

**PETITE CHOU** *new*

823 Westfield Boulevard, 259-0765, [cafepatachou.com](http://cafepatachou.com)

If you've always found Martha Hoover's granola-friendly "student union for adults" (aka Cafe Patachou) a little too crunchy, slip into her tres chic Broad Ripple eatery for something a little more Parisian. Alongside Patachou classics like you-call-it omelets, buttery cinnamon toast, and, yes, granola, there are broken-yolk sandwiches, a croque madame bathed in bechamel, a ratatouille crepe, and tartines (that's French for "fancy sandwiches"). At meal's end, French palmiers (Euro-style elephant ears made with puff pastry) headline the sweets. **BE PATIENT:** Tables are limited, and there's almost always a line. **JUST LIKE IN PARIS:** Pets are welcome at the outside tables.

**R BISTRO**

888 Massachusetts Avenue, 423-0312, [rbistro.com](http://rbistro.com)

True fans of seasonal and local eating have a friend in chef Regina Mehallick. The staunchly garden-fresh restaurateur built her seven-year-old business around the concept of utilizing the best of local meats and produce long before small carbon

**10 Little Gems**

**#2 SANDRA RICE & NOODLES**

This Vietnamese eatery with upscale ambitions will surprise you with its pristine soups, rice-paper spring rolls, and chargrilled pork chop. Simple dishes redolent of lemongrass highlight a healthful menu that includes featherweight fried calamari served in a big rice-cracker bowl. **10625 Pendleton Pike, 823-8323, [sandrariceandnoodles.com](http://sandrariceandnoodles.com)**

footprints became trendy. Anchoring the northeast end of Mass Ave, R Bistro's exposed brick, wood, and steel dining room is the perfect bare slate for a menu that offers just 15 items at a time, each plate deftly celebrating seasonal vegetables, fresh herbs, and roasted meats. Picky eaters may complain about the short list of options, but foodies never have trouble finding something new to love on Mehallick's weekly reinvented roster, including a heroic effort for vegetarians. **BEST REWARD FOR CLEANING YOUR PLATE:** The sticky toffee pudding, offered on the lunch menu only. **THE HOT BUTTON:** You *will* get some attitude if you ask to make substitutions on the set menu.

**TAVERN AT THE TEMPLE** *new*  
(BUGGS TEMPLE)

337 W. 11th Street, 735-7960, [tavernatthetemple.com](http://tavernatthetemple.com)

With a chef whose resume includes a stint at NYC's legendary Union Square Cafe, the restaurant in Buggs Temple—the historic, completely retrofitted venue on White River Canal—has added plenty to the downtown dining scene. In less than a year, mind you. Service can be a bit inconsistent still, but Chef Brad Gates's menu of seasonal, regional fare (highlighted by house-smoked meats and fish) has a rustic elegance. Simple market greens get chic styling with cucumber ribbons and a ginger-shagbark syrup vinaigrette. Pan-seared Scottish salmon, a succulent roasted chicken with root vegetables, and beef tenderloin seared on just one side demonstrate Gates's skill with varying textures and sauces. And pastry chef Cindy Hawkins's apple tarte tatin, buttery raspberry bars, and decadent banana tart end the meal on a high note. **INSIDE TIP:** Split a first course and save room for dessert. **BAR EXAM:** The wine list is a bit short, but cocktails such as a classic Manhattan are top-notch.

**EATQUATION**



Harry & Izzy's slider



Alcatraz slider



Cheeseburger in Paradise slider



fried egg



Boogie Burger's Boogie Monster