

COMING SOON

Coming Soon to Chicago: Packed, Dollop Bake Shop, The Sixth & More

By Sarah Freeman
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Packed

Chef Mike Sheerin is the latest to set his sights on Hyde Park, following like-minded chefs Matthias Merges ([A10](#), [Yusho](#)) and Jared Wentworth ([The Promontory](#)). Sheerin's concept will bring an eclectic selection of dumplings served in a fast-casual restaurant at [1321 E. 57th Street](#). Packed's menu will vary from classic Asian-style dumplings by using ingredients such as aloe, rye and pickled cauliflower. Each dumpling wrapper will be made in-house, and all of the fillings will be riffs on a wide range of flavors. Packed is scheduled to open this summer.

Dollop Bake Shop

Local coffee shop **Dollop** has plans for major expansions across Chicago, starting with a bake shop in Ukrainian Village. Under the direction of pastry chef Axel Erkenwick, Dollop Bake Shop will offer freshly baked breakfast pastries, specializing in sweet and savory croissants, as well as soups, salads and sandwiches. It's scheduled to open later this spring at **1000 N. Damen Avenue**, followed by two new sidewalk cafes in The Loop at **225 W. Washington Street** and Streeterville at **860 N. Dewitt Street** that will open this summer.

The Sixth

Ben Schiller's forthcoming Lincoln Square cocktail lounge has a name: The Sixth. According to **Eater**, it will sit adjacent to the new location of Roots Handmade Pizza at **2200 W Lawrence Avenue**. With seating for approximately 35, the bar will be a space where Schiller can let his booze genius shine alongside a carefully curated wine list. Both Roots and The Sixth are set to open early summer.

The Marketplace at The National

A massive food hall is taking shape in The Loop at **125 South Clark Street**. The largest project to date from the team behind **Longman & Eagle** will bring a 20,000-sq.-ft., fast-casual market with ten food stalls, manned by local chefs and food truck owners. It will also house a coffee shop and ample food truck parking outside. Expect the space to open before the end of the year.