



←
The
Poparazzi
at A.Bar

The Menu

Our ranking of the best things to eat and drink in Philly right now. —R.F.S

- 1 Soft beer**
at **Fermentery Form**

One server recently described this as “sunshine in a bottle,” which isn’t an oversell. Infused with Valencia orange juice and clocking in at just four percent ABV, the Belgian wit-style beer starts off funky, finishes clean, and pairs perfectly with pizza and day drinking. *1700 North Palethorp Street, Fishtown.*
- 2 Pasta Lab**
at **farmers’ markets**

It’s the house-milled grains that make Chris Wright and Gina Rubineti’s extruded and hand-formed pastas better than most. Snap up the seasonal filled varieties—made in limited batches—because they sell out first. Find them at markets in Headhouse Square, Clark Park, Swarthmore and more.
- 3 Bryce Krispie treat**
at **the Bakeshop on 20th**

Inspired by ballpark snacks and our favorite new Phillie, this brown-butter-and-cereal rice treat is layered with caramel corn, pretzels and peanuts, then drizzled with melted chocolate and homemade caramel. Bryce and Kayla should be ‘gramming one on *@Harp.Eats* any day now. *269 South 20th Street, Rittenhouse.*
- 4 Breakfast egg rolls**
at **Eggroll Queen Cafe**

You aren’t the only one who thinks everything is better rolled and fried. This new spot has made-to-order versions like bacon, egg and cheese or Korean beef, plus Oreo Truffle for dessert. There’s Chinese veggie for the egg-roll purists, too. *459 West Butler Avenue, Chalfont.*
- 5 Caviar**
at **Friday Saturday Sunday**

A heap of ultra-luxe fish roe would still taste perfect on a Ritz cracker, but chef Chad Williams pairs his with “non-traditional accompaniments” including sunchoke chips, grapefruit-and-mezcal gelée, and house-made mini biscuits we’d gleefully eat by the fistful. *261 South 21st Street, Rittenhouse.*
- 6 Fancy sorbet**
at **D’Emilio’s Old World Ice Treats**

The old-timey getup and motorcycle-sidecar-turned-freezer are charming shtick, but Christopher D’Emilio’s sorbets are the real deal; flavors like grapefruit mojito and papaya lime are made with fresh fruit. Find him roving around farmers’ markets in the city all summer long.
- 7 Champagne popsicles**
at **A.Bar**

In childhood, the joys of summer include water ice and chasing down Mr. Softee. But there’s no need to yearn for the past: The “Poparazzi” is a champagne ice pop with grapefruit, vodka and berries, dunked into a glass of champagne. Sipping one while overlooking the square is one of the few things that are better about being a grown-up. *1737 Walnut Street, Rittenhouse.*
- 8 Two Robbers Hard Seltzer**
at **your local beer shop**

The boozy seltzer made by twin brothers Vikram and Vivek Nayar (who were robbed in Rittenhouse, twice) has all-natural ingredients and no sugar. (Flavors, like watermelon cucumber and pineapple ginger, are subtle.) It also has a cool and innocuous can design, making it a no-brainer for that afternoon picnic in the park.



Wait times at restaurants are never as long as the host says. Do they lie?

—GINA IN WHITMAN



So many factors go into guesstimating a wait time: turn times (a brunch turn—eggs are quick to cook and eat—is faster than a dinner turn), mapping the dining room correctly, understanding *how* tables are eating. (Oh, the first date at Table 23 ordered a second bottle? That’s another 45 minutes, easy.) But it’s a safe overestimation, so they’re not starting your dining experience off on the wrong foot. When they tell you an hour, it could very well be exactly that—but trust me, if they can seat you faster, they will. And often, that’s exactly what will happen, so don’t let a quote deter you, because getting your party seated sooner means more money for them later.

ALEX TEWFIK
is *Philly Mag’s* food editor.