

Black Powder Tavern's pub-style menu is loaded with new American classics.

The Rookie Class

WITH THE NEW YEAR COMES A RAVEWORTHY ROSTER OF MUST-TRY NEW EATERIES.

BY ALEXANDRA LESHNER

Black Powder Tavern

The latest addition to Wayne's restaurant repertoire is a gastropub inspired by the historic Valley Forge area and the building's Colonial roots. Comforting fare like deviled eggs, macaroni and cheese, and onion soup are on the menu here, along with a wide selection of craft brews.

1164 Valley Forge Road, Wayne, 610-293-9333; blackpowdertavern.com

Headhouse Crab & Oyster Co.

With a casual, boardwalk-like atmosphere, Headhouse Crab & Oyster Co. is a mecca for seasoned seafood lovers and novices alike. Chef Mike Stollenwerk's New England-style boils and creative appetizers are reason enough to stop by this new South Street eatery.

119 South St., 215-418-0600; headhousecrabandoyster.com

Laurel

"We wanted to create a BYOB that's not only intimate and well-appointed, but also comfortable and relaxing," says Laurel chef-owner Nick Elmi.

"We source the bulk of our product from local farmers and prepare it simply and elegantly. It's American cuisine with a deep respect for French tradition."

1617 E. Passyunk Ave., 215-271-8299; restaurantlaurel.com

Nomad Roman

The team behind Nomad Pizza is once again adding to Philadelphia's expanding pizza scene with the new outpost Nomad Roman. Dedicated to the art of Roman-style thin-crust pizzas, this Midtown Village shop uses locally grown and all-natural toppings to create some seriously delectable pies.

1305 Locust St., 215-644-9287; nomadpizzaco.com

Osteria Moorestown

If you can't get enough of Marc Vetri's handmade pastas, you're in luck: The acclaimed chef has opened a second location of Osteria, his Tuscan-inspired restaurant known for its rustic Italian fare and extensive wine list. Plenty of outdoor seating will be a tempting bonus come spring.

Moorestown Mall, 400 Rte. 38, Moorestown, NJ, 856-316-4427; vetriristorante.com

Stella Rossa Ristorante

"The response to our pizzas, pastas, meatballs, and composed Italian dishes has been phenomenal," says Dave Magrogan about the second location of Stella Rossa. The new 200-seat eatery not only serves cheeses and charcuterie sourced by Di Bruno Bros., but it also has an area devoted to artisanal coffee and grab-and-go selections.

929 Walnut St., 215-644-9074; stellarossaristorante.com

Tela's Market & Kitchen

This grocery store and café features fresh and prepared foods, as well as a weekly 12-seat tasting dinner from Amada alum Chad Williams. "It's incredible to see what used to be just a daydream turn into reality," he says. "I have the opportunity to introduce the amazing products I work with to the everyday home chef."

1833 Fairmount Ave., 215-235-0170; telasmarket.com

Tria Taproom

"There's not a bottle in the building," says co-owner Jon Myerow of the beverage menu at Tria Taproom. Twenty-four beers, 12 wines, two ciders, and two sodas—all on tap—are the highlight of this intimate Rittenhouse Square newbie, which also serves wood-grilled flatbreads and rootsy bar fare.

2005 Walnut St., 215-557-8277; triacafe.com

Union Taco

Chef Nick Farina recently unveiled Union Taco, his take on a California taqueria. It's open seven days a week with late-night hours on weekends, so it's easy to get your taco and torta fix whenever the craving hits. Look for varieties like pulled chicken with chile relish and pork carnitas with pomegranate, spinach, and barbecue sauce.

712 W. Girard Ave., 215-455-0445; uniontaco.com PS



ALL IN THE DETAILS

Chef **Justin Bogle** dishes on the inspiration behind Avance.

"We wanted to create a progressive American restaurant that's rooted in the seasons—a unique experience that's continually evolving and different for each guest with every visit. The food tells the story of local farmers, fishermen, and other artisans, and the cocktails are made with the same homage to local agriculture. The wine program is one of the best in the state of Pennsylvania, offering over 500 selections that please every palate and fit into every budget."

1523 Walnut St., 215-405-0700; avancephiladelphia.com

PHOTOGRAPHY BY LAURIE PROFFITT (BLACK POWDER TAVERN); STEVE LEGATO (AVANCE)

