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## **NEW MARKETHOUSE RESTAURANT OPENS IN CHICAGO**

*Restaurant menu to embrace fresh-from-the-farm produce and ingredients*

**CHICAGO, Ill.** — Streeterville's newest dining establishment, MARKETHOUSE, 611 N. Fairbanks Ct., opened its doors, February 16, with an original menu marrying Heartland basics with fresh, regional specialty ingredients from around the globe. The 160 seat, 6,200 square-foot dining room and lounge boasts sophisticated design with natural woods, a bold earth-tone color palate and elements of nature that integrate the ambiance with the natural, hearty elements of the artisanal cooking. MARKETHOUSE also features a 21-seat bar offering an array of wines and beers and spirits.

### **THE MENU**

Serving breakfast, lunch and dinner – as well as an extensive bar menu – MARKETHOUSE's seasonal menus were created by noted Chicago executive chef, Scott Walton, and chef de cuisine, Thomas Rice, and boast original twists to traditional dishes ranging from meat, fish and poultry, to salads, soups, sandwiches and a variety of appetizers.

Visitors and area residents and professionals will enjoy a hearty lunch menu featuring signature items such as: Grilled Prime Angus Burger Infused with Onions, Red and Green Peppers and topped with a Wisconsin Aged Cheddar for \$16; Beet & Honey Crisp Apple Salad with Baby Arugula, Goat Cheese Nougat and Cider Vinaigrette for \$10; and Meatloaf with Twice Baked Potato and Root Vegetables for \$23.

Dinner highlights include: Miller Farms Rotisserie Chicken with Honey Cayenne Mop, Candied Lemon and Asparagus for \$18; Roast Berkshire Pork Chop with Sweet & Sour Quince and Red Cabbage Confit for \$26; and Prince Edward Island Mussels with Fennel, Leeks, Orange and Cream for \$16.

A bountiful starters menu features a variety of salads and soups, as well as flavorsome dishes such as: Hummus with Roast Pepper, Cucumber and Farmers Cheese served with Herb Flatbread for \$10; Fried Green Tomatoes with Pastrami Cured Salmon, Pickled Cherry Tomatoes, and Green Beans for \$10; and Mac & Cheese Gratin with Smoked Bacon and Grafton Village White Cheddar for \$12.

Homemade desserts include a decadent Butterscotch Bread Pudding served with house-made Rum Raisin Ice Cream; an original Bittersweet Chocolate Cake with Bourbon Soaked Cherries; Buttermilk Panna Cotta with Macerated Tropical Fruits; and traditional Granny Smith Apple Crumble served with Vanilla Bean Ice Cream. Dessert prices range from \$6-8.

MARKETHOUSE also features an array of sparkling, red and white wines served by the glass and an impressive global wine list of nearly 80 varietals served by the bottle, focusing on small production boutique wine makers. Highlighted selections include balanced food-friendly wines at a great value, such as Dehlinger, Joel Gott and The Girls in the Vineyard. Specialized wine flights also are available. Spirits include signature cocktails, and domestic, imported and hand crafted beers also are offered.

The lounge offers a separate menu with items including Potato Fries with Barbeque Spice for \$8 and Corndogs with Whole Grain Mustard for \$8, as well as sandwiches and salads. Patrons may also enjoy the full dining menu in the bar during dinner hours.

## **THE ATMOSPHERE**

Designed by the Puccini Group of San Francisco, the restaurant offers 160 seats, including a semi-private rotunda called the Heartland Room with seating up to 36 and a spacious lounge featuring a large wood communal Harvest Table with seating for 14.

Design highlights include wood top tables; rich brown leather and earth tone striped fabric banquettes; a large sepia tone farm scene mural, and unique works of art donning the walls in the main dining room. An impressive granite buffet counter featuring deep orange dried pansies and twigs between frosted glass panels separate the large dining room into two distinct spaces.

The unique round Heartland Room offers semi-private dining with ceiling-to-floor, red and white flocked draperies, featuring a deep red wall color.

The lounge features a deep burgundy leather-sided bar with granite top. The striking communal Harvest Table serves as the lounge's centerpiece with matching furnishings in a mix of muted greens, ochre, yellows and tans.

MARKETHOUSE's inspired décor also includes a distinct wall of natural hardwood and custom lighting throughout that exposes the traditional Edison bulb in contemporary metal and blown glass fixtures.

MARKETHOUSE is open daily for breakfast from 6 – 11 am and for lunch from 11 am- 2 pm. The dinner menu is offered daily from 5 – 10 pm and the bar menu is available from 2-5 pm and 10 pm to midnight. Discounted self parking is available in the adjacent Doubletree Hotel, 300 E. Ohio. All major credit cards are accepted. Check averages are \$11-20 for lunch and \$15-26 for dinner. To make a reservation or for more information and a list of special events, call 312-224-2200 or visit [www.markethousechicago.com](http://www.markethousechicago.com) MARKETHOUSE is managed by Kokua Hospitality, LLC.

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