



FROM LEFT: Duchamp's communal tables; roasted roulade of salmon.

A New Hot Haunt

Locals love Bucktown's latest neighborhood joint

BY LISA SHAMES

Walking into Duchamp, it's likely you won't immediately think of the French Surrealist artist it's named after. But once the beautiful plates start arriving tableside—think mini braised duck rilette tartines, sautéed potato-ricotta gnocchi, roasted roulade of salmon, Madagascar vanilla crème brûlée—you'll definitely admit there's some creative magic going on in the kitchen of this chic new Bucktown restaurant. From the same crew that created Fulton Market's glam nightspot Lumen (Jason Frieman, Peter Gogarty and Nick Podesta) and chef Michael Taus of River North's fine-dining mecca Zealous, Duchamp features contemporary American cuisine with plenty of global touches (Thai, French, Mediterranean) in a hip, laid-back atmosphere that aims to please the hipster locals. Their Sunday afternoon "backyard" barbecue in the lovely garden has created quite the following. The weekend event features Taus' juicy burgers paired with parmesan-garlic fries—a favorite with first-time visitors and the trusty regulars. Either way, the long communal tables and quiet hum of chatter guarantee you won't be a stranger for long. ■

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