

## 10 new and forthcoming spots that are fueling the latest culinary trend.

Forget what you know about the food court; there's a new definition on the rise. What once conjured images of chain restaurants and fast food is being reinvented as the latest trend in culinary culture: the food hall, a haven for artisanal and specialty purveyors, buzzy food stalls and upscale restaurants.

"I think there's a real appetite for more low-impact, more casual, yet good-quality meal options," says culinary expert Anthony Bourdain, who is planning to open his own global food hall in New York. "That goes along with a shift in dining habits in general. On one hand, we demand more variety, better quality, more options. On the other, we seem fatigued with the conventions and time investment of a multi-course, full-service meal."

Each of our favorite newcomers offers a singular take on the trend. For Union Market in Washington, D.C., and the forthcoming Krog Street Market in Atlanta, local fare takes precedence as up-and-comers get their first brick-and-mortar locations. Big-name chefs and entrepreneurs continue to expand their empires to other cities, like Mario Batali's new Eataly outpost in Chicago. And single-concept hubs, like chef Richard Sandoval's soon-to-open Latin American mecca in the Windy City, keep a tight focus.

## The Food Hall Revolution



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### Union Market, Washington, D.C.

Union Market's concept stems from a desire to rebrand an entire 45-acre district, known as Union Market, into an innovative community. Rebuilt in September 2013 on the site of the original 1930s Union Terminal Market, the new upscale food hall hosts upwards of 40 local purveyors selling artisanal olive oils, cheeses, spices, cupcakes, wine and beer, plus projects from both well-known and up-and-coming restaurateurs in the form of sit-down restaurants and small counters that serve everything from \$7.50 empanadas to a \$24

beef capicola (Red Apron Butchery). Dine at chef John Mooney's Bidwell, a sleek spot serving elevated Southern dishes sourced from the market's aeroponic rooftop garden; belly up to the bar at Rappahannock Oysters Co. for small plates and bivalves; or grab a *bulgogi* taco from TaKorean's first brick-and-mortar location. No matter what, it's about celebrating all things local. Thread, a sporadic curated pop-up shop, and Dock 5, a 12,000-square-foot event space above the market, offer further opportunities for conversation. *1309 Fifth St. NE; [unionmarketdc.com](http://unionmarketdc.com).*

