

WEDDINGS + FASHION + BEAUTY + DATING + MORE!

VegNews

plant-based food + lifestyle

Inside!

**JOAQUIN
PHOENIX**

on how to change
the world
p. 26


THE SUMMER ISSUE

*Not
Traveling,*

**BUT STILL
DREAMING**

**Miami
Melbourne
Brooklyn
Denver
Los Angeles**

plus
75 more
vegan
destinations
we can't wait
to visit


**Brown Butter
Peach Cobbler**
p. 70

*We're Eating Good
This Summer*

**Black Bean Plantain Sliders + Mexican Street Corn with Cotija
Guava Coconut Bread Pudding + Mango Jicama Ceviche**

\$9.99 US

\$10.99 Canada

Display until Sept. 30, 2020



Paradise in Providence

At PLANT CITY, the country's first vegan food hall and marketplace, sophistication and modernity is the name of the game.

by **SARAH MCLAUGHLIN**

The quiet New England city of Providence, RI has historically been known more for its machinery, textile, and jewelry industries than for its food—its culinary scene playing second fiddle to those of nearby metropolises like Boston and New York City. But in 2018, Kim Anderson devised a plan to change that. The entrepreneur stepped inside a 10,000-square-foot, two-story building along the Providence River with a vision to transform her hometown into a thriving food destination by bringing in some of her favorite plant-based eats from New York. And she knew where to start: famed vegan restaurateur Matthew Kenney.

"We would go to New York on business and would run to Matthew's restaurants and order the lasagna at Double Zero any chance we got," Anderson says. "And we kept coming home and saying, 'We really miss that food.'"

Anderson reached out to Kenney and told him she wanted to take her favorite restaurants of his and put them all under one roof. Kenney was game, and in just six months, Anderson's vision became reality with the opening of Plant City. The first of its kind, the food hall is housed in a solid black edifice and is home to six vegan concepts: four restaurants, a bakery, and an all-vegan market.

A PLANT OASIS

During the summer months, the patio—shaded by towering maple trees during the day and illuminated by twinkling string lights by night—is filled with customers, some having made the three-hour drive from New York City just for



Double Zero's
Heirloom Tomato and
Zucchini Lasagna

the food. Families enjoy some downtime with dinner and fresh air. Millennials find the trendiest, most colorful cocktails to photograph while seated in egg-shaped wicker basket chairs. And regulars take up residence at the slate-gray wood tables, meeting over coffee and dessert to chat about the week's happenings.

Step inside the first floor of Plant City to find its more casual eateries. Here, a small

marketplace offers customers a place to stock up on pantry staples and speciality products. A full wall of refrigerated cases holds everything from vegan brie and oat milk ice cream to almond ricotta-stuffed raviolis and plant-based chicken nuggets. Stroll by the floor-to-ceiling shelves lined with imported vegan chocolate, artisanal nut butters, and Rhode Island-made favorites. As you wander outside the

marketplace, you're greeted by the grab-and-go bakery and coffee bar with multiple tiers of fresh croissants, seasonal pop-tarts, iced cinnamon rolls, chunky chocolate chip cookies, and an always buzzing espresso machine. But save your appetite until you've indulged in the hall's many other spectacular plant-based eats, and grab your pastries on the way out.

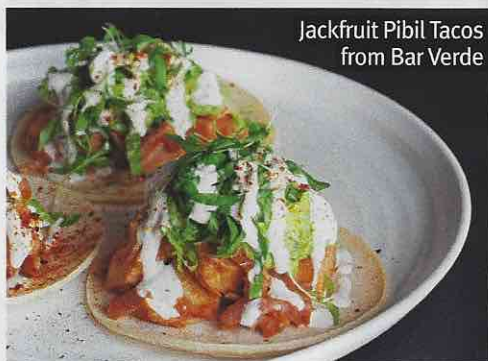
BURGERS & BOWLS

The options for food and drink are plentiful and will satisfy any craving, ranging from casual café Make Out, American burger concept New Burger, high-end Italian eatery Double Zero, and gourmet Mexican-inspired eats at Bar Verde.

At Make Out, expansive views of the famed walking bridge over the Providence River are just one of the attractions. Here, students clack away on laptops at long communal tables as they sip nitro smoothies made with cold brew, banana, almond butter, and maca; dig into savory bowls layered with crispy chickpeas, roasted vegetables, and housemade sauces; and nosh on hot paninis filled with gooey macadamia cheese and wild mushrooms. In the mood for breakfast? The croissant sandwich is loaded with seasoned tofu scramble, tempeh bacon, and a creamy cheddar sauce. Unlike Plant City's other outposts, this fast-casual bar is all about convenience, perfect for a quick lunch or a solo morning work sesh.

For a more classic American-style meal, head next door to New Burger. Walk past its full wood-paneled bar and red brick walls, slip onto one of the tall black barstools, and scan the extensive drink menu for the perfect cocktail, mocktail, wine, or beer for your meal. If the summer heat is beating down, go for the delicate Iced Marigold Tonic with gin, grapefruit juice, lavender bitters, and edible marigold flowers. Or try The Batilda, a totally Instagrammable concoction with Brazilian Cachaça (a spirit made from fermented sugarcane juice), passionfruit, creamy coconut milk, and a squeeze of fresh lime juice, garnished with an edible orchid flower. Not drinking? Get the I Should Coco mocktail version.

The menu at New Burger lends a refined, modern take on classic American



Jackfruit Pibil Tacos from Bar Verde



An entire kiosk of vegan macarons await at Plant City

comfort food. All burgers are made in-house, and while crafted from a mélange of mushrooms, kidney beans, rice, walnuts, beets, and carrots, the texture is thick and juicy—less reminiscent of a veggie burger and more closely resembling the beefy plant-based patties dominating the market. And while the guacamole, truffle, and barbecue burgers each offer their own flavor-packed spin, New Burger's best work is the Classic Burger, layered with a gooey butternut squash-based cheddar, caramelized onions, thick heirloom tomatoes, and a bright beet ketchup, all served on a house-baked bun. Not in the mood for a burger? The bar's Tofu Chicken Sandwich is a superb alternative. Double-stacked fried tofu patties layered with house chipotle mayonnaise, champagne vinegar pickles, and tangy coleslaw on a buttery toasted bun is a fan favorite. And the sides have a reputation all their own; a meal could be made of the butternut squash cheesy mac, smoked tomato gigante bean chili, and chili cheese fries smothered in cashew cheese.

ELEVATED, UPSTAIRS

New Burger has American food down pat, but heading up stairs takes you to the swanky, internationally inspired concepts: Bar Verde and Double Zero. The white fixtures and large windows from downstairs are exchanged for moody brick walls, dark ceilings, and dim bar lighting. Pro tip: make a reservation or prepare to

get on a waitlist with other eager, hungry eaters.

The Latin American-influenced eatery Bar Verde impresses with a wrap-around bar and candle-lit wooden tables filled with customers digging into vibrant dishes: nachos served on a half-sheet pan and covered in a mountain of black beans, pico de gallo, thinly shaved watermelon radishes, dairy-free queso, cashew crema, and guacamole; taco platters filled with farro chorizo, wild mushroom carnitas, smoked pineapple cauliflower al pastor, and jackfruit pibil; and smothered mole, queso fundido, and crema wet burritos topped with bright pink pickled cabbage. Skipping dessert is not an option—diners dip warm, cinnamon sugar-coated churros into spiced chocolate sauce while also digging into slices of sweet tres leches cake.

On the other side of a row of hanging, low-lit globe lights is the upscale Italian eatery Double Zero, where pizza artisans shovel one pie after the next into a large wood-fired oven imported from Italy. The truffle pie is a take on classic white pizza topped with a bevy of shaved truffles, thick cashew cream sauce, crispy Tuscan kale, and lemon vinaigrette. The Bianca pizza features four different kinds of housemade cheeses (macadamia ricotta, cashew mozzarella, rice mozzarella, and parmesan), mild pepperoncinis, blistered rapini, and—the star of the show—bright-yellow vegan egg yolks made from turmeric, nutritional yeast, and black salt

that add an indulgent and buttery richness. The Gigante Bean pizza is surprisingly refreshing, with preserved lemons, sautéed fennel, garlic cream, fiery chili oil, and citrusy fennel pollen.

But make no mistake, Double Zero offers up more than just stellar pizzas. The Heirloom Tomato and Zucchini Lasagna is a work of art, with delicately stacked, thinly shaved zucchini noodles layered with sundried tomato marinara, macadamia ricotta, and pistachio pesto topped with a flurry of locally sourced sprouts. The Cacio e Pepe, a traditionally dairy-laden Italian dish, is distinguished by its thick al dente noodles and black pepper-spiked cashew cream sauce, with a dusting of almond parmesan. And just like its Latin American counterpart, the desserts are a must-order. Moist olive oil cake with pistachio ice cream and espresso-infused, cinnamon-dusted tiramisu served in coffee mugs make for the perfect finish to your plant-based Italian feast.

SWEET FAREWELL

Wherever you dine, as you finish your meal amid the buzz of laughter and conversation, don't forget to head back to the bakery for your parting gift. Choose a fresh blackberry pop-tart with flaky pastry dough and lavender icing. Or maybe a grapefruit-ginger-rosemary scone with a sweet, zesty glaze. Any option will serve as a sweet reminder of your time at this truly unique vegan oasis.

Tremendous thought goes into every detail at Plant City, from its zero-carbon emissions goals and community educational space to the compostable spoons and more than 50 sauces and cheeses made fresh every day. All this in an effort to create "beautiful and delicious plant-based food, that by its very existence, would share what a sustainable and compassionate food system could look like," says Anderson. And in Providence, Plant City—with its spectacular views, sophisticated fare, and mouthwatering baked goods—has done just that. **VN**

*It only took two things for VegNews editor **Sarah McLaughlin** (@sarahmclaughlin) to fall in love with Rhode Island: sweeping views of the Providence River and Plant City's iced apple pie pop-tarts.*