

Places to Dine in the New Haven Area

116 Crown, 116 Crown Street, 203-777-3116, has creative cocktails and small plates such as cheese and charcuterie selections, New Haven style pizzas, and salads that can easily make a meal. Owned by current Foote parents.

BAR, 254 Crown Street, 203-495-8924, for a great vibe, micro-brewed beers, and fantastic brick-oven pizza.

Cast Iron Chef Chop House & Oyster Bar, 660 State Street, 203-745-4669, a traditional New York steakhouse with a twist, offering small plates and a lively atmosphere.

Hamilton Park, 9 High Street, 203-390-5192, in The Blake Hotel, is Michelin-starred chef Matt Lambert's newest concept. A New England bistro, Hamilton Park serves hearty, locally sourced American fare.

Heirloom, 1157 Chapel Street, 203-503-3900, Contemporary continental cuisine, located in The Study Hotel, described as "traditional New England fare renewed with the taste of NYC's hip restaurant scene."

Old Heidelberg, 1151 Chapel Street, 475-207-7070, A local favorite Old Heidelberg returned to the community in fall 2019 at Graduate New Haven. This legendary Chapel Street bar serves classic cocktails and local beers alongside pub fare.

Olea, 39 High Street, 203- 780-8925, an innovative Spanish and Mediterranean restaurant with excellent service and flavorful authentic dishes.

Miya's Sushi, 68 Howe Street, 203-777-9760, The only sustainable seafood restaurant on the East Coast, Miya's offers flavors and more flavors, presided over by owner / chef Bun S. Lai, Foote '84.

Pacifico, 220 College Street, 203-772-4002, Extraordinary Latin-influenced cuisine, serving traditional Tapas, and signature dishes like seafood paella. Fabulous mojitos!

L'Orcio, 806 State Street, 203-777-6670, offers contemporary Italian cuisine, including house-made specialty pastas. Chef and owners are current Foote parents.

Union League Café, 1032 Chapel Street, 203- 562-4299, serves exquisite French fare in a very elegant but casual surroundings. Great place to get pampered!

Zinc, 964 Chapel Street, 203-624-0507, offers sophisticated New American cuisine and a sleek décor. Emphasis is on locally grown foods.