



PROVIDENCE: RESTAURANT NEWS

[Heng Thai & Rotisserie](#)

Adding to what's already a highly diverse collection of ethnic restaurants, Heng Thai & Rotisserie now offers the city its authentic Thai street food.

[Yoleni's](#)

Yoleni's is a full-service Greek marketplace, restaurant, deli, yogurt bar and more occupying a historic building in the heart of downtown. One of the newer additions to the city's red-hot culinary scene, it's also the first U.S. outpost of the highly popular Athens-based company.

[Bucktown](#)

Named one of *Bon Appetit's* "Best New Restaurants in 2017," Bucktown brings a taste of the American South directly to Providence. Chefs Ashley Faulkner (Johnson & Wales Culinary School Graduate) and Adam Mir have quickly made a name for themselves cooking up classic southern items such as po'boys, fried green tomatoes, chicken and waffles and more in a comfortable, low-key setting.

[The East End](#)

Opened earlier this year, The East End features an elevated New American menu that highlights locally sourced, seasonal ingredients and an impressive beverage program comprised of craft cocktails, wine, beer and more than 300 whiskeys – each of which available by the pour in flights. Guests overwhelmed by the number of cocktails have the option to order the "Call and Response" – meaning they simply choose a spirit, pick an adjective (shaken or stirred) at which point one of The East End's talented mixologists will prepare an original cocktail.

[NORTH](#)

The renowned Chef James Mark's eclectic, Asian-inspired restaurant unsurprisingly outgrew its 27-seat, no reservation location and moved into [The Dean Hotel](#) in late 2017. Serving "non-traditional" Rhode Island food, NORTH serves vegetables, seafood and meat that are sourced from local farmers and fisherman in family-style dishes – an absolute must for any

[Sin](#)

By day, Sin is cozy café and bakery that serves coffee, espresso and an assortment of baked goods including the store's famous award-winning cakes. However, once the sun goes down, Sin transforms itself and offers beautifully plated desserts carefully paired with cocktails, beer and wine, and the restaurant now offers an expansive gin program. All of the items served at Sin are made from scratch using only the best ingredients; satisfying sweet teeth throughout the city.

[Vino Veritas](#)

Vino Veritas opened to tremendous fanfare earlier this year and offers diners a truly delightful fusion experience. Located on Broadway, the menu reflects the backgrounds of the three owners, and blends European and Mediterranean cuisine with a taste of New Orleans.

[KG Kitchen Bar](#)

Renowned chef and Rhode Island native Kevin Gaundreau's relaxed neighborhood bistro on Hope Street features a constantly changing menu that utilizes locally grown ingredients and a bevy of fresh seafood.

Specialty cocktails and ice creams made in-house round out what is fast becoming a favorite on the Providence dining scene.

[Durk's BBQ](#)

Expertly prepared Texas-style barbecue has established a firm presence in Providence thanks to Durk's. Hungry patrons can enjoy dry-rubbed pork ribs, brisket, smoked sausage, moist chicken, all cooked low and slow in a smoker affectionately referred to as "Stella" and served alongside classic sides like corn bread and mac 'n cheese. Durk's also offers an exciting beverage program with more than 100 American whiskeys, a wide selection of draft and tap beers, as well as an innovative cocktail menu.

[Tel Aviv](#)

Tel Aviv Bar & Tapas is one of the newest additions to Bridge Street (formerly South Water Street), in the Fox Point area on the East Side of Providence. The breathtaking modern décor provides a unique dining and nightlife experience for the mature and sophisticated whether guests are sitting at one of the community tables or hiding away by the birch trees, With an extensive menu of mouthwatering Mediterranean tapas and specialty cocktails, Tel Aviv is the perfect spot for an after work get together, a business dinner, a romantic date, or a night out with friends.

[Bayberry Beer Hall](#)

While the inspiration is drawn from a traditional German biergarten, Bayberry is a modern American beer hall that highlights American craft beer and New American cuisine. Regionally crafted brews, a contemporary menu that focuses on the ingredients of Providence, combine with natural lighting, a living wall and communal atmosphere to make this establishment an absolute must for Providence visitors.

[Den Den Korean Fried Chicken](#)

Located on Thayer Street in College Hill, Den Den Korean Fried Chicken specializes in Korean street food such kimbap, kimchi pancakes and more, not to mention the wildly popular fried chicken.

[Kleos](#)

From the owners of the highly popular Providence eatery Rosalina's comes Kleos - a new Greek concept restaurant that serves up a simple, yet authentic menu of traditional Greek fare as well as new and inventive twists on original classics.

[Quay](#)

Quay is a coastal Mediterranean small plates restaurant and cocktail lounge located in downtown Providence. With exciting, flavor-forward menu items and a beautiful setting, visitors are loving the city's newest outdoor dining located on the river walk at historic Waterplace Park.

[Friskie Fries](#)

Much to the delight of loyal followers, what was once simply a pair of roaming Providence food trucks has expanded to a brick-and-mortar location in nearby Johnston. Friskie Fries made a name for itself serving high-octane spuds such as "Miss Potato Head Fries" (smoked bacon, sharp cheddar, sour cream and chives) but the new location allows it to serve additional items such as a variety of milkshakes.

[Jahunger](#)

Providence is now home to authentic Uyghur food, a distinction that few American cities can claim. Jahunger specializes in quintessential Uyghur dishes including juicy lamb kebabs, scallion pancakes, dumplings and various noodle dishes, each of which is prepared to order through painstakingly detailed processes to ensure maximum quality. Noodles are hand-pulled and made fresh twice daily, and the

restaurant's signature spices and oils undergo traditional multi-step processes before being used for cooking.

###