



Grab 'N' Go

The food hall trend spreads across America

BY ASHLEY DAY

THE MODERN-DAY FOOD court concept needs no shopping mall as anchor. Food capitals and tourism destinations across the country are embracing food purveyor hubs that bring together local artisans, chefs, bakers and makers for a variety of international cuisines and food types paired with coffee, pastries and even cocktails. Food halls are the perfect way to please the diverse palates of a large party while staying warm indoors and getting a varied taste of a place by browsing (and sampling) around the often historic spaces. Here are five new ones worth visiting this winter:

NEW YORK CITY

UNION FARE

1 Union Fare is a multiconcept venue stretching across a block near Manhattan's Union Square. The 25,000-square-foot restaurant and "gastro hall" occupies the original Barnes & Noble building serving pizza, poke, salads and street foods at distinct stations. The hub boasts a café, bakery, wine and cocktail bar, a dinner restaurant and a charcuterie counter in a beautifully designed open space. While the food is from a single vendor, notable chefs in the city joined the project, including executive pastry chef Thiago Silva and executive chef Yvan Lemoine. 7 E. 17th St.; 212-633-6003; unionfare.com

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CHARLESTON, S.C.

MERCANTILE AND MASH

2 Opened just a year ago in the historic 1881 Cigar Factory, Mercantile and Mash has been a smash hit. More of a single eatery with retail, the 7,500-square-foot restaurant offers breakfast, brunch and lunch, as well as dinner-to-go items. Visitors can find local products from kitchen goods to food at the market, butcher and bar. Start with some nitro cold brew coffee, opt for O-Ku sushi or try pork belly with tots for brunch. A 12-seat, five-course chef's counter with a seasonal menu that changes weekly elevates the options. 701 E. Bay St.; 843-793-2636; mercandmash.com



ANDREW CEBULKA, JENNIFER CATHERINE PHOTOGRAPHY, ALAN WEINER

CHICAGO

REVIVAL FOOD HALL

3 Revival Food Hall has taken over the 24,000-square-foot ground floor of downtown Chicago's historic The National, built in 1907. Popular Windy City restaurants offer quick-serve or fast-casual grab-and-go options at about 15 stalls, paired with coffee and cocktails. Find adapted versions of local eateries Antique Taco Chiquito, Aloha Poke Co., Union Squared pizza and Farmer's Fridge. "Some of the best culinary minds in Chicago are under one roof, working together," says Bruce Finkelman, managing partner of 16" on Center, which developed the concept. "We put together all these really creative people ... and give them an opportunity to cook downtown." 125 S. Clark St.; 773-999-9411; revivalfoodhall.com



DALLAS

UPTOWN URBAN MARKET

4 Uptown Urban Market, located in the Gables Villa Rosa complex in a former Italian restaurant's space, is one of the newest entries in the field; it just opened in October. Expect a juice bar, coffee lounge, pizza joint, taco vendor, wine market plus grab-and-go salads, sandwiches and sushi, all from locally known chefs and restaurateurs. 2600 Cedar Springs Rd.; uptownurbanmarket.com



PORTLAND, ORE.

PINE STREET MARKET

5 Pine Street Market debuted in April in the Baggage and Carriage Building, a historic livery and garage for horse-drawn carriages dating back to 1886. The 10,000-square-foot hall currently hosts seven eateries offering coffee, pastries, Japanese, Spanish and Israeli cuisine. Notable local restaurateurs developed custom concepts for the project, including Salt & Straw's Wiz Bang Bar (soft-serve ice cream) and Olympia Provisions' Op Wurst (frankfurters). 126 S.W. Second Ave.; pinestreetpdx.com