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# Indianapolis

MONTHLY

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CALENDAR EDITOR **Natalie Atwell**

EDITORIAL INTERNS **Sorell Grow, Sydney Hunt, Paige Pearson, Adele Poudrier**

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# Indianapolis

MONTHLY



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57

## BEST RESTAURANTS

The hottest places to eat right now, from the bright new stars blowing up your Instagram feed to the slow-burning favorites still making us hungry for more.

EDITED BY JULIA SPALDING

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## THE 11TH HOUR

Ersal Ozdemir, real-estate mogul and one of the state's biggest political donors, is losing his shirt as he pursues his 16-year-long quest to bring a Major League Soccer team to Indianapolis. Will the Indy Eleven owner end up short of the goal?

BY ADAM WREN

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## "EVERY WORD HELD YOU."

A six-minute speech, delivered from a flatbed truck in a vacant field, helped change the course of our city's history. Remembering the night Robert F. Kennedy broke the news of Martin Luther King Jr.'s assassination, 50 years later, in the words of people who were there.

BY ALYSSA KONERMANN

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BY PHILIP GULLEY

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Soda drinkers once sipped from this curvaceous bottle designed by a Terre Haute glass magnate.

### FEELING SAUCY

Our April "Foodie," Greiner's Sub Shop owner Lisa Moyer, dishes out her recipe for hollandaise.

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# APRIL

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### COMING NEXT MONTH ...

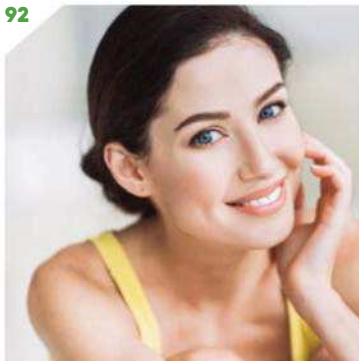
#### **Decorators' Show House**

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#### **Travel**

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## Still Standing

Reading Alyssa Konermann's riveting oral history of the famous speech Robert F. Kennedy delivered from the back of a truck to a mostly African-American crowd in Indianapolis hours after the assassination of Martin Luther King, Jr. ("Every World Held You," p. 78) left me struggling with a flood of emotions: anger, remorse, and, perhaps most curiously, pride.

According to the popular narrative, as other cities erupted with rioting and violence in the wake of the awful news that night, Kennedy's powerful and empathic words soothed the masses, and our city avoided unrest. Kennedy is rightfully portrayed as valiant—cut from the same cloth as the eight U.S. senators his brother John F. Kennedy wrote about in his 1955 book *Profiles in Courage*, which went on to win the Pulitzer. But there's something to be said for the heroism of the everyday Hoosiers who, on April 4, 1968, went home to their families, came back to their jobs, and returned to the task of building toward a better day.

As we observe the 50th anniversaries of the deaths of Kennedy (himself killed by a gunman almost two months to the day after his speech) and King, I cannot help but wonder what might have been. Still, I am reminded by the example the citizens of Indianapolis set that night at the corner of 17th and Broadway: There are leaders everywhere you look.



**Michael Rubino** Editor-in-Chief

## Contributors



### Alyssa Konermann

● A former editor at *Cincinnati Magazine*, Alyssa Konermann has written about cities and history. But her feature on Robert F. Kennedy's 1968 speech in Indy (p. 78) was a very different kind of project. "Normally, history stories involve something that has physically changed," she says. "It was striking to stand at 17th and Broadway and consider the effect of a simple, six-minute speech in a vacant lot."



### Adam Wren

● Contributing editor and lifelong soccer fan Adam Wren came away from reporting on Ersal Ozdemir and the future of the Indy Eleven (p. 74) with a mixed outlook. "Admittedly, I hope the Eleven can succeed where other local soccer franchises have failed," he says. "But I don't see how the Eleven will be around in five years, absent a publicly funded stadium."



### Julia Spalding

● If dining editor Julia Spalding had a dollar for every time she was asked to name her favorite restaurant, she could afford to eat at all 25 of them—detailed in this month's "Best Restaurants" (p. 57)—a few more times. "But first, I need to eat every salad I can get my hands on," says Spalding, who has spent the past three months in "deep research mode" and has her "annual extra 5 pounds to prove it."

## Food for Thought

*This month, in celebration of the city's top eateries ("Best Restaurants," p. 57), IM staff members offer their recipes for culinary success with some novel dining concepts:*

"Slushed! A food truck serving grown-up shaved ice with alcohol-laced syrups."

—ALLISON EDWARDS,  
SPECIAL PROJECTS  
ART DIRECTOR

"I'd reboot Hollywood Bar and Filmworks. The exit signs would say 'Get Out,' and we'd drink Sirius Black and Stormies."

—MEGAN FERNANDEZ,  
DIRECTOR OF EDITORIAL  
OPERATIONS

"How about a restaurant where customers pick from a list of favorites (color, animal, song, etc.) à la Which Wich, and an entrée is curated from your choices?"

—MEGAN MAGUIRE,  
ADVERTISING ART  
COORDINATOR

"I want to open a place called Mi Casserole Es Su Casserole, where we serve—drumroll—casseroles."

—JULIA SPALDING,  
DINING EDITOR





**More flowers than you'll see in a single stroll anywhere else.**  
(And if your interest in flowers turns out to have limits, there's always art in the IMA Galleries and beer in the Beer Garden.) Hello Spring. Arriving in stages through May. Visit now, before it changes.

# Hello Spring



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Support provided by Total Lawn Care, the Bud Brehob Family and Cathy and Bob Turner.  
Ida ou Sental people, woman's necklace (detail), 20th century. Indianapolis Museum of Art at Newfields, Roger G. Wolcott Fund, 1999.20.

# BUZZWORTHY



Philip Gulley's column on the three motorcycles everyone should own kick-started a discussion online.

"Great piece, Phil. Motorcycle.com steered me this way. I'll check out more of your work."  
— JON JONES, via Indianapolis Monthly.com

"Shall we expect your next book to be *A Quaker and the Art of Motorcycle Maintenance*?"  
— MARTI KRUG JOHNSON, via Facebook

"Lovely stuff. I agree on the three, and a bit more."  
— IAN PARKES, via Indianapolis Monthly.com

"A person only needs two if one is both vintage, light, and reliable. I've never understood the lure of old Brit bikes, but I won't judge."  
— AARON SPIEGEL, via Facebook

## Central Problem

As a Region Rat, I disagree with The Hoosierist's claim that South Bend is in The Region (January). Sure, they get a bunch of snow, but they aren't even in the same time zone and they don't get all of their news from Chicago. Since moving to Indy in the '90s, I've noticed that the rest of the state has no idea how far The Region actually stretches. We are proud of our northwest corner of the state, not the north-central part of it!

SKIP DUVALL  
Indianapolis

## Get with the Program

Just read your January story on Indianapolis's desire to be a tech hub. I think our biggest problem is that we don't work together. I've had clients all over the world, but rarely do I get the call here—despite constantly promoting our city and companies. We're never going to lead when we can't even acknowledge the talent we have.

DOUGLAS KARR  
via Facebook


## Pick-Up Lines

Very interesting story by Tony Rehagen about the Kinsey Institute (January). I think there's a place for both biological and social research on sex, but the rebrand of the institute kind of put me off, as it clearly did others.

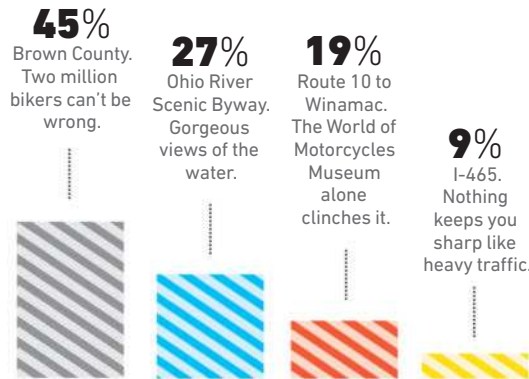
NICOLE BOGDAS  
via Facebook

## Correction

In the February Ask Me Anything with Kaveh Akbar, the poet was misquoted as saying the spelled-out version of a derogatory name he has been called online: "sand n-word." *IM* regrets the error.

 **Love it? Hate it?** Send us your feedback to [letters@IndianapolisMonthly.com](mailto:letters@IndianapolisMonthly.com), or post a comment on Facebook (Indianapolis Monthly) or Twitter (@IndyMonthly). Letters and social media posts may be edited for length, style, or clarity. Please include your full name for the purpose of verification.

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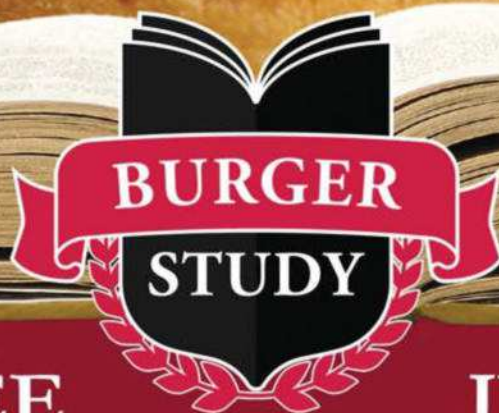
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**NEW CHARACTER**  
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# Circle

Vinyl buffs, unite: Indy's indie music scene celebrates Record Store Day this month, p. 24.



# CITY

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Speed Read

## Dunk History

On April 7, celebrate the legacy of the American Basketball Association—and meet some of its most famous alumni—during a 50th-anniversary reunion at Bankers Life Fieldhouse.

← **ABA Reunion**

**KIDS, THERE WASN'T ALWAYS SUCH A THING AS A THREE-POINT SHOT IN PRO BASKETBALL.** The ABA revolutionized professional basketball, popularizing stars like Julius Erving, emphasizing a loose and speedy style of play, and introducing the now-beloved trey. During it all, the Indiana Pacers—one of the league's 10 charter teams—were right at the center.

**THE BALL.** That's what most people remember when they think of the ABA. But the league's signature sphere—not brownish-orange but red, white, and blue—was only part of what made it special. The ABA formed in 1967 and quickly separated itself from the stodgy NBA. Some of the differences were good, or at least popular. (The league sponsored a flashy dunk contest at a time when college basketball had actually banned rim-rocking finishes; it also innovated in the use of skimpily clad cheerleaders.) But the ABA also struggled with small crowds, forgettable franchises, and run-down arenas, even as it offered a stylish and high-scoring brand of basketball.

**THE ABA GAVE US THE PACERS.** "None of us had any idea what we were doing," the team's original owner, Dick Tinkham, says in *Loose Balls*, a rollicking oral history of the ABA. "Our idea was that Indiana was great basketball country, and we had a chance to be the only show in town if we could win." Initially, the Pacers played at the Indiana State Fairgrounds. Still, Tinkham and his colleagues worked hard to make sure their team became ABA royalty, eventually winning three championships. When the league merged with the NBA in 1976, the Pacers were one of four teams to make the jump—along with a number of high-flying ABA stars.

**ONE OF THOSE HOTSHOTS: GEORGE "THE ICEMAN" GERVIN.** During his ABA days, Gervin and the San Antonio Spurs traveled to Indianapolis, where the Pacers held a special promotion: If the home team could hold Gervin to 30 points or fewer, every Hoosier in attendance would get free chicken.

The possibility of poultry revved up the crowd—until Gervin dropped 25 points in the first half. As he walked into the locker room, he hollered at the fans sitting court-side: "No chicken tonight!" Gervin finished the game with 55. He's scheduled to appear at this month's reunion, along with other ABA alums like Pacers greats George McGinnis and Slick Leonard.

**DR. J.** Yeah, he's going to be there, too.

**IT'S ALL FOR A GOOD CAUSE.** The reunion was organized by the Dropping Dimes Foundation, an Indy nonprofit that funnels money and healthcare assistance to ex-ABA players, coaches, and staffers in need. A league that was barely solvent in its best years didn't leave much in the way of a pension plan. That's where Dropping Dimes, whose advisory board includes Myles Turner and Reggie Miller, steps in with the assist.

**BOB COSTAS IS PLAYING EMCEE.** The reunion event features a dinner with the ex-players, then a Q&A session moderated by Costas. (He got his break in the ABA, too, doing radio play-by-play for the St. Louis franchise.) You can buy tickets online at droppingdimes.org. There will also be an

autograph session at the Fieldhouse open to the general public.

**THE LEAGUE'S LEGACY IS WORTH A TOAST.** The ABA and the Pacers have meant a lot to Indianapolis. After all, nearly two decades before the Colts came to town, the Pacers staked their claim and established this as a real, big-league city. The ABA made an even bigger impact on the sport of basketball. Our fast and fun NBA (Oladipo from deep!) owes a lot to the ABA's example. Before today's pros ran up and down the floor, benching their big men for springy forwards, chucking threes, and dunking with pizzazz... well, yesterday's pros were doing the same thing, exactly 50 years ago. The only real difference? They did it in red, white, and blue. —CRAIG FEHRMAN



He shoots! He ... scores? That detail of this 1969 ABA playoff game, when the Pacers took on the Kentucky Colonels, remains a mystery.

Unspoken Rules

**Morel Hunting**

A manner-festo for Indiana's monthlong mushroom season.



**Turkey hunters and mushroom hunters are as friendly as Republicans and Democrats. Foragers scare off the fowl. Look for ground that's loamy and has some spring to it, not packed dirt. And don't spend all of your time around dead trees. Despite the lore, you're just as likely to find morels in open ground. Stay calm if the ground moves. Box turtles and snakes love morel territory, too. Don't let a park ranger tell you that you can't take morels out of state parks. It's perfectly legal. City parks, though, are a different story. Check each park's rules first. There will be days when you don't spot any. That's part of the morel game, but you'll eventually find some. Share. —TERRY KIRTS**



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# BEARING IT

A sweltering mascot, freeloading buskers, and early planting.

Ask *The Hoosierist*. BY SAM STALL

**Q: HOW DOES ROWDIE, THE INDIANS MASCOT, KEEP FROM DYING OF HEAT STROKE DURING HOT SUMMER GAMES?**

**A:** Mostly by pure determination and grit—the same tools *The Hoosierist* uses to find free parking spaces when he goes to games at Victory Field. “It’s easy in April, but it’s a tough job in July and August,” says Indians director of communications Charlie Henry. The costume itself is just padding and synthetic fur, without any built-in cooling technology. Fortunately, the person wearing the Rowdie suit has his own locker room next to the clubhouse, to which he can retire, cool down, and perhaps reflect upon his career choice. It also doesn’t hurt that he’s mostly a free-range mascot, wandering around unsupervised for most of the game. If it’s a real scorcher, he can spend time on the stadium’s shaded concourse. Not surprisingly, Rowdie is a fan of night games. “He very much appreciates those cool evenings,” Henry says.

**Q: WHAT KIND OF LICENSE DO YOU NEED TO BECOME A DOWNTOWN BUSKER?**

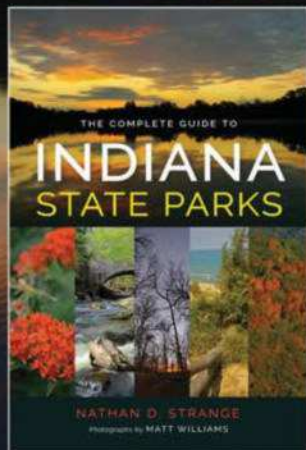
**A:** Actually, you don’t need any kind of license. According to the city’s Department of Business and Neighborhood Services, would-be buskers fill out exactly zero forms and must meet no additional requirements. You read right. A city that closely regulates everything from panhandlers to hot dog carts adopts a near-total hands-off policy toward folks who score pocket change by banging on empty 5-gallon buckets near the Artsgarden or painting themselves silver and pretending to be robots. So if you’ve always dreamed of showing off your juggling, drumming, and/or sword-swallowing skills in public, just pick out a section of sidewalk and have at it. The only hard-and-fast rules are that you must stay on public property and not impede the right-of-way. Which is probably why you’ll never see a sidewalk performer serenading passersby with a grand piano.

**Q: I’VE HEARD THAT INDIANA GARDENERS SHOULDN’T PLANT UNTIL MOTHER’S DAY TO ENSURE CROPS DON’T GET KILLED BY A LATE FROST. IS THAT TRUE?**

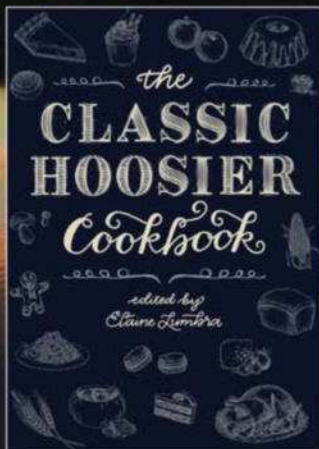
**A:** You would be almost completely safe from a hard freeze if you waited that long, but according to weather stats, you’d probably be okay if you planted much sooner. The National Weather Service says Indiana’s average last freeze date is April 17, meaning it’s generally safe to plant those turnips right after you file your federal tax return. But it’s by no means a sure thing. The latest recorded freeze in Indiana history took place on May 27, 1961. And we actually had measurable snow on May 9, 1923. So if you jump the gun, there’s a chance you may lose your lettuce or have to throw a tarp over your tomatoes. **B**

*Have Indiana-related questions? Send them to [hoosierist@IndianapolisMonthly.com](mailto:hoosierist@IndianapolisMonthly.com).*

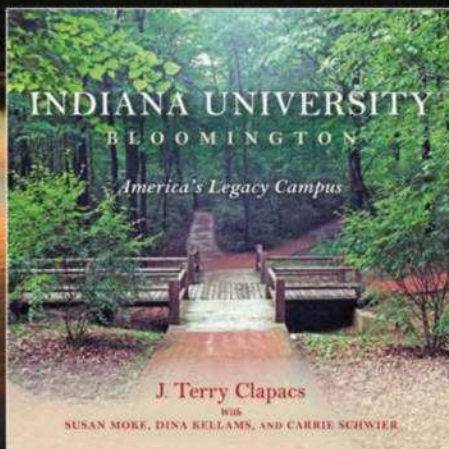
# EXPLORE *your* STATE



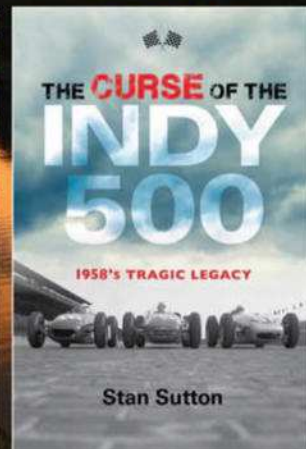
Whether you are looking for a weekend hike in the woods, a family outing, or great locations to study the local flora and fauna, *The Complete Guide to Indiana State Parks* will help you plan your next Indiana adventure.



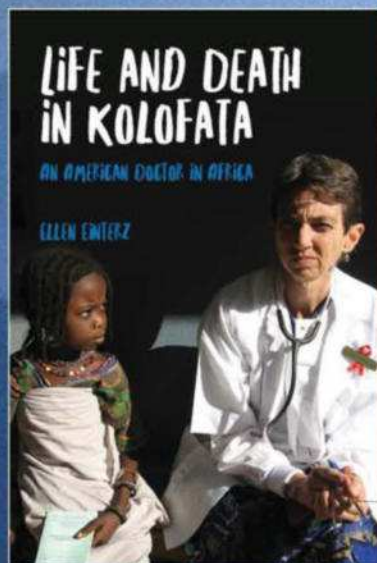
A beloved classic finally back in print, *The Classic Hoosier Cookbook* is a treasure trove of nearly 1200 mouthwatering recipes handed down from generation to generation by Hoosiers across the state.



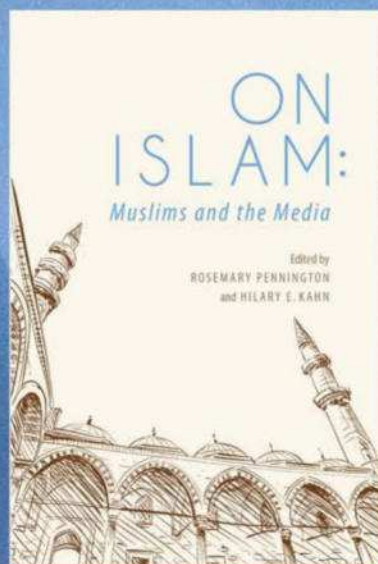
Lavishly illustrated with 481 photographs and brimming with fascinating details, this book tells the story of Indiana University Bloomington's buildings, architecture, and growth—and of the talented, dedicated people who brought the buildings to life.



Veteran sportswriter Stan Sutton profiles the ill-fated 1958 Indy 500 and the careers of the drivers involved, highlighting the exciting but dangerous world of auto racing and the new safety innovations the tragic race inspired.



Local doctor Ellen Einterz tells her remarkable story of delivering healthcare in Africa, where she fought against disease, injury, and malnutrition while under threat from the terrorist group Boko Haram.



A concise and frank discussion of the Muslim experience, *On Islam* provides facts and perspective at a time when truth in journalism is more vital than ever.

# EXPLORE *your* WORLD



*Somewhere West of Lonely* brings together 150 stunning photographs from across the globe with the stories behind the camera lens in an intimate tour of *National Geographic* photojournalist Steve Raymer's remarkable life and work.



**MEET  
QUIDDITCH  
PLAYERS**

EST. 2013

These Muggles are wizards on the field.



**FOURTEEN COMPETITORS** race across the field, all with broomsticks between their legs to simulate flying, one with a tennis ball swinging from a yellow sock attached to his yellow shorts. The “golden” Snitch has been released, and the Seekers are doing their damndest to steal the ball-tail from him to score. Meanwhile, the Chasers are vying for possession of the Quaffle, while the opposing Keepers try to block their goals, and the mischievous Bludgers—oh, never mind, it’s a lot to take in. But once you get the hang of Quidditch, brought to life from the pages of the Harry Potter books, you might fall under its spell.

This is how the members of Indianapolis Intensity, a Major League Quidditch team, spend their summers. From June to August, these athletes compete against 15 other teams—14 in the United States and one from Canada—for the championship. It may be born from fantasy, but those who play take it seriously, and spend hours practicing, just like in any other sport.

Unlike most other athletic pursuits, though, Quidditch is fairly new. The

game itself is only a little over a decade old, and MLQ is even younger—this is just the league’s fourth year. Since MLQ is the highest level of competition for the game, it’s difficult to get on the team. But if you’re a Muggle who’s really serious about Quidditch, give it a shot—try-outs are this month.

And if you settle in at Broad Ripple Park’s baseball diamond for one of the Intensity’s games this summer but can’t quite grasp it, don’t worry—some players’ families don’t, either, and they’ve been watching for a while. Just sit back and enjoy the magic. —VANESSA FORD



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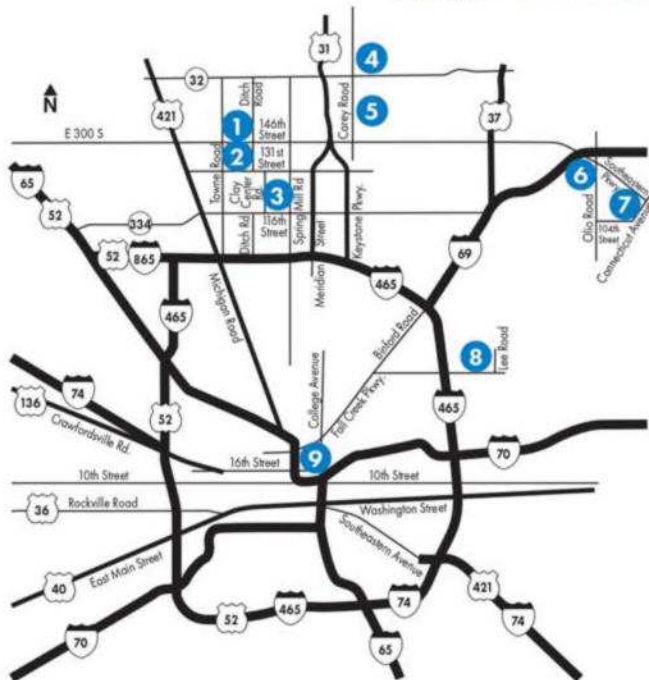
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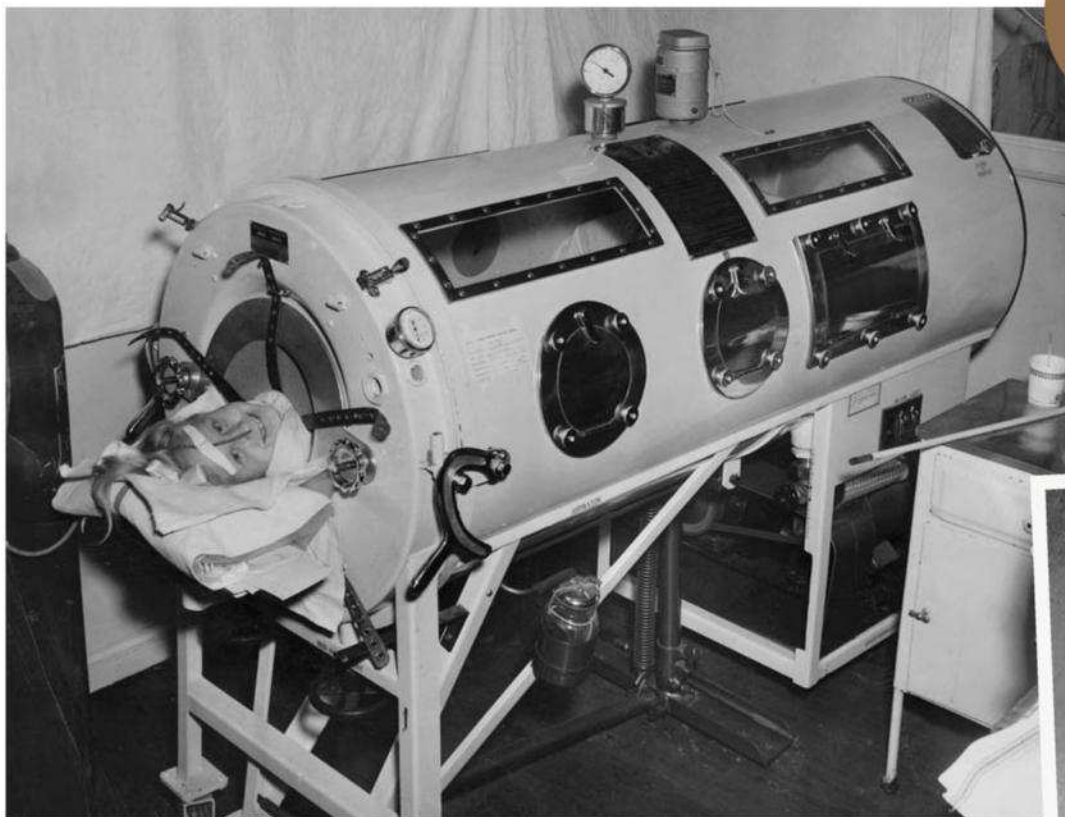
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TIME STAMP  
1949



**IRON WILL**

Years after her childhood ordeal in an iron lung, Beth Ann Henry went on to attend Hanover College.



# WAITING TO EXHALE

Little Beth Ann Henry of Indianapolis was among the midcentury polio epidemic's first victims. **BY CONNIE ZEIGLER**

**ONE AUGUST DAY** in 1949, life changed in an instant for 7-year-old Beth Ann Henry: She entered Riley Children's Hospital and was slid inside one of its 11 iron lungs, where she would end up fighting for her life.

Polio had been occurring in the United States for decades—Franklin Delano Roosevelt was stricken with the disease as an adult in 1939. But the year that Beth Ann contracted it was the beginning of an epidemic that lasted until 1955, when Dr. Jonas Salk's vaccine was widely released. Eli Lilly & Company was one of five firms across the country funded by the National Foundation for Infantile Paralysis, later known as the March of Dimes, to mass-produce and distribute the vaccine. No doubt one of Lilly's chemists and

department heads, Harry Henry, was working frantically to help—he was Beth Ann's father.

How Beth Ann contracted the disease has been lost to history, and might not have been known even at the time—the poliovirus was spread all too easily and quickly. Cruellest of all, its victims were most often perfectly healthy children.

Although polio's effects were mild for some, in about one in every 100 patients, the disease

attacked the nervous system, causing paralysis and an inability to breathe on one's own. The iron lung provided hope—kind of.

If you were among certain polio patients of the day, you would lie motionless inside a metal contraption, sealed up to the neck, with a

rubber collar that fit so snugly, almost no air could pass. The iron lung used a vacuum process to compress and depress the chest, simulating natural breathing. For children paralyzed by the virus, the terrifying-looking metal coffin was their best chance for survival. Some would stay a week or two; others, the rest of their lives. About half of patients, whether in an iron lung or not, died anyway.

Salk's polio vaccine would all but vanquish the disease starting in 1954, when the treatment was found to be nearly 100 percent effective in a field test on 440,000 children, including some in Northern Indiana schools.

Beth Ann survived—records show that she graduated from high school in Indianapolis, attended Hanover College, married, and became a schoolteacher. Turned out, the girl in the iron lung had a long and eventful life ahead of her outside its confines. **D**

**Eli Lilly & Company was one of five companies across the country to mass-produce and distribute the vaccine.**





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# C

## The Ticket

### APRIL'S COOLEST EVENTS

**SPEAKERS**  
Donald Davidson regales us with stories of the Brickyard.

**MUSIC**  
Record Store Day at local shops is our jam.

**SPORTS**  
Mutt Strut: the greatest spectacle in dog walking.

**MUSIC**  
Cellist Alisa Weilerstein plays with the ISO.

**GATHERINGS**  
Hilbert Circle Theatre opens up a can of Whoopi.

**SPEAKERS**  
It's not every day that Trevor Noah visits the IU Auditorium.

**SPEAKERS**  
Edmund White is an open book at Butler.

#### Best Bets

#### MUSIC

4/6

**Tchaikovsky's Fourth Symphony**  
Renowned cellist Alisa Weilerstein joins the Indianapolis Symphony Orchestra at **Hilbert Circle Theatre** for a piece by Lutoslawski before the group tackles the evening's main attraction. [indianapolis-symphony.org](http://indianapolis-symphony.org)

4/11

**Bon Voyage Concert**  
One of just four symphonies invited to the Kennedy Center's week-long Shift

Festival, the ISO presents a preview of the program at **Hilbert Circle Theatre** before heading to Washington, D.C. [indianapolis-symphony.org](http://indianapolis-symphony.org)

4/21

**Michael Feinstein**  
The **Palladium** artistic director hosts Nick Ziobro and Julia Goodwin for a night of classic American standards. [thecenterfortheperformingarts.org](http://thecenterfortheperformingarts.org)

4/21

**Record Store Day**  
**Luna Music, Indy CD & Vinyl**, and other local record stores host live bands and sell limited releases on this

national hipster holiday. [recordstoreday.com](http://recordstoreday.com)

4/28

**Itzhak Perlman**  
With 15 Grammy Awards and the Presidential Medal of Freedom, Perlman is arguably the world's greatest living violinist. He performs at the **Palladium**. [thecenterfortheperformingarts.org](http://thecenterfortheperformingarts.org)

#### THEATER

4/24-5/20

**Noises Off**  
The **Indiana Repertory Theatre** stages this play within a play

about a production where everything goes wrong, from the rehearsals to the curtain. [irtlive.com](http://irtlive.com)

4/25-5/13

**Wicked**  
Broadway's smash hit about the Wicked Witch of the West rides a broom into the **Murat Theatre**. [indianapolis.broadway.com](http://indianapolis.broadway.com)

#### DANCE

4/5-8

**DIVOS (the Men)**  
Dance Kaleidoscope pays tribute to several great male musicians, including Prince, at

the **IRT**. The show includes new choreography by Nicholas Owens, David Hochoy, and seven of the DK dancers themselves. [dancekal.org](http://dancekal.org)

4/18

**Maks & Val & Peta**  
The *Dancing with the Stars* standouts cut a rug at the **Murat Theatre** on their second national tour. [livenation.com](http://livenation.com)

#### ART

4/20-1/6

**Bes-Ben: The Mad Hatter of Chicago**  
A tip of the cap to

**Newfields**, which hosts this exhibit of millinery by Benjamin Green-Field, a Midwestern hatmaker who outfitted stars such as Elizabeth Taylor with flamboyant hats decorated with plastic fruit, stuffed animals, and sparkles. [discovernewfields.org](http://discovernewfields.org)

**4/27–28**

**Stutz Open House**  
The Stutz building celebrates 25 years of art at this year's open house, when more than 60 studios will open their doors for your perusal. [stutzartists.com](http://stutzartists.com)

**SPEAKERS**

**4/3**

**Edmund White**  
A pioneer of gay fiction, White has been chronicling the homosexual experience since the 1950s. He speaks at **Butler University**. [butler.edu/vws](http://butler.edu/vws)

**4/5**

**Talking Track: Donald Davidson & Drivers**  
The Indianapolis Motor Speedway historian and natural-born storyteller visits **Indiana Landmarks Center** with a few Indy 500 drivers to talk about

the Brickyard's rich history. [indianalandmarks.org](http://indianalandmarks.org)

**4/15**

**David Sedaris**  
One of the foremost American humorists, with 11 books and scores of essays to his name, Sedaris shares a few laughs at **Clowes Hall**. [butlerartscenter.org](http://butlerartscenter.org)

**4/27**

**Trevor Noah**  
The host of *The Daily Show* entertains the **IU Auditorium**. [iuauditorium.com](http://iuauditorium.com)

**GATHERINGS**

**4/7**

**Sour Wild Funk Fest**  
Pucker up for the best sour brews from around the country at this **Mavris Center** festival. [uplandsourfest.com](http://uplandsourfest.com)

**4/14**

**Whoopi Goldberg**  
The EGOT-winning actress and comedian performs at **Hilbert Circle Theatre** for a fundraiser benefiting the Cancer Support Community. [indianapolissymphony.org](http://indianapolissymphony.org)

CONTINUED ON P. 26



**Coming Attractions**

The Indy Film Fest rolls back to spring this year (April 26–May 6). Here, what's new at the 15-year-old celebration of cinema. —SAM STALL

**WHY MOVE A FESTIVAL THAT WAS THRIVING IN JULY TO A NEW MONTH?**

To get a better selection of films. The IFF scheduled this year's opening for April to take advantage of the spring art-house festival circuit. "Now we can get our hands on movies that come out at Sundance or South by Southwest," says board director Craig Mince, "before they're released theatrically in summer."

**WHILE MANY PEOPLE ASSOCIATE THE IFF WITH ART FLICKS FROM AROUND THE WORLD, THE FESTIVAL ALSO SCREENS INDIANA-MADE PRODUCTIONS THAT GROW IN NUMBER EVERY YEAR.**

You can thank the event's organizers, who stoically sat through 600-some submissions before winnowing them down to the handful presented this month. "We had enough locally made films for an entire block of shorts, plus five or six features," Mince says.

**DON'T EXPECT A LOT OF SPORTS-RELATED INDIANA FILMS, THOUGH.**

Mince doesn't know why, but lately, there has been a dearth of them. Instead, romantic comedies, suspense films, and buddy movies dominate the submissions—perhaps because those are comparatively cheaper to produce. No team uniforms, stadium/arena rentals, or crowd shots.

**SHORT FILMS, ON THE OTHER HAND, HAVE TAKEN OFF.**

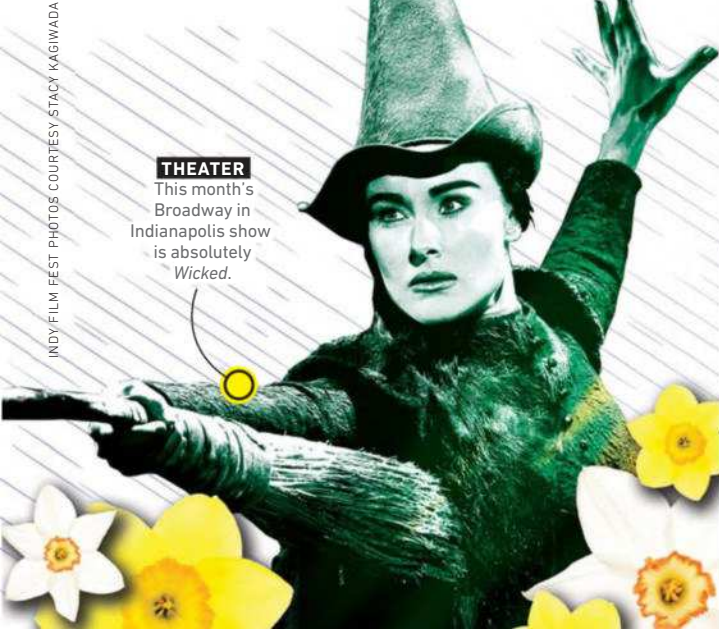
Why bother making those when multi-show Saturday matinees are no longer a thing? Because a short that gets a good reception can become a full-length movie. "A lot of feature films began as shorts and got fleshed out later," Mince says. "*Napoleon Dynamite* started that way."

**AS IT HAS THE LAST FEW YEARS, NEWFIELDS WILL HOST MOST FILMS IN THE TOBY.**

But the DeBoest Lecture Hall there also will screen movies, and it has an upgraded sound system for the occasion.

**MOST INDIVIDUAL TICKETS COST \$10, BUT THE IFF NOW OFFERS CHEAPER PACKS OF 10 AND IMA MEMBER DISCOUNTS.**

Opening and closing night and award-night screenings are a bit more, but those include an after-party. And you really could use a night away from Netflix. 🍿



**THEATER**

This month's Broadway in Indianapolis show is absolutely *Wicked*.

INDY FILM FEST PHOTOS COURTESY STACY KAGIWADA

**4/21**

**Alphabet Affair**

Prepare for a tantalizing night of tuxes, tigers, tornados, and all things T. Indy Reads's annual letter-themed fundraiser at the **Central Library** celebrates its 20th year. [indyreads.org](http://indyreads.org)

**4/21**

**Earth Day Festival**

The eco-friendly party at **Military Park** gets a little sweeter this year as many of the festivities focus on honeybees. It's free, and there's live music to complement the environmentalism. [earthdayindiana.org](http://earthdayindiana.org)

**SPORTS**

**4/5-10**

**Pacers**

Victor Oladipo and company finish the regular season at **Bankers Life Fieldhouse** against the Golden State Warriors and Charlotte Hornets. [pacers.com](http://pacers.com)

**4/6**

**Bike to the Ballpark**

Grab a baseball mitt and hop on your old Schwinn to join a hoard of hopheads making the annual pedal from Sun King Brewing to **Victory Field** for the Indians'

opening day. [indyindians.com](http://indyindians.com)

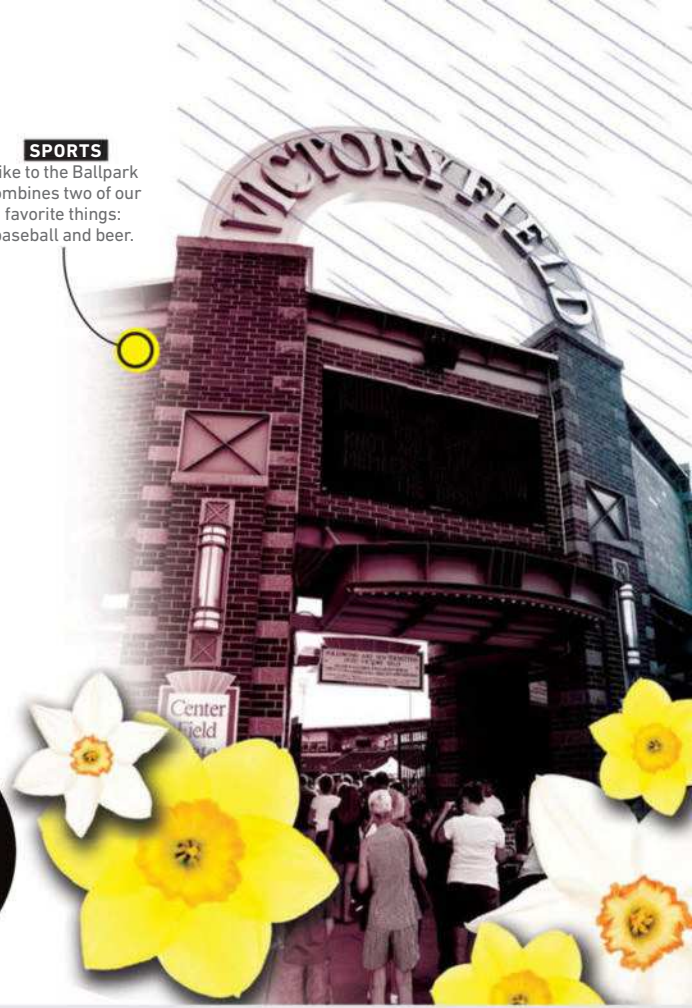
**4/28**

**Mutt Strut**

The **Indianapolis Motor Speedway** goes to the dogs as everyone is invited to walk their pooches around the track at this Indy Humane Society benefit. Last year, more than 6,000 pets participated. [indymuttstrut.org](http://indymuttstrut.org)

**For more arts & culture coverage, check out *The Ticket* at Indianapolis Monthly .com**

**SPORTS**  
Bike to the Ballpark combines two of our favorite things: baseball and beer.



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# GOOD *Life*

APR

Newly opened **Shine Design Home** in Fishers brings the *hygge* craze to town, p. 32. →



Wanted

## Flight Bulb

It has been said that the most iconic designs can be replicated in just a few pen strokes, like the profile of the Eiffel Tower or the sail-shaped Burj Al Arab hotel in Dubai. The “**Seagull**” **table lamp** from QisDesign has the same minimalist appeal, recognizable as a soaring bird through a mere three components. The wings are LED light panels that “flap” lower with the twist of a knob on the body. Another dial controls the brightness. Who wouldn’t welcome this bird into their nest? \$720. *Houseworks*, 4905 E. 82nd St., 317-578-7000, [houseworks.biz](http://houseworks.biz)

—MEGAN FERNANDEZ

Trending

# GOLD STARS

Put some extra mustard on your style this spring.

BY LAURA WALTERS/STYLE RIOT



Scotch & Soda embroidered bomber jacket. \$245. Beauty + Grace, Carmel City Center, shopbeautyandgrace.com



"Remember, Ideas Become Things" notebook. \$8. Marigold, 6512 Cornell Ave., marigoldclothing.com



Italian silk necktie. \$75. J. Benzal, 22 E. Washington St.; Carmel City Center; jbenzal.com



Vash "Jem" calf-hair clutch. \$204. Beauty + Grace



Capri Blue glass candle. \$24. Love Your Body



Floor pouf with pom-pom trim. \$197. Love Your Body, 1726 E. 86th St., loveyourbodyboutique.com



Contemporary cotton fabric. \$12-\$22 per yard. Crimson Tate, 845 Massachusetts Ave., crimsontate.com

**THE THREAD SAVE THE DATE** Midwest Fashion Week ([midwestfashionweek.com](http://midwestfashionweek.com)) struts through the ArtsGarden at Circle Centre with a runway show on April 20. **REVAMP** For its 10th anniversary, a freshly spruced-up **Be The Boutique** (5607 N. Illinois St.) celebrates its new look the week of April 30. **NOW OPEN** In Castleton, **Club Champion** (5025 E. 82nd St.) specializes in fittings for custom-made golf clubs. Block off at least three hours for a full-bag assessment. —ADELE POUDRIER

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**Idalia Wilmoth, Stylist**

**YOU NAMED YOUR BUSINESS "PRETTY AUTHENTICATED." WHAT DOES IT MEAN?**

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**THE HUFFINGTON POST NAMED YOU ONE OF 16 GLOBAL ENTREPRENEURS TO WATCH IN 2018. WHAT ARE YOU WORKING ON?**

The official launch of the Pretty Authenticated website, blog, and workshops. Those will be here in Indianapolis, on topics like finding your personal style.

**DO YOU HAVE A UNIVERSAL STYLE TIP?**

Pay attention to detail, especially vent stitches. This way, you can have the highest-quality clothing that will last forever. —LAURA WALTERS

**Comfort Zone**

A Fishers boutique hits the sweet spot of contemporary design. **BY MEGAN FERNANDEZ**

**SHINE DESIGN HOME**

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**DON'T MISS**

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**THE LAST PLACE** you'd expect to find *hygge* is Fishers. *Hygge* is the buzziest word in home design—the internet disagrees on the pronunciation (*hoo-guh* or *hue-guh*) but concurs that the Danish concept means a cozy contentment achieved through simplicity and wellness. It's both a feeling and a look rooted in contemporary wood furniture, soft

fabrics, stout neutrals, light stone, and some sort of outrageously fluffy hide or fur for texture. Imagine gazing into actor Nikolaj Coster-Waldau's eyes; now add a fire and a smoky cocktail. That's *hygge*. If you're still fuzzy, visit **Shine Design Home** in Fishers and experience it firsthand. The compact interiors store has the West Elm-ish earthy cool of modern Danish style. There are lots of square, slim, yet generously proportioned armchairs to choose from (starting at \$800), stone table settings, and textural accents. And the large, square ottoman with a tie-dye-type pattern? We'd curl up with that. **P**



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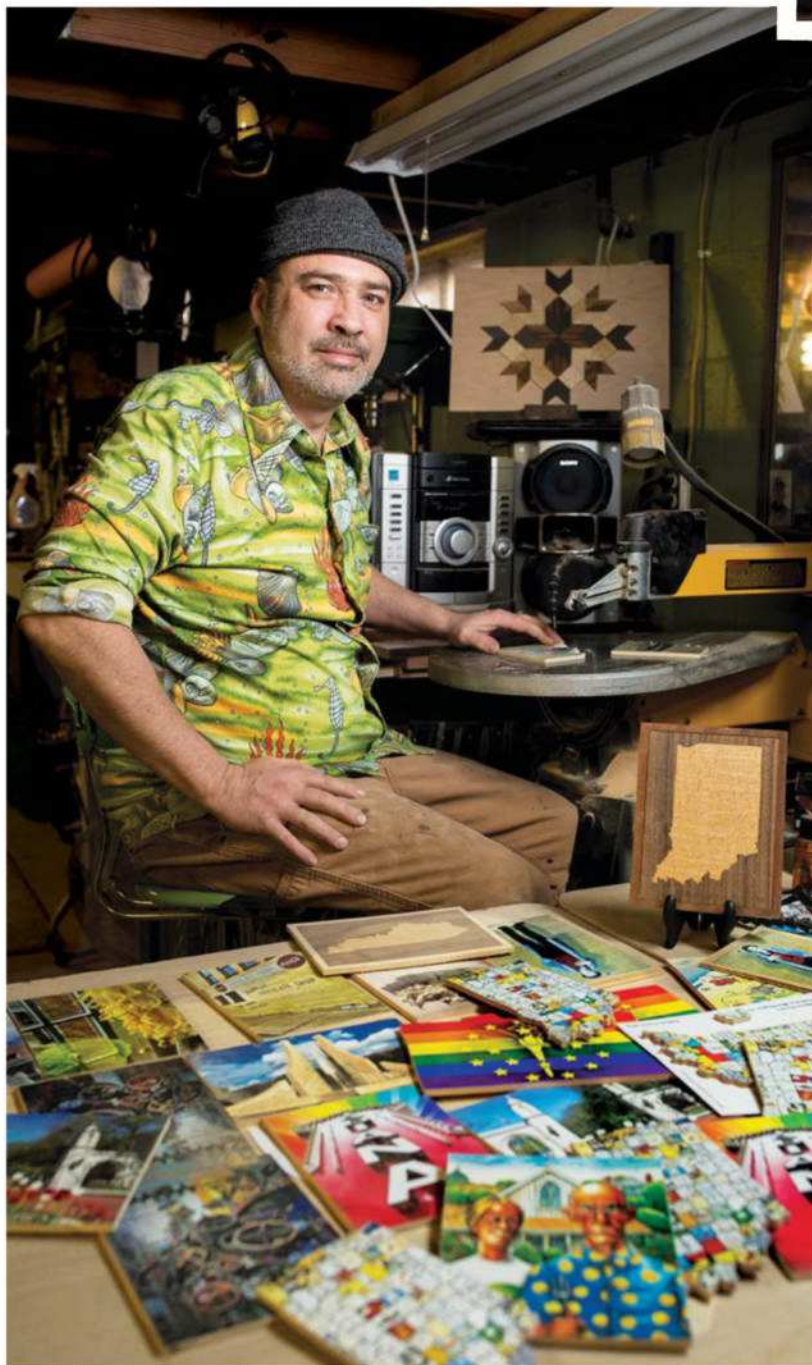
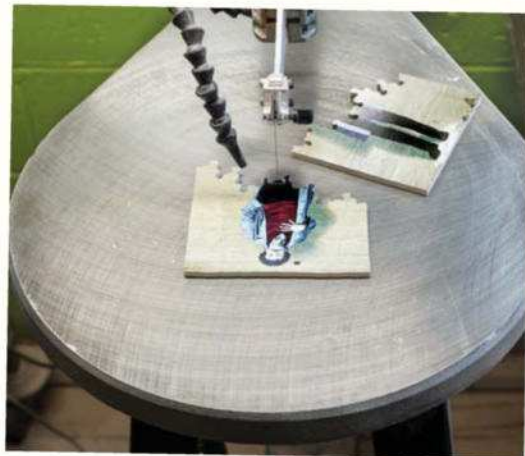
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# STATEMENT PIECES

Marc Tschida's hand-cut, wooden jigsaw puzzles fit right in among Indiana pride products. **BY SUSAN BRACKNEY**



**FOR PRESS PUZZLES** owner Marc Tschida, it took several years before the pieces fell into place. "I had casually researched puzzle-making, but I thought I'd need lots of expensive equipment to make my own," the longtime puzzle aficionado admits. By 2013, Tschida realized all he needed was a scroll saw, sandpaper, and a little elbow grease. Three years later, the self-taught puzzle maker began offering his Indiana imagery series, along with mixed-wood and custom puzzles, full-time.

Although he occasionally partners with visual artists, Tschida creates most of the imagery himself. "I photograph places that represent my community," he says. "That's primarily Bloomington, but, since I've gone full-time, it's spreading statewide." He recently added puzzles themed to Columbus, Nashville, Madison, West Lafayette, and Indianapolis.

Making one of those takes about seven days. Tschida first prints the puzzle image on archival paper, adheres it to soy-based plywood, and allows the adhesive to cure inside a vacuum press for up to 24 hours. Next, he cuts the puzzle into pieces and protects them with acrylic. Finally, he hand-sands the puzzle's backside with 220-grit paper and applies wood wax.

Making wood puzzles is trickier. "Rather than a photograph, I'll use eight to 10 wood species to create a geometric pattern that I then turn into a jigsaw puzzle," he explains.

As for custom puzzles? Costing as much as \$450, they come in engraved wooden boxes and can be 750 pieces. Try not to lose one. **D**



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Indiana County Map Puzzle (5"x7"), \$24, Homespun, 869 Massachusetts Ave.



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**Gear Up**

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Here, three winning pairs.

BY ADELE POUDRIER

### FOR CONTENDERS

Advanced runners are ready for the **361 Meraki**, which is a flatter shoe with less cushioning and more of that lightweight feeling speed demons need to return to Military Park with a PR. \$130.

Runners Forum, multiple locations, runnersforum.com

### FOR WEEKEND WARRIORS

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BlueMile, 1079 Broad Ripple Ave.; Greenwood Park Mall; jackrabbit.com

### FOR ROOKIES

Beginners can find personalized cushioning in the **Brooks Ghost**, which lends DNA technology that makes the shoes adapt to the force placed on them. This means when you hit the ground running, the cushioning will firm up to take strain off your knees. \$120. Finish Line, Circle Centre, finishline.com

Ask the Guru

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This medical aesthetician and registered nurse will take a scalpel to your face in the name of brighter skin.

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—ABBY GARDNER

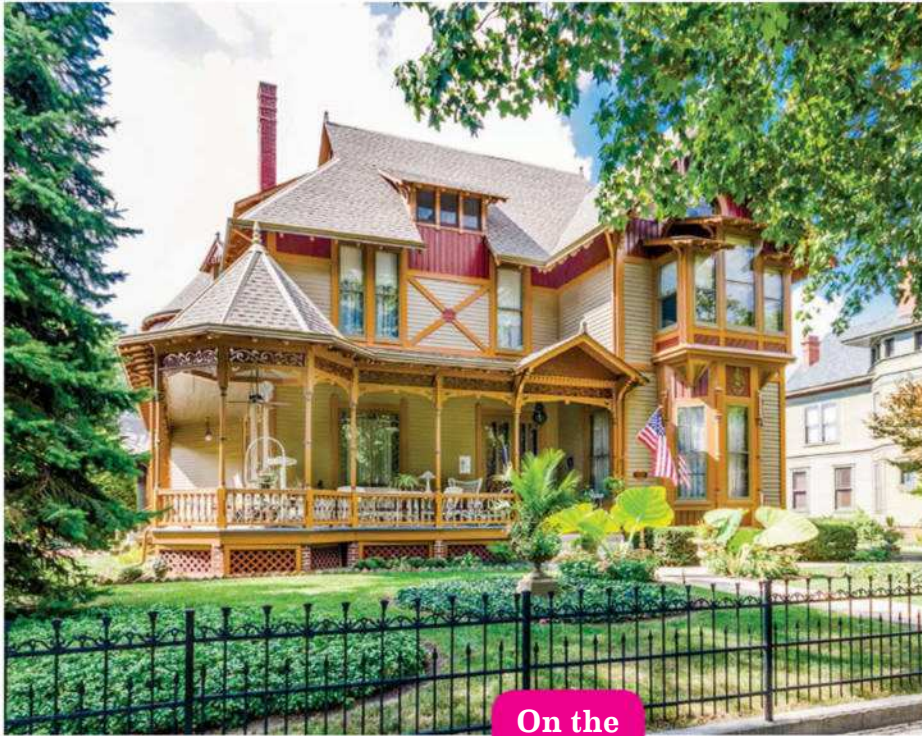




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On the Market



# HANDLE WITH CARE

Old Northside pioneers let go of their restored Victorian. **BY MEGAN FERNANDEZ**

**FORTY YEARS AGO**, Realtors didn't show houses on the Old Northside. It's hard to imagine now, given the neighborhood's demand. But when Rick and Cynthia Patton wanted to restore a house there as a young couple, they had to finagle an invitation to a home tour arranged by residents who had recently rediscovered the neighborhood. The couple succeeded—and wound up buying an 1876 Victorian that had been chopped into eight apartments and a Cadillac repair shop.

Over the decades, they restored the home's marvelous woodwork and wraparound porches. To research the house, they opened the phone book and sent letters to anyone with the same last name as the two families who had owned the home long ago.

**WANT TO BUY IT?**

**ADDRESS**  
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**LIST PRICE**  
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**AGENT**  
Seth Patton,  
Luxcity Realty,  
317-796-0661

grandson in the family that lived there from 1890 to 1924. He brought pages from a photo album, which the Pattons used to get permission from the Indianapolis Historic Preservation Commission to rebuild original exterior features. Chief among them is the grand,



towered front porch, with turned posts made to match those on the bay window.

Inside, the couple stripped most of the lavish woodwork themselves. Luckily, many features were intact, such as the dining room's stunning built-in china cabinet and a wall covering called Lincrusta that's made to look like leather (it has lasted since the 1880s). But upstairs, they had to use a heat gun to work through layers of paint.

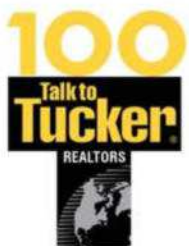
The Pattons don't need 8,500 square feet, four bedrooms, and five bathrooms anymore. They raised two children here (one of whom is now a Realtor specializing in historic houses) and helped lead the area's renaissance. There isn't much work left to do, but a house like this, Rick says, is never completely done. The upstairs of the carriage house, a six-car garage, is waiting to be finished as a rental unit. **P**

PHOTOS BY KC FERRILL/DREAM HOME MEDIA





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1918 - 2018

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**TalkToTucker.com**

# Our Patio

The elegance of a bygone era endures at Westerley House & Gardens, where Newfields chief curator **Charles Venable** lives with his husband, **Martin Webb**.

BY VANESSA FORD

**GARDENS**

Red-tailed hawks nest atop sycamore trees in this thicket.

**PLANTS**

This rosemary plant started as a small centerpiece at the Indianapolis Opera Ball in 2013.

**STATUE**

Frank Lloyd Wright worked with two sculptors to create "sprites" for Midway Gardens, an entertainment complex on Chicago's south side, circa 1914. This cast-concrete reproduction of a sprite is part of the Westerley House Collection.

**PEACOCKS**

Antique lead peacocks—remnants of the Clowes family's original lawn ornaments—stand beside the gate to the rest of the garden.

**STONEMWORK**

Friezes that mimic those of ancient Rome adorn the terrace walls.



**FURNITURE**

Venable (left) and Webb relax on teak wood pieces from Frontgate.

**BARWARE**

A 1930s aluminum Art Deco Kensington Ware set designed by Laurel Guild is filled with Bombay Sapphire gin for pouring into Crate & Barrel cocktail glasses.

**SOUVENIRS**

This rock collection hails from beaches and rivers around the world—mementos of trips Venable and Webb have taken everywhere from Puerto Rico to Kentucky to Mexico.



The background features a large, light gray watermark of the Indiana state seal. The seal depicts a central figure holding a torch and a plow, surrounded by a wreath and the word "INDIANA" at the top. The seal is set against a circular arrangement of stars.

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The

# DISH

APR

The classic chicken taquito gets a major upgrade at IXCA Mexican Kitchen, p. 49.



Cheers

## General Merriment

A Civil War–era Hoosier general seems like a peculiar association for a new hipster bar on Mass Ave. But the hirsute Ambrose Burnside—immortalized through the term “sideburns”—inspired the quirky **Burnside Inn**, a three-level drinking hole. Its sense of humor is reflected in an eclectic mix of old and new, from baroque velvet wallpaper to a mustachioed *Mona Lisa*. Wednesday through Saturday, the upstairs hosts acts like poetry readings and vintage rock shows while patrons sip twists on the gingery Moscow Mule, such as one with housemade lavender syrup and local Starlight vodka. Burnside’s other signature item: old-school ice-cream sandwiches. Pretty cool. 314 Massachusetts Ave., 317-991-4150

—PAIGE PEARSON



## MATCHA MAKER

**Flavor of the Month**

**IF YOU LIKE YOUR** caffeine minus the jitters, ask the barista for a matcha latte next time. Matcha is a fine powder made from stone-ground green tea, known for its balance of energizing caffeine and calming L-theanine, an amino acid believed

to reduce anxiety and focus the mind. It has grassy notes with a mellow sweet finish and dates back to 12th-century Buddhist tea ceremonies in Japan. Unlike traditional green tea, for which the leaves are steeped in hot water and discarded, matcha fans consume the entire leaf, doubling down on the flavor and antioxidant benefits. Today, you'll find matcha in everything from cocktails to donuts. At **Ukiyo**, the green powder is sprinkled on top of karaage (Japanese fried chicken), balancing the sweetness of crispy honeycomb bits. **Chocolate for the Spirit** has a gorgeous white chocolate and matcha bark topped with coconut flakes and pink peppercorns. **Soho Cafe & Gallery** serves a matcha latte with the silky richness of the traditional espresso drink. And at **Asaka**, sushi chef Nina Takamura created a matcha Bavarian cream that puts a savory Japanese spin on the classic European dessert. —SUZANNE KROWIAK

**Pinch of Wisdom**

“Be patient when you bake, and you’ll get better results. Avoid over-mixing cakes, and don’t be tempted to open the oven repeatedly, which will increase the baking time. Be conscious of what you’re doing, and your baked goods will tell you when they’re done.”

—GWENDOLYN ROGERS, baker to the stars, who’s opening a second **Cake Bake Shop**, in Carmel’s City Center



## Circle of Life

**Road Trip**

Growing up in Napa Valley, Sal Fernandez watched the sleepy

coastal town of Yountville transform into a culinary mecca when renowned chef Thomas Keller opened The French Laundry there in the early 1990s. Fernandez envisions a similar transformation for Greencastle, home to the **Bridge’s Craft Pizza & Wine Bar** that opened in August under the helm of this CIA-trained toque who has worked with culinary royalty like *Top Chef* competitor Rogelio Garcia. Fernandez had a good feeling about the project the minute he laid eyes on the dilapidated former coin store and skating rink on the town square. So far, he has brought scratch-made pasta, artisan pizza, and signature dishes like fried ravioli filled with velvety braised beef tongue to this little pocket of Putnam County. And he’s just getting started. “My goal from the very beginning,” says Fernandez, “has been to win a James Beard Award.” 19 N. Indiana St., Greencastle, 765-653-0021, [bridgeswinebar.com](http://bridgeswinebar.com) —JULIA SPALDING

Check out the weekly **Swoon List** at [Indianapolis Monthly.com](http://IndianapolisMonthly.com)

**THE FEED** **WILD RICE** In February, Nebraska-based **Blue Sushi Sake Grill** rolled out its premium cold sake and a popular happy hour inside the Ironworks Hotel. **SOLAR POWER** **Sun King Brewing** plans to open a Fishers brewery with a 3,000-square-foot rooftop patio and event rental space. **LAKE EFFECT** Scott and Nyla Wolf are plotting their fifth **Wolfe’s Grill** location. The Geist spot will offer a beer garden and boat parking in the former Lake House Restaurant. —J.S.

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## (1) ASIAN WOK RESTAURANT

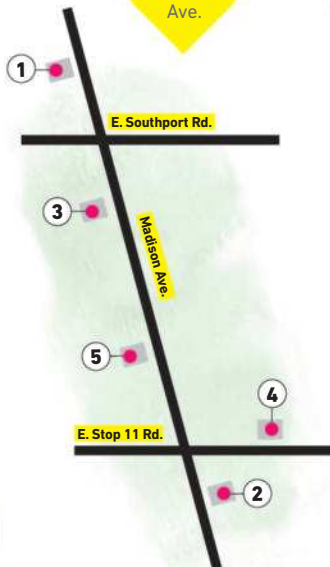
6840 Madison Ave., 317-222-3571

Despite its humble exterior, this one-time Thai destination next to a cavernous Burmese market is one of the better-dressed Asian spots on Madison. Spicy Thai fare lingers on the menu alongside seven versions of egg foo young and other familiar Chinese choices. Goat rendang in a rich sauce is authentically Burmese.



## THE TURF

On/around  
Madison  
Ave.



## (2) MI MI ASIAN RESTAURANT

8055 Madison Ave., 317-893-2751

Tucked into a strip mall away from the main drag, this spacious, unassuming restaurant offers the rare hot pot in the city, with either meat or seafood, perfect for splitting among friends. Fluffy samosas, noodle salads, fried rice, and a nice offering of vegetarian dishes make this a great starter spot for those with little experience with Burmese cuisine.



# Noodling Around

The migration of more than 15,000 Burmese nationals to Perry Township over the last decade means Indy's south side abounds with tasty noodles, curries, hearty soups, and refreshing green-tea salads. **BY TERRY KIRTS**

## (3) BURMESE RESTAURANT

7040 Madison Ave., 317-520-4511

Its name may be generic, but there's little that is run-of-the-mill about this eatery offering a wide variety of soups and curries. Notable is a list of 10 types of salad, or "thoke," with everything from pork ear to green mango to fermented tea leaves. Try the especially flavorful Malaysian mee goreng, noodles tossed with seafood, pork, and plenty of crisp carrots and snow peas.

## (4) CHIN BROTHERS

2318 E. Stop 11 Rd., 317-888-1850

One of the oldest Burmese places in town, this bright, friendly spot attached to a well-stocked market serves as a kind of cultural center for the Chin ethnic group, which makes up most of the refugees who have arrived here. Refreshers like sweet tea with condensed milk and a cane-syrup beverage with puffed rice offer a colorful taste of the culture. But fried rice and soups are solid standards here, as is luscious, tender curried goat.



## (5) PAN MEE HOUSE

7350 Madison Ave., 317-377-4559

Don't confuse this cheery noodle house with the wood-paneled pub that used to entertain the neighborhood. The video screens are still blaring, but delicate Malaysian-style noodles are the house dish now, tossed with pork or chicken, veggies, and a robust sauce—and served with a side of fried anchovies. Pho lovers may opt for one of five versions of the Vietnamese classic. Authentic Burmese dishes include whole steamed fish and a not-for-the-timid pork-head salad.





# Montage

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“I knew the day I walked in that I was supposed to buy it.”



# HOAGIE HERO

Greiner's Sub Shop owner Lisa Moyer dishes out seconds with a new location. **BY SUZANNE KROWIAK**

**FROM THE OUTSIDE,** Lisa Moyer's success may look like a Cinderella story. But in this version, Cinderella saves herself. (Nothing personal, Prince Charming.)

Moyer owns more food trucks than anybody else in Indianapolis, overseeing Scout's Treat Truck, Bark Truck, Mac Genie, Greiner's, and Cook+Baker, the dedicated food provider for Burnside Inn on Mass Ave. And she recently opened the second brick-and-mortar location of Greiner's Sub Shop, the 38-year-old business she bought in 2014.

Eight years ago, Moyer left her job managing travel programs for Lilly Pharmaceuticals and other Fortune 500 firms. Newly divorced, she found herself in need of a fresh start and wanted to do something fun with the second half of

her life. After saving all of her money in a cigar box for a year, she bought Scout's Treat Truck. More trucks followed, and then a Match.com prospect led her to Greiner's. Moyer didn't have high hopes for a love connection, but she wanted to get a look at the sub shop her date was selling. "I knew the day I walked in that I was supposed to buy it," she says. Good-bye, second date; hello, second act.

Her new Greiner's shop, on 86th Street across from North Central High School, has all the favorites from the original, like bread baked daily, plus a small breakfast menu and craft coffee. Moyer, who happily puts in 18-hour days seven days a week, does vow to take one day a week off in 2018. Color us skeptical —Cinderella has a kingdom to run. **P**

## FAVORITE THINGS

- (1) Layer Cake Primitivo wine. "Soothes the soul and heals the wounds." (2) A \$30 one-hour massage at Foot Wellness. "It mends an overworked body." (3) Locally sourced bacon. "Bacon makes a broken world better." (4) Dark chocolate. "I heard it's good for you, and I choose to believe it." (5) Hollandaise sauce. Go to IndianapolisMonthly.com for her recipe.

What's  
in That?

# Taquitos Estilo Guerrero

Rarely known outside of the Mexican state of Guerrero, this **IXCA Mexican Kitchen** favorite showcases an authentic family recipe.

BY PAIGE PEARSON

Check out **IXCA's** full description on page 116.



Shredded chicken is wrapped in three corn tortillas and lightly fried to add a golden crisp to the taquitos.

Mexican table cream and queso fresco provide a silky, tangy topping.

To bring a hint of heat to this relatively mild dish, chef Antonio Arrieta blends tomatillos, jalapeños, and cilantro into the broth.

The soup is poured table-side to preserve the crunch of the corn tortillas. It is eaten after the taquitos, like a second meal.

A garnish of red cabbage, onion, and tomato adds a burst of color and freshness to the savory broth.

Your dining bucket list begins on page 109, with **IM's** exclusive **Restaurant Guide**

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Greenwood, IN 46142  
317-888-5025



# Marisa Kwiatkowski

## Journalist



*Along with two of her colleagues, the 33-year-old Indianapolis Star investigative reporter uncovered more than 368 allegations of sexual abuse by coaches and others at USA Gymnastics gyms over 20 years. The scandal has shocked the sports world and beyond.*

**INTERVIEW BY SARAH BAHR**

**THREE-HUNDRED-SIXTY-EIGHT ALLEGATIONS OF SEXUAL ABUSE. THE OLYMPICS. A GENERATION OF VICTIMIZED GYMNASTS. WHERE DID YOU START?**

I was working on an investigation in March 2016 related to failures to report sexual abuse in schools. A source suggested I look into USA Gymnastics, and they pointed me toward a lawsuit in Georgia that a gymnast had filed against the organization. I flew to Georgia later that day, picked up almost 1,000 pages of court records, and as soon as I got back to Indianapolis, Tim Evans, Mark Alesia, and I went on from there.

**WHAT FIRST CLUED YOU IN THAT THIS WASN'T A ONE-OFF 4,000-WORD FEATURE, BUT A YEARS-LONG INVESTIGATION?**

We knew from the beginning that USA Gymnastics executives had a policy of not reporting all allegations of sexual abuse they'd received to law enforcement, and that their policy was to dismiss complaints as "hearsay" unless they were signed by a victim or a victim's parent. There was a systemic policy issue in place, and our investigation was looking for examples of the impact that policy had on the public, gymnasts, and the safety of people involved in the sport.

**WHAT WAS THE MOST CHALLENGING ASPECT OF THE INVESTIGATION?**

PHOTO COURTESY IU KELLEY SCHOOL OF BUSINESS

Just the amount of time invested—our lives were pretty much on hold for that time period. My situation was probably a bit more extreme than the other reporters' because I had started MBA school at the same time, not having known this story was going to come up.

**YOU, MARK ALESIA, AND TIM EVANS SHARED A BYLINE ON EACH STORY IN THE SERIES. HOW DID THE COLLABORATIVE WRITING PROCESS WORK?**

We just overcommunicated on everything. We all handled different aspects of each story, and then we would get together and draft it from there. That probably slowed the process, but we all had expertise and information to provide, so it was what worked best for us.

**WHAT WAS THE TOUGHEST DETAIL TO PIN DOWN OR FACT TO CONFIRM?**

It was difficult for us to pin down whether USA Gymnastics had changed its policy for handling sexual abuse complaints. The organization had declined our request for an in-person interview and, with one exception, it had required all questions be submitted in writing. And when they responded, sometimes they would not respond to certain questions or provided partial answers to others. So it was really important to keep coming back to them to try and get a complete understanding of what their protocol was for handling such allegations in the present.

**DID YOU RECEIVE ANY THREATS WHILE REPORTING?**

Not really. Obviously USA Gymnastics was not happy at the time with the report that we'd done, although they later hired an outside expert who confirmed our findings. But our safety was never at risk.

**MANY OF THE SURVIVORS' ACCOUNTS ARE DIFFICULT TO READ AND COULDN'T HAVE BEEN EASY TO HEAR OR ELICIT. HOW DID YOU CONVINC SURVIVORS TO REVEAL SUCH INTIMATE DETAILS ABOUT SUCH HORRIBLE EXPERIENCES?**

I think it was just empathy. We were really upfront about what we were working on and why we wanted to talk to them. We made it clear that it was important to us to get a significant amount of detail because we didn't want people to think that it was a mistake, or that it

**“We haven't done the story for recognition. Our concern has been in exposing failures in the system and investigating the policies and procedures that ensure the safety of children in the sport.”**

was a slip of the hand, or a spotting maneuver. We wanted the public to understand that these were intentional acts that were allowed.

**WAS IT DIFFICULT TO CONVINC SURVIVORS TO GO ON THE RECORD?**

Once we explained what we were working on, how we'd use their stories, and why we wanted to talk to them, most of them were very supportive of the work that we were doing and willing to share their stories in the hope that it might improve the system.

**AS YOU INTERVIEWED MORE SURVIVORS, DID YOU EVER REACH A POINT WHERE YOU COULD ASK, “DID SO-AND-SO DO THIS TO YOU?” AS OPPOSED TO “WHAT DID HE DO TO YOU?”**

No, it was important for us to treat every interview as a single interview. We didn't want to not ask a certain question because somebody else had already answered it. It was important to consider each victim's experience individually.

**THE FIRST STORY IN THE SERIES CAME OUT THE DAY BEFORE THE RIO OLYMPICS. WAS THAT THE ORIGINAL PLAN?**

We didn't have a specific publication date in mind; we were just trying to make sure we had the most accurate and complete story possible.

**WHAT FACTORS DELAYED PUBLICATION?**

Just continuing to gather more information. We went back and forth with USA Gymnastics to make sure that we were accurate with the information that we were sharing.

**WHEN DID FORMER USA GYMNASTICS OLYMPIC TEAM PHYSICIAN LARRY**

**NASSAR'S INVOLVEMENT COME TO YOUR ATTENTION?**

August 4, 2016, is when we received the first allegation about him. Rachael Denhollander was the first to reach out to us, on the same day the first part of our series published.

**IF YOU COULD DO THE INVESTIGATION OVER AGAIN, IS THERE ANYTHING YOU WOULD CHANGE?**

No.

**THE SERIES WASN'T A PULITZER FINALIST AND WAS LARGELY IGNORED BY THE NATIONAL MEDIA UNTIL A FEW MONTHS AGO. IN YOUR OPINION, DID THE STAR GET THE RECOGNITION IT DESERVED?**

We haven't done the story for recognition. Our concern has been in exposing failures in the system and investigating the policies and procedures that ensure the safety of children in the sport. That's where our focus has been from the start.

**SO THE PULITZERS NEVER CROSSED YOUR MIND?**

I'm motivated by the work.

**WHAT'S THE MOST SATISFYING CHANGE THAT HAS COME OUT OF YOUR REPORTING?**

Larry Nassar has gone through the criminal justice system and been sentenced, which brought a measure of justice to the survivors, who in some cases had been waiting for decades. But Nassar is one example of a larger systemic problem, so we're continuing to look at the entirety of the system, from local gyms to USA Gymnastics to Michigan State University to the United States Olympic Committee. It's hard to be satisfied with the good work we've done. We have a lot more work to do. **B**

# Everything Must Go

*The Swedes have a solution to our surplus of junk: death cleaning.* **BY PHILIP GULLEY**

# M

**Y WIFE AND I WERE** sorting through my mother's belongings after her death when my wife mentioned that if we lived in Sweden, my mother would have gotten rid of her stuff

while she was still alive. "They call it death cleaning," she told me. "I just read a book about it. People disperse their possessions before they die so their children won't have to." I've been seriously annoyed at America since it elected Donald Trump, and death cleaning might be the thing that tips the scales and causes me to move to Sweden. If my parents had been Swedish, it would have saved me incalculable trouble.

Even though I'm mad at America, it's probably best I stay here, since I'm terrible at getting rid of things. What I am good at is shuffling my possessions between our main house, farmhouse, and rental home to keep my wife from realizing how much stuff I've accumulated over the years. Our farmhouse has six outbuildings I've not yet begun to fill, and the rental house came with a barn. It has a hay baler and hay rake in one half, with a whole other half left to cram full of stuff should the need arise, which I'm certain it will. We bought the rental house so we'll have a place to live when we are old. It's on the edge of town next to my son's farm, and we're counting on him to take care of us when we're feeble. It's only 1,100 square feet, so we have some serious paring-down to do.

I thought our sons would want our stuff, but they have their own junk and want nothing to do with ours. Even our daughters-in-law, who are always nice to us, don't want our things. "Thank you," they said, when we offered them our collection of salt and pepper shakers, "but those are quite valuable and you should keep them."

We inherited the shakers from my wife's mother, who foisted them off on us when we thought she was dying and



## If death cleaning is to ever take hold in our country, young people must do their part and take our crap. Otherwise, the whole system breaks down.

we couldn't bear to decline them. It turns out she was faking it and lived another 10 years. This is the kind of deception one must employ to die unencumbered. My mother-in-law would have made a wonderful Swede.

Our fatal flaw was buying a house with a basement just as the flood of family heirlooms was headed our way. None of my siblings had basements, so they expressed their regrets when it came time to disperse the goods. "If only we had somewhere to store them," they said, then suggested we put everything in our basement until further arrangements could be made. It turns out "until further

arrangements could be made" is a euphemism for "until hell freezes over," because our basement is still packed to the brim with our heritage.

Not long ago, an elderly couple gave us an antique cupboard when they downsized. It would look beautiful in our dining room, but we already have a cupboard in that room, one in our living room, and two in our kitchen. Not to mention several in our farmhouse and rental. I asked a young couple in our Quaker meeting if they wanted one of our cupboards, but they declined, as did a distant relative who commented favorably on it when he came to visit at Christmas.

"I would like you to have it," I told him. "I would be happy to take it," he said. "But I've just been diagnosed with cancer and have only weeks to live."

I was suspicious because he had just purchased a car, gotten a puppy, opened an IRA, and proposed to his girlfriend. Young people don't understand that if death cleaning is to ever take hold in our country, they must do their part and take our crap. Otherwise, the whole system breaks down.

But it's not just the youngsters falling down on the job. I'm irritated by the old-timers, too. Not only did they leave behind truckloads of stuff for us to deal with after they died, they sent us all over hell's half-acre to spread their ashes after they were cremated. I know a man who directed his daughter to scatter half his ashes in a stream in Vermont and the other half on a beach in Hawaii. The daughter assumed his wishes carried the weight of law and exhausted herself hauling her father's remains around the country. I say once someone is dead, we can ignore their edicts and pitch their ashes wherever we wish. Likewise, we should be under no obligation to make



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sure their niece in California gets the china or their cousin in Florida gets the photo albums. If that's where they wanted their stuff to go, they should have lugged it there while they were alive.

The people who have it worst are only children. While it's true they inherit all of the family wealth, they are also bequeathed the family junk. I know a man whose grandparents and parents were only children, as was he. He ended up with four houses, all of them stacked to the rafters. He never married, had no children, and died leaving a mess for someone else to clean up, in this case a neighbor who got suckered into serving as the executor of his estate. I would have doused the houses with gasoline, put a match to them, and fled the country.

The Swedes don't give all their stuff away the day before they die. Rather, beginning in their mid-50s, they begin thoughtfully distributing their household goods to family, friends, and acquaintances. If no one wants their stuff, they leave it on their neighbors' porches when they're not at home, like zucchini. My wife and I are both 57, so we are tumbling downhill on the slope of life. The time has come for us to start depossessing. From now until we're dead, anyone visiting our home has to take one thing with them when they leave. We'll start with unmatched socks, wind our way through old underwear, then move on to superfluous kitchen items. For simple Quakers, we've accumulated quite a bit, so we probably won't disperse major furniture pieces until we're 90. Whoever gets the antique cupboard in our farmhouse needs to know one of the back legs is shorter than the others, so they'll have to stack three quarters under it to keep it from wobbling.

We have a grandfather clock in our dining room that has been faithfully maintained by Lee Edmondson from our Quaker meeting. If we should pass it on to you, you'll find Lee's phone number taped inside the pendulum door, just in case it stops running. Lee will be pushing 100 by then, but we Quakers are pure of heart and live a long time, so the chances are good he'll still be around. Fortunately, Lee hails from Swedish stock, which means he'll have gotten rid of all his stuff by then, so he should have plenty of time to work on yours. 🍪

*Philip Gulley is a Quaker pastor, author, and humorist. Back Home Again chronicles his views on life in Indiana.*

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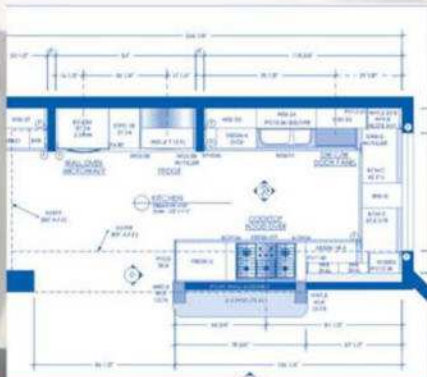
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and **AMY LYNCH**

# BEST RESTAURANTS

Indy's dining scene was a bit of a moving target this year. Restaurants opened and restaurants closed. In some cases, the same restaurants opened and closed. So we cling to our favorites—the newcomers, the old-timers, the underdogs, and the stalwarts that feel like dear friends always there to feed our souls (and boy, has this been the year for eating our feelings). Here, we show some love for the hottest 25 restaurants in town—and look forward to nine more that are still simmering. Because one thing that will never change is our constant craving for delicious food.



Bar One Fourteen chef David Hoover does a number on us.

# BAR ONE FOURTEEN

**EDITOR'S CALL**  
Rent a vinyl locker for a yearly fee and you get the special treat of listening to some of your own records (at the staff's discretion, of course) on Bar One Fourteen's sound system when you dine in.

**LOOKING LIKE** a dark and moody ad for a spicy men's cologne, the noir-hued Bar One Fourteen does not need your well-lit Instagram photos. It doesn't want you to show up unannounced, without a reservation, or overstay your welcome when there are tables to be turned. As a matter of fact, it has no use for you at all Sunday through Wednesday. And yet, we love this

luxe microbar so much. We swoon over its brass-pineapple mai tai and might have written "Potato Pavé" in bubble letters on our Trapper Keepers. Its blow-torched cheeseburger rips our bodices. Its crudité loaded with manipulated veggies (like a peeled cherry tomato with a liquid soy-ginger core) had better get a restraining order, because we are obsessed. The handsome

renegade in Martha Hoover's restaurant family, this 16-seat eatdrinkery opened in a sliver of a dining room next to Napoleone in May and immediately won us over with chef David Hoover's marvel of a menu. It's still one of Indy's toughest reservations to score, which proves we're not the only ones crushing on it. 114 E. 49th St., 317-946-0114, [baronefourteen.com](http://baronefourteen.com)

# VIDA

**INITIALLY** conceived as a test kitchen for other Cunningham Restaurant Group properties, Vida quickly found its own footing in a grand Lockerbie Square building that exudes a European lodge vibe with artful plates to match. Among selections that might include a pristine hamachi crudo and salmon filets redolent with “everything bagel” spices, salads sourced from the hydroponic wall in the kitchen are a mainstay. The six-course tasting menu simplifies decision-making, although FOMO is still possible, especially when you see pastry chef Hattie McDaniel’s bourbon-glazed ricotta doughnuts at the next table. 601 E. New York St., 317-420-2323, [vida-restaurant.com](http://vida-restaurant.com)

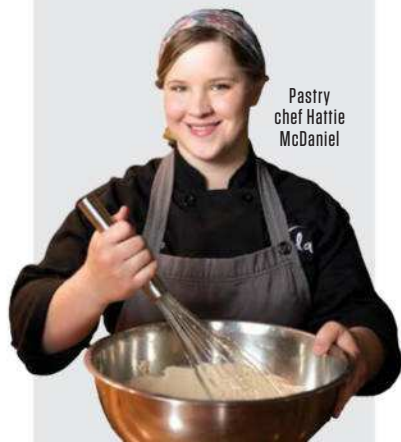
## NEW THIS YEAR

Executive chef Thomas Melvin brings his contemporary American sensibilities to Vida, transitioning from Union 50.

## INSIDER TIP

“Everyone seems to want to eat at 7 p.m., especially on Fridays and Saturdays, but there are always reservations to be had—even at the last minute—if you can time your visit before 6 p.m. or after 8:30 p.m.”

— Roddy Kirschenman, general manager and sommelier



Pastry chef Hattie McDaniel



Black Market's sophisticated black walnut cake sweetens the deal.

# BLACK MARKET



**HILE CONSISTENCY** has been the key to this Mass Ave standard’s success, creativity and change are what keep customers coming back. You may head here dreaming of the pork chop or the fish fry-up you had the last time, but then a lamb flatbread or crispy duck leg cassoulet with kraut pierogi will win your heart. And while you can’t stop yourself from hot, bubbling Welsh rarebit or bone marrow slathered on planks of grilled bread now and then, you’ll just as often end up splitting a whole grilled loup de mer or a Spanish tortilla topped with beef heart and garlicky Romesco sauce. Credit well-traveled chef and co-owner Micah Frank’s tireless curiosity and desire to assemble the flavors of the globe out of what he finds in local gardens. His desserts have especially stepped up, particularly when he works in some Tulip Tree Creamery cheeses or cracks some local black walnuts for a butterscotch cake with candied orange and crème fraîche. 922 Massachusetts Ave., 317-822-6767, [blackmarketindy.net](http://blackmarketindy.net)

## NEW THIS YEAR

In preparation for co-owner Ed Rudisell’s soon-to-open Inferno Room, the annual summer barbecue month has taken on some tiki touches, transporting diners to a luau.

## INSIDER TIP

“Don’t be put off by our burger that’s half lamb and pink inside. I’m not a burger girl, but it won my heart.”

— Michelle McAtee, general manager



# BEST RESTAURANTS



Ukiyo's menu is organized as groupings of small plates served as they are ready.

**EDITOR'S CALL**  
The reservation-only Omakase experience, a curated multi-course tasting menu served at the sushi bar for a pre-paid \$100, is a game-changing splurge.

# UKIYO

**FANS OF NEAL BROWN** waited eagerly while the shape-shifting chef behind a succession of meteoric Indy establishments (L'Explorateur, Pizzology, Libertine Liquor Bar, Stella) ironed out the details for a promised Japanese farmhouse bistro. They were not disappointed. When Ukiyo opened in January, the Kappo-style small-plates menu showed some of Brown's signature moves. In one dish, glistening salmon butsu giri piled atop Japanese milkbread dotted

with miso egg yolk toed the line between hearty and delicate. A smoky rice porridge with a scallop in every bite seemed like something you would eat on a rainy Kyoto day. The sushi menu listed both traditional nigiri and sashimi and eight Designer Rolls (including a bright layering of kanpachi, avocado, lemon, and slivers of apple) that seem like the appropriate platform for Brown's perfectionist streak. 4907 N. College Ave., 317-384-1048, [ukiyoindy.com](http://ukiyoindy.com)

## Flash On

It only takes a quick scroll through social media to see pop-up dinners and events, well, popping up on culinary radars throughout Indy.

### Common House

After Cerulean closed last year, chef Alan Sternberg seamlessly shifted full-time into the pop-up operation he launched with his wife, Audra, in late 2016. The couple hopes to settle into a permanent home later this year. For now, they're happy hosting themed foodie events that allow Alan plenty of opportunity to play with his food. [commonhouseindy.com](http://commonhouseindy.com)

### R2GO

Legendary chef Regina Mehallick is making it up to fans who never quite got over her decision to shutter her downtown R Bistro. BYOB "revival" dinners showcase some of the dishes from her encyclopedic culinary archive. A set \$80 gets you five courses at a cozy table in the R2GO kitchen. [r2goindy.com](http://r2goindy.com)

### Chefs on a Mission

Putting a feel-good spin on the pop-up movement. Mark Allen collaborates with Meridian chef Allen Smith and others from throughout the Midwest in hosting \$40 four-course brunches, with all proceeds going to support local charities. Stay tuned for a full series of multi-course wine-tasting events at the Stutz Gallery this spring.

THE YEAR OF ...

## THE NOODLE

Indianapolis has a long tradition of ethnic restaurants with a strong noodle game. As Indy mirrored the rest of the country this year with its nearly insatiable appetite for all things warm and brothy, Neal Brown's long-awaited Ukiyo opened with a lunchtime side hustle, **Moon Rabbit Ramen** (4907 N. College Ave., 317-384-1048, [ukiyoindy.com](http://ukiyoindy.com)), devoted entirely to the Japanese-style dish. The menu often includes mazeman, a brothless ramen dish in the Tokyo tradition. Leo Nguyen, who has operated **Super Bowl Pho** in Westfield since 2013, opened a second location in Irvington (5603 E. Washington St., 317-208-0124, [superbowlphowestfield.com](http://superbowlphowestfield.com)) last fall to bring his version of the Vietnamese staple closer to downtown. General American Donut Co.'s Adam Perry and Kari Nickander will serve ramen dishes to go from **Black Eye Takeout** (1006 Virginia Ave.), set to debut soon in Fountain Square. Hkum Man Lahaipai opened **Pan Mee House** (7350 Madison Ave., 317-377-4559), where a dish of scratch-made pan mee noodles (translation: "flat noodles") is served with ground pork, chicken, greens, and a side of dried anchovies. **HONORABLE MENTION:** Among its fast-casual bowls, New York-based point-and-eat chain **Core Life Eatery** (4335 E. 82nd St., 317-537-9815, [corelifeeatery.com](http://corelifeeatery.com)) serves slurpable dishes like coconut-curry broth with rice noodles, lemongrass, and ginger.

## TINKER STREET

**IT IS NO** longer the guarded secret that turned savvy foodies into pot de crème Gollums, hoping the masses wouldn't latch onto Tinker Street's dinner-party ambience and elevated cuisine. After two years, the neighborhood bistro is fair game, casting an alluring spell from its wee Herron-Morton digs. Limited storage keeps the wine list lean and mean, vetted with laser precision to complement chef Braedon Kellner's evolving creations. On any given visit, guests might be tempted by cornmeal blini with pawpaw butter, handmade gnocchi with butter-poached Maine lobster and a dusting of truffles, or a shrimp and grits recipe that's so beloved, fans refuse to let it go off the menu. Samples of something bubbly as soon as you're seated set the tone for the convivial meal to come. As for that pot de crème with the toasted marshmallow top and hickory ash? It is still our precious. 402 E. 16th St., 317-925-5000, [tinkerstreetindy.com](http://tinkerstreetindy.com)

### NEW THIS YEAR

A party room has dedicated kitchen space and seating for 16.

### INSIDER TIP

"We're working to indicate vegan wines on our menu, and we're adding some higher-quality wines in 375-milliliter half-bottles."

— Kyle Pate, *sommelier*



Fat Dan's NY Fat Burger with corned beef and pastrami is worth the meat sweats.

## FAT DAN'S DELI



**AN JARMAN'S** pair of beefy sandwich shops don't claim to specialize in brisket, and yet the slices of fat-laced muscle meat that emerge from their smokers in the perfect ratio of meat to grease to

burnished edge achieve something few legit houses of barbecue can muster. The word "wings" appears nowhere in its name, but you won't find smoked appendages more tender or rosy-fleshed than the ones here. And their sizzled tavern-style patties could headline at any high-end burger joint. The only thing Fat Dan's doesn't seem to do better than anyone else is wallow in self-congratulation. 5410 N. College Ave., 317-600-3333; 410 E. Michigan St., 317-600-3008; [fatdandsdeli.com](http://fatdandsdeli.com)

### NEW THIS YEAR

By the time you read this, Fat Dan's might be settled into its third location inside the former Crust Pizzeria in Carmel.

### EDITOR'S CALL

Can't decide? Wearing stretchy pants? Go for the \$15 flight of three scaled-down burgers or sandwiches.

### Sitka Salmon Shares

"Wild salmon ambassador" Audrea DiLiberto teams with local chefs several times a year to supply direct-from-Alaska product for dinners and festivals and to encourage membership to the seafood co-op. Watch for several lox-and-bagel pop-ups in partnership with Turchetti's Salumeria to happen this year. [sitkasalmonshares.com](http://sitkasalmonshares.com)

### Gallery Pastry Shop

This SoBro patisserie provides a sweet backdrop for pop-up events, recently hosting a \$75 six-course Valentine's Day dinner with wine pairings courtesy of general manager Johnny Grubb, assisted by Bluebeard's Jan Bugher. [gallerypastryshop.com](http://gallerypastryshop.com)

### Juanita

As if Neal Brown doesn't have enough to do these days, he's keeping alive his Mexican street-food concept (once a brick-and-mortar idea) through occasional pop-up events at his downtown operations. "We just really love tacos," he explains.

### Art Dish

The Harrison Center got even more creative this year by pairing food and wine with works by exhibiting artists. Cost to attend a three-course dinner (the next one is April 16) is \$150 and space is limited to 18, so reserve as early as possible. [harrisoncenter.org](http://harrisoncenter.org)



Chef Abbi Merriss puts Bluebeard on the heat map.



# BLUEBEARD



**HOW SHOULD** one sum up Bluebeard, which doesn't fit neatly into one culinary category, but is the most delicious version of all things to all people? It's not an Italian restaurant, but we dare you to find a better pasta dish in town than the Casarecce, made with butcher-shop Bolognese. Sports bars would be wise to take notes on the housemade French onion dip, served with crispy, still-warm-from-the-fryer potato chips. And don't get us started on the anchovy butter, smeared on

### NEW THIS YEAR

Social media feeds reveal the Bluebeard gang as one of the liveliest crews in town. They'll let everyone else in on the fun with the launch of a Bluebeard podcast.

### INSIDER TIP

"Trust your server when they nudge you out of your comfort zone. Don't let the canned beets your mom forced on you as a kid scare you away from a delicious beet salad."  
— **Jess Parrotte**, server

bread from sister bakery Amelia's. This umami-packed spread is reason enough to unfriend anyone who tries to talk you out of gluten. There may be no one better in town than chef Abbi Merriss at delivering the classics while offering up seasonal surprises that are as daring as they are comforting. A spring picnic platter of fried morel mushrooms and chicken liver crostini had our hearts and Instagram feeds aflutter, and the gooey grilled cheese gets tangy heat from kimchi and Sriracha mayo. We'll take one of everything, always. 653 Virginia Ave., 317-686-1580, [bluebeardindy.com](http://bluebeardindy.com)



# MILKTOOTH



**THE MOST** remarkable thing about Milktooth, which grabbed Indy by the Dutch baby pancakes in 2014, is that it shows no signs of atrophy. Nearly four years after opening, it's as imaginative and popular as ever, with a stream of national accolades and weekend crowds

that stretch out the door. Chef and owner Jonathan Brooks gives all the credit to his culinary team, including pastry chef Zoë Taylor and chef de cuisine Josh Kline, whose creativity kept the restaurant in forward motion during a year that saw lots of professional travel for Brooks (such is the life of a chef in the spotlight). Brooks's stamp is still all over the menu, from the latkes with seasonal butters to the raclette grilled cheese with black truffle honey and sunny-side-up duck egg. But you can see flourishes of Kline's ingenuity in the peameal bacon, a variation of Canadian bacon rendered as slices of Indiana pork loin coated in dried peas, then fried. And Taylor continues to be a draw for her pastries that are both classic (chocolate croissants) and quirky (vegan cranberry-coconut pop tarts). 534 Virginia Ave., 317-986-5131, [milktoothindy.com](http://milktoothindy.com)

## NEW THIS YEAR

Night Sister, twice-monthly evening parties at Milktooth run by bar manager Amy Sawyer, with cocktails, small plates, and a rotating roster of musical and visual artists.

## INSIDER TIP

"People think we're always full and on a long wait, but if you come between 9:30 and 10:30 a.m. during the week, you'll almost always be able to get a table right away."

—Jonathan Brooks, chef and owner

## LATE HARVEST KITCHEN

### WITH SO MANY

restaurant menus changing by the season—or even the day—it's good to know that a few places are still producing iconic dishes you can count on every time you visit. Tangy, sticky General Tso's pork belly, crispy chicken schnitzel, and a thick-cut pork chop with baked beans and bacon marmalade have long been staples at this stylish supper club at Keystone at the Crossing. While chef and owner Ryan Nelson keeps things fresh with a daily roasted whole fish, seasonal salads, and rotating accompaniments, he knows that giving regulars what they want is why they come back. And come they do for those addictively earthy fries bathed in bone marrow butter and showered with jalapeños. As for the toffee pudding? It's practically the second name of the place. 8605 River Crossing Blvd., 317-663-8063, [lateharvestkitchen.com](http://lateharvestkitchen.com)

## NEW THIS YEAR

Prompted by sous chef Meredith Iacocca, a vegetarian, the menu now offers non-meat fare such as the North African tagine, a platter of couscous dressed with roasted vegetables with aromatic sauces and feta. Not an abstainer? Get yours with lamb belly for an extra \$12.

## INSIDER TIP

"Sit in the bar, and you can order the 'secret' off-menu cheeseburger we started for our regulars. It's two patties, cheese, caramelized onions, and housemade remoulade."

—Ashley Line, event coordinator

Morning people aren't the only ones who love the latkes at Milktooth.





THE YEAR OF ...

## THE TACO

The little tortilla-wrapped goodies had a big presence in this year's crop of new restaurants, ranging from family-style taco trays at the hip hangout **Broken English** (141 S. Meridian St., 317-362-0072, [tacopub.com/indy](http://tacopub.com/indy)) to the more traditional carne asada, al pastor, and arabe à la cartes at Irvington's family-owned **IXCA Mexican Kitchen** (5537 E. Washington St., 317-986-4154, [ixca.us](http://ixca.us)). A spin-off of Broad Ripple's Monon Food Company, **MOFOCO** (72 W. New York St., 317-744-8530, [mononfood.com](http://mononfood.com)) applied the original's casual-dining philosophy to a lean and mean location downtown. **Tacos and Tequila on Main** (1502 N. Main St., Speedway, 317-672-4619, [tacosandtequilaonmain.com](http://tacosandtequilaonmain.com)) introduced the motor-racing crowd to straightforward folds of pollo, carne asada, and lengua in July. Meanwhile, restaurateur Craig Baker focused his attention on last summer's launch of a counter-service mash-up of old and new taco innards, **The Taco Shop** (43 9th St., 317-964-0538). When the day's supply of fresh-pressed tortillas runs out, the shop closes up—making these morsels all the more precious. **HONORABLE MENTION:** In the small-plates section of its caveman-appropriate menu, **Nook, A Paleo Influenced Diner** (15 E. Maryland St., 317-759-3554, [nookpaleo.com](http://nookpaleo.com)) lists several gluten-free, paleo-friendly tacos packed inside almond-flour shells.

The Taco Shop's tortilla treasures

# LOVE HANDLE

**PATRONS LINE UP** deep for enlightened offal sandwiches, protein-topped waffles, and other Old World-meets-New World grub at Mass Ave's remake of Love Handle, which made its Indy debut in 2015 inside a former Subway sandwich shop on East 10th Street. Let's assume that this young, craft beer-sipping customer base didn't know they could harbor such deep-rooted cravings for beef tongue, sweetbreads, and jellied eggs until Chris and Ally Benedyk started sending out baskets of Buffalo chicken gizzards and popcorn with schmaltz. But if their pickled radishes are the gateway drug for a neo-grandpa food group, they don't come off as characters in a *Portlandia* bit. If anything, the Benedyks downplay the ironic preciousness of this cheery 80-seat dining room done up in a retro peach-and-avocado color scheme. A daily chalkboard menu that might include a whole fried catfish plated with greens or one of the roasted pork-belly sliders that garnered a loyal following the minute the couple moved here from Milwaukee, home of the original Love Handle. In this, their third location, the Benedyks have added a fryer and a chicken rotisserie to their arsenal and rolled out their biggest menu yet. One thing that hasn't changed is Love Handle's division of labor, with Chris focusing on the savory items while Ally churns out guerilla-style desserts like a dense, not-too-sweet cheesecake fortified with goat cheese to remind everyone that nothing here is ordinary. 877 Massachusetts Ave., 317-384-1102

### NEW THIS YEAR

A Friday fish fry that begins at 4 p.m., featuring sides like slaw and cheddar biscuits and movies projected on the wall.

### INSIDER TIP

"The biscuits and gravy tend to sell out pretty early on the weekends."

—Ally Benedyk, co-owner

## NOAH GRANT'S GRILL HOUSE & OYSTER BAR

**IN TASTEFUL** coastal tones of white, white, and white, the second incarnation of Zionsville's neighborhood surf-and-turf concept channels the laid-back vibe of an old-school beach resort, complete with painted tin ceilings and booths piled with throw pillows. You want to settle in with a fruity cocktail, like the grapefruit-garnished Hemingway daiquiri that's built for lazy day drinking. Toss back a few of the fresh oysters listed on a separate menu of decorated bivalves—blue points with margarita granita and lime zest, perhaps, or kumamotos with tobiko. Then dive into the menu's skillful, sometimes whimsical homage to special-occasion seafood, ranging from a starter of conch fritters to a blackened Florida grouper sandwich with hot-pepper jelly to seafood risotto loaded with scallops and crab. Everything about this lively Main Street draw, including a fleet of servers who seem as happy to be there as you are, skews delightful. 91 S. Main St., Zionsville, 317-732-2233, [noahgrants.com](http://noahgrants.com)

### NEW THIS YEAR

Noah Grant's jalapeño-based Nautical Heat hot sauce for oysters and seafood has become such an essential condiment that the restaurant has started selling it by the bottle.

### INSIDER TIP

"Table 20 is my favorite. Great viewing of the dining and bar area, but it's tucked behind a half-wall with a cushioned banquette."

—Shari Jenkins, owner



Pioneer's meatball appetizer with Sunday Supper Sauce tastes like a long-lost tradition.



# PIONEER

**SOME O.G. FOODIES** remember the days before Fountain Square's buzzy transformation, back when Shelby, Virginia, and Prospect converged in front of a scruffy little wine bar called Deano's Vino. People loved it, but that probably had a lot to do with its prime location. When new owners gutted the 114-year-old building in 2015 and rebuilt it from the subfloor up, they added a polished dining room that morphs into

a live-music venue on Friday nights, a beer garden, and a professional kitchen where Lane Milburn landed in 2016. The chef gave Pioneer's wayward menu a northwestern Italian overhaul—in addition to rustic pasta go-to's (spaghetti pomodoro, rigatoni with rabbit sugo, and linguine tangled around littleneck clams), Milburn introduced a meatball appetizer with tomato-rich Sunday Supper Sauce, dry-fried

chicken wings with Calabrian chili oil and ribbons of fresh mint, and a lusty cast-iron strip steak with smoked guanciale. Serious cocktails include the Strega-laced Stay Level, its herbal bitterness meant for someone who knows what they are sipping. Indeed, from the minute you step inside the clubby dim space to that final swig of Underberg, Pioneer is simply intoxicating. *1110 Shelby St., 317-986-6761, pioneerindy.com*

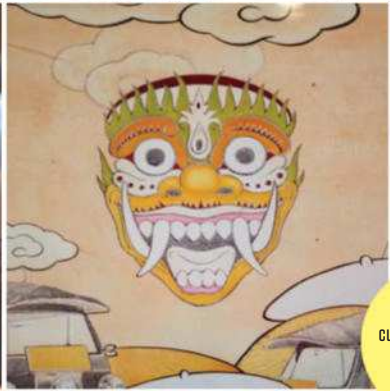
### NEW THIS YEAR

Weekend brunch is now served.

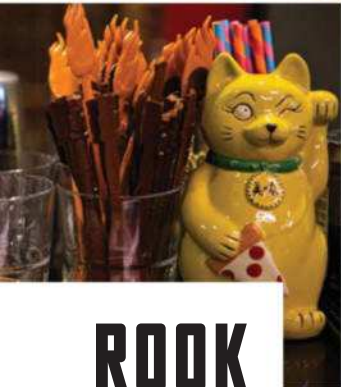
### INSIDER TIP

"Something that flies under the radar is how aggressively priced our wines by the bottle are. We also have 15 draft lines that are marked down for Wednesday pint nights."

—JB Andrews, general manager and beverage director



Inspired cuisine and brainy cocktails star at Rook.



# ROOK

**NOW THAT IT'S** been on stage for more than two years at its second location, this rollicking tribute to Asian street food in Fletcher Place has enough classics in its repertoire that it could put out a greatest hits album. Steamed buns, harmonized with pork belly or hot chicken, would definitely make the cut, as would the always bright and flavorful karaage rice bowl with

chicken thighs and Thai chilis. Noodles, whether Szechuan-inspired Dan Dan noodles with Berkshire pork and chili oil or ramen enriched with coconut milk and curry, would start the B side. And the Rook burger, a No. 1 hit from late 2016, would get extended play for its puffy sesame pancakes, marinated Brussels sprouts, and Big Mac-like add-ons such as pickles and "special sauce."

Bonus tracks would include sweet and refreshing halo halo with purple yam ice cream, your favorite breakfast cereal, sweet beans, assorted fruits, and marshmallow fluff. Even still, chef and co-owner Carlos Salazar puts out nearly another single every day in the form of wildly creative specials, which he serves up to his fans on his Instagram feed. *501 Virginia Ave., 317-737-2293, rookindy.com*

**NEW THIS YEAR**  
The menu now includes a full section of gin cocktails with housemade syrups.  
**EDITOR'S CALL**  
Take a seat at the bar back in the corner of the dining room and let skilled 'tender Eli Sanchez pair your cocktails with the day's fresh oysters.

ROOK PHOTOS BY STACY NEWGENT

**NEW THIS YEAR**  
Chef John Adams (Bluebeard, Plow & Anchor, Marrow) joined the crew in October.  
**EDITOR'S CALL**  
Order anything he has added.

# SALT ON MASS

**WITH ITS MODERN,** posh dining room and desirable Mass Ave address, the Millikan on Mass building's resident seafood restaurant does seem to have a specific clientele in its crosshairs. You see them leaning into their Woodford Reserves at the white marble-topped bar and entertaining colleagues by the tableful. Looking like the Getty image for "winning," Salt on Mass makes an excellent wingman when you want to impress your client, date, or dining companion. Who knows what kind of deals get closed over salads of golden beets, truffled goat cheese, and roasted grapes ... followed by Hawaiian steamed buns pinched around pineapple hoisin-glazed pork belly ... and then seared Diver scallops over Spanish orzo. We're definitely on board. *505 Massachusetts Ave., 317-638-6565, saltonmass.com*

# OAKLEYS BISTRO

**STEVEN OAKLEY** doesn't seem like the kind of chef to aspire to a "celebrity" prefix. But the veteran restaurateur found himself in the spotlight last summer, doing an episode of the Food Network's *Beat Bobby Flay* (and winning, by the way, with his restaurant's popular shrimp corn dogs). It was the culinary version of a starlet being discovered at Schwab's lunch counter on Sunset Boulevard: New diners rushed the quiet spot in a northside strip mall and became instant fans of the meticulous cookery. Only now, dishes that were once nearly tweezer-precise have relaxed a bit. Beef medallions under a shower of frizzled onions get more real estate on the plate. A thick pork chop lies atop bright green-apple sofrito, more glamorously disheveled than usual. And that shrimp corn dog, warm and crisp in a puddle of honey, is forever ready for its close-up. 1464 W. 86th St., 317-824-1231, [oakleysbistro.com](http://oakleysbistro.com)

## NEW THIS YEAR

Sous chef Patrick MacWhorter, a Seattle transplant with a background in French restaurants, joined the team last fall. Keep an eye out for his in-house charcuterie, like a duck-and-fig terrine.

## INSIDER TIP

"We do a lot of personalized tasting menus and wine-paired dinners for customers who want something a little more creative."  
—Steven Oakley, chef

THE VANGUARD PHOTO BY STACY NEWGENT



**BEST RESTAURANTS**



Fine dining makes its way back to Broad Ripple at The Vanguard.

# THE VANGUARD



**HIS BROAD RIPPLE** makeover may have been the sleeper hit of late 2016, when the old Usual Suspects location was quietly transformed into a subway-tiled supper club offering innovative twists on comfort food classics. And when chef Adam Ditter, formerly of LongBranch, was installed in the kitchen in the summer of 2017, this neighborhood spot with live music nearly every week could really begin to impress. So it did, with such complex and satisfying starters as ham-hock rillettes, salmon pastrami dip, and a ham-and-peach salad that transported diners to warm summer days in the South. Fried chicken, first with a crunchy oat crust and peach butter and later with a Southeast Asian-inspired adobo brine and cauliflower rice scented with lemongrass, has become a palette for Ditter's creative play. His ever-evolving pork chops and seafood dishes are also rotating standouts, assuring frequent comers that while the menu may change, the finesse will always be the same. Former Marrow bar manager Steve Simon runs an equally inspired spirits program, including vintage tiki drinks and a knockout clarified-milk punch. 6319 Guilford Ave., 317-254-1147, [vanguardindy.com](http://vanguardindy.com)

## INSIDER TIP

"Check out our two-week pop-ups between seasons, with themes like 'classic steakhouse' and 'flavors of Asia.'"

—Casey Shirley, general manager

# ST. ELMO STEAK HOUSE

**WE ALWAYS** mention its downtown Greenwood location—the lone foodie outlier in all of Johnson County—as key to Revery’s success. But if we’re being honest, the restaurant that elevates salt-of-the-earth ingredients like lamb shank and popcorn to rustic elegance in a historic building that is business (a snappy dining room) in the front and party (the dapper-divey Bar Rev) in the back could thrive anywhere on Indy’s dining map. As long as chef Mark Henrichs surprised us with marvels like shrimp and grits with Eli Creek pork belly, fermented cabbage, and kimchi butter, we’d manage to find our way to his table. 299 W. Main St., Greenwood, 317-215-4164, [reverygreenwood.com](http://reverygreenwood.com)

### NEW THIS YEAR

The most recent menu includes a Vegetables & Shares category of gluten-free and vegetarian options.

### INSIDER TIP

“We have a keto burger on the bar menu that’s made with baby iceberg lettuce as the bun and served with a side of pork rinds.”

—Mark Henrichs, chef and owner

**A WAVE OF** new meat-and-martini slingers has descended upon the Mile Square—Red the Steakhouse, Hyde Park Prime Steakhouse, and the soon-to-open Tony’s Steaks and Seafood joining the established Ruth’s Chris, Shula’s, Morton’s, and The Capital Grille. It’s a bold move for every one of them, considering the city center already has its patriarch of porterhouses: 116-year-old St. Elmo, which has thrived through every dining whim thrown its way—including the downtown-steakhouse trend. In the face of its fresh competition, the gentlemanly landmark barely flinched. It just kept serving its incendiary shrimp cocktails, kept offering diners a choice

of tomato juice or navy bean soup before the main course, kept whisking out noble expense-account steak dinners that make the recipients feel like Mad Men (if only for a night) in those dark, paneled dining rooms off Illinois Street—and kept showing everyone else in town how it is done. Turns out, operating a high-end steakhouse isn’t as easy as St. Elmo makes it look. So if you’re going to come after the champ, you’d better come strong. 127 S. Illinois St., 317-635-0636, [stelmos.com](http://stelmos.com)

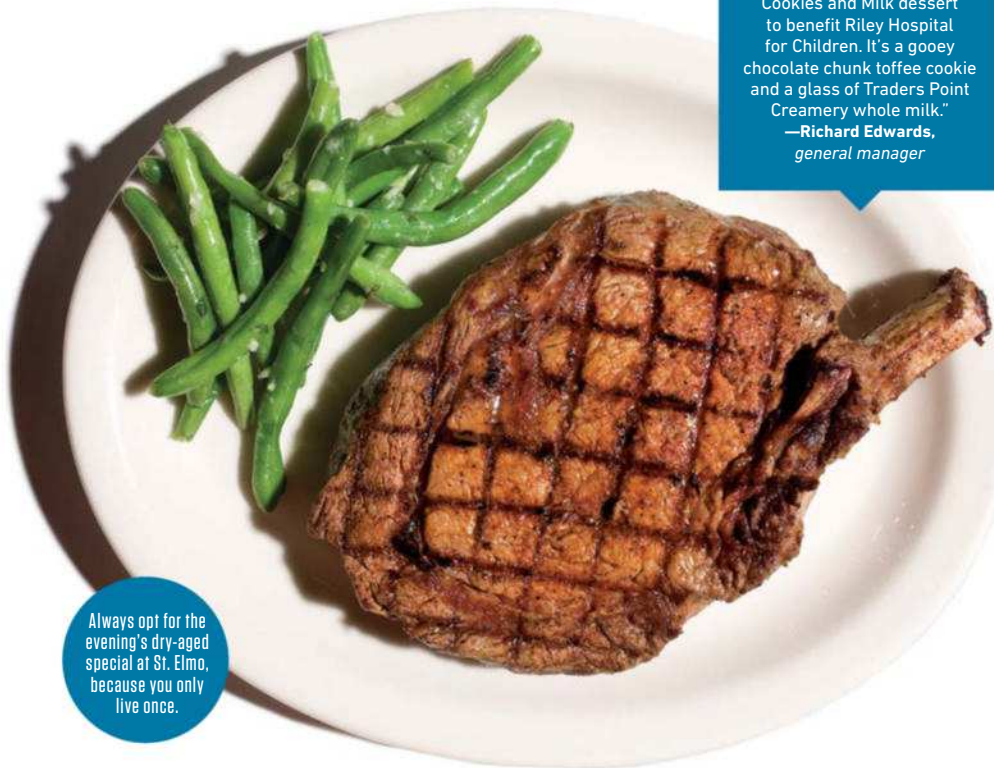
### NEW THIS YEAR

St. Elmo’s upstairs bar, 1933 Lounge, now serves a \$30 prix-fixe meal on Sunday.

### INSIDER TIP

“We’ve been featuring a Cookies and Milk dessert to benefit Riley Hospital for Children. It’s a gooey chocolate chunk toffee cookie and a glass of Traders Point Creamery whole milk.”

—Richard Edwards, general manager



Always opt for the evening’s dry-aged special at St. Elmo, because you only live once.

## Too Soon to Tell

These promising concepts missed this year’s Best Restaurants deadline. But there’s always next year.

### Tavern at the Point

Mass Ave lost a long-time resident when Old Point Tavern closed in January, but Cunningham Restaurant Group quickly swooped in on the classic dive. Their replacement aims to preserve the history and flavor of the joint. **TARGET:** late spring 2018

### DMK Burger Bar

This Chicago-based burger joint that has its sights on Indianapolis combines the business savvy of David Morton (son of Morton’s The Steakhouse founder) and the culinary skills of five-time James Beard-nominated chef Michael Kornick. **TARGET:** before the end of 2018

### Tony’s Steaks and Seafood

The old Colts Grille location gets a makeover with this suave new tenant. A multi-level layout with two bars, a wine room, and private dining rooms will replace the sports bar steps from Circle Centre’s Artsgarden. **TARGET:** summer 2018

### The Inferno Room

At Ed Rudisell and Carlos Salazar’s tiki bar in Fountain Square, small plates heavily influenced by Caribbean cuisine and Salazar’s Filipino background will pair with concoctions from tiki gods like Martin Gate of San Francisco’s Smuggler’s Cove. **TARGET:** spring 2018



**NEW THIS YEAR**  
Chef de cuisine Erin Gillum joined the kitchen staff in March.

**INSIDER TIP**  
“We have two secret spots where you can bring your own vinyl or enjoy listening to our collection. Groups of six or more can request the Steve McQueen Room or the downstairs Barrel Room when they arrive. If they’re available, they will have scored one of the coolest dinner spaces in Indy.”  
—Chris Ratay,  
general manager



A sleek motorsports aesthetic fuels Spoke & Steele’s main dining room.

# SPOKE & STEELE



**ES, IT SITS** pretty just off the entrance into Le Méridien, but don’t call Spoke & Steele a “hotel restaurant.” The downtown eatery easily stands on its own merits, geared toward a food-savvy crowd that appreciates elevated yet approachable cuisine and barrel-aged cocktails. Muscle car and vintage motorcycle nods—hanging headlight fixtures over the bar, bucket-style seating, and subtle Indianapolis Motor Speedway

themes running through the decor—quickly establish a sense of terroir, never letting guests forget they’re in Indy. Backstage, consultant chef Greg Hardesty looks for ways to rev up the menu, reinventing the eponymous sandwich he made locally famous at Room Four as the “Spoke Burger” and turning out expertly braised Fischer Farms beef with Nicole-Taylor noodles, plus a saffron-laced risotto Milanese recipe sourced from Dallara manager Stefano DePonti. 123 S. Illinois St., 317-737-1616, [spokeandsteele.com](http://spokeandsteele.com)

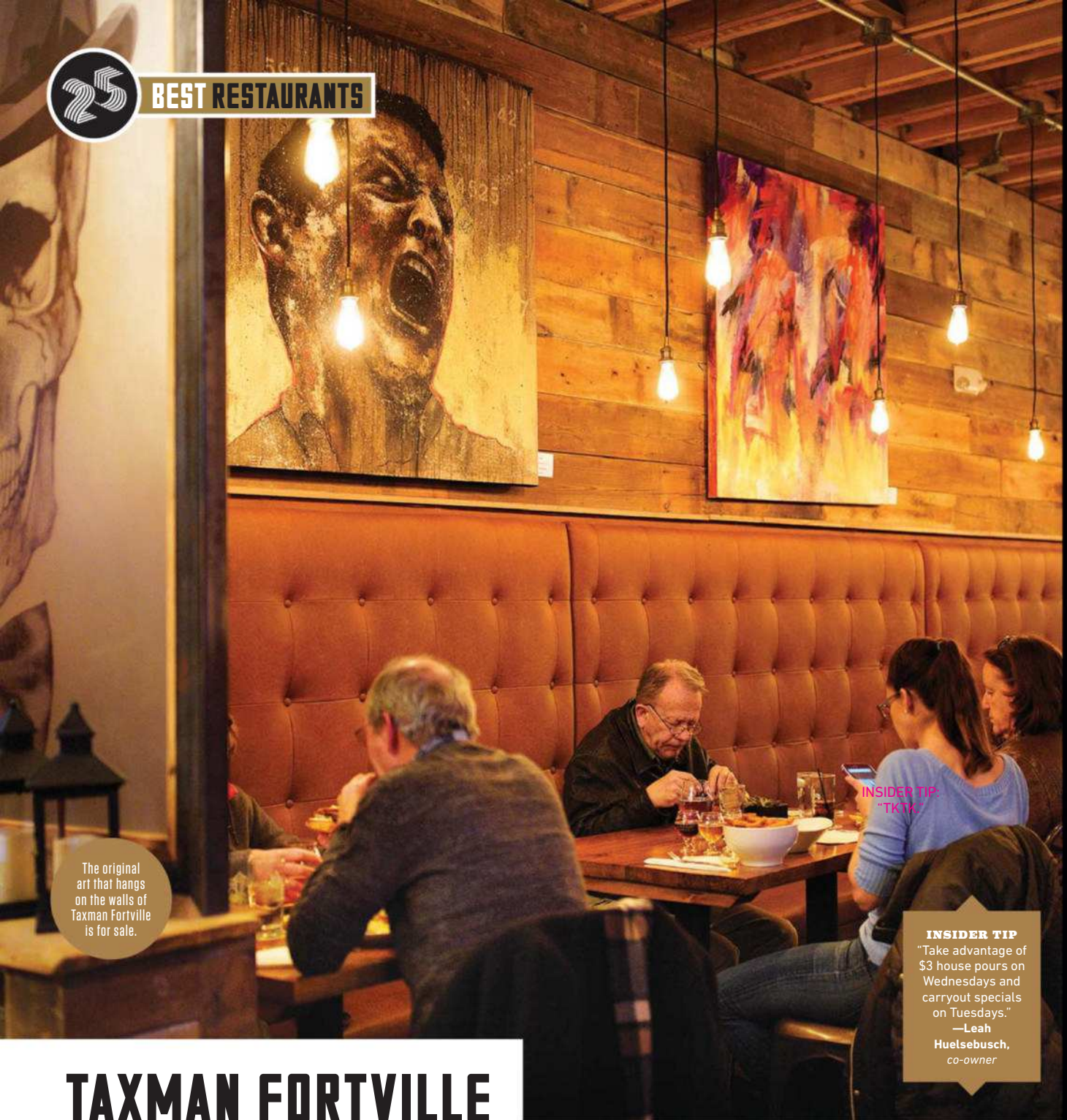
**Beholder**  
Milktooth’s Jonathan Brooks is working on his next venture in an old auto-mechanic shop in Woodruff Place. Patrons will tuck into dishes like grilled cucumber in a vinaigrette of its own burnt skin atop sea trout caviar, wasabi root, and puffed rice.  
**TARGET:** spring 2018

**Mayfair Taproom**  
John and Nancy Hill, who opened Broad Ripple Brewpub 28 years ago, purchased a 96-year-old building on East 10th Street for their son and his girlfriend, Alec Hill and Hilary Powers. Expect contemporary comfort food and homemade brews.  
**TARGET:** spring 2018

**Windsor Arts Cinema**  
Restaurateurs Tom and Ed Battista are transforming the Christian Unity Missionary Baptist Church in Spades Park into an art house and a yet-to-be-named restaurant. Bluebeard’s Abbi Merriss will take the helm.  
**TARGET:** spring 2019

**Provider**  
Brothers Neal and Paul Warner stole our hearts with their craft-cocktail approach to coffee at the Athenaeum’s Coat Check Coffee. Now, they’re gunning for our stomachs with their all-day spot on the bottom floor of Kennedy-King’s Tinker House.  
**TARGET:** this month

**Common House**  
Former Cerulean toque Alan Sternberg has been working alongside his wife, Audra, on the concept for this Broad Ripple eatery for a while now. What’s been a pop-up restaurant since last year finally has a brick-and-mortar location at 46th and College.  
**TARGET:** fall 2018



The original art that hangs on the walls of Taxman Fortville is for sale.

**INSIDER TIP:**  
"TKT?"

**INSIDER TIP**  
"Take advantage of \$3 house pours on Wednesdays and carryout specials on Tuesdays."  
—Leah Huelsebusch, co-owner

# TAXMAN FORTVILLE



**HE SAME** Taxman Brewing Company team that already won us over with its tank-side restaurant in Bargersville made a push to the northern suburbs this year, and we're happily along for the ride. The new roadtrip-worthy outpost sits next to the water tower and train tracks in this trending Hancock County town, and chef Ryan Kernodle uses the nouveau Mayberry setting as a backdrop for his Midwestern spin on

casual gastropub fare. An alum of Franklin's dearly departed Indigo Duck, Kernodle showcases locally sourced ingredients in soul-warming dishes like seared duck breast fanned over ramen soaking in miso broth. If you really want to speak Taxman's love language, order one of the protein-topped Liège waffles. The renditions range from a meatball-covered Pizza Waffle to an Oysters Rockefeller Waffle. 29 S. Main St., Fortville, 317-482-1272, [taxmanbrewing.com](http://taxmanbrewing.com)



## UNION 50

**MAKING** a dramatic entrance comes with the territory here. Follow the path along the side of the building and then push through enormous tinted glass doors that look like they should be attached to a superhero's secret lair. It's no anticlimax when a massive, glowing bar covers most of the back wall. You can't leave without ordering a pail of the hand-cut fries, or a bowl of mussels in a garlicky bath with chorizo and fingerling potatoes, or a hunk of ribeye that might be perched atop truffle mashed potatoes one night and then lavished with lobster, trumpet mushrooms, and béarnaise sauce another. 620 N. East St., 317-610-0234, [union-50.com](http://union-50.com)

### NEW THIS YEAR

Executive chef Adan Sandoval has arrived and is refreshing the cocktail list and a spring food menu.

### INSIDER TIP

"We have a private lounge area that can be reserved for up to 40 guests."

—Joe Hibbert, general manager

# CRISPY BIRD

Crispy Bird's chicken is a locally raised, non-GMO, and antibiotic-free heritage breed.

### INSIDER TIP

"It says this on our menu, but I think it gets overlooked—we can add shaved truffles and/or caviar to any of the dishes at market price. The fried rice with caviar is truly next-level."

—Maddy Barnas, Patachou, Inc. marketing director

**THE BEST WAY** to enjoy the Southern-inflected charms of Crispy Bird is to check all of your preconceived notions of a fried chicken joint at the door. Martha Hoover's snug, dark-washed eatery decorated with framed chicken glamour shots strays deliciously off the comfort-food path into the equally satisfying territory of charcuterie (a plate of salty country ham and house pickles), diner classics (mini pork tenderloin sandwiches), and Asian fusion (fried Carolina Gold rice flavored with crispy chicken skin and persimmon sauce). The voluptuous headliner is frizzled to a deep caramel hue and joined on the plate by slaw and more pickles, which is about as downscale as Crispy Bird gets. Scratch that. The best dessert on the menu is a curl of maple soft-serve under a mantle of Magic Shell. 115 E. 49th St., 317-744-0000, [crispy-bird.com](http://crispy-bird.com)

### THE YEAR OF ...

## THE BURGER

This was an especially good year for burger chefs, whether classicists, innovators, or grill cooks from the other side of the globe. The burgers at **Burger Fuel** (6320 Guilford Ave., 317-405-8362, [burgerfuel.com](http://burgerfuel.com)) definitely hold their own, fortified with everything from grated beetroot to truffle mascarpone. But it's the accent of this place that won us over last summer: a New Zealand accent, to be precise, from the employees at this first-in-North America outpost of this Down Under chain. With

**Burger Study** (28 W. Georgia St., 317-777-7770, [burgerstudy.com](http://burgerstudy.com)), the folks at St. Elmo Steak House proved to have a few things to say about burgers, not just ribeyes and filet mignon. When they opened this youthful, university-themed burger shop in Circle Centre last fall, the only question was which tasty degree to aim for. **HONORABLE MENTION:** Among the supper-club classics that French-trained chef David Hoover concocted in the teeny kitchen of the 16-seat **Bar One Fourteen** (114 E. 49th St., 317-946-0114, [baronefourteen.com](http://baronefourteen.com)), none were as sigh-producing as his Fancy AF Burger, seared, cooked sous-vide for 30 minutes, then torched to order.



Burger Study



# THREE CARROTS



**AN PHILLIPS** built a loyal following at his vegan food counter inside City Market. When he opened this sunny sit-down offspring, his clientele and their enviable cholesterol numbers migrated to Fountain Square. The menu is straightforward but earnest, and exactly what meat-free diners have been begging for. On opening night, customers waited patiently for their first Seitanderloins and barbecue-sauced smoked tofu to appear, and dug into plates piled with Buffalo mac and braised greens as if they hadn't really eaten in years. Even if you're not quite ready to go cold Tofurkey, the Three Carrots beet burger, as hearty as the ground-beef version, might make a believer out of you. *920 Virginia Ave., 463-221-3669, [threecarrotsindy.com](http://threecarrotsindy.com)*

## CANNON BALL BREWING COMPANY

**THIS TINY** craft brewery housed in a 100-year-old former butcher shop and deli in the Kennedy-King neighborhood provides a sufficiently cozy setting for chef Erin Kem's homey, pint-friendly menu. Kem, who earned her culinary cred in the kitchen of Mass Ave's celebrated R Bistro, manages to assemble the intricate plates right behind the bar—like she's performing some kind of up-close street magic. *Ta-da!* Meaty rabbit stew pops with the colors of fresh spring veggies; panko-crusted halibut cheeks rest on a salad of asparagus, radishes, and peas; and (if you are really lucky) a batch of Kem's Russian borscht topped with sour cream and dill will appear. Oh, yeah—there's also beer. *1702 Bellefontaine St., 317-426-5978, [cannonballbrewingindy.com](http://cannonballbrewingindy.com)*

**INSIDER TIP**

"Seitan High Fives, our signature seitan nuggets, are our flagship product. They really represent our foundation."

—Ian Phillips, owner

Three Carrots serves vegan fare with flair in its new Fountain Square location.



**INSIDER TIP**

"I do a deviled-egg taco and a short-rib taco with Chinese five-spice powder in the tortilla, topped with kimchi. Those are so popular, they're always on the menu." —Erin Kem, chef

THREE CARROTS PHOTO BY STACY NEWGENT

## Wish List

Our top picks for new restaurant concepts we'd like to see in Indy this year. (Please?)

### Rolled Ice Cream

Originally a Thai treat, "stir-fried" or "ice pan" ice cream became a global sensation when videos of milk and fruit being quick-frozen and curled on super-chilled steel plates went viral in 2015.

### Polish Food

Not everyone is lucky enough to have a grandmother from the old country to cook up some kielbasa. With such a large Polish population in northern Indiana, surely it's time this world cuisine migrates south.

### Dessert Tasting Menus

Restaurants offering diverse sweets paired with wines or spirits have yet to satisfy Indy's sugar cravings. Macarons with martinis? The after-theater crowd would eat them up.

### Nordic Cuisine

Sure, the food of Denmark, known for its forest flavors and painterly presentation, is practically a punchline now. But it passed us by completely. Where are our plates of moss garnished with spruce?

### Caviar Bars

Sipping champagne while sampling caviars is a decadence we've yet to see. With so many good American caviars and affordable sparklers, a night at one of these spots wouldn't have to break the bank.



From drinks to desserts, Provision sets a stunning tableau.

# PROVISION

**INSIDER TIP**  
"Reservations can be made for the Chef's Table, where guests enjoy the chef's tasting menu and one-on-one conversation with chef Aaron Bender and sous chef Gabriela Peralta."  
—Karen Sherman, Cunningham Restaurant Group marketing coordinator



**CONSIDER** that one of the best things on the menu at this exquisite dining room on the second level of Keystone at the Crossing's new Ironworks Hotel (itself a monolithic work of art) ... is a tater tot. No ordinary tater tot, this is the Loaded Tater Tottler, a shot glass-sized compaction of fried potatoes that is crunchy on the outside, tender on the inside, and crowned with a dollop of sour cream, chunky bacon bits,

and a lava flow of sweet housemade ketchup. In four or so lavish bites, the Loaded Tater Tottler communicates everything this gorgeous addition to the Cunningham Restaurant Group family is trying to do with its elaborate menu of velvety 14-ounce veal chops, squash tarts, tortellini adorned with shaved truffle, and one stunning burger bursting from an English muffin bun: Even the fanciest foods can play to the crowd. 2721 E. 86th St., 317-843-6105, [provision-restaurant.com](http://provision-restaurant.com)



Ersal Ozdemir  
at Lucas Oil  
Stadium, the  
Indy Eleven's  
new home—  
for now.



Photograph by **TONY VALAINIS**

# INDY BLUE

Story by **ADAM WREN**

As one of the city's most successful real estate developers, **Ersal Ozdemir** oversees a billion-dollar portfolio and rubs shoulders with the city's elite. But Ozdemir is losing his shirt as he pursues his quest to bring a Major League Soccer team to Indianapolis. For perhaps the first time in his life, will the Indy Eleven owner end up short of the goal?

Ersal Ozdemir,  
the successful  
real estate  
developer  
with a very  
expensive  
soccer habit,  
seemed tense.

Emotionally exhausted from a recent trip to visit his ailing father in Turkey, the Indy Eleven owner had returned home to responsibilities no less daunting. Only days earlier, Ozdemir had pieced together a bid for the Eleven to join the United Soccer League, paying the team's former league a required \$2.5 million early-exit fee. To date, he had only signed one player on an otherwise empty 22-man roster. And then there was the small matter of finalizing a venue for the 2018 season's games, which would kick off in just two months. Sitting with him in a conference room at Newfields, where Ozdemir is a member of the board of governors, I could tell he wasn't in the best spirits. So I offered a joke, hoping to lighten the mood. "How do you become a millionaire?" I asked. He looked at



me quizzically for a moment before I delivered the punch line. "You start out as a billionaire, and then launch a professional soccer team."

Ozdemir's eyes rolled and his head dropped. "That's true," he said in his still-thick Turkish accent, having only become a U.S. citizen in 1999. "That's a very good point. Thanks for rubbing it in."

We had planned to meet in the cafe, but at the last minute, Ozdemir had requested we move somewhere where we were less likely to be overheard. Ozdemir is known to keep his business dealings close to the vest. That strategy has made him a multi-millionaire, a guy who went from living in a dismal apartment in the 1990s to developing huge projects like Eskenazi Hospital and residing in a mansion in Carmel.

But the word among those who follow the Indy Eleven closely is that



Ozdemir has sunk somewhere north of \$20 million of his own money into that venture and is reaching his breaking point. What began with a great deal of excitement five years ago when he founded the club in the hopes of someday upgrading it to a Major League Soccer team has become a money pit. In four consecutive legislative sessions, state lawmakers turned down Ozdemir's proposal for a taxpayer-subsidized soccer stadium—a dedicated

**THE PITCHMAN**

Ozdemir's proposal for a taxpayer-funded stadium inspired fans (top), but failed to convince legislators. In the first few years, he was extremely popular with players (right). But the owner felt last year's team (left) lacked the passion of previous squads. Given the team's financial difficulties, even the usually optimistic Ozdemir has considered shutting down the franchise.

stadium being an MLS requirement to land an expansion club.

Ozdemir has staked his career on risky projects. Consider the so-called Broad Ripple Parking Garagemahal, a controversial \$15 million structure that spurred a flurry of new development in the neighborhood. Or the \$60 million Sophia Square luxury apartment building in downtown Carmel, which brought new life to the Arts & Design District where nothing else like it had existed before. "You shake your head a little about the risks Ersal takes sometimes," **CONTINUED ON PAGE 100**

**“EVERY WORD  
HELPED YOU.”**



ROBERT F. KENNEDY'S SIX-MINUTE SPEECH, DELIVERED FROM A FLATBED TRUCK, HELPED CHANGE THE COURSE OF INDIANAPOLIS'S HISTORY. WE REVISIT THAT NIGHT, 50 YEARS LATER, THROUGH THE WORDS OF THOSE WHO LIVED IT.

BY ALYSSA  
KONERMANN

We're receiving  
reports that  
Dr. Martin Luther King  
has been shot...







ILLUSTRATIONS BY THOMAS PITILLI

# PROLOGUE

On April 4, 1968, Robert F. Kennedy was on the campaign trail for the Democratic nomination for president with his back against the wall. He had to win the Indiana primary on May 7, or chances for a White House run were dim. As *Newsweek* put it, “He swept into Indiana with a lean and hungry look—a Kennedy in search of a convincing candidacy.”

To that end, an all-out blitz began with a rally in South Bend, then continued in Muncie at Ball State, where nearly 10,000 crowded the campus to hear his optimistic message. Kennedy’s last stop: Indianapolis, where he would hold an evening rally at 17th and Broadway. But, as RFK hopped across the Hoosier State that day, the evening took an awful turn.

When Kennedy and his small entourage landed in Indianapolis at 8:40 p.m., they were met with shocking news: Martin Luther King Jr. had been assassinated in Memphis.

In that instant—before Kennedy had time to even process what had happened or grieve—he became the torchbearer of a movement, the man seen as the last best hope to unite a divided America. He began in an abandoned lot in front of a mostly black crowd.

**JOHN LEWIS, *Civil Rights icon and long-serving U.S. Representative of Georgia***: I admired him.

There was something about his sense of commitment, his energy, and his ability to speak up and speak out. He had traveled to the inner city, to rural parts of the Midwest, to the far West, to speak to low-income whites and blacks and to the Hispanic population. He visited Native American reservations. He went to the Delta of Mississippi and visited poor people, spent time with Cesar Chavez. In my estimation, he was trying to do some of the things that we were doing [in the Civil Rights movement]. I thought he was just the person that could bring America together.

**JEFF GREENFIELD, *TV journalist and author***:

I began working for RFK right out of Yale Law School in the summer of 1967. I was a junior staffer, but because the staff was so overworked,

I was assigned to write speeches very quickly—like a week or so after I started. RFK was looking at the details, the specifics. He didn’t like broad, gauzy rhetoric, but was interested in facts, what the conditions were he was talking about.

**BILLIE BREAU, *Civil Rights activist, local educator, and former Indiana state senator***: This was during the midst of a lot of unrest in the community. Something had to happen, there had to be some change. It seemed to be every time you turned on the TV, someone was getting kicked or shot.

**ABIE ROBINSON, *program manager at Martin Luther King Jr. Park***:

I’d gotten out of the Navy in ’67 and came back home. I was 24. It was bad at first. Bad to see where the country was going. I found out the things that were happening—the bombings. I didn’t know the people in Alabama had killed five kids, didn’t realize the dogs and all of that. It infuriated me. You leave the military and come back to your country and find out that’s what was happening.

**TERESA LUBBERS, *Indiana Commissioner for Higher Education and former Indiana state senator***:

I was 16, a junior at Warren Central. The unrest that you felt in the country—it was a year later that I started off to college, the time of Kent State. There was a lot going on in terms of, in some cases racial tension, some cases racial reconciliation. Those two things were happening side by side.

**BILLIE BREAU**: Bobby Kennedy seemed to have

“I WAS STANDING AT THE EDGE OF THE CROWD. AND I BOWED MY HEAD, AND I CRIED ... I SAID TO MYSELF, WE STILL HAVE BOBBY, WE STILL HAVE BOBBY.”

a special sensitivity to some of the problems that we were having, especially as far as poverty was concerned. I felt if we were able to get someone into office with that kind of caring, then we would be moving in the right direction.

**MICHAEL RILEY, *political activist and attorney*:** Originally, Robert Kennedy wasn't going to run. Then he entered the primary race after Eugene McCarthy did, I believe in New Hampshire. I had been the president of the Indiana State Young Democrats, and because [Lyndon] Johnson was president, none of the party people—the governor, the state chairman—would be for Robert Kennedy. But Ted Kennedy called me, asked me if I'd be for his brother.

**JOHN LEWIS:** When he announced in '68 that he would be a candidate for the Democratic nomination for president, I sent him a telegram and I told him that I wanted to help. "What could I do?" I asked. He got back in touch through his staff and suggested that I go to Indiana and work and organize to try to turn out people during the primary for him. So I went to Indianapolis, and one of my first responsibilities was to try to help put together the rally where he spoke.

**LEWIS TURNER, *maintenance worker, Indiana Interchurch Center*:** We lived right there—just across the street on College. Everybody in that neighborhood was crazy about the Kennedys. They were for everybody, the Kennedys were. They were just good people. When the president got killed, that was a real big hurt to us.

**MICHAEL RILEY:** Campaign volunteers would go out and knock on doors. In the African-American community, you'd see, on their wall or their TV, there would be pictures of John Kennedy and there would be pictures of Martin Luther King.



“IT WAS THE AUTHENTICITY OF BOTH HIS CONTENT AND HIS STYLE. HE WASN'T MAKING THINGS UP TO SCORE POLITICAL POINTS. HE WAS SPEAKING FROM HIS HEART.”

## THE ARRIVAL

By 9:30 p.m., word of King's death was just beginning to reach the public. Though the news hadn't come into full focus for the crowd that had packed shoulder-to-shoulder into a vacant lot to hear Kennedy, on the drive to the would-be rally, the candidate was reflective. The senator was mostly silent, occasionally jotting down words on a scrap of paper.

**JOHN LEWIS:** I had been working and talking to as many people as I could, mostly religious leaders. One of the people that I got to know there was Andrew Brown, a minister. His son was very active in the South within the Civil Rights movement. When Dr. King was traveling to Indianapolis, he would speak at Reverend Brown's church, and so I got to know quite a few young people there when I was working on the campaign. [Before the rally], I had been among that group and there was some discussion that Dr. King had been shot, but we didn't yet know his condition.

CONTINUED ON PAGE 104

# { NEWS & NOTES }

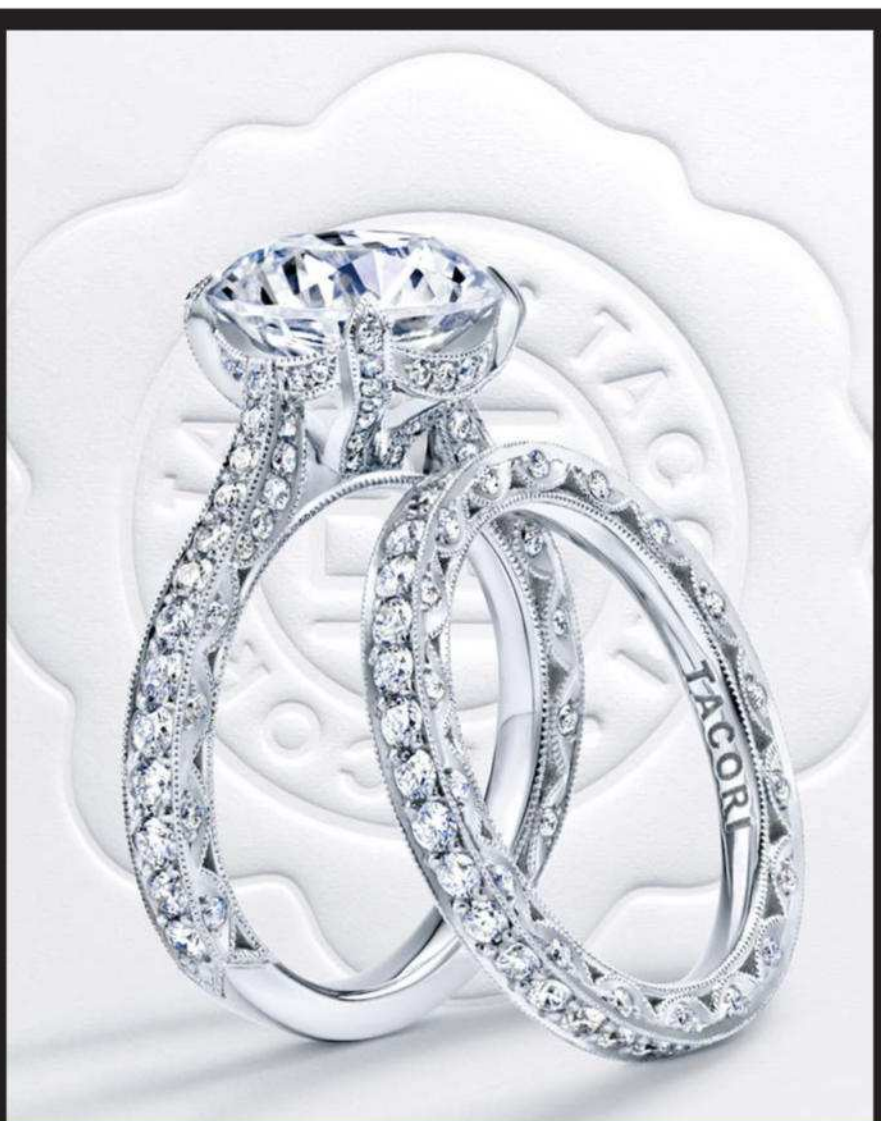
DEALS, TRENDS, AND OTHER STUFF TO KNOW ABOUT THIS MONTH

## WHERE TO SHOP

Whether you combat April's infamous showers by bundling up with a reliable umbrella or by hopping on a plane and getting out of town for a few days, **The Secret Ingredient** has everything you need to beat the rain. Jeanne Rush, the shop's owner, loves the Smart-brella, which features a couple creative design choices like a C-shaped handle one can prop on their wrist (essentially making it hands-free) and fun, bright floral designs on the inside. The real draw, though, is the way the umbrella folds up rather than down, making it easier to use when getting out of a car and completely wind-proof. Of course, if you're in Florida, you won't have to deal with the rain. In that case, Rush recommends browsing her selection of reversible clothes. Besides getting more bang for your buck with these dresses, pants, and tops, a two-in-one outfit also means you have more space in your suitcase for that extra pair of shoes. 5631 N. Illinois St., 317-253-6632, [thesecretingredient.us](http://thesecretingredient.us)

## WHAT'S NEW

Previously located at 96th and Meridian, **Encore Sotheby's International Realty** moved to a new space in December, and the building, with its luxurious modern vibe and spacious layout, is the perfect match for the high-end Realtors. You can explore the new digs yourself on May 3 at the grand opening, which also coincides with the visiting artist series that Encore Sotheby's regularly hosts. Enjoy cocktails, hors d'oeuvres, and contemporary paintings by local artist Cindy Wingo, in addition to tours of the new space. 12411 N. Pennsylvania St., Carmel, 317-660-4444, [encoresothebysrealty.com](http://encoresothebysrealty.com)



## WHAT TO BUY

April's birthstone is a diamond, and **Moyer Fine Jewelers** is celebrating with a fantastic giveaway. Anyone who buys an engagement ring at Moyer in April will be entered to win a free honeymoon. Of course, not everyone stopping by Moyer this month will be shopping for a soon-to-be fiancé. Mother's Day is also just around the corner, and they've got you covered on that front, too. Moyer's marketing director, Lauren Bauer, says her favorite collection for the special holiday features lockets by Monica Rich Kosann. These heirlooms put a modern spin on the classic keepsake, and if you shop in-store, Moyer can print out precious family photos and expertly insert them into the delicate lockets to make the perfect gift complete. 14727 Thatcher Ln., Carmel, 317-844-9003, [moyerfinejewelers.com](http://moyerfinejewelers.com)

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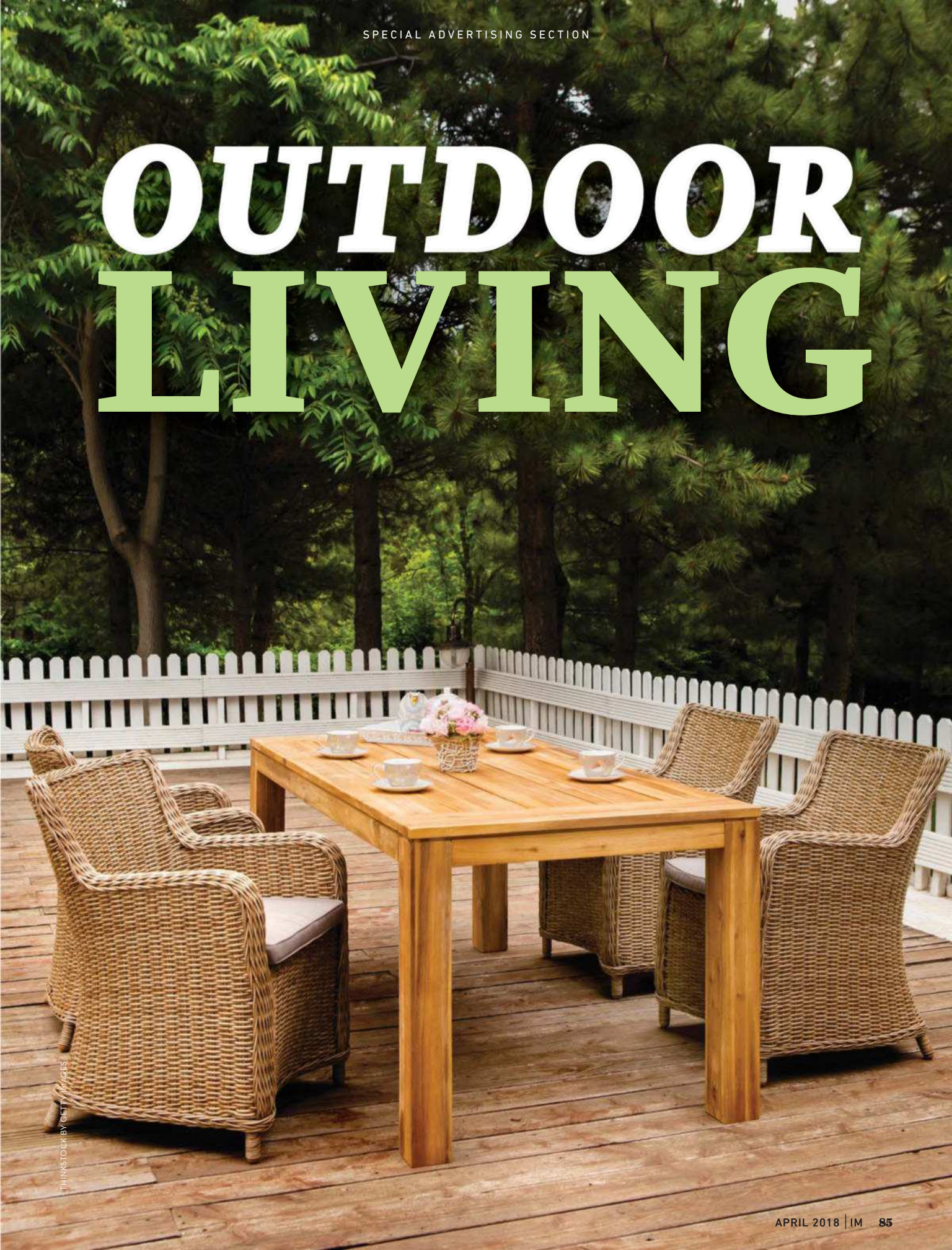
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# OUTDOOR LIVING



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BY LORI ROBERTS



# COME RAIN OR SHINE

AS WEATHERPROOFING TECHNOLOGY BECOMES MORE SOPHISTICATED, HOMEOWNERS ARE FINDING NEW WAYS TO BUILD ENTERTAINMENT OASES IN THEIR BACKYARDS.

**SOMETIMES YOU JUST NEED TO GET OUT OF THE HOUSE,** and high-tech entertainment centers, fashionable furnishings, and cozy enclaves are no longer limited to the indoors. Blame the cabin fever that hits Hoosier homeowners in February and pushes them outside the moment the thermometer goes above the freezing mark. Blame HGTV and other cable channels that feature outdoor makeovers and adult playgrounds. Either way, homeowners are expanding their living areas into the outdoors with a zeal like never before.

“People are really investing in their outdoor spaces now more than they used to,” says Laura Christy, owner of Natural Stone & Tile. “It’s not that people didn’t use their outdoors before. I think there’s much more focus now on the outside of your house.”

Savvy homeowners turn to professionals to help them integrate the indoors with the outdoors, says Lowell Rolsky, owner of Pro Care

Horticultural Services. Outdoor spaces can be designed to flow easily from the indoors, creating an effortless transition and expanding the living space with pergolas, outdoor kitchens, swimming pool decks, and manicured landscaping.

“Ideally, people who visit one of our customers will look out the window and say, *Hey, do you mind if I go outside?*” Rolsky says. “We want to create a space that people are drawn to, are involved in, and enjoy.”

## OUTDOOR LIVING ROOMS

Nobody wants to have to drag out the lawn chairs every time they need a place to sit outside. With an outdoor living area, the seats are already waiting. To create these spaces with Mother Nature’s back-

PHOTO COURTESY ITALGRANITI GROUP VIA NATURAL STONE & TILE



drop, some choose to install a retractable roof, others might build a freestanding structure, and then some people choose to leave their outdoor furniture open to the elements.

Indiana's weather might not be conducive to outdoor parties every day, but homeowners can incorporate features that let them stretch the outdoor season into the colder months. Something as simple as motorized bug screens or vinyl screens can turn a porch or sunroom into an anytime-of-the-year room, says Robert Haecker, president of Triphase Technologies.

"It gives homeowners the best of both worlds," Haecker says. "They can have them completely up and out-of-the-way when the bugs aren't bad, but as soon as bugs start to be an issue, they can drop the screen. The vinyl screen allows people to expand the amount of time they use those spaces, and they can be climate controlled as well."

Heating options for these outdoor spaces range from a built-in fireplace to infrared heaters powered by gas or electricity. Infrared heaters allow the homeowners to direct heat to the occupants, rather than to the ceiling, Haecker says.

When it comes to furnishings, some homeowners are turning to stone, says Sarah Hallenbeck, a designer and showroom manager with Victory Surfaces. Stone furniture mixed with wood or metals is an option slowly making its way to the heartland, Hallenbeck says. These large, permanent furnishings can be accessorized with cush-

ions and upholstery to design a permanent gathering spot outdoors.

"It would be something where you would truly create an outdoor living space," Hallenbeck says.

## HIT THE DECK

Whether it's made from concrete, pavers, wood, or composite materials, an outdoor deck provides the foundation for outside entertaining. Pressure-treated lumber is still the least expensive option, Rolsky says. However, it may not stand the test of time when compared with plastic or composite materials. Homeowners may want to consider spending more money up front and avoiding cracks and warping that come with age and exposure to the elements.

New options allow builders to cover a wooden deck foundation with natural stone, travertine, or brick materials. Rolsky likes the Silca System, which is a plastic grate installed on top of a wood or metal foundation. Builders can then recover the deck with any stone that complements the outdoor design. Homeowners can also choose to cover the whole deck in stone, or they can mix the wooden and stone surfaces for a diverse textured feel.

"People might not know it's out there," Rolsky says of the Silca System. "It's going to be more expensive than a wooden deck, but the long-term benefits are much greater."

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Multi-level deck installed by Pro Care Horticultural Services.

## SURFACE DETAILS

The great outdoors can be tough on certain materials. Homeowners who are planning a deck, outfitting an outdoor kitchen, or lining a pool area need to remember that rain, snow, and grit can seep into these surfaces and can cause trouble. Indiana tends to be a poured and stamped concrete kind of town, Christy says. She's hoping to change a few minds and win them over with porcelain. The vitrified ceramic material isn't just for kitchens and bathrooms. It can be produced in a double thickness and a textured surface that isn't slippery when wet. Sappy trees? Not a problem. Hose down the porcelain surface and you're all set, Christy says.

"If you sadly spill that bottle of red wine on your concrete or travertine pavers, it's stained. Sealers don't always guarantee that it's not going to stain. With porcelain, you just wipe it down. It's not going to hurt it," Christy says.

Porcelain pavers can come in bigger sheets for the European, minimalistic look, Christy says. Traditionalists might prefer ones crafted with rugged edges, for a more natural feel. The porcelain can be used vertically, along an outdoor fireplace wall. The material can also create an artistic touch. For instance, Christy uses a fac-

tory that reheats the material during the second firing and bends it to create a three-dimensional piece. With a little backlighting, it can add a creative touch along a wall or swimming pool.

Hallenbeck is a fan of ¾-inch porcelain slabs for outdoor kitchens and grill tops. They're extremely durable and come in an earthy palette of calm browns, taupes, and grays. A tree limb could fall on a piece of porcelain without leaving a mark, Hallenbeck says. Because the material is resistant to frost, fire, heat, and ultraviolet light, these porcelain slabs are an obvious choice for the outdoors.

"The durability is the selling point," Hallenbeck says "But I also really like their palette. I think the colors they provide are really complimentary to everything."

Other popular outside materials include granite and Indiana limestone. Darker colors are giving way to lighter hues that brighten the outdoors and give everything a crisper feel. Christy also sees a lot of homeowners choosing bright colors, especially in pool areas where they might create a glass and porcelain mosaic along the waterline border or on a sun platform. She even sells lounge chairs wrapped in mosaics for homeowners who can't spend every day on a cruise.

"People are doing more stay-cations," she says.

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### TRADITIONAL

Traditional design is rooted in the 18th-century English and French countryside. Bronze accents, luxe drapes, detailed millwork, rich woods, and symmetry all contribute to the style's warm, inviting interiors.



### TRANSITIONAL

Transitional design combines the best of traditional and contemporary styles to create a timeless interior. Look for elements like an intricate chandelier balanced by clean lines and cool metal or a textured rug atop sleek wood floors.



### INDUSTRIAL

Industrial design creatively displays many of the building materials that other design styles conceal, adding a raw, unfinished look to the space. Think exposed brick walls, visible ductwork and pipes, and unfinished wood pieces.



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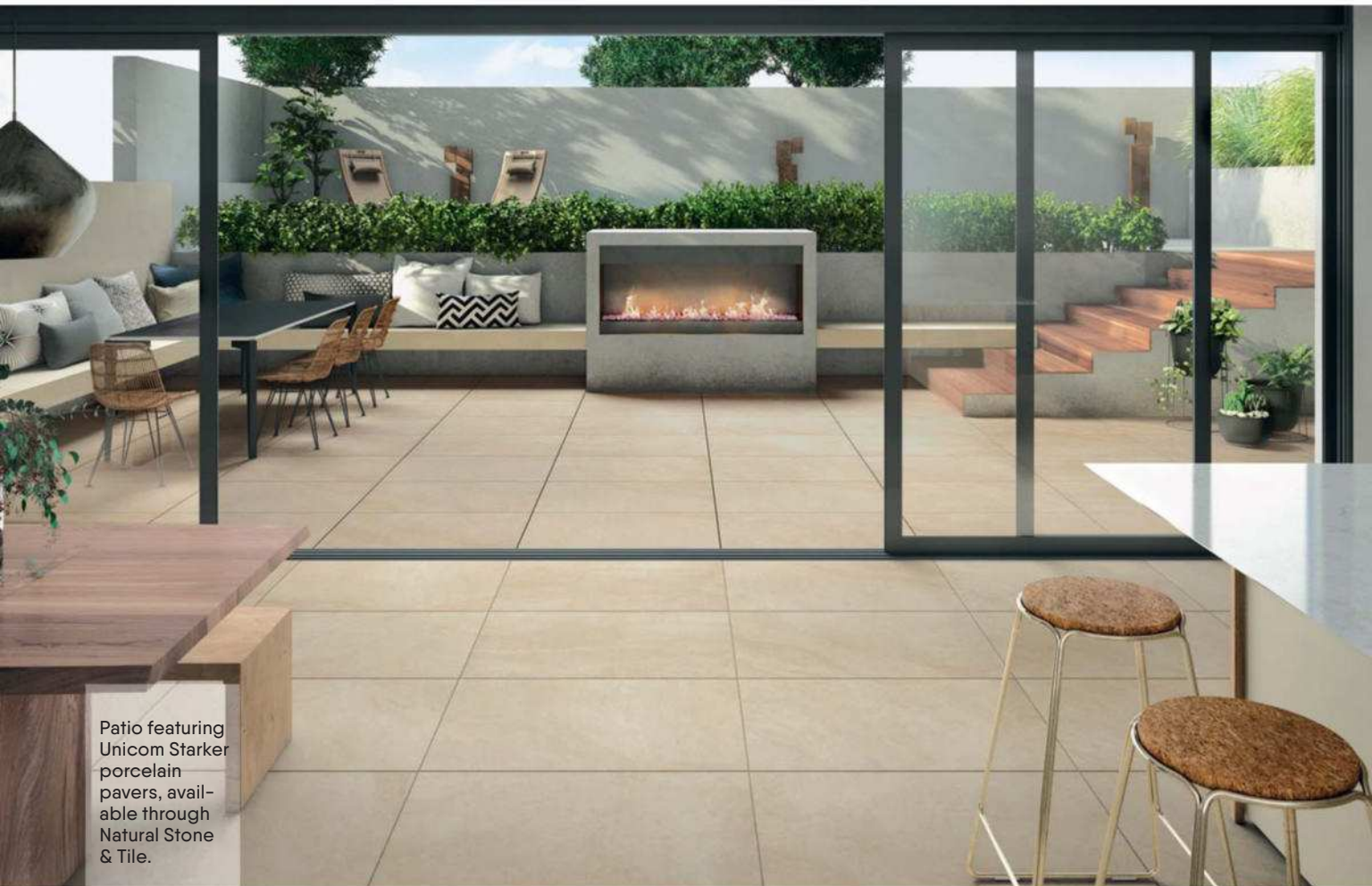
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Patio featuring Unicom Starker porcelain pavers, available through Natural Stone & Tile.

## TECHNOLOGY MATTERS

What's a homeowner to do when the big game is on and the steaks need to go on the grill? Turn on the outdoor TV and do both. Outdoor televisions are coming down in price, Haecker says, giving homeowners the option of outdoor viewing in any climate. They can be mounted on walls, near the pool, or above fireplaces and can stay outside year-round. (Yes, even in Indiana.) Certainly, homeowners might opt for a less expensive traditional TV, especially in outdoor spaces that are covered and enclosed. But they also risk voiding the warranty, which isn't a problem for an outdoor TV, Haecker says.

"An outdoor TV is an investment," he says. "You pay more upfront, but the ongoing maintenance will be less."

Triphase Technologies brings the latest technology outdoors. There's an app for practically anything, and most electronics can be tied to the smart phone for easy access. Haecker can wire a home so the homeowners don't have to leave their backyard barbecue to answer the front door. They can take a peek at their smart phones, talk to the guests, and even unlock the door for them, all from the comfort of their deck chairs.

Lighting plays an important role outside, both for security and

aesthetics. Homeowners may want to accent certain features of their homes after dark. Spotlights add interest to landscaping. Pathway and stairway lighting cut down on stumbling in the dark. Homeowners can change the mood by dimming the lights, or they can flood the area with brightness simply by pressing a button on their phones or a remote control device. Water features add to the ambience during a party and can be turned off and on easily from anywhere in the home.

Want some tunes? Outdoor speakers are evolving, moving away from unsightly boxes and fake boulders to pieces hidden in the landscape or among the lighting.

"You have the benefit of great sound without seeing the actual speakers," Haecker says.

Ideally, homeowners will call on Haecker before the home is built, allowing him to run the necessary infrastructure for the fancy technology. This pre-planning can save money in the long run, he says.

Outdoor living has come a long way from picnic tables and boom boxes. With the right features, the outdoors can be comfortable and stylish.

"I think people are discovering that with the right setup, they can enjoy the outdoors," Rolsky says. "It's just a whole different experience from staying inside." ■

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# COSMETIC PROCEDURES

Feel fresher than ever with our favorite beauty enhancers.

# FACE VALUE

BY JULIE YOUNG

Experts weigh in on popular procedures and back-to-basic trends in cosmetic surgery.

**WE ALL KNOW THAT A QUICK INJECTION OR NON-SURGICAL PROCEDURE CAN** improve one's skin in a snap, but sometimes, a larger investment is in order to really turn that frown upside down. However, before you spring into a new look this season, find out what the experts have to say about current cosmetic trends, and learn what's hot, what's not, and how to determine what's right for you.

Whether you want to go all out on the latest surgery or are excited about a new minimally invasive procedure, when it comes to current trends in cosmetic techniques, it is important to match the person with the proper procedure. There is no one-size-fits-

all solution, and there are a number of factors that go into the final decision.

"I've been doing this for 12 years and I spend a fair amount of time talking to the patient about what they want and what it might take to achieve that result," says

Dr. Burke Chegar of Chegar Facial Plastic Surgery in Carmel. "Most of the patients I work with want a refreshed look while allowing their natural characteristics to shine through. It's all about identifying the individual's underlying issues, determining the patient's priorities, and finding a reasonable solution that they can feel good about."

## DITCHING THE DOWNTIME

With patient populations ranging from 18–80 and beyond, it's no surprise that each generation has different desires. However,

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# look younger, feel beautiful, be confident

## Mini-Facelift

Mini-facelift is a low downtime procedure that treats early signs of facial aging in the lower cheeks, jowls and upper neck. Similar to a traditional facelift, the mini-lift uses a shorter incision around the ears to tighten loose skin and muscle along the jawline resulting in a long-lasting, natural appearance. Because the procedure is minimally invasive, less anesthesia is typically necessary and recovery is faster than a regular facelift. Most individuals are ready to return to normal activity in 7-10 days.



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Before-and-after examples of the Y Lift instant facelift, performed by the creator of the procedure, Dr. Yan Trokel.



PHOTOS COURTESY CHERNOFF COSMETIC SURGERY

experts say those desires tend to fall into one of four main categories: gravity defense, volume and elasticity loss, tone and quality of skin, and structural support. While some are ready to undergo a full facelift, others don't have the time to recover from a major surgery. Luckily, there are plenty of non-surgical and minimally invasive options to consider.

"The science has really improved in this field and thanks to computer imaging, we can manage a patient's expectations and show them what they can realistically expect. It's really amazing how a small change can make such a big difference in the way people look," says Dr. Greg Chernoff of Chernoff Cosmetic Surgery on the north side of Indianapolis. "A lot of our patients are looking into non-surgical routes such as

*“It's really amazing how a small change can make such a big difference in the way people look.”*

**DR. GREG CHERNOFF**  
CHERNOFF COSMETIC SURGERY

regenerative stem cell therapies, injectable fillers, and the new Y Lift instant facelift.”

The Y Lift is a minimally invasive procedure that contours the face and works to replenish lost volume in the skin, which can occur as a result of aging. It can redefine your cheekbones and jawline contours, improve the area around the eyes, and also lifts the upper neck. The Y Lift treatment can help turn back the hands of time and improve one's profile without incisions, anesthesia, or having to set aside any downtime for recovery.

Collagen Induction Therapy (CIT) or micro-needling is another non-surgical option that meticulously penetrates through the layers of skin in order to stimulate collagen production. The created channels (numbering in the thousands) allow the skin to be infused with topical treatments in order to improve the effectiveness and absorption of these products. Micro-needling techniques include treatments such as: Defenage stem

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cell stimulating facials, vitamin and antioxidant facials, and platelet rich plasma (PRP) growth factor facials.

“The PRP facial doesn’t hurt,” Chernoff says. “It’s a 20-minute procedure that uses the patients own platelets and fibrin to treat wrinkles in the face, neck, and hands. It’s akin to aerating the lawn and putting the fertilizer in.”

## SEEING THE LIGHT

Dr. C. William Hanke is a dermatologic surgeon at the Laser and Skin Surgery Center of Indiana with 10 years experience with CO2 (DOT) Laser resurfacing, a process geared toward correcting the signs of sun damage and aging, scars, and unsightly pigmentation. This procedure uses an ablative laser to vaporize the skin on the surface in order to remove the top most layer of the epidermis and part of the underlying



Dr. Burke Chegar’s patient before and after Limelight IPL photofacial treatments.

dermis. It can be focused down to a thin beam so that it can cut like a scalpel or it can be defocused to take care of soft tissue and is often referred to as laser skin resurfacing because in removing the top layer of skin, it reveals a more even tone and texture.

“The procedure is performed relatively painlessly using topical anesthesia, and

many patients will repeat the procedure every year or two for a general sprucing and tightening of the skin,” he says.

Another option for reducing the signs of sun damage, rosacea, hyperpigmentation, and more is the Intense Pulsed Light Photofacial (IPL.) This 30-minute procedure sends pulses of light deep within the skin, causing the collagen and blood vessels inside the epidermis to constrict, reducing redness and signs of age. Chegar says there is minimal discomfort during the treatment process with benefits occurring gradually in the weeks following the procedure.

“We live in a customer driven market where patients know what they want and they want to see results immediately,” he says. “While it is true that surgical options offer the longest lasting solutions, sometimes a person doesn’t need to go there in order to get the refreshed look they seek. We are lucky to have a great plastic surgery community here in central Indiana that helps

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patients determine what is the best treatment or procedure for them.”

## BACK TO BASICS

Although fillers, peels, and other non-surgical procedures are making waves in the cosmetic industry and offering patients an alternative to traditional methods, Dr. Taha Shipchandler with IU Health says he's noticed that many of his patients are going back to basics in order to maximize their results. They flock to the facelift, liposuction, and other surgical options in order to get the biggest bang for their buck.

“They know it works,” he says. “While we do use plenty of the newer techniques, surgery is still a good avenue for patients hoping to improve their overall look.”

In fact, Shipchandler often uses a combination of both in order to provide solutions for what he says are the three most pressing areas of concern: the effect of gravity on the face, the loss of volume, and the quality of skin itself, which is impacted by aging, sun exposure, and the stresses of everyday life. Although these issues are independent of one another, they can be treated together in order to maximize results.

When he does a facelift on a patient who has sagging skin, he may be able to reduce the sagging, but he knows he has not improved the skin quality or addressed volume issues the patient may have. That is why he offers chemical peels, resurfacing, and fillers along with other procedures in order to help patients look and feel his or her very best.

“It's the better long-term investment for the patient,” he says. “Of course, not everyone can afford that, and in that case we can talk about fillers or other short term options that can help turn back the hands of time.”

Ultimately, the most popular trend in cosmetic procedure is the one that is right for the individual and the one that gives them the rejuvenation they seek.

“Every patient is different and requires individual assessment by the physician,” says Hanke. “It is important to make gradual, natural-looking changes to a person's face and not overdo things. The goal is always to make the patient feel better about how they look.” ■



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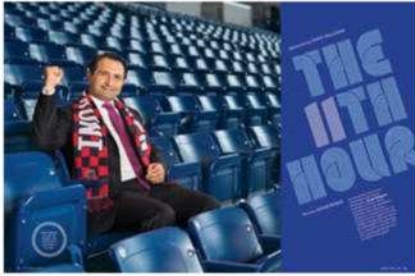
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CONTINUED FROM PAGE 77

a competitor in the city's development industry told me.

Those risks all paid off, though. So far, the Indy Eleven are a different story. The recent announcement that they'll play in Lucas Oil Stadium may seem like good news, but in fact, it may undermine the struggling team's pitch for an arena of their own. As the fifth season heats up this month, Ozdemir is working hard behind the scenes to make sure this isn't the last. But has one of the city's most successful dealmakers finally found a game he can't win?

**DURING ERSAL OZDEMIR'S** senior year in high school in Mersin, Turkey, a note showed up on his desk one morning. His father—a local real estate developer who had branched out from building government roads to condominiums and retail projects—had typed out some advice. Roughly translated, its headline read: "Required Features to Be Successful in Life." Among them? Be kind. Be brave. Have confidence in yourself.

At the time, the young Ozdemir could only apply those lessons on the soccer field, where he served as the captain of his high school team. After immigrating to the U.S. for college, however, he made them his guiding principles. Ozdemir started out at Oklahoma State, in an area of the country his mother deemed "safe," but transferred to Purdue for its civil engineering program. When he moved to Indianapolis upon graduation in 1997, his apartment was barren—just a ping-pong table (Ozdemir's second love, after soccer), a sleeping bag, and a few plates.

He landed a job as an engineer for Bovis Construction. His first assignment was an environmental cleanup project, maybe a \$600,000 job. In the back of his mind, Ozdemir had always seen himself owning a company. He went to a local law firm—he can't remember which one—to inquire about filing articles of incorporation. An acquaintance suggested he meet Beurt SerVaas, the late City-County Council president and

serial business owner. SerVaas took him under his wing. That October, Ozdemir launched Aymir Construction Corporation, doing business at 3901 W. 86th St. The company finished commercial interiors, as opposed to building its own projects.

In September of 2002, for reasons that remain unclear, Ozdemir formed a second company, Keystone Realty Group. Unlike the vaguely foreign-sounding Aymir, he says he thought the Keystone name would sound more familiar to potential customers. By April of 2003, according to court documents, Ozdemir's first company was forced to shut down due to "failed projects and financial problems." In interviews, Ozdemir refuses to talk about this period of his life, and denies that his company went bankrupt. His former partners also declined to be interviewed on the subject.

Unlike Aymir, Keystone thrived from the beginning. The company started constructing small buildings such as banks and strip malls. But it wasn't long before Ozdemir was tackling higher profile projects like the 12-story 3 Mass Condos on Mass Ave and the renovation of the Indiana State Fair Coliseum. In 2010, Keystone landed what may be its largest job to date: managing construction of the \$754 million Eskenazi Hospital and parking garage. For a developer who had only been in business a few years, it was a daring undertaking. But it was the kind of gambit Ozdemir was fast becoming known for.

Newly wealthy, Ozdemir purchased a \$1 million mansion off 106th Street in Carmel. The suburb's mayor, Jim Brainard, had wooed the developer to

make his home there. Ozdemir met his future wife, Izabela, the sister of one of his Purdue classmates, when he hosted a cystic fibrosis fundraiser at his house with a few hundred people. Soon thereafter, he proposed in Paris, and the two got married, and had four children. Ozdemir's ties to the city's political class deepened, too. He began to form several new companies that managed properties and parking garages around town. Through as many as 20 of them, he donated hundreds of thousands of dollars to Indiana politicians on the left and right. He also stocked his company with high-powered hires, including Paul Okeson, former chief of staff under Indianapolis Mayor Greg Ballard, and Jasmin Shahid-Young, a former finance director for Congressman André Carson. Those contributions and relationships paid off handsomely when, for instance, Ballard's administration hired Keystone to oversee the construction of CityWay. And Brainard awarded a \$13 million contract to build a parking garage in Carmel's Arts & Design District.

Soccer, Ozdemir's hobby, was rising in prominence, too. In 2010, he joined Indy's bid committee to be a host city for the 2018 and 2022 World Cups. The proposal ultimately failed, but it sparked an idea that would define the next eight years of his life. "One of the downsides of the bid was we didn't have a soccer team," he says. "When you have a soccer community and they see that it's strong, they're going to let you host it. You gotta show them you can make it happen."

**AT NOON ON MAY 26, 2012,** Ozdemir met with Peter Wilt, a former Major

FOR THE FIRST TIME IN A YEARLONG SERIES OF DISCUSSIONS, OZDEMIR STRUCK ME AS A MAN WHO HAD RECONCILED HIMSELF TO THE IDEA THAT THE TEAM MIGHT FOLD. HE ADMITTED THAT HE HAD SERIOUSLY THOUGHT ABOUT SHUTTERING THE CLUB OVER THE LAST FEW WEEKS.

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League Soccer general manager, at the Detour restaurant that anchored Ozdemir's Sophia Square development in Carmel. The two faced an enormous challenge: launching a professional soccer franchise in Indiana, a place where 11 of them had failed. In doing his due diligence, Wilt had chatted with Alex Morris, the former owner of the Indiana Blast, a soccer team that had played in Kuntz Memorial Stadium on West 16th Street in the late 1990s. A big part of the Blast's failure, Morris told Wilt, was the lack of a better venue (a planned 5,000-seat stadium in Lawrence fell through.) Wilt emphasized to Ozdemir the importance of building an arena. The team didn't need a flashy home in its first year, but it would need one soon.

The following year, Ozdemir announced the launch of the Indy Eleven, a club that would play in the North American Soccer League (NASL), a competitor of MLS. A few months later, he started a campaign to build the team a permanent home. As the Eleven prepared for their first game at IUPUI's Michael A. Carroll Stadium, the plan was for an 18,500-seat, \$100 million multi-purpose facility. Ozdemir proposed a 10 percent facility fee added to ticket prices to pay some of the construction costs. He hired lobbyists, including Barnes & Thornburg's Joe Loftus, to pitch the idea to state lawmakers before the team had played even one game. Lawmakers were immediately skeptical. "As a season-ticket holder for the Indy Eleven, I support this team," said then-state senator Scott Schneider. "But I do not support the section of Senate Bill 308 asking taxpayers to help pay for another profes-

sional stadium before the first goal has been scored."

Then-state senator Luke Kenley, the veteran budget writer, practically laughed Ozdemir out of the committee room. Come back after a season, the Republican told him.

Ozdemir would do just that. The team took the field for the first time in April 2014 in front of a surprisingly large crowd of more than 11,000. That trend continued. When Ozdemir returned to the Statehouse in early 2015, he brought with him some of the highest attendance figures in the league. In its first season, the Eleven had managed to sell out every single game. Ozdemir offered other evidence of the need for a new stadium, too. Inclement weather routinely caused game delays. Visiting teams lacked locker rooms with running water.

In that legislative session and two subsequent ones, however, he couldn't get a bill passed. Legislators seemed disinclined to subsidize another wealthy owner's stadium after the outcry that occurred when Lucas Oil Stadium was built. And Ozdemir wasn't willing to pony up any more cash than he already had. The strong attendance of the first couple of years had waned somewhat by 2016, when Wilt announced his departure. "The messaging didn't seem to get through," he says. "It never seemed to resonate."

That December, Ozdemir had to single-handedly cobble together a deal to save the embattled NASL, propping it up for the 2017 season. Shortly thereafter, he surprised fans by making his long-whispered-about ambition public:

He planned to take the Eleven to the highest division, Major League Soccer. By 2020, MLS wanted to add four teams, and Ozdemir was sure the Eleven could be one of them.

Actually, it *needed* to be one of them. By the end of 2017, the NASL appeared to be on shaky ground again, having failed to win sanction from the U.S. soccer board. Ozdemir knew he had reached a make-or-break moment in his quest to bring professional soccer to Indianapolis. "It was a very difficult couple of years," Wilt says. "Ersal, perhaps more than anyone else, was deeply involved in that drama. It was grating on him. You don't sign up for that."

**ONE FRIDAY LAST MAY**, I met Ozdemir for an interview at his office on the 10th floor of the Majestic Building at 47 S. Pennsylvania St. Ozdemir had postponed our meeting for two weeks as he attempted to get his stadium proposal through the legislature one last time. Inside, Ozdemir gave me a brief tour, showing off a photo of himself with the Brazilian soccer star Pelé, a photo with then-governor Mike Pence (whom he showered with \$46,500 as his fundraising committee co-chair), as well as the original letter of advice from his dad.

I asked him to ballpark his investment in the Eleven.

"It's in the millions," he said. "A lot of millions, yes."

Over \$10 million?

"Yes."

Under \$50 million?

"Yes."

Was his investment in the Eleven getting close to \$50 million?

"I won't get into it," he said. "When you lose money, it's never fun."

For the next two hours, Ozdemir pitched me the benefits of having an MLS franchise in the city. Football was a dying sport. Soccer would attract more millennials to the city and improve the quality of life in Indianapolis. It was a convincing argument, although apparently not to the people who count. "You know, it's very hard," he said. "I would say that I haven't done a good job maybe explaining what we're asking."

In some respects, Ozdemir has been a victim of his own success. His close ties with politicians led to a sharp-edged *Indianapolis Business Journal* profile of him in 2014 that painted him as "the master of the public subsidy." "I've never understood why he didn't push back

AT THE BEGINNING OF THIS YEAR, RUMORS BEGAN TO SWIRL THAT THE IRSAY FAMILY MIGHT BE INTERESTED IN INVESTING IN THE TEAM. A PERSON CLOSE TO OZDEMIR POSED THIS QUESTION: "WOULD HE ACCEPT A MINORITY STAKE IN THE TEAM IF IT MEANT A PLACE IN MLS?"



Ozdemir with his daughter



on the ‘Ersal wants a handout’ narrative by talking about the losses the team is taking,” a person with close ties to Ozdemir told me. “I know it counts against the ‘viability’ argument, but at the same time, it lends credibility to his seriousness as an owner.”

The months after our May interview would be even more trying for Ozdemir. Off the field, NASL was stripped of its accreditation by the U.S. Soccer Federation. Prior to the collapse, the league lost three teams, and an additional two folded because of shaky finances.

On the field, things weren’t much better. By 2017, average attendance had dipped from its first-season high of more than 11,000 to roughly 9,000. On September 16 of last year, with his Eleven at the bottom of the league, Ozdemir visited the team’s practice field at Grand Park in Westfield. His message was sobering. In an interview with the website SocTakes, former head coach Tim Hankinson described the scene. “He knows he’s going to lose a lot of money each year supporting this club,” he said. “And last year, he felt it was so worth it because of the moments that we shared, particularly moments at the end of games when we would never put our heads down and continue to work and still believe that we could win things at the end. He said to the team that he hadn’t felt that way this year, that he hadn’t seen that commitment and belief.”

**BACK IN OUR INTERVIEW** at Newfields, Ozdemir was no less gloomy. For the first time in a yearlong series of discussions, he struck me as a man who had reconciled himself to the idea that the

team might fold. He admitted that he had seriously thought about shuttering the club over the last few weeks. “It was fifty-fifty,” he told me, “depending on which side of the bed I woke up on.”

Last summer, Mayor Joe Hogsett’s administration had floated the idea of using Lucas Oil Stadium to host home games for the Eleven’s 2018 season. At the time, Ozdemir and Wilt nixed it due to logistical and scheduling issues. But needing *something* to inspire confidence in the team’s future, Ozdemir was reconsidering. He asked me what I thought about the

scenario. I told him that the playing surface could be problematic. (When Chelsea and Inter Milan played at Lucas Oil in 2013, the coaches and players complained about the 100,000 feet of Kentucky bluegrass sod laid over the field’s existing surface.) I also said it would lack the intimacy of Michael A. Carroll Stadium. Overall, though, I thought it could work. In fact, I wondered if, in the long term, it might work well enough to further weaken his negotiating hand for a new soccer arena. Wilt later told me that Ozdemir shared that concern. “He’s afraid it will be moderately successful and people will say, ‘Oh, you don’t need a stadium,’” he said.

In December, MLS announced that Nashville would be home to one of its four expansion teams, leaving just three open spots. Dan Courtmanche, MLS executive vice president of communications, said there was no specific timeline for announcing the remaining expansion teams, but he applauded Ozdemir’s efforts. Indianapolis, he pointed out, still ranked among 10 markets that could be selected. By January, though, friends of Ozdemir began to speculate about how the team would survive beyond this season if it’s not immediately chosen by MLS. One solution would be a huge infusion of outside cash. At the beginning of this year, rumors began to swirl that the Irsay family might be interested in investing in the team. A person close to Ozdemir posed this question to me about the developer: “Would he accept a minority stake in the team if it meant a place in MLS?”

At least as far as the Colts are concerned, no such deal is imminent. Jim

Irsay declined to speak about the matter, and the team’s chief operating officer, Pete Ward, poured cold water on the rumors. “Jim Irsay has no plans at present to invest in any local sports franchise,” he said.

But it’s easy to see why Ozdemir might be interested in courting the billionaire. A recent *Forbes* analysis found that at least seven 10-figure fortunes are wrapped up in MLS franchises. Microsoft co-founder and Seattle Seahawks owner Paul Allen owns the Seattle Sounders, for example. New England’s Robert Kraft owns the Revolution. Backing of the Irsay family would boost Ozdemir’s chances of landing an expansion team. Ozdemir would get a lot of money behind his bid, and the Irsays would gain entry to a fast-growing sport with a millennial audience, the same audience tuning out of the NFL.

In our last interview, I asked Ozdemir whether he would be willing to take a minority stake in the team if he found a buyer like that. “Obviously, they’re a great family, and we do plan to add a few investors,” he said, pointing to some others who have expressed interest publicly. Mickey Maurer, the 75-year-old co-owner of IJB Media and board chairman of The National Bank of Indianapolis, had initially considered putting some money in the Eleven. By February, though, that interest had waned. According to Maurer, he had yet to see a written proposal from Ozdemir, and worried about the long-term investment required. He made a point, however, to call Ozdemir “the kind of guy who could pull it off.”

In fact, Ozdemir is probably the *only* person able and willing to pull it off here. But in that final interview, it was clear the losses were weighing on him. Ozdemir acknowledged that the Eleven’s MLS bid was slipping. “We’re going to make one last run at it,” he said. “Something has to change. We just need a light at the end of the tunnel.”

A few days later, Ozdemir stood at a lectern inside Lucas Oil Stadium and announced to a group of fans and reporters that the team would kick off its home season on March 31 there. Behind him, on large LED screens throughout the venue, a hopeful two-word slogan flashed. Ozdemir must have known it was overly optimistic, but the message perfectly captured his gift for selling the long shot, the thing that may not come to fruition: *Eleven Forever.* ■



CONTINUED FROM PAGE 81

**KEITH TURNER, maintenance worker, Indiana Interchurch Center, Lewis's son:** I was 10 years old. My brother Jeffrey was eight. They announced in school that [King] had got shot. They let us out early. Stuff started on the way home, there was violence. Just people's emotional reactions, people fighting and calling people names.

**JIM TRULOCK, UAW member and campaign manager:** My friend Ben's wife, JoMarva Bell, came running over—they lived next door. "Dr. King's been shot, Dr. King's been shot!" she said. There was no indication that he'd been killed. Not very long after that, she came back over and said, "Dr. King has died." A pall fell over all of us. *Now what?* I wondered.

**MICHAEL RILEY:** I had organized this speech as a campaign rally. The mayor, Dick Lugar, was calling me, saying, "You know I don't want him to do this. Get word to him, tell him not to do it." I called Fred Dutton, a lawyer who was a confidant and policy guy for Kennedy, about what Lugar wanted me to do. He said, "I'll call you back after I talk to Robert again." And [Kennedy] said, "No, we are going to do it." So I called Lugar back and I tell him [Kennedy] is going to speak. He said, "You know, I really think this is going to be harmful. There are reports that we might have riots all over the country, I think it's highly dangerous, I don't think that we can provide enough protection to the senator." Lugar said if [Kennedy] did speak, he was going to call the fire department to put fire hoses across the street so no one would cross them, because it was a crime. I called back and gave them that message. Kennedy said he was still coming.

**JOHN LEWIS:** There were some people saying maybe he shouldn't come to speak because it may be dangerous or something to that effect. And I took the position that he had to come, he had to speak to the people. I think he felt that

the audience had been there and that he had an obligation to say *something*.

**LEWIS TURNER:** It was dark when we got over there. My wife was kind of skeptical about me taking the boys over, because there was an attitude that there might be a riot.

**JIM TRULOCK:** It was packed in tight. It was all the way through. Some people were already grieving, already pissed off and angry. And some people, they had come for a campaign rally. There were several campaign signs, almost all of them were handmade.

**LEWIS TURNER:** He was late coming in. That's where everybody was getting itchy-like. And then they kind of quieted down when he came up because they wanted to hear what he had to say.

**JIM TRULOCK:** I was standing near one of the corners of the trailer. The car pulled up; he and his entourage of about three or four people got out and got up on the trailer.

**KEITH TURNER:** My father kind of eased us up close to the front, and I remember vividly, I was looking at Robert—and the shirt he had on, it was kind of dirty. And I always thought the Kennedys was rich, and to see that dirt on his shirt ...

## THE SPEECH

Kennedy climbed atop a flat-bed trailer. He adjusted the mic, then pulled a tattered piece of paper from his jacket, which was an overcoat that had belonged to his brother John. After surveying the crowd, he asked an aide if they knew about King. "We thought we'd leave that up to you," the aide explained. Kennedy nodded, then asked the crowd to lower their signs.

*"I have some very sad news for all of you, sad news for all of our fellow citizens, and people who love peace all over the world, and that is that Martin Luther King was shot and was killed tonight in Memphis, Tennessee. Martin Luther King dedicated*

**"SOMETHING HAD TO HAPPEN, THERE HAD TO BE SOME CHANGE. IT SEEMED TO BE EVERY TIME YOU TURNED ON THE TV, SOMEONE WAS SHOT."**

*his life to love and to justice between fellow human beings, and he died in the cause of that effort."*

**KEITH TURNER:** That took the air out of everything. Like, *shhwoo*.

**ABIE ROBINSON:** We didn't have smartphones; there was no breaking news then. I found out that night.

**BILLIE BREAUX:** I heard it on the radio, but it did not connect. I heard something, but was not really sure that it was true or not until I got to 17th and Broadway and heard it from Bobby Kennedy.

**JIM TRULOCK:** I could hear a kind of dull hush come over the crowd.

**JOHN LEWIS:** I was standing at the edge of the crowd. And I bowed my head, and I cried. It was shocking. I said to myself, *We still have Bobby, we still have Bobby*. I think that evening something died in all of us who knew, loved, and admired Dr. King, something died in me, and maybe something died in America.

*"For those of you who are black and are tempted to be filled with hatred and distrust of the injustice of such an act, against all white people, I would only say that I can also feel in my own heart the same kind of feeling. I had a member of my family killed, but he was killed by a white man. But we have to make an effort in the United States, we have to make an effort to understand, to go beyond these rather difficult times."*



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**ABIE ROBINSON:** What I first felt, when I first heard it, was anger. We've got to get somebody. Somebody's got to pay for this. But then within a matter of seconds, minutes, the pendulum of emotion began to swing. I thought, *Wait a minute, how could we do something violent against the principles of Dr. King?*

**JIM TRULOCK:** Listening to it a hundred times since, the point at which I think he became one with that crowd was when he says, "I do know how you feel, because I had a member of my family killed by a white man, too." And in some way, that caused the audience, mostly black, to relate, to take him in.

**LEWIS TURNER:** That just sort of shocked the crowd.

**KEITH TURNER:** I thought, *So he kind of does know what we feel.* That stuck with me. For a white man to say that another white man killed his brother? That just kind of stunned me, especially at that time, because you're talking about 1968. To stand up there with all those black people out there and say that? That was bold to me, even at 10 years old. You could tell he was hurting because of his brother, and we was hurting because of Martin Luther King.

**MICHAEL RILEY:** That was the first time he ever [publicly] made any reference to his brother being assassinated.

**ABIE ROBINSON:** [Kennedy] caught me wondering how you can go from here to here. He picked up on it and put it into words and was pragmatic: *You can either do this or you can do this.* Then he further clarified it: *What America needs is not this, but this.* If you had any connection to what Martin Luther King was talking

**"WHAT HAS AMERICA DONE? THEY'VE MURDERED MAYBE THE GREATEST BLACK LEADER OF ALL TIME."**

about, then you realized he's absolutely right. That he's getting back to the man. That tied everything in for me.

**JIM TRULOCK:** Instead of shock-anger-grief, I think it went shock-grief. Not that [King's assassination] didn't make all of us angry. But here was Robert Kennedy saying, "I do know what you're going through."

**JEFF GREENFIELD:** There was no decision process about the speech he gave in Indianapolis. Whatever was said that night came strictly from him.

**ABIE ROBINSON:** I was standing up close enough to know that what Kennedy had in his hand was a little piece of paper folded over and over. He occasionally looked at it, but it wasn't like he was reading it. I'm sure that he made notes to reference things that he would say, but to me, he was believable—as much with the words as he was with the empathy that he delivered them.

**TERESA LUBBERS:** It was the authenticity of both his content and his style. He wasn't making things up to score political points. He was speaking from his heart.

*"My favorite poet was Aeschylus. He once wrote,"—Kennedy paused and mouthed the words to himself—"Even in our sleep, pain which cannot forget falls drop by drop upon the heart until, in our own despair, against our will, comes wisdom through the awful grace of God."*

**BILLIE BREAUX:** He seemed to speak to us as human beings and not as people in the ghetto. His sincerity just came through loud and clear. He talked about his brother been killed and it was very, I don't want to say warming, but it was heartfelt. It gave you something to think about and propel yourself as you drove home later. It was so meaningful to me, because how many people would come to the ghetto and quote poetry?

**MICHAEL RILEY:** His speech was very powerful to the people in the community—that and the fact that he was there to talk to them. Because he could have ducked it real easily.

**TERESA LUBBERS:** Every word held you. I don't think a long 30- or 45-minute speech would have had the same dignity

or would have been as compelling. I don't know which one of his words didn't have meaning.

**JIM TRULOCK:** There wasn't any bullshit there.

*"Let us dedicate ourselves to what the Greeks wrote so many years ago: to tame the savageness of man and make gentle the life of this world. Let us dedicate ourselves to that, and say a prayer for our country and for our people."*

**BILLIE BREAUX:** I think he was trying to reach out to us and let us know that though we were hurting, that he had been hurt also. And I guess that this was also a part of living, the good and the bad, and what we do with it is what matters. We have choices to make.

## MOVING FORWARD

Six minutes. That's all that had passed. Kennedy's words were extemporaneous, unpolished—he stumbled, repeated himself. It was not a man delivering a speech for the ages; it was a man, himself no stranger to the deepest grief, offering his most intimate condolences. Toward the end, at multiple points, almost incomprehensibly given the context, cheers erupted. Kennedy shook some hands, and everyone headed home. Riots were breaking out in other major cities, but Indianapolis remained calm.

**BILLIE BREAUX:** I remember the crowd as a whole, just sort of orderly, leaving, each of us trying to deal with what we had just heard and figure out what our next steps would be.

**JIM TRULOCK:** I can remember going back to my car in this mass of grieving people, me included. We were almost marching in some kind of unison of grief. I'm a white guy in a sea of black folks, walking back to my car, which was about a block-and-a-half away. I still know exactly where it was parked. And I honestly did not feel threatened or afraid of anything. It was a sad sev-

utes. I was just appalled that America had done this. What has America done? They've murdered maybe the greatest black leader of all time.

**MICHAEL RILEY:** When the audience departed, there was this quietness about them. At that time, I was sort of surprised there weren't more saying "those goddamn white assassins" kind of things. I did not see any anger or hear any anger. It was a moment that could have gone either way.

**ABIE ROBINSON:** I don't even remember the walk home. It's like I must have been thinking about something else other than home, because I don't remember it. The speech itself, the words that he said, the pragmatism of the message—this is what happened, what we don't need, this is what happened to me, I understand how you must feel, but this is what Dr. King stood for. Okay. So let's go home, let's pray. Paint the picture of the world with the visions of Dr. King. That's what it was for me. Specific details of that night all fade in comparison to the memory of what the message was to me. And I think to most people.

**JOHN LEWIS:** What Bobby Kennedy said that night, he inspired me, he lifted me. When he had finished speaking, we went to his hotel room. And he just started talking about how we had to go on. I believed it then, and I believe it now more than ever before, that his speaking had a major impact on the very psyche of the people there and people who heard or read the speech.

**JEFF GREENFIELD:** When RFK came back from the speech, he was reflective. First and only time I ever heard him mention Dallas, when he said to me, "That fellow Oswald"—he was groping for the full name—"he set something loose in this country."

## THE AFTERMATH

Thanks to four weeks of intense campaigning—during which Kennedy cracked a tooth, enlisted the aid of family members like his mother and brother Ted, and spent nearly \$1 million while traveling up and down the state—the New

York senator defeated Eugene McCarthy and Indiana Governor Roger Branigin. A month after his win in Indiana, on June 4, Kennedy captured the California primary as well. That night, after addressing supporters outside the Ambassador Hotel in Los Angeles, he was gunned down in the hotel kitchen by Sirhan Sirhan, a Palestinian immigrant.

**JOHN LEWIS:** I was in L.A. campaigning with him. They had me team up with Cesar Chavez. We went all over L.A. County, knocking on doors in these very wealthy neighborhoods, predominantly white. The two of us were trying to get people to vote for Kennedy rather than [Hubert] Humphrey or Eugene McCarthy. We ended up, the day of the vote, carrying a motorcade through the city, through greater L.A. We rode in an open convertible and two athletes who were with us held onto Bobby so people wouldn't pull him out of the car.

When the polls closed, he invited us to come to his hotel suite. His sister was there along with a few other people. He came into the big room and he said to me, "John, you let me down today—more Mexican-Americans turned out to vote than Negroes." He was really teasing me. I said something like, "You're going to win tonight." He said, "I think we're going to do it."

[While Kennedy left to address his supporters], we were just sitting around watching the returns on television. He made his victory speech and then a few moments later, they announced that he had been shot. I just fell to the floor, put my head in my lap, and I lost it. When the hotel was cleared, I walked to my hotel and packed my bag. I just wanted to get on a flight back home. I just put my head against the window and I cried all the way from L.A. to Atlanta.

**JIM TRULOCK:** I was watching television that night, and it was pretty clear he had won in California, so I turned it off and went to bed. A friend of mine from the UAW called me and said, "Did you hear the news?" And I said, "Yeah, Kennedy won!" And then: "No, no. He's been shot!" So I got back up and turned on the TV. I was appalled. Now what? Now what?

"I JUST WANTED TO GET ON A FLIGHT BACK HOME. I JUST PUT MY HEAD AGAINST THE WINDOW AND I CRIED ALL THE WAY FROM L.A. TO ATLANTA."

**JOHN LEWIS:** His family asked me to ride on the funeral train. You saw people all along the way between New York City and Washington, D.C., mothers and fathers holding up their little children. It's all people waving, handmade signs that say "We Love You Bobby," "Goodbye Bobby." And young Joe Kennedy, he was 14 or 15 years old, he walked that entire train thanking people for being there. As we got closer to Washington, I knew we had to stop there and take Bobby's body over to the cemetery to be buried. But in my own mind, I just had the sense that I didn't want the train to stop, I wanted to keep going. I knew we had to bury his body and say goodbye to him. It was painful. It was so painful.

**BILLIE BREAUX:** Back then, it really seemed to me like the world was topsyturvy. Between the Civil Rights movement and [the assassinations of] John F. Kennedy, Martin Luther King, and Bobby Kennedy—it felt that we were really just dangling in the world, nothing really to hang on to.

**KEITH TURNER:** It didn't put too much face on goodness in this country. As a little kid, I was thinking, *When is it ever going to end?* My mother just cried and cried and cried. Because what they was doing was so hopeful. And then all this violence.

**JOHN LEWIS:** I often think that if Bobby had lived, he would have been elected president and our country would be a much better country. I'm not so sure we will be so blessed or so lucky to see the likes of Robert Kennedy and Martin Luther King Jr. again. ■

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**INCLUDES** Fletcher Place, Fountain Square, Mass Ave, Mile Square

## 1913 Restaurant ★

**UPSCALE COMFORT** Farm-to-table standards get a glossy do-over at this hotel restaurant tucked just off of the polished marble lobby of the Omni Severin. The dining room, all dark lacquer and leathery browns, feels a bit stuffy, but diners easily warm up to a menu that includes a root beer-cured pork chop topped with bacon marmalade, and half a chicken roasted to a juicy, rosy hue and plated with succotash and a little pan of sweet-corn “milk” for dipping. The sides—such as macaroni-and-cheese pie and sautéed brussels sprouts—get passed around the table. *Breakfast, lunch, and dinner daily.* 40 W. Jackson Pl., 317-634-6664, omnihotels.com \$\$\$

## Bakersfield Mass Ave ★

**TACOS & BOURBON** This hip spot done up with splintery timbers, steel beams, bourbon barrels, and dangling Edison bulbs does a nice job with all the late-night standards: booze, raucous music, and tacos topped with the likes ofachiote-braised pork, pickled red onions, habanero salsa, and cilantro. Plenty of customers wash down the pretty little tacos with PBRs from glass boots, but more-spirited regulars opt for one of the 50 bourbons or 50 tequilas. *Lunch and dinner daily.* 334 Massachusetts Ave., 317-635-6962, bakersfieldtacos.com ● V \$\$

## Bazbeaux ★

**PIZZA** As some of Indy’s most celebrated restaurateurs open pie places all over town, we haven’t forgotten where we first found artichoke hearts and goat cheese on our ‘za. Bazbeaux has changed little since 1986, when it opened in Broad Ripple, and it hasn’t really needed to. Flat crust baked crunchy. Toppings you won’t find at Domino’s, like pine nuts and prosciutto. And the cheese—mounds of mozzarella blended with provolone and pecorino. The slice-and-salad combo at lunch is one of the best deals in town. *Lunch and dinner daily.* 333 Massachusetts Ave., 317-636-7662, bazbeaux.com ●● V \$\$

## Black Market ★★★

**CONTEMPORARY** A Mass Ave innovator when it opened in 2011 and noted for its agrarian-chic decor, abundance of tasty offal, and strict no-reservations policy, Ed Rudisell and Micah Frank’s collaboration has more than kept pace with newcomers. This is mainly due to its frequently changing menu, occasional themes, and special events. But chef Frank’s creative balancing of local produce and light treatment of proteins (an always-juicy pork chop and the cornmeal-dusted lake fish) are what make dining here on a regular night so special—not to mention the whimsical rum and rye cocktails and one of the most easygoing, knowledgeable staffs in town. *Lunch and dinner Tues.–Sat.* 922 Massachusetts Ave., 317-822-6757, blackmarketindy.net ● V \$\$\$

## Bluebeard ★★★

**MODERN COMFORT** Adventurous diners get their fix at this bustling Fletcher Place spot that has taken on such seemingly challenging nibbles as grilled octopus, gourmet pork cracklings, and pig-face Asian buns. The menu, which changes daily, lists the smallest portions on top, building up to entrée-size offerings, such as a strip loin plated with root-vegetable hash. Pick multiple items and share with the table. Better yet, take a seat at the Bread Bar so that you can chat with the staff over a quartino of red wine. *Lunch Mon.–Fri., dinner Mon.–Sun.* 653 Virginia Ave., 317-686-1580, bluebeardindy.com ● V \$\$

## The Bosphorus Istanbul Cafe ★

**TURKISH** Since it opened in August 2002, this cozy, colorful cafe inside a restored house in the Holy Rosary neighborhood has been one of our most consistent ethnic restaurants, introducing local diners to the aromatic cuisine of the Middle East, Greece, and the Eastern Mediterranean. Silky, tahini-rich hummus is a must, alongside exemplary falafel, creamy eggplant salsa, and borek—buttery phyllo stuffed with feta and parsley. Kebabs rule the dinner menu, including chicken, ground beef, and lamb versions. But few dishes are as comforting as the Sultan’s Delight, with tender cubes of lamb over a roasted-eggplant purée. *Lunch Mon.–Sat., dinner daily.* 935 S. East St., 317-974-1770, bosphorusistanbulcafe.com V \$\$

## Broken English Taco Pub ★

**TACOS** This Chicago-based franchise serves up a short list of street tacos set against a funky cantina-style backdrop of graffitied walls, colored lights, and piñatas. The menu’s not as vast as the space itself, but covers all the bases with an enchilada bowl, burritos, sweet-corn hush puppies, and a chorizo-laced queso fundido. Carne asada, pork belly, and fried chicken taco variations stand out, as does the nutty pepita-fortified salsa verde and, for dessert, the decadent churros atop salted-caramel gelato with chocolate sauce. Of the cocktail/tequila/craft beer selections, the unassuming frozen house margarita packs a surprising punch. *Lunch and dinner daily.* 141 S. Meridian St., 317-362-0072, tacopub.com ●● \$\$

## Bru Burger Bar ★★

**GOURMET BURGERS** The Cunningham Restaurant Group, based in Indianapolis, revives the gilded burger trend to great effect, pairing patties that combine sirloin, chuck, and brisket with craft beers in a young and stylish spot off of Mass Ave. The signature Bru Burger reinvents the bacon cheeseburger with Taleggio, sweet tomato jam, and porter-braised onions. *Lunch and dinner daily.* 410 Massachusetts Ave., 317-635-4278, bruburgerbar.com ● \$\$

## Burgerhaus ★

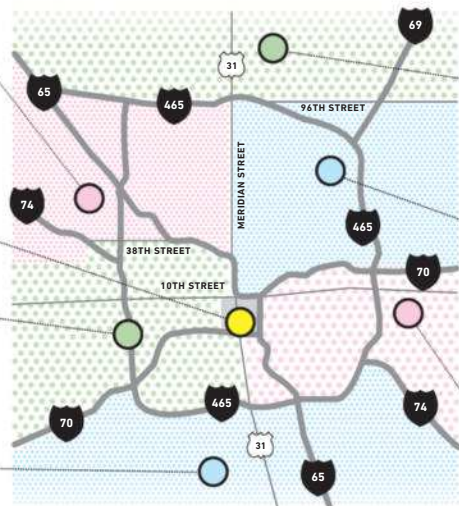
**GOURMET BURGERS** Crunchy, well-battered fried pickles are addictive, and standard thick-cut fries benefit from one of several toppings, from garlic-Parmesan to Machu Picchu Chili Cheese, on offer for an upcharge. But, aptly, it’s the burgers that shine here, whether dressed up with tangy feta and pepperoncini as in the Basilica or served straight up with bleu cheese, butter lettuce, and bacon in the American. Validated parking is available in the underground garage of the 9 on Canal building. *Lunch and dinner daily.* 335 W. 9th St., 317-434-4287, indy.burgerhausrestaurants.com ●●● \$\$\$

## Cafe Patachou ★

**CAFE** The original Meridian-Kessler “student union for adults” still draws in the baseball-capped morning crowds and has inspired offshoots such as this sleek downtown location, a huge hit with both the business and weekend

# KEY

- NORTHWEST, p. 126**  
College Park  
Lafayette Square  
Traders Point
- DOWNTOWN, p. 110**  
Fletcher Place  
Fountain Square  
Mass Ave  
Mile Square
- WEST, p. 127**  
Clermont  
Speedway  
Plainfield
- SOUTH SUBURBAN, p. 126**  
Bargersville  
Greenwood




- NORTH SUBURBAN, p. 116**  
Carmel  
Fishers  
Noblesville  
Westfield  
Zionsville
- NORTHEAST, p. 120**  
Broad Ripple  
Castleton  
Geist  
Herron-Morton  
Keystone at the Crossing  
Meridian-Kessler  
Nora  
SoBro
- EAST, p. 116**  
Irvington

## SYMBOLS


● Brunch	★★★ Excellent
○ Outdoor seating	★★ Very Good
□ Reservations	★ Good
▽ Vegetarian friendly	
\$\$\$\$ \$30 and up	NEW Recently opened establishment
\$\$\$ \$20–\$30	ADDED Open for more than five months but making its first appearance in the guide
\$\$ \$10–\$20	UPDATED Recently revisited and reevaluated
\$ Under \$10	

Restaurants included in this guide are selected at the discretion of the *Indianapolis Monthly* editorial staff based on food quality, innovation, atmosphere, service, value, and consistency. *IM* does not accept advertising or other compensation in exchange for dining coverage. Price symbols indicate the average cost of a meal per person (without tax, tip, or alcohol). Due to limited space, this list does not cover every evaluated restaurant. For a more comprehensive guide to Indianapolis dining, visit [IndianapolisMonthly.com/Dining](http://IndianapolisMonthly.com/Dining). Feedback? Please email [TheDish@IndianapolisMonthly.com](mailto:TheDish@IndianapolisMonthly.com).




hordes. A side of cinnamon toast is still as thick as a brick, the massive omelets still have cheeky names (“Hippie with a Benz”), and the broken-yolk sandwiches are still a favorite for lunch. *Breakfast and lunch daily. 225 W. Washington St., 317-632-0765, cafepatachou.com* 

### The Capital Grille ★★


**CLASSIC** A theme of rich decadence permeates this downtown steakhouse, from the gilded-framed pastoral paintings hung on its dark-paneled walls to the selection of elaborate steaks (one of them drenched in a Courvoisier cream sauce, another sauced with aged balsamic—and some of them dry-aged). *Lunch and dinner daily. 40 W. Washington St., 317-423-8790, thecapitalgrille.com* 

### CharBlue ★★


**STEAKHOUSE** The menu at this metrosexy steakhouse is at its best when chef Ricky Hatfield gets adventurous, like with a row of sea salt-roasted heirloom beets served with clouds of dehydrated sage meringue, a heady smear of goat-cheese mousse, and shards of pumpernickel tuile. Steak eaters will be perfectly happy with their filets and New York strips, and seafood lovers should try the lemon-dusted scallops on a swoop of rich black walnut Romesco with pickled mustard seeds. *Dinner Mon.–Sat. 14 E. Washington St., 317-986-7883, charblueindy.com* 

### Duos ★★

**CASUAL** This vibrant sanctuary for vegetarians and the people who love them has several iterations around Indianapolis. The Duos food truck


dolls up soups and sandwiches at cluster truck festivals and other sidewalk gatherings. A busy location called The Kitchen near The Children’s Museum offers co-owners Becky Hostetter and John Garnier’s earthy cuisine (the egg-plant sandwich with fontina, tomato chutney, and caramelized onion is worth the trip alone) in a cafeteria setting. Duos’s glassed-in diner outside Eskenazi Health is one of downtown’s cutest undiscovered spots. Last fall, Duos added a counter inside City Market, offering salads and other light bites. *Breakfast and lunch Mon.–Fri. at 2960 N. Meridian St., 317-927-6810; lunch Mon.–Fri. at 720 Eskenazi Ave., 317-880-5676, and City Market; duosindy.com* 

### The Eagle ★★


**SOUTHERN-INSPIRED** Just try to resist the honky-tonk, country-fried charms of this Cincinnati-based eatdrinkery. It had us a whole-bird fried chicken—which you may drizzle with spicy honey and pair with mashed potatoes drenched in white gravy or sweet-corn spoonbread, if you like. But we were equally smitten by the wildly embellished Bloody Marys and the mini cast-iron skillets. *Lunch and dinner daily. 310 E. Massachusetts Ave., 317-929-1799, theeagleotr.com* 

### The Eagle’s Nest ★


**FORMAL** The circular restaurant atop downtown’s PNC building affords a stunning 360-degree view of the city as it spins in a slow full rotation over the course of a nice three-course meal. That skyline eye candy—and not the basic high-end hotel food

along the lines of herb-crusted prime rib and tea-smoked duck breast—has made this romantic perch 22 stories up a sentimental favorite of prom dates and special-occasion diners since it opened in the late 1970s. *Dinner daily. 1 S. Capitol Ave., 317-616-6170, indianapolis.hyatt.com* 

### Fat Dan’s Deli ★★

**MEAT AND POTATOES** Be prepared to use plenty of napkins when you chow down on burgers loaded up with such tasty add-ons as smoked pork, pastrami, gorgonzola, capers, and brie. Brisket smoked for 14 hours is a mainstay of the made-from-scratch menu, as is the house corned beef, but don’t miss the plump Vienna dogs that will transport you to Wrigleyville. *Lunch and dinner daily. 410 E. Michigan St., 317-600-3333, fatdansdeli.com* 

### The Garden Table ★★

**CAFE** Expanding on the spa-style menu at its original Broad Ripple location, this pretty, sun-drenched venue adds a full dinner and drinks menu to the established house-pressed juices, health-conscious salads, and embellished toasts. Some of the heartier full plates include braised pork shoulder and elk stew. And Sunday brunch gets its own dedicated drinks menu. The place remains a cafe at heart, though, especially with the elaborate espresso station cranking out caffeinated stunners like an iced latte with strawberry purée and the peppery, basil-infused Pablo Honey. *Breakfast, lunch, and dinner daily. 342 Massachusetts Ave., 317-6380-0321, thegardentable.com* 





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### Giordano's ★

**PIZZA** The famous deep-dish stuffed pizzas are well worth the hour-long wait at the Chicago-based chain. You can't go wrong with the Chicago Classic, strewn with pepperoni, mushrooms, green peppers, and onions, or the less conventional Bacon BBQ Chicken, dotted with tangy, balsamic-marinated onions. *Lunch and dinner daily, 43 N. Illinois St., 317-288-3415, giordanos.com* 🍷 🍴 📞

### Gomez BBQ ★

**BARBECUE** The City Market lunch tribe queues up for burly smoked meats piled inside thick buns at pit master Mike Gomez's carnivore-friendly counter. Barbecue sticklers can discuss among themselves the ergonomics of the smoked-sausage wrap, the tenderness of the porchetta, and the sweet heat of the house-made barbecue sauce, but the smoked meatloaf sandwich—seasoned, seared on both sides, and anointed with a smear of mashed potatoes—is an uncontested favorite. *Lunch Mon.–Sat. 222 E. Market St., 317-414-7661, gomezbbq.com* \$\$

### Harry & Izzy's ★★

**STEAKHOUSE** Craig Huse's casual alternative to big brother St. Elmo holds its own as a clubby hangout worthy of destination-steakhouse status itself. The marbled bone-in ribeye sizzles in its juices, a smart umami-rich pick among the high-quality (and high-priced), Midwest-sourced prime cuts. The menu expands beyond beef to thin-crust pizzas, seafood selections like pan-seared scallops, sandwiches, and salads. *Lunch and dinner daily, 153 S. Illinois St., 317-635-9594, harryandizzys.com* 🍷 🍴 📞

### Hoagies & Hops ★

**SANDWICH COUNTER** An East Coast shopping list supplies everything in the kitchen at Flat 12 Bierwerks's tank-side sandwich stand. Nonsense Seltzer's Lebanon Bologna (more like a mild dry sausage) and Dietz & Watson Black Forest ham are among the ingredients that fill sturdy, squishable rolls brought in from South Jersey's Liscio's Bakery. There's even a Sunday brunch spread of beer-battered pancakes, scrapple, and blonde-beer mimosas. *Lunch and dinner Tues.–Sun. 414 Dorman St., 317-296-8430, hoagiesandhops.com* 🍷 🍴 📞

### Hyde Park Prime Steakhouse ★★

**STEAKHOUSE** This high-windowed luxury dining spot at the corner of Illinois and Market streets seems more in step with the bustling downtown Indy of yore. Anyone who remembers riding the escalators of the rambling Block's department store or gazing at the window displays of L.S. Ayres will feel a pinch of nostalgia dining in what was once a popular food-court location. Now, wine glass-polishing servers clad in trim vests patrol the two-level dining room, and a top-shelf steak menu mentions several dry-aged and Wagyu cuts to be paired with classic shrimp cocktails and dirty martinis. *Dinner Mon.–Sat. 51 N. Illinois St., 317-536-0270, hydeparkrestaurants.com* 🍷 \$\$\$

### India Garden ★

**INDIAN** Sure, downtown workers flock here for the much-beloved lunch buffet, featuring standards like palak paneer (Indian cheese floating in creamy, herbed spinach); crispy samosas filled with spiced potatoes and peas; and chicken tikka masala, which might as well have “ad-

dictive” added to its menu description, the richness of its tomato-based sauce offset by basmati rice or the clay oven-baked garlic naan. But dinner allows for a deeper dive into India Garden's extensive menu of subcontinental favorites. *Lunch and dinner Mon.–Sat. 207 N. Delaware St., 317-634-6060, indiagardenindy.com* V \$\$

### Iozzo's Garden of Italy ★

**ITALIAN** Hearty family recipes fill the menu at this storied Italian spot south of downtown, but you can also opt for fresh daily fish, excellent scallops, and generous lobster ravioli paired with rock shrimp and a tomato cream sauce. Appetizers, including a playful meatball martini, are always good bets, as are flutes of tiramisu and a surprisingly good Manhattan (an homage to the family matron) with optional smoked ice and cherries. *Lunch Mon.–Fri., dinner daily, 946 S. Meridian St., 317-974-1100, iozzos.com* 🍷 🍴 V \$\$\$

### Kuma's Corner ★

**GOURMET BURGERS** Big burgers, most dressed with as many hardcore flourishes as a Megadeth guitar shred, headline at the only out-of-state outpost of this heavy metal-themed Chicago original, now nestled in the heart of Fountain Square. Burgers of the month have included the Mutoid Man, topped with a tempura-battered jalapeño, pepper Jack cheese sauce, New Day Meadery cider-braised pulled beef, and a Sriracha drizzle. *Lunch and dinner daily, 1127 Prospect St., 317-929-1287, kumascorner.com* \$\$

### The Libertine Liquor Bar ★

**AMERICAN SMALL PLATES** In this swashbuckling, subterranean speakeasy, chef Matt Stum dishes up small plates (priced \$3–\$10), such as chilaquiles finished with Fritos, and hangar steak dressed up with smoked-oyster aioli. Cocktails include such stunners as barkeep Adam Ramsey's Black Sparrow with rum and bourbon, and his refreshing gin-and-Aperol Golden Eagle. *Dinner Tues.–Sat. 608 Massachusetts Ave., 317-631-3333, libertineindy.com* \$\$

### Livery ★★

**LATIN** This place feels like a hidden urban treasure, especially when the mezcal cocktails are flowing, and the partially open kitchen sends out small plate after small plate of contemporary Latin-inspired fare. Favorites have included a salad tucked inside a folded manchego crisp, meltingly tender steak fanned over a block of polenta, and desserts (like a silky tres leches cake with coffee ice cream) to die for. *Dinner daily, 720 N. College Ave., 317-383-0330, livery-restaurant.com* 🍷 🍴 \$

### Louie's Wine Dive & Mass Ave Kitchen ★

**MODERN COMFORT** Here, reclaimed-wood walls and industrial light fixtures register as more stylish than divey, and food is prettily plated, but the broader point about informality holds true. We're especially big fans of the steak Deburgo, two tender medallions garnished with tufts of garlicky herbed butter. Starters are made for sharing on girls' night out, particularly BLT deviled eggs with a silky filling, and light, crunchy cheese curds dunked in spicy garlic-dill sauce. *Lunch Tues.–Fri., dinner daily, brunch Sat.–Sun. 345 Massachusetts Ave., 317-929-1644, louisewinedive.com* 🍷 \$\$\$

### Maxine's Chicken & Waffles ★

**SOUL FOOD** If fried potatoes, salmon croquettes, and cooked cabbage were staples on your family's dinner table growing up, you will feel right at home at this downtown soul food spot. The challenge is choosing just one thing to order, whether that be the restaurant's namesake dish (three wings atop a waffle with a scoop of peach butter), a plate of battered catfish, or the biggest chicken-breast sandwich in town. *Breakfast daily, lunch and dinner Wed.–Sun. 132 N. East St., 317-423-3300* V \$\$

### Mesh ★

**CONTEMPORARY** This perennially popular Mass Ave restaurant has settled into veteran status as one of the most reliable and consistent dinner spots around downtown. Personable service and decor built around a warm palette of autumnal colors and earthy textiles round out the experience. The seasonal menu changes constantly, but past hits have included fork-tender lamb chops, housemade garganelli with sherry cream and wild mushrooms, and duck confit with black rice. But steak frites and any plate that includes Ora King salmon are always great choices. *Lunch and dinner daily, brunch Sun. 725 Massachusetts Ave., 317-955-9600, meshrestaurants.com/indianapolis* 🍷 🍴 📞 V \$\$\$

### Milktooth ★★★

**BRUNCH** This diner-style cafe in the former Downtown Car Care building in Fletcher Place has a playfully gritty vibe. The open kitchen uses mostly local ingredients to update greasy-spoon classics like Belgian waffles with plums and cacao nibs and a patty melt of local ground lamb on Amelia's semolina bread. The early-morning counter service featuring pastries and coffee gives way to a full-service brunch menu with daytime craft cocktails like the fruity Blood Meridian, made with vodka and frothed with egg white. National magazines from *Bon Appétit* to *Food & Wine* have taken notice of this deceptively humble-looking spot and owner-chef Jonathan Brooks. Expect a wait on the weekends. *Breakfast, brunch, and lunch Wed.–Mon. 534 Virginia Ave., 317-986-5131, milktoothindy.com* 🍷 🍴 📞 \$

### Mimi Blue Meatballs ★

**CASUAL** The meatball-only menu sounds like fast food, but the concept here takes the form of a cosmopolitan Italian kitchen with low lighting, buzzy energy, a constant clatter of plates, and the recipes of co-owner Michael Kosene's grandmother. Five savory options include classic beef-and-sausage, luscious veggie, and a consistently good special. Choose a topping—spicy Bolognese and garlic-tinged cream sauce are standouts. The overlooked brunch menu sets the giant meatballs atop airy biscuits in a puddle of decadent sausage gravy, and the lemon-thyme pancake balls, a cross between flapjacks and delicate cake doughnut holes, stand alone without syrup. *Lunch and dinner daily, brunch Sat.–Sun. 870 Massachusetts Ave., 317-737-2625, mimibluemeatballs.com* V \$

### MOFOCO ★

**CASUAL** Broad Ripple diners hooked on the laid-back trail-side Monon Food Company might not see the family resemblance in the frame-house restaurant's spiffy downtown sibling. Counter orders of tacos, burgers, sandwiches, and macaroni and cheese gilded with add-ins

like smoked gouda and pork belly feed the office-lunch crowds. Among the most intriguing options, meatloaf sliders are slathered with chipotle aioli and melted Muenster cheese; Nutty Steak tacos include bacon, caramelized onions, peanut sauce, and queso fresco; and a smoked salmon salad gets tossed with asparagus, roasted corn, and capers. *Lunch Mon.–Fri.* 72 W. New York St., 317-744-8530, [mononfood.com](http://mononfood.com) **V S**

### Morton's The Steakhouse ★

**STEAKHOUSE** Like most outposts of this popular house of red meat, the darkened basement location lends to the clubby, secret-society feel. Showmanship plays a big part here, and the more-adorned steaks are surprisingly delicious. The happy-hour bar menu, with tender and juicy steak sandwiches, mini crabcakes, and clever miniature wedge salads, is a hit. *Dinner daily.* 41 E. Washington St., 317-229-4700, [mortons.com](http://mortons.com) **SSSS**

### Nada ★

**MEXICAN FUSION** During the day, the big draw at this bustling spot is a two-taco lunchbox, showcasing soft flour tortillas stuffed with non-traditional fillings such as fried avocado, pot roast, and mu shu pork alongside excellent fish and pollo versions that would hold up at any mom-and-pop taqueria. But the place gets even livelier at night, when the gorgeous dining room (check out those curtained clamshell booths) fills with patrons sipping fruity cocktails and sharing plates of Mexican poutine and Korean fried chicken. *Lunch and dinner daily.* 11 W. Maryland St., 317-638-6232, [eatdrinknada.com](http://eatdrinknada.com) **V S**

### Napolese ★★

**PIZZA** Here, restaurateur Martha Hoover (of Cafe Patachou fame) dishes out her take on pizza—thin-crust, blistered Neapolitan-style, and iconoclastically topped. Longtime Patachou chef Tyler Herald offers light-and-earthly numbers like the T Bone Burnett, with fennel, asparagus, portobello mushrooms, and chèvre. Expect seasonal specials on not just pizza, but salads, fruit crisps, and gelato. Affordable quartinos of vino rule. *Lunch Mon.–Fri., dinner daily.* 30 S. Meridian St., 317-635-0765, [napolesepizzeria.com](http://napolesepizzeria.com) **V S**

### Oca ★

**CHARCUTERIE** Goose the Market's sausage-and-sandwich counter inside Sun King Brewing provides sustenance in the form of imaginative sausages (as in links combining salmon belly with blood orange, Berkshire pork with octopus, and turkey with foie gras) explained on a casual laminated menu. Long communal tables inside the downtown brewery's tasting room fill up with pint glass-nursing guests sharing charcuterie boards as well as pretzels, and a "salame can," which is an empty Sun King beer can filled with a bouquet of cured meat, cheese, and pickle. The most rewarding order: the shareable choucroute garnie platter brimming with assorted sausages and a smoked rib chop. *Lunch and dinner daily.* 135 S. College Ave., 317-602-3702, [ocameansgoose.com](http://ocameansgoose.com) **S**

### The Oceanaire Seafood Room ★★

**SEAFOOD** Luxury dining takes the delicious form of stuffed trout in tomato-chive butter, Pana-

manian cobia served Oscar-style, and whole fried fish rising off of the plate at this high-end chain housed inside a section of downtown's former L.S. Ayres department store, an Art Deco gem. Watch the calendar for special themed dinners, which provide multiple courses of the most elaborate meals in town. And even if you just stop in for fresh oysters and martinis at the swanky curved bar, the Baked Alaska dessert makes for a spectacular finish. *Lunch Tues.–Fri., dinner daily.* 30 S. Meridian St., 317-955-2277, [theoceanaire.com](http://theoceanaire.com) **SSSS**

### Palomino ★

**CONTEMPORARY** It would be hard to order wrong at this posh downtown spot popular for power lunching and Circle Centre shopping breaks. But the Brick Oven Rotisserie Chicken and fragrant, fully loaded paella get our highest regard. *Lunch Mon.–Sat., dinner daily.* 49 W. Maryland St., 317-974-0400, [palomino.com](http://palomino.com) **V S**

### Pioneer ★★

**NEW GERMAN** This lively multitasker in Fountain Square manages to work on several levels. Even with an outdoor biergarten, a scruffy bar serving advanced dapper cocktails, and a buzzy streamlined dining room that morphs into a music club featuring live bands and DJs on the weekends, Pioneer's kitchen remains serious about its menu inspired by the lusty cuisine of Northern Italy and Germany. Meat-centric mains include a beer-brined half-chicken and a platter of housemade sausages with sauerkraut. *Lunch and dinner Mon.–Sat.* 1110 Shelby St., 317-986-6761, [pioneerindy.com](http://pioneerindy.com) **V S**

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## Plat 99 ★★

**SMALL PLATES** In a tiny prep area that backs up to the bar, nimble gray-smocked chefs assemble distinguished small plates like pinwheels of rare beef and arugula sprinkled with black Turkish salt, braised pork-belly sliders sticky with cherry chutney, and a flight of oysters. The food competes with a flamboyant drink menu and the lush lounge decor of The Alexander hotel's bar-centric showpiece, a corner space with sweeping skyline views through floor-to-ceiling windows. *Dinner daily, 333 S. Delaware St., 317-624-8200, thealexander.com* 🍷💰

## Punch Bowl Social ★★

**EATERTAINMENT** Classic cocktails, newfangled pours (including the Beets Me infusion of bourbon, beet syrup, and apple tea), and adult milkshakes are among the offerings from three full-service bars at this outpost of a Texas-based chain. A dinner menu developed by Canadian-born chef and *Top Chef Masters* contestant Hugh Acheson draws upon his love of Southern cuisine and continental techniques. Among the tastier bites are Lil Street Tacos generously filled with cocoa-dusted pork carnitas, confit-style St. Louis Ribs, and Acheson's take on a fried bologna sandwich with mortadella, green-olive tapenade, and Gruyère. A weekend brunch menu offers monkey bread French toast and biscuits and gravy with white mushroom gravy. *Lunch and dinner daily, 120 S. Meridian St., 317-249-8613, punchbowlsocial.com* 🍷💰

## Punch Burger ★★

**BURGERS** The meat in Punch Burger's one-third-pound creations is locally sourced from Fischer Farms, and the menu gets creative with the toppings—none of which disguises the fact that what you get at this downtown fast-casual joint are good, solid burgers inside soft, eggy buns. Diners order from a menu that spans a full wall, offering both DIY options and specialty burgers like the Texan, which makes good use of onions and barbecue sauce, and the Thai, held together with a good swipe of peanut butter that pairs deliciously with a sweet chili sauce and Asian slaw. *Lunch and dinner daily, 137 E. Ohio St., 317-426-5280, punchburger.com* 🍷💰

## The Rathskeller ★

**GERMAN** Head to Indy's oldest restaurant (established in 1894) for a hearty dinner of slow-roasted sauerbraten or rouladen with spaetzle noodles, potato salad, and giant steins of German beer. Or drop into the Kellerbar for a brat or a frikadelle, a German-style burger. When it's warm, join the crowds for a deep selection of suds from across the world under a leafy oak in the biergarten. *Lunch and dinner daily, 401 E. Michigan St., 317-636-0396* \$\$\$

## Red, the Steakhouse ★

**STEAKHOUSE** Some critics have called this Cleveland-based chain the sexiest steakhouse in the country. True to its name, swaths of deep red accent three floors of intimate two-tops, group tables, and private dining rooms oozing with atmosphere. Standouts among starters include Gulf shrimp drenched in lemon and garlic atop a buttery raft of bread. Steak selections include certified Angus beef both in standard and 40-day dry-aged options, though the prime choice makes for one of the juicier and more tender cuts in town. *Dinner daily, 14 W. Maryland St., 317-757-3144, redthesteakhouse.com* 🍷\$\$\$

## Repeal ★

**SPEAKEASY** A Fletcher Place bar and restaurant located in the slightly refurbished 1920s-era, glazed terra-cotta Virginia Avenue State Bank building, Repeal is serious about its cocktails. Several of them incorporate spirits from the attached distillery, 12.05, stirred and shaken with fresh-squeezed juices and other trendy back-bar mixers. The menu focuses on gussied-up bar standards like the Szechuan Pork Burger, wrapped inside an egg and topped with chili sauce. *Lunch and dinner Mon.–Fri., dinner Sat., brunch Sun, 630 Virginia Ave., 317-672-7514, repealrestaurant.com* 🍷💰

## Revolucion ★

**CANTINA** This funky Fountain Square cantina run by Radio Radio mastermind Tufty Clough is decorated in three acts: a Lucha Libre-themed dining room, a surf-inspired back room, and a grass-skirted tiki bar out back. The menu is brief but appropriately filled with a selection of tacos stuffed into double tortillas and served basket-style. Squirt bottles of various hot sauces provide a full range of firepower. *Dinner Tues.–Sat, 1132 Prospect St., 317-423-9490* V \$

## Rook ★★★

**ASIAN FUSION** A modern and airy layout—with a large dining room of communal tables that opens onto a bustling, stainless-steel kitchen—is your first clue that this Fletcher Place favorite offers a refresher course on Asian cuisine. Colorful plates of pig-face hash (tender nibs of pork fused with rice, chilies, and cracklings) and 63-degree eggs topping Korean short ribs and rice or bobbing in deep bowls of shrimp-topped curry ramen are among the tricks up the sleeve of chef Carlos Salazar, whose cooking style reflects his Filipino upbringing and an adventurous streak in equal amounts. Start with a stuffed steamed bun and a plate of little chewy oxtail dumplings. *Lunch and dinner Mon.–Sat, 501 Virginia Ave., 317-737-2293, rookindy.com* 🍷 V \$\$\$

## Ruth's Chris Steak House ★★

**STEAKHOUSE** Plenty of exposed brick, Art Deco ceiling tiles, and starburst Sputnik lights all add to the lightness and openness of this restyled space, with an in-house pianist in the bar still entertaining. And while nightly specials include some innovative seafood and poultry options such as a tropical sea bass, supper-club classics abound, from the succulent, fat-marbled ribeye and a delicate petite filet to old-school creamed spinach and dolled-up hash browns, all served on sizzling hot plates. Gimlets and Old Fashioneds top a deliciously throwback cocktail menu, and a showstopper of a banana cream pie with brûléed bananas helps complete a seamless steakhouse experience. *Dinner daily, 45 S. Illinois St., 317-633-1313, ruthschrisindy.com* 🍷\$\$\$\$

## Salt on Mass ★★

**SEAFOOD** Fresh fish arrives daily at this gleaming Mass Ave restaurant that boasts of not even owning a freezer. That means the menu is written around the latest catch, but perennial favorites include sea-salt grilled salmon and meaty seared cobia topped with a cheesy mix of crab and artichokes. The polished plating befits a clubby space built around a huge, dramatic white marble bar. *Dinner Tues.–Sun, 505 Massachusetts Ave., 317-638-6565, saltonmass.com* 🍷💰\$\$\$

## Santorini Greek Kitchen ★

**GREEK/MEDITERRANEAN** At this longtime favorite, tomato balls and spaghetti with gyro meat shine, and an app combo is more than enough for a meal with creamy hummus, buttery tiro-pita, and babaganoush. Luckily, many entrées come with a side of exquisite lemon-roasted potatoes. *Lunch and dinner Mon.–Sat., dinner Sun, 1417 E. Prospect St., 317-917-1117, santorinigreek-kitchen.com* V \$\$

## Shapiro's Delicatessen ★★

**DELI** Hot pastrami and corned-beef sandwiches on rye have drawn long lines to this local institution for more than a century. Shapiro's Reuben contends for the city's best, and heartier fare such as potato pancakes, stuffed cabbage, and matzo-ball soup are satisfying standbys. Load up on a massive wedge of pie, or you haven't really had the Shapiro's experience. Skip the mushy green beans for custard-based macaroni and cheese. *Breakfast, lunch, and dinner daily, 808 S. Meridian St., 317-631-4041, shapiros.com* 🍷💰

## Shula's Steak House ★

**STEAKHOUSE** The elaborately rehearsed meat-cart presentation feels more like shtick than luxury these days. But this restaurant inside the Westin hotel has not lost its reverence for prime cuts. Filets from the chain's own breed of Angus cattle star on the menu. Side dishes come a la carte and cover the standard steamed, creamed, and starched food groups. *Breakfast, lunch, and dinner daily, 50 S. Capitol Ave., 231-3900.* \$\$\$

## Siam Square ★

**THAI** Soothing red and green curries—redolent of coconut milk, Thai chili paste, and fresh veggies—play strictly by the book. The same goes for the fresh shrimp-and-chicken spring rolls packed inside a filament of rice paper, and the crab Rangoon, fried crisp around the fluffiest sweet cream-cheese filling. Some of the more specialized dishes, like a tender, chunky eggplant stir-fry and a mellow catfish curry, play second fiddle to the more-familiar noodles. *Lunch and dinner daily, 936 Virginia Ave., 317-636-8424, siamsquareindy.com* V \$\$\$

## Spoke & Steele ★★

**CONTEMPORARY** A few of this splashy lobby-bar bistro's fashion-forward touches have become downtown traditions: enjoying a romantic supper in a sexy, curved leather booth, for instance, or filming a tableside bartender torch a cedar plank for a smooth rye-and-tequila Smoke & Spice cocktail. Sweet chili-glazed meatloaf nugs, the sophisticated Baller burger, and playful Mormon funeral potatoes have rightfully earned staying power on the menu. *Breakfast, lunch, and dinner daily, 123 S. Illinois St., 317-737-1616, spokeandsteele.com* 🍷📞 \$\$\$

## St. Elmo Steak House ★★★

**STEAKHOUSE** This 115-year-old house of red meat serves as the unofficial ambassador of downtown Indianapolis—the walls carry decades' worth of celebrity photos, the burnished bar hearkens to an earlier era, and the servers remain starched and bow-tied. The drill remains the same as well: a generous martini; a shrimp cocktail with the infamously hot sauce; the bean soup or tomato juice; the wedge; and one of the large steaks. *Dinner daily, 127 S. Illinois St., 317-635-0636, stelmos.com* 🍷\$\$\$

### St. Joseph Brewery & Public House ★

**ELEVATED PUB GRUB** Craft-beer fans flock to this renovated Catholic church that put the former Oaken Barrel brewmaster in charge of the tanks and gave executive chef Scott Reifenger the proper grand-scale backdrop for full-flavored dishes like bacon-wrapped jalapeños stuffed with crab and goat cheese; rock-shrimp fritters; and an open-faced bison-meatloaf sandwich on sturdy Texas toast topped with mashed potatoes, gravy, and a fried egg. The high vaulted ceiling does tend to amplify the noise level here, but you won't have this much fun in any other church. *Lunch and dinner Tues.–Sun. 540 N. College Ave., 317-602-5670, saintjoseph.beer* 🍷 🍷

### The Taco Shop ★

**TACOS** As other restaurants trend toward high-concept cuisine, Craig Baker's sunny taco joint makes a case for simplicity. Clean-flavored street tacos topped with chopped onions and cilantro form the foundation of the menu at this spot decked out in graffiti art. The kitchen now presses fresh tortillas all day long, staying open from 11 a.m. to 8 p.m. *Lunch and dinner Mon.–Fri. 43 E. 9th St., 317-964-0538* \$

### Temaki House ★

**SUSHI** This tiny walk-up tucked on the ground floor of Monument Circle's Salesforce Tower specializes in temaki, sushi hand rolls made with sticky rice and wrapped in a seaweed cone—but with wild interpretations, like the Guadalajara (salmon, guacamole, crumbled Doritos, and spicy mayo) and the Mumbai

(smoked tofu, asparagus, cucumber, sesame seeds, and lemon mayo). *Lunch Mon.–Fri. 111 Monument Circle, temakihouse.com* \$\$

### Thaitanium ★

**THAI** The standard Asian restaurant vibe is infused with moody industrial decor, like exposed pipes and a wood-plank wall, and the chairs are covered in red vinyl. Dishes are a step (or two) above your average takeout, including fried noodles and rice, soup, curries, and a selection of traditional Thai dishes. Start with the surprisingly light crab Rangoon and subtly flavorful Thai iced tea. *Lunch and dinner daily, 735 Massachusetts Ave., 317-686-1848, thaitaniumindy.com* \$

### Three Carrots ★★

**VEGETARIAN** At the original City Market location and a new sit-down spot in Fountain Square, the herbivore crowd lines up for soups like Ian's Chili (with beans, tomatoes, chocolate, and seven types of peppers, served with cashew crème fraîche), salads like the Marcus Brutus Caesar, and vegetarian takes on trending sandwich varieties. *City Market: breakfast and lunch Mon.–Sat., dinner Fri.–Sat. 222 E. Market St., 317-403-5867; Fountain Square: lunch and dinner daily, 920 Virginia Ave., 463-221-3669; threecarrotsindy.com* v \$

### Thunderbird ★

**NEW SOUTHERN** The concoctions at this scruffy-chic bar are solid, generally brown, and unapologetically boozy. The food gives gloppy Southern standards some inspired tweaks, as in cheddar-grit fries with maple-bourbon aioli, pimento

cheese galore, and the menu's contribution to the Hoosier hipster canon: dense, powdery biscuits and duck gravy topped with a fried egg. *Dinner Tues.–Sat. 1127 Shelby St., 317-974-9580, thunderbirdindy.com* 🍷 \$

### Union 50 ★★

**CONTEMPORARY** Marrying the retro trappings of a onetime union hall with all of the sleek amenities of a 21st-century cocktail lounge, this supper club features a stunning backlit glass bar, a wood-fired kitchen, and spacious dining room. Chef Adam Sandoval's nuanced dishes span the globe with such favorites as sesame-soy sticky chicken wings and kimchi meatloaf with apple-yuzu jam, as well as duck-fat fries and mussels steamed in a white-wine broth enriched with chorizo. *Dinner daily, 620 N. East St., 317-610-0234, union-50.com* 🍷 \$\$\$

### Vida ★★★

**CONTEMPORARY** The former home of Lockerbie Italian spot Amici's features soaring ceilings above intimate dining spaces. Chef Thomas Melvin's state-of-the-art kitchen is fitted with a floor-to-ceiling hydroponic herb garden, as well as nooks for curing charcuterie and showcasing house preserves. The menu shows global influences, with intriguing Mediterranean and Eastern European nods, including a tartlet topped with a smoked whitefish kielbasa, house kraut, and pickled mustard seeds. Fresh-baked breads and desserts by pastry chef Hattie McDaniel show attention to detail from start to finish. *Dinner Tues.–Sat. 601 E. New York St., 317-420-2323, vida-restaurant.com* 🍷 \$\$\$\$



653 Virginia Ave.

bluebeardindy.com

317.686.1580

## EAST

INCLUDES *Irvington*

### Chuck's Coney Island ★

**CHEAP EATS** Natives of Northern Indiana and Southern Michigan will wax nostalgic at the offerings from Detroit native Charles Lovelady's hot dog walk-up. He and son Charles, Jr., even drive up to the Motor City every few weeks to get the authentic chili for their Coney and loaded cheese fries. But don't discount their original creations, such as the three-cheese Boom Bang Burger layered with corned beef on Texas toast. While there's only one seat in the whole joint, this is a perfect spot to get a takeout lunch for work or to enjoy at any of the parks on the city's near-east side. *Lunch and dinner daily, 2932 E. 10th St., 317-426-4945* \$

### IXCA Mexican Kitchen ★

**MEXICAN** This eatery, whose name means "kitchen" in one of the country's native languages, discards the tropes of Latin joints (sombros, Tex-Mex fajitas). Instead, it pares the experience down to a tight list of authentic everyday south-of-the-border food served in a modern, casual dining room. The menu is a sampler of regional cuisine, mainly from the Yucatán, Oaxaca, and Guerrero, and the flavors are milder than you might expect. Some lack flavor altogether, but not the light, limey wagon-wheel chicharrones. Other favorites include textural fried taquitos filled with mashed potatoes, slightly sweet corn tortillas drenched simply in refried beans, marinated-pork arabe tacos, chicken-and-red-sauce tamales, and tres leches cake with peaches and chocolate. The standout entrée is the poblano mole over a bone-in chicken thigh and leg. Its complex sauce of chiles and chocolate is a family recipe, complete with a secret ingredient: animal crackers. *Lunch and dinner daily, 5537 E. Washington St., 317-986-4154, ixca.us* V \$

### Jockamo Upper Crust Pizza ★

**PIZZA** Owner Mick McGrath puts his spin on pizza with an extra-crisp crust and offbeat combos such as the Slaughterhouse Five (meaty, of course) and the Mediterranean, with hummus, olives, tomatoes, and cheese. Start with a spinach salad—among the best in town. Stop by this Irvington hot spot on Saturdays and Sundays to score a huevos rancheros pizza with eggs and chorizo, Jockamo's tongue-in-cheek version of brunch. *Lunch and dinner daily, 5646 E. Washington St., 317-356-6612, jockamopizza.com* V \$ \$

### Kasai Sushi Bar & Kitchen ★

**SUSHI** Word is out among eastsiders about the new restaurant that replaced Oishi Sushi—and definitely not because of its curb appeal. But look beyond the parking lot and you'll find fresh sushi whether you order from the regular menu or opt for all you can eat (\$19.95 per person), which includes options from the kitchen served as small sides, like hibachi dishes, lo mein, and sesame chicken. Specialties like the Fire Island Roll, brought to the table in flames, are the big crowd-pleasers, but the best flavors lie in the well-presented sushi and sashimi offerings. *Lunch Mon.-Sat., dinner Mon.-Sun. 6929 E. 10th St., 317-352-0370, kasaisushiindy.com* V \$ \$

### The Legend ★★

**AMERICAN STANDARDS** This Irvington favorite feels like a cozy old haunt, even on a first visit. Two relaxed dining rooms have rich Craftsman details, and the bar seats fill up with regulars sipping wine and eating comfort food. Come for excellent pan-fried fish and meatloaf just like Mom's, served on a plate heaped with mashed potatoes and vegetables. A favorite (and a bargain at just \$8) is Dad's Crunchy Chicken—a breast dredged in breadcrumbs, sautéed, and then baked. Save room for dessert à la mode. *Lunch and dinner Tues.-Sat. 5614 E. Washington St., 317-536-2028, thelegendcafe.com* V \$ \$

### The Mug ★

**MODERN DINER** Part of the charm of the original location of Chris Baggott's farm-to-bun drive-in was making the half-hour jaunt to bucolic Greenfield to enjoy a local, pasture-raised burger delivered by a carhop, 1950s-style. But now you can enjoy that classic burger in much roomier digs—and have it brought to your table—right in the heart of Irvington. And it will still only cost you \$2.75. Tenderloin lovers will swoon over The Mug's crunchy, golden-battered take on the Hoosier classic, with delectable heritage pork. *Lunch and dinner daily, 118 S. Audubon Rd., 317-820-3662, themug.com* V \$

### Rock-Cola 50s Cafe ★

**DINER** Inside a low cinderblock building painted over in an *American Graffiti* motif, diner-style breakfast and lunch platters get the short-order treatment. The counter-side stainless-steel kitchen has seen its share of burgers and fried mushrooms, and watching the cooks work their magic back there is part of the draw. A breaded pork fritter nearly eclipses its plate, and the Mile High Club—battered by three pieces of Texas toast—replaces the tasseled toothpick with a steak knife. Wash it down with a flavored Coke or cinnamon shake. *Breakfast and lunch Sun.-Mon., dinner Tues.-Sat. 5730 Brookville Rd., 317-357-2233, rockcolacafe.com*

## NORTH SUBURBAN

INCLUDES *Carmel, Fishers, Noblesville, Westfield, Zionsville*

### Auberge ★★

**FRENCH** Classic French dishes such as salade Lyonnaise and boeuf bourguignon share the spotlight with more contemporary twists like burrata and scallops with peas and carrots at this darling lobby restaurant at the historic Brick Street Inn on Main Street Zionsville. An in-house crème brûlée is the best bet for dessert, though treats from My Sugar Pie and Circle City Sweets round out the list. Weekend brunch departs from Julia Child's playlist to such modern fare as breakfast burgers and hummingbird pancakes—a nod to the previous tenant, Patrick's Kitchen & Drinks. *Dinner Tues.-Sat., brunch Sat.-Sun. 175 S. Main St., Zionsville, 317-733-8755, auberge-restaurant.com* V \$ \$

### Bazbeaux ★

**PIZZA** See Downtown listing for description. *111 W. Main St., Carmel, 317-848-4488, bazbeaux.com* V \$

### Bru Burger Bar ★★

**GOURMET BURGERS** See Downtown listing for description. *12901 Old Meridian St., Carmel, 317-975-0033, bruburgerbar.com/indianapolis* V \$ \$

### Cafe Patachou ★

**BREAKFAST/BRUNCH** See Downtown listing for description. *5790 E. Main St., Carmel, 317-569-0965; 14390 Clay Terrace Blvd., Carmel, 317-566-0765, cafepatachou.com* V \$

### Chao Vietnamese Street Food ★

**VIETNAMESE** Sourcing the beef and pork for its noodle bowls, tacos, and pho from Indiana's own Fischer Farms, this strip-mall eatery delivers surprisingly fresh and flavorful dishes that stand out among Indy's growing Vietnamese options. A well-edited menu also makes negotiating the offerings much easier than at your typical Asian takeout. Fresh shrimp spring rolls come with a rich and complex dipping sauce, and a bracing green papaya salad is refreshing and satisfying. Street food such as a solid bánh mì sandwich and delectable pork belly tacos are highlights among the lighter choices, while the Bun Cha Gio with char-grilled, lemongrass-scented beef, noodles, crisp veggies, and a tangy vinegar sauce vies for one of the city's best Vietnamese dishes. A full list of coffees, bubble teas, and unusual bubble waffles with purple yam or mango make this a great place to bring the family for a fun introduction to one of the world's great cuisines. *Lunch Mon.-Sat., late lunch Sun. 7854 E. 96th St., Fishers, 317-622-8820, chaovietstreetfood.com* \$ \$

### Chiba ★

**SUSHI** Crazy, elaborate specialty rolls are the headliners among a roster of traditional sushi and sashimi. The salmon-based Eskimo Popper, for example, is placed inside a web of teriyaki sauce, and another creation is laced with strawberries and mangoes. But, really, everything is showy—from the sake cocktails to the blueberry bread pudding prepared tempura-style—at this hazy sushi spot. *Lunch Thurs.-Sat., dinner Tues.-Sat. 228 Park St., Westfield, 317-804-5367, chiba-indy.com* V \$ \$

### Copper Still Kitchen & Bar ★

**CONTEMPORARY** On the charming Noblesville town square, this 5,000-square-foot space exudes an industrial presence with exposed-brick walls and dimly lit jars suspended from wooden beams. A young, friendly waitstaff drifts around the room rattling off beer and food recommendations, such as a tower of nachos smothered in house-braised pork shoulder, or The Hangover burger stacked high with smoked bacon, sautéed onions, a fried egg, and drippy, rich bleu-cheese sauce. *Lunch and dinner daily, 917 Conner St., Noblesville, 317-214-7376, copperstillkb.com* \$ \$

### The District Tap ★

**PUB GRUB** This vibrant Clearwater Crossing-area food-and-music venue features 60 draught beers, from Old Style to Big Woods Brewing's Six Foot Blonde. They pair well with a varied menu of pubby appetizers, including short-rib nachos with Sriracha aioli and tater tots smothered in bleu-cheese Alfredo sauce and bacon bits. Among the mains, burgers are solid, and live music brightens Thursday through Saturday nights. *Lunch and dinner daily, 3720 E. 82nd St., 317-288-8251, thedistrictindy.com* \$ \$

### Divvy ★★

**SMALL PLATES** With its roster of at least 80 sharable dishes divided into fun categories, this lively Carmel City Center favorite is no place for the indecisive (or kids—patrons must be at least 21). A good rule is to order two or three items per person over the course of a full meal. The crock of rich, slightly spicy corn crème brûlée is now legendary, and pork drumettes—more like individual meaty ribs with sweet blackberry barbecue sauce—will be soon. *Lunch and dinner Mon.–Sat. 71 W. City Center Dr., Carmel, 317-706-0000, divvycarmel.com* 📞 V \$ \$

### Eggshell Bistro ★★

**BREAKFAST/BRUNCH** Tiny tables get crowded with fanciful plates of fare at this quaint Euro cafe. Truffled eggs with Hawaiian pink salt are served with toasted brioche, and sweet-potato hash gets a dollop of lime-zested crème fraîche. An equally detailed menu of hot beverages includes chicories and Kyoto Cold Drip iced coffees that hit the spot in this tight dining room tastefully bedecked in vintage signage and repurposed cafe furnishings. *Breakfast and lunch Tues.–Sun. 51 W. City Center Dr., Carmel, 317-660-1616, eggshellbistro.com* 📞 V \$ \$

### Four Day Ray Brewing ★★

**MICROBREWERY** With its solid, wide-ranging roster of beers and well-executed pub grub, this ambitious two-story brewery and gastropub has distinguished itself in an increasingly crowded local brew scene. The jaw-dropper is the “Manly Wedge,” more of a chopped salad with a kitchen sink of pulled pork, smoked bleu cheese, bacon, and crispy onions. And while burgers are good bets, tacos, hanger steak with chimichurri, and a smoked pork chop finished on the grill and served with red cabbage and spaetzle all deliver. Most surprising may be in-shop pastry chef Bridget Horan’s ice cream sandwiches and seasonal cake rolls. *Lunch and dinner daily. 11671 Lantern Rd., Fishers, 317-343-0200, fourdayray.com* 📞 \$ \$

### FoxGardin Family Kitchen ★★

**AMERICANA** The original FoxGardin location in Fortville introduced diners to some of chef-owner Jacob Burgess’s signature moves: hand-cut steaks, gourmet burgers, homemade pies, and other inspired comfort foods. This lively follow-up restaurant in Fishers lacks the flagship’s quaint small-town feel, but it adds some kid-friendly options, like made-to-order chicken strips and a four-ounce filet—albeit served within earshot of a full bar slinging Foxy Margaritas and Backyard Lemonades. *Lunch and dinner daily. 10410 Olio Rd., Fishers, 317-336-2036, foxgardinfam.com* 📞 V \$ \$ \$

### Jamaican Reggae Grill ★

**CARIBBEAN** A strip mall mere steps from the Monon Trail in Carmel may be an unlikely locale for one of Indy’s go-to spots for island favorites. But stop here when nearby Union Brewing Company is open for pints, and this little Caribbean corner comes alive with steel-drum music and customers digging into delectable jerk chicken and fall-off-the-bone curried goat. True Jamaican-food lovers will head for the humbly named brown stew chicken, with its undertones of thyme and allspice. And weekends bring jerk ribs, stewed oxtail, and the briny, sweet national dish ackee and saltfish to the menu. *Lunch and dinner Mon.–*

*Sat. 622 S. Rangeline Rd., Carmel, 317-663-7630, jamaicanreggae grill.com* 📞 S

### King Chef ★★

**ASIAN** Lightly breaded “crystal” shrimp with walnuts, yui-shan pork with veggies, and off-the-menu curry noodle dishes prove that this Fishers spot is a cut above the rest. If you’re a fan of a good, tangy hot-and-sour soup, order a quart to go. *Lunch and dinner daily. 8664 E. 96th St., Fishers, 317-842-8989, kingchefindy.com* V \$ \$

### Kizuki Ramen & Izakaya ★★

**JAPANESE** Ramen lovers now have yet another super-authentic broth-and-noodle option at this Japan-based chain. Nearly a dozen versions are on offer, though none are as rich and flavorful as the garlic tonkotsu shoyu ramen, nicely garnished with a gooey “half-boiled” egg, bamboo shoots, and a slice of tender, slow-roasted pork shoulder. *Lunch and dinner daily. 2450 E. 146th St., Carmel, 317-218-3553, kizuki.com* V \$ \$

### The Lemon Bar ★★

**CAFE** Ladies who lunch—or anyone who relishes a sweet treat—will fall in love with this adorable new cafe in downtown Zionsville. Walls of windows let sunlight stream in, splashing across retro oilcloth-covered tables and artfully mismatched chairs. The menu of luncheon classics includes a champagne chicken-salad sandwich spiced up with roasted pecans; a grilled cheese made with goods from Fair Oaks Farm; and a rotating daily quiche special. Heartier dinner options are a little more experimental, like the Cuban shepherd’s pie, and browned-butter scallops served over butternut risotto. Sip from bottomless cups of locally made Tinker Coffee, or order something from the full bar. And leave room for dessert—since the place is run by The Flying Cupcake owner Kate Bova, plenty of those treats are on hand, along with towering slices of cake and, of course, old-fashioned lemon bars. *Brunch Sun., lunch and dinner Tues.–Sat. 95 E. Pine St., Zionsville, 317-344-0472, thelemonbaronline.com* 📞 S

### The Local Eatery & Pub ★★

**GOURMET COMFORT** At this minimal dining room specializing in the farm-to-table trend, an ever-evolving menu features playful takes on the classics. Past favorites have included a chicken roulade dunked in waffle batter and covered in rich maple gravy, and ravioli stuffed with pork heart and topped with a thick mushroom ragout. *Lunch and dinner daily. 14655 N. Gray Rd., Westfield, 317-218-3786, localeateryandpub.com* 📞 V \$ \$

### Los Arroyos ★★

**MEXICAN** Los Arroyos is better known out West, where the upscale chain has three busy outposts in California and one in Nevada. Expect to see most of the traditional Mexican offerings on the menu, from sopes (chicken, beef, or veggie) to pozole, a traditional hominy stew based on the founder’s family recipe. Tortilla chips made fresh to order means waiting a few minutes when you ask for more, but you’ll be rewarded when they arrive at the table just out of the fryer, warm and salty. *Lunch and dinner daily. 11503 Spring Mill Rd., Carmel, 317-810-1747, losarroyosindy.com* 📞 V \$ \$



317-663-8063 | 8605 River Crossing Blvd.  
LATEHARVESTKITCHEN.COM  
Monday–Saturday 5am–10pm



317-614-RIBS (7427) | 1250 E. 86th St.  
THENORTHENDBBQ.COM  
M–Sat. 11am–10pm | Sun. 11am–9pm



## LouVino ★★

**SOUTHERN-INSPIRED** The name combines the original location (Louisville) and all things wine (vino), so you can expect Southern-inspired comfort food and fermented grapes aplenty (more than 70 wines available by the glass). Duck fat frites arrive in a Mason jar, crisp and salty, perfect vessels for the rich white-truffle aioli on the side. Skip the fried-chicken tacos, and instead go for the confit chicken wings, glazed in hoisin chili sauce and served with refreshing kimchi slaw. *Lunch and dinner Tues.–Sat., brunch Sun.* 8626 E. 116th St., Fishers, 317-598-5160, [louvino.com](http://louvino.com) 🍷🍷🍷

## Main Street Poké ★

**HAWAIIAN** While plenty of restaurants in Indy have featured poké, a Hawaiian dish of diced, raw fish and various accompaniments, this small eatery in Carmel is the first to go all poké, all the time. You order your food at the counter, selecting from ingredients behind a glass partition. All bowls start with a base of white rice, brown rice, or spring greens before being stacked with the raw fish of your choice. The marinated ahi tuna and salmon are packed with flavor, but if raw fish isn't your thing, pick from cooked items like boiled unagi, tofu, shrimp, chicken, beef, or even Spam. Mix-ins range from carrots, cucumbers, and green onions, to kimchi, seaweed salad, and marinated shiitake (consider the mushrooms a must-have). Don't leave without a sparkling cup of Presto kombucha, on draft in four rotating flavors. *Lunch and dinner daily.* 110 W. Main St., Carmel, 317-564-0908, [mainstreetpoke.com](http://mainstreetpoke.com) 🍷🍷

## Matteo's Ristorante Italiano ★

**ITALIAN** This elaborately decorated spot off of the Noblesville square oozes character. The menu boasts plenty of fresh seafood, wine-based sauces, and sautéed veggies. Bow-tied servers deftly move the courses along. First-timers, don't miss the rich flavors of the Pollo Amore, which is sautéed in marsala-cream sauce and topped with prosciutto and mozzarella. *Lunch Mon.–Fri., dinner daily.* 40 N. 9th St., Noblesville, 317-774-9771, [matteosindy.com](http://matteosindy.com) 🍷

## Miracle Sushi & Modern Asian Cuisine ★

**ASIAN** At an expansive marble sushi bar, chefs pack innovative maki rolls such as the Apple Blossom (apple, jalapeño, and spicy salmon). A few traditional rolls make an appearance on the menu, as well as stuffed dumplings drizzled with golden-raisin chutney and short ribs steeped in broth. Desserts are traditionally Asian, including the subtle sweetness of banana spring rolls swathed in ginger-chocolate ganache. *Lunch and dinner Mon.–Sat., dinner Sun.* 12505 Old Meridian St., Carmel, 317-810-1737, [miracleindy.com](http://miracleindy.com) 🍷🍷

## Noah Grant's Grill House & Oyster Bar ★★

**CONTEMPORARY** Perennially packed since Shari Jenkins opened it on a quaint Zionsville side street in 2008, this eclectic surf-and-turf spot got some extra breathing room last fall, when it relocated to the Carter Building on Main Street. The move helped tighten up some of the kitchen offerings as well, with a frequent blackened grouper special with butternut squash and lobster cream sauce entering into regular menu rotation. For starters,

a somewhat edited sushi list is solid, but even better bets are super-fresh oysters and savory short-rib wontons. Entrées range from classic fish and chips to internationally inspired dishes like Korean bibimbap containing steak and shrimp tossed with rice and eggs. Save room for a warm and decadent butter cake, long a Noah Grant's standard, served gooey and warm under whipped cream and berries. *Dinner Tues.–Sun.* 91 S. Main St., Zionsville, 317-732-2233, [noahgrants.com](http://noahgrants.com) 🍷🍷

## Peterson's ★★

**SURF AND TURF** Longtime St. Elmo Steak House chef Dave Foegley brings his expertise to this posh supper club that has been dishing out sizzling prime aged steaks and fresh seafood flown in daily since 1999. Filets and strips topped with rich accoutrements like foie gras and truffle butter remain the stars of the menu. Vegetarians won't find much here, even in the way of sides—au gratin potatoes are topped with crispy Smoking Goose bacon, and even the smoked sweet-cream corn is infused with country ham. However, the exceptional service at Peterson's ensures that every diner's needs are met from beginning to end. *Dinner Mon.–Sat.* 7690 E. 96th St., Fishers, 317-598-8863, [petersonsrestaurant.com](http://petersonsrestaurant.com) 🍷🍷🍷

## Pho Real ★

**PAN-ASIAN** Spicier-than-expected Thai, Laotian, and Vietnamese dishes comprise the compact menu at this cozy College Avenue spot. Traditional pho is a good bet, but fresh stir-fried items make for a nice alternative to the occasionally heavy fare at many Southeast Asian restaurants. *Lunch and dinner Mon.–Sat.* 9611 N. College Ave., 317-853-8046, [phorealindy.com](http://phorealindy.com) 🍷

## Pizzology ★★

**PIZZA** At Neal Brown's polished Neapolitan-style pizza bar, crust is fired to near-perfection in a wood-burning oven. Toppings pay tribute to Indy food trends like the recent obsession with artisan cheese makers—demonstrated in restrained fashion on a selection of white pizzas such as the buttery, rich Baby Cheesus, slathered in Tulip Tree Creamery's earthy Foxglove. Dreamy starters include Italian mussels steeped in a briny broth that you'll want to slurp straight from the bowl. *Lunch and dinner daily.* 13190 Hazel Dell Pkwy., Carmel, 317-844-2550, [pizzologyindy.com](http://pizzologyindy.com) 🍷🍷

## Portillo's ★

**DINER FOOD** The first Indiana location of this fast-casual juggernaut serves up a nostalgic atmosphere with authentic Second City-style food. Go for the classics: Chicago dog, Italian beef sandwich, or chargrilled Italian sausage sandwich. Make sure to save room for chocolate cake—either straight up or blended into a chocolate cake shake. *Lunch and dinner daily.* 9201 E. 116th St., Fishers, 317-588-1111, [portillos.com](http://portillos.com) 🍷

## Punch Burger ★

**BURGERS** See Downtown listing for description. 12525 Old Meridian St., Carmel, 317-564-0637, [punchburger.com](http://punchburger.com) 🍷

## Rail Epicurean Market ★★

**FARM-TO-TABLE GOURMET** Chef-owners Toby and Melanie Miles transformed an old barn into this sweet source for casual, inspired fare. Straightforward ingredients come together in

imaginative dishes that have ranged from a Caprese made with fried green tomatoes to a fat-rimmed pork chop alongside gnocchi with a wild-mushroom cream sauce. At lunch, expect an abbreviated menu of made-from-scratch soups and top-shelf sandwiches. Shelves are stocked with carryout gourmet goodies. *Lunch and dinner Tues.–Sat.* 211 Park St., Westfield, 317-804-8555, [railepicureanmarket.com](http://railepicureanmarket.com) 🍷🍷

## Redemption Alewerks ★

**BREWPAH** High stools mingle with comfy couches where customers can play a round of Cards Against Humanity, and a spacious bar at the back puts you closer to the taps for sampling a Deliverance IPA. The menu features burgers and sandwiches. Finish with a slice of hummingbird cake paired with a smoky, slightly sweet Redemption nitro vanilla porter. *Lunch and dinner daily.* 7035 E. 96th St., 317-348-3330, [redemptionalewerks.com](http://redemptionalewerks.com) 🍷

## Rosie's Place ★

**BREAKFAST/LUNCH** Which is more comforting: hearty breakfast and lunch classics, like brown-sugar oatmeal pancakes and grilled-cheese sandwiches, or a cozy, feel-good vibe? There's plenty of both here. The all-day breakfast menu offers a terrific riff on the classic eggs Benedict—a split biscuit with poached eggs and shaved ham covered in sausage gravy and cheese. *Breakfast and lunch daily.* 68 N. 9th St., Noblesville, 317-770-3322; 10 S. Main St., Zionsville, 317-770-3322, [rosiesplace.net](http://rosiesplace.net) 🍷🍷🍷

## Rush on Main ★

**FAMILY PUB** Follow the Chicago Cubs logo up the staircase of this old opera house and you'll be rewarded with tastes of the Windy City, thanks to Indiana transplants Jeff Sepiol and Johnny Vargo. "Da beef" sandwich is loaded with house-roasted and -sliced beef, served dry, dipped, or wet. Of course, there are hot dogs on the menu, including a Chicago-style option with all the fixings. *Lunch and dinner daily.* 112 S. Main St., Zionsville, 317-344-2416, [rushonmain.com](http://rushonmain.com) 🍷

## Salty Cowboy Tequileria ★

**TEX-MEX** In a darling frame house off the main drag in Zionsville, a family-friendly dining room bustles with servers carrying out trays of à la carte tacos stuffed with trending ingredients like house-smoked beef with sautéed poblanos or Corona-cooked chicken lying beneath a thatch of tart, pink, pickled onions. Salty Cowboy's big, juicy specialty burgers are a worthy distraction, though. *Dinner Tues.–Sun.* 55 E. Oak St., Zionsville, 317-344-0926, [saltycowboytequileria.com](http://saltycowboytequileria.com) 🍷🍷🍷

## Stompin Barley ★

**WINE AND DINE** A solid list of wines and craft beers takes center stage at this buttoned-up yet friendly small-plates spot. The wine bar is just as much a place to sip a favorite vintage as it is to have a special-occasion dinner. Peckish patrons can order snacks like a bright, verdantly garnished steak tartare on crostini, as well as a good selection of salads and charcuterie or shredded chicken tacos with pineapple salsa. Hearty dinner plates range from an impressive rack of lamb with sweet corn purée to pastas, salmon, and chicken marsala. *Dinner daily.* 14560 River Rd., Carmel, 317-764-2974, [stompinbarley.com](http://stompinbarley.com) 🍷🍷



### Taxman Fortville ★★

**BRASSERIE** Rustic gourmet dishes like mussels and frites in a garlicky, bacon broth, and messy barbecue-topped Liège waffles are the reward after the trip to this laid-back Geist-area hang-out. Head chef Ryan Kernodde's menu builds on the Belgian-style beers from Bargersville's Taxman Brewing Company. The lineup changes with the availability of ingredients (many supplied by nearby farmers), but the seasonal salmon and the duck do not disappoint. *Lunch and dinner Fri.-Sun., dinner Tues.-Thurs.* 29 S. Main St., Fortville, 317-483-1272, taxmanbrewing.com **\$\$\$**

### Thai Select ★

**THAI** A full wine list, a soundtrack of Rat Pack classics, and exposed brick are just some of the surprisingly elegant touches at this Asian spot west of Zionsville. But solid versions of Thai standards come as no surprise with veteran restaurateur Saowalux Fary at the helm. Tender Thai dumplings filled with shrimp and pork make for great starters, and tangy, aromatic coconut milk soup doesn't disappoint. Green curry and basil duck are highlights among main dishes. Save room for a delectable fried banana wrapped in coconut-dusted wonton skins. *Lunch and dinner daily.* 6579 Whitestown Pkwy., Zionsville, 317-769-0767, thaiselectzionsville.com

### Upland Carmel Tap House ★

**PUB GRUB** Bloomington's Upland Brewery gives its casual-dining experience some Carmel upgrades with this restaurant and tasting room. Start with a plate of hummus and the \$8.95 beer sampler—a lazy Susan of seven half-pint pours. Hulking, juicy burgers are made of Fischer Farms beef or locally sourced buffalo and are as expertly cooked as the nightly Farm to Table steak. The menu gives plenty of love to vegetarians, with options such as a meatless breaded tenderloin as tasty as the State Fair original. *Lunch and dinner daily.* 820 E. 116th St., Carmel, 317-564-3400, uplandbeer.com/locations/carmel-tap-house **\$\$\$**

### Vitality Bowls ★

**HEALTH FOOD** Acai, the recent superfood sensation, stars in the hearty, fruit-topped bowls at this healthy franchise's only location outside of California. Blended with a range from coconut milk and mango juice to flaxseed and broccoli, the berry provides hearty, additive-free ballast for tasty add-ons like almonds and honey—a vivid, colorful presentation that lies somewhere between a guilt-free froyo alternative and the most vitamin-rich lunch you'll have all week. *Breakfast, lunch, and dinner daily.* 110 W. Main St., Carmel, 317-581-9496, vitalitybowls.com **\$\$\$**

### Woodys Library Restaurant ★

**CONTEMPORARY** Old-town Carmel has grown up around Kevin Rider's warm, bookish restaurant housed in a renovated Carnegie library (circa 1913). Though pork chops and steaks headline the entrées, the menu—itsself a bit of a tome—continues to evolve in surprisingly delicious ways. Most intriguing is the chapter on comfort food. Homemade potpies place a delicate puff pastry atop rich, well-seasoned stew with baby carrots, onions, and green beans. *Lunch and dinner daily, brunch Sun.* 40 E. Main St., Carmel, 317-573-4444, woodyscarmel.com **\$\$\$**



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## NORTHEAST

**INCLUDES** *Broad Ripple, Castleton, Geist, Herron-Morton, Keystone at the Crossing, Meridian-Kessler, Nora, SoBro*

### 317 Burger ★★

**BURGERS** At this casual Broad Ripple spot, the four cheese-gilded 317, a bison burger with whiskey-glazed onions, and a kraut-topped Brat Burger headline the red-meat creations. DIY options abound, though, with chicken gravy and apple chutney among the more outrageous burger toppings, along with wings and salads. The attached hangout None the Wiser Tap Room remains largely intact since the address's former Ambrosia days. *Dinner Tues.–Sun. 915 E. Westfield Blvd., 317-251-1317, 317burger.com* 🍷 🍷

### The Aristocrat Pub ★

**PUB GRUB** This beer-focused restaurant serves straightforward dishes, including a deliciously breaded, plate-sized tenderloin sandwich, deeply seasoned and dressed with mustard, pickle, lettuce, and tomato. The 60 taps rotate, but strong, dark varieties and lesser-known batches from Indiana brewers win a connoisseur's heart. *Breakfast, lunch, and dinner daily. 5212 N. College Ave., 317-283-7388, aristocratpub.com* 🍷 🍷 🍷

### B Spot ★★

**GOURMET BURGERS** In addition to burgers juicy enough to soak through their egg-washed buns, the menu at this good-time gourmet burger chain set up like a funky garage offers diversions such as thick-cut bologna sandwiches, brats, and hot pork cracklings. Indulge in one of the milkshakes with the added \$4 shot of booze, like Vanilla Bean Apple Pie & Bacon spiked with bourbon. *Lunch and dinner daily. 2727 E. 86th St., 317-802-7678, bspotburgers.com* 🍷 🍷 🍷

### Bar One Fourteen ★★

**BAR BITES** Reservations are de rigueur at Martha Hoover's late-week, midcentury throwback bar that recalls the supper clubs of yore while serving up a decidedly laid-back and contemporary vibe. With just 16 seats, this darkly paneled, clubby spot with a stunning mirrored bar at the far end is almost guaranteed to be crowded the three nights a week that it's open. But it's worth elbowing your way in for chef David Hoover's equally compact but exacting menu of elegant nibbles. *Dinner Thurs.–Sat. 114 E. 49th St., 317-946-0114* \$\$

### Big Lug Canteen ★

**BREW PUB** A well-traveled pair, restaurateur Eddie Sahn and brewer Scott Ellis combine their love of beer and regional eats in this spacious hangout steps from the Monon Trail. Seasonal beers and house standards include Ellis's spins on wheats, ales, and IPAs, as well as beers inspired by pilgrimages to breweries around the country. A streamlined menu offers excellent and hearty poutine, salads, and sandwiches, none more macho than the Nashville Hot Chicken (cribbed from the original at Prince's Hot Chicken Shack). *Lunch and dinner daily. 1435 E. 86th St., 317-672-3503, biglucanteen.com* 🍷 🍷

### Broad Ripple Brewpub ★

**PUB GRUB** You can't go wrong with the mainstays at Indiana's oldest operating microbrewery: a creamy beer-cheese crock, Scotch eggs, crunchy fish and chips, and a sharable Ploughman's Platter. But a good selection of meatless options—like the garden tacos with veggie crumbles and tomatillo guacamole, a sloppy Joe, and not one but two types of veggie burgers—has made the place very popular with local vegetarians. Did we forget to mention the beer? Expect a large selection of English-influenced brews (read: ESB), a crisp Kölsch, and an aromatic "Hopscicle." Depending on the season, sip your beer either beside a hearth or at one of Broad Ripple's most coveted outdoor tables. *Lunch and dinner daily. 840 E. 65th St., 317-253-2739, broadripplebrewpub.com* 🍷 🍷

### Brugge Brasserie ★

**GASTROGRUB** Diners who venture past the beloved mussels and pommes frites are rewarded with meats cooked in Belgian beers, such as a duck confit "sandwich" with luscious cherry-and-lambic compote. Under crepes: beer-battered cod with endive slaw. For beer, order the Tripel, a brightly colored brew with a smooth finish. *Lunch and dinner daily. 1011 E. Westfield Blvd., 317-255-0978, bruggebrasserie.com* 🍷 🍷

### BurgerFuel ★★

**GOURMET BURGERS** The first U.S. location of a New Zealand chain, BurgerFuel brings a unique urban feel to Broad Ripple. The popular Bastard Burger is piled high with Egmont cheddar, avocado, bacon, raw beetroot, chia seeds, and aioli—and is best tackled with the cardboard anti-drip "doofer" in place to catch the drippings. While meat-eaters indulge in next-level 100 percent grass-fed beef burgers, vegans can dig into soy shakes and veggie burgers. Reinventing concrete and metal elements from a building that previously served as a car dealership, the restaurant has a hip, industrial atmosphere. *Lunch and dinner daily. 6320 Guilford Ave., 317-405-8362, burgerfuel.com* 🍷 🍷

### Cafe Patachou ★

**BREAKFAST/BRUNCH** See Downtown listing for description. *4911 N. Pennsylvania St., 317-925-2823; 8691 River Crossing Blvd., 317-815-0765, cafepatachou.com* 🍷 🍷 🍷

### Cannon Ball Brewing Company ★★

**BREW PUB** This brick-walled brewery in the Kennedy-King neighborhood offers a welcome spot for wetting your whistle. Clever deviled-egg tacos make for great nibbling while trying out the beers, while beer floats and snickerdoodle ice cream sandwiches show off chef Erin Kem's flair for frozen desserts. *Dinner Wed.–Sun., late lunch Sat.–Sun. 1702 Bellefontaine St., 317-426-5978, cannonballbrewingindy.com* 🍷 🍷 🍷

### Capri Ristorante ★

**ITALIAN** Whether you select a seat in the softly lit dining room, at the old-school bar, or on the vine-draped patio, entrées such as chicken and grilled Italian sausage sautéed in white wine and rosemary or Tortellini alla Papalina in a sauce of crimini mushrooms and prosciutto satisfy. Gnocchi and spaghetti with miniature veal meatballs are a testament to the restaurant's authentic roots. *Lunch and dinner daily. 2602 Ruth Dr., 317-259-4122, capriindy.com* 🍷 🍷 🍷

### CoreLife Eatery ★

**HEALTH FOOD** If recent overindulgences have you Googling "kale recipes" and "how to cook quinoa," you'll find a kindred spirit in CoreLife, whose first Indiana outpost recently opened near Keystone at the Crossing. At this fast-casual joint with exposed ductwork, dangling bulbs, and wood-grain flooring, buzzwords like "organic," "grass-fed," and "antibiotic-free" populate the menu of gluten-free green, grain, and broth bowls. Choose a base of mixed greens or grains and mix-ins such as hummus, tuna poké, chickpeas, hard-boiled eggs, beets, and other meats and veggies. And if your healthy meal didn't put a pep in your step, cold-brew coffee is offered, too. *Lunch and dinner daily. 4335 E. 82nd St., 317-537-9815, corelifeeatery.com* 🍷 🍷 🍷

### Crispy Bird ★★

**NEW SOUTHERN-INSPIRED** The headline act here is heritage-breed fried chicken—thickly crusted and served with slaw and bread-and-butter pickles. But chef David Hoover conjures up a full potluck dinner of comforting dishes at this hip tribute to supper-table standards. The menu is influenced just as much by Hoover's French culinary training (truffle shavings and caviar can be added to any dish for an upcharge) as it is by a playful respect for the classics. Fried chicken skins, a go-to snack, crunch like pork rinds before melting in the mouth, and Hoover's version of mac and cheese wears a sizzled cheese top. For dessert, soft-serve ice cream topped with housemade "Magic Shell" trumps the fancier offerings. *Lunch and dinner Tues.–Sat. 115 E. 49th St., 317-744-0000, crispy-bird.com* \$\$

### Delicia ★★

**NEW LATIN** With its white-glazed brick walls and exposed woodwork, Delicia is definitely not your typical Latin spot. The upscale fare melds all the styles of that culture, not representing just one country or cuisine. Among a variety of rotating dishes, these emerge as winners: the rich, delectable queso fundido with a tomato-poblano sauce; a trio of juicy scallops wrapped with Serrano ham and topped with a fantastic lemon-cava sauce; and the velvety tres leches sponge cake. *Dinner Tues.–Sun. 5215 N. College Ave., 317-925-0677, deliciaindy.com* 🍷 🍷 🍷

### Diavola ★★

**PIZZA** Modestly loaded pies emerge expertly bubbly and charred from a centerpiece brick oven. Ingredients are simple but top-shelf, including homemade tomato sauce and meatballs, which join the likes of spicy sopressata, smooth clumps of fior di latte, and ample torn fresh basil and EVOO. Deep booths are perfect for leaning in over a luscious mound of burrata with reduced balsamic. *Dinner daily. 1134 E. 54th St., 317-820-5100, diavola.net* 🍷 🍷

### Eddie Merlot's ★★

**SURF AND TURF** At this chain where you order from menus the size of stone tablets, theatrics get the upper hand in the case of a few items: shrimp cocktail with a dry-ice presentation and an exquisite, scarlet-centered Wagyu rib-eye. But dishes do not disappoint, from artichoke dip that focuses more on the veggie than the cream base, to a rustic bone-in filet. *Dinner daily. 3645 E. 96th St., 317-846-8303, eddiemerlots.com* 🍷 🍷 🍷



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### Elena Ruz Cuban Cuisine ★★

**CUBAN** At this food truck-style Cuban kitchen inside Black Circle Brewing Company, a vibrant appetizer sampler includes crisp plantain tostones with pungent garlic oil, plus golden, flaky empanadas stuffed with chicken, beef, or black beans. The namesake sandwich marries pieces of roast turkey with cream cheese and sweet guava jelly, and the Medianoche sliders layer roast pork, ham, Swiss cheese, and mayo on sweet bread. *Lunch and dinner Wed.-Sun.* 2201 E. 46th St., 317-828-7068, elenaruzindy.com 🍷🍷

### Ezra's Enlightened Cafe ★★

**RAW/VEGAN** The daily changing menu of feel-good treats draws devotees to this tiny alley-side spot, where entrées (all meat-, dairy-, and gluten-free, uncooked and unprocessed) are surprisingly substantial. The Buddha Bowl is a delicious pile of roughage loaded with kale, avocado, fermented vegetables, and shredded beets and carrots with falafel and lemon-tahini dressing. *Breakfast and lunch Tues.-Sun.* 6516 Ferguson St., 317-255-3972, ezrasenlightenedcafe.com 🍷🍷

### Fat Dan's Deli ★★

**MEAT AND POTATOES** See Downtown listing for description. 5410 N. College Ave., 317-600-3333, fadansdeli.com 🍷

### Festiva ★★

**MEXICAN** This vibrant Latin spot serves traditional south-of-the-border fare with gourmet flourish. Taco entrées serve two (at least) and include warm tortillas, meats like braised goat and whole fish, and standard street-taco dressings of chopped onion and cilantro. Poblanos are stuffed with housemade chorizo and white queso, and topped with soft fried cheese. *Dinner daily.* 17 E. 16th St., 317-635-4444, festivaindy.com 🍷🍷

### Fleming's Prime Steakhouse ★

**STEAKHOUSE** With several other chains dishing out equally well-executed chophouse standards, it's not always clear what sets this kitchen apart. We, however, return for the wine. On any night, wine director Trad Ireland is tableside, demystifying bottles from Fleming's 2,400-strong inventory. *Dinner daily.* 8487 Union Chapel Rd., 317-466-0175, flemingssteakhouse.com 🍷 \$\$\$

### The Garden Table ★★

**CAFE** See Downtown listing for description. *Breakfast and lunch daily.* 908 E. Westfield Blvd., 317-737-2531, thegardentable.com 🍷

### Giordano's ★★

**PIZZA** See Downtown listing for description. 4110 E. 82nd St., 317-348-4085, giordanos.com 🍷🍷 \$\$\$

### Good Morning Mama's ★

**BREAKFAST/BRUNCH** Its standard pancakes and eggs always satisfy, but the menu at this former auto-repair shop is also full of surprises, like the gooey deep-fried Italian biscuits, and eggs scrambled with spaghetti and Parmesan or gently simmered in pomodoro sauce. The Hawaiian Loco Moco is a well-executed version of the rice-and-gravy island standard. *Breakfast and lunch Tues.-Sun.* 1001 E. 54th St., 317-255-3800 🍷🍷 \$\$\$

### Harry & Izzy's ★★

**STEAKHOUSE** See Downtown listing for description. 4050 E. 82nd St., 317-915-8045, harryandizzy.com 🍷 \$\$\$

### Hollyhock Hill ★

**FAMILY DINING** In the land of chic small plates and craft cocktails, there's an old haunt that hasn't touched a trend—and is cherished for just that. Hollyhock Hill sticks with what's worked since it opened in 1928: comfort in the form of chicken. Among the frilly tables, servers dole out platters of skillet-fried goodness paired with mashed potatoes, corn, green beans, and buttermilk biscuits with apple butter. *Dinner Tues.-Sat., lunch and dinner Sun.* 8110 N. College Ave., 317-251-2294, hollyhockhill.com 🍷 \$\$\$

### HopCat ★

**PUB GRUB** Broad Ripple's craft-beer hordes descend upon this casual chain on weekend nights, crowding the hostess stand and making the dark booths and picnic-style tables arranged beneath a metropolis of flat-screen TVs some of the hottest seats in the village. They come for the 130 taps, a huge beer menu, and Crack Fries, seasoned with seemingly every spice on the rack. *Lunch and dinner daily.* 6280 N. College Ave., 317-565-4236, hopcat.com 🍷 \$\$\$

### Joella's Hot Chicken ★★

**CHICKEN** You'll find plenty of Hoosiers standing in line at this Louisville-based chain, hungry for crispy, Nashville-style hot chicken finished in spicy, chili-infused oil. Diners choose one of six intensity levels, from Southern Fried (no heat), to Fire in da Hole (no joke). Take the "no joke" admonition seriously: Only masochists should order that option. Wings, tenders, chicken and waffles, and sandwiches fill out the menu. *Lunch and dinner daily.* 4715 E. 96th St., 317-663-8880, joellashotchicken.com 🍷

### La Mulita ★

**LATIN** A little sibling to SoBro stunner Delicia, this colorful cantina framed in repurposed wood and well-worn corrugated metal is for diners seeking a more casual bite. The menu features soups, salads, and tacos at lunch, but shrinks at night to sliders and small plates. *Lunch and dinner Tues.-Sun.* 5215 N. College Ave., 317-925-0677, lamulitaindy.com \$\$\$

### Late Harvest Kitchen ★★★

**CONTEMPORARY** On the edge of Keystone at the Crossing, Ryan Nelson's luscious comfort-food menu delivers *Top Chef* versions of old-school family-table dishes, such as chunked kielbasa (on a base of mustard spaetzle browned in dill butter) and tender braised short ribs. Fans of hash browns will think they've hit the starchy jackpot when they fork into a shared side of Potatoes Minneapolis. Dessert centers around the unbelievably decadent sticky toffee pudding. *Dinner Mon.-Sat.* 8605 River Crossing Blvd., 317-663-8063, lateharvestkitchen.com 🍷🍷 \$\$\$

### Louie's Wine Dive ★

**MODERN COMFORT** See Downtown listing for description. 701 Broad Ripple Ave., 317-722-0140, louisewinedive.com 🍷🍷 \$\$\$

### Mama Carolla's Old Italian Restaurant ★

**ITALIAN** Don't come here for culinary innovation or spot-on authentic Italian, but do visit if you want heaping plates of pasta and charm galore. The setting, a 1920s villa with a cozy bar, intimate dining rooms, low lighting, and a fireplace, makes this a popular date spot. The

same goes for the accessible menu, with dishes like veal medallions smothered in Gorgonzola sauce and pesto-covered ravioli. *Dinner Tues.-Sat.* 1031 E. 54th St., 317-259-9412, mama-carollas.com 🍷 \$\$\$

### MaMa's House Korean Restaurant ★★

**KOREAN** Elaborate some-assembly-required diners come with a plate of thin-sliced uncooked meat, hot coals for cooking it, and about a dozen side dishes of starters, including pickled garlic, fish cakes, daikon, and kimchi. First-timers should try the bulgogi, a traditional dish of marinated beef strips. *Lunch and dinner daily.* 8867 Pendleton Pike, 317-897-0808, indymamasrestaurant.com 🍷 \$\$\$

### Meridian Restaurant & Bar ★★

**RUSTIC GOURMET** This luxe lodge is known for dishes as hearty as they are elaborate—from duck-leg confit and vegetable roulade to long-standing house favorites like fried oysters, boar Bolognese, and smoked corn purée—delivered with flourish by a crisp staff in white shirts and black ties. With its stunning timber-walled dining room lit by wagon-wheel candelabra, Meridian still embraces a history that dates back to its log-cabin days of the 1880s. *Lunch Mon.-Sat., dinner daily.* 5694 N. Meridian St., 317-466-1111, meridianonmeridian.com 🍷 \$\$\$

### Metro Diner ★

**DINER** Metro offers a raucous experience somewhere between the classic big-city lunch counter and a homey family roadhouse. An outside menu of hearty favorites includes straightforward breakfast combos and more daring blue plates such as shrimp and grits, a fried green tomato Benedict, and pound cake French toast. Really solid go-tos are the meatloaf plate with mashed red-skin potatoes, fried chicken, and a chicken potpie. *Breakfast, lunch, and dinner daily.* 3954 E. 82nd St., 317-296-8262, metrodiner.com 🍷

### Movable Feast ★★

**LUNCH** Comfort food gets a fresh and healthy makeover at this tiny northside spot. Chicken salad is creamy, with a housemade low-fat dressing of Greek yogurt and dill, and Cajun ahi tuna steak comes on a baguette with pepper Jack, Creole mayonnaise, lettuce, and tomato. Vegetarian options include the Planet Burger, a black-bean cake rounded out with cilantro and oats. *Lunch Tues.-Sat.* 5143 E. 65th St., 317-577-9901, movablefeast.name 🍷

### The Nook by Northside ★

**PIZZA** The newest member of the snappy Northside Social and Northside Kitchenette family, this handsome pizzeria furnished with sloping banquettes and stylish throw pillows features gourmet pies from executive chef Dean Sample, whose artisanal creations range from the white clam-sauced Clam Bake to The Philly, topped with brisket, pepperoncini, shallots, and mushrooms. Non-pizza items like a house-roasted porchetta melt punctuate Nook's unapologetically nontraditional take on the American pizzeria. *Dinner Mon.-Sat.* 6513 N. College Ave., 317-253-0450, northsidenook.com \$\$\$

### The North End ★★

**BARBECUE** Ryan Nelson of Late Harvest Kitchen focuses on smoked meats and soulful sides at this casual dining spot, one that has all the

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trappings of a modern-day hootenanny (including brown paper-lined tin trays and cornbread in mini skilletlets). Hardcore fans of textbook Texas- and Memphis-style barbecue will find fault in some of the meats that fall just short of the regional standards. The less-tricky pulled pork is always a crowd-pleaser, though, especially when given a good squirt of housemade sauce. Cocktails, some of which mix up moonshine, are front porch-worthy. *Lunch Mon.-Sat., dinner daily.* 1250 E. 86th St., 317-614-7427, thenorthendbbq.com 🍷🍷🍷

### Northside Kitchenette ★

**BREAKFAST/LUNCH** The small restaurant charms with a simple but cute garden-party vibe, and its traditional breakfast dishes (served all day) are reminiscent of Saturday mornings at a sunny linoleum table. Sometimes you need down-to-earth home cooking that takes the form of creamy oatmeal with housemade maple butter, a four-cheese omelet filled with bacon and dusted with cheesy breadcrumbs, and a Bloody Mary. *Breakfast and lunch daily.* 6515 N. College Ave., 317-253-1022, northsidekitchenette.com 🍷

### The Northside Social ★★

**CONTEMPORARY** This neighborhood go-to's dinner-only menu offers traditional comfort foods, such as beef brisket slow-roasted in a Guinness stout sauce and served with green broccolini and mashed potatoes, as well as dishes with traditional Southern and Caribbean influences, including Japanese blackened shrimp with coconut grits. *Dinner Mon.-Sat.* 6525 N. College Ave., 317-253-0111, northside-social.com 🍷🍷🍷

### Ocean Prime ★★

**SEAFOOD** While this polished national chain offers several cuts of red meat, it shines brightest with its seafood dishes. Blackened snapper, moist inside spice dredging, gets more flavor from a light butter sauce and a dollop of jalapeño tartar. Optional potato sides supply starchy decadence in the form of Gouda-spiked tater tots and candied yams with marshmallow brûlée. Dark-wood veneer and cruise-ship curves set a lavish tone. *Dinner daily.* 8555 N. River Rd., 317-569-0975, ocean-prime.com 🍷🍷🍷🍷

### Open Society ★★

**NEW LATIN** This sleek spot—a tile-and-brick coffee house by day and Latin-inflected supper club by night—welcomes Wi-Fi seekers with hand-brewed Americanos and Pingados, and stylish epicurean locals with some of Indy's more daring tapas and artful dinner offerings. Refreshing cocktails from the cozy street-side bar include the Heel Toe Tap with gin, blackberry, and Earl Grey, perfect with satisfying small plates such as garlicky mounds of ají-amarillo potatoes topped with tangy duck confit. A jaw-dropping, delectably tender tomahawk steak with a fig glaze and a rustic, thick-cut pork chop topped with chorizo and melted Chihuahua cheese can easily be shared. *Breakfast daily, brunch Wed.-Sun., dinner Tues.-Sat.* 4850 N. College Ave., 317-999-8706, opensocietyindy.com 🍷🍷🍷🍷

### Petite Chou ★★

**FRENCH-INSPIRED** The most tempting dishes at this polished eatery take the stylish-comfort-food formula in a decadent direction—the

creamy, warm mushroom duxelles starter, or duck-fat-fried chicken, an already-legendary weekly special. The sweet-or-savory crepe dilemma is no contest: dessert. The brown-sugar version delivers gooey caramelized filling, velvety bananas, and sugar that crystallizes into chewy nubs as you eat. *Breakfast, lunch, and dinner Tues.-Sat.* 823 Westfield Blvd., 317-259-0765, petitechoubistro.com 🍷🍷🍷

### Phaya Thai Street Food ★★

**THAI** Indecisive lovers of Thai food will appreciate the Khao Gaeng, or cafeteria-style, service at this Fort Ben-area Asian lunch spot, where mixing and matching entrées at lunch is the name of the game. Try a red-curry pork and basil beef or a savory pork-belly stew with tofu and egg that you won't find at many Thai restaurants around the city. Other not-so-typical dishes include pork with sweet stir-fried eggplant, boiled chicken over ginger-garlic rice, and a version of tom yum soup served over noodles. Classics such as pad Thai chicken, green curry, and sweet-and-sour chicken also show up on the menu at this airy strip-mall spot like that favorite food stall you used to visit in Bangkok. *Lunch and dinner Mon.-Sat.* 5645 N. Post Rd., 317-802-7543, phayathaistreetfood.com 🍷

### Provision ★★

**CONTEMPORARY** The ever-expanding Cunningham Restaurant Group makes its first foray into hotel dining at this spacious, luxurious second-story supper club with a sleek, Industrial Revolution feel inside the Ironworks Hotel. Part locally sourced chophouse, part seasonal kitchen, the restaurant's judicious menu ranges from dry-aged and prime cuts to fusion-inspired seafood dishes, colorful salads, and perhaps the most decadent tasting menu in the city. While Provision lacks a bit of the neighborhood charm and creative flair of other recent Cunningham (Vida, Livory) coinages, chef Layton Roberts's busy staff definitely delivers at the restaurant's bustling open kitchen. A 14-ounce sous-vide veal chop rivals any of the steaks on the menu (or the city), and the \$23 burger is worth every penny with its housemade green-onion English muffin bun, Brussels sprout slaw, and tomato marmalade. A bread basket with cultured butter and warm pretzel sticks is a must, and desserts are solid, including some sourced from Confectioneers and My Sugar Pie. *Dinner daily.* 2721 E. 86th St., 317-843-6105, provision-restaurant.com 🍷🍷🍷

### Public Greens ★★

**MODERN CAFETERIA** On Friday morning, a new floor-to-ceiling chalkboard menu reveals the week's offerings at the Patachou family's casual eatery beside the Monon Trail in Broad Ripple. The menu is divided into small plates, proteins, and healthy greens, grains, and veggies. Mix and match small items, or go big with locally sourced chicken-fried steak or smoked-sweet-potato enchiladas. *Breakfast and lunch daily, dinner Tues.-Sat.* 900 E. 64th St., 317-964-0865, publicgreensurbankkitchen.com 🍷🍷

### Ruth's Chris Steak House ★★

**STEAKHOUSE** See downtown listing for description. 2727 E. 86th St., 317-844-1155, ruthschrisindy.com 🍷🍷🍷🍷

### Sahm's Ale House Monon ★

**CASUAL** The newest addition to the Sahm's

family existed briefly as Rockstone Pizza before transitioning to this beer-paired dining spot with prime Monon Trail-side real estate. Rockstone's wood-fired pies remain on a diverse menu that includes Tex-Mex offerings, comfort-food classics, and heartier picks, like the top sirloin and pork chop. The Walking Nacho appetizer starts with a foundation of Fritos Scoops and lightly seasoned chorizo, and the Chop Chop salad mixes things up with pistachios and roasted beets. Entrées include a tender prime rib on squishy bread, a veggie-packed stir-fry, and the kind of meatloaf your grandma would make. *Lunch and dinner daily.* 1435 E. 86th St., 317-735-1293, sahmalehouse.com 🍷🍷

### Sakura ★★

**SUSHI** Sakura hasn't changed much in all its years of no-nonsense nori-rolling. And it has no reason to. Its softshell-crab roll set the standard for crunchy sushi years ago, and the unagi rivals any eel in town. *Lunch Mon.-Sat., dinner Mon.-Sun.* 7201 N. Keystone Ave., 317-259-4171, indysakura.com 🍷

### Sangrita Saloon ★★

**LATIN AMERICAN** Craft cocktails get most of the attention at this intimate cantina on one of Broad Ripple's funky inner blocks. Sangrita's bartenders assemble agave spirits behind a marble counter, shaking up beauties like the Blanca tequila-based La Pipa (with fresh pineapple juice from The Garden Table; agave; lime; and a lacy froth of coconut milk). A brief menu focuses on taco dinners with authentic sides like elotes spiked with paprika mayo. *Dinner Tues.-Sun.* 834 E. 64th St., 317-377-4779, sangrita-saloon.com 🍷

### Shoefly Public House ★★

**FAMILY PUB** In Herron-Morton/Fall Creek, this neighborhood pub is decked out in exposed brick and repurposed timber. The seasonal rotation of fancy tavern food is just as unfussy—like yucca planks in place of standard fries, a Cuban pork "sandwich" inside cheddar waffles, and pretzel flatbreads that make great starters. *Lunch and dinner Mon.-Sat.* 122 E. 22nd St., 317-283-5007, shoeflypublichouse.com 🍷🍷

### Sullivan's Steakhouse ★★

**STEAKHOUSE** In the steakhouse canon, Sullivan's fills the slot for casual diners who don't take the whole genre too seriously. For better or worse, some items on the rangy menu feel populist (the appetizer of cheesesteak egg rolls, while satisfying, belongs downmarket), while others surprise with subtle sophistication (tender green beans are enriched with cashew butter). *Lunch Mon.-Fri., dinner daily.* 3316 E. 86th St., 317-580-1280, sullivansteakhouse.com 🍷🍷

### Taste Café and Marketplace ★★

**CONTEMPORARY** Brunchers and light-lunchers queue up at this SoBro hot spot for fancified eggs and toast—like a deep-dish strata with veggies and pesto, or truffled eggs adorned with asparagus and Swiss. Dinnertime showcases the kitchen's skills. *Breakfast and lunch daily, dinner Wed.-Thurs.* 5164 N. College Ave., 317-925-2233, tastecafeandmarketplace.com 🍷🍷

### Tinker Street ★★

**CONTEMPORARY** This snug Herron-Morton spot

puts equal focus on experimentation and execution. Guests pack shoulder-to-shoulder into the dining room while efficient servers bring out plates of precisely flavored creations, and co-owner Peter George, a longtime fixture of the Indianapolis dining scene, works the room himself. *Dinner daily. 402 E. 16th St., 317-925-5000, tinkerstrectindy.com* **V \$**

### Turf Catering + Kitchen ★★

**CASUAL** The industrial-park location is unusual, and there are just nine spots in the whole place, but don't let that deter you. Options from this formerly catering-only outfit are mostly on the soul-warming side: grilled cheese sandwiches with beef short ribs, red-onion jam, and but-terkäse on Cuban water bread; or a ham-and-salmon croque with Gruyère and béchamel on brioche. *Lunch Mon-Fri. 8155 Castleway Ct. West, 317-288-0173, turfcateringkitchen.com* **V \$**

### Txuleta ★

**NEW SPANISH** The artistic cooking style of Spain's Basque region is the focus of this tight space above Broad Ripple's Brugge Brasserie. Identified as a Basque cider house, Txuleta (pronounced *choo-lay-ta*) pairs house ciders, like the semi-sweet Sunset Tart Cherry and the funkier un-carbonated Sidra Naturala, with the coastal and rustic meaty flavors of dishes like the satisfying Basque fish stew *titoro*, stocked with shrimp and mussels, and a spicy chicken-leg quarter flavored with onions and peppers. The menu lists a dinner for two built around a 26-ounce bone-in ribeye and two bottles of cider, but nearly everything on the menu is easily shared. Among the list of elaborate pintxos (snacks impaled with little wooden sticks and served two per order), tender squid meatballs get a pop of heat from blistered shishitos, and silver slips of anchovy balance atop quail eggs and tiny chorizo sausages. *Dinner Tues.-Sun. 1011 E. Westfield Blvd., 317-919-3555, txuletaindy.com* **V \$**

### Ukiyo ★★★

**JAPANESE-INSPIRED** Two dining rooms—a dark and cozy wood-lined room with modern Danish lighting and the bright and inviting sushi bar—comprise chef-owner Neal Brown's meticulous spin on Japanese cuisine, where guests are welcomed to the table with a small sampling of ginger milk, like Japanese horchata. Early favorites included an uni toast appetizer, chicken skins with honeycomb, and pork shoguyaki with Napa cabbage, soba noodles, and caramelized onions. In the reservations-only sushi bar, Ukiyo's chefs prepare an ever-evolving tasting menu of their choice. *Lunch and dinner Tues.-Sat. 4907 N. College Ave., 317-384-1048, ukiyoindy.com* **V \$**

### The Vanguard ★★

**CONTEMPORARY COMFORT** After a conversion to a bona fide supper club in the fall of 2016 under the guidance of Castleton's Turf Catering, Broad Ripple's onetime watering hole The Usual Suspects hired former LongBranch toque Adam Ditter in the summer of 2017 to up its culinary game even further. Live music and a makeover with sleek subway tile and modern lighting also dressed the place up for a celebration dinner out. Ditter's expanded menu keeps a few favorites from the old one, albeit with new twists such as crunchy, oat-crust-fried chicken with peach butter and a well-dressed

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ribeye. Salads and rustic veggie small plates are also good bets, such as a recent ham-and-peach salad with Turchetti's Salumeria ham, and zucchini with a charred lemon yogurt. Be sure to try one of bar manager Steve Simon's exactly original cocktails, including milk punch made from a painstaking, several-days process. It's a special treat in winter—or any time of year. *Dinner Tues.–Sun.* 6319 Guilford Ave., 317-254-1147; [vanguardindy.com](http://vanguardindy.com) 🍷 \$

## NORTHWEST

**INCLUDES** College Park, Lafayette Square, Traders Point

### Abyssinia ★★

**ETHIOPIAN** This humble spot—where diners use a spongy sour flatbread known as injera in lieu of utensils—provides a thorough introduction to Ethiopian cuisine. Aficionados of East African food will be impressed by the seasoning of the stewed lamb, beef, spicy chicken, greens, and chickpeas on order. *Lunch and dinner daily.* 5352 W. 38th St., 317-299-0608 **V \$\$\$**

### Hyderabad House ★

**INDIAN** This Texas-based chain bills itself as a “Biryani House” and specializes in nearly 15 varieties of the hearty basmati rice dish, including goat, fish, and egg versions, with even more types available on weekends. Giant, delectable dosas filled with potatoes, chili paneer, or chicken tikka and served with a trio of spicy sauces are a highlight. A daily lunch buffet at the counter is a nice introduction to some of the restaurant's heartier, milder fare. Timid diners should make certain of the spice levels first, and while the decor is a mishmash of the former occupant's tables with added folding chairs, the knowledgeable staff and spirited crowds give promise that this friendly South Asian spot may have more staying power than previous tenants. *Lunch and dinner daily.* 8840 N. Michigan Rd., 317-559-4221; [hhindianapolis.com](http://hhindianapolis.com) **V \$\$**

### Jamaican Style Jerk ★

**CARIBBEAN** Now that this real-deal, reggae-bumping Jamaican spot has moved from its onetime Keystone Avenue location on the side of a liquor store to the former home of Pancho's Taqueria on Michigan Road, you don't have to eat some of Indy's best jerk chicken from a parking-lot picnic table. Generous portions of fall-off-the-bone oxtail, curried goat, and ribs are accompanied by mounds of beans and rice, cabbage, and fried plantains. Stop in on Saturdays for traditional ackee and saltfish. *Lunch and dinner Tues.–Sun.* 7023 Michigan Rd., 317-926-1110 \$

### The Loft Restaurant at Traders Point Creamery ★★

**RUSTIC** Known for its picturesque setting, the gorgeously rustic eatery at this Zionsville farm and creamery specializes in chef-driven fine dining. Traders Point's own grass-fed beef features prominently in dishes like the bacon-infused Farmhouse Smashed Burger topped with beer cheese and bread-and-butter pickled onions, as well as a nightly steak treatment that never dis-

appoints. Don't get fancy with dessert; ice cream made in house is the way to go for a sweet finish. *Lunch Mon.–Sat., dinner Tues.–Sun., brunch Sun.* 9101 Moore Rd., Zionsville, 317-733-1700; [tpforfganics.com/the-loft-restaurant](http://tpforfganics.com/the-loft-restaurant) 🍷 🍷 🍷 **V \$\$\$**

### Oakleys Bistro ★★

**CONTEMPORARY** The meticulously plated fare at Oakleys Bistro hails from an era when sprigs of herbs and puddles of purées and gastriques provided the flavor. Menu descriptions give clues as to what might arrive at the table, but heads-up on anything that appears in quotes, such as a deconstructed Pecan “Pie” that comes out in tater tot–sized components. *Lunch and dinner Tues.–Sat.* 1464 W. 86th St., 317-824-1231; [oakleysbistro.com](http://oakleysbistro.com) 🍷 **V \$\$\$**

### Tortas El Guero ★

**MEXICAN** This tiny Mexican joint in a parking lot near the Home Depot on High School Road draws lines of devoted regulars until the wee hours for takeout orders of burritos and hearty platters of nachos. But Latin-food fans will love the textbook tacos and tortas here, especially tacos alambre with creamy cheese, sautéed peppers, and crispy bits of ham—or generous tortas piled with tender steak, breaded chicken cutlets, and flavorful chorizo, all dressed up with crema, cheese, and avocado. The Torta Pachuqueña is a tasty combination of pork and sausage piled onto warm rolls. And while there are only a few cramped stools by the counter and a communal picnic table outside, customers are generally happy to dine on the backs of their cars and share tips with their fellow patrons about favorite menu items. *Lunch and dinner daily.* 3818 N. High School Rd., 317-709-2328 \$

## SOUTH SUBURBAN

**INCLUDES** Bargersville, Greenwood

### Egg Roll #1 ★

**CHINESE AND VIETNAMESE** Customers order at the counter—newbies guided by an elaborate photo menu on the wall and regulars reciting their favorite orders by memory—at this unembellished dining room off a busy southside intersection. Most diners zero in on the deep-bowl Vietnamese offerings: beef-ball pho in its salty, steamy broth or egg-noodle soup with meat choices that include pork and crab leg. *Lunch and dinner Mon.–Sat.* 4576 S. Emerson Ave., 317-787-2225; [eggroll1.com](http://eggroll1.com) **V \$**

### Ichiban Sushi Bar ★

**JAPANESE** Most of the customers sliding into the cozy sunken-floor booths here are devoted regulars, and for good reason. Owner Sammy Li's specialty-roll menu leans hard on the kind of embellished creations—often tempura-fried and mayo-swiped—that are the stuff of serious cravings. Expect a good-sized crowd on Monday's half-price sushi night *Lunch and dinner daily.* 8265 U.S. 31 St., 317-883-1888; [ichiban31.com](http://ichiban31.com) **V \$\$**

### Revery ★★

**CONTEMPORARY** Approachable, affordable fine dining comes to Greenwood at this elegantly rustic bistro, whose unexpected small plates



include a cured-smoked-fried pig's tail with a tangy Asian glaze, and chicken livers with violet mustard. *Lunch and dinner Tues.-Fri., dinner Sat., brunch Sun.* 299 W. Main St., Greenwood, 317-215-4164, [reverygreenwood.com](http://reverygreenwood.com) 🍷 🍷 \$\$\$

### Tried & True Alehouse ★

**CASUAL** Settle in at a table at this watering hole in Greenwood, and someone will surely order the Chicken-N-Waffle Bytes. And why not? It's hard to resist plump nuggets of juicy white meat fried inside waffle batter and served with two dipping syrups, one maple and the other spicy. *Lunch and dinner daily.* 2800 S. State Rd. 135, Greenwood, 317-530-2706, [triedandtruealehouse.com](http://triedandtruealehouse.com) 🍷 🍷 \$\$\$

## WEST

**INCLUDES** *Clermont, Plainfield, Speedway*

### Big Woods Speedway ★

**BREW PUB** Smoky, saucy pulled-pork nachos reign among starters, but while pizzas and street tacos get the most attention on the menu, ribs and chicken may be the best bets for dinner. A playful "bag o' donuts" with chocolate turtle sauce is a fun finish. *Lunch and dinner daily.* 1002 W. Main St., Speedway, 317-757-3250, [quaffon.com/big-woods-speedway](http://quaffon.com/big-woods-speedway) 🍷 🍷 \$\$\$

### The Iron Skillet ★

**FAMILY DINING** Heaping platters of skillet-fried chicken and bowls of buttered corn and mashed potatoes with chicken gravy rule here, where the flowered wallpaper and antique furnishings suggest days gone by. *Lunch Sun., dinner Wed.-Sun.* 2489 W. 30th St., 317-923-6353, [ironskillet.net](http://ironskillet.net) \$\$\$

### Madd Greeks ★

**GREEK** Smoky, chargrilled pork souvlaki and gut-busting pitas stuffed with gyros and fries are some of the Mediterranean standouts at this welcome addition to the IUPUI dining scene. Crispy falafel with a tender, nicely spiced center is excellent whether as a starter or a main dish, and feta cheese and spinach pies start the meal in rich style. Lunch customers will be tempted by the open-faced "taverna" pita or "Madd loaded" pita stuffed with fries and melted mozzarella, but nothing tops the buttery, fall-off-the-bone Kotopoula Skaras or chargrilled marinated chicken. Aim for gyros or chicken shawarma if you're in a hurry. *Lunch and dinner daily.* 910 W. 10th St., 317-602-8336, [maddgreeksgrille.com](http://maddgreeksgrille.com) \$\$\$

### Oasis Diner ★

**DINER** The original 1954 Mountain View Diner built in New Jersey was moved to the heart of Plainfield in 2014. The refurbishing and expansion nearly doubled the seating. And while the menu has also broadened to include Disco Fries (a gut-busting take on poutine) and a grilled cheese with avocado relish, the thick-cut tenderloin is still the best bet, whether protruding from a bun or smothered with sausage gravy.

*Breakfast, lunch, and dinner daily.* 405 W. Main St., Plainfield, 317-837-7777, [oasisdiner.com](http://oasisdiner.com) \$\$\$

### Rayan Restaurant ★

**MIDDLE EASTERN** Yemeni dishes such as saltah, a sizzling stone bowl of tender carrots and potatoes topped with a lamb stew and a fragrant fenugreek foam, are highlights, especially when accompanied by warm, plate-sized flatbreads. Stop in early for breakfast fare such as eggs poached in tomato sauce, the traditional fava-bean dish foul, and fresh smoothies. Take home flatbreads or honey-sweetened pastries from the impressive in-house bakery. *Breakfast, lunch, and dinner daily.* 4873 W. 38th St., 317-986-7554, [alrayanrestaurant.com](http://alrayanrestaurant.com) \$\$\$

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## Coca-Cola Bottle Replica

VINTAGE 1965

Resides at the Vigo County  
Historical Society Museum

IN APRIL 1915, the Coca-Cola Company issued a challenge to glass companies: Design a "bottle so distinct that you would recognize it by feel in the dark, or lying broken on the ground." Inspired by the curved cocoa plant pod, Terre Haute-based Root Glass Company founder Chapman J. Root devised a curvaceous, 6.5-ounce bottle featuring an elongated body, defined vertical ribs, and a bulging middle. The Root "Contour Bottle" fizzed to the top, and Root patented his company's creation, which one industrial designer at the time called the "perfect liquid wrapper." Only two original bottles survive, but the Vigo County Historical Society Museum in Terre Haute boasts this Root family replica, cast for the 50th anniversary in 1965. This month, nearly 30 six-foot-high, artist-painted fiberglass replicas with its shape will dot the Terre Haute landscape to celebrate the bottle's creation. 🍷



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