

EXCLUSIVE

INSIDE BRIDGEGATE HOW THE CHRISTIE MACHINE CAME UNDONE

—FROM THE NEW BOOK AMERICAN GOVERNOR

New Jersey

MONTHLY

BEST NEW RESTAURANTS

30 BEST NEW RESTAURANTS

ASBURY FESTHALLE & BIERGARTEN

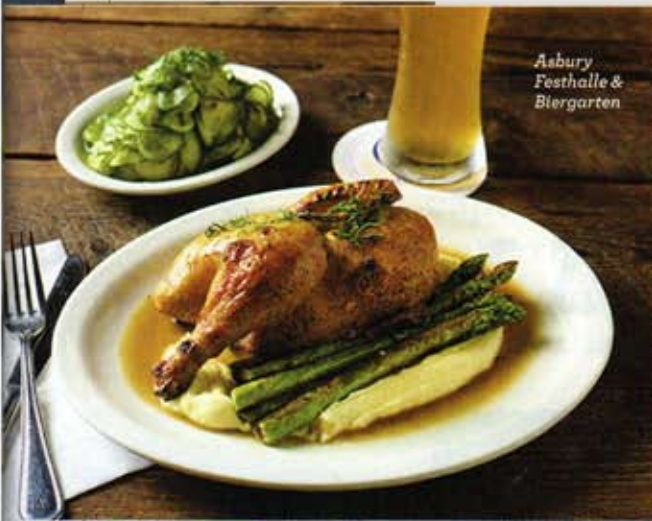
Asbury Park

Some restaurants cast their spell the moment you step inside, so evocative is the space. Before you even read the menu, you want to order everything, such is the allure of its type and design. That's what happens at Asbury Festhalle & Biergarten, Andy Ivanov's latest Old World beer hall (after Radegast in Brooklyn and Pilsener Haus in Hoboken). The stalwart promise of the retro-industrial design—with its wood-slab tables, stenciled-brick façade and Austro-Hungarian graphics—is fulfilled on the plate and in the stein. With your wursts, schnitzels, sauerbraten, smoked trout or goulash, choose from 36 imported and domestic drafts and another 68 in bottles, plus wine and cocktails. There's live music, which in summer literally rises above the neighborhood on the Festhalle's rooftop garden.—DH

→ 527 Lake Avenue; 732-997-8767; asburybiergarten.com

Great Discoveries

30 BEST NEW RESTAURANTS



Asbury Festhalle & Biergarten



ASBURY FESTHALLE & BIERGARTEN

Asbury Park

FORAGING
Clubs are long professional foragers or are seeking Jersey woods and fields themselves for everything from mugwort to morels to garlic mustard. Taste the wild at Farms and Fisheries Tavern in Cherry Hill, Oaklea in Paramus, Elements in Princeton and Escape in Montclair.

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and cocktails as well conceived as the food, and you just may be happy to call it a night.—DH
→ 527 Lake Avenue; 732-997-8767; asbury.com

THE BAR ROOM & KITCHEN Deal

If you walked into the Bar Room & Kitchen after a long, hard day, you'd find the solace of a dimly lit, well-described blue-collar bar where you can unwind among a neighborly crowd of regulars. But your eyes and nose would soon alert you that, in addition to craft beer on tap, the place sends out comfort food of a high order.

"We started to notice that people were having a couple of drinks here, then going somewhere else to eat," says Jay Vacchiano, owner of the 43-

restaurant (with a 1/2 Verciano and the nicola, whose family restaurants on the Asbury boardwalk when he left, doubled down on customer reasons to pile plate and fork instead of glass. "Now we offer a \$100 piece of locally sourced, charred roasted chicken flaked and paired with an iceberg wedge vinaigrette dressing and lot of well-seasoned salmon in coconut oil, shrimp, rice and egg"—TLO
→ 111 Howard Avenue; 732-997-8767; asbury.com

THE BONNEY READ

In the open kitchen, patrons can watch the fennel and sausage being stirred into the Bonney Read's stirring Jersey Green Chowder (\$7). "We're really an old-fashioned clam-chowder house," says general manager Sebastian Walker of the 79-seat restaurant, with 40 seats at and around a well-stocked bar. Actually, the Bonney Read is more than that: it's a magnet for seafood mavens. The open kitchen also affords views of the raw bar's quick-shucking young

Chef/owner James Arroy of the Bonney Read



COMMUNAL TABLES

Long and not necessarily occupied by one group. Millennials love them; older folks, not so much. Find them at, among others, Agricola in Princeton, Buddakan in Atlantic City, Diving Horse in Avalon, Mighty Quinn's Barbecue in Clifton, and Asbury Festhalle and Biergarten in Asbury Park, below.



Gail Schoenberg Public Relations

