

the Menu FLORENCE FABRICANT



STEVE LEGATO

INLINER Hudson Garden Grill

In step with the movement toward better dining options in museums and other public places, the New Botanical Garden has added a full-service restaurant. It's in the Ross Conifer Arboretum and is open to the public (without an admission fee). But do not plan on dinner because it keeps garden hours, closing at 6 p.m. The airy room, designed by Bentel & Bentel, has arched windows, bold checked tablecloths and walls of washed red oak from trees that fell on the grounds during Hurricane Sandy. Run by Stephen Starr and his partners, with the chef Julian Alonzo in the open kitchen, the restaurant emphasizes local ingredients, especially from the Hudson Valley: 2900 Southern Boulevard, Bronx, N.Y., 646-627-7711, Hudson.gardengrill@restaurant.com.

OPENING

Genuine Superette Genuine Roadside, the restaurant that AvroKO opened in Gotham West Market in 2013, was the test case. Now the owners are rolling out a more elaborate version in Little Italy, with Brad Farmerie in the kitchen and a menu of burgers, tacos and salads to eat in or take out. They also have a rotating program of guest chefs who make special dishes; first up is Paul Liebrandt, with his fish and chips. There are also ice cream sandwiches by Sam Mason of Odd Fellows Ice Cream Co.: (Wednesday): 191 Grand Street (Mulberry Street), 646-726-4633, eatgenuine.com.

Han Dynasty The Sichuan restaurant group from Philadelphia that took root in the East Village in 2013 has opened an Upper West Side branch with the same vast and spice-fueled menu as downtown, but a much larger capacity, 180 seats: 215 West 85th Street, 212-858-9060, handynasty.net.

Pure Food and Wine, One Lucky Duck Sarma Melngailis has reopened her restaurant and take-out shop: 54 Irving Place (17th Street), 212-477-1010, 125 East 17th

Street, 212-477-7151, oneluckyduck.com.

LOOKING AHEAD

DeKalb Market Hall City Point, a huge retail, residential and office development being built at the junction of Flatbush and DeKalb avenues in Brooklyn, will include this 26,000-square-foot market hall, with up to 55 tenants. Already signed on are Fletcher's Brooklyn Barbecue, Pain d'Avignon, Arepa Lady and Cuzin's Duzin. Katz's Delicatessen is a possibility. The food hall is being created and will be run by Local Culture Management, whose president, Anna Castellani, owns Foragers Market in Manhattan and Dumbo, Brooklyn. It is scheduled to open next year: *Albee Square, Downtown Brooklyn*.

The Fillmore Room Moran's, a neighborhood hangout in Chelsea for some 50 years, has closed. The new owner, the chef Liran Mezan, is refurbishing it while maintaining its traditional look: 146 10th Avenue (19th Street).

Napoleon House The Impastato family, which owned this French Quarter restaurant in New Orleans for more than a century, had no heirs who wanted to take over

what is one of the oldest restaurants in America. They have sold it to Ralph Brennan, of the family that owns another local landmark, Brennan's restaurant. The building dates from 1812 and was the residence of a New Orleans mayor, Nicholas Girod, who offered it to Napoleon when he went into exile. But the fallen emperor never lived there. As a restaurant it was as famous for its Pimm's Cup and warm muffuletta sandwiches as it was for its uneven floors and patina of age. Mr. Brennan said he would do as "little as possible" to it. The chef will be Chris Montero: 500 Chartres Street, New Orleans.

William Vale Hotel This project, scheduled to open this year, includes a restaurant and rooftop lounge. Elizabeth Blau, whose Las Vegas company helped develop the new Rainbow Room, is the consultant: 55 Wythe Avenue (North 12th Street), Williamsburg, Brooklyn.

CHEF ON THE MOVE

Heather Machovec, the former chef de cuisine at Má Pêche, is the new executive chef, replacing Paul Carmichael, who is going to Sydney, Australia, to become the head chef at Momofuku Seiobo.