

# Chicago Tribune FOOD & DINING



KRISTAN LIEB/FOR THE CHICAGO TRIBUNE

Tuna nicoise at Dutch & Doc's, an addition to the Wrigleyville dining scene.

**SUMMER EATING LIST**

## Appetite agenda

44 new and upcoming restaurants — from must-gos to field trips

BY PHIL VETTEL  
Chicago Tribune

Summer is a couple of weeks away, though you would be forgiven for assuming it's already here, given the warmth of late May. Either way, it's time once again for my annual Summer Eating List.

Inspired by those reading assignments teachers hand out at the end of the school year, my Summer Eating List focuses on the newly opened, about-to-open and eventually opening restaurants that will vie for your attention and dining dollars in the coming months.

Again taking my cues from my former teachers, I've grouped the list in order of importance. (I'm taking some educated guesses here.) Required Eating restaurants, you absolutely should check out. Electives deserve serious consideration. Extra Credit restaurants are more offbeat choices, and Field Trips are destinations beyond the city limits.

Restaurants are listed with their real or projected opening dates; the latter, as any fan of Chicago dining knows, are subject to change. (Indeed, one of the restaurants on the list was on last year's list too.)

### Required Eating

**Aba.** Chef CJ Jacobson's first restaurant, Ema, means "mother" in Hebrew, so naming his second Aba (Hebrew for "father") makes sense. Look for Jacobson to bring his Mediterranean stylings to Fulton Market, along with an expanded menu of seafood and steak. The 200-seat rooftop patio will be a destination. *Opening Thursday, 302 N. Green St.*

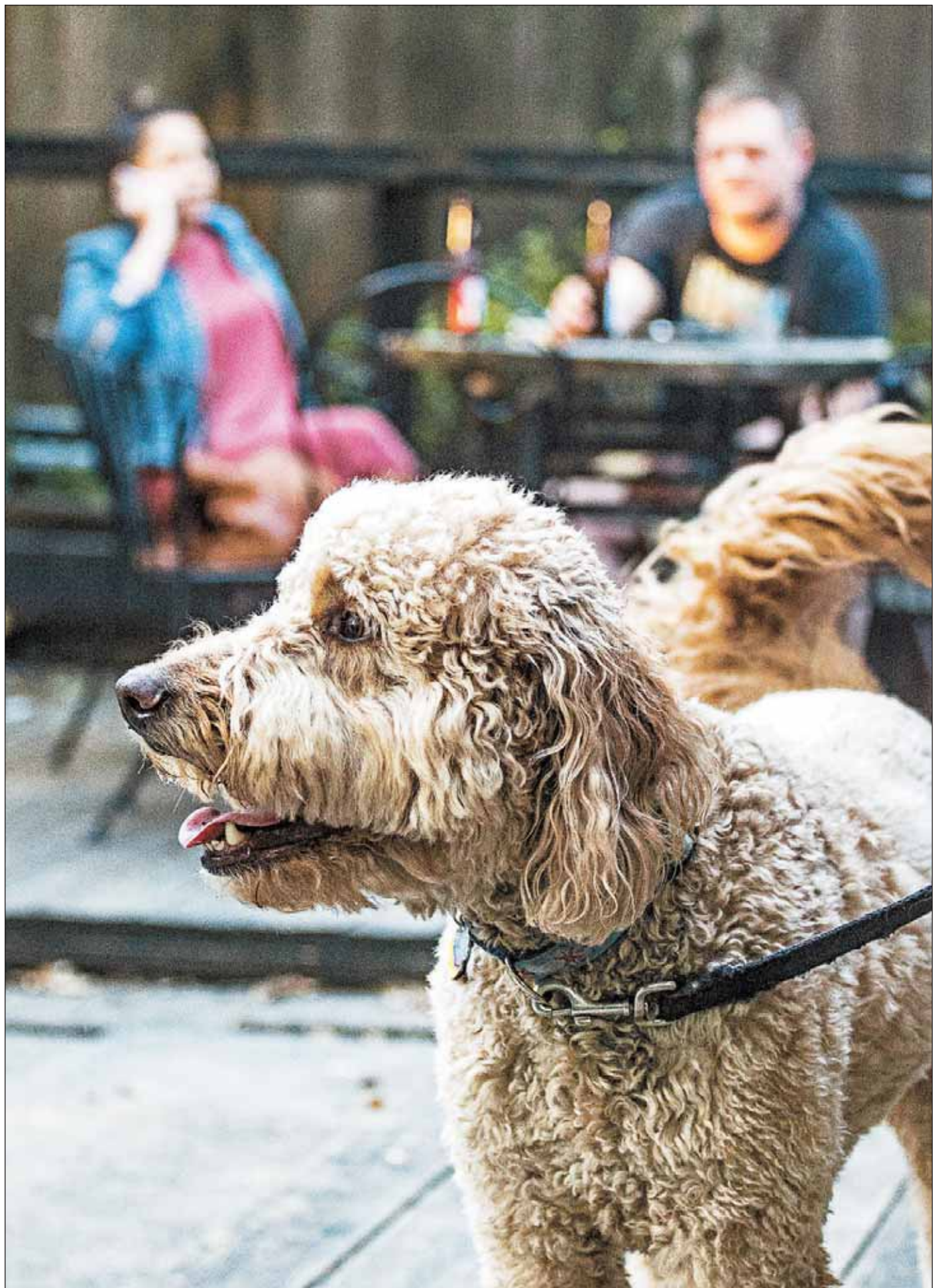
**Brass Heart.** Opening in the old 42 Grams space, Brass Heart will be a 20-seat tasting-menu restaurant featuring Matt Kerney, former executive chef at Longman & Eagle. *Opening July, 4662 N. Broadway.*

**etta.** Danny Grant (Maple & Ash) will bring a simpler approach — and open-hearth cooking — to the Bucktown space formerly home to The Southern. The new structure will seat 120 on the first level, and another 80 upstairs (including a large outdoor space). Pizzas and hearth-roasted chicken will be signatures. *Opening early summer, 1840 W. North Ave.*

**Free Rein.** A contemporary American brasserie opening in the St. Jane Chicago (formerly Hard Rock Hotel). Free Rein features chef Aaron Lirette (formerly at Michelin-starred GreenRiver) and pastry chef Evan Sheridan (previously at Sixteen). *Opening early July, 224 N. Michigan Ave.*

**Funkenhausen.** Chef and partner Mark Steuer will combine his Southern upbringing with his German heritage in this modern West Town spot, posited as a Bavarian beer hall melded with an Alsatian brasserie. *Opening early to late July, 1709 W. Chicago Ave.*

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MOE ZOYARI/FOR CHICAGO TRIBUNE

Bear, a 3-year-old goldendoodle who works as a therapy dog, spends time at Cody's Public House in Lakeview last month.

## A DIFFERENT BREED OF BAR

At these Chicago taverns, everyone knows your pup's name

BY MARISSA CONRAD | Chicago Tribune

It wasn't quite 8 p.m. at Cody's Public House, a bar in Lakeview, when a player in the Tuesday night darts league approached the ATM to find Millie, a regular, stretched out on the floor. He stepped around her to get his cash, then leaned down for an ear scratch.

"Is she a pit?" he said, cocking his gaze upward at Millie's human, a 33-year-old named Kristen Burger. Millie, who is part pit and part mystery (probably boxer, maybe lab, Burger guesses), popped up to a sit position to encourage more scratches, her tail sweeping the floor with the rhythm of a metronome. Burger and Millie, who's almost 4, come to Cody's "a lot," especially during floor hockey season.

About 10 stools down, Rick Haeefe held the leash of Bear, a 3-year-old goldendoodle who spends his spare time volunteering at hospitals as a therapy dog. "Regular" may be too soft of a word to accurately depict Bear, who comes to Cody's "more nights than not," Haeefe said. Lisa Selleg, Haeefe's partner, called the bar their



JOHN J. KIM/CHICAGO TRIBUNE

Otis, a 4-year-old Wheaten terrier, sits on the floor at Beermiscuous in Lakeview. If a bar wants to serve food, dogs aren't allowed in.

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# Where everyone knows pup's name

Dogs, from Page 1

"second living room."

Haefele and Selleg live in the neighborhood, but Burger drives Millie over from the West Side of Chicago. A good dog bar, she said, is worth traveling for.

Words to consider. In today's world of dog spa treatments and puppy birthday parties, there's a marked difference between a good dog bar and a bar that's good at making money off of your dog. The latter is a place with a patio and a consulting firm that advised adding a menu of dog-friendly burgers and beer. (What kind of monster, after all, doesn't order his best friend a Pup's Blue Ribbon?) The former is, more simply, a bar that's cool with your dog snoozing at your feet. No gimmicks, no amenities and, also, no patio-only restrictions; for Burger, the best feature of Cody's is that Millie the pit mix is welcome indoors.

For that reason, Chicago dog bar culture overlaps heavily with Chicago tavern culture. Cody's is the perfect example; the quintessential Chicago tavern, it sports red-padded stools at a weathered wood bar, pool and darts, and a chalkboard advertising \$3.75 Malort shots, no food. If a bar wants to serve food (or has to serve food, a requirement under some licenses), dogs aren't allowed in. A tavern license, which doesn't mandate food service, is what gives Cody's and other bars the choice to let in dogs, says Gene Frankowski, who opened Cody's — named after his former dog, an American foxhound — 31 years ago.

The city stopped giving out tavern licenses for a number of years, "because of problem bars," Frankowski says. But it resumed a few years ago, sparking a subset of modern cocktail bars and taprooms that has joined the long-standing neighborhood staples in welcoming dogs without exploiting their owners. (That's not to say it's not good for revenue. "We lost a ton of business by not letting dogs in here," Autumn Giltner of now-dog-friendly-again Bucktown Pub, says about a short no-dogs-allowed-inside period right before she started as general manager. "I was, like, we need to let dogs back. Plus, why wouldn't we? I love them.")



JOHN J. KIM/CHICAGO TRIBUNE

Manager Austin Harvey is greeted by Otis, owned by Rocky Thompson, left, at Beermiscuous.



ARMANDO L. SANCHEZ/CHICAGO TRIBUNE

Phil Chevron pets white pit mix Booger while sitting at the bar at the Inner Town Pub in Wicker Park.

Maybe the low-key place you can bring Fido year-round isn't as sexy, or at least prone to internet interest, as puppuccinos and paw-nut butter sandwiches. But dog bars have remained, quietly and steadily, one of the best parts of Chicago bar culture. And, maybe, some of the last places left where we'll take our faces out of our phones and make a new friend, instead.

## Louie! Louie!

"Every time he walks in, everyone yells, 'Louie!' He sniffs all the other dogs' butts, then he sits down and eventually chills out," America Garcia says of bringing her 2-year-old French bulldog, Louie, to

Estereo in Logan Square. At Beermiscuous in Lakeview, 4-year-old Wheaton terrier Otis gets a similar reaction. "It's like the end of the Tour de France, when there's a crowd and Otis walks in and everyone starts cheering," says Rocky Thompson, who moved to Chicago six months ago along with his wife, Kasey, and their two children. "He gets so much attention. I don't want to say (choosing our) house was driven entirely by its proximity to a bar that allows dogs, but it was definitely a factor."

Estereo, with force-carbonated cocktails and a turntable playing island music, is the opposite of Cody's in so many ways. Beermiscuous, too; part bottle shop and part bar, it's



MOE ZOYARI/FOR THE CHICAGO TRIBUNE

Bear plays with a billiard ball at Cody's Public House. He loves being petted and doles out kisses on request.

home to families with strollers browsing fridges of craft beer and bartenders in dapper ties pouring tastes from taps. But all three spots have one thing in common: the power of dogs to bring people together. "It's such an icebreaker," Garcia says, recalling a few people she's met through Louie, including a man new to Chicago from Canada. She ended up giving him a bunch of recommendations. "Now we're Instagram friends, and every once in a while, we wave at each other at the bar."

Maybe a friendly nod doesn't seem like a big deal. But it's nice to be known. And connections forged through dogs can go much deeper. Inner Town Pub, a Christmas-bulb-lit bar in

Wicker Park, has been dog-friendly since long before bartender Brandon Pool started working there 16 years ago. Right after he started, he met regular customers Terry and Toast: "Terry would come by, and we would talk news or politics or construction, whatever he was working on that day, and throw treats at Toast, because she would just bark until you fed her."

Toast passed away recently, and the Inner Town community came together for Terry. "People support each other," Pool says. "A lot of the people are pet owners, and they know how hard that (loss) is, how painful it is, so we just try to rally behind whoever is trying to get through it and

do whatever we can to help. Here's the shoulder. Come here."

On Wednesdays, when Pool works a 12-hour shift, his white pit mix Booger comes with, greeting everyone who enters the bar with unbridled enthusiasm, except the guy who carts in the weekly liquor delivery. (Booger's one fear in life is wheels.) "And Terry copes because now, every time he comes, here's Booger for him to throw treats at," Pool adds.

## Doggie therapy

That gets at one more key attribute of a good dog bar: It's as much for non-owners who need the magic of a dog, fueled by the generosity of people lucky enough to own one. Customers sometimes abandon their drinks to pet Booger for 20 minutes straight, Pool says. People bring her bones, pig ears and toys, out of the blue.

Giltner sees the same thing at Bucktown Pub, where people sans dog flock to pet regulars like Stella the bulldog and Eddie the pit bull, who likes to announce his presence by trying to jump up on a bar stool.

At Cody's, Bear's therapy-dog training is perfectly suited to accepting attention, as well as giving it out. He'll nestle up to anyone who wants to pet him and isn't shy about doling out kisses when asked. It helps him, too, "to get him acclimated to crowds, people approaching him, for his work at the hospital," Selleg says.

And don't underestimate the calming effect of simply reading a magazine at a bar, whiskey in hand, feeling the gentle presence of a dog parked a few seats down. For that to be true, though, the numbers game is key — as in the fewer, the better. Estereo can get packed with pups on a weekend, sometimes reaching 14 or 15 dogs at once, but Garcia sometimes prefers a Tuesday or Wednesday, when Louie can chill in a calmer environment — and she can relax a little better too.

Pool is also cognizant of that at Inner Town. "I've seen up to four dogs here at a time, but there's usually just one or two," he says. "We don't want it to be a dog park."

Marissa Conrad is a freelance writer.

# Here's what we're cooking up at Printers Row Lit Fest

BY JOE GRAY  
Chicago Tribune

Korean barbecue from chef Bill Kim, soul food from Chicago native and now Atlanta chef Todd Richards, Mexican dishes from chef and restaurateur Rick Bayless, Italian rice classics from veteran chef John Coletta and Indian recipes from Instant Pot cookbook author and internet star Urvashi Pitre are all on the menu at Printers Row Lit Fest this weekend.

The Food & Dining stage will feature those chefs and authors and several others in a program of 13 sessions, Saturday and Sunday at Jones College Prep High School, one of the venues for the annual festival. Other headliners include Chicago chef Paul Kahan cooking from "Cheers to the Publican, Repast and Present"; Tribune beer writer Josh Noel, who will read from his just-released book, "Barrel-Aged Stout and Selling Out: Goose Island, Anheuser-Busch, and How Craft Beer Became Big Business"; Hungry Hound Steve Dolinsky, who will talk with "Chewing" podcast hosts Louisa Chu, a Food & Dining reporter, and Monica Eng, of WBEZ, about pizza; and Tribune columnists John Kass, Mary Schmich and Eric Zorn, who welcome their loyal readers for coffee talks.

Other sessions include two mezcal specialists exploring the Mexican import, a Q&A with the authors of "The Chicago Food Encyclopedia," and

for the first time, Food & Dining welcomes Between Bites, the Chicago organization that brings together chefs and writers who share their stories about food and life, an apropos program given this year's festival theme, Storytelling. Here are details.

The Food & Dining stage is at Jones College Prep, 700 S. State St., in the cafeteria on the second floor. The school is just steps south of the Harrison Red Line stop. Here is the schedule, with dates and times:

## Saturday

10-11 A.M.

**Coffee with John Kass:** A conversation with Chicago Tribune columnist John Kass, with free coffee to kick off your day at the fest.

11:15-11:45 A.M.

**Demo:** Bill Kim, chef of BellyQ and Urbanbelly, demos recipes from his cookbook "Korean BBQ: Master Your Grill in Seven Sauces."

NOON TO 12:30 P.M.

**The Mystique of Mezcal:** Emma Janzen, author of "Mezcal: The History, Craft & Cocktails of the World's Ultimate Artisanal Spirit," and Caitlin Laman, founder of cocktail festival Chicago Style and beverage director of Ace Hotel Chicago, in conversation with Tribune Deputy Food & Dining Editor Joseph Hernandez.

1:45-2:30 P.M.

**Beer talk:** Tribune beer writer Josh Noel sits for a



SOUTHERN LIVING

Chef and author Todd Richards will talk about soul food.

Q&A about his new book, "Barrel-Aged Stout and Selling Out: Goose Island, Anheuser-Busch, and How Craft Beer Became Big Business," with Ray Daniels, author, beer writer and founder of the Cicero-nous Certification Program.

2:45-3:15 P.M.

**Demo:** Veteran Chicago chef John Coletta (Quartino, Entre Nous, Primavera, Caliterra) cooks from "Risotto & Beyond: 100 Authentic Italian Rice Recipes for Antipasti, Soups, Salads, Risotti, One-Dish Meals, and Desserts."

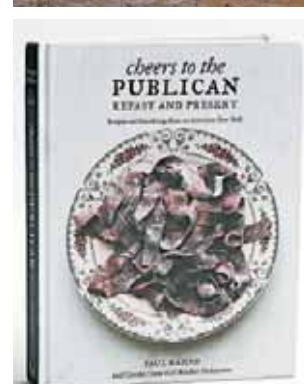
3:30-4:15 P.M.

**"Chewing" tapes live:** "Chewing" podcast hosts Louisa Chu and Monica Eng interview Steve Dolinsky, WLS-Ch. 7's Hungry Hound, about his new book, "Pizza City, USA: 101 Reasons Why Chicago Is America's Greatest Pizza Town."

## Sunday

10-11 A.M.

**Coffee with Mary Schmich and Eric Zorn:** A conversation with Tribune columnists Mary Schmich and Eric Zorn, with free coffee served.



11-11:30 A.M.

**Demo:** Urvashi Pitre shares cooking tips on the hottest kitchen appliance, the Instant Pot, as she demos from her just-as-hot "Indian Instant Pot Cookbook," whose butter chicken recipe went viral online earlier this year.

11:45 A.M. TO 12:30 P.M.

**Hidden Chicago:** Bruce Kraig and Colleen Taylor Sen, co-editors of "The Chicago Food Encyclopedia," in conversation with Food & Dining writer Bill Daley, explore the city's little-known foodways.

12:45-1:15 P.M.

**Demo:** James Beard Award-winning chef and restaurateur Paul Kahan (Avec, Blackbird, Publican) cooks from his first book, "Cheers to the Publican, Repast and Present: Recipes and Ramblings from an American Beer Hall," which we described in our review as worth the 20-year wait.

1:30-2:30 P.M.

**Between Bites:** The storytelling outfit Between Bites takes over the Food & Dining stage to host two chefs, Sarah Grueneberg of Monteverde and Kevin Hickey of Duck Inn, along with F&D Deputy Editor Joseph Hernandez, who will all read food-related stories on the theme "A New Chapter."

2:30-3 P.M.

**Demo:** Former Chicagoan Todd Richards, chef of Richard's Southern Fried in Atlanta, returns to his native city to share his very personal version of soul food from his first book, "Soul: A Chef's Culinary Evolution in 150 Recipes."

3:15-3:45 P.M.

**Demo:** Rick Bayless, multiple James Beard Award winner, cookbook author, star of "Mexico — One Plate at a Time" and chef (Frontera Grill, Topolobampo, Lena Brava, Cruz Blanca, Tortas Frontera), shares recipes and stories.

For details on the authors and chefs, plus the rest of Lit Fest's programs, visit [printersrowlitfest.org](http://printersrowlitfest.org).

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