

latest turnaround

Andersonville, Chicago

Forget meatballs. This once-sleepy Swedish community has brought a whole smorgasbord of foodie spots to the north side. **By Nicole Frehsee**

1 THE PIE'S THE LIMIT

With only 14 seats in the house, the competition for a spot at Nick Lessins's 3-year-old **Great Lake** pizza is stiff—even more so since *GQ* magazine called his mortadella-sausage pie one of the nation's best in 2009. Still, the wait is justified: Lessins updates the menu daily and personally assembles each pie with ingredients made on-site.

1477 W. Balmoral Ave., 773/334-9270, mortadella pie from \$22.

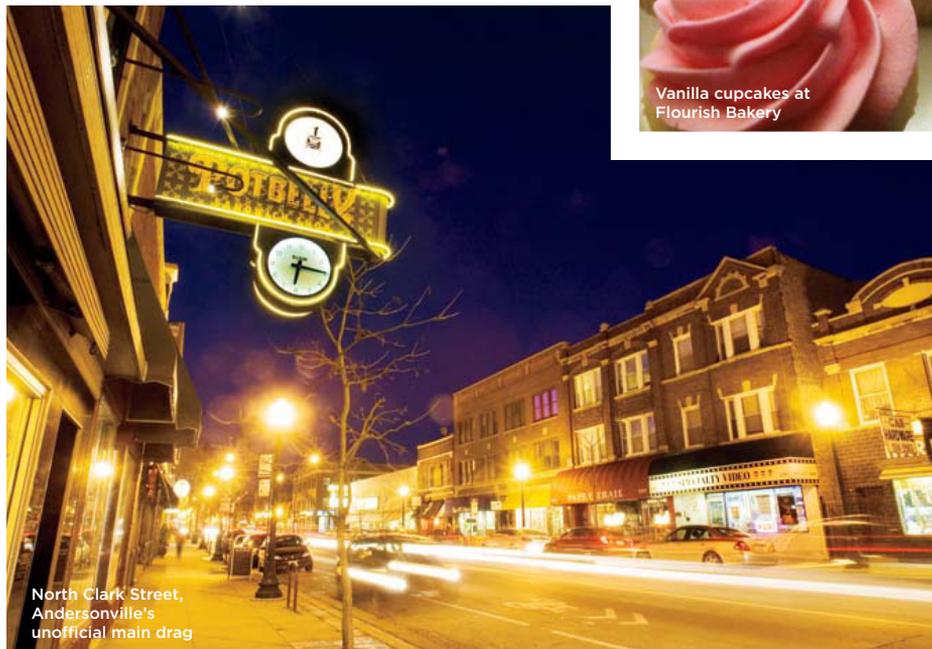
2 TAKING THEIR SWEET TIME

At **Flourish Bakery**, it takes 72 hours to make a loaf of sourdough bread. That is not a typo. Ehsan Ganji, the high-profile new baker fresh from New York City hotspots Balthazar and Bouley, insists on using a slow-acting natural yeast that needs a full weekend to ferment. It's worth the wait, as are

Ganji's top-notch baguettes, croissants, and more decadent indulgences (hello, peanut-butter-stuffed chocolate cupcake). 1138 W. Bryn Mawr Ave., flourishbakerycafe.com, sourdough loaf \$4.50.



Bacon and crème fraîche pie at Great Lake pizza



North Clark Street, Andersonville's unofficial main drag



Vanilla cupcakes at Flourish Bakery

3 HOUSEWARES WITH STYLE

Andersonville is hardly hurting for decor stores, but **Roost** has the most kitchen cred. Owner Daniel Malone designed several Chicago restaurants (and even managed some) before he opened his vintage-meets-modern housewares shop in 2008. Local restaurateurs make up Malone's most devoted clientele, turning to him for handpicked light fixtures, retro china, and rustic furniture. 5634 N. Clark St., roostchicago.com, dessert plate \$3.

pressed-tin ceiling. In the dining room, all wainscoting and watercolors, upscale comfort food (linguine with poached duck egg, pork-confit pierogi) is the rule. Meanwhile, the low-key taproom turns out elevated pub snacks (mac 'n' cheese with house-cured bacon) and a menu of more than 100 beers. 5308 N. Clark St., acre restaurant.com, mac 'n' cheese \$7.

5 HIGH SPIRITS Koval Distillery

opened in 2008,

but its production process dates back four decades. Cofounder Robert Birnecker employs techniques passed down to him by his Austrian grandfather to brew organic, small-batch rye (right), whiskey, and vodka, along with an exotic honey-chrysanthemum liqueur. 5121 N. Ravenswood Ave., koval-distillery.com, tasting tour \$10.



a "rustic peasant quiche" (made with Gruyère and asparagus) to refined takes on American classics: blackberry pancakes layered with vanilla mascarpone cream and topped with a brown-sugar-and-oat crust. 1133 W. Granville Ave., mhenrietta.com, pancakes \$9.25.

7 A LATE SHIFT

This North Clark Street spot has always catered to a late-night crowd—it's just swapped beers and bar stools for local Metropolis coffee and board games. Owned by a former bar manager, the year-and-a-half-old **Winston's Café** is still the only java joint in the nabe that stays open until 1 a.m. 5001 N. Clark St., 773/728-0050, coffee \$2.

6 MORNING GLORY

M. Henrietta, the 8-month-old offshoot of local standby M. Henry, does a brunch that will transport you—and not only because the place takes its design cues from French country houses. The menu skips across continents, from a chorizo-and-salsa-verde scramble to



Ball mason jars at Roost

4 SPLIT DECISION

At 7-month-old **Acre**, two distinct dining experiences coexist beneath a single



CLOCKWISE FROM TOP RIGHT: COURTESY FLOURISH BAKERY; BRADLEY MEESE; COURTESY KOVAL DISTILLERY; JASON LOPER; NATHAN KIRKMAN; MAP BY JASON LEE