

Lunching

IN THE LOOP

BY ANDY HUME





Adams Street Brewery at The Berghoff



Fisk & Co.

Whether you're working downtown or just a visitor exploring this iconic city, if you find yourself among the afternoon bustle of Chicago's famed Loop, you're going to work up an appetite. From a quick bite to a lingering lunch, rest assured, all your dining needs can be covered here. Check out some of our favorite spots for lunching in the Loop.

ADAMS STREET BREWERY AT THE BERGHOFF

{17 West Adams Street; 312.427.5820}

Located in the heart of the 120-year-old famed Loop establishment, The Berghoff, Adams Street Brewery is a local favorite for handcrafted microbrews. Just about everything is made from scratch at The Berghoff, and the hand-carved Reuben sandwich with bread fresh from their in-house bakery is among the most cherished lunch offerings. If lunch turns into Happy Hour, you can't beat a \$5 Adams Street pint or Berghoff bar bites, like the Adams Street Wings and Beer-Battered Cauliflower. ADAMSSREETBREWERY.COM

FISK & CO.

{225 North Wabash Avenue; 312.236.9300}

Inspired by the fun, laid-back atmosphere of a buzzing Belgian bistro, Fisk & Co. consistently finds itself on Chicago's "best" lists for everything, from brunch to Happy Hour to killer cocktails. Their specialties are mussels and frites, but Executive Chef Ashlee Aubin highlights seasonal ingredients with some new amazing lunch offerings, like Salmon Gravlax with gaufrette potatoes, crème fraîche, dill, and pickled shallots or the Handmade Pasta with lobster, crab, herbs, lemon, and Aleppo pepper. FISKANDCOCHICAGO.COM

TAUREAUX TAVERN

{155 West Van Buren Street; 312.624.8778}

Expect sleek glamour, excellent service, and top-level French cuisine at the two-story Taureux Tavern. The Gold Label Burger is an 8oz Prime Angus Beef patty with caramelized truffle onions,

American and Gruyère cheeses, and B&B pickles. It is among the best burgers in Chicago. The year-round outdoor patio is the ideal location for a break from the buzz of the Loop and is also available for private parties. TAUREAUXTAVERN.COM

ITALIAN VILLAGE

{71 West Monroe Street; 312.332.7005}

At 91 years old, Italian Village, which holds three different restaurants under one roof (The Village, Vivere, and La Cantina), is the oldest Italian restaurant in Chicago and a true landmark. Featuring traditional Northern Italian specialties,

The Village's lunch menu includes an array of housemade items by Chef Jose Torres including the Rigatoni di Franco—barrel-shaped pasta in a light chicken sauce of cherry tomatoes and fresh basil. ITALIANVILLAGE-CHICAGO.COM

COCHON VOLANT BRASSERIE

{100 West Monroe Street; 312.754.6560}

Cochon Volant's polished blend of French tradition and American bistro staples have made it one of the Loop's most sought-after spots for artisanal organic salads and au jus dips on perfectly-executed breads from their full-service



Italian Village

Photo by Isabella Media Relations

Cochon
Volant
Brasserie



Photo by Max Milla

Remington's



About Last knife



bakery. Their classic, casual yet elegant dining room is the ideal stop for a calming sip from their extensive wine list. Le Cheeseburger Royale: prime dry-aged beef, thick-cut bacon, confit onion, and house pickles will keep you coming back. COCHONVOLANTCHICAGO.COM

PRIME & PROVISIONS

{222 North LaSalle Street; 312.726.7777}

It's no surprise to find a packed dining room at Prime & Provisions when the lunch rush rolls around. This buzzy steakhouse is a go-to lunch stop for the area's business crowd. Take your pick from their signature sandwich menu with standout selections like the Lobster Club or the Dry-Aged Prime Burger. Looking for something lighter? Opt for any one of their salads or seafood options,

including the Classic Cobb Salad or the Broiled Wild Salmon. Caution: lingering lunch breaks and afternoon food comas should be fully expected. PRIMEANDPROVISIONS.COM

REMINGTON'S

{20 North Michigan Avenue; 312.782.6000}

Across from Millennium Park, Remington's is the destination for modern ambience with classic Chicago soul. Their steaks, raw bar, and expansive wine program are center stage, and the Wrightwood Salad, bursting with fresh ingredients, is a regular favorite. Josh Rutherford, 4-Star Restaurant Group Co-Owner says of Remington's, "We love being the go-to restaurant for surrounding corporate offices, locals, and tourists alike. We pride ourselves on offering the best experience, whether it's a quick

business lunch, an important business dinner, or a casual spot for people visiting Millennium Park." REMITONSCHICAGO.COM

312 CHICAGO

{136 North LaSalle Street; 312.696.2420}

Italian-born Chef Luca Corazzina brings pure Northern Italian authenticity and modern creativity to the 312 Chicago menu, deep with innovative antipasti, housemade pastas, and the freshest in seafood and grilled steaks. Chef Luca's rooftop garden adds on-site, garden-to-table veggies and herbs to many of 312's dishes and sauces—the pesto is the freshest around. The patio overlooking LaSalle Street is a summertime dream, and they offer a Lunch Prix Fixe menu, so you can dine quickly and still have an amazing meal. 312CHICAGO.COM



Steadfast

The Florentine

ROSEBUD PRIME

{1 South Dearborn Street; 312.384.1900}

Rosebud Restaurants has been one of the biggest names for Italian and steak-finds in Chicago for over 40 years. Rosebud Prime in the Loop keeps that legacy going with the blue-chip Chicago steakhouse menu: steaks and chops, amazing seafood, their tested signature sides, and the Rosebud Classics pasta menu. Their 15oz New York Strip with herb butter is a Chicago tradition you don't want to miss! ROSEBUDRESTAURANTS.COM

THE FLORENTINE

{151 West Adams Street; 312.660.8866}

Located on the second floor of the beautiful JW Marriott Chicago, The Florentine offers chef-driven, modern Italian dishes featuring the best in

seasonal ingredients with an extensive selection of classic antipasti, salads, wood-fired thin-crust pizzas, and handmade pastas and sandwiches. If you're touring around the Loop on a Sunday, The Florentine offers 50 percent off bottles of wine all day with no exceptions. THE-FLORENTINE.NET

ABOUT LAST KNIFE

{168 North Michigan Avenue; 312.392.2440}

About Last Knife is the steakbar design that makes steaks less serious and more fun. Try their signature dinner item, Beef Wellington by the slice, as a slightly more streamlined lunch option, or the Steak Sandwich with giardiniera, Dijonnaise, and red onions on rosemary focaccia. Although steak is the focal point, the Chopped Salad with butter lettuces, blue cheese, apples, fried chickpeas, and

Dijon balsamic is another favorite pick-me-up for a busy day in the Loop. ALKCHICAGO.COM

STEADFAST

{120 West Monroe Street; 312.801.8899}

Steadfast brings innovative flair and leading-edge cuisine to downtown Chicago. This elevated eatery offers housemade charcuterie and dazzling bites of seasonal New American flavors. Bring lunch to new heights with the Steadfast Lunch Break special. For \$22, you can opt for the Stead-Fancy Cheeseburger (brisket, Dijonnaise, and American cheese) paired with the signature cocktail, the Weston (Old Weller 107 Antique, Dark Matter coffee, and pipe tobacco), or sample the Broccolini Salad (hard-boiled egg, bacon, and buttermilk dressing) alongside a crisp glass of Sancerre. STEADFASTCHICAGO.COM

The French Market



Grab-and-Go Lunch Spots

HANNAH'S BRETZEL

{multiple locations}

At Hannah's Bretzel, sandwich mastery begins with their organic housemade bretzel bread, an authentic recipe straight from the founder's hometown of Stuttgart, Germany. The focus here is on local, organic, nutritional ingredients, including vegan and gluten-free options. This year, the restaurant kicked off their Chef Series—a sandwich collaboration between Hannah's Bretzel and local culinary talent with the goal to raise money for charitable organizations. Chef Mark Steuer of Funkenhausen participated in the first installment with "Oma's Leftovers." Sales from this sandwich generated a donation close to \$3,000 for Pilot Light, a Chicago nonprofit that connects chefs with teachers helping kids make healthier choices. HANNAHSBRETZEL.COM

THE FRENCH MARKET

{131 North Clinton Street; 312.575.0306}

Take an afternoon stroll through the 30-plus vendor stalls of The French Market, inspired by the great markets of Paris, where you can find some of Chicago's best offerings of locally-sourced and internationally-inspired cuisines. Grab a quick bite on-the-go or have a seat in the dining area, reminiscent of a Parisian street cafe, to enjoy

one of the favorites from the likes of Pastoral Artisan, Demera Ethiopian, and Happy Lobster. FRENCHMARKETCHICAGO.COM

SAIGON SISTERS

{567 West Lake Street; 312.496.0090}

In addition to their location inside The French Market, Saigon Sisters has a standalone Loop location with an expanded menu featuring Vietnamese delicacies like the spicy noodle soup—Bun Bo Hue—with beef, pork, and shrimp paste. But if you're in a lunch rush and want something to take out (or have delivered to the office), their classic Banh Mi sandwich is perhaps the best in the city. SAIGONSISTERS.COM

TEMPESTA MARKET

{Inside Wells Street Market, 205 West Wacker Drive; 312.980.1411}

Having found wild success with their handmade sausages at 'Nduja Artisans, father and son duo Agostino and Tony Fiasche have expanded their Italian artisanal empire into the Wells Street Market with a second location of Tempesta Market. Stop by for craft sandwiches, in-house charcuterie, delicious Italian sides, and authentic Italian pantry items to take home. TEMPESTAMARKET.COM; WSMCHICAGO.COM/TEMPESTA-MARKET



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