In New York City, Connie Chung (Eleven Madison Park) opened her first restaurant, a fast-casual Chinese venture in Gramercy called Milu. Cosme reopened for indoor dining.

Jimmy Rizvi (GupShup) went casual with his new Indian eatery, Chote Miya, at Time Out Market New York. Atsushi Kono started a yakitori omakase pop-up at the Hotel 50 Bowery called Chikarashi Isso. Mitsunori Isoda (Jewel Bako) took the reins as chef at Omakase Room, which has been renamed Omakase Room by Mitsu. Chip NYC brings its famed cookies to Williamsburg for its first Brooklyn location this weekend. City Dumpling opened in three locations in Manhattan; dumplings for these locations are provided by Helen Yu (Dumpling Galaxy). II Triangolo closed in Queens.

In Philadelphia, Oath Pizza opened its first ghost kitchen for takeout and delivery.

In Washington, D.C., Compass Rose added an on-site bakery, La Bodega, from Paola Velez (Maydan), with globe-trotting pastries like dulce de leche babka and labneh cheesecake. Eric Yoo turned his ramen pop-up, Menya Hosaki, into a permanent Petworth restaurant. Navy Yard got a shipping container bar called Sandiot Southeast. Butter Chicken Company added a third location near Union Station. Prost DC brought a taste of Bavaria to Mt. Vernon Triangle. Aaron Gordon named Peter Smith as the culinary operations director at Ghostline. Kevin Tien (Emilie’s) prepares to open an upscale Vietnamese restaurant called Moon Rabbit at the InterContinental hotel at the Wharf. Hollis Silverman brings two new eateries to the Eastern Market area next month, including a New American restaurant called The Duck & The Peach and Italian-inspired La Collina. Ada’s on the River brings wood-fired fare to Alexandria early 2021. Known for its Detroit-style pizza, New York City-based Emmy Squared expands its D.C. presence next year with an Old Town location.
In Boston, Will Gilson opened Café Beatrice, the first part of a multi-restaurant concept taking shape at the Cambridge Crossing development; future projects for the location include The Lexington restaurant, Italian-inspired Geppetto and a private dining space. Jason Santos launches B & B Fish November 2 in Marblehead, along with Jeff DeCandia. Matt McPherson is working on an eclectic and sustainable eatery in East Boston called Café Iterum. Square Mfg. Co. brings Detroit-style pizza to Natick this winter.

In Baltimore, NiHao opened for dine-in service, with Pichet Ong (Brothers and Sisters) serving as chef at the Chinese restaurant.

In London, Jody Williams expands New York City’s Buvette to Notting Hill later this year.