Art Institute Partners with Hospitality Leaders
Levy and Boka Restaurant Group to Transform Museum Dining

Dining areas to reopen March 23rd with new chef-crafted food and beverage marketplace concepts, elevated café offerings, and an enhanced member experience

Chicago—The Art Institute of Chicago is delighted to announce the relaunch of dining at the museum in partnership with culinary leaders Levy and Boka Restaurant Group. The shared vision of these three iconic Chicago brands will transform the food and beverage experience at the museum and will debut through reimagined menus at the Market, Modern Café in the Modern Wing, and the Member Bar at Terzo Piano, where service will begin on March 23rd.

The Market, which will welcome guests with a collection of distinct dining experiences, will first introduce Chef Chris Pandel’s La Patinette, home to French-inspired sandwiches, soups and salads. GG’s Chicken Shop, the second outpost of Chef Lee Wolen’s Southport flagship will follow in the coming weeks, serving chicken sandwiches, salads, and sides. Cafés will also introduce house-made pastries, as well as an expanded coffee & tea menu. Members can enjoy the Member Bar at Terzo Piano which will feature free coffee and tea—and wine, beer, cocktails, and light snacks for purchase. More news about the elevated food and beverage experience at the Art Institute will be shared over the next several months.
This represents the first joint project for Levy and Boka Restaurant Group since the two partnered last September, with Levy acquiring a minority interest in Boka Restaurant Group. Levy is the market leader for innovative food and beverage experiences at cultural attractions, restaurants, and sports and entertainment venues, and Boka Restaurant Group is renowned as one of the premier chef-driven and award-winning restaurant groups in the country.

Amy Allen, the Art Institute’s Vice President, Engagement shared, “While this partnership allows us to leverage Levy’s and Boka Restaurant Group’s expertise, operating strength, and creativity, what we were most impressed by is their joint commitment to creating a culture of hospitality designed to welcome all visitors. We are thrilled to partner on this endeavor.”

“The Art Institute gathers our city and the world to experience creativity through the sharing of its collections,” said Andy Lansing, Levy’s CEO. “To reimagine the food and beverage experience in this environment, united by this mission and the leadership of the Art Institute and our talented Boka friends, is a dream becoming reality right in our hometown. We’re thinking about museum visitors and special event guests alike as we together begin to envision how very special and uniquely Chicago dining at the Art Institute will be.”

“We are honored and excited to play a role in the visitor experience of such an integral and iconic cultural institution of Chicago,” says Rob Katz, Boka Restaurant Group’s Co-Founder and Co-CEO.

Founded in 1879, the Art Institute of Chicago is one of the world’s major museums, housing an extraordinary collection of objects from across places, cultures, and time, representing 5,000 years of human creativity. The Art Institute welcomes 1.5 million visitors each year to experience its iconic collection, including Grant Wood’s American Gothic, Edward Hopper’s Nighthawks, and Georges Seurat’s A Sunday on La Grande Jatte. The museum is a place of active learning for all—dedicated to investigation, innovation, education, and dialogue—continually aspiring to greater public service, civic engagement, and visitor experience.

Levy was founded in 1978 with a single delicatessen in Chicago, and now has restaurants spanning across more than a dozen cities in the U.S. and Canada. Those roots made Levy the original disruptor bringing restaurant-quality food to cultural attractions, and sports and entertainment venues. Today, Levy serves guests at more than 250 venues, including Chicago cultural destinations like Field Museum, Chicago Symphony Orchestra, and Ravinia Festival, world-class arenas and stadiums such as United Center, Wrigley Field and Guaranteed Rate Field, and restaurants Jake Melnick’s Corner Tap and River Roast. Levy’s roster of partners also features iconic events such as the Kentucky Derby, Grammy Awards, Coachella and Stagecoach Music Festivals, Formula 1 United States Grand Prix, and the U.S. Open Tennis Championships.

Founded by Rob Katz and Kevin Boehm in 2002, Boka Restaurant Group is anchored by partnerships with seven of the world’s great chefs: Giuseppe Tentori, Stephanie Izard, Chris Pandel, Lee Wolen, Gene Kato, Daniel Rose, and Michael Solomonov. Founders Boehm and
Katz were named Outstanding Restaurateurs in America by the James Beard Foundation in 2019. The group has become synonymous with their distinct culinary experiences, enlightened design, and exceptional hospitality. Katz and Boehm opened their flagship restaurant, Boka, in 2003, which has earned consecutive Michelin stars since 2011. Over the subsequent years, Boka Restaurant Group has grown to 20+ distinct concepts throughout Chicago, New York, and Los Angeles, including: Girl & the Goat, Swift & Sons, Momotaro, Le Select, and Laser Wolf Brooklyn.

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