

# Yum! The 5 hottest foodie trends in the U.S.

Be the hippest gourmand in your group

## Single-item restaurants

Death to the 100-item menu! Today's hyper-focused chefs are devoting their kitchens to turning out a single signature dish, albeit in countless customizable variations. At New York's **Meatball Shop**, diners mix and match meats and sauces, then choose among sliders, heros, and pastas (sliders \$3). Rome's **Obikà Mozzarella Bar** pairs four handmade varieties of mozzarella with dozens of savory accompaniments (mozzarella bar tastings from \$13). And at **Chedd's Gourmet Grilled Cheese**, in Austin, Texas, the 35 cheeses, 8 breads, and 31 extras add up to a whopping 8,680 grilled-cheese sandwich possibilities (sandwiches from \$5).

—*Jessica Campbell*



Courtesy The Meatball Shop

Today's hyper-focused chefs are devoting their kitchens to turning out a single signature dish, such as at The Meatball Shop in New York City.