



Time Out Market Chicago Welcomes Back Guests on June 17

Time Out Market, The World's Best Foodhall, Reopens its Chicago Destination

CHICAGO (JUNE 2, 2021) — Time Out Market Chicago—the premier culinary and cultural hub at 916 W. Fulton Market—reopens its doors on **Thursday, June 17**. The Market is proud to offer a carefully curated showcase of delicious cuisine, craft cocktails and local cultural experiences that capture the soul of the city.

“We can't wait to invite our guests back to rediscover the flavor, heart and creativity of the city,” said Sumindi Peiris, Chief Marketing Officer, Time Out Group. “We have closely collaborated with our renowned and locally loved chefs and restaurateurs to capture the essence of Chicago’s award-winning dining scene and bring it to life, in an inspiring manner, under one roof.”

The Market, located in one of the city’s most sought-after dining destinations, offers guests a culinary journey that reflects the authenticity and flavor of Chicago. Spanning 53,000 square feet, the Market includes an expansive patio along bustling Fulton Market Street and a rooftop bar—an ideal destination to take in the food, fun and sun all summer long.

Bringing guests a standout lineup of top Chicago chefs and restaurateurs, the Market will continue to add additional concepts in the coming months. New and returning culinary favorites include:

- **Arami**, one of the pioneering restaurants in Chicago’s now-booming West Town neighborhood by restaurateur Ty Fujimura, offering traditional and contemporary Japanese cuisine.
- **Bill Kim Ramen Shop**, the first brick-and-mortar outpost of this concept, chef Bill Kim offers a unique ramen experience for Market-goers to enjoy.
- **Brian Fisher**, the James Beard Foundation Semifinalist and Michelin - starred chef brings his unique take on Chicago classics.
- **Candlelite**, this nationally lauded Rogers Park institution has been lighting up Chicago’s pizza scene since 1950. Candlelite is known for its tavern-style pies, including the classic margherita pizza and Candlelite White pizza.
- **Cleo’s Southern Cuisine**, known for chef and owner Kristen Ashley’s Southern comfort food with a Creole twist, the Market outpost of the Bronzeville restaurant will feature Ashley’s award-winning fried chicken.

- **Dos Urban Cantina**, serves up fan-favorite dishes from the Logan Square restaurant by husband-and-wife team Brian and Jennifer Jones Enyart, with a focus on Mexican staples that embrace contemporary flavors and techniques.
- **Mini Mott**, returns to the Market offering chef Edward Kim's signature burger—lauded as one of the best in the country—with melty American cheese, hoisin aioli, pickled jalapeños, pickles, miso butter, sautéed onions and a cloud of sweet potato frizzles.
- **Pisolino**, chef and owner James De Marte serves simple and robust pastas, such as Orecchiette with Spicy Sausage, Bolognese Lasagna and Linguine Vongole.
- **Shawn Michelle's**, featuring classic and unconventional homemade ice cream flavors, this Bronzeville-based institution cooks its own custard daily and creates ice cream the old-fashioned way.
- **Soul & Smoke**, specializes in slow-smoked, barbecued and braised meats by nationally acclaimed chef D'Andre Carter. The menu includes brisket, ribs and pulled pork that is slow-cooked for hours and bursting with flavor.
- **Urbanbelly**, offering intriguing takes on casual Asian cuisine by chef Bill Kim including dishes like Edamame Dumplings, Katsu Udon Noodle Soup and a Spicy Thai Basil Leaf Bowl with Aromatic Jasmine Rice.

Complementing the food are the Market's three full-service bars with seasonal offerings welcoming guests at the first and second floor bars as well as **Tony's Rooftop Bar**, named after Time Out's beloved Founder, the late Tony Elliott. Carefully curated for the summer, Time Out Market Chicago's beverage program features a variety of seasonal craft cocktails made with local spirits and a selection of local craft beers and wines.

Time Out Market Chicago continues to prioritize health and safety to ensure guests have an enjoyable and safe dining experience. The recently launched **Time Out Market app** (via App Store or Google Play), makes contactless ordering a breeze, allowing guests to pre-order food and drinks with a text message for pick up. Delivery is available via UberEats, DoorDash and Caviar. Additional enhanced measures include advanced technology air circulation, social-distancing table partitions, plexiglass shields at counters, additional cleaning crews and personal protective equipment for staff.

New hours of operation are:

Monday & Tuesday - Closed

Wednesday & Thursday - 8 a.m. (select vendors); 11 a.m. - 10 p.m. All vendors; Bars open until 11 p.m.

Friday 8 a.m. (select vendors); 11 a.m.-10 p.m. All vendors; Bars open until Midnight

Saturday 9 a.m. (select vendors) 11 a.m. - 10 p.m. All vendors; Bars open until Midnight

Sunday 9 a.m. (select vendors) 11 a.m. - 9 p.m. All vendors; Bars open until 10 p.m

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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 offered at Time Out Market has been tasted and tested by Time Out's editorial team.

Time Out Market debuted in 2014 in a historic abandoned market hall near the center of Lisbon. The concept quickly attracted locals and tourists with 4.1M visitors in 2019. The success of Lisbon brought further expansion in North America. In 2019, Time Out Market launched in five major cities in North America including Miami, New York, Boston, Chicago and Montréal. In the beginning of 2021, Time Out Market expanded into the Middle East with Time Out Market Dubai. More Time Out Market locations are in the pipeline including Prague, Abu Dhabi and Porto.