

A Dining Guide to Philadelphia

Prepared for the New DEEL Conference, 2007
By Trish and Ken Ehrensall

Philadelphia is a city of restaurants, and you will never go hungry. From 'cheap eats' to Le Bec Fin, there are restaurants for all budgets.

For those of you who are staying at the ***Holiday Inn Historic District*** (4th Street and Arch), you are within easy walking distance of literally dozens of dining choices.

A Philadelphia Landmark

DiNardo's Crab House (312 Race Street) [left out of the hotel entrance, walk one (long) block to Race Street, right on Race Street, the restaurant is in the middle of the block]: The BEST Baltimore style crabs north of Baltimore. Hard-shell crabs can be ordered by the piece to suit your appetite and come with a bib for while you are eating and a moist towel for afterwards. A true 'hands-on' experience! The restaurant also has a full menu of other fish and seafood delights.

Chinatown

From the Holiday Inn, left out of the hotel and left on to Arch, walk about 5 blocks. From Arch Street on the South to Vine Street on the North, between 9th Street and 11th Street, you will find Philadelphia's Chinatown and dozens of restaurants, from dim sum and noodles to the quite elegant (note, Joseph Poon's Asian Fusion Restaurant is currently closed as Chef Poon travels the globe giving cooking classes and flogging his cookbooks). We note two restaurants of particular interest:

Singapore Kosher Vegetarian 1006 Race Street (between 10th and 11th). The name says it all.

For something a little different: ***Rangoon*** (112 N. 9th Street, between Arch and Cherry – at the east edge of Chinatown). A Burmese restaurant, where the food looks East Asian, but utilizes many of the aromatic spices of South Asia. This restaurant is BYOB – your closest wine and spirits store (a monopoly of the Commonwealth of PA) is at 32 South 2nd Street (about a block south of Market Street).

Old City

From the Holiday Inn, right out of the hotel, cross Market Street, then left down to 2nd Street. From Market Street on the North to Chestnut Street on the South, from Second Street to Front Streets. Starting with the restaurants on the south side of Market Street, down 2nd Street, and then down Chestnut to Front Street, and also on Front between Chestnut and Market, you will find dozens of different restaurants of different cuisines and price levels. A few of note:

The Continental (Corner of Market and 2nd St) – the food is good, if a bit pricey, BUT the Martinis are to die for.

Old Original Bookbinders (125 Walnut Street at 2nd Street – two blocks below Chestnut St.) – A Philadelphia landmark seafood restaurant for those with a VERY large food budget.

Karma (114 Chestnut between 2nd and Front) – A very nice, up market South Asian, with consistently good food.

Kabul (106 Chestnut between 2nd and Front) – Probably one of Trish and Ken’s favorite restaurants. Afghani cuisine that is excellent and at an excellent price. This restaurant is BYOB – your closest wine and spirits store (a monopoly of the Commonwealth of PA) is at 32 South 2nd Street (about a block south of Market Street).

Avenue of the Arts

For those of you staying at the **Doubletree** located in the center of the Avenue of the Arts, you will find many upscale dining venues near the Kimmel Center and the Academy of Music. A few to note:

The Academy Café (located in the Doubletree) – an unexpected delight for a restaurant in a hotel. Also has a children’s menu if you have the family along. Trish and Ken’s 9 year old niece highly recommends the chicken fingers.

Upstares [no, it is not a typo] **at Varalli** (Italian) and **Soto Varalli** (Seafood) (1345 Locust at Broad – right across from the Doubletree) are two popular restaurants in the area.

Zanzibar Blue (In the Bellevue at 200 S. Broad at Walnut) – famous Jazz Club and Resturant.

Le Bec-Fin (1523 Walnut St. between 15th and 16th) – ‘the pinnacle of Philly restaurants (Zagats)’ but even on a full professor’s salary it might be a bit of a reach.

Further a Field: University City (West Philly) -- (you will need to take a cab to these)

Dahlak (4708 Baltimore Ave between 47th and 48th Streets) – very affordable Eritrean (formerly part of Ethiopia) restaurant. Food is served in a traditional fashion on a large platter with Ingeri bread and no cutlery.

Abyssinia (229 S. 45th Street at Locust) – what it lacks in décor, it makes up in good and inexpensive Ethiopian food. Note, this is a BYOB, you should probably stop at a wine and spirits shop before you leave Center City.

Suggested by Lisa Kensler: **The White Dog Café** (3420 Samson Street between 34th & 36th Streets) – eclectic menu with organic ingredients. According to their website, workers get paid a living wage and have benefits.