grigio or pinot noir for \$5. And the select craft drafts are only \$5. *15 N. Walnut St., TheSplitRailTavern.com.*



Sterling Pig Public House Sterling Pig brews all

its beer in-house. But since their name isn't brewery, we put them here. Try their IPAs, porters, stouts, pilsners. For Happy Hour, stop by 4 and 6, any weekday. You'll find half-price on select appetizers, like brisket poutine and Texas taquitos. Plus enjoy \$2 off glasses of beer and wine. Thirsty? Get \$4 off a keg! 113 W. Market St., SterlingPig.com.

Other Dining Options in West Chester

BREAKFAST, LUNCH AND MORE

Buddy's Burgers, Breasts & Fries (11 W. Gay St., BuddySBBF.com) makes great burgers, boardwalk-quality fries, chicken sandwiches and thick milkshakes.

The Couch Tomato Cofé (31 W. Gay St., TheCouchTomato.com) offers soups, sandwiches, pizza and snacks that are organic, all-natural and non-GMO.

La Baguette Magique (202 W. Market St., MagicBaguette.com) is a traditional French bakery and café with hand-made breads, pastries, lunch and desserts.

Lorenzo and Son's Pizza (27 N. High St., LorenzoAndSons.com) is known for their giant slices of pizza, extra large pies, specialty sandwiches and more.

Love Again Local (18 S. Church St., LoveAgainLocal.com) serves plant-based, healthy food—vegan, GMO-free meats, cheeses and Love Chunk Vegan Cookies.

Mce's West Chester (39 W. Gay St., Andiario.com) is A farm to table BYOB, with menus that change seasonally, highlighting fresh, locally sourced ingredients.

Market Street Grill (6 W. Market St., MarketStreetGrillWC.com) is a popular breakfast & lunch café getting raves for avocado omelettes and breakfast burritos.

Miss Winnie's (211 E. Market St., MissWinnies.com) offers Jamaican jerk and homemade, family Caribbean recipes, made fresh daily and available for take out.

Nudy's Café (300 W. Market St., NudysCafes.com) is a crowd-pleasing local breakfast and lunch chain with tons of choices.

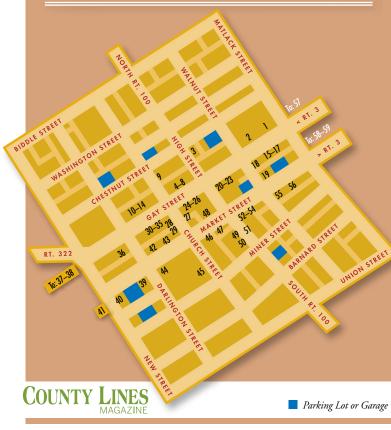
Penn's Table (100 W. Gay St., PennsTableRestaurant.com) serves breakfast and lunch in a warm, comfortable atmosphere.

Poke Bros (124 E. Market St., EatPokeBros.com) serves sushi-grade fish and farm-fresh veggies in an authentic Hawaiian poké bowl.

Rize Pizza (124 E. Market St., RizePizza.com) offers the "Rize"-style crust, light and airy with a toasted sesame seed bottom. Plus sandwiches, salads and more.

Roots Cafe (133 E. Gay St., RootsCafeWC.com) serves organic, sustainable, farmto-table fare that's both affordable and healthy, almost all is made from scratch.

DOWNTOWN WEST CHESTER



AND FOR DINNER .

Andicrio (106 W. Gay St., Andiario.com) is an award-winning, intimate restaurant offering a focused and evolving menu celebrating the best local ingredients.

Spence Cafe (131 N. High St., SpenceCafe.com) is a BYOB serving quality meats and seafood, along with locally sourced produce.

INTERNATIONAL CHOICES

Le Tortine (109 W. Gay St.) has everyting from crepes to falafel and from smoothies to shawarma.

Limoncello Ristorante (9 N. Walnut St., LimoncelloWC.com) offers authentic, home-cooked, southern Mediterranean cuisine, plus a great patio.

The Mediterranean (150 W. Gay St., TheMedWCPA.com) is a comfortable BYOB known for authentic ethnic dishes.

Pho Life (237 E. Gay St., PhoXuaNoodles.com) specializes in pho, banh mi, spring rolls, egg rolls, Vietnamese coffee, black bubble milk tea and more.

Rai Rai Ramen & Hawaiian BBQ (124 E. Market St., On Facebook) serves ramen noodles and Hawaiian barbecue (as its name suggests).

Star of India Restaurant (155 W. Gay St.) simple décor sets the mood for exotic meals of northern Indian fare.

Taco Mar (122 E. Gay St., TecaWC.com) offers delicious Mexican food in three convenient ways: Burrito Bar. Taco Stand and Baja Grill.

Tecc (38 E. Gay St., TecaWC.com) offers a light-fare, tapas-style menu, paninis, Italian specialties and an extensive wine and drinks menu.

Tsunami Bistro (10 W. Market St., TsunamiBistro.com) serves Japanese and Thai cuisine in a casual environment.

See the 2022 Dining Guide in this issue and our website, CountyLinesMagazine.com for more local dining destinations.

Restaurant Guide

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- 4. Mae's West Chester
- 5. Buddy's Burgers
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 DP Dough
- Br Dough
 Iron Hill Brewery & Rest.
- **9.** Kooma Japanese Rest.
- 10. Star of India
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- 14. La Tartine
- 15. Bar Avalon
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Find the Ugly Duckling

of Craft Beer

WHAT TASTES TROPICAL AND JUICY, WITH A SOFT, SILKY MOUTHFEEL?

Mike Hamara





S INCE THE START OF THE AMERICAN CRAFT BEER boom in the mid-'90s, three letters have remained at the forefront of brewing. Can you guess which three?

Yep, you likely guessed I-P-A. And although that's an abbreviation for India Pale Ale, that traditional style of beer quickly transformed and was recreated with an American twist. Excessive additions of hops became the new standard for "American" IPA, and craft beer drinkers quickly fell in love with the new style.

In addition to being loved by consumers, brewers themselves embraced this style and many began to push the envelope of creativity and experimentation. By the late '90s the IPA trend was in full bloom, and many offshoots of the style began showing up on the craft beer scene. New variations—like Black IPA, Belgian IPA and White IPA, to name a few—had their 15 minutes of fame. But their popularity lost momentum over time.

Many pebbles of experimentation were tossed into the IPA pond, creating small ripples that quickly faded. Then in 2003, one brewer threw a rock into that pond. The resulting ripples quickly turned into waves that later became a tsunami.





HAZY HISTORY

That rock-throwing brewer was John Kimmich of The Alchemist Brewery in Stowe, Vermont, and the beer was named Heady Topper. Kimmich's creation was a unique take on the beloved IPAs, now with unrestrained hop aromatics, juicelike hop flavor, creamy mouthfeel and a moderate bitterness. Heady Topper was, and is to this day, a showcase of hops, hops and ... more hops, with malt taking a back seat in this flavorful brew.

How is it brewed? Only a small quantity of hops, if any, is used early in the boiling process to minimize the bitterness, while an abundance of hops is used late in the boil to provide

a dominant hop flavor. To achieve the desired explosive hop aroma, a process known as dry-hopping is used. Dry-hopping involves tossing a large amount of hops directly into the fermenter to allow the beer to absorb the beautiful aromatics.

What about the malt? Although the malt flavor is light, the grains used play a huge supporting role in making this beer a star. Higher protein malts are used to give Heady Topper a fuller body and a soft mouthfeel.

None of the processes Kimmich used were considered groundbreaking or even unconventional in creating IPAs. What truly made Heady Topper stand out among others was its bizarre appearance. With turbid proteins from the malt and tiny bits of hop particles floating throughout the beer, Heady Topper has a murky, cloudy appearance—simply put, you can't see through this beer.

Surely no one wants to drink a visually unappealing, messy-looking beer, right? Right?

Wrong!

The only thing clear about Heady Topper is brewer Kimmich's vision of his beer. Kimmich set out to make an unfiltered beer that smells amazing and taste even better. And he did just that.

But what about the resulting hazy appearance of the finished product? Haze was never the goal of this beer. It's merely the byproduct of the brewing process. Kimmich ignored the appearance and made the bold decision to put the beer out into the world based solely on the fact that it tasted great.

THE SPREAD OF FOGGY BEER

Soon local beer drinkers began to take notice of this new foggy-looking beer. Local brewers became fascinated with this newest IPA, and surrounding breweries quickly began producing their own versions of the style. The Alchemist Brewery, along with other local breweries, became a destination for craft beer lovers all over the map. And soon after that, word of this new style of IPA began to spread beyond Vermont.

With many Vermont breweries now producing this new style of ale, a new name was needed. Many started referring to it as Vermont-style IPA and later New England IPA or NEIPA. The name served to distinguished it from the assertive bitterness of the West Coast-style IPAs.

HAZE TO STAY

But would this hazy style stick around or would it be another flash in the pan, like so many other variations of IPA?

The New England IPA quickly gained broad popularity in the craft beer world. Soon breweries from coast to coast were brewing massive amounts of the hazy IPA. And as fast as brewers could produce the beers, consumers were drinking them. The so-called 'Haze Craze' was here and showed no signs of slowing down.

The cloudy, golden-orange glow from a pint of a hazy IPA not only became accepted, it became strongly desired. New brewing techniques were created to make the beer even hazier, with the use of oats, fruit pectin and even flour.



What was once viewed as a murky, messy-looking beer has become one of the most popular craft beer styles in the U.S. In 2018, the Brewers Association recognized the Hazy IPA and added "Juicy or Hazy Pale Ale" to its style guide.

But make no mistake: A well-made Hazy IPA has much more to offer than its distinctive looks. It provides beer fans with a sensory overload drinking experience. The aroma is filled with vibrant scents of fresh citrus and tropical fruits, followed by a smooth orange juicelike flavor unhindered by hop bitterness.

So, whether you're a 'hophead' or just a curious beer lover, next time you visit a brewery, order the hazy one. And if you feel like you can't get past the murky appearance, just close your eyes and sip. Your taste buds will thank you! ◆

Mike Hamards love for craft beer began in 1999 after his first visit to Victory Brewing and grew into a passion as he started homebrewing and later opened Artisan Homebrew Supply Shop in Downingtown. The desire to create his own homegrown, handcrafted brews led him to open Root Down Brewing Company in Phoenixville in 2017. Mike put his roots down and cultivated an atmosphere of good music, community and great craft brews. Root Down Brewing, 1 N. Main St. RootDownBrewing, com.



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