

About the restaurants **(From DECO)**

Spark'd

A creative pastry shop specializing in all-day baked goods, coffee and special-occasion cakes

Spark'd is the new creative pastry shop from the storied [HOTEL DUPONT Bake Shop](#). The hotel's bakery has been a favorite for in-the-know Wilmington residents for generations. At Spark'd, Executive Pastry Chef **Leah Steinberger** has developed an all-day menu of creative savory and sweet pastries, baked goods and light bites along with La Colombe coffees to fuel the caffeine needs and spark the genius on all of us! One-of-a-kind wedding cakes and imaginative custom items will be available by special order. Click [here](#) for their logo, renderings of the space, and food photos.

Connie's Chicken & Waffles

A Baltimore favorite that is thrilled to expand into Wilmington

Founded by brothers **Khari and Shawn Parker** and named for their mother – who is known to stop by and check on her boys from time to time in their original Baltimore location – [Connie's Chicken & Waffles](#) will bring chicken and waffles, plus a signature chicken sandwich, shrimp and waffles and The Baltimore Chicken Box (fried chicken and seasoned fries) to DECO. Named "Best Waffles in Maryland" by Food Network, Connie's has been featured on Travel Channel's *Man vs. Food*, named "Best Breakfast in America" by the famed Watergate Hotel (and featured on their menu) and voted among the top chicken in Baltimore by *The Baltimore Sun*. Guests can expect waffle flavors that range from classic buttermilk to red velvet, blueberry, Oreo cookie and Crunchberry, and chicken options that go beyond the traditional, such as hand-breaded breast tenders and wings. Click [here](#) for photos of some of Connie's dishes, and [here](#) for their logo.

Pizzeria Bardea

A James Beard semifinalist, with Neapolitan-inspired pies and farm-to-table salads

Wilmington's own Bardea (pronounced "bar-DAY-ah") is named for the goddess of food and drink; at DECO, the downtown hotspot will offer a variety of their signature pizzas and salads, including **Salsiccia Pizza** with fresh mozzarella, Berkshire sausage, English peas, red onion and gouda and their **Cobb Salad** with iceberg lettuce, chicken, egg, crispy pancetta, avocado, tomato, bleu cheese and aged red wine. Owners **Scott Stein** and **Chef Antimo DiMeo** are thrilled to expand their footprint in downtown Wilmington by joining the DECO family.

Phubs

Serving Vietnamese pho, banh-mi subs and rice bowls

Phubs is a soup and sub shop with a Vietnamese twist, serving the two most popular Vietnamese dishes, pho and banh mi, made to order. Owners **Paul and Chuong Nguyen** are thrilled to bring their fresh take on these iconic meals to DECO. Guests can expect crunchy spring rolls and specialty drinks, such as bubble tea, as well. Click [here](#) to view the menu. Photos of the dishes are available [here](#), and their logo can be found [here](#).

The Verandah

An Indian street food outpost for samosas, kabab wraps, chaats, parathas and tikki masala

Owners **Amit and Radhika Sule** serve authentic Indian street food at [The Verandah](#). Amit, a born adventurer, has participated in several Himalayan expeditions, but perhaps his greatest adventure was starting an Indian food stand in a Baltimore farmers' market 10 years ago with his wife Radhika, a die-hard foodie. Her desire to recreate the foods and flavors that she grew up eating in India led to the genesis of their venture. Today, they

have established The Verandah as a top mid-Atlantic spot for Indian street food. Click [here](#) for photos of their food, and [here](#) for their logo.

Stripp'd

Offering smoothies, juices, acai bowls and salads

Philadelphia's [Stripp'd](#) will bring wholesome food and juice to DECO. Driven by their philosophy that our bodies are maintained like machines, they lead guests to take control over the way they fuel their bodies – and with it, the opportunity to enjoy life to its healthiest, most efficient capacity. Local produce and responsibly grown ingredients are the cornerstones of their menu. Selections will include smoothie bowls, cold-pressed juices, grab-and-go salads, protein and granola bars, smoothies, breakfast sandwiches and oatmeal. Click [here](#) for photos, and [here](#) for their logo.

Al Chu's Sushi

Sushi and poke – and a triumphant return! – from a Wilmington legend

Al Chu's Sushi is the eponymous restaurant from **Chef Al Chu**, who earned cult favorite status for his work at Wilmington's own Mikimotos. Residents and visitors alike have hungered for Chef Chu's exemplary sushi since he left Mikimotos kitchen, and will be delighted to find him behind the counter preparing peerlessly fresh seafood and shellfish at DECO. Selections will include sushi rolls and sashimi, as well as his take on Hawaiian poke bowls, all prepared with beautifully balanced flavors and pristine ingredients.

The Pop-Up

A "test kitchen," home to a rotating roster of chef-tenants that will change bi-weekly to monthly throughout the year

First tenant: **Dan Sheridan's** [Locale BBQ Post](#), with barbecue sandwiches and classic sides

At Locale BBQ Post, guests can look forward to the same slow-smoked flavors that made Chef Sheridan's first Wilmington location such a hit. Born and raised in the city, Chef Sheridan is proud to patronize local farms and bring traditional, slow-cooked barbecue flavor to downtown. At DECO, they will focus on BBQ sandwiches and sides.