

# Restaurants

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Ça et La is slated to open in early 2026.  
**Details:** 1832 Frankfort Ave., Louisville, caetlainports.com

## Cippolini

It’s been a few years since chef Dallas McGarity has owned two restaurants at the same time. Since his Portage House in Jeffersonville closed in 2021, the acclaimed chef’s focus has been at The Fat Lamb, 2011 Grinstead Drive.  
Now, the James Beard Award semifinalist is readying to open another restaurant just a mile away from The Fat Lamb.  
Called Cippolini, which means “little onions” in Italian, McGarity describes his new venture as a modern, upscale Italian restaurant with 48 seats and a “dark and moody” vibe.  
“I’ve been jumping at the chance to do Italian,” McGarity told the Courier Journal. “It’s my favorite thing to do. I’m very excited.”

He is partnering with Tarek Hamada, general manager of Grassa Gramma, marking a reunion for the old friends who helped open Volare, 2300 Frankfort Ave., together in the early 2000s.  
“We’ve been wanting to do something together again for awhile,” McGarity said.  
Cippolini will move into the former site of LouVino, which closed in Sept. 2024. McGarity hopes to open the restaurant by the end of January.  
**Details:** 1660 Bardstown Road, Louisville.

## Cook Out

Is time for Cook Out to finally land in Louisville? The popular fast food chain with more than 300 locations and several in Kentucky made the Courier Journal’s 2024 list of most anticipated restaurant openings.  
As of July 2024, plans were under-way for the comfort food restaurant to open a former Rally’s location, just south of Eastern Parkway. But Cook Out hasn’t popped up yet.  
Interest for a local Cook Out has been high since at least 2022, when the brand asked in a social media post where users would like the franchise to open locations. Louisville placed second out of five cities, according to the post on X, formerly known as Twitter.  
Signs remain for Cook Out to open in Louisville, according to activities reported on the Louisville Business Metro Portal from late October.  
Messages from the Courier Journal to the business were not returned in 2025.  
**Details:** 2412 Preston Highway, Louisville, cookout.com

## Counter Service

The man behind the wildly popular pop-up Counter Service has been looking for just the right brick-and-mortar location for more than a year. When Nick Taylor toured a small garage full of junk on Logan Street, he found what he’d been searching for.  
That 875-square-foot property will soon transform into the new chapter for Counter Service, known for serving chicken wings, dim sum and burgers as a pop-up at The MerryWeather, 1101 Lydia St.  
“It’s an old beat up garage, but to me, it kind of looks more like a blank canvas more than anything,” Taylor told the Courier Journal.  
With a set-up like a diner and a drive-thru window, the restaurant will have a few seats at the counter and a few tables, enough to seat about 20 people. As for the menu, patrons can expect tastes for which Counter Service is known, and weekly sells out of, but Taylor hopes to keep some of the menu a surprise.  
The new spot is expected to open in June, and Counter Service will continue as a pop-up until early 2026.  
“I’ve been cooking for 20 years,” Taylor said. “All I’ve ever wanted was a little space of my own.”  
**Details:** 124 Logan St., Louisville, instagram.com/counterservice

## Goss Ave. Deli

You may not have to wait until 2026 for a look at this new deli shop in the Schnitzelburg neighborhood. With a target opening date of just after Christmas, Goss Ave. Deli will take over the former location of Baked AF.  
The concept comes from owner Eric Morris, who previously worked at the now-closed Dirty Bird and who owned Faces Bar & Bistro, which closed in 2021 in the Highlands.  
“There had been lots of chatter about people in the neighborhood wanting a deli and the space is nearly perfect for doing so,” Morris previously told the Courier Journal. “I plan to keep it very minimal and hyper-focused on what I



Adrienne and Kris Cole are a husband-and-wife team that operates Marigold Catering Co and House of Marigold. Their latest venture, est. 1927 by Marigold, is inside the Speed Art Museum and offers locally-sourced food amid a modern atmosphere. MATT STONE/LOUISVILLE COURIER JOURNAL



Cippolini, a restaurant from chef Dallas McGarity at 1606 Bardstown Road, is expected to open in 2026. AMANDA HANCOCK/LOUISVILLE COURIER JOURNAL



Chef Nick Taylor crafts smashburgers and dim sum to order every Thursday and Sunday evenings at his pop-up inside The Merryweather at 1101 Lydia St. MATT STONE/LOUISVILLE COURIER JOURNAL

can do best.”  
Aiming for a casual, old-school vibe, the menu will feature pastrami, corned beef, a few other protein options, veggie offerings, soups, and sides, Morris said.  
**Details:** 1010 Goss Ave., Louisville.

## Helm & Honey

A business called Helm & Honey has plans to open at 1359 Bardstown Road, according to a public notice from Louisville’s department of Alcoholic Beverage Control.  
On Helm & Honey’s Instagram page, the restaurant is described as “wood fire neighborhood fine dining” and lists the 1359 Bardstown Road address.  
The new concept will take over La Chasse, a locally-owned restaurant that served rustic, wood-fired European cuisine and closed suddenly in late July, the Courier Journal previously reported.  
La Chasse closed following the departure of owner Isaac Fox after 10 years.  
**Details:** 1359 Bardstown Road, Louisville, instagram.com/helmandhoney

## House of Marigold

This popular brunch and lunch spot will expand with dinner service at a second location in NuLu in 2026.  
The new location comes from husband-and-wife duo Adrienne and Kris Cole, who first opened The House of Marigold at 10310 Shelbyville Road in March 2023. In 2024, it was named Southern Living Magazine’s “Best Restaurant in Kentucky.”  
This NuLu eatery will offer breakfast, brunch, lunch and dinner and “is a culmination of the Marigold family of brand’s full-service hospitality concept all under one roof,” the Courier Journal previously reported.  
“The ultimate goal has always been to have a place that houses everything all together — catering, events, private din-

ing, restaurant and showcase dinner — and this is it; this is our dream manifested,” Adrienne Cole, owner and co-founder, said in a press release.  
The House of Marigold was previously set to open a second location at Norton Commons in Prospect, but that is no longer happening.  
**Details:** 624 E. Market St., Louisville, thehouseofmarigold.com/

## Maynila

Chef Emil David has been busy in 2025 with his popular restaurants, Perso, 741 E. Oak St., and Ciao, 1201 Payne St. But he’s also making time to create a new Filipino restaurant in the former space of Come Back Inn, a beloved Italian American pub that closed in Oct. 2023 after two decades in business.  
Called Maynila, the restaurant will draw from David’s background growing up in the Philippines.  
“Ever since I came here, people have asked when I’m doing a Filipino restaurant,” David previously told the Courier Journal. “The goal is to share my heritage with the city.”  
David has already “invested a good chunk” into the century-old building in Germantown, he said.  
He plans to renovate here and there, while keeping some of the character of what Come Back Inn patrons might recall.  
“It is kind of scary because everybody knows that place,” David said, adding he’s heard a lot of interest about what’s going on in the building.  
David expects to open Maynila by early 2026.  
**Details:** 909 Swan St., Louisville.

## Mill Iron 4

If you’re a fan of North of Bourbon, 935 Goss Ave., or MeeshMeesh, 636 E. Market St., then this new restaurant will be plenty exciting. The owners of the

two popular concepts are teaming up to open a restaurant called Mill Iron 4 in the former home of Enso.  
Set to open in February 2026, Mill Iron 4, 1758 Frankfort Ave., will be the second restaurant from chef Noam Bilitzer, the owner of MeeshMeesh who was named a 2025 James Beard Award semifinalist in the “Best Chef: Southeast” category. Bilitzer and Red Hog pitmaster Dustin Olson are behind the menu and are partnering with North of Bourbon’s owners, Stacy Holyfield, Daniel Holyfield and Eric Jennings.  
Mill Iron 4 is driven by a “passion for the crafts of whole-animal butchery, live-fire cooking, and genuine hospitality,” according to a statement shared with The Courier Journal.  
“The name pays homage to Olsen’s family cattle ranch and the restaurant will celebrate the traditions of hospitality and warmth that have been cornerstones for the entire group,” the statement continued. “We look forward to sharing more information in the coming weeks and months.”  
**Details:** 1758 Frankfort Ave., Louisville, milliron4.com

## Passenger

In Jan. 2025, the team behind Darling’s, a popular cocktail joint at 1765 Bardstown Road in the Highlands, announced plans to open a new two-level bar in Shelby Park. One of the owners and operators, Calvin Philley, said Passenger would likely open in 2025.  
But, that was before the same team added another project to their list in the form of Jane, the new bar that opened in November in NuLu at 712 E. Market St.  
It now appears Passenger is on the docket for 2026.  
“I think the vibe is going to be very neighborhood bar and casual hang-out,” Philley previously told the Courier Journal. “We’ll have everything you want. And we’ll have some stuff to surprise and delight.”  
**Details:** 1217 Logan St., Louisville, instagram.com/passengerlouisville/

## Serai

A new restaurant serving Southeast Asian cuisine, with a focus on Malaysian and Thai flavors, is expected to take over the current location of DiFabio’s in March 2026.  
In early November, DiFabio’s announced via a Facebook post that it would close at the end of 2025, the Courier Journal previously reported. The family-owned Italian eatery opened in the Clifton neighborhood in 2010.  
About three months after DiFabio’s last day of service on New Year’s Eve, chef Sebastian Moh plans to open Serai at 2311 Frankfort Ave., he told the Courier Journal.  
Moh, who has worked as a chef in the Louisville area for around 20 years, including at August Moon Chinese Bistro, hopes to incorporate dishes and flavors inspired by Malaysia, where Moh is originally from.  
“It’s a passion of mine, cooking and sharing good food,” Moh, also a local ceramics artist, said.  
The new restaurant’s name, Serai, is a nod to the Malay word for “lemon-grass.” The logo includes a hibiscus flower, which is the national flower of Malaysia.  
**Details:** 2311 Frankfort Ave., Louisville.

## Tana

Tana, a new Taiwanese restaurant, is expected to open at the former site of Eiderdown, the beloved German-American restaurant that closed in 2020. Red Bud Dining Room also had a short life at the well-known Germantown building, which still shows the “Red Bud” moniker on its exterior.  
As the building has been vacant for nearly three years, a new concept will move in from chef Ming Pu, who previously served as the culinary director of Brand Hospitality, the group that owns Brooklyn and the Butcher, 148 E. Market St., and The Exchange Pub & Kitchen, 118 W Main St., both in New Albany.  
With his wife, Courtney, as a co-owner, Pu will feature an array of dishes inspired by the head chef’s culinary journey. Pu, who is from Taiwan originally, is an alumni of the James Beard Foundation Chef Bootcamp.  
The menu will include new renditions of traditional Chinese and Taiwanese cuisine, with dishes like warming Mapo Tofu Cavatelli to “bring together Ming’s classical training as well as his heritage,” according to a news release.  
**Details:** 983 Goss Ave., Louisville, instagram.com/tanalouisville/

Reach food and dining reporter Amanda Hancock at ahancock@courier-journal.com.