



**YOLK.**<sup>®</sup>

**PRESS KIT**

# FAST FACTS



**Taki Kastanis**  
CEO and Founder



[www.eatyolk.com](http://www.eatyolk.com)



/eatyolk



/eatyolk

# LOCATIONS

## ILLINOIS



**South Loop (Chicago)**  
1120 S. Michigan Avenue,  
Chicago, IL 60605  
P: 312-789-9655



**Streeterville (Chicago)**  
355 E. Ohio Street,  
Chicago, IL 60611  
P: 312-822-9655



**West Loop (Chicago)**  
500 W. Madison Street,  
Chicago, IL 60661  
P: 312-454-9655



**Lakeview (Chicago)**  
501 W. Diversey Parkway,  
Chicago, IL 60614  
P: 773-281-9655



**Marina City (Chicago)**  
340 N. State Street,  
Chicago, IL 60654  
P: 312-477-7676



**Wicker Park (Chicago)**  
1819 W. Division Street,  
Chicago, IL 60622  
P: 773-382-3447



**Test Kitchen (Chicago)**  
1767 N Milwaukee Ave,  
Chicago, IL 60647  
P: 312-348-1333



**Oak Park/River Forest (River Forest)**  
7301 W North Ave.,  
River Forest, IL 60305  
P: 708-771-2047



**Burr Ridge (Burr Ridge)**  
595 Village Center Dr.  
Burr Ridge, IL 60527  
P: 847-231-9655

## INDIANA



**City Way (Indianapolis)**  
220 E. South Street,  
Indianapolis, IN 46204  
P: 317-632-9655



**Iron Works (Indianapolis)**  
2727 E. 86th Street,  
Indianapolis, IN 46240  
P: 317-451-9655



**Monument Circle (Indianapolis)**  
111 Monument Circle,  
Indianapolis, IN 46204  
P: 317-983-3222

## TEXAS



**One Arts Plaza (Dallas)**  
1722 Routh Street,  
Dallas, TX 75201  
P: 214-855-9655



**Sundance Square (Fort Worth)**  
305 Main Street,  
Fort Worth, TX 76102  
P: 817-730-4000



**Preston Center (Dallas)**  
8315 Westchester Drive,  
Dallas, TX 75225  
P: 469.351.0344



**Las Colinas**  
(Coming Spring 2024)

## FLORIDA



**Park Place (Boca Raton)**  
5570 N. Military Trail,  
Boca Raton, FL 33496  
P: 561-300-4965



**West Palm Beach**  
218 Clematis St.  
West Palm Beach, FL 33401  
P: 561-229-1654



**Boynton Beach**  
9884 S Jog Rd., Suite D9  
Boynton Beach, FL 33437  
(Coming Fall 2023)

# ABOUT YOLK

Originally founded in 2006 by Taki Kastanis, Yolk has established itself as a staple breakfast and lunch restaurant ensuring great food, unique dishes and fantastic service.

After Kastanis opened the first location in Chicago, it was quickly noticed by locals, tourists and media, earning many best breakfast titles. Highlights from the breakfast menu include Chilaquiles Verde, Red Velvet French

Toast and the South Beach, a half pineapple filled with house made Greek yogurt, diced pineapples, strawberries, almond granola and walnuts.

The popular eatery has since expanded throughout Chicago, Indianapolis, Dallas, Fort Worth, and South Florida gaining popularity and a cult-like following of loyal breakfast lovers.



# ABOUT TAKI

With a family history in the restaurant business, Yolk's CEO and founder, Taki Kastanis, was destined for the food world. Growing up, he was often seen completing schoolwork at dining tables in his family-owned eateries and, as a teenager, he happily worked for them on weekends and whenever needed.

A natural early-riser, Kastanis has always had an affinity for breakfast dishes (specifically for his favorite, eggs benedict). At age 20, he took a break from school to help run his family's breakfast and lunch concept, Grandma Sally's Family Restaurant. From there, he attended the University of Illinois at Chicago where he studied business before leaving to pursue a career in real estate.

At 24, Kastanis' restaurant roots won over, and he returned to the food industry with the purchase of Egglectic Restaurant. Soon after, he opted to focus on developing his own breakfast and lunch concept, Yolk, which first opened in 2006 in Chicago's South Loop neighborhood. The popular eatery has since expanded throughout Chicago, Indianapolis, Dallas, Fort Worth, and Boca Raton gaining popularity and a cult-like following of loyal breakfast lovers.

Kastanis is ready to showcase his concept via impressive expansion plans already underway in major markets across the country.

In his free time, he enjoys sports, racing cars, cooking, and spending time with his wife and children in Chicago.



# HIGHLIGHTS

## MENU

Yolk offers unique twists on famed breakfast classics as well as a few specialty items. The menu features savory breakfast dishes and a generous lunch menu. Highlights from the breakfast menu include Chilaquiles Verde with house made corn tortilla chips, salsa verde, avocado, jack cheese, red onion, crema, topped with two eggs any style, Red Velvet French Toast, a red velvet cake with swirls of cream cheese, dipped & grilled in Yolk's secret batter and the South Beach, a half pineapple filled with house made Greek yogurt, diced pineapples, strawberries, almond granola and walnuts.

For those who are not avid breakfast fanatics, Yolk offers a plethora of lunch selections including the Yacht Club Sandwich, a triple decker sandwich made with toasted sourdough, turkey, ham, bacon, smashed avocado, tomato, cheddar, romaine lettuce and mayonnaise and the Steak & Greens Salad with kale & mixed greens, red onion, cucumber, tomato, button mushroom, goat cheese, sea-salt and peppered steak grilled to temperature.

## BAR

Depending on the location, Yolk restaurants are either BYOB or offer a "Booze" menu for guests to enjoy. The "Booze" menu features local beer, wine, and brunch staples like mimosas with Yolk's freshly squeezed strawberry OJ or Bloody Marys with Yolk's Signature Bloody Mary Mix. The Booze menu is available at all Texas and Florida locations.



# HIGHLIGHTS

## CATERING & TAKE-OUT

To add a special touch to your next morning event, Yolk offers a full catering menu available for pick up or delivery. Catering orders can be placed and paid for online at [www.eatyolk.com/catering](http://www.eatyolk.com/catering).

## HOURS

Illinois Locations:

Daily: 7am - 2:30pm

Test Kitchen:

Wednesday - Sunday: 7am - 2:30pm

Indiana Locations:

Daily: 7:30am - 2pm

Florida and Texas Locations:

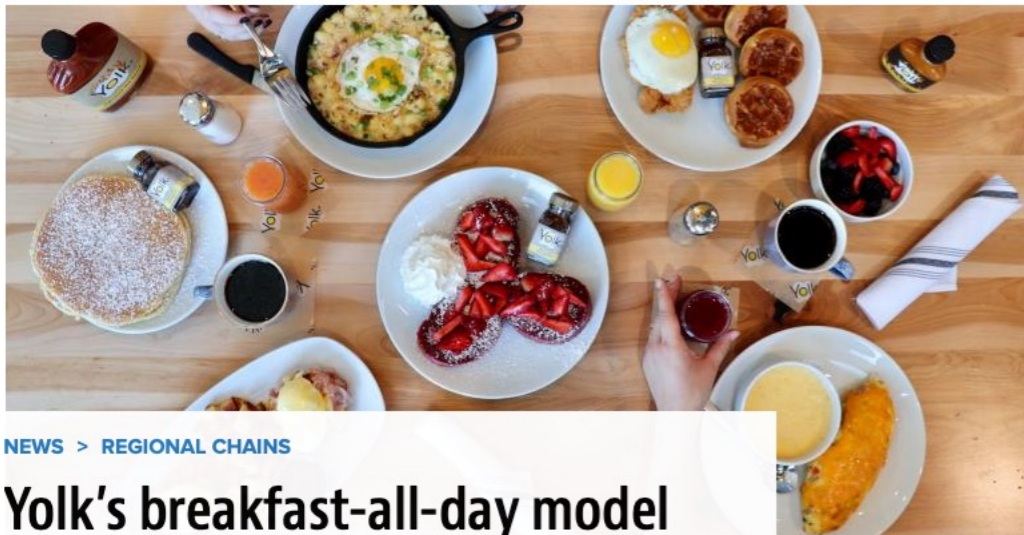
Monday - Friday: 7am - 2:30pm

Saturday, Sunday, and Major Holidays: 7am - 3pm



# PRESS

## Nation's Restaurant News



NEWS > REGIONAL CHAINS

### Yolk's breakfast-all-day model has served it well during the pandemic

Meet this Chicago-based brunch brand planning its expansion for a post-pandemic world

Holly Petre | May 09, 2022

This year, Yolk plans to open two more South Florida units and another in the Dallas-Fort Worth market.

Breakfast all day, what could be better? That's the idea that the restaurant Yolk was founded on back in 2006.

The breakfast concept, with 16 locations in Illinois, Florida, Texas and Indiana, is open daily from 7 a.m. to 2:30 p.m. and serves breakfast all day. The concept got its start in downtown Chicago.

The restaurant's most popular dish is eggs benedict with a hollandaise sauce, the recipe for which has been passed down in the owner's family for 40 years. Other favorites include the red velvet French toast and the cinnamon roll French toast, both developed in the chain's test kitchen, located in Chicago.

It may seem strange for a chain this small to have a test kitchen, but it just works for Yolk.

"We wanted to stay relevant and grow and keep up with customer demands and the kind of trends that were happening in the industry," said Yolk's director of marketing and communications Gianluca Pesce. "We have locations in Texas, Florida, Indiana and Chicago, so they're not exactly close [to each other]. When you're spread thin, it's hard to implement new things without having to test them first."



# PRESS

# Forbes

FORBES > LIFESTYLE > TRAVEL

## At Yolk, Breakfast Is Good Business

Lois Alter Mark Contributor

*I cover travel: the places, the faces, the food, the best suitcases.*

Follow

May 3, 2018, 11:00am EDT



Breakfast at Yolk. LOIS ALTER MARK

Everyone agrees breakfast is the most important meal of the day.

Taki Kastanis is making sure it's also the most delicious.

The founder of [Yolk](#), the popular breakfast eatery, is changing the way people start their day with his cheery restaurants and extensive menu featuring everything from scramblers and omelettes to dessert-like French Toast and pancakes.

It's no wonder Yolk has been voted Best Breakfast in Chicago, Indianapolis, Dallas and Fort Worth.

And, if Kastanis reaches his goal, one is probably coming to a city near you. When it does, come hungry. And bring your camera.

# PRESS

■ EATS

## From Grandma Sally's to Yolk

*River Forest welcomes restaurant with generational connection*



by **Melissa Elsmo**  
February 24, 2021



Chicago residents are likely familiar with Yolk. Traditional dishes are given a creative twist at Yolk and folks in the know have made a breakfast from the growing chain one of the most popular places for tourists and locals alike to enjoy breakfast in Chicago.

Taki Kastanis, Yolk founder and CEO, brought his visions for a breakfast restaurant to life in 2006 when he opened in the South Loop. Now, the burgeoning breakfast chain, with seven city locations and others in Indiana, Florida and Texas, has made its way to River Forest. Yolk's River Forest location, 7301 W. North Ave., is housed in the former home Grandma Sally's Family Restaurant.

People lamenting the loss of Grandma Sally's will be comforted to know the longtime restaurant has simply passed from one generation to another — Grandma Sally's was owned by the Kastanis family. In fact, the mastermind behind Yolk worked at the North Avenue restaurant before opening his own restaurant and eventually building the "Eat Yolk" brand.

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## Yolk's Test Kitchen opens in Bucktown - owner of Yolk promises elevated coffee program and unique menu

This week the Chicago restaurant staple, Yolk, opens their new Test Kitchen in Chicago's Bucktown neighborhood. Located at 1767 N. Milwaukee Ave on the corner of Milwaukee Ave and the bustling 606 Trail, the concept will bring together Yolk's local and national business partnerships and produce an opportunity to test exciting menu items, experiment with new coffee blends, and finally allow for the community to partake in coffee education and menu innovation.

Highlighting an elevated, multi-roaster coffee bar, coffee enthusiasts will be able to choose from a variety of beans from Metropolis Coffee Roasters and Verve Coffee Roasters for their morning or afternoon coffee.

"Our coffee program will feature selected coffees from some of our favorite roasters and brewed with methods that are both classic and cutting-edge.", says Yolk's new Beverage Director Scott Bufis. Yolk's Test Kitchen will also feature a new seasonally rotated dining menu centered around breakfast and lunch. The menu will have inventive dishes using only the highest quality ingredients, while providing a comforting experience that customers have come to love and identify with at Yolk. Together, the elevated coffee bar, and seasonal menu, will set Yolk's Test Kitchen apart from any of the competition.

"The food and coffee industry has evolved tremendously since we first opened our doors in Chicago over 10 years ago. This is our opportunity to spread our wings and evolve our focus with an incredible new coffee and food program designed to remind you that we care about delighting everyone who walks in the door at Yolk's Test Kitchen" said Taki Kastanis, CEO and founder. Since opening the first Yolk in 2006 in Chicago's South Loop neighborhood, Yolk has expanded to 13 locations in Chicago, Indianapolis, Dallas, and Fort Worth. Looking ahead for the rest of 2018 and into 2019, Yolk will continue its expansion plans further in Chicago as well as new markets in Boca Raton and Miami.



# PRESS

Chicago Tribune

## Yolk takes a cue from its tech-heavy breakfast crowd



MARCH 3, 2016, 2:06 PM

**A**fter years of deals in the air at its Wells Street location, breakfast spot Yolk has decided to scale its business, too.

Owner Taki Kastanis plans to open a sixth Chicago location in the Marina City complex and launch a national expansion that could add 40 restaurants in the next five years, reports Crain's Chicago Business, which previously described the River North location's popularity with tech dealmakers.

Hyde Park Angels Managing Director Peter Wilkins ⇒ met founders of portfolio companies and investors there. Eddie Lou ⇒, co-founder and CEO of Shiftgig, could be found at a Yolk meeting at least twice a month.

# PRESS



CHICAGO TRAVEL GUIDE // RESTAURANTS // [YOLK.](#)

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## Yolk.

Cuisine: American

### “ 10BEST SAYS

**South Loop's Best Restaurants:** This breakfast, brunch and lunch chain is expanding into new locations across the city because, well, the food is excellent. Yolk has all the standard breakfast foods you'd expect, like omelets,... [Read More](#)

**Breakfast:** This breakfast, brunch and lunch chain is expanding into new locations across the city because, well, the food is amazing. Yolk has all the standard breakfast foods you'd expect, like omelets,... [Read More](#)

**Restaurants near Soldier Field:** Yolk serves more than just eggs. This go-to brunch and lunch hot spot often has patrons waiting for a table but wait they will because it's that amazing. The South Loop stop is one of three locations... [Read More](#)

# PRESS

Chicago Tribune

## Yolk's owner considers smaller-scale, 'express' versions of breakfast chain



Yolk founder and CEO Taki Kastanis opened his first restaurant at age 21 and opened the first Yolk in downtown Chicago in 2006. The breakfast chain has grown to 10 locations in Chicago, Indianapolis and Dallas/Fort Worth. (Erin Hooley / Chicago Tribune)

By **Samantha Bomkamp** · **Contact Reporter**  
Chicago Tribune

JANUARY 6, 2017, 9:17 AM

**Y**olk founder Taki Kastanis tried to do something different with his life than the generations before him. But the family business — restaurants — kept luring him back.

After a childhood spent under counters at his grandmother's restaurant in Lakeview, in adulthood he felt the pull to start one of his own. He opened his first restaurant at age 21 and opened the first Yolk in downtown Chicago in 2006. The breakfast chain, known for



March 02, 2016

## Yolk could expand to 40 restaurants



Yolk's Streeterville location

Photo by Jeramey Jannene via Flickr

Breakfast chain Yolk is adding a sixth Chicago location, in the Marina City complex, as it plans an ambitious national expansion to as many as 40 restaurants within the next five years.

Yolk, which began as a single South Loop restaurant in late 2006, has leased 3,781 square feet in the **recently landmarked** Marina

City complex, said owner Taki Kastanis and his broker, Spero Adamis of Cornerstone Commercial Partners II.

Kastanis said he hopes to open by July 1.

"You always dream about growing, but I never would have thought it would be realistic to be at this level after nine years," Kastanis said. "We've been very fortunate."

This month, Yolk is set to open its second restaurant in the Dallas-Fort Worth area. It plans further expansion there, as well as in such other Texas cities as Houston, San Antonio and Austin, Kastanis said. This summer, Yolk will also open a second Indianapolis site.

# PRESS

# ZAGAT

BEST OF NEIGHBORHOOD

## *Best Restaurants Near Navy Pier*

The top-rated restaurants near Chicago's Navy Pier.



### **YOLK - STREETERVILLE**

Breakfast · Streeterville

4.4

FOOD

3.8

DECOR

4.1

SERVICE



# PRESS



## Concierges' Favorites



📍 501 W. Diversey Pkwy.

📞 773-281-9655

🌐 Website

### YOLK

Yolk's bright and sunny restaurants are incredibly welcoming, and their menu offers something for everyone. For all their locations visit

<http://eatyolk.com/locations/>.

#### ADDITIONAL INFO



# PRESS

Star-Telegram



FOOD & DRINK MAY 24, 2016 10:50 AM

## Yolk cracks the Sundance Square breakfast scene



BY ANNA CAPLAN  
*Special to DFW.com*

Is no food more polarizing than the egg?

Whether it's because of its texture, smell, numerous ways to prepare or endless nutritional assessments, the egg consistently gets flak even though it has many fans.

Good thing the menu at Chicago-based Yolk, which recently opened a Sundance Square location, reads less like a hard-boiled treatise on the food and more like a lineup you'd see at any diner.

Detractors will take heed that this new downtown Fort Worth spot serves solid salads, sandwiches, burgers and fries, while enthusiasts will find all of the scrambles, omelets, frittatas, French toasts and Benedicts they desire.

## Dish Pirate: Yolk's South Beach

Want to enjoy the best that Dallas restaurants have to offer without ever leaving your home?

We tend to eat healthier as summer approaches (or at least I do). Brunch is one of those meals that tends to be laden with fatty foods like biscuits and gravy or chicken and waffles. [Yolk](#), located in One Arts Plaza in Dallas and Sundance Square in Fort Worth, definitely has its share of the heavy stuff but they also have some healthy options. One dish that stands out is their South Beach. The meal is so beautifully prepared that it is almost too hard to eat, and it's so healthy that you want dig in as soon as the plate hits the table.

Inspired by owner and Chicago native, Taki Kastanis, the South Beach is half of a fresh pineapple hollowed out and then filled with house-made Greek yogurt, pineapple chunks, fresh strawberries, house-made granola and chopped walnuts. South Beach may look complicated and you could quite possibly be intimidated by cutting an entire pineapple in half but this dish is absolutely doable in your own kitchen.

# PRESS



## 7 new restaurants flying under the radar

*Brunch, all-you-can-eat sushi, a fancy tea room and a snob-free wine bar are on the list*



*(Photo: Liz Biro/IndyStar)*

New restaurants are opening in the Indianapolis area all the time. These are some that sneaked in recently. Others launched with a splash among so many other openings that they may have slipped your mind.

### Yolk at Ironworks

This breakfast/brunch/lunch spot is especially known for its four different Eggs Benedicts, classic, one with pot roast, one with chorizo and chipotle sauce and another Caprese-style with tomatoes, pesto and mozzarella. Other specialties include Nutella-stuffed crepes, build-your-own frittatas and five-egg omelets. Get straight-up pancakes, oatmeal or bacon and eggs, too. Owner Taki Kastanis, born into a Greek restaurant family, started [Yolk](#) in 2006 in Chicago. He opened his first Indianapolis location at Downtown's CityWay in 2014. Yolk at Ironworks opened in mid-October.

2727 E. 86th St., (317) 451-9655, [eatyolk.com](http://eatyolk.com)

Best Of | Chicago | Restaurants 2008

## Breakfast

These prehistoric polls are old news. Cast your vote in the latest and greatest Best of Citysearch Breakfast in Chicago!



### Winner

## Yolk

1120 S Michigan Ave, Chicago, IL

Yolk

# PRESS

**BISNOW**

## TOP POWER LUNCH SPOTS IN CHICAGO: PART 2

Feb 25, 2015 | Marissa Oberlander, Bisnow

### 10. Yolk

**Restaurant:** Yolk

**Address:** 747 N Wells St, River North

**Signature:** An unpretentious, breakfast-centric atmosphere long favored by the tech elite. Nobody will overhear your whispered efforts to court a tech tenant for your loft office building.

**Also known for:** An impressively ambitious expansion plan. Yolk recently opened in **Dallas** and other Chicago locations include Streeterville, West Loop, South Loop and Lakeview.



5 of 6

CHICAGO  
**EATER**

## 12 of the Best Chicago Breakfast Restaurants By Neighborhood

### 10 River North: Yolk

No morning would be complete without a serving of eggs. It's an essential part of breakfast and the focus at Yolk, the beloved eatery with several locations in Chicago and outside of the state. Get 'em any way you want—in Benedicts, scramblers, omelets and more—or opt for something sweeter like red velvet French toast topped with strawberries and whipped cream.



# PRESS



## Get pancakes for 10 cents each in Dallas and Fort Worth on Monday

© Nov. 17, 2016 11:18am

A dime won't buy much these days, but on Monday that's all you need to get a warm and fluffy breakfast in your belly. **Yolk**, a Chicago-born diner, celebrates 10 years with a special 10-cent pancake deal on Nov. 21.

Yolk began its expansion out of the Midwest when it [opened in Dallas in early 2015](#) and became the Arts District's most casual dining option. Its [60-plus item menu](#) includes red velvet French toast, [a fan favorite](#), plus a variety of breakfast and lunch options like omelettes, frittatas, oatmeal and sandwiches, all of which will be available for purchase at regular-price for those not feeling the pancake vibe.



### Yolk (Dallas Arts District)

In Downtown Dallas \$

AMERICAN - CASUAL



## 29 Chicago Breakfast Places You Need to Visit Before You Die

Breakfast is like the pregame for the day.

### 19. Yolk



Whether you are in the mood for sweet or savory, Yolk has something for everyone. Their 5-egg omelets are for any true breakfast champ.

# PRESS



## Sunnyside Up

The Yolk brunch empire continues its delicious legacy



Much like chickens and eggs, it's hard to tell which came first: Chicago's ravenous weekend brunch set, or the morning menus popping up at every bar/restaurant clamoring to serve this coveted crowd. And if that brunch spot is a spacious and bright one, with portions that practically overflow onto your dining partner's plate, you've got a winning formula—one Taki Kastanis figured out back in 2006.

"I was trying to offer comfortable food, big portions, and just a good quality breakfast," Kastanis says of the first Yolk, which opened in the South Loop in the fall of 2006. Decked in goldenrod and royal blue with plush vinyl seating and semi-private booths to balance out all 4,200 square-feet and 180 seats, it's no wonder "it was a big splash in Chicago," as Kastanis paints it. It's possible, though, that the Cinnamon Roll French Toast, Banana Blueberry Crunch Pancakes, and Eggs Benedict also may have had something to do with it.

## FORT WORTH BUSINESS PRESS

TOP STORY

## Yolk to crack open second Texas location in Fort Worth

Robert Francis rfrancis@bizpress.net Jul 8, 2015



Chicago-based Yolk, a hot breakfast, brunch and lunch restaurant, will crack open their second Texas location in Sundance Square at 305 Main Street before the end of the year. The restaurant will be located in the Plaza Hotel building, replacing Cowtown Diner, utilizing more than 5,100 square feet of indoor space and an adjacent patio.

"We believe Yolk will quickly become the hotspot for an early morning breakfast or light lunch," said Johnny Campbell, president and CEO of Sundance Square. "The restaurant's breakfast menu is outstanding and the concept has received great reviews. We believe Yolk will fill the niche for a bright, conversational urban breakfast spot."

# PRESS



## The 15 Best Places for Breakfast Food in Indianapolis



### 15. **Yolk.**

220 E South St (Alabama), Indianapolis, IN  
Breakfast Spot · Downtown Indianapolis · 18 tips and reviews

8.9

## Breakfast - Best of 2016

 **14. Yolk**  
Nominee for: Breakfast  
220 East South Street, World Map Indianapolis, IN  
"...Great, friendly service, delicious food with endless options to choose from!..."

# PRESS



## Brunch in Indy

### Yolk



You will be hard pressed to find another brunch destination with the high level of service that is offered at Yolk. Yolk's friendly and attentive staff make each dining experience one to remember. Yolk has a number of brunch classics, but are known for their five egg omelets. They have five variations, including "The Works Omelet" and "My Big Fat Greek Omelet."

## DINING: Chicago-based Yolk changes the way CityWay does breakfast

August 2, 2014 | Lou Harry



Breakfast is the easiest meal to create at home. Even Dustin Hoffman in "Kramer vs. Kramer" figured out how to make French toast.

But there's a certain energy to a bustling breakfast restaurant that can't be replicated in your kitchen—a spirit that lets you forget you are paying more for a few eggs, a couple of slices of bread and a shot glass of orange juice than you would for a carton, a loaf and a gallon for home consumption.

The newest downtown breakfast spot, Yolk (220 E. South St., 632-9655), comes to Indy by way of Chicago, where a single spot in the South Loop area grew to five locations

before branching out to Indy for its first venue beyond Windy City borders.

Its Chicago prices could use a little modification at CityWay: A simple pair of eggs, for instance, run—so to speak—\$6.79 at Yolk vs. \$5.75 at Le Peep or \$5.39 at Lincoln Square. But this bright, friendly, pay-at-the-register eatery has a few surprises to help mitigate the cost. Sure, Yolk has the expected egg, waffle, pancake and French toast combos. But there's also a bevy of Benedicts (including the Irish Benny with corned beef hash), a carload of crepes (the Zamboni Crepes have ham and spinach) and a fair number of Frittatas.



# PRESS



## Chicago-based Yolk to open restaurant at CityWay



(Photo: Photo provided by Yolk. )

Chicago-based breakfast restaurant Yolk will become the fourth restaurant to open at CityWay, the mixed-use development Buckingham Companies is building near the Eli Lilly and Co. campus Downtown.

Yolk specializes in breakfasts, light lunches, specialty juices and their house blend of premium coffee. It's also known for its "Good Morning Burger," an 8-ounce charbroiled hamburger with hickory-smoked bacon and an over-easy egg, and the Prime Rib Sandwich.

The 4,410-square-foot restaurant will open in the summer at The Plaza at CityWay, an outdoor public gathering area.

Yolk opened its first of four restaurants in Chicago in 2006. Chicago Concierge Preferred voted it Best in Town in 2013.

The Indianapolis location will be its first foray outside the Windy City. It will be open 6 a.m. to 3 p.m. daily and 7 a.m. to 3 p.m. on weekends and holidays. Catering also will be offered.

"It's exciting to open our first Yolk outside Chicago," owner Taki Kastanis said in a news release. "We're looking forward to introducing ourselves to downtown Indianapolis and being part of the growing CityWay neighborhood."



## Yolk, a New Breakfast Joint Imported from Chicago, Is Open in Downtown Dallas

BY SCOTT REITZ

THURSDAY, JANUARY 22, 2015 AT 6 A.M.



Light pours in through the windows at Yolk.

Scott Reitz



**Yolk, the breakfast and lunch restaurant located in One Arts Plaza, opened this week.** Dallas is just the second location outside the Chicago area for the chain. Another is open in Indianapolis.

Yolk takes over the space that used to house Cafe des Artistes, a Lombardi restaurant that focused on approachable French cooking. Before that, Screen Door offered southern cooking at the same address, but Yolk takes a decidedly different approach from the restaurants that preceded it.

# PRESS



## Yolk opens today at CityWay; second Indy location planned



(Photo: Liz Biro/The Star)

Breakfast-centric Yolk restaurant opened this morning at CityWay, and the owner plans another location in Downtown Indianapolis soon.

"I might have a spot signed by the end of the year," Taki Kastanis said.

Open 6 a.m. to 3 p.m. daily, Yolk serves classic bacon-and-eggs, oatmeal, French toast, pancake and waffle meals. Specialty dishes include Nutella-stuffed crepes, build-your-own frittatas and five-egg omelets, and the Carnita Egg Sandwich stacking pulled pork, pineapple-mango salsa, goat cheese and a fried egg on a pretzel roll.

The restaurant is especially known for its six different Eggs Benedicts, including Kastanis' favorite, the classic rendition with two poached eggs, Canadian bacon and hollandaise sauce on toasted English muffins.

## Early seating: Breaking eggs at Yolk

*The opening of every Yolk restaurant starts the same way, with owner Taki Kastanis breaking an egg on someone's head.*



(Photo: Liz Biro/The Star)

The opening of every Yolk restaurant starts the same way, with owner Taki Kastanis breaking an egg on someone's head.

Monday morning, his wife, Jackelyn Gauci, wore the crown – on a plate, although some yolk landed on her Gwen Stefani-cool jumpsuit.

She laughed off the drips. This is Yolk, after all. You're bound to get a little egg on your lapel. Nearly everything on the menu has to do with breakfast, whether morning meal or lunchtime.

"I riff off dinner for breakfast," Kastanis said of Yolk menu development. Hence, the Carnita Egg Sandwich with pulled pork, pine-apple mango salsa, goat cheese and a fried egg on a pretzel roll.

**Related:** [Yolk opens today at CityWay; second Indy location planned](#)

Kastanis grew up in the restaurant business. His Greek family operated diners in Chicago and his mother still runs a restaurant there. Kastanis ran a place named Egglectic Café in Chicago before launching Yolk in Chi-town in 2006.

# PRESS

Star-Telegram



## Yolk restaurant to open in Fort Worth's Sundance Square

BY SANDRA BAKER  
[sabaker@star-telegram.com](mailto:sabaker@star-telegram.com)

Chicago-based Yolk, which offers breakfast and lunch, is coming to Sundance Square in downtown Fort Worth.

The 5,100-square-foot restaurant is expected to open by the end of the year in the space last used by Cowtown Diner, at 305 Main St., according to Sundance Square. Cowtown Diner closed Tuesday night following a private event.

"We believe Yolk will quickly become the hot spot for an early morning breakfast or light lunch," said Johnny Campbell, president and CEO of Sundance Square. "The restaurant's breakfast menu is outstanding and the concept has received great reviews. We believe Yolk will fill the niche for a bright, conversational urban breakfast spot."

Yolk, known for generous portions, a unique and wide-ranging menu, specialty juices and a private-label premium coffee, has locations in Chicago, Indianapolis and Dallas. It opened in January in Dallas' One Arts Plaza on Routh Street.

The restaurant will be open for breakfast and lunch with hours running from 6 a.m. to 3 p.m., Monday through Friday, and from 7 a.m. to 3 p.m. Saturday and Sunday.

Cowtown Diner was opened in January 2010 by chef Scott Jones. The restaurant was acquired in 2012 by the owner of the Mercury Chop House next door. The space was leased by the La Madeleine restaurant chain from 1998 to 2009.

## Top Breakfast Spots in Chicago

On Sept. 20, Food Network is throwing the ultimate end-of-summer bash: an outdoor food and music festival in Chicago. With today's top chefs and big musical artists like John Mayer and Phillip Phillips, it's sure to be a delicious experience worth the travel.

The event officially starts at 11:30am with lunch, so concertgoers will be on their own for breakfast, which isn't a bad thing at all considering the countless great restaurants in the area. To narrow down the best options, we enlisted the help of Food Network chefs. From old-school diners to five-star hotels, here are Chicago's best breakfast spots. (Just try to save some of your appetite for all of the gourmet hot dogs, award-winning burgers and other mouthwatering eats at the festival.)

**Jose Garces:** There are two spots in the South Loop that I love: Yolk and Eleven City Diner. The ambiance at Yolk is so sunny and exactly the kind of cheeriness you'd want to be surrounded by at breakfast. At Eleven City Diner, my kids and I love the specialties from the soda fountain — it's such a throwback.

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## ZAGAT

## FOURSQUARE

MUST-TRY

### *10 Creative Eggs Benedicts Around Dallas-Fort Worth*



#### **South-of-the-Border Benny at Yolk**

At this One Arts Plaza breakfast/brunchery, several Benedict options appear on the menu, including this one with a Mexican twist. A toasted English muffin is generously topped with ground chorizo sausage, fresh cilantro, chipotle sauce, two poached eggs and hollandaise. Best of all, you don't have to wait for the weekend because brunch is served daily.

722 Routh St.; 214-855-9655

### The 15 Best Places for Cinnamon Rolls in Chicago



#### **4. Yolk**

355 E Ohio St (at E Grand Ave), Chicago, IL  
Breakfast Spot · Streeterville · 208 tips and reviews

8.4

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### The 15 Best Places for Eggs in Indianapolis



**8. Yolk.**  
220 E South St (Alabama), Indianapolis, IN  
Breakfast Spot · Downtown Indianapolis · 18 tips and reviews

9.0

### The 15 Best Places for Eggs Benedict in Dallas



**2. Yolk**  
One Arts Plaza, Dallas, TX  
Breakfast Spot · Arts District · 18 tips and reviews

8.9

### The 15 Best Places for Eggs in Chicago



**3. Yolk**  
1120 S Michigan Ave (at E 11th St), Chicago, IL  
Breakfast Spot · South Loop · 224 tips and reviews

8.9

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## Yolk provides 'egg-cellent' breakfast, lunch dining options

By: **Natalya Jones** Contributing Writer

Breakfast options just got better thanks to Yolk.

Hailing from Chicago, the eclectic restaurant remixes classic breakfast and lunch favorites with their own fun flare. From their four different Benedicts to their breakfast mac & cheese to various French toasts, Yolk is quite literally a breakfast paradise. So, when I discovered that the first South Florida location opened in Boca, I had to stop by.

Blue, orange, yellow, white and grey colors in the decor made for an energetic, cozy vibe. The staff was bustling with smiles, and tables were assorted with happy looking customers. Needless to say, I was ready to eat breakfast way past breakfast time - that's how good the food



A Chicago breakfast restaurant has opened in Boca. Photo by Natalya Jones.

looked. Aesthetics aside, it was time to get to business. After sipping on my very frothy and tasty green tea matcha, I ordered the grilled salmon and poached eggs. Lying on a top of sautéed spinach, my sides were cheesy grits and banana nut bread French toast for a sweet and savory combination. The homemade Hollandaise sauce was velvety but not too rich, enhancing the favors of my meal instead of drenching my food.

The salmon and eggs proved to be hearty and just when I thought it couldn't taste any better, I added the homemade hot sauce. It was just



the right kick to make me consider stealing the bottle (don't worry, I didn't). For those who want a less spicy option, Yolk also makes their own habanero sauce.

Although I did some considerable damage to the food, I sadly could not finish the grits. Alas, it was not for lack of flavor, but for lack of room in my stomach. The portion amount was enough to keep me full and smiley, proving that customers get what they pay for.

This will not be my last visit to Yolk, but one of



many. I plan on trying a couple of their fresh squeezed juices, a cup of Miami's Perla coffee made from the barista on site and many of the savory menu items. Let's just say I've been contemplating what I will get for my next meal. And with 20 percent off the first to-go order when placed online or through the Yolk app, that time may be coming really soon.

Yolk - Park Place is located at 5570 N Military Trail, Suite 402 in Boca Raton. Breakfast and lunch served daily from 7 a.m. to 3 p.m. Call (561) 300-4965 or visit [www.eatyolk.com](http://www.eatyolk.com). ■



TASTE BROWARD

## Spring AWAKENING

A new year means new eateries, chefs and menus throughout Broward, Boca Raton and Palm Beach.

BY ANGELA CARAWAY-CARLTON

TASTE BOCA RATON & SURROUNDING AREAS

### SUNNY SIDE OF BREAKFAST

Breakfast is definitely the most important meal of the day at **Yolk**, Boca's new restaurant that already has a cultlike following at its Chicago location. The eatery offers signature "scramblers" and other mouthwatering favorites such as breakfast mac and cheese packed with ham, bacon and a sunny-side-up egg, and pancakes stuffed with bananas and chocolate chips, layered with peanut butter and drizzled with chocolate sauce. There's also a special coffee bar and a pickup window for breakfast on the go. Yolk also stays open during lunchtime, serving up salads, burgers, a killer patty melt and comfort foods like the pot roast sandwich and the grilled cheese. 5570 N. Military Trail, Boca Raton; 561.300.4965; [eatyolk.com](http://eatyolk.com)



Yolk's Nutty Monkey Cakes

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