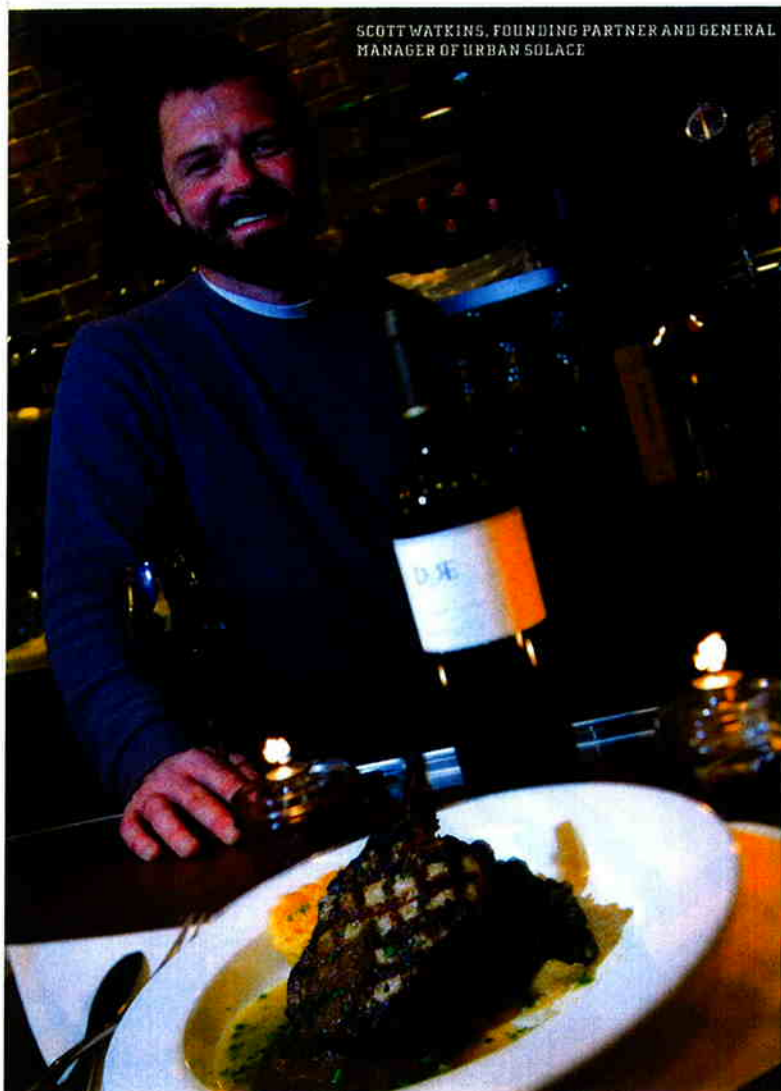
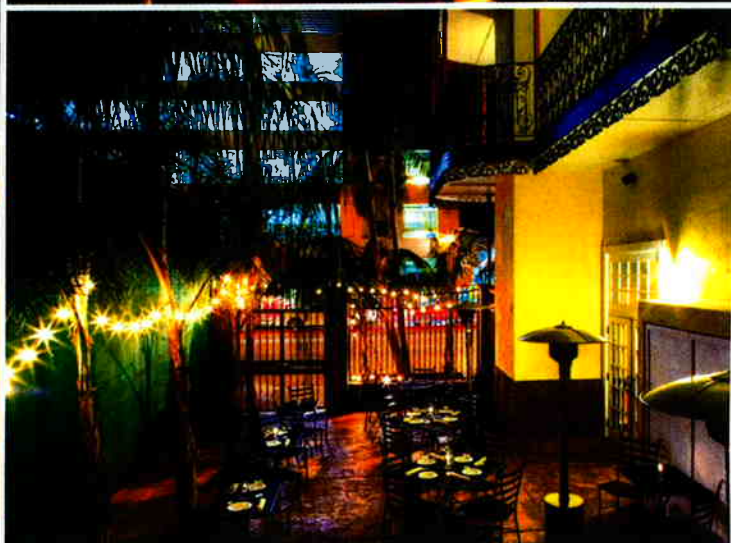


March 2008

944 picks // 944's choice



SCOTT WATKINS, FOUNDING PARTNER AND GENERAL MANAGER OF URBAN SOLACE



944's choice **Urban Solace**

Holy comfort food! At least that's what the menu at this new North Park eatery screams. Thankfully, amid every "casually chic" neighborhood restaurant (yawn) that seems to be popping up lately, Urban Solace stands out — and gets it right. Restaurateur Scott Watkins and Executive Chef Matt Gordon teamed up to create the ideal urban hipster hangout, with comfort as its focus from the décor to the cuisine. From the soaring ceilings warmed with rich mahogany accents to the colorful local artwork adorning the walls to the cozy tables, a brick-backed bar and heated outdoor dining patio, it's the perfect place to seek solace after a crazy work day. What really defines the comfortable vibe are the coma-inducing (not to mention scale-howling) dishes. Start with the signature Pile of Warm Cheese Biscuits with Orange-Honey Butter then move on to the house-made Main Lobster and Artichoke Pot Pie. Make your date order the Pulled Chicken and Buttermilk Dumplings and a side of the Wisconsin White Cheddar Mac n' Cheese with caramelized bacon and charred tomatoes. Share the whole spread then chase it all down with the Peanut Butter and Chocolate Crème Brûlée. (You might need to be wheeled out to your car afterward, but it's so worth it.) Don't miss local jazz acts every Tuesday evening and Bluegrass Brunch every Sunday — though you may want to bust out that sweatsuit with stretchy waist before taking that one on.

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