

CLEVELAND CUISINE

A Full Plate of Dining Options



Cleveland's culinary scene blends influences from the more than 100 diverse ethnicities found throughout the city with traditional cooking techniques as well as modern twists. Nationally recognized and award-winning chefs create deliciously memorable experiences that bring visitors back for seconds.

New and Noteworthy

- Japanese fusion restaurant [Goma](#) opened in July 2021 and builds on chef Dante Boccuzzi 's experience as executive chef at Nobu/Milan. An extensive selection of sushi rolls and shareable plates along with a full sake menu and sake-infused cocktails are highlights.
- Inspired by chef owner Luca Sema's childhood near the Adriatic sea, [Acqua di Luca](#) offers a daily selection of fresh oysters and fish, specialty pizzas including truffle and lobster and seasonal specials like roast osso buco.
- Registered nurse-turned-chef Tiwana Scott-Williams brought her inspired comfort food concept [Pearl's Kitchen](#) to the growing [Sauce the City Food Hall](#) in April 2021. Diners are tempted with flavorful Southern-inspired dishes like blackened salmon BLTs, shrimp and grits, loaded Cajun fries, mac and cheese and bourbon cream bread pudding.
- [Heart of Gold](#) is a casual-yet-elevated neighborhood bar and kitchen, offering guests a seasonal menu featuring fresh cocktails, green bowls, burgers and entrees including a Szechuan eggplant bowl, galbi ribeye sandwich and everything spice waffle fries.
- Building on the success of the [EDWINS Leadership & Restaurant Institution](#), which offers formerly incarcerated adults a comprehensive hospitality training program and a pathway to employment, founder Brandon Chrostowski has introduced [EDWINS Bakery](#) and [EDWINS Butcher Shop](#). The newest offering opened in November 2020, [EDWINS Too](#), and focuses on fine-dining and prix-fixe menus developed with a rotating chef-in-residence.
- Visitors to [Yonder](#) are welcomed by the smells of bacon and maple syrup to start the day right. The restaurant opened in November 2020 in the St. Clair-Superior neighborhood and features classic breakfast and lunch staples that include French toast, pancakes, deli sandwiches and more.
- The aroma of freshly popped popcorn, a box office-style host stand and servers dressed in theater usher uniforms welcome guests to the [Haunted House Restaurant](#), which opened in July 2021. The restaurant is inspired by classic horror films, and Darnell "SuperChef" Ferguson helped create a menu of urban eclectic American dishes, including a "brinner" menu with breakfast-for-dinner-style plates.
- Chef-owner Matthew Spinner replaced his fine-dining Japanese bistro in the Tremont neighborhood with a more casual, Japanese sports bar, [Bar Oni](#). Opened in October 2020, Bar Oni offers beer, cider and cocktails along with skewers of grilled meat, tempura-fried vegetable and other Japanese pub specialties.
- Located at the Kimpton Schofield Hotel, [Betts](#) serves classic American dishes with an emphasis on freshness and whole foods in a colorful, casual dining space. Opened in August 2020, the restaurant serves all meals and offers grab-and-go coolers with fresh sandwiches, healthy snacks, craft beer and wine. Lucky guests will be seated at a table with a Bubbles Bell for on-demand sparkling wine service.
- The Glenville Circle North retail incubator opened in early 2020. The space features seven businesses including [Black Box Fix](#), a gourmet sandwich shop by chef Eric Rogers; fresh seafood specialties at [Pipe 'N Hot Grill](#); and locally made small-batch cold brew at [Cleveland Cold Brew](#).

Award-Winning Chefs

- Cleveland native and James Beard Award-winner **chef Michael Symon** brought Cleveland's food scene to the national spotlight. Today, Symon continues to operate [B Spot Burger](#) and [Mabel's BBQ](#).
- **Chef Zack Bruell** is known for his fusion cuisine and his ability to cook a wide variety of styles. His restaurant [L'Albatros](#), Japanese restaurant [Parallax](#) and American restaurant [Table 45](#).

- James Beard-nominated and acclaimed **chef Doug Katz** showcases his expertise in ethnic cuisine with his latest concept, [Zhug](#). Named one of Esquire magazine's "[Best New Restaurants in America, 2020](#)". Zhug features Mediterranean and Middle Eastern sharables and small plates. Katz also delights foodies with two ghost kitchen concepts, including [Amba](#), featuring Indian-themed dishes, and the South American-inspired concept [Chimi](#)
- **Chef Karen Small** at [The Flying Fig](#) was a local pioneer of creative, farm-to-table cuisine when the restaurant opened in 1999. The focus on supporting small family farms and local food artisans while creating critically acclaimed menus that evolve seasonally remains strong.
- Two-time James Beard semifinalist **chef Jill Vedaa** brought specialty small plates back to the forefront of the Cleveland food scene with her nationally recognized restaurant, [Salt+](#). Featuring locally sourced, farm-to-table ingredients, Vedaa focuses on vegetable, meat and fish small plates, rounded out by expertly crafted cocktails and curated wines.
- Known for his innovative work in foraging and fermentation, **Jeremy Umansky** opened [Larder Delicatessen and Bakery](#) – a James Beard semi-finalist – in the historic Ohio City firehouse. This modern-day version of an old-world delicatessen offers house-made breads, pastries, koji-cured pastrami, root beer fermented in-house and locally sourced dairy, eggs and produce.
- Miami-based James Beard Award-winning **chef Michael Schwartz** brings his electric and spicy flare to Cleveland with [Michael's Genuine Food and Drink](#). The 65-seat neighborhood bistro serves up a globally inspired, seasonal menu offering dishes like classic deviled eggs and house-smoked bacon cheddar burger to more adventurous plates, such as crispy pig ears and wood roasted octopus.

Quintessential Cleveland Food

- Located in the Ohio City neighborhood is the more than 100-year-old [West Side Market](#), one of the first indoor public markets in the country. Visitors can put their taste buds to the test by trying food like pierogi and falafel from one of the nearly 100 vendors, some of whom can trace their roots back to the inception of the market.
- Since 1964, [Slyman's](#) has caught the attention of presidents and celebrities with the best and biggest corned beef sandwiches in Downtown Cleveland.
- A Cleveland-creation, a **Polish Boy** consists of a link of kielbasa placed in a bun and covered with French fries, coleslaw and barbecue sauce or hot sauce. For a taste of this unusual, yet oh-so-good native sandwich, visitors can stop by numerous spots around town, including [Hot Sauce Williams](#) (the granddaddy of Cleveland barbeque for more than 50 years), [Seti's Polish Boy](#) food truck in the Ohio City neighborhood, [Al & B's Barbecue](#), [Beckham's B&M Bar-B-Que](#) and [Banter Beer and Wine](#).
- With multiple locations in Northeast Ohio, [Melt Bar and Grilled](#) features a menu with 20 different gourmet grilled cheese sandwiches like the pierogi-filled "Parmageddon."

Neighborhood Noms

- For a casual dining atmosphere, visitors can head to the Ohio City neighborhood and choose from pizza and house made pasta at [Bar Cento](#), Mod-Mex cuisine at [Momocho](#), Mediterranean-inspired cuisine at [Alea](#), global cuisine at [Johnny Mango](#) or a sweet treat at [Mitchell's Ice Cream](#).
- In the Tremont neighborhood, guests can enjoy a range of different meals from a delicious brunch at [Lucky's Cafe](#) or [Grumpy's Cafe](#) to fine dining at establishments like [Dante](#), and [Fahrenheit](#) or dinner and drinks at [Prosperity Social Club](#) and the New Orleans-style [Bourbon Street Barrel Room](#).
- If visitors are craving Italian cuisine, then Little Italy on Cleveland's east side is the place to go. Visitors can dive into traditional pizza and spaghetti at [Mama Santa's](#) or enjoy reinvented Italian favorites at [Nora](#) and [Mia Bella](#). Plus, visitors need to save room for gelato or cannoli at [Presti's Bakery](#).
- For an eclectic mix of food, art and theater, visitors can venture to Cleveland's Detroit Shoreway neighborhood and feel like they've traveled the world by sampling cuisines from Italy at [Il Rione Pizzeria](#), Asia at [Ninja City](#) and the Mediterranean at [Astoria Cafe & Market](#). For a sweet treat, visitors can complete their journey at [Brewnuts](#) to enjoy doughnuts, beer and the delicious combination of doughnuts made with beer!