

BRICK & MORTAR | Openings around town

ACME Is Reopening as a Contemporary Bistro

ACME has reopened, transformed as a contemporary bistro.

The new executive chef and partner is Brian Loiacono, who was formerly executive chef at Daniel Boulud's db Bistro Moderne.

"We were looking for a chef that could create a menu that we'd want to order from every night," said one of the partners, Jon Neidich, in a press release. "When we met Brian, we instantly knew he was our guy. His food is that great mix of soulful and satisfying, and it fits what we're trying to do at ACME perfectly."

Reflecting Loiacono's Italian-American upbringing and classic French training, the menu features dishes such as Black Bass with Burnt Orange & Oregano, and Skirt Steak with Caramelized Endive, and homemade pastas including Loiacono's Veal Agnolotti with Salva Cremasco & Truffle.

Dev Johnson of Employees Only curated the cocktail list; Wine Director Nicole



COURTESY OF ACME

Hakli, formerly of The Nomad and Eleven Madison Park, offers restrained Old World-style wines.

Open daily from 6 p.m.

9 Great Jones St. (at Lafayette Street)

212-203-2121
acmenyc.com

Lilia

Lilia, the anticipated new restaurant from chef Missy Robbins, is now open in North Williamsburg, focusing on the lighter side of Italian cooking.

"Italian cooking runs the gamut, from hearty ragouts to cured meats and recipes passed on for generations," Robbins said. "In preparing to open Lilia, I realized that some of my favorite dishes were the simplest and lightest—the simply grilled fish, the classic pastas where the ingredients are the stars, the roasted vegetables."

Robbins offers takes on Italian classics like a Cacio e Pepe Fritelle; Pappardelle with Veal Bolognese, Porcini, and Nutmeg; and Grilled Clams, Calabrian Chili, & Breadcrumbs.

A small takeout cafe, open daily at 7 a.m., will serve housemade pastries, frittatas, and sweet and savory focaccia. Afternoons will feature pastries, cookies, sandwiches, soft serve gelato, until 5 p.m. when the space becomes an intimate cocktail bar.

Open daily.

567 Union Ave. (at North 10th Street)

Williamsburg, Brooklyn

718-576-3095
lilianewyork.com

Empire Steak House

A second location of Empire Steak House is now open in Midtown East in a setting that was once an opera house.

The indulgent menu features offerings such as a Jumbo Shrimp, Lobster Cocktail, Seafood Platter; a Tomahawk Steak, Cajun Bone-in Rib-eye Steak, and the classic Porterhouse; as well as imported A5 grade Wagyu Rib-Eye.

The beverage selection includes wine, cocktails, and notably over 100 single malts.

151 E. 50th St.
(between Third & Lexington avenues)
212-582-6900
empiresteakhousenyc.com



COURTESY OF EMPIRE STEAK HOUSE

Vandal

The newest restaurant from the TAO Group is Vandal, a 22,000-square-foot space that showcases globally inspired street food in a setting featuring the work of renowned street artists.

Chef-partner Chris Santos and his executive chef Jonathan Kavourakis traveled to 14 countries to sample street fare. It resulted in a menu of small plates including Crunchy Jicama Shell Tostadas (with butternut squash, avocado, crispy kale, salsa verde), Chicken Katsu & Hong Kong Egg Waffles, and Greek Donuts (with honey ice cream, candied pistachio). Cocktails are divided into Sweet, Savory, and Barrel-Aged categories.

A series of dining rooms supports site-specific art installations. HUSH, Shepard Fairey, Apexer, Tristan Eaton, Eelus, Vhils



COURTESY OF VANDAL

and Will Barras contributed to the murals in the project.

Open daily from 5 p.m.

199 Bowery
212-400-0199
vandalnewyork.com

Island Burger & Shakes

Celebrating its 20th anniversary, popular burger spot Island Burger & Shakes has just opened its third and largest location in Morningside Heights.

Over 64 variations of burgers and chicken sandwiches are available. Diners can also build their own. Highlights include the Gianni burger with roasted red peppers, bacon, and parmesan spread on a ciabatta and the Napalm burger, served with barbecue sauce, jalapeños, cheddar, and habanero.

Island Burger & Shakes sources ingredients from purveyors such as Pat LaFrieda, Sullivan Street Bakery, and Eli Zabar Breads. Sauces and spreads are made in-house.



COURTESY OF ISLAND BURGERS & SHAKES

3147 Broadway (between La Salle & Tieman Place)

islandburgersandshakes.com

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MIDTOWN EAST 38 E. 34th, (btwn Lex & 3rd) 212-213-3317 • vivthai.com

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