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By Nick Green | @\_NicholasGee

... There's a hot new spot coming to the hottest, up-and-coming neighbourhood in the city, and you heard about it here first. Dundas and Carlaw, a bar serving a tantalizing mix of pub classics and fresh-baked comfort food, will be opening this spring. Look forward to a huge corner patio, local brews and a promise of bacon jam. (1173 Dundas St. E., facebook.com/dundasandcarlaw, @DundasAndCarlaw) ... Got beef? If not, check out the newest offering at **Weslodge Saloon**. The Cutting Board, a new prix fixe menu, consists of a premium selection of the chef's choicest cuts of meat. Pig out on some slowroasted pork shoulder, peck at the crispy hen, have a cow over their ribeye, and the duck sausages are worth the \$29 bill. (480 King St. W., weslodge.com, @Weslodge) ... Happy Birthday to the folks at Marcel's Bistro. The popular upscale French restaurant, known for their grilled venison and roasted lamb, turns 30 this year. Like most 30-year olds, they're thrilled for their accomplishments, but totally thought they'd have kids by now. (315 King St. W., marcels.com, @MarcelsBistro) ... Dieters are going to want to avoid King West this summer, as Canteen is set to be serving the most delicious and unhealthy food known to man. Dubbed the Dugout Dogs, the Entertainment District eatery will be selling two gluten-free blue cornmeal corn dogs with fries and homemade ballpark mustard for \$12 every day that the Blue Jays have a home game, from 11 a.m. until they're sold out. I've never been this excited for baseball. (330 King St. W., oliverandbonacini.com, @Oliver Bonacini) ... The internet is abuzz over a new location of a popular taco spot. Rumour has it that Grand Electric will be opening a seasonal outpost in Muskoka. Expect more of the same, minus the two hour wait. (1130 Queen St. W., grandelectricbar.com, @GrandElectricTO) ... Speaking of Mexican food (well, fused with Korean in this case), Barrio Coreano, the Koreatown location from the folks at Playa Cabana, is now open for lunch. Now you can get your Korean spare ribs and watermelon sashimi from noon-onwards, Tuesday to Sunday. (642 Bloor St. W., playacabana.ca, @PlayaCabana) ... There's another pizza place screwing up the Village residents' Pride bodies. North of Brooklyn Pizzeria will be open soon, serving carb-and gluten-free vegan health food. Oh wait. No. Make that cheese-covered dough that tastes awesome and goes straight to your love handles. Hashtag worth it. (467 Church St., northofbrooklyn.com, @NorthOfBrooklyn) ... Finally, a place to get tipsy on Richmond St. The Fifth Café is adding a new wine bar. they're claiming to take the stuffiness out of wine, offering a French feel with accessible prices. Enjoy with an array of locally sourced charcuterie, oysters, foie gras, or other tasty tapas. (225 Richmond St. W., thefifth.com) ... Popular food truck Fidel Gastro is teaming up with restaurant retail king Nella Cucina for Table 876, a Beau's beer-paired four-course meal in the end of May. The mouth-watering menu includes chicken-fried rabbit grits and Oxtail-stuffed baked potato. Yeah. (876 Bathurst St., nellacucina.ca, fidelgastro.ca, @FidelGastros) ... Chef Mario Paz of The Gladstone Hotel has cooked up a new spring menu that is so unique it might just outhipster the hipsters. Look forward to Blue Crab salad with fennel-roasted tomatoes and coconut lime dressing, and the Texas Tempeh Burger with crunchy onion rings. (1214 Queen St. W., gladstonehotel.com, @GladstoneHotel) ... Drake Hotel has a similarly hipsterlicious spring menu coming out, featuring, most notably, oyster slider. (1150 Queen St. W., thedrakehotel.ca, @TheDrakeHotel) ... Speaking of the Drake, its younger sibling Drake One Fifty is rumoured to be participating in a series of collaborative pop-ups this







summer, beginning with a Cinco de Mayo special with James Beard Award-winning chef Donnie Masterston. Stay tuned for details. (150 York St., drakeonefifty.ca) ... Small Town Food Co., indisputably one of the hottest new Parkdale spots, is excited to announce that they're bringing back the alligator for the summer, though they're not quite sure how just yet. Look forward to other new dishes such as foie gras gyoza, duck carpaccio, and a new cocktail list. (1263 Queen St. W., smalltownbar.com, @SmallTownFoodCo) ... Got Mother's Day plans yet? Better get on it, cuz this city is known for booking up fast! If you're looking to really treat your ma (she deserves it), TOCA at the Ritz Carlton has something exciting in the works. Their special Mother's Day menu is featuring the works, including a seafood bar with lobster tail, oysters, and sushi, eggs benedict, beef Wellington, and juniper and cider brine-cured roasted cornish hens. (181 Wellington St. W., ritzcarlton.com, @RitzCarlton) ... And finally, some news from our friends at Momofuku Toronto. Noodle Bar and Milk Bar are now offering delivery in the downtown core, so you can nosh on their New York-fabulous food in your own home. Also, Daishō is now open for weekday lunches, offering a three-course meal for \$30 that changes frequently. (190 University Ave., momofuku.com, @Momofuku)

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