

The Best New Restaurants and Bars in Dallas

[Farah Fleurima](#)

Local eaters with a keen eye may have noticed a trend of resurrection these past few months in Dallas. The overarching theme of new restaurants, it seems, is that they've sprung from the ashes of old ones with each revamp led by the same owner. That means new sources for craft fried chicken, elevated shareables, and modern haute cuisine have landed from names we know and trust. Chef-crafted sandwich shops have started to trend as well, one we hope continues to grow. Here are 10 hot new spots ready for further exploration.

All of the restaurants on this list are part of our ongoing quest to find this year's best new restaurants in America, and we're combing through every opening in every Thrillist city. Get involved on Instagram -- [#BestRest2016](#) - - to let us know your picks and your favorite dishes at each of these new spots.



Courtesy of Cedar Grove

Cedar Grove

Oak Lawn

The old DISH on Cedar Springs is no more and in its place this bright, airy, tree-themed bar and restaurant has taken root, courtesy of the same owners. Nature and forestry are inspirations, from the stark white “trees” that spring up from the tables throughout the dining room, to cocktails like the Forest Floor Forager and Above the Treeline. Sharing is a big part of Cedar Grove, too, reflected in an extensive list of shareable plates like crispy wings, deviled eggs, and Swedish meatballs to long communal tables that foster plate-gawking and conversation. Even more shareable: the cocktail punches.



[Independent Bar & Kitchen](#)

The Independent Bar & Kitchen

Deep Ellum

Fans of European-inspired comfort food are flocking to this brick-lined tavern for the likes of moules frites, Scotch eggs, and burgers. The patio overlooking Main St is the perfect corner for sampling the bar’s expert craft

beer and cocktail list. Weekend brunch offers egg-topped spaetzle, waffle, and drink specials till 3pm.

[Sprezza](#)

Oak Lawn

Chef Julian Barsotti is adored locally for his Italian concepts Nonna and Carbone's Fine Food and Wine, so the admiration for him should grow with this casual Italian eatery tucked into a Craftsman-style house on Maple Ave. The culinary spotlight at this inviting and warm restaurant is on pizzas, pastas, and cocktails.



[Knuckle Sandwich Co](#)

[Knuckle Sandwich Co.](#)

Lower Greenville

The easygoing tavern that once was Vagabond has now been turned into an easygoing tavern for excellent cocktails and fine sandwiches, courtesy of esteemed barman Eddie “Lucky” Campbell. Don’t let the casual pub feel fool

you, there's serious attention being paid to drinks and eats here, from the ahi tuna sandwich to the namesake sandwich, filled with pork belly and pimiento cheese. Pro tip: stop in for happy hour lunch starting at 11am, for criminally cheap cocktails.



Kevin Marple

Street's Fine Chicken

Oak Lawn

The Oak Lawn-Cedar Springs area is on fire, with this spot joining Cedar Grove as another major owner-led overhaul of a beloved neighborhood spot. In this case, the old Black Eyed Pea has been redesigned and brightened up into an elevated fried-chicken joint. The menu is Southern as all get-out, with specialties like pimiento fritters and chicken fried steak on offer alongside the classic fried bird. Chicken also comes in tender form and in a spice-marinated grilled version named the Sin Killer.



[Black Ship Little Katana](#)

Black Ship Little Katana

Downtown

This offshoot of the local sushi chainlet serves up a selection of pan-Asian specialties in a spacious, lounge-like dining room anchored by a sleek bar framed by flat-screens. The menu is largely Japanese, with maki rolls and sashimi among standouts, but don't miss the Korean favorites like kalbi and bibimbap. Cocktails do well incorporating the flavors of the region.

Montlake Cut

University Park

Thanks to local restaurant whiz Nick Badovinus, Dallas has a new hub for fresh seafood. Montlake Cut presents fish, a raw bar, and a handful of meat dishes in an upscale, white-tablecloth environment where nautical elements inform the interior design and harken to his former home of Seattle. The wine program curates the finest vino at a variety of price points.



[Hash House A Go Go](#)

Hash House A Go Go

Plano

Plano is busting out the stretchy pants now that this popular chain known for belt-busting portions has landed in town. Everything's gigantic here, from pancakes to the burgers to a chicken pot pie with a dough topping that could easily double as a two-gallon hat; even salads could feed a table of four. The chicken and waffle plate is a legend, as are the imaginative Bloody Marys that go perfectly with it.

Butcher Board

McKinney

Situated right next to its sibling restaurant, [Sugarbacon](#), this quick-service eatery boasts a menu loaded with hand-carved meat sandwiches on Village Baking Co. bread. The offerings may be few, but they're all chef-crafted and sound incredibly tempting, including the herb-crusting porchetta sandwich and a smoked roast beef sandwich with caramelized onion au jus. We'd say

this love child of a barbecue joint, bakery and deli sounds totally worth the trek north.



Courtesy of Flora Street Cafe

Flora Street Cafe

Downtown

Last but certainly not least in the restaurant revamp category, James Beard-honored Chef Stephan Pyles made over his namesake flagship, recently opening this upscale Southwestern cuisine destination with a super-local bent. Expect a sensory experience with each dish, with thoughtful touches like embered lettuce, goat cheese chicharron, and garlic flower fritters. Cocktails and the wine list get the same level of attention and variety.

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[Farah Fleurima](#) is a Dallas-based food and travel freelance writer who hopes to grow up to be a trendlet herself. Follow her progress at her blog, [The Dallas Diva](#) and on Twitter at [@TheDallasDiva](#).

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[1. Cedar Grove](#)

Cedar Grove is a casual neighborhood destination with a modern forest motif (the dining room is lined 50-something artificial trees). The menu features casual Southern American fare at an approachable price point, with snacks like country ham pimento cheese and Cheez-It-crusted mac and cheese, and larger plates like a hot chicken sandwich and a mushroom burger (add a fried egg for \$2). The communal tables (and those snacks) are conducive to group dining, as is the drink menu with five different punch options that serve anywhere from four to eight people. And if you choose to sit on the back patio, you can beat the Dallas heat with their adult snow cones and other frozen drinks, like the “R-rated Root Beer Float” and frozen Cuba Libre. Stop by on the last Sunday of every month for Drag Brunch, a \$35, three-course tasting menu (eggs included).

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