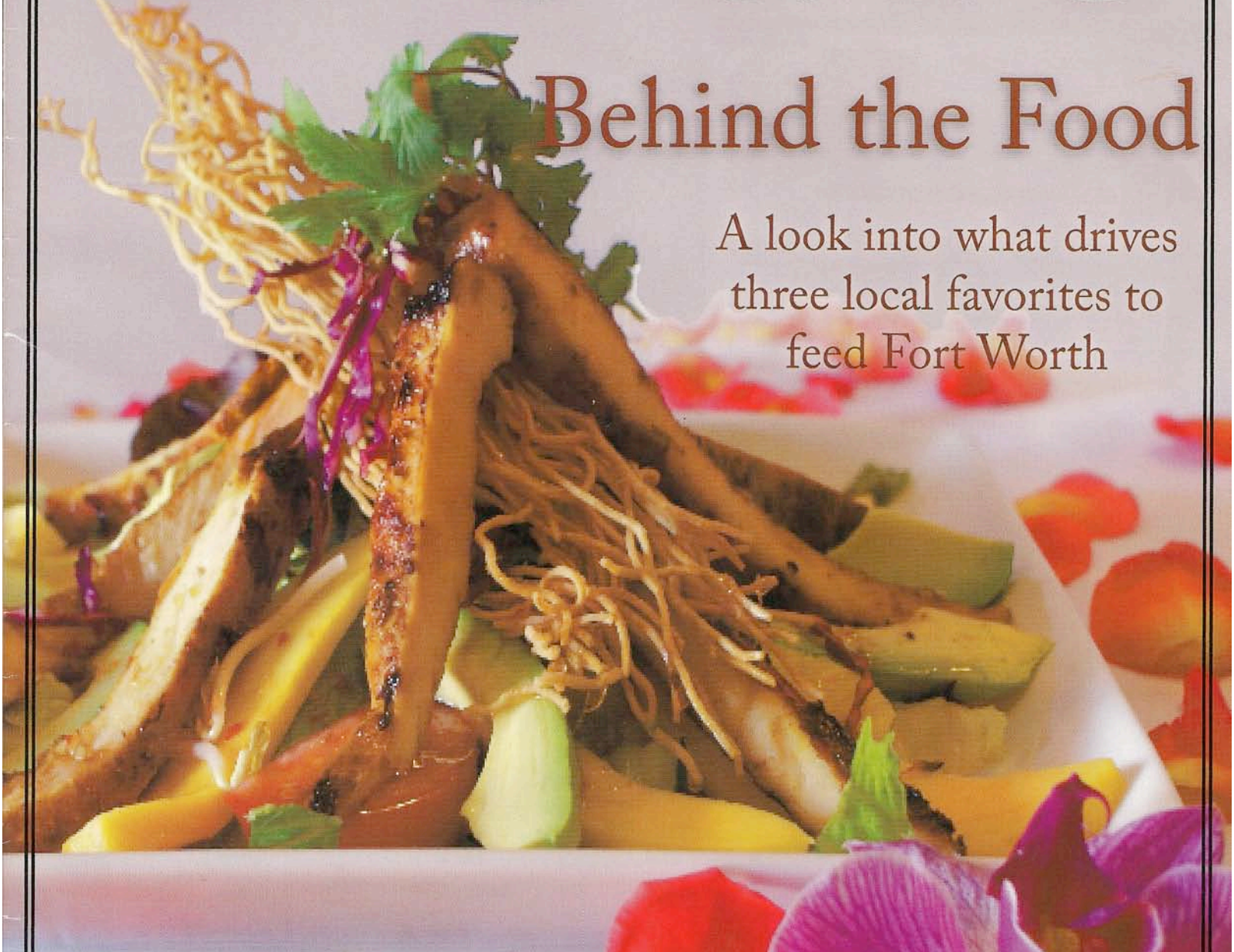


Spring 2009

Fort Worth foodie

Behind the Food

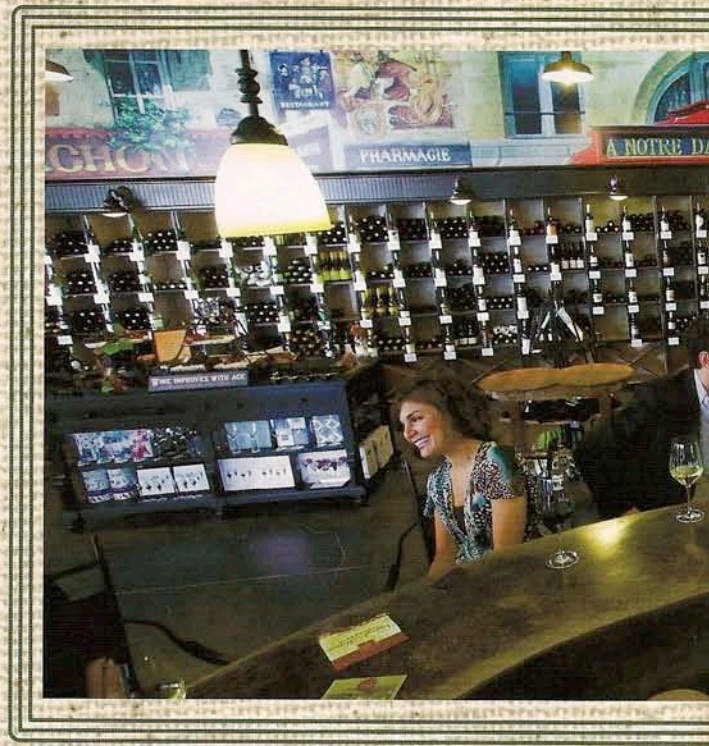
A look into what drives
three local favorites to
feed Fort Worth



Thai Tina's • Tokyo Café • Renfro Foods
Fresh Finds • Spring Flavors

FRESH FINDS

The last several months have brought about some welcome additions to Fort Worth. Wine bars, fine dining, soul food and neighborhood taverns abound. No excuses! Break out of your regular routine and opt for something new!



T&P Tavern

221 W Lancaster Ave.
www.tptavern.com
817.885.8878

Once a bustling diner in the heart of the Texas & Pacific train station, T&P Tavern recreates the dynamic energy that occupied this historic space years ago. Serving breakfast, lunch and dinner, T&P caters to commuters, residents, and anyone looking for a comfortable spot to enjoy the company of good friends. They even boast one of the largest outdoor patios in town.

Bob's Steak and Chop

1300 Houston St.
www.bobs-steakandchop.com
817.350.4100

The anchor restaurant of the new Omni Hotel in downtown Fort Worth, Bob's offers a selection of prime steaks, chops and seafood. The atmosphere is lively and the space is warm and open. If you are looking for something a bit more subdued, take a few steps to Wine Thief which also offers appetizers from Bob's menu as well as a beautiful patio facing the Water Gardens.

Grace

777 Main St.
www.gracefortworth.com
817.877.3388

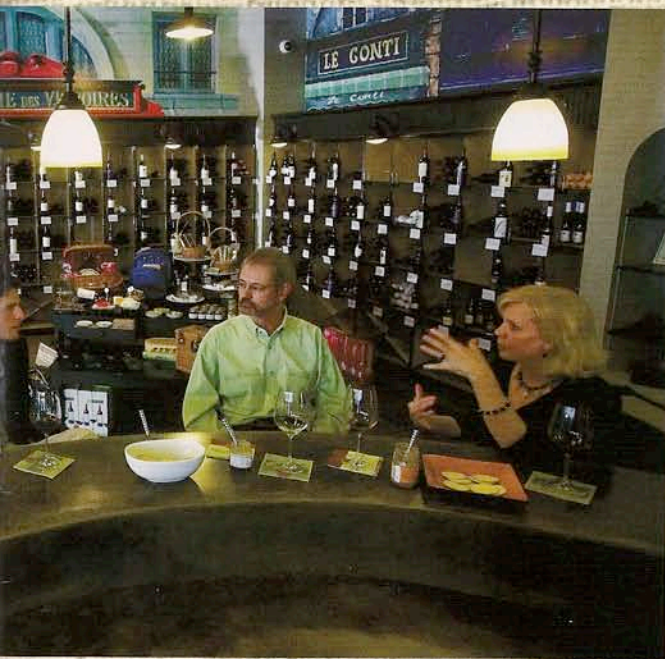
Taking a modern approach to American classics, the menu emphasizes simplicity and seasonal flavors. Guests can take advantage of the elegant bar area or the comfortable outdoor terrace that faces Main Street. Grace offers special events include winemaker dinners and wine tastings. Four private dining rooms are also available to seat anywhere from 12 to 60 guests.



Eddie V's Prime Seafood

3100 West 7th St.
www.eddiev.com
817.336.8000

The newest edition to Fort Worth's Museum Place Cultural District development, Eddie V's strikes a strong presence on this district's most famous intersection. Eddie V's Prime Seafood architecture and interiors set the stage for the main event: the freshest and finest seafood and premium, dry-aged USDA prime center-cut steaks headlining an exceptional menu of entrees such as Chilean sea bass, Georges Bank sea scallops, lemon sole, halibut, striped marlin, and oysters and other raw bar delicacies.



Grand Cru Wines & Gifts

5500 Overton Ridge Blvd.

www.grandcruwineshop.com

817.361.9999

Grand Cru Wines & Gifts is a full-service specialty wine boutique offering a broad selection of wines from around the world, a wine bar and a wide variety of gift and other related merchandise. The shop's wine bar allows shoppers to experiment with new wines. Open daily, the Grand Cru wine bar features at least 8 different selections by the glass, from small boutique wineries and larger ones. Tastings are offered many Tuesdays and Saturdays. Other offerings include a wine club, custom gift baskets, educational sessions and a tasting room available for rent.

Buttons

1701 W. Freeway (I-30 & Hulen St.)

www.buttonsrestaurant.com

817.735.4900

The space previously occupied by 29 Degree Tavern has been revived with a breath of fresh air from executive chef, Keith Hicks. As promised by the sign outside - there is "food and music for the soul" within these walls and it does not disappoint. Live Blues and Jazz can often be heard from the stage to compliment the Southern cuisine. In addition to dinner, drop in for lunch served Monday through Friday, brunch on Sunday, Girl's Night Out on Wednesday and Blues Monday coming in April!

COMING SOON!

Ellerbe Fine Foods

1501 W. Magnolia

www.ellerbefinefoods.com

Ellerbe Fine Foods is a highly anticipated addition to the booming Magnolia Street line-up serving Near Southside. Scheduled to open in April, Ellerbe Fine Foods will be located in a renovated service station on Magnolia and will offer lunch and dinner service, lunch to go, pre-assembled gourmet items for home dining and a retail market for specialty items. The seasonal cuisine menu will change based on availability, seasonality and quality of ingredients.

