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Now open: Avenue Kitchen in Villanova

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Michael Klein, Philly.com



"Simple" .. "uncomplicated" ... "fresh."

For the last several months, Dana Smith Farrell has been rolling out these adjectives when people ask her about Avenue Kitchen, the restaurant that she and her brother, Gregory, have opened Monday, May 6 at 789 Lancaster Ave. in Villanova (610-525-3950).

The bar/restaurant occupies a portion of the space previously occupied by Maia and Mixx in the center behind the Villanova post office and just off the Blue Route.

The look is timelessly classic bistro, with angled mirrors high on the walls, whitewashed bricks, reclaimed tables and chairs made of recycled Coke bottles, and comfy neutral, leather-and-velvet banquettes.

Farrell is a partner in the Harvest Seasonal Grill & Wine Bars in Glen Mills and University City. She founded, with her now-ex-husband, Classic Diner in Malvern

Smith, a Culinary Institute of America grad who has worked for Georges Perrier, Jean-Marie Lacroix, and Chris Scarduzio, has indeed kept the menu simple: eight sandwiches (including a grilled cheese topped with Black Forest ham, Gruyere, balsamic-poached pear and Dijon mustard); seven entrees (short rib, meat loaf, salmon, flat-iron steak, day-boat scallops); four pizzas (he uses milk in his dough); six salads; and 10 apps. Pay special attention to the fries.

It's open for dinner now; lunch starts in a few weeks.







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