

FRESH AMERICAN CUISINE WITH BIG FLAVOR

FARM TO TABLE



158 N. CHICAGO ST. • JOLIET • 815-727-0123

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MON-THU 11AM-9:30PM • FRI 11AM-11:30PM

SAT 5PM-11:30PM • SUN CLOSED

It's hard to say if Tennessee Williams is to thank for inspiring what's been generating so much buzz on North Chicago Street—or whether cats were involved. But one thing's for sure: there's something about Tin Roof that's attracting attention.

Since opening in August of 2014, cool cats and foodies alike have been drawn to this fresh American cuisine mecca. Featured on Channel 9's "You and I" and theculturetrip.com's 10 Best Local Restaurants list, Tin Roof takes even something as simple as a sandwich to the next level. They serve starters, salads, sandwiches, wraps, burgers and entrees that span from chops to seafood and steak. But that's just where the story starts.

ALL THE ACCOUTREMENTS

Located not far off I-80 right on route 30, the restaurant is neighbor to the iconic Rialto Square Theatre, adding to the artsy culture of the area. Outfitted with a full bar in front, dining in back and additional seating downstairs as well as limited outdoor seating, the venue features an inviting feel in every area. The whole joint rocks a definitive vintage vibe, from the antique-inspired ceiling tiles to the exposed brick around a handsome bar accented with Mason-jar pendant lighting, a retro-yet-trendy touch any Pinterest DIY-er would drool over.

FARM-TO-TABLE FRESH

Tin Roof's fresh attitude extends further than their décor, you can be sure. Here they see the key to keeping folks coming as the combination of the right beverages and a bevy of fare no one could call boring. The thing is, it's not just about being inventive for the sake of gimmick value. When they say fresh, they mean it. Meats come from farms within 250 miles of Joliet, just the way it ought to be. They focus on seasonal produce, all of it sourced from Channahon. Even the cocktails are crafted with fresh ingredients, homemade bitters and syrups. It's these details that make the difference in restaurants that shutter their doors within a year of opening, and those who make an indelible mark that

customers remember and crave. They're also doing their darnedest to benefit the community by making the choices they do: supporting local farms and farmers, and bringing the boom back to downtown Joliet, just as it was 40 years before. Art, music and fresh food are filling a void no chain restaurant could ever hope to, and thanks to Tin Roof's loyal following, it's a trend that's certain to continue.

EVEN THE PIGS ARE PROUD

It's not exactly all about the bacon at Tin Roof, but it's a bit of recurring theme. From Deep Fried Bacon and the BLTAC (think the classic sandwich plus avocado and cucumber) to caramelized bacon ice cream, it's definitely a thing. The house has a few suggestions as to what some of their most in-demand dishes are, including Mahi Tacos adorned with mango pico, cilantro, queso fresco and pickled cabbage; The Gavel, a handheld harboring blackened chicken, grilled onions, red peppers, roasted tomatoes and Monterey Jack; and Farmers Pasta, made with sautéed seasonal veggies, crushed red pepper, basil, garlic, olive oil and parmesan. It's the type of place where you can just as easily house a grass-fed steak as you can a crisp Mandarin Salad dotted with cashews, or let your own creative side run wild while building your own burger with elements like pineapple, cucumber, Iowa bacon (of course), farm fresh egg, shrimp, and more. Diners here often remark with surprise that they were caught off guard by the quality of the cuisine and cocktails.

THE CRAFTINESS CONTINUES

That handsome bar houses a collection of spirits that's a sight to behold, but it boasts even more than that. Drink menus include a wine list with select reds, whites, bubbles and rosés, and you'll also find a beer and a standards lineup including margaritas, Old Fashioneds, Moscow Mules, Cosmos and more. Now here's where it gets interesting: those crafty cocktails.

Homemade syrups and bitters make quite the impression in Tin Roof's tempting libations, and you'll notice lots of farm-fresh fruit ready to

perform in drinks designed to wow your palate without drowning your wallet. Take Blackberry's Last Stand, for instance. Conjured with rum, lime, sugar, lavender bitters and blackberries, it's refreshing and refined at the same time. Feeling feisty? Wrap your fingers around a glass of Burn After Drinking, fashioned with Fernet Branca, lime juice, bourbon and a splash of Chinese Secret. Whether enjoyed on a bar stool or at an intimate dining room table, the taste steals the show.

DOING IT UP BIG

Tin Roof couldn't go this far without going all the way, could they? Never. To that end, they feature catering options with different combinations to fit your individual dinner party, with entrée selections such as Cherry Goat Cheese Pork Chops, Pesto Pasta, Papaya Apple Salad, Double Fried Plantains and more, even—dare we say it—Candy Bacon Cheese Cake. We told you it was a thing.

Some folks might flock to Chicago, figuring downtown Joliet just isn't the place to be. But Tin Roof is quite keen on changing that, and so far, the strategy is working. For the foodies, the cool cats, the craft cocktail lovers and those who simply like supporting their local businesses—especially ones trying to make a difference—the draw is real. Feel the pull for yourself; visit this Joliet gem, and experience a meal where the appeal is all around you as well as on your plate.

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