# The Land of eating well

#### New and Noteworthy

**Poppy.** James Beard-nominated chef Jill Vedaa and business partner Jessica Parkison of <u>Salt+</u> fame added <u>Poppy</u> to their growing restaurant group in March 2023. Guests can enjoy lunch and dinner while dining in a turn-of-the-century Craftsman-style home or on the expansive garden patio.

Juneberry Table and Pearl Street Wine Market & Café. Acclaimed chef Karen Small opened two new restaurants in 2022: <u>Juneberry Table</u>, a contemporary urban diner with an Appalachian-inspired breakfast and lunch menu, and the European-inspired bistro <u>Pearl Street Wine Market & Café</u>.

**Cordelia.** With a menu of sharable "modern Grandma" cuisine highlighting in-house butchering, fermentation and curing, <u>Cordelia</u> joined the culinary offerings of Downtown Cleveland's East 4<sup>th</sup> Street in July 2022.

**Amba.** Recognized chef Doug Katz's Indian fusion ghost kitchen, <u>Amba</u>, became a bricks-and-mortar restaurant in May 2022. Adjoining Amba is A Bar, where visitors can enjoy cocktails in a casual, lounge-style atmosphere.

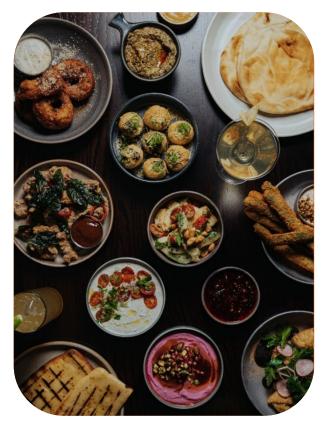
**Wolf Pack Chorus.** Chef Chris Wolf and partner Katie Wolf opened their <u>modern brasserie</u> in February 2023 inside a historic carriage house in Little Italy, blending the styles of a neighborhood trattoria with an upscale special-occasion restaurant.

**Nubeigel.** Chef Josh Admon relocated his family from Jerusalem to Cleveland Heights to open neighborhood bagel shop and bakery <u>Nubeigel</u> in July 2022. Admon's fresh-baked bagel flavors of plain, salt, sesame and mish-mosh are paired with schmears, lox, fish salads and vegan spreads.

## **Quintessential Bites**

**Polish Boy.** A Cleveland-creation, a Polish Boy consists of kielbasa sausage 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 <u>Beckham's B&M Bar-B-Que</u>, <u>Banter</u> and <u>Whitmore's BBQ</u>. At <u>Mabel's BBQ</u>, the addition of pulled pork creates the Polish Girl variation.

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**Corned Beef.** Savory, salty sandwiches piled high with brisket are a local favorite, served at notable spots like <u>Slyman's</u>, which claims to have the best and biggest corned beef sandwiches, <u>Corky & Lenny's</u>, <u>Mr. Brisket</u> and <u>Flannery's Pub</u>.

**Pierogi.** These pillowy Eastern European dumplings are prominent on menus throughout The Land. There's no shortage of traditional <u>pierogi</u> to try, along with riffs like the Parmageddon gourmet grilled cheese sandwich at <u>Melt Bar &</u> <u>Grilled</u>, pierogi poutine at <u>Rowley Inn</u> and pierogi pizzas at <u>Pizza 216</u> and <u>P.Jays Pizza</u>.

**Ballpark Mustard.** Visitors catching a professional sports game in The Land will quickly notice a local favorite, <u>ballpark</u> <u>mustard</u>, as a staple offering. The spicy brown mustard was introduced at baseball games in the 1930s and grew into a local fixture. Famed chef Michael Symon even created a BBQ sauce featuring the ubiquitous condiment.

West Side Market. The more than 100-year-old <u>West Side</u> <u>Market</u> is one of the first indoor public markets in the country. The subway-tiled, barrel-vaulted concourse is home to a variety of food stands, many of which have been familyoperated for generations.

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## **Award-Winning Chefs**

**Michael Symon.** Cleveland native and James Beard Awardwinning chef Michael Symon brought Cleveland's food scene to the national spotlight. Today, Symon operates <u>B Spot</u> <u>Burger</u> and <u>Mabel's BBQ</u> in Cleveland.

**Zach Bruell.** Chef Zack Bruell is known for his fusion cuisine and ability to cook a wide variety of styles. He shows off his mastery at French brasserie <u>L'Albatros</u> and contemporary, global restaurant <u>Table 45</u>.

**Doug Katz.** James Beard-nominated chef Doug Katz showcases his expertise at Amba, a stylish Indian fusion small plates restaurant, and <u>Zhug</u>, which features Mediterranean and Middle Eastern flavors and was named one of the <u>"Best</u> <u>New Restaurants in America"</u> by Esquire magazine in 2020.

**Karen Small.** A pioneer of the local food movement and farmto-table before it was trendy, James Beard-nominated chef Karen Small highlights fresh and refined dishes at <u>Juneberry</u> <u>Table</u> and <u>Pearl Street Wine Market & Café</u>.

Jill Vedaa. Two-time James Beard semifinalist chef Jill Vedaa brings small plates to the forefront at the nationally recognized <u>Salt+</u> restaurant. She opened <u>Poppy</u> in March 2023, a revamp of a longstanding neighborhood restaurant in a restored Craftsman-style home.

Jeremy Umansky. Known for his innovative work in foraging and fermentation, Jeremy Umansky opened <u>Larder</u> <u>Delicatessen and Bakery</u> – a James Beard semi-finalist – in the historic Ohio City Firehouse. The modern take on an oldworld delicatessen offers house-made breads, pastries, kojicured pastrami and root beer fermented in-house.

**Dante Bocuzzi.** With experience working at Nobu/Milan and restaurants in Italy, France and England, chef Dante Boccuzzi mastered his craft abroad before returning to his hometown. Twice nominated for a James Beard Rising Star Chef Award and awarded a Michelin Star, Dante now operates multiple restaurants in the Cleveland area, including Japanese fusion at <u>Goma</u>, modern American restaurant <u>DANTE</u>, underground sushi spot <u>Ginko</u> and live music venue <u>CODA</u>.

### **Neighborhood Noms**

AsiaTown. A few blocks east of Downtown, visitors will find the bustling markets and restaurants of <u>AsiaTown</u>. A beacon for foodies, restaurants and shops offer savory dumplings, spicy Szechuan dishes and sweet and chewy Hong Kong waffles. Popular destinations are <u>Li Wah</u> for dim sum, <u>Superior Pho</u> for warming bowls of the namesake dish, <u>Ball</u> <u>Ball Waffle</u> for dessert treats and <u>Koko Bakery</u> for steamed buns, green tea mousse and Japanese style cheesecake.



**Detroit Shoreway.** The hip and hungry can seek out the latest bistros and bars in the <u>Detroit Shoreway</u> neighborhood. The theaters and stages of the Gordon Square Arts district are joined by eclectic restaurants such as <u>II Rione Pizzeria</u>, <u>Ninja</u> <u>City Urban Asian Cuisine</u> and <u>Astoria Café & Market</u>. For a sweet treat, <u>Brewnuts</u> offers the delicious combination of fresh doughnuts made with local craft beer.

Little Italy. The Little Italy neighborhood is known for its family-owned restaurants and bakeries, intimate art galleries and a Feast of the Assumption celebration that fills the streets with music, food and wine. Visitors can dive into sprawling pizzas at Mamma Santa's, classic dishes at Guarino's and contemporary Italian at Mia Bella and La Dolce Vita. Saving room for cannoli at Presti's Bakery or cassata cake at Corbo's Bakery is a must.

**Ohio City.** One of Cleveland's oldest neighborhoods, <u>Ohio City</u> is located just across the Cuyahoga River from Downtown. Known as the unofficial brewery district, it is a craft beer lover's paradise with <u>Great Lakes Brewing Co.</u> starting the trend in 1988. The area is home to the historic West Side Market, one of the country's <u>largest urban farms</u> and diverse eateries like <u>Larder Delicatessen and Bakery</u>, modern Mexican at <u>Momocho</u>, Mediterranean flavors and natural wines at <u>Alea</u> and the headquarter kitchen for <u>Mitchell's Homemade Ice Cream</u>.

**Tremont.** With a blue collar legacy, the <u>Tremont</u> neighborhood features onion-domed churches, remarkable downtown views, independent artists' galleries, awardwinning restaurants, laidback pubs and boutique shops. One of the city's original foodie hot spots, visitors can enjoy a leisurely brunch at <u>Lucky's Cafe</u> or <u>Grumpy's Café</u>, fine dining at <u>Dante</u> and <u>Fahrenheit</u> or visit neighborhood fixtures like <u>Prosperity Social Club, The South Side</u> and <u>Fat Cats</u>.

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