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By M. Kathleen Pratt, Erin Brereton and Erin Sarris

"Top Chef" Season 4 winner Stephanie Izard's hotly anticipated Girl & the Goat wasn't the only restaurant that opened this month (though it did kind of seem like it for a couple of days). July also brought us barbecue, cupcakes, po' boys and a host of other fresh dining options.

Girl & the Goat

809 W. Randolph St. 312-492-6262

The buzz started building well over a year ago for this Randolph Street spot where Izard teamed up with partners Rob Katz and Kevin Boehm (Boka, Landmark, Perennial), so it's no surprise that this funky, loft-like eatery has been home to the hottest tables in town. Izard's seasonal menu will change frequently, but house-baked breads with savory accompaniments, smoked goat pizzas and grilled lamb ribs look to be standbys.



Sprinkles Cupcakes 50 E. Walton St.

50 E. Walton S 312-573-1600

After years of suspense, this posh Beverly Hills-based boutique bakery finally has debuted its fancy cupcakes on the Gold Coast. The picture-perfect cakes, made with high-end ingredients such as sweet cream butter and

<u>Callebaut</u> chocolate, come in flavors such as chai latte, cinnamon sugar and red velvet; watch for special seasonals such as summer cherry too.



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Pork Shoppe

2755 W. Belmont Ave. 773-961-7654

The team behind recently shuttered Tizi Melloul has turned to ribs (above), pulled pork, cornbread and baked beans at this self-described "boutique barbecue" in Avondale. Dig into familiar 'cue classics as well as more unusual options such as \$2 brisket tacos and the intriguing (and only sometimes available) pork belly pastrami. Booze is limited to bourbon, beer and wine, but there's plenty to go around.

Mia Figlia

5304 W. Devon Ave. 773-792-8300
French windows open right onto Devon
Avenue at this Edgebrook Italian spot
where chef John Boudouvas already has
gathered a neighborhood following for
dishes such as cavatelli with house-made
sausage, toasted walnuts and sundried tomatoes in gorgonzola cream sauce.

Mac and Min's

1045 W. Madison St. 312-563-1008
Mark Bires and Mindy Friedler have transformed the original West Loop location of their sandwich shop, Jerry's, into this New Orleans-themed po' boy stop. Interpretations of other NOLA classics, including huge muffulettas (below), join a lineup of more than 20 po' boys at the counterservice BYOB.

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