

PHILADELPHIA

PHILADELPHIA - MARKETS

DIBRUNO'S

"For cheese and fantastic foodstuffs from around the world."

- Chef Andrew Little (Sheppard Mansion, Hanover, PA)

Rittenhouse Square
1730 Chestnut Street
T: 215.665.9220

Italian Market
930 South 9th Street
T: 215.922.2876

Comcast Center
1701 JFK Boulevard
T: 215.531.5666
www.dibruno.com

DUTCH EATING PLACE

THE READING TERMINAL MARKET

"For straight ahead Pennsylvania Dutch cooking, go to the food stand called the Dutch Eating Place."

- Chef Andrew Little (Sheppard Mansion, Hanover, PA)

"For farm-fresh produce, meats and poultry from local growers."

- Chef Jose Garces (Garces Restaurant Group)

Market East / Food Market
51 North 12th Street
T: 215.922.2317

www.readingterminalmarket.org

PHILA - RESTAURANTS

AMADA

Recommended by chefs Jimmy Bradley (Red Cat, The Harrison, NY) & Ivy Stark (Dos Caminos, NY)

Old City / Spanish / Tapas
217 Chestnut Street
T: 215.625.2450

www.amadarestaurant.com

CHIFA

For chef Jose Garcas' Peruvian Cantonese cuisine.

Recommended by chefs Jimmy Bradley (Red Cat, The Harrison, NY) & Ivy Stark (Dos Caminos, NY)

Market East / Spanish
2708 Commerce Way
T: 215.925.5555

www.chifarestaurant.com

DISTRITO

For chef Jose Garcas' Mexican cuisine.

Recommended by chefs Jimmy Bradley (Red Cat, The Harrison, NY) & Ivy Stark (Dos Caminos, NY)

University City / Mexican
3945 Chestnut Street
T: 215.222.1657

www.districtoreastaurant.com

PHILA - RESTAURANTS

DIM SUM GARDEN

"For soup dumplings, scallion pancakes, chicken on a stick and the #7 pan-fried dumplings."

- Chef Jose Garces (Garces Restaurant Group)

Market East / Chinese
59 N 11th St
T: 215.627.0218

DMITRI'S

"Fresh octopus, great grilled seafood."

- Restaurateur Chris Ronis (Northern Spy Food Co, NY)

Queen Village/ Seafood
2227 Pine Street
T: 215.985.3680

LOLITA RESTAURANT

"Modern Mexican. BYOB. Pitchers of margaritas and you bring your own tequila."

- Restaurateur Chris Ronis (Northern Spy Food Co, NY)

Market East / Mexican
106 South 13th Street
T: 215.546.7100

www.bindiboy.com

MORIMOTO

"I like anything by Morimoto."

- Chef Ken Oringer (Boston)

Center City / Japanese
123 Chestnut Street
T: 215.413.9070

www.morimotorestaurant.com

OSTERIA

"I'm crazy about the Italian food here."

- Chef Jose Garces (Garces Restaurant Group)

Center City / Italian
640 North Broad Street
T: 215.763.0920

www.osteriaphilly.com

OYSTER HOUSE

"Oyster House does a fantastic job of shucking and serving some of the freshest oysters in Philadelphia."

- Chef Jose Garces (Garces Restaurant Group)

Rittenhouse Square / Penn Center / Seafood
1516 Sansom Street
T: 215.567.7683

www.oysterhousephilly.com

SAHARA GRILL

"For an amazing Middle Eastern Combo platter."

- Chef Jose Garces (Garces Restaurant Group)

Market East / City Center / Middle Eastern
1334 Walnut Street
T: 215.985.4155

PHILA - RESTAURANTS

SILK CITY

"Silk City has great, interesting food, and when the weather is nice, I like to sit in the garden. The blackened fish tacos are my favorite thing on the menu."

- Chef Marc Vetri (Vetri, Osteria, and Amis, Phila.)

435 Spring Garden Street
T: 215.592.8838
www.silkcityphilly.com

SAHARA GRILL

"Sahara Grill has an amazing Middle Eastern Combo platter."

- Chef Jose Garces (Garces Restaurant Group)

Market East / City Center / Middle Eastern
1334 Walnut Street
T: 215.985.4155

TINTO

Recommended by chefs Jimmy Bradley (Red Cat, The Harrison, NY)

Rittenhouse Square / Spanish / Wine Bar
116 S 20th Street
T: 215.665.9150

www.tintorestaurant.com

VILLA DI ROMA

"Red sauce Italian, chopped salad with Russian dressing, shrimp and bacon."

- Restaurateur Chris Ronis (Northern Spy Food Co, NY)

Italian Market / Italian
936 South 9th Street
T: 215.592.1295

www.delucasvilladiroma.com

VILLAGE WHISKEY

Neats and Eats

Recommended by chefs Jimmy Bradley (Red Cat, The Harrison, NY)

Rittenhouse Square / American
118 South 20th Street
T: 215.665.1088

www.villagewhiskey.com

ZAHAV

"Chef Michael Solomonov is doing amazing things. Get the hummus."

- Chef Marc Vetri (Vetri, Osteria, and Amis, Phila.)

Old City/ Middle Eastern
237 St. James Place
T: 215.625.8800

www.zahavrestaurant.com



PHILADELPHIA / PITTSBURGH / HANOVER

PHILADELPHIA - DRINK COCKTAILS

THE FRANKLIN MORTGAGE CO

"Some serious cocktails by Philly's finest."
- Mixologist Maxwell Britten (Maison Premiere, NY)
Rittenhouse Square / Cocktail Lounge
112 South 18th Street
T: 267.467.3277
www.thefranklinbar.com

BEER

BELGIAN CAFE

"They have a wide range of Belgian beers, which I love, and the atmosphere is really relaxed."
- Chef Marc Vetri (Vetri, Osteria, and Amis, Phila.)
Fairmount / Art Museum District
Pub / Belgian
601 North 21st Street
T: 215.235.3500
www.thebelgiancafe.com

MONK'S

"For the Belgian beers."
- Chef Marc Vetri (Vetri, Osteria, and Amis, Phila.)
Rittenhouse Square
Pub / Belgian
264 S. 16th Street
T: 215.545.7005
www.monkscafe.com

DIVE BAR

BOB & BARBARA'S

"The best dive bar in the world. It's very vintage and looks like it hasn't been cleaned since the Philadelphia Flyers won the Stanley Cup in 1975. The best part is the PBR cans and the quartet of 80-year old jazz musicians who jam on the weekends."
- Sommelier Michael Madrigale (Bar Boulud, NY)
Rittenhouse Square / Bar
1509 South Street
T: 215.545.4511

PITTSBURGH - RESTAURANTS

PRIMANTI BROTHERS

"There is nothing like a Primanti Brothers sandwich. They are big sandwiches of French fries and coleslaw piled on the sandwich. I love that."
- Chef Kelly Liken (Kelly Liken, Vail)
Strip District / Sandwiches
46 18th Street
T: 412.263.2142
www.primantibros.com

SALT OF THE EARTH

"I was super impressed with this place. Innovative and fun and definitely the next generation for Pittsburgh."
- Chef Kelly Liken (Kelly Liken, Vail)
Garfield / Modern America
5523 Penn Avenue
T: 412.441.7258
www.saltpgh.com

SPOON

"This is a new kind of restaurant for Pittsburgh and they are just blowing it up."
- Chef Kelly Liken (Kelly Liken, Vail)
East Liberty / Modern American
134 South Highland Avenue
T: 412.362.6001
www.spoonpgh.com

VINCENT'S PIZZA PARK

"It's like no other pizza. It's not thin crusted, it's not thick crusted, it's this sort of hand-tossed deliciousness. We are convinced that they haven't cleaned their pizza ovens in like 25 years and that is why it tastes so good."
- Chef Kelly Liken (Kelly Liken, Vail)
Wilksburg / Italian / Pizza
998 Ardmore Boulevard
T: 412.271-9181
www.thevincentspizzapark.com

HANOVER - RESTAURANTS

CRABB'S TOPICAL TREAT

"It's an amazing drive-in. It's only open from mid-March until the early fall and they have a sandwich called the Fat Boy which could be described as the Big Mac's much better tasting cousin. Once March comes rolling around, I start to crave the opening of 'The Treat' and my first Fat Boy of the year."
- Chef Andrew Little (Sheppard Mansion, Hanover)
Hanover / American / Drive-In
2279 Carlisle Pike
T: 717.632.3977

THE FAMOUS HOT WEINER

"I love it. They specialize in hot dogs with 'everything' which consists of a hot dog topped with mustard, chili sauce and an insane amount of onions. Pair those hot dogs with French fries topped with chili and a milkshake and I'm a happy boy. It's a true taste of the area."
- Chef Andrew Little (Sheppard Mansion, Hanover)
Multiple Locations / American / Hot Dogs
Downtown
101 Broadway,
T: 717.637.1282
North Hanover
160 Dart Drive
T: 717.632.2424
www.famoushotweiner.com

SHEPPARD MANSION

Modern twist on Pennsylvania Dutch cuisine
Hanover / Contemporary Pennsylvania Dutch
117 Frederick Street
T: 717.633.8075
www.sheppardmansion.com

HANOVER - MARKETS CARRIAGE HOUSE MARKET

"Our own Carriage House Market is located behind the restaurant."
- Chef Andrew Little (Sheppard Mansion, Hanover)
Hanover / Farmers Market
117 Frederick Street, Rear
T: 717.633.7500

