

Chef de Cuisine  
Bob Adkins of  
FARMbloomington  
with breakfast fare.

# A Guide to Brunch in Bloomington



BLOOMINGFOODS MARKET AND DELI • FARMBLOOMINGTON  
LA TORRE RESTAURANTE MEXICANO • RUNCIBLE SPOON CAFÉ & RESTAURANT  
SCHOLARS INN BAKEHOUSE • SCHOLARS INN GOURMET CAFÉ & WINE BAR  
SOMA COFFEE HOUSE & JUICE BAR • TALONS RESTAURANT AT EAGLE POINTE  
TUDOR ROOM • THE UPTOWN CAFÉ • THE VILLAGE DELI

by Kelly Kendall



# NO CORPORATE AFTERTASTE.

DRINK LOCAL.

Soma specializes in hand-crafted espresso drinks, organic and fair-trade coffees, and 100% fruit smoothies. Fresh juices include orange, carrot, beet, ginger, and more. Soma also offers selection of homemade vegan muffins, cookies, and scones.



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Downstairs from The Laughing Planet Cafe.

Open Mon through Sat 7am - 11pm  
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A GREAT PLACE  
TO STUDY.  
((FREE WI-FI))

## Tudor Room

Gorgeous tapestries, chandeliers, T.C. Steele original paintings, a Steinway piano in the entryway where IU music students play on lazy Sunday mornings... Eating at the Tudor Room in the Indiana Memorial Union is a sensuous experience.

"People have made it a family tradition to come to the Tudor Room," says Manager Tracy Wright. "Kids love it—they come in with their families and remember it the rest of their lives."

Many others go just for the food. The main buffet holds an assortment of brunch standbys, from a prime-rib carving station to made-to-order omelets. Egg frittatas might sit alongside canapés of smoked salmon and cucumber or roasted-tomato crostini. A perennial favorite: the French toast, made with thick Texas toast soaked in cream and eggs infused with vanilla.

Variety is the spice of what's been an IU institution since 1959—traditional chicken salad shares space with tabouli and curried pasta, while shrimp cocktail is dished up near tropical treats. "That's what we do well," says General Manager Steve Mangan. "The classics along with something new."

Parents can enjoy a mimosa while the kids head straight for the dessert bar. "One thing that separates us is that we have a full-service bake shop and can turn out anything we want," says Pastry Chef Michael Craig. Champagne glasses hold cookies layered with mousse—from blood orange to strawberry to blackberry, depending on what's in season; cookies and fresh-cut fruit are almost always on the menu.

The brunch buffet costs \$17.95, with a half-price discount for kids ages 6 to 12 and kids under 6 dining for free.

Brunch hours: 10:30 am-2 pm Sunday. Reservations recommended.  
900 E. 7th St., Indiana Memorial Union, 855-1620  
[imu.indiana.edu/dining/tudorroom.shtml](http://imu.indiana.edu/dining/tudorroom.shtml)

## Soma Coffee House & Juice Bar

"We're kitschy and weird and comfortable," says Soma Manager Abbey Friedman. "Anyone can find a quirkiness about Soma they like. That really attracts people who are looking for something out of the ordinary."

The fair-trade java is a major draw, as is Soma's signature concoction: The Zombie, made with still-white coffee beans that have been just barely roasted for a nutty flavor, then mingled with steamed milk and white chocolate. The most popular espresso drink these days, though, is the Lewinsky, a latte sweetened with caramel, coconut, and vanilla.

The perfect companion can be found in the baked-goods case, where prices top out at \$2.50 for a Cosmic muffin, whose wholesome pumpkin goodness is kicked up with papaya, raisins, and walnuts. Bagels are delivered fresh from Bloomington Bagel Company. Everything else, including blueberry buckwheat muffins, vegan scones, and coffee-cake muffins, is made fresh every day in the Soma kitchen.

"We try to concentrate on things that are really healthy," says Friedman. The substantial smoothies of pure fruit and juice make up many a Bloomington breakfast, especially when fortified by add-ins such as yogurt, protein powder, or Spirulina. The PBJ is exactly what you'd expect: strawberries, bananas, peanut butter, and apple juice, puréed into a more nutritious version of your favorite kid food. The Jungle Juice smoothie is a blend of papaya, passion fruit, and mango, mixed with pineapple juice. Or have just juice—apple, orange, carrot, pear, celery, beet, or ginger, to name a few—served individually or mixed and juiced fresh to order.

Hours: 7 am-11 pm Monday-Saturday, 8 am-11 pm Sunday.  
322 E. Kirkwood, 331-2770. Become a Soma fan on Facebook.

## The Uptown Café

Breakfast has always been the most important meal of the day for Michael Cassidy, owner of The Uptown Café.

"That's just been the heart of The Uptown," says Cassidy, who in 1976 bought a spot on South Walnut for the original Uptown Café for \$11,000—less than the price of the espresso machine that now serves customers.

Cassidy started out serving solid morning fare in the 30-seat diner. "Real home fries and omelets," he says. "Good coffee." The 30-seat eatery was always packed, and The Uptown eventually moved around the corner into its current location on East Kirkwood. "Now I have wine dinners, steaks, fresh fish, lots of variety," he says. "But the heart and soul is still the breakfasts and brunches."

The menu includes all-American staples, such as biscuits and gravy or steak and eggs. Pancakes are made with cottage cheese for an extra-airy texture ("Everyone who tries them loves them," says Cassidy). French toast is made crème-brûlée style, with a baguette soaked in custard for a sweet treat reminiscent of bread pudding.

But the house specialties are the dishes inspired by Cassidy's favorite food city: New Orleans. "They've always loved restaurants, loved cooking, and loved entertaining," he says. "From street food to haute cuisine, it's all good." His upscale takes on Big Easy classics include variations on Eggs Benedict, such as his Eggs Sardou (which melds artichoke, béchamel, and hollandaise sauce on an English muffin) and Eggs Houssard (served with roasted tomatoes and a red wine demi-glace along with hollandaise for extra-rich flavor). Even



(left to right) Huevos Rancheros and a mixed stack of pancakes. Photos by Eric Rudd

omelets can go Creole style with spicy andouille sausage.

The choice of cuisine that's now available in Bloomington amazes and delights Cassidy. "When I started in the business, there were maybe 10 restaurants downtown," he says. "Now there are well over 100. Just surviving all of that has been interesting. It's really been a task, and it's been wonderful."

Though Cassidy welcomes all kinds of variety to the local food culture, he'll keep doing what he does best. "I'm not a nouvelle-style restaurant," he says. "I'm more about hearty portions, simple dishes, and bold flavor."

Breakfast hours: 7 am-11 am, with some items available until 2 pm, Monday-Friday. Brunch hours: 8 am-2 pm Saturday, 9 am-2 pm Sunday.

102 E. Kirkwood, 339-0900, [the-uptown.com](http://the-uptown.com)

## Tudor Room



Sunday Brunch  
10:30am - 2:30pm

Lunch Weekdays  
11:30am - 1:30pm



INDIANA  
MEMORIAL UNION  
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Bloomington

900 E. 7th Street  
(812) 855-1620  
[imu.indiana.edu](http://imu.indiana.edu)



Since 1976

102 East Kirkwood Avenue • 339-0900 • [www.the-uptown.com](http://www.the-uptown.com)



## Bloomingfoods Market and Deli

Vegans, locavores, and all-around foodies have one reliable destination: Bloomingfoods, a local institution since 1976. The community-owned grocery store, which has grown to three locations, began offering daily hot breakfasts last year in the cafés on the east side and in the Near West Side neighborhood. The fare is exactly what you'd expect: fresh and creative, with an emphasis on organic, all-natural, and locally grown ingredients.

The weekday hot breakfast bar is filled with customer favorites such as garlic roasted potatoes, egg dishes, and seasoned tofu scrambles. Biscuits and gravy are available both sausage-studded or vegan style. Weekends bring bacon, sausage (vegan and non), and other add-ons. "On Sundays, the jalapeno cheddar grits fly off the table," says Kai Bookwalter, deli manager of the east-side location. She's found that customers like the portion-control aspect to the breakfast bar—they can help themselves to exactly how much they want, of what they want, for \$6.99 per pound.

In a hurry? The grab-and-go case includes muffins and scones baked fresh each morning and three kinds of breakfast sandwiches on toasted English muffins: vegetarian (egg, cheddar, and soy sausage); vegan (Gimme Lean, vegan cheddar, potatoes, oregano, and thyme); and bacon (with egg and cheddar).

Non-vegetarians appreciate that nearly all Bloomingfoods meats come from within the state. Most of the company's chicken is from an Amish distributor in northern Indiana, the pork is from Orange County, and the beef and turkey is usually from DuBois County. "A lot of people will only eat local meat now," says Alan



Selections from the breakfast bar. Photo by Eric Rudd

Simmerman, prepared-foods manager at the Near West Side store. "People just seem to feel more comfortable when they know the source and how it was raised."

Another draw for Bloomingfoods diners is the variety, both on and off the menu. "One of the unique things about our store is, a lot of people cross over with the grocery shopping," says Simmerman. "One person gets hot breakfast and the other goes and gets granola and a cup of yogurt or some fresh fruit. You've got the whole store to make your breakfast plate."

*Breakfast and brunch hours: 8 am-10:30 am Monday-Friday, 8 am-noon Saturday, 10 am-noon Sunday. (To-go items available starting at 7 am Monday-Saturday and 9 am Sunday).*

*East-side location, 3220 E. 3rd St., 336-5400*

*Near West Side location, 316 W. 6th St., 333-7312*

*bloomingfoods.coop*



### by day

Home of the "Lugar Burger" **voted best burger in Indiana, TV Food Network Magazine May 2009**

One of *Bon Appetit's* **Favorite Breakfast Spots in America, January 2009**



### by night

FARMshine Cocktails featuring local ingredients, Beer Specials, Live Music Downstairs

**Bloomington's #1 Saturday Dance Party** featuring **Soul in the Hole** in the **Root Cellar Bar**.



pictures by Cliff Gagliardo



# Bloomingfoods

MARKET AND DELI

**EARTH** it  
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*Good eats Great groceries  
Garden center*

316 West Sixth Street  
3220 East Third Street  
419 East Kirkwood

[www.bloomingfoods.coop](http://www.bloomingfoods.coop)  
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Introducing our **New Breakfast Hours:**

7am – 11am Tuesday – Friday

**Brunch:** 10am – 3pm Saturday & Sunday

**Free Coffee** for Groups of 6+ with Breakfast



Convenient Courthouse  
location — Make your  
case over breakfast.



### Grandma's Famous Biscuits

from Chef Daniel's New Cookbook **FARMfood**

2cups	Flour
1T.	Baking Powder
¼ tsp.	Baking soda
½ tsp.	Salt
1tsp.	Sugar
½ cup	Butter- cut into pea sized pieces and chilled well
¾ to 1 cup	buttermilk (she used sour milk or fresh milk with a little vinegar in it when she didn't have buttermilk)

Sift dry ingredients into a stainless steel bowl and chill in the freezer.

With a dough cutter, large fork or in the bowl of a food processor cut the butter into the dry ingredients being careful not to overwork the dough. The butter should remain visible in the dough.

Pour out the mixture and form a well in the center. Put ¾'s of the buttermilk in the well and quickly incorporate it. Add more liquid if needed until the dough holds its shape.

Press out to an even ½-¾ inch thickness and cut into desired shape. Bake in a pre-heated 400° oven for 10 minutes. Reduce heat to 350° and bake until golden brown and light to the touch.

812.323.0002

[www.farm-bloomington.com](http://www.farm-bloomington.com)

108 East Kirkwood

Follow us on Facebook & Twitter



## FARMbloomington

Whether you're an early riser or a serial snooze-button pusher, mornings just got a little more pleasant now that FARM-bloomington is opening an hour earlier for breakfast. Starting at 7 am Tuesdays

through Fridays and 10 am on weekends, Chef Daniel Orr's downtown eatery is dishing out its acclaimed biscuits and eggs and pouring its award-winning coffee to lawyers going over briefs on their way to the court

But the food is seriously good, made with mostly local ingredients, which FARM has become known for. Eggs are from nearby Rhodes Family Farm, sausage comes from Fiedler Family Farms of Rome, Indiana, and the peppery bacon hails from Mariah Foods in Columbus. Spring brings southern Indiana ramps—wild leeks foraged for FARM. Even the Bloody Marys are spiked with Indiana Vodka made in Indianapolis.

Now that FARM is opening its doors an hour earlier, it's especially welcoming to breakfast meetings among colleagues or a group of pals—a national trend, says Orr. "If people are on a budget and want to get a group together, breakfast is the least expensive time to do that," he says. "And the morning hours are a little more open for most people."

It's the ideal time to gather over a cup of java, which has earned FARM the coveted Golden Cup Award from an industry trade group.

Chef D. says: "We do a comfort-food breakfast—wholesome, local, and 'old timey' dishes that have been brought into the new millennium."

FARMBreakfast: the beginning of a perfect day.

*Breakfast hours: 7 am-11 am Tuesday-Friday; brunch hours 10 am-3 pm Saturday-Sunday.*

108 E. Kirkwood, 323-0002  
farm-bloomington.com

### Grandma's Famous Biscuits



Down-home meets downtown with FARM's comfort-food breakfasts. Photos by Eric Rudd



The food is always fresh at FARMbloomington. Bob Adkins, chef de cuisine, and Daniel Orr, chef/owner, pose with friends.

room, business folks meeting before their daily schedules fill up, and students hungering for a bite after a night of studying or partying.

The most important meal of the day is done impeccably at FARM, which *Bon Appétit* named one of its favorite breakfast spots last year. The magazine highlighted the restaurant's buttermilk biscuits, made from a recipe that's been in Orr's family for four generations. Along with other straight-up breakfast classics such as home fries and sticky buns, they fit right in with FARM's feel: down-home meets downtown. Quilts hang from wooden doors, while exposed pipes lend an urban edge; seating varies from sturdy farm chairs to sleek open-back stools atop skinny metal legs; and background music ranges from Edith Piaf to Lady Gaga.

"The main thing is that it's fun," says Orr, a Columbus native who had five-year stints at posh La Grenouille and Guastavino's in New York before opening FARM here in December 2007. "I did 'fine dining' in New York. Here, I wanted to create 'fun dining'—a place where everybody should feel comfortable. We try not to take ourselves too seriously."

## The Village Deli

You could count on it happening at 12:55 pm: the mad rush of 60 or 70 people arriving at The Village Deli doors just before breakfast service stopped at 1 pm.

"Instead of having customers be upset that they missed breakfast, we decided to listen to them and serve it all day," says Bob Costello, who has owned the 30-year-old restaurant since 1999. Now, thanks to the expanded hours and a dining room whose capacity jumped from 80 to 230 a few years ago, addicts can more easily get their fix of the beloved Huevos Rancheros or the Village Special (two eggs with home fries and a choice of drink for \$4.95). It's all served in the still-cozy eatery that routinely tops the annual "Bloomington's Best Breakfast" list in the *Indiana Daily Student*.

"What I think is unique about the Deli is that you get all walks of life, from the hungover college kids reliving the previous night, to families coming from church, to faculty meeting with their students," says Costello. "It's a great melting pot of the community."

Friends order extra forks for the famously generous portions of Paxton's Potatoes (topped with homemade sausage gravy, cheddar, and chives) and buttermilk pancakes, which spill over the sides of their nine-inch plates. Meals are made with local ingredients whenever possible: free-range eggs are from Rhodes Family



Huevos Rancheros, Village Deli style. Photos by James Kellar

Farm in nearby Newberry, and the popular lox-and-cream-cheese sandwich is served on bagels from Bloomington Bagel Company around the corner.

"What I think people like is not only the food and its consistent quality, but the atmosphere," says Costello, who also owns Laughing Planet and Soma Coffee House & Juice Bar. "When people come in, there's a buzz and an energy in the restaurant, and I think they like being part of that."

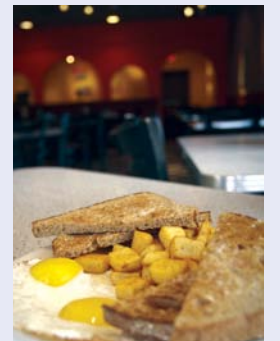
The Deli's longtime motto, "Eat and get out," made more sense when

lingering was a problem, before the number of seats nearly tripled, but servers still wear shirts with the slogan that Costello says is tongue-in-cheek.

"We've always had fast, friendly service," he says. "If you eat at the Deli, if the food doesn't make you come back, the staff definitely will."

*Breakfast served all day: 7 am-9 pm Monday-Friday, 8 am-9 pm Saturday-Sunday.*

409 E. Kirkwood, 336-2303  
villagedeli.biz



The Village Special.

TWO WORDS:

# GIANT PANCAKES



THE VILLAGE  
DELI

409 East Kirkwood Avenue  
(812) 336-2303

HOURS  
Mon-Fri: 7am-9pm  
Sat & Sun: 8am-9pm



## Talons Restaurant at Eagle Pointe

If you haven't been to Eagle Pointe in the past few years, you're missing out on an incredible atmosphere and experience. After a few changes in ownership and management since opening its doors in

black leather booths and square mahogany tables surround a floor-to-ceiling limestone fireplace. On sunny mornings, breakfast can be enjoyed poolside or beneath the Terrace roof.

are crowd favorites," says Podesta. Berries or chocolate chips can be folded into the pancake batter, which Cushing makes from scratch. Golfers headed to the links just outside the clubhouse doors love the build-your-own breakfast sandwich—they choose the meat, egg, cheese, and bread, and order it to-go for the golf cart.

On Easter and Mother's Day, Eagle Pointe cranks things up a notch, adding an omelet bar and carving station of ham or prime rib for a \$16.95 brunch buffet (\$8.95 for kids). Such special-occasion spreads have been smash hits in the past, booked to capacity even though the dining areas can accommodate more than 200 guests during the 10 am to 2 pm special brunch hours (regular breakfast hours are 8-11 am). So this year, the restaurant is adding a special Sunday brunch each month, including one on Father's Day, Independence Day, Labor Day weekend, and Hilly Hundred weekend.

Mimosas are included in the special brunches—and reservations are definitely recommended.

*Breakfast hours: 8 am-11 am Saturday-Sunday through October; 10 am-2 pm on special monthly brunch dates.*

*2250 E. Pointe Rd., 824-4040  
eaglepointe.com*

For weekend breakfast, you can order off the menu or help yourself to eggs, perfectly seasoned bacon, and special selections from the brunch buffet for \$9.95. "Our omelets, French toast, and pancakes

1972, the golf resort on the wooded hills overlooking Lake Monroe is once again drawing out-of-towners and locals alike. "Four years ago, our guests had a hard time recommending our business. Now, they're selling the place for us," says Jacob King, sales director of what many guests affectionately refer to as "the Pointe."

Guests come for all sorts of reasons—a round of golf, a tennis match, a business conference, a stay in one of the lakeside condos. And increasingly, says General Manager Ray Podesta, for the food. Eagle Pointe's on- and off-site catering services, which can accommodate up to 500 guests for weddings, meetings, and banquets, keep the menu interesting—dishes popular at a recent party may turn up as daily specials at the resort's Talons Restaurant.

Executive Chef Jim Cushing, a veteran of Bloomington breakfast hotspots such as The Village Deli, has put a fresh twist on a menu of mostly classic clubhouse fare. In the renovated dining room, given a more modern edge last summer, oversized



Pasta Primavera.



Belgian waffles with bacon. Photos by Eric Rudd

# Talons Restaurant @ Eagle Pointe

*great food & so much more*

Enjoy our special holiday brunches in an elegant atmosphere with beautiful views of the southern Indiana seasons.

Experience impeccable service with omelets prepared fresh to order right in front of you. Our incredible salad bar is available not only at brunch but seven days a week.

For those looking to relax, we have fully furnished 1 to 6 bedroom condos available to rent for up to a month, and the only poolside cabana bar in the area. More lively options include an 18-hole championship golf course, fitness center and basketball and tennis courts all available to the public.



Chef Jim Cushing



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*Dine*



*Stay*



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—TALONS RESTAURANT—

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## Scholars Inn Gourmet Café & Wine Bar

When IU grad Lyle Feigenbaum moved back to Bloomington in the mid-'90s, he found no upscale restaurants here. So Feigenbaum, who had waited tables in several cool eateries while working as an actor in Manhattan, told his longtime mentor at the Kelley School of Business that he wanted to open his own New York-style restaurant in town. The business professor advised against it—Bloomington wouldn't support an upscale restaurant.

Twelve years later, the Scholars Inn Gourmet Café & Wine Bar is a Bloomington mainstay, attracting students, parents, faculty, and visitors alike. It has spawned another location in Indianapolis and two more casual restaurants in Bloomington, the Scholars Inn Bakehouses. "It started slow and then really took off," says Feigenbaum, who owns the restaurant with his wife, Kerry. "It found a good niche."

From the start, Scholars Inn has specialized in dinner and Sunday brunch. On a sunny weekend morning or afternoon, you can sip a signature Bloody Mary—garnished with a skewer of vegetables and jumbo shrimp—on the front porch or one of the two decks of a house more than 160 years old, with a wine cellar



Eggs Michelle, with asparagus and lox. Photos by Eric Rudd

Cordon Bleu graduate who also trained at the Sorbonne and has kept the Scholars Inn menu on the cutting edge of classic.

"The key when you talk about Scholars Inn is fun," says Feigenbaum. "My wife and I run the restaurant together, and we have a passion for it—that's the secret to our success. We love being a part of Bloomington, and we love offering our guests incredible food at reasonable prices in a really fun environment."

*Brunch hours: 10 am-2 pm Sunday.  
717 N. College, 332-1892,  
scholarsinn.com*

## Scholars Inn Bakehouse

Small-town charm meets world-class quality at the Scholars Inn Bakehouses. Both cafés—one on the downtown Square, the other on East 3rd Street—have retail cases stocked with southern-Indiana goods, such as Medora maple syrup and Amish-made butter from Spencer. Soon, customers will be able to round out their meals with locally grown vegetables, a healthy springtime alternative to the typical bag of potato chips.

But owner Lyle Feigenbaum also keeps tabs on bakeries all over the country—New York, Chicago, L.A. And he'd put his monster cinnamon rolls and glossy almond croissants up against pastries crafted by anyone, anywhere. "We're proud to be local, but we don't want people to come in here just because we're local," says Feigenbaum, who owns the Bakehouses with his wife, Kerry. "We want them to come in because the quality of the product and the value is exceptional."

Bakehouse pizzas and baguettes are baked fresh every day at the downtown location in its European brick oven. A 10,000-square-foot facility across from Oliver Winery turns out most of the bread that is sold wholesale to restaurants and other institutions. "Our breads are the best in the country, bar none," says Feigenbaum. "It's how we compete with the chains."

Bakehouse granola, which comes in flavors including Dark Chocolate Cherry and White Chocolate Blueberry, also has some serious addicts. When the Indianapolis Colts were in Miami for the last Super Bowl, says Feigenbaum, he got a call from their rep say-

that was a stop on the Underground Railroad. Or try one of the many champagne cocktails, all half price on Sundays.

Cinnamon rolls drizzled with hot icing, turned out fresh by the nearby Bakehouse, are a perennial favorite. So is the French toast, made with a baguette stuffed with cream cheese and coated in sugar and cinnamon. The "Down Home" Benedict combines braised barbecue-beef short ribs, corn bread, Tabasco-infused hollandaise sauce, and scallions. It's all overseen by Executive Chef Jake Brenchley, a Le



Classic Cinnamon Roll.

ing the players were craving it—could he ship some down to Florida?

Breakfast is so popular at the Bakehouses, it's served all day long; by far, the fastest-selling item is the Famous Egg Sandwich, offered with a choice of meats and cheeses on that all-important bread, for \$3.99. The same price—about what you'd pay for a fast-food breakfast—also gets you a fresh-baked croissant stuffed with ham and cheese or spinach and feta.

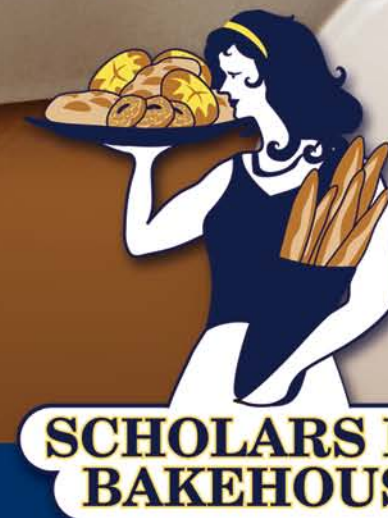
"We stress both quality and value," says Feigenbaum. "I want every person who comes here to think, 'Wow!'"

*Open all day for breakfast, lunch, and dinner.  
Downtown location, 125 N. College, 331-6029  
College Mall location, 3002 E. 3rd St., 323-7070  
scholarsinn.com*



A Bakehouse Scramble, the Sriracha, with chili sauce, sausage, green and red peppers, and cheese.

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The Indianapolis Colts took 24 pounds of our granola to Miami before the big game.

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Now available at Indiana Kroger Supermarkets, select Marsh Supermarkets, Sysco Foods, and online at [scholarsinn.com](http://scholarsinn.com).

Bakehouse Granola is great with milk, yogurt, fruit, ice cream, or on its own! Kids love it, too!



**BAKEHOUSE** Granola





## La Torre Restaurante Mexicano

In 1996, José and Leticia Salazar, both natives of Jalisco, Mexico, moved from Chicago to Bloomington because they wanted to raise their three children in a smaller town. The family spent the summer scrubbing and fixing up a former fried-fish joint on College Mall Road, and that September they opened the doors of La Torre Restaurante Mexicano.

After 14 years, La Torre has become the kind of place where everybody knows your name. "My dad loves socializing in the restaurant," says his daughter, also named Leticia Salazar. "He loves pampering his customers. When regulars come in, he loves shouting out their orders as soon as they walk in the door." At brunch time, there's a good chance that order is for Rajas Poblanas, strips of poblano peppers simmered in a creamy sauce with gourmet Mexican cheese and served with black beans and corn tortillas. Or the equally popular Shrimp Cocktail, given a Latin twist with avocado, cilantro, and tomatoes.

La Torre began serving weekend brunches last spring, featuring traditional Mexican dishes. This spring, La Torre adds weekday breakfasts, where you'll find continental fare—eggs, bacon, sausage—along with breakfast burritos stuffed with chunks of pork cooked in a tomatillo sauce. To make the classic chilaquiles, the Salazars lightly fry tortilla pieces, cook them in a peppery homemade tomatillo sauce, and smother the dish with shredded Mexican cheese.

The traditional, authentic cuisine is what keeps diners coming back, says Leticia. "We have stuff that nobody in the region has."

*Breakfast hours: 10 am-12 pm Monday-Friday; brunch hours 11 am-3 pm Saturday-Sunday.*

1155 S. College Mall Rd., 336-5339, [btownmexicanfood.com](http://btownmexicanfood.com)

**Authentic Mexican Breakfast**

- Everything made from scratch
- Salsa & Guacamole made fresh daily
- now available Margaritas

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Restaurante Mexicano  
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## RUNCIBLE SPOON

~ Since 1976 ~



Featured in *Oprah Magazine* & the *Travel Channel*

One of *Esquire's* 50 Best Breakfasts

**A Bloomington tradition since 1976.**

Tel: 812-334-3997  
Behind Nick's on 6th



## Runcible Spoon Café & Restaurant

When Chef Matt O'Neill and his wife Regen bought the Runcible Spoon in 2000, they made a commitment not to change it too much. They attribute the special character of this Bloomington landmark to the original owner, Jeff Danielson. "Jeff's laissez-faire attitude allowed a special culture to develop among the staff and clientele," Matt says.

Patrons don't care that Matt is a classically trained chef, that one of his recipes has been featured in *Oprah* magazine, that *Esquire* listed his corned beef hash, cheese, and eggs benedict (with homemade hollandaise sauce) as one of the nation's 50 best breakfasts, or that the Spoon was listed recently on [msn.com](http://msn.com) as a great breakfast spot. "Spoonyes" (an affectionate moniker for his customers) just care about the comfort food, the haute cuisine, the nutritional fare, the reasonable prices, and the warm atmosphere of the place.

Breakfast is served all day, with specials served on weekend mornings. The choice of omelets alone is staggering—Egg White, Bonne Femme, Chef's Choice, Au Frommage, Aux Champignons, Tex Mex, Classic, plus all the create-your-own combinations from a selection of 15 ingredients. Eggs Benedict varies from Veggie Bennie to Lox and Croissant. And there are pancakes, French toast, home fries (with veggies, cheese, or both), and meals that can be made from more than a dozen "Sides," such as yogurt, granola, fresh fruit (prepared to order), bagels, English muffins, thick-cut bacon, ham steak, and oatmeal.

And of course—one of the primary attractions that originally drew Matt and Regen to the Spoon—the coffee still is roasted onsite.

*Breakfast served all day: 8 am-11 pm daily.*

412 E. 6th St., 334-3997, [runciblespoonrestaurant.com](http://runciblespoonrestaurant.com)