

Main Line Voices

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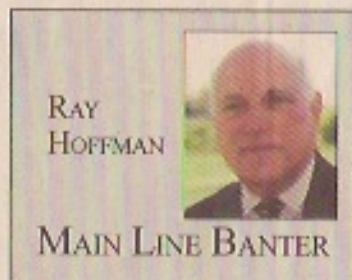
Wednesday, February 20, 2013

What's cooking in Berwyn? Incoming restaurants and favorite standbys

A couple of columns ago (Jan. 23 and Feb. 6, to be exact), we wrote about the back-burner reiteration of a one-time local "watering hole," and the simmering re-opening of a completely new version of a former Main Line favorite. Now it appears that both have moved to the front burners, and you can almost feel the "sizzle" around the heart of Berwyn.

The very latest on the resuscitation of Binni & Flynn's is that the Southwestern cantina-styled restaurant will open next Monday on Lancaster Avenue in the Bronze Building complex space most recently occupied by Aneu Bistro and Wine Bar. Owner Meridith Coyle, who most locals know as the daughter of Richard Coyle, the late owner-host of the original Binni & Flynn's that packed them in at Gateway Shopping Center for two decades prior to Richard's untimely death more than a dozen years ago. In resurrecting B&F, Meridith tells us that she also will continue to operate Aneu Catering and the Fresh Ideas Main Line Market. In fact, she will be offering daily breakfast and lunch menus at the market when B&F opens daily for lunch and dinner next week.

"It's really an exciting time for me and my family. Everybody I talk to who remembers the 'old place' tells me that they can't wait to relive old memories in the new rendition of the Tex-Mex place 'where everybody knows your name.' It's also



great to have one of our old B&F chefs back at the new spot," Meridith said.

The other Berwyn restaurant "hot spot" is the soon-to-be (slated for mid-March) "30 Main," at the corner of Main and Lancaster Avenues across from the Berwyn Train Station. Owners Matt and Mike DiDomenico are completely redoing the former Black Sheep Saloon, aka the Main Line Café, and transforming it into "a neighborhood gathering place that everyone will be proud of," Matt said. "We were originally looking to open this month, but we wanted to make sure that everything would be 'just right,' ergo the March date. "We have hired Dan Elliott (he of Stephen Starr restaurant lineage) as our general manager, and he is in the process of bringing in an executive chef and a sous chef (neither from a Starr location) and a creative menu that will be affordable and appealing. The new restaurant will have three areas for customers to choose: a bar, a lounge and a dining area. We have put in an 8' TV that can be used for presen-

tations of business and community groups that want to meet in the area, and we will have all new furniture, carpeting and wall décor as part of our ambience," Matt said.

While thinking about Berwyn restaurants, it is encouraging to see that Nectar, Tira Misu, Frankie's Fellini Café, EmJ's and Alfredo's seem to be satisfying customers to return. All of them are located within a short distance of one another and appear to be "live and well" in a business that is traditionally volatile, to say the least. Add the popularity of Berwyn Pizza to these "flourishing five," and one might arguably ask that when considering nearby places to eat, why you would want to go anywhere else?

★ Call for clothing

T&E Care has opened its drive for kids clothing. The community charitable organization is looking for donations for its 2nd Annual Kids Clothing Grab Bag gala. Donations will be taken the week of April 1 for the event that will be held on Friday and Saturday, April 12 and 13, at St. Matthew's United Methodist Church, Wayne. Information about what type of clothes will be accepted and where they can be dropped off is on the T&E Care web site: tecare.org/kids clothing grabbag. "The Grab Bag is a great opportunity to get lots of kids clothing at little or no cost for hundreds of families needing extra help," said Sandi Gorman, founder of T&E Care.

Always looking for ways to help families in Tredyffrin and Easttown Townships, T&E Care currently is seeking the donation of a reliable washing machine for a family in need. Visit tecare.org for more information.