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## Partner in Bistronomic and Boarding House to Develop Bar and Grill in Edgewater

Posted Jan. 23, 2013, at 3:37 p.m. | By Penny Pollack, Graham Meyer, and Kristina Vragovic

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### Will You Still Need It When It's 63?

The 80-year-old Loyola hangout **Hamilton's** closed in October, and shortly afterward, the university bought the building. **Matt Fisher**, a partner in **Bistronomic** and the **Boarding House** on the Near North Side, says that Loyola, already his landlord at Bistronomic, asked if he was interested in the Hamilton's space. Fisher accepted, hoping to turn the 150- to 200-seat space into **63 Bar and Grill (6341 N. Broadway, no phone yet)**. "But I could just call it 63," he says. "I plan on making it an upscale bar and grill, catering to the neighborhood, the students, and the university. The food concept will come later. I'm going to try and make it feel more upscale, more downtown." In other words, something like the cross-product of **Nine Steakhouse** and **Seven Bar & Restaurant**.

### The Soldi's Tale

After **Coco Pazzo** and **Coco Pazzo Café**, the restaurateur **Jack Weiss** chose not to go cuckoo with Cocos and named his upcoming trattoria-pizzeria **Tre Soldi (212 E. Ohio St., no phone yet)**, or "three coins," for the song and the movie *Three Coins in the Fountain*. The fountain, of course, is the Trevi in Rome, and Tre Soldi's food will reflect Rome's region, Lazio. Overseen by **Federico Comacchio**, also the executive chef of Coco Pazzo, the menu will include dishes like chitarra carbonara; gnocchi ricotta with smoked tomato sauce, romanesco, and anchovy; and the fried artichokes called carciofi alla guidea. Roman-style pizza, with a crust somewhere between Neapolitan and cracker-thin, will bake in a stone deck oven, a program put together by **Pamela Fitzpatrick**, the former **Fox & Obel** baker last seen with Lettuce Entertain You. Weiss hopes for a May opening, and we know a custom he could try for good luck.

### Crustacean Fever

#### ABOUT DISH

Dish is the dining news du jour — a feast of inside information about restaurants, chefs, and food trends popping up everywhere in and around Chicago.

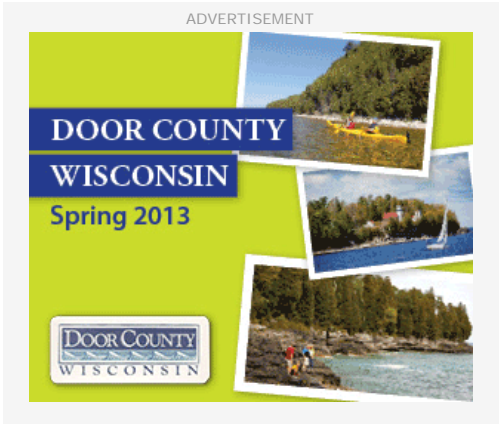
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**DOOR COUNTY WISCONSIN**  
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PROMOTION

**Sepia (123 N. Jefferson St., 312-441-1920). Contemporary American.**

½ (very good to excellent)

\$\$\$\$ (\$50-plus per person for a meal, without tax, tip, or alcohol)

Unlike celebrity chefs who want to get in your face, **Andrew Zimmerman** just quietly amazes your palate with his evolving menu. Sumptuous housemade charcuterie includes not only brilliant duck mousse but the best bologna you've ever tasted. The French-Indian spice mixture vadouvan elevates lamb loin with a disk of crispy lamb neck meat and chickpea panisse; black pepper gnocchi and turnips enhance spice-glazed duck breast. **Cindy Schuman's** desserts, such as almond blancmange and apricot gelée with honey syrup and blackberries, maintain the standard, as do the stellar wines and cocktails. The modern detailing on a 19th-century print shop framework beguiles; the fine waitstaff impresses.

For the dishes we liked best, click [here](#).

## Hope You Like Jamun, Too

After three years in catering, **Rubina Haseez** opened the umlauted bakery **Gür Sweets (162 N. York St., Elmhurst, 630-833-0008)** in November, specializing in ethnic treats such as the chickpea-flour fudge called besan burfi, the waffle-ball dessert cream jamun, and baklava. The bakery also serves coffee and chai, including the Punjabi lahari chai and Kashmiri chai, which takes on a dusty rose color. Haseez hopes to introduce high tea in the spring. Modern American staples, including the ever-present red velvet cupcakes, bring the sugary West to meet the sugary East. The word "gür" means "sugar" in Hindi—not everyone's first guess, "the sound of a growl when protecting one's cupcake."

## On Twitter

- Pro tip: Wrap your date in [bacon](#).
- Beware of salsa sold [separately](#).
- Is a bagel battle [brewing](#)?

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## Things to Do

1. Sweeten your week at **D.O.C. Wine Bar's (2602 N. Clark St., 773-883-5101)** Cupcakes & Wine Night, tonight at 6 p.m. For \$30, savor four gourmet treats from **Molly's Cupcakes**—such as honey cake with pomegranate filling and grapefruit meringue—paired with four worthy wines.
2. Chill at a charity chili cook-off at **Red Door (2118 N. Damen Ave., 773-697-7221)**. Nine chefs, including **Mark Steuer (Carriage House)**, **John Manion (La Sirena Clandestina)**, and **Art and Chelsea Jackson (Pleasant House Bakery)**, will compete at 6 p.m. on January 28 to raise funds to convert a central Illinois chicken and egg farm to sustainable, cage-free methods. Tickets are \$25 and include a cocktail.
3. Call ahead for three-course \$29.13 prix fixe menus at **Mexique (1529 W. Chicago Ave., 312-850-0288)** and **Restaurant Michael (64 Green Bay Rd., Winnetka, 847-441-3100)**, among others. From January 24 to February 3, the **Chicago Originals** group is having its own Restaurant Week, with lower prices than the big event. See the website for more participating restaurants and menus.

## Openings

- The Korean-Japanese joint **En Hakkore (1840 N. Damen Ave., 773-772-9880)** has filled the old **Melt Sandwich Shoppe** space with bibimbap and sushi, while the old **Bagel on Damen** has become **The Haute & the Dog (1252 N. Damen Ave., 312-720-8185)**, now slinging sausages for dine-in and takeout.

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