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LA's 100-Year-Old Grand Central Market Has Become City's Hottest Culinary Destination With Unprecedented Series of New Restaurant Openings

LOS ANGELES (January 2, 2018) – Celebrating the cuisines and cultures of Los Angeles since 1917, [Grand Central Market](#) has experienced an exciting culinary revival with an unprecedented series of new restaurant openings.

“Our goal with the revitalization is to preserve the legacy of this historic landmark while making Grand Central Market a complete food village representing the best local chefs, purveyors and entrepreneurs,” said Christophe Farber, Grand Central Market director of development and special projects.

Los Angeles' past, present and future come together at Grand Central Market. Located on the ground floor of the Homer Laughlin Building, which once housed the offices of famed architect Frank Lloyd Wright, Grand Central Market is Los Angeles' oldest food arcade. It dates from a time when well-to-do Angelenos rode the Angels Flight Railway from their mansions atop nearby Bunker Hill down to do their food shopping at the city's premier purveyors.

Today, classic neon signage over stalls spotlights the flavorful mix of fresh produce, meat, spices and prepared foods that reflect the ethnic diversity of L.A. Stands such as Las Morelianas, Tacos Tumbras a Tomas, Ana Maria and Roast To Go have won loyal fans for their tacos and other regional Mexican specialties, while lines form daily for a counter seat at China Café – a Market favorite since the 1950s -- and the handmade Salvadoran pupusas at Sarita's.

In April 2013, the Market began welcoming the new wave of vendors that has transformed the iconic food arcade into a red-hot culinary destination. The Market's ongoing revitalization has garnered numerous media accolades including being named one of the “Hot 10” restaurants nationwide by Bon Appetit magazine in September 2014. Following is an overview of the latest arrivals at the Market.

– more –

- **Belcampo Meat Co.**

Bay Area butcher [Belcampo Meat Co.](#), one of the pioneers in the sustainable meat business, has set up shop in Los Angeles at Grand Central Market. Belcampo offers its full line of products -- beef, pork, chicken, lamb, goat, duck, goose, squab and other types of poultry, all of them raised on the company's 10,000- acre farm in Northern California and processed at its new 20,000-square-foot USDA-certified slaughterhouse in Yreka. In addition to raw ingredients, the store sells prepared dishes made from Belcampo's meat such as a hamburger, hot deli sandwiches, "Belcampo Buns": small sandwiches made with things like Peking duck and lamb shawarma, pasta and soups including menudo and a special beef-and-bone soup.

- **Berlin Currywurst**

The couple that introduced a whole new food category – German currywurst – to Los Angeles audiences has opened their first Downtown L.A. eatery at Grand Central Market. [Berlin Currywurst](#) is the fourth Currywurst installment for the youthful married owners, Hardeep and Lena Manak. The couple left their desk jobs in Berlin, Germany, and moved to Los Angeles to open their first location in 2011. Since then, their traditionally-made currywurst dishes served the same way they are on Berlin urban sidewalks have been attracting sausage and German cuisine aficionados alike. For the first-time ever, Berlin Currywurst offers traditional German breakfast offerings – for Grand Central Market customers only.

- **Clark Street Bread**

[Clark Street Bread](#), is the brainchild of owner and baker Zack Hall, whose "wonderfully tangy but intensely earthy" bread has been praised in LA Weekly and Los Angeles Magazine and enjoyed in restaurants such as Sqirl and Alma. Visitors to Grand Central Market can now purchase a loaf of Clark Street Bread in varieties that include Country, Whole Wheat, Danish Rye and Miche. Specials include tempting creations such as Sunflower Flax, Sesame Poppy, Oatmeal Raisin, Honey Wheat Berry, Spelt, Olive & Thyme and Brown Rice Porridge. Clark Street also offers a breakfast toast bar and sandwich menu.

- **District Market**

Located across from the Market's central staircase, District Market offers high quality produce at multiple price points with a wide selection of organic and locally sourced fruit and vegetables. District Market is the first retail collaboration between produce business veterans Michael Dodo, President and CEO of West Central Produce, and Fritz Stelter, Co-Founder and Executive Vice President of Field Fresh Foods, the region's top fruit and vegetable processing company.

Grand Central Market's Culinary Revival 3-3-3-3

• **DTLA Cheese & Cafe**

[DTLA Cheese](#) offers a full-service cheese counter and American comfort fare featuring an evolving and rotating cast of foods and cheeses. From the team behind the Cheese Cave in Claremont -- sisters Lydia and Marnie Clarke who are the grandchildren of the founder of the renowned Alta Dena Dairy, and Reed Herrick a chef of two decades from Napa Valley — DTLA Cheese focuses on traditional and handmade cheeses. The menu features carefully curated domestic and imported cheese plates, griddle sandwiches, and seasonal salads, and in the future will include local craft beers and California boutique wines by the glass.

• **Egg Slut**

[Egg Slut](#), the wildly popular food truck devoted to egg dishes, opened its first brick- and-mortar restaurant at Grand Central Market. Making the move to the Market are Egg Slut's signature dishes like *Thee Slut* -- a coddled egg in a glass jar, layered with potato puree, topped with grey salt and chives as well as other assorted breakfast sandwiches like the *Bacon, Egg and Cheese* and *Scrambled Eggs on Toast*. Lunch and dinner options range from the *Avo Burger*, a burger topped with an over-medium egg, Tillamook cheddar, avocado, caramelized onions honey mustard aioli and the *Egg Salad Sandwich*, hard cooked organic eggs, chives and honey mustard aioli with arugula in a brioche bun.

• **G&B Coffee**

Kyle Glanville and Charles Babinski, collectively [G&B Coffee](#), bring their experience at some of the world's preeminent coffee companies to Grand Central. G&B serves coffees selected from the world's top roasters with care and efficiency in a relaxed, bustling sidewalk setting. Along with the rotating single origin coffees, Red Blossom teas and traditional espresso drinks, G&B serves cappuccinos made with housemade almond milk, cold sparkling white tea and a small selection of coffee and tea infused milkshakes. Kyle and Charles are well regarded in specialty coffee, having won barista championships and taught and lectured around the world.

• **Golden Road Grand Central Market**

The Los Angeles-based craft brewery, Golden Road Brewing, offers 20 beers on tap, along with California pub fare.

- **Horse Thief**

Named after Kicking Horse, the infamous horse thief in Larry McMurtry's *Comanche Moon*, [Horse Thief](#) brings Central Texas style BBQ to the LA dining scene. Helmed by two native Texans, Wade McElroy and Russell Malixi, who with religious zeal spent over a year perfecting the recipes, the restaurant showcases classic smoked meats of the region like brisket, spare ribs, and chicken. Sides and desserts are made with the same level of craft and love, where an ingredient driven and from scratch mentality is reflected in dishes like drop biscuit cobbler, bacon & blue cheese potato salad, heirloom beans, and jicama slaw.

- **Knead & Co. Pasta Bar + Market by Chef Bruce Kalman**

Chef Bruce Kalman and Marie Petulla, partners at Pasadena's hailed farm-to-table restaurant Union, helm [Knead & Co. Pasta Bar + Market](#), now serving consciously sourced homemade Italian food. Open for breakfast, lunch and dinner, seven days a week, Knead & Co. features two bars, seating 16 people total, that overlook an open kitchen and the "pasta lab" where passersby and diners alike can watch freshly rolled and extruded pasta being made from freshly-milled local flours from Pasadena's Grist & Toll.

- **La Tostadería**

[La Tostadería](#) offers an inventive twist on the classic cevichería experience, with a menu featuring a wide array of both classic and creative Mexican seafood dishes, including soups, cocktails, tacos and their specialty—tostadas, a Mexican fried tortilla topped with a variety of marinated fish and shellfish. Signature menu items range from aguachile, a classic Mexican dish made of spicy citric shrimp, cucumber, red onion and cilantro, to an "Octopus Pop," an octopus arm garnished with pickled onions and served with specialty dipping sauces. La Tostadería is the second restaurant at Grand Central Market for Fernando Villagomez, owner of the landmark carnitas stall Las Morelianas.

- **Madcapra**

[Madcapra](#) is a fresh take on the falafel shop, focusing on vegetables in sandwiches and salads from chefs Sara Kramer and Sarah Hymanson, formerly of Glasserie in Brooklyn. These young innovators are at the forefront of several of the country's prominent culinary trends, including vegetable-forward cuisine, local foods and Middle Eastern influence. The first chef-driven falafel shop in Los Angeles, everything at Madcapra is made on-site -- bread and hot sauces included.

Grand Central Market's Culinary Revival 5-5-5-5

• **McConnell's Fine Ice Creams**

The country's original, artisan ice cream, [McConnell's Fine Ice Creams](#) was founded in Santa Barbara, Calif. in 1949. Almost 70 years later, chef Eva Ein and her husband, winemaker Michael Palmer carry on its tradition of crafting made- from- scratch ice cream. McConnell's scoops up a rotating roster of 16 classic and seasonal flavors at Grand Central Market.

• **Olio GCM Wood-Fired Pizzeria**

Since 2010, [Olio](#) Chef/Owner Brad Kent's his olive wood-fired, thin-crust pies have attracted pizza aficionados to the original location on West Third Street and won numerous accolades including being named one of the nation's "Top 10 Destination Pizzas" by Zagat. Olio GCM features hand-stretched 10" personal-sized, wood-fired pizzas, made-to-order salads, and savory wood-fired appetizers. Choose from favorite combinations or craft your own from Olio's collection of market-fresh ingredients.

• **The Oyster Gourmet**

Christophe Happillon, Los Angeles only Master Ecailler (shellfish master) known for his pop-up oyster bars at Joe's, Akasha, Church & State, Perch and Le Zinque, has opened his first restaurant—[The Oyster Gourmet](#)—at Grand Central Market. As the only oyster bar at Grand Central Market, *The Oyster Gourmet* invites seafood lovers to a front-row seat to watch Happillon artfully prepare oysters and other delicacies at a circular raw bar encased in a spectacular, kinetic canopy – in essence a giant mechanical oyster. *The Oyster Gourmet* kiosk encompasses both eat-in with 14 counter seats and take-out, offering ecologically sustained seafood focused on oysters but also including mussels, scallops, clams and sea urchin.

• **PBJ.LA**

The classic American sandwich favorite of kids and adults alike is elevated to new culinary heights at [PBJ.LA](#), the gourmet peanut butter and jelly restaurant. The brainchild of a team of partners whose initials just happen to spell out PBJ.LA, this fun, first-of-its-kind food concept offers inventive combinations of organic, exotic nut butters, superfoods, artisanal jams and more.

• **Prawn Coastal**

Chef Mark Peel, regarded as one of the founders of California cuisine, has opened [Prawn](#) in Grand Central Market. Representing an exciting departure from a career centered in fine dining, Peel's Prawn provides a bit of culinary theatre in addition to flavor-packed, quickly prepared dishes focused on seafood entrees. Most of the cooking is done for all to see in the steel-jacketed steam kettles.

- **Press Brothers Juicery**

Carrying on a family tradition of juicing started by their mother on the Kansas farm where they grew up, brothers J.D. and David Jones commercially produce cold pressed juice of unrivaled quality -- made fresh every morning at their USDA certified organic kitchen in Echo Park from the best locally sourced organic fruits and vegetables. Market visitors can sample from the complete line of in combinations such as *Liquid Gold* (Pineapple, Apple, Lemon, Mint), *Balance* (Cucumber, Apple, Celery, Kale, Lemon, Parsley, Ginger) and *Longevity* (Carrot, Pear, Beet, Lemon, Beet Greens, Ginger).

- **Ramen Hood by Ilan Hall**

[Ramen Hood](#) is LA's first-ever all-vegan ramen shop, helmed by Ilan Hall of The Gorbals. The menu reads like a love letter to vegetables, with ramen made from sunflower seed broth, king oyster mushrooms, bean sprouts, scallions, chili threads and nori, alongside appetizers including broccoli with soy chili glaze and scallions, cucumber salad and banh mi poutine.

- **Sari Sari Store**

[Sari Sari Store](#) is a Filipino concept from James Beard-nominated Chef Margarita Manzke with business partner and husband Walter Manzke. In Filipino sari sari translates into 'whatever' and is used to describe small stores that sell everything from candy to skewers. The menu is based around savory rice bowls or 'silog' that pull from Margarita's Pinoy heritage, as well as a few sweet items like halo halo.

- **Sticky Rice**

LA's first "Thai Comfort Food" restaurant, [Sticky Rice](#) serves up authentic regional Thai cooking. The seasonal, market-driven menu changes frequently and includes dishes such as *khao mun gai*, a Thai version of Hainan chicken rice; *gai yang* grilled chicken served with Thai bbq sauce; five-spice pork belly stew, and a changing selection of curries and signature Thai salads made to order in a large *pok pok* mortar in the open kitchen. The brainchild of restaurateur David Tewasart (Soi 7, - more -Spirit House), Sticky Rice is on the vanguard of Thai restaurants dedicated to organic, free-range and locally sourced ingredients.

- **Valerie Confections Bakery & Cafe**

[Valerie Confections](#), known for their handmade chocolates and baked goods, updates the classic L.A. counter experience with a full menu of savory and sweet options. Indulge in signature pastries, pies, and cakes or breakfast and lunch dishes such as the popular Breakfast Banh Mi, Chinese Chopped Chicken Salad and seasonal Tartines. Display cases feature Valerie Confection's delectable chocolate available both by the piece and in boxes which you can customize.

Grand Central Market's Culinary Revival 7-7-7-7

• **Wexler's Deli**

Chef Micah Wexler, Mike Kassar and David Sanfield are the team behind Wexler's Deli, which features a traditional deli menu of corned beef, pastrami, salmon, and sturgeon, all cured and smoked in-house. [Wexler's Deli](#) is reminiscent of a deli you would have seen 100 years ago. Wexler, who grew up eating at delis, says that means taking the time to use old school recipes and techniques to craft delicious deli food. Curing, brining, smoking, pickling are things that take patience and a trained hand. Wexler's Deli pays its respects to the traditions of the past but presents itself with an L.A. soul.

Celebrating the cuisines and cultures of Los Angeles since 1917, the historic Grand Central Market food arcade (between Broadway and Hill Street at the base of Angels Flight) is an unparalleled eating and shopping experience showcasing the best local chefs, culinary purveyors and entrepreneurs. For more information visit <http://www.grandcentralmarket.com> and connect with us on Instagram @GrandCentralMarketla or <https://www.facebook.com/GrandCentralMarket>.

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