



TIME OUT MARKET CHICAGO REVEALS EXCITING ADDITIONS TO ITS ALL-STAR CULINARY LINEUP

CHICAGO (SEPTEMBER 11, 2019) — As [Time Out Market Chicago](#) prepares for its opening at 916 W. Fulton Market in the heart of the Fulton Market District, the latest additions to its impressive culinary lineup have been revealed. Joining the curated mix of some of the city's top chefs and restaurateurs are Abe Conlon, John Manion, Kevin Hickey, Lost Larson, FARE, Funkenhausen and Dos Urban Cantina. Chef Brian Fisher, The Purple Pig, Chef Thai Dang, Mini Mott and more have previously been announced.

Time Out Market Chicago is a food and cultural market bringing the best of the city under one roof: its best chefs, drinks and cultural experiences, based on the editorial curation Time Out has always been known for. Opening later in 2019, Time Out Market Chicago will give guests a true taste of the city with 18 eateries to choose from, three bars and a demonstration kitchen. The 50,000-square-foot brick building—spanning three floors—will also offer an event venue, a retail area, an entertainment platform with bleacher seating and an indoor/outdoor rooftop complete with impressive views of the city skyline.

"Our local Time Out editors have tested and tasted Chicago's best food, and then selected the very best chefs and restaurateurs to join Time Out Market. With the opening approaching quickly, our curated mix of the city's exceptional culinary talent is already promising to make this sprawling place a fantastic destination for food lovers and an exciting addition to this city," said Time Out Market CEO Didier Souillat. "Chicago is rich with culinary diversity and home to outstanding chefs and restaurateurs—we couldn't be more proud that some of the most esteemed talents have accepted our invitation to join Time Out Market. Our guests will get to choose from an incredible and affordable range of local cuisines—served on fine china and with flatware in a communal setting. We are making fine dining casual, and casual extraordinary—we call it the democratization of fine dining."

The culinary talent announced today to join Time Out Market Chicago include celebrated chefs and popular staples. Further rounding out the stellar roster are:

- **Abe Conlon will bring a unique and diverse Portuguese-inspired menu to Time Out Market**

James Beard Award-winning Chef Abe Conlon's bold and vibrant global cuisine is a reflection of his Azorean-Portuguese heritage and deep-dive travels where he explores historic food ways and culinary traditions. Alongside business partner Adrienne Lo, Chef Conlon opened Fat Rice in Chicago's Logan Square neighborhood in 2012. The menu at the acclaimed restaurant explores the varied cuisines of the Portuguese-speaking world with an emphasis on Macau, China, where historic trade routes enriched heritage recipes that combine techniques and ingredients from Portugal, Brazil, Africa, Malaysia, India, China and Japan. Since opening, Chef Conlon, Fat Rice and adjoining concepts, The Bakery at Fat Rice and The Ladies' Room, have been recognized with the following honors: The James Beard Foundation Award Best Chef: Great Lakes 2018, StarChefs:

“Rising Star” 2015, Jean Banchet Award for Restaurant of the Year 2015 (Chicago), Bon Appetit Magazine: Hot 10 Best New Restaurants in America 2013 #4, Jean Banchet Award (Chicago): Best New Restaurant 2013, Time Out Chicago: Best New Restaurant 2013, and Michelin Guide: Bib Gourmand (2014 – 2019), and more. At Time Out Market, Chef Conlon will embrace his roots by presenting straightforward, rustic and hearty dishes from his travels to the Portuguese mainland, the Azores and Madeira. As a tribute to Time Out Market’s origins in Lisbon and the Chef’s own Portuguese roots, the menu will feature clever takes on unique offerings such as *Arroz de Mariscos*; a creamy risotto-like dish chock-full of fish and shellfish, as well as sardines and conservas highlighting Portugal’s best tinned seafood. Plus special appearances by Fat Rice’s infamous *Pastéis de Nata* (egg tarts)!

- **John Manion will share his vibrant flame-kissed flavors at Time Out Market**

Chef John Manion explores the bold culinary essence of South America at his celebrated West Loop restaurants, El Che Steakhouse & Bar and La Sirena Clandestina. Manion’s love of the region started when his family moved to Sao Paulo, Brazil, when he was eight years old. For five years, he soaked in the culture and, most importantly, the food. Through authentic flavors and masterful fire-cooking techniques, Manion showcases Argentinian and Brazilian cuisines in Chicago, and, in the process, his restaurants have received both local and national acclaim. In 2017, Manion was nominated for Chef of the Year at the Jean Banchet Awards and was recognized as a Master of the Flame by the Chicago Tribune in the Critics Choice Dining Awards. At Time Out Market Chicago, Manion will share the vibrant flame-kissed flavors his devotees have come to know and love through dishes such as *BBQ Pork Shoulder*, *Chimichurri Chicken Thighs* and *Porteno Poutine*.

- **Chef Kevin Hickey of The Duck Inn will offer scrumptious signature hot dogs**

Five-generation Bridgeport native and Michelin-recognized restaurateur Kevin Hickey will bring his Duck Fat Dogs to Time Out Market Chicago. While his restaurant, The Duck Inn, has received much acclaim—including an Eater Award and being named as one of the best new restaurants by Esquire Magazine—for its haute bar food and modern American cuisine, the signature *Duck Fat Dogs* have become a menu hallmark. The dish is a tasty tribute to the iconic Chicago-style hot dog, prepared with beef and duck fat, topped with classic ingredients made in-house and stuffed inside a pillowy brioche poppy seed bun. Time Out Market Chicago will offer the first permanent outpost of Duck Inn Dogs. Hickey will also unveil the latest addition to the family, the Chicken Thigh Duck Fat Dog, appropriately named *The Chickinn Dog*. He will offer twists on the classic and will serve sausages topped with chili and cheese, elotes and kimchi. Guests will also be able to add on fries, cheese curds and other tasty morsels.

- **Lost Larson will bring a drool-worthy pastry program to Time Out Market Chicago**

Sibling duo Bobby and Bree Schaffer had a simple goal in mind when they opened their Andersonville bakery and café, Lost Larson: to maintain the integrity of traditional craftsmanship and honor the art of baking while using ingredients of the highest quality. Lost Larson is also an homage to the neighborhood’s Scandinavian roots and the siblings’ grandfather’s forgotten last name, Larson. The bakery reconnects the brother and sister to their own Scandinavian roots in many ways. Bree offers her expertise in coffee and tea, creating a robust beverage selection that she will bring to Time Out Market. Bobby brings with him an extensive knowledge of baking, which is backed by a star-studded resume that includes stints leading the pastry programs at

three-Michelin-starred Grace in Chicago and Blue Hill at Stone Barns in New York. At Time Out Market Chicago, Lost Larson will serve coffee, pastries and breakfast, and offer guests hand-rolled cinnamon rolls, cardamom buns, lingonberry almond cake, princess cake, seasonal fruit tarts and more drool-worthy pastries and delightful confections.

- **FARE will make Time Out Market visitors feel their best with healthy, clean and flavor-forward dishes**

After five years of meticulously working to create a restaurant that accurately reflects their clean food values and inspires others to experience pure foods with honest ingredients, founders Kasia Bednarz and Britni deLeon brought FARE to life. The two Chicago hospitality veterans bonded over their combined love of food and passion for self-care and opened FARE with one goal: to create food with purpose by serving flavor-forward dishes that are built with clean, seasonal ingredients. To nourish customers' bodies from the inside out, the restaurant boasts a menu with simple, delicious and filling dishes—including gluten-free and vegan options—made with thoughtful, locally-sourced ingredients and no added refined sugars. When FARE opens at Time Out Market Chicago, diners will not only be able to enjoy the restaurant's signature bowls (with a choice of seasonal vegetables and sustainably-sourced protein topped with a house-made sauce) for lunch and dinner, they will also be able to start their day with the FARE's inspiring breakfast choices, including a *house-made coconut yogurt*, *avocado toast* and *sweet potato egg bowl* (slow roasted sweet potatoes topped with a farm-fresh egg, local sheep's milk feta, pink pickled onions and spicy red pepper sauce).

- **Funkenhausen will serve a soulful mashup of Southern and Bavarian cuisines**

At Funkenhausen in West Town, Chef Mark Steuer combines the flavors of his German heritage and Charleston, South Carolina upbringing in a unique menu with a modern bier-hall sensibility. He will bring these crave-worthy creations to Time Out Market Chicago during a three-month residency. Guests will be able to nosh on *Big Garlicky Pretzels*, *Cheesy Spätzle* and *Doner Kebab* (shaved chicken, yogurt sauce, lettuce, tomato, red onion, spiciness). There will also be intimate counter tasting menus featuring Köstlichkeiten such as *Ricotta Dumplings*.

- **Dos Urban Cantina will bring a menu rooted in Mexican flavors to Time Out Market**

Dos Urban Cantina is the partnership of husband-and-wife team Brian and Jennifer Jones Enyart. The couple met while working under master chefs Rick Bayless and Charlie Trotter, respectively, and soon developed a mutual love of food and travel. Brian and Jennifer eventually opened a restaurant of their own, Dos Urban Cantina, where they serve a menu that's deeply personal. The dishes here are original interpretations of Mexican staples that embrace contemporary flavors and techniques. The chefs' keen understanding of Mexican ingredients has allowed them to create elegant, playful and truly addictive dishes that have earned them a Michelin Bib Gourmand. The Logan Square restaurant has also received recognition in Chicago Tribune, Chicago magazine and more. At Time Out Market Chicago, the Dos Urban Cantina team will share fan-favorite dishes such as *Tamal tots with habanero crema*; *Tacos*; *Pork carnitas with guacamole, salsa verde, onion and cilantro*; *Baja style crispy cod with slaw and pumpkin seed salsa*; and their "*Best piece of (chocolate) cake*" (according to Chicago magazine).

These latest additions to the culinary lineup will join previously announced top chefs and restaurateurs, regarded as some of the best the city has to offer and serving an incredible

range of cuisines: **Brian Fisher** of Michelin-starred Entente will serve approachable high-end dishes; **Bill Kim** will offer unique takes on casual Asian cuisine; **Thai Dang** will serve vibrant flavors through his masterfully executed modern Vietnamese fare; **The Purple Pig** will bring shareable, mouth-watering charcuterie boards; **Split-Rail** will introduce its pristine fried chicken; **Mini Mott** will offer their signature burger; **The Art of Pizza** will serve fan-favorite creations and award-winning pies; and **Pretty Cool Ice Cream** will bring their much-loved hand-crafted artisan ice cream to Time Out Market Chicago.

Closer to the opening, Time Out Market Chicago will announce the final additions to its curated mix, as well as details surrounding its beverage and cultural programming.

Time Out Market Chicago is part of the global expansion of this successful culinary phenomenon

In 2014, the editorial team behind Time Out Lisbon turned a historic market building into Time Out Market Lisbon, the world's first food and cultural market based wholly on editorial curation. Today, it is Portugal's most popular attraction with 3.9 million visitors in 2018. Time Out Market is now expanding globally with new sites in Miami and New York (both opened in May 2019), and Boston (opened in June 2019), with Chicago and Montreal also following this year. Dubai is set to open in 2020, London-Waterloo in 2021 and Prague in 2022.

What connects all Time Out Markets is a carefully curated mix of top culinary and cultural talent—all housed in unique buildings capturing the soul of the city. However, the execution of each market is distinctly local to give a true taste of the city it is in. Visitors get to explore local culture and affordable fine dining from the city's top chefs and a diverse range of eateries and then come together with family and friends to enjoy their meals at communal tables in the center of the market.

Time Out Market is rooted in the heritage of Time Out—a magazine created in London in 1968 to inspire and enable people to explore and enjoy the best of the city. Since then, Time Out editors have been writing about the best food, drink and cultural experiences to help people go out better (in Chicago, Time Out launched in 2005). Today, a global team of local expert journalists are curating the best things to do in 315 cities in 58 countries across websites, magazines, social media and live events. Now this curation is brought to life at Time Out Market.

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Notes to editors:

To stay up-to-date on the latest from Time Out Market Chicago, please follow at: [Instagram @timeoutmarketchicago](#) and [@timeoutchefs](#) as well as www.timeoutmarket.com/chicago

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About Time Out Market

Time Out Market brings the best of the city under one roof: its best chefs, drinks and cultural experiences. The world's first food and cultural market based wholly on editorial curation, Time Out Market captures decades of local knowledge, independent reviews and expert opinions. Everything that is being offered in Time Out Market must have been tested and tasted and finally selected by independent Time Out journalists.

The first Time Out Market opened in 2014 in a historic market hall in Lisbon and quickly turned into a huge success with 3.9 million visitors in 2018. This unique format, which is all about making high-quality fine food affordable and accessible, is now coming to other great cities around the world as the company is rolling out Time Out Market globally. Time Out Market Miami opened in May 2019, followed in the same month by Time Out Market New York and in June 2019 by Time Out Market Boston;

new Time Out Markets are also set to open in Chicago and Montreal this year.

Dubai will follow in 2020, London-Waterloo in 2021 and Prague in 2022 (the sites in Montreal, Dubai and Prague are the Group's first management agreements) – all featuring the cities' best and most celebrated chefs, restaurateurs, drinks and cultural experiences.

Time Out Market is part of Time Out Group plc, a global media and entertainment business that inspires and enables people to explore and enjoy the best the city. Time Out launched in London in 1968 with a magazine to help people discover the exciting new urban cultures that had started up all over the city. Today, the Group's digital and physical presence comprises websites, mobile, magazines, Live Events and Time Out Markets. Across these platforms Time Out distributes its curated content - written by professional journalists – around the best food, drink, music, theatre, art, travel and entertainment across 315 cities and in 58 countries. Time Out, listed on AIM, is headquartered in the United Kingdom.