

Dish Omaha – May 14th, 2025

Jeff: Time now for Dish Omaha, here she is, KVNO's resident foodie, Diane Watson. Good morning, Diane.

Diane: Good morning, Jeff. Listen, I have a question for you. Are you a guy who regularly tries new restaurants?

Jeff: I love to try new restaurants.

Diane: Good for you, it's easy to go to the same old ones that you love. But we're going to talk some restaurant news, which we do about every quarter. Since we last talked about restaurant news in February, I was astonished to learn that more than 40 new restaurants have opened.

Jeff: That's incredible.

Diane: 40. So, we have a lot to talk about. First, we're going to talk about our local spots that are opening a second or third location, which I think is great, especially when they're not chains, although my friend Mitch says that makes them a chain if you open a second or third.

Jeff: A micro chain.

Diane: Oh, I like that. The Brunch Box opened a second spot at Oak View Mall. Nice to see Oak View Mall food court getting new places. Charred Burger and Bar opened a new spot in the former Meatball out at 181st and Chicago. Wild Chicken Grill at 82nd and Giles. That's in an old Long John Silver's spot. Wheatfields Express is getting ready to open at 189th and Evans. It'll be a drive-thru.

Jeff: Oh, interesting.

Diane: Kind of grab-and-go spot. Early Bird's got another spot in Village Point. And All-American Burger, which always makes me think of fast times at Ridgemont High. (laughter) Not that kind, but the one in Inner Rail now has opened in the old Untamed Kitchen, which is also where Jazz was. I love seeing these old places being repurposed. I'm going to give you a list of some new ones. You can take notes or you can listen again later and pick out the ones you want to make sure you hit. Flora Cafe is a Mexican brunch spot at 10th and Farnham. That's in the old Matsui Sushi.

Jeff: Oh, yeah, yeah.

Diane: Beautiful patio there.

Jeff: Yeah, it is.

Diane: K Pot Korean Barbecue is in the former Johnny's Italian out in Village Point. They were originally supposed to go into the Granite City spot, but they moved. And they're an all-you-can-eat Korean barbecue chain out of New Jersey. We don't know exactly what's happening, but a place called Unity Seafood Cajun Grill & Bar has signed a lease and applied for a liquor license at the former Outback at 76th and Cass. That should be cool. Terra Gaucha, which is a Brazilian steakhouse, will be opening May 29th just around the corner at

137th and Dodge in the old Charleston's. There's a new wine bar called Elion at 49th and Underwood coming this summer. They'll be doing a lot of sommelier events, small plates, and wine pairing dinners.

Jeff: That's in that house?

Diane: Yeah, I think so, where the bookstore was.

Jeff: Yeah, that's cool.

Diane: Chick Bobao is in the former Pokey Boba at 13th and Jackson. They're doing fried Korean chicken and Korean corndogs. I'm going to go check out what a Korean corndog is. There's a place called Barn Girls Farms. It's a farm-to-table restaurant at 73rd and Ralston. Betty Ray Ice Cream at 63rd and Center. They're a small-batch ice cream place from Kansas City. One of the flavors that leapt out at me was goat cheese and wild berry. So you get a little savory and sweet.

Jeff: Love it.

Diane: Mehdi's at 172nd and Davenport is Mediterranean.

Jeff: I've actually been there.

Diane: You have?

Jeff: Yeah, a couple of times.

Diane: What did you have?

Jeff: It's wonderful. I don't recall. Something with chicken and hummus. Whatever. It was delicious.

Diane: I heard they have a great patio.

Jeff: Yeah, it's lovely.

Diane: They're going to be doing music May through September. I know you like gluten-free.

Jeff: Yeah, they have. Yes, they have excellent options.

Diane: Great gluten-free menu.

Jeff: Indeed.

Diane: I'm planning to hit the Salted Edge in Waterloo this weekend. It's at 243rd and Dodge out in Waterloo. It's got a huge patio on Westshore Lake. So, it's going to be nice weather. I'm going to hit that. Lyle's Pizzeria in the Old Dry Cleaner at 57th and Leavenworth is known for hand-stretched sourdough pizza. And the Linden House went into the former Bruchy Bistro. That's a bit of a tongue twister. At 132nd and Dodge. And that's a project from J. Coco's Jenny Coco and Jared Combs from M's Pub. So, I'm full already, but I've got just a couple others to tell you about. Santoro, my friend Doyle brought this to my attention. This is

Chef Jesus Rivera from Rivera's at 120th and Blondo, if you remember that place. It's at 86th and Dodge. It's a sunken space on the east side of that building. It was a boiler room. It has a concealed patio.

Jeff: Wow.

Diane: So, the food looks amazing. And then The Daily at 121st and Center is a scratch sandwich place that is really designed to showcase new chefs and chefs' new projects. So, they have rotating chefs experimenting in refinery. And the first rotation coming up will be Heavenly Body. It's a gluten-free bakery, again, for you and against the current.

Jeff: Nice.

Diane: And before we go, I just have to mention the closing of Johnny Sortino's coming up on May 31st after 60 years in business from 78th and L. The owners are retiring. So, thank you, Johnny Sortino's, for all the pizza over all the years.

Jeff: And thank you, Diane Watson, for this episode of Dish Omaha. Lots of places for us to go check out in the near future.

Diane: Let's go.