

Food & Lifestyle

Rittenhouse Square's Mac Mart expanding to Main Line; Yards and Gopuff team on summer beer



Macaroni and cheese eatery is expanding to Ardmore.

RACHAEL FISHER/ROSE COLORED GLASSES

By [Emma Dooling](#) and [Lisa Dukart](#) – Philadelphia Business Journal

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The region is set to welcome several new dining concepts in the coming months, including new locations of a Rittenhouse Square mac and cheese eatery and a Montgomery County hot chicken spot.

As part of the waves of new openings, a Chinatown restaurant recently debuted its latest concept and a Mediterranean eatery began service in Fishtown.

Here's what you need to know about the Greater Philadelphia dining scene this week:



Marti Lieberman (left) and her sister, Pamela Lorden, are the owners of macaroni and cheese eatery Mac Mart.

MAC MART

Mac Mart to open Main Line location

A popular Rittenhouse Square macaroni and cheese eatery is expanding to the Main Line.

Mac Mart will open its second location, and its first franchised outpost, at 38-40 Rittenhouse Place in Ardmore. The restaurant is targeting an early fall opening, co-founder and co-owner Marti Lieberman told the Business Journal.

The fast-casual shop will be operated by franchisees Kevin and Jackie Falcone. Lieberman and her business partner and sister Pamela Lorden [launched franchise opportunities](#) for Mac Mart in February 2023.

Mac Mart's Ardmore location will span roughly 900 square feet. The space will include a retail area selling cheese sauces, macaroni and pre-packaged meals, in addition to a restaurant portion with six tables totaling 20 seats. It will also have a small space for kids with a chalk or white board, Lieberman said.

Mac Mart Ardmore will have a broader menu than the Rittenhouse Square location. In addition to a variety of dishes that put a twist on traditional mac and cheese, the shop will offer grab-and-go salads, hot dogs, chicken fingers and tater tot bowls.

Lieberman founded Mac Mart in 2013 alongside Lorden and Garrett Jablonski, who is now her husband. The business started as a food truck that operated on Drexel University's campus and expanded gradually, first traveling to other areas of the city and then taking on catering opportunities and operating stands at the Pennsylvania Convention Center. Its Rittenhouse Square brick-and-mortar opened at 104 S. 18th St. in 2016.



Bab's Hot Chicken & Brews is expanding into Delaware.

IN BETWEEN RIVERS

Bab's Hot Chicken & Brews expanding to Delaware

A Montgomery County hot chicken spot is expanding into Delaware.

Bab's Hot Chicken & Brews, formerly Baba's Hot Chicken & Brews, plans to open its second location at 174 E. Main St. in Newark on Aug. 28. The concept is the creation of brothers Leo, Jim and Pep Osmanollaj, who also own [Mount Airy's Töska Restaurant & Brewery](#) and regional chain M2O Burgers & Salads.

The menu at the Delaware location will include chicken sandwiches, bone-in and boneless wings, wraps, bowls, fries and desserts such as banana pudding and peach cobbler. The roughly 1,800-square-foot eatery will seat 35 people.

Bab's Hot Chicken & Brews' first location opened at 725 S. Trooper Road in Audubon [in February](#). Following the restaurant's debut, the Osmanollaj brothers said they wanted

to grow the brand.

“Delaware made the most sense to us as we have a few locations [there] for our other businesses and we love being a part of the community around University of Delaware and Wilmington,” the brothers said in a statement.

Bab's Hot Chicken will be open Sunday through Thursday from 10 a.m. to midnight and Friday and Saturday from 10 a.m. to 2 a.m.



Image: Chubby Nori

Chubby Nori specializes in hand rolls.

CHUBBY NORI

Chubby Nori opens in Chinatown

Nine months after announcing plans to fundraise and open a new hand rolled sushi eatery, the owners of Chubby Cattle Philadelphia this month debuted their latest concept.

Located on the second story of the Chinatown restaurant, Chubby Nori opened on Aug. 3. The restaurant at 146 N. 10th St. offers several appetizers, including a seaweed salad and truffle edamame, in addition to two dozen hand rolls.

The addition was inspired in part by the [growing hand roll trend in New York and Los Angeles](#), Chubby Cattle International founding partner David Zhao previously told the Business Journal.

Hand rolls differ from sushi rolls in that they are left whole rather than cut into bite-sized pieces.

Chubby Nori's hand roll selection ranges from what it dubs classics like salmon with toasted sesames to yellowtail tuna with rice puffs and scallions to signature rolls like the Mango Shrimp Tempura and the Blue Crab. It also has a selection of special rolls featuring ingredients like sea urchin, wagyu, lobster and caviar.

Prices for classic hand rolls start at \$5.50, while signature rolls are \$9.25. Special rolls range from \$14 to \$17.50. Uni, featuring sea urchin, wasabi, scallions and truffle paste, is market price.

Chubby Nori spans approximately 2,000 square feet and has seating for 13 people. It is open daily from 5 to 10 p.m.

Quick bites:

- Lancaster-based cookie-maker **Taylor Chip** is opening its first locations in Philadelphia next month. The brand's Rittenhouse Square shop at 1807 Chestnut St. will debut on Sept. 14, and its Fishtown store at 1828 Frankford Ave. will open on Sept. 21.
- Chef Tyler Akin opened his newest restaurant, Mediterranean concept **Bastia**, on Aug. 15. Located on the ground floor of the [newly opened Hotel Anna & Bel](#) at 1401 E. Susquehanna Ave., [the Fishtown restaurant](#) offers seasonal menus inspired by the cuisines of Corsica and Sardinia, as well as cocktails. The restaurant is open for

dinner Wednesday through Sunday from 5 p.m. to 10 p.m. and its bar begins serving at 4 p.m. Brunch is available on weekends from 9 a.m. to 2 p.m.

- **Gopuff** and **Yards Brewing** teamed up on a new alcoholic beverage in time for the end of summer. The two Philadelphia brands last week rolled out a new collaboration known as Gopunch. The 6% alcohol by volume drink comes in a blue raspberry flavor that has a fruity profile with sweet and citrus notes. The limited-edition drink is available at both Yards Brewing's taproom at 500 Spring Garden St. and for delivery via Gopuff. A six-pack retails for \$12.99. The beer marks Yards Brewing's first collaboration for a packaged product.

In case you missed it:

- **World of Beer**, which has a location in Exton, [has filed for Chapter 11 bankruptcy protection](#).
- A Colorado-based vintage apparel and taco bar concept is [opening a location in Fishtown next year](#).
- The new CEO of **PJW Restaurant Group** [sees "a lot of whitespace"](#) in the region for growth of its P.J. Whelihan's Pub and Restaurant chain.
- A Canadian fast-casual Tex-Mex chain [has inked a franchise deal](#) to open 11 restaurants in Delaware.
- Team video game experience and eatery **Beat The Bomb** is [set to open in Center City](#) in the coming months.