



Business

East River's 'Kitchen' set for April

By JENNIFER GOULD KEIL

The long wait for a waterfront restaurant on the underdeveloped East River is coming to an end.

After months of delays, Industry Kitchen will open in mid-April at 70 South St., near Maiden Lane and Pier 15, Side Dish has learned.

Super Storm Sandy stopped construction on the 5,000 square-foot restaurant from Merchants Hospitality Group in 2012.

The indoor/outdoor 300-seat concept, designed by hot-shot ShoP Architects, was chosen by the city's Economic Development Corporation to help develop the lagging waterfront.

The city wants to open up the riverfront to residents, with plans to develop a public beach, parks and



other forms of recreation, especially along the neglected section from the Brooklyn Bridge north to 38th Street.

Industry Kitchen will be a rare high-end eatery on that once-industrial stretch underneath the elevated FDR Drive.

The views will include the city skyline, the harbor and the Williamsburg and Brooklyn bridges.

The executive chef is Marco Arnold. From an open kitchen, Arnold

will oversee seasonal American cuisine — fresh pastas, grilled meats, fish, vegetables, salads — and pizzas from two large custom-made wood-burning ovens.

Custom cocktails and craft beers are also part of the menu. Desserts will include a caramelized chocolate pizza extravaganza and there will also be a brunch menu featuring sunny side up eggs on pizza.

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The spot is the latest from owner Abraham Merchant, who lives nearby in Battery Park City and has a long list of well-known eateries, including Philippe by Philippe Chow, Clinton Hall, SouthWest NY, Merchants NY Cigar Bar and Merchants River House.

The Hamptons restaurant scene is gearing up for warmer weather.

After three decades, Nichol's — a mainstay for locals and summer folks — has closed. Winston's Bar and Grill will take over at 100 Montauk Highway.

The East End is also getting a new ramen joint, Momi Ramen, of Miami, which will open in the former Turtle Crossing spot on Pantigo Road, between

East Hampton and Amagansett. That 2,500 square-foot space has 110 seats.

In East Hampton, the former Highway Diner, which last season morphed into a Shuko pop-up — Shuko at the Highway Diner & Bar — will become the Highway Restaurant & Bar at 290 Montauk Highway.

Elsewhere, Osteria Salina is taking over hotspot Georgica's restaurant and lounge space at 108 Wainscott Stone Rd. Salina's former home, at 95 School St. in Bridgehampton, will house a more casual bistro joint.

In addition, Sag Harbor's Muse in the Harbor, at 16 Main St., will be opening Muse at the End, in — you guessed it — Montauk.

Two Southampton spots — Delmonico's, at 268 Elm St., and Nammos Esti-

torio Restaurant, at 135 Main St. — are shuttered.

Upper East Side French bistro Le Charlot will enjoy its first summer in Southampton, at 36 Main St., formerly home to Barrister's, and across from 75 Main, a favorite eatery known for its people-watching and rosé drinking.

The Southampton Inn is also re-branding its restaurant, with owner Dede Gotthelf working on a new concept and on the prowl for a top chef.

Over on the North Fork, in Greenport, look for American Beech Restaurant, Bar and Inn, a new bed and breakfast concept from lawyer Brent Pelton and restaurateur Dennis McDermott, who owned the now-defunct Riverhead Project and The Frisky Oyster.

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