

FOR IMMEDIATE RELEASE

FOOD AND BEVERAGE VENDORS FOR CHERRY STREET PIER REVEALED

*Delaware River Waterfront Corporation taps into
Philly's distinctive food and beverage culture for Cherry Street Pier*



PHILADELPHIA (September, 2018) – As the opening day of [Cherry Street Pier](#) (CSP) draws near (October 12th), there are a number of things for Philadelphians and visitors alike to be excited about, including local markets, in-person interaction with artists and the creative process, exhibitions and installations, exciting programming like [Festival for the People](#), and the full 55,000 square feet of gorgeous, renovated space that extends into the Delaware River. To add to this excitement, the Delaware River Waterfront Corporation (DRWC) is thrilled to announce three of the food vendors who will make a home in Cherry Street Pier, as well as share details of the beverage program.

Just as the mixed-use public space will be cultivating Philadelphia's emerging talent in the art and creative communities, CSP has tapped into Philadelphia's emerging food and beverage scenes to find the top talent for the space, as well as bringing some seasoned Philly-grown favorites into the fold.

As such, DRWC is thrilled to announce the following opening food partners: Little Baby's Ice Cream, Hardena/Waroeng Surabaya, and Birdie's Biscuits.

Fresh off of their James Beard nomination for Best Chef Mid-Atlantic, local family-run restaurant **Hardena/Waroeng Surabaya** will take their next steps in exposing locals and visitors

alike to Indonesian cuisine with the addition of a new outlet in Cherry Street Pier. Highlights from the menu will include chicken, lamb, and pork satay serviced with jasmine rice and sweet pickles, rendang as a hoagie with lettuce and tomato, or classic with jasmine rice and side salad, Gado Gado salad, veggie corn fritters with sweet and spicy chili sauce or sambal aioli, as well as rice plate specials that will change daily.

“I wanted Hardena to be a part of Cherry Street Pier because I wanted to not only be a part of something as extraordinary as the revamping of the pier but also to bring Indonesian cuisine into a wider audience. I feel that when people take the initiative to take the journey to our restaurant that it is a great introduction to Indonesian cuisine but being a part of CSP we will be able to take it one step further,” said owner Diana Widjojo.

For something sweet, [Little Baby’s Ice Cream](#) will be located in the outdoor park space, with spectacular views of the bridge. They will be offering a rotating variety of Philadelphia-style and Non-Dairy ice cream flavors in cups and cones, as well as milkshakes such as Birch Beer Vanilla Bean, Blackberry Sage, Buttered Popcorn, Ants on a Log, Everything Bagel, Earl Grey Sriracha, and more.

"Little Baby's Ice Cream is stoked to be a part of what will surely become a unique and iconic new public space in Philadelphia, especially one that celebrates art and the Delaware River," said Pete Angevine, Co-Founder and CEO of Little Baby’s Ice Cream.

On Saturdays and Sundays, find Reading Terminal Market favorite, [Birdie’s Biscuits](#) in its second location at Cherry Street Pier, offering a variety of delicious sweet and savory biscuits. Some of the featured menu offerings include: Blueberry Cheesecake, Strawberry Cheesecake, Apple Cobbler, Cheddar House, Parmesan & Chive and Mushroom & Brie.

Birdie’s Biscuits Founder, Jeffrey Presley, explains, “We are so excited to be a part of Cherry Street Pier, and we’re thrilled to grow into a destination for both tourists and Philadelphia natives. The opportunity to join Cherry Street Pier allows us to connect with the people and the culture of the city.”

In the true collaborative spirit of Cherry Street Pier, Little Baby’s Ice Cream will also be reviving a flavor created in collaboration with Birdie’s Biscuits last year, Balsamic Blueberry Cheesecake Biscuit, as well as creating an exclusive flavor with Philadelphia Contemporary to celebrate the Pier’s opening event, [Festival for the People](#).

As for beverages, DRWC is bringing in local breweries, cideries and distilleries to fill the bar. The bar will include offerings from [Kurant](#), which produces their cider from 100% fresh pressed apples, mostly from Pennsylvania. Expect to find exclusive ciders poured only at Cherry Street Pier. Cocktails also feature Philadelphia spirits including [Kiki Vodka](#) and [Five Saints Whisky](#). Specialty cocktails will include the Cherry St. Mule (Kiki Vodka with cherry juice, lime, and ginger beer) and the Pier 9 Punch (Five Saints Whiskey, chai tea, lemon juice, apple cider, and club soda). DRWC is also working with the local team at [Artisan’s Cellar](#) to create a draft wine

system.

In addition to being a destination for emerging arts and culture in Philadelphia, Cherry Street Pier will be a go-to destination for delicious, innovative dining, snacking, and sipping from top-rated local establishments. Stay tuned for further announcements.

Funding for the project was provided by the [City of Philadelphia](#), [the William Penn Foundation](#), [The Board of Directors of City Trusts and the Delaware Avenue Fund](#), [the PA Department of Community and Economic Development](#), and [The John S. and James L. Knight Foundation](#).

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ABOUT DELAWARE RIVER WATERFRONT CORPORATION:

[DRWC](#) is a 501(c)(3) created in January 2009, exclusively for the benefit of the City of Philadelphia and its citizens. The fundamental purpose of DRWC is to design, develop, program and maintain public amenities such as permanent and seasonal parks, trails, and streetscape improvements to transform the waterfront into a vibrant destination for recreational, cultural, and commercial activities for the residents and visitors of Philadelphia as is consistent with the goals of the Master Plan for Central Delaware. Daily programming throughout the entire year is changing the way Philadelphians see and converse about the waterfront, and is helping to create spaces and communities that connect residents and visitors to the waterfront.

ABOUT HARDENA/WAROENG SURABAYA:

Established in 2001, Ena Widjojo initially opened Hardena/Waroeng Surabaya to cater to the abundant Indonesian migrant workers in South Philly. As the years passed by, word spread about a small & humble hole in the wall, cantina style eatery that served a range of authentic & indigenous foods that changed daily on a steam table accompanied by smiling faces of the whole family. Here, people could discover a place and a meal that wasn't familiar but felt like home.

ABOUT LITTLE BABY'S ICE CREAM:

Little Baby's is a small-batch, hand-made, super-premium Ice Cream and non-dairy frozen dessert company born in Philadelphia and based in Philadelphia, Baltimore and Washington, DC. We specialize in unique and surprising flavors and are known for our quirky brand and creative community collaborations.

ABOUT BIRDIE'S BISCUITS

Alberta Smith was from Savannah, Georgia, but everyone lovingly called her "Birdie!" She was known for being extremely talented in the kitchen, the main item that friends and family loved and enjoyed the most were her biscuits. During 1940's there was not a Williams & Sonoma so she utilized her resources, using an antique Coca Cola bottle as her rolling pin. To this day, the same bottle is used by her family to make biscuits for the holidays! One Thanksgiving, Jeffrey Presley, the founder, said to his mother "If I could perfect Birdies' recipe and add a modern

flare to it, I could do some damage in the culinary industry!" So he spent the next 18 months practicing and creating recipes that would be introduced as something that no one has eaten!