Dining

Required Eating

Barocina. A contemporary-casual Mexican concept with a menu that includes tuna-tartare tacos and duck-confit arepas, and a party atmosphere that includes industrial-chic décor and glass garage doors that let in the nice weather. Chef is Matt Willis, formerly of HogSlat Hospitality. Grand opening party was May 20, 2091 N. Sheffield Ave., 773-687-9949

Bunny, the Micro Bakery/Wonder Pop. Two concepts in one. By day the 12-seat micro bakery will offer coffee, pastries, breads, lunchmeat burgers, and sandwiches. After-hours (Wednesday-Sunday), owner Diana Regan will open them— from about 7 p.m. to 3 a.m. At night, Wonder Pop takes over the space as a revolving pop-up space, which will explore trends, after cooking classes and collaborative dinners with interesting chefs, and generally indulge in affordable culinary fun. The micro bakery will open Wednesday. Tuesday. Wonderpop will start weekends only and probably won’t exceed three services per week. Opening is early summer. 2059 N. Broadway. no phone yet.

C. Chicago. David Horn and Matt Mullen, the duo behind Chicago Cut and The Local Chicago restaurants, have turned their vernacular and opened this fab-boi-focused, upscale dining room in the space that once housed Keefer’s. The menu’s main dish is a whole roasted duck and whole-cooked fish; there are at least a half-dozen variations available daily. Essentially, Horn and Mullen proposed for their concept and they’ve successfully done with duck breast, the restaurant’s seasoned product and changing accordingly. 205. W. Van Buren St., 312-386-0502

Columbia. The 4th floor rooftop space atop the Virgin Hotel. Chicago features a bar and lounge area and views. The rooftop area serves as a restaurant and bar. Opened in April. 201 W. Van Buren, 312-427-0000

Cherry Circle Room. The venerable Chicago Athletic Association re-opened as a boutique hotel, and it promises to be one of Chicago’s most popular destinations. This restaurant has a bar and restaurant for casual dining and drinks. Opened in April. 201 W. Van Buren, 312-427-0000

Chicago Tribune

Summer Eating List

School’s out; dining’s in. Here’s your homework

By Phil Vettel | Chicago Tribune

It’s time once again for my Summer Eating List. Patterned after the summer reading lists that haunted my school days, this list tells you the recently opened, soon-to-open and hopping-to-open restaurants to keep in mind for a summer of dining enjoyment.

I’ve broken the list into categories: Required Eating (restaurants you must not ignore), Electives (optional destinations you should consider), Extra Credit (offbeat choice, and a few major restaurants that may not open until summer) and Field Trips (driving required; permission slips optional).

Restaurants are listed along with their projected opening dates—which, as any follower of Chicago restaurants knows, are subject to change.

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Michigan Ave., 312-480-0120.

Electives

Atwood. After a three-month renovation, minor name change—it used to be Atwood Cafe—and a new chef (Erick Millman), this Loop mainstay, a big favorite among theater and post-shopping diners, is ready to be re-discovered. Open 1 W. Washington St., 312-782-0717

Bar Siena. Following Prime & Provisions (see below), the De Pace Group will open a two-story, casual Italian restaurant in the Market District. As with sister restauranteur-in-chief, it takes its inspiration from La Matera in Siena, Italy, and will be opened by chef Fabio Viciani. Opening expected September 2012. 822 W. Randolph St., no phone yet.

Bin 36. The release of this wine-centric restaurant follows the relocation of the German Wine Room from its original to the former Prime Beef in the West Loop. The menu consists of small plates, charcuterie and full-size entrées, opened by chef (ex-Bouchon) Nancy Silver.ComponentModel. Sherry, who was part of the original Bin 36, will offer 30 wines available by the taste, glass, flight or bottle. Opening mid-March. 110 N. Jefferson St., 312-929-6438

The Blanchard. “Everything is done” says chef-owner Jason Palazzotto. We have a new Lincoln Park restaurant. “I’m writing on my name sign from the city, and then I should take another three to five days (to receive his license).” So the chef could be ready as summer officially hits. In the near future, a new real-estate office is opening in the area, the restaurant will have close to 100 seats, and the chef will open with no reservation chef counter that overlocks the open kitchen. For brasserie classics side-by-side with contemporary dishes (e.g. lamb, duck, and we think he’s building a) and an extensive wine list. Expected opening, June 18. 1111 N. Clark St., no phone yet.

Dinosaur Bar-B-Que. A true chain whose previous locations are scattered about New York, New Jersey and Connecticut, Chicago’s opening of Dinosaur is one of the more anticipated things we’ve seen, and we hear it’s already a hit. 201 W. Van Buren, 312-444-2400

Dolce Italian. A concept that originated in Miami Beach opened in mid-May in the Goose Island location by chef Andrew Delia. Franchise. The first location in the concept is Dolce Italian will be the flagship. This concept is the same as the Miami Beach location, but with New York City flavor. The team behind the concept is expected to open another location in mid-June in the Gold Coast neighborhood. 322 W. North Ave., 312-726-0365

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