



STORY

# *20 Things to Eat and Drink This Summer in Philly*

Credit: Kelton Burngarne

FROM POKE BOWLS TO CHEESE CURDS TO BEER GARDEN BBQ

May 30, 2017 · by Wendy Ramunno



From riverside pizza and beer to chilled drinks in air-conditioned cocktail bars, there's an exciting variety of offerings this season. Here's what you need to be savoring and sipping this summer in Philadelphia.

## **Blueberry ice cream sandwich at *Weckerly's***

It's Jen and Andy Satinsky's first summer in their Girard Avenue shop, where they're gearing up for peak blueberry season around late June or early July. That's when they roll out their most popular seasonal sandwich (pictured above): ice cream made with heirloom berries, dark rum and lime zest sandwiched between cardamom sugar-dusted graham crackers.

*9 W. Girard Ave.; 215-423-2000*



*Courtesy of Philadelphia Distilling*

### **Little Thai Market at Philadelphia Distilling**

The bar menu at the expansive new Fishtown craft distillery and cocktail lounge showcases the company's house spirits. This drink pairs infused Bluecoat American Dry Gin and The Bay Vodka with celery bitters, Thai basil, lime juice and sesame oil.

*25 E. Allen St.; 215-671-0346*



*Courtesy of Danya Henninger*

### **Fatbreads at Morgan's Pier**

Kevin D'Egidio and Michael Griffiths of **Helm** are this year's chefs-in-residence at seasonal restaurant Morgan's Pier. What we're most excited about is their collaboration with star baker Alex Bois (previously **High Street on Market**) on thick rectangular pizzas called Fatbreads. Choose from among the classic margherita, mushroom, asparagus or bacon.

*221 N. Christopher Columbus Blvd.; 215-279-7134*



*Sandwiches & sides. Courtesy of Parks on Tap*

### **BBQ sandwiches at Parks on Tap**

This season's traveling beer garden is outfitted with a custom John Lewis smoker truck from Austin, Texas. Chef Brandon Thomas (**Fork, Russet**) turns out barbecued pulled pork and brisket, smoked turkey sausage and smoked eggplant sandwiches on buns baked by star baker Alex Bois.

*Multiple locations*



*Courtesy of Wendy Ramunno*

### Summer rolls at **Banh Mi and Bottles**

Fresh Vietnamese flavors abound at this South Street bottle shop and hangout. Traditional summer rolls are stuffed with shrimp, pork, egg, rice noodles, lettuce, herbs and fried shallots. The vegetarian version subs in tofu and portobello mushroom.

*712-14 South St.; 215-800-1533*



*Courtesy of Michael Persico*

### **Tehina shake at **Goldie****

At this Center City vegan lunch spot by the CookNSolo team, the beverages are just as much of a draw as the falafel. Creamy, dairy-free shakes come in four flavors: original, chocolate, coconut and the standout Turkish coffee.

*1526 Sansom St.; 267-239-0777*



*Courtesy of Lacroix Restaurant*

### **Soft-shell crab at [Lacroix Restaurant at the Rittenhouse](#)**

Lacroix's chef Jon Cichon's take on soft-shell crab is to dunk it into a light tempura batter and fry until crispy. His Thai-influenced dish includes pickled spring onions, sugar snap peas, pea shoots, yellow curry sauce and basil.

*[210 W. Rittenhouse Square](#); 215-790-2533*



*Courtesy of Neal Santos*

### **Spicy ahi poke bowl at **Poi Dog Snack Shop****

It's easier than ever to soak in Hawaiian vibes in Philly now that the Poi Dog truck has a brick-and-mortar location at 21st and Chestnut streets. Order the bestselling spicy ahi poke bowl with Sriracha mayo and masago.

*102 S. 21st St.; 215-279-7015*





*Courtesy of Fox & Son Fancy Corndogs*

### **Cheese curds at Fox & Son Fancy Corn Dogs**

Channel your inner kid at the county fair at this solid new addition to [Reading Terminal Market](#), which specializes in corn dogs and other fried favorites. The perfectly squeaky cheese curds come from Birchrun Hills Farm in Chester Springs, PA, and are also available fresh to take home.

*51 N. 12th St.; 215-372-7935*



*Courtesy of Bondfire Media*

### **A Well-Tempered Cocktail at **Friday Saturday Sunday****

Duck into this Rittenhouse New American to escape the heat and enjoy one of bartender Paul MacDonald's elegant cocktails, like this blend of Revivalist Equinox Gin, Dolin dry vermouth, St. Elder liqueur, Letherbee Besk and Suntory Whisky Toki.

*261 S. 21st St.; 215-546-4232*



*Courtesy of Ray Lopez*

### **Beefsteak sandwich at **Beefsteak****

For summer only, Jose Andres' University City fast-casual will offer its namesake sandwich, a thick tomato slice on a bun with herb and caper mayo and pickled onions.

*3417 Spruce St.; 215-898-4636*



*Courtesy of Kanella Grill*

### **Kebab platter at Kanella Grill**

The best thing about the reopening of the original Kanella location (now called Kanella Grill) is that the grilled meats and bright, acidic sides Cypriot chef Konstantinos Pitsillides is known for are now readily available for takeout. Perfect stoop-sitting picnic fare.

*757 S. Front St.; 215-644-8949*



*Courtesy of Wendy Ramunno*

### **Tequeños at Puyero Venezuelan Flavor**

Come for the arepas at this Queen Village Venezuelan, but don't sleep on the fried cheese sticks. Tequeños, flaky pastry crust filled with mild white cheese, are a ubiquitous party food in Venezuela and we can see why.

*524 S. 4th St.; 267-928-4584*



*Courtesy of Wendy Ramunno*

### **Esquites at La Mula Terca**

The Nuevo Latino West Passyunk BYO offers an excellent restaurant alternative to the street fair corn cob — a satisfyingly creamy, cheesy Mexican salad.

*2053 S. Beechwood St.; 267-761-5194*



*Courtesy of Abe Fisher*

### Seasonal sodas at **Abe Fisher**

Bartenders at this contemporary Jewish restaurant from the CookNSolo team take the same care with zero-proof beverages as they do their excellent cocktails. Current flavors on offer are strawberry and thyme soda, honeydew melon and celery soda, and a tiki-style pineapple and cardamom cooler.

*1623 Sansom St.; 215-867-0088*



*Courtesy of Gran Caffè L'Aquila*

### **Desire gelato at Gran Caffè L'Aquila**

The incredibly silky texture of the gelato at this Rittenhouse Italian is thanks to Stefano Biasini, a World Cup of Gelato winner. This season look for Desire, fior di latte gelato infused with amarena sour cherries from Rome.

*1716 Chestnut St.; 215-568-5600*





*Courtesy of Picanha Grill/Facebook*

### **Churrasco and caipirinhas at **Picanha Brazilian Grill****

This recently renovated Brazilian steakhouse in the Northeast features traditional charcoal-grilled meats and a salads-and-sides buffet. For a real summer treat, bring your own bottle of cachaça and the staff will mix up a pitcher of caipirinhas for your table.

*6501 Castor Ave.; 215-743-4647*



*Courtesy of Danya Henninger*

### **Lobster roll at Luke's Lobster Rittenhouse**

Banish the sad desk lunch this summer; instead grab a lobster roll from Luke's and head to nearby Rittenhouse Square. On a sunny day, the Maine-style classic on a buttery bun will transport you to the New England coast.

*130 S. 17th St.; 215-564-1415*



*Courtesy of Garces Group*

### **Zeppole at Harborside Pizza**

New this year on the Spruce Street Harbor Park boardwalk is Jose Garces' Harborside Pizza. For dessert try the zeppole, fried dough sticks topped with Nutella caramel.

*Spruce Street Harbor Park, 301 S. Christopher Columbus Blvd.*



Courtesy of @JohnsWaterIce/Instagram

**Water ice at John's Water Ice**

It's simply not summer in Philly without "wooder" ice. Beat the heat at this busy Queen Village stalwart, and don't forget to ask for a pretzel rod for dipping.

*Multiple Locations; 215-925-6955*

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