MAIN LINE TODAY





Weekly Digest: Main Line Welcomes Avenue Kitchen and Pinkberry, Eagerly Awaits Taqueria Feliz's Debut

BY AMY STRAUSS



This spring, new restaurants are in bloom along the Main Line, with many more new concepts itching to make their introductions as we near summer 2013.

Restaurateur Dana Smith Farrell (of Harvest Seasonal Grill & Wine Bar, formerly of Classic Diner) officially opens up the doors of her fresh bar/restaurant concept, Avenue Kitchen, as of Monday, May 6. With her brother, Gregory Smith, acting as head chef, you can expect uncomplicated, approachable menu options like roasted garlic

hummus, four cheese and forest mushroom pizza, jumbo lump crab cakes and housemade gnocchi with braised pork. The drink menu is equally appealing, with signature craft cocktails like the Black Manhattan with fig bitters filling out the imbibable roster. Visit avekitchen.com.

The Philadelphia area's first **Pinkberry**, found nestled along Lancaster Avenue in **Bryn Mawr**, hosted its grand opening late last week. The West Coast-based, European-inspired frozen yogurt chain is quickly becoming a Main Line favorite, with our go-to order shaping up to be a generous serving of the tart, original fro-yo toppled with pomegranate seeds and mango slices. Later this spring, the Bryn Mawr location will be one of the first to roll out the new Greek yogurt line. Visit pinkberry.com.

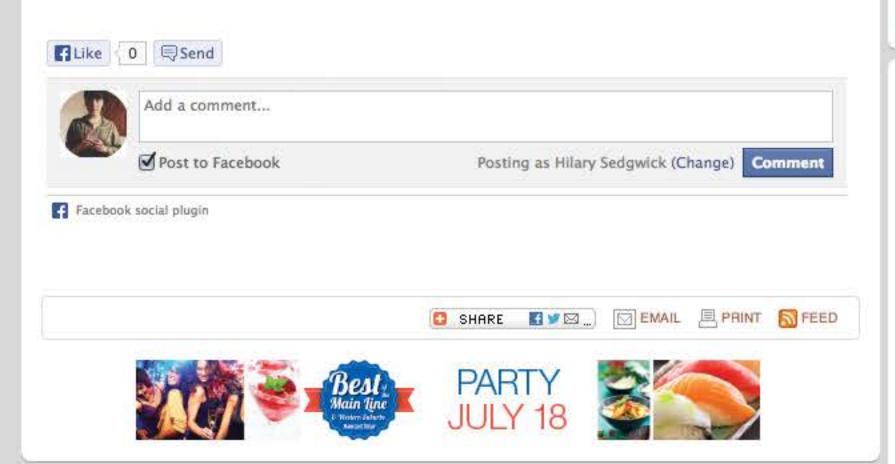
Coming soon: Fans of Garces alums Brian Sirhal and Tim Spinner eagerly await the debut of their third restaurant, **Taqueria Feliz**, slated to open later this month along Main Street in Manayunk. Chef Lucio Palazzo will be exiting their Fairmount restaurant, La Calaca Feliz, to man this mod-Mexican Manayunk kitchen.

"We've flirted with Manayunk ever since we opened our first restaurant [Cantina Feliz]," shared Sirhal.

"We're going to scale down and be more casual with this restaurant. We'll have a smaller menu with focused, modern interpretations of traditional dishes."

Taqueria Feliz will be styled as a South Philly taqueria featuring 60 seats, with a 15-seat bar. The beverage program will include a strong craft beer focus. Stay tuned for the official opening date.

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The Main Course Blog is penned by a collection of creative food writers from The Town Dish, a network of local food and drink websites focusing on local dining on the Main Line and in the Philadelphia suburbs. Their national brand, Dish Trip (a partnership with Southwest



Airlines) travels in the name of food and often contributes to OpenTable.com. The Town Dish stays on the cutting edge of the culinary scene, diving into delicious food and drinks on a local and national level, to share the enticing culinary stories.

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