



SHOP

SOUTHERN SOPHISTICATE

Casualwear has never been this chic.

BY AMBER GIBSON

Two years after opening, Billy Reid's first Midwestern store (and 12th nationwide) is going strong. The American brand known for its high-end casual clothing has pioneered a retail charge in a neighborhood better known for its buzzy restaurants and bars.

"The West Loop is quickly becoming a destination for art and food," says designer Billy Reid. "The fashion crowd is already patronizing the area, and more shops will come. It's where our customers like to hang out."

Southern charm meets urban grit in the 2,000-square-foot space that was originally home to a paper company in the 1920s. A hat on one jaunty mannequin reads "Make cornbread not war."

The clothes emphasize comfort but never at the expense of form. For women, flowy dresses and knit tees pair with sumptuous calfskin motocross jackets and sturdy leather boots. Men, meanwhile, can shop for patterned, button-down tees, linen shorts and silk bowties. This summer, Reid will debut an eyewear line and an American-made K-Swiss sneaker collection. *Billy Reid, 845 W. Randolph St., Chicago, 312-614-1503, billyreid.com*

STAY

INDUSTRIAL ART DECO

A Wicker Park boutique hotel works it.

BY AMBER GIBSON

Originally erected in 1929 as an office building, the Robey is a palimpsest of Chicago's working-class past. Denim bathrobes and taupe towels supplant the customary white, an homage to the city's industrial heritage. But there's still a touch of modern luxury in the 69 guest rooms, including cedar-scented Le Labo toiletries and a Bluetooth sound system that streams personal media to the floating television.

It's all about the views here. The tallest building in the neighborhood, the 12-story structure has a 180-degree city panorama from the rooftop pool and lounge. The triangular Corner Suite offers great vistas of the John Hancock Center and Willis Tower through gauzy white curtains. Neutral, sparse furnishings, from marble tabletops to hardwood floors, create a simple yet striking contrast between light and dark.

Street-level Café Robey serves three meals a day, smoothly transitioning from easygoing eatery to romantic French bistro. A reasonably priced wine list pairs well with such signature dishes as grilled octopus with celery-root purée and beans. Francophiles will enjoy classics like pork-belly cassoulet, duck confit and steak *frites*, while vegetarians will delight in the rich Parmesan and maitake risotto. *The Robey, 2018 W. North Ave., Chicago, 872-315-3050, therobey.com*



DINE

BOHEMIAN RHAPSODY

Introducing the first Michelin-starred brewpub.

BY AMBER GIBSON

What do you get when Alinea's head sommelier and baker (who also happens to be a brewer) decide to open a restaurant together? A brewpub that pairs playful, innovative dishes with creative beers on tap. From maitake wheat to parsnip and white-pepper rye, the beer offerings at Band of Bohemia are intriguing to be sure, and the cocktail menu and wine list are fantastic as well. You're in for a booze-filled evening.

Head brewer Michael Carroll recently started making his own breads again, including an outstanding buttermilk cabbage rye bun that sandwiches fried chicken at brunch. For dinner, chef Matt DuBois offers à-la-carte options and the most affordable tasting menu in town (just \$65 for five excellent courses). Choose from beer or wine pairings for the full experience. The roasted salsify appetizer with Meyer lemon and Perigord truffles is as delectable as the dry-aged beef with crispy rice cakes, broccoli and red-chili tamari mayonnaise.

Exposed brick walls and paisley-print booths are cozy yet surprisingly sophisticated. Pair that gypsy éclat with the tempting food and thoughtful service, and it's no wonder Band of Bohemia picked up a Michelin star within a year of opening. *Band of Bohemia, 4710 N. Ravenswood Ave., Chicago, 773-271-4710, bandofbohemia.com*

