

Crystal on Penn in the Strip will be the new home to a Federal Galley chef

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By Melissa McCart / Pittsburgh Post-Gazette

Vincent Perri of Supper in Federal Galley on the North Side is leaving the food hall to open his own restaurant of the same name on Penn Avenue in what has been Crystal on Penn, near 12th Street in July.

His 50-seat restaurant will offer a menu similar to what he's cooking at Federal Gallery, with more refinement and a focus on composed entrees, he says. The menu may include starters such as duck fat fries and poutine, fried chickpeas, and wingdings for \$8 to \$16; sandwiches such as housemade kielbasa and a Jamison lamb burger for \$10 to \$17; and main dishes like hangar steak and poached halibut for \$17 to \$22.

Shortly after opening, he says he plans to open for breakfast to offer the Strip and all-day-cafe. "There's a lot going on in the area, from the hotels to the [David L. Lawrence] convention center," he says, and he wants his restaurant to fill a niche in the area.

Crystal on Penn (1211 Penn Ave.) from Carol Labad will remain open until the liquor license transfers in six to eight weeks. The restaurant had been featured on Guy Fieri's "Diners, Drive-Ins, and Dives" on the Food Network for its kibbe, hummus, falafel and tabouleh.



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We are officially -on.our.way- to the next step in our journey! 🍷

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HUGE shout-out to @specialtygrouppgh for helping us every step of the way. .

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We are so excited for what's to come... and can't wait to share more details and dishes with you soon!

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“Our hands-on approach has allowed us to identify a complimentary business opportunity for Vince that he will tell you is perfect for Supper,” says Terri Sokoloff, president. Specialty Group based in the North Hills brokered the sale of the business, handled the lease, arranged financing, and the liquor license transfer.

Mr. Perri says he was about to give up before he met up with the group. “I wouldn’t have pulled it off without them.”

Prior to his announcing the new location, Mr. Perri launched the restaurant’s fundraising campaign with Honeycomb Credit in early spring to pay for the six-burner range for the new restaurant.

“Honeycomb is part of the buy local, eat local movement,” says George Cook, co-founder. Honeycomb is somewhat like Kickstarter or Indiegogo in that it’s an alternative to bank loans for homegrown businesses and relies on customers, friends and family for support. Interest rates run between 8% and 14%.

The campaign will run until May 15, he says; the restaurant has raised around \$24,000 so far.



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BUT WE NEED YOUR HELP!!



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That's right, friends....Supper is ready to spread our culinary wings and head to our own stand-alone location in the Strip!

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Check out our [@honeycombc credit](#) campaign for more details on the new restaurant and how you can invest in this awesome new venture!

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<https://app.honeycombc credit.com/en/projects/9152-Supper-LLC>. (Clickable link in bio👉)

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As Mr. Perri transitions out of Federal Galley --his last day is April 28 -- his stall will become the new home to Which Came First, a fried chicken spot from Phillip Milton, who runs Home in the other Galley Group property, Smallman Galley in the Strip. It's on track to open the first week of May.

Before he opened Supper, Mr. Perri worked in Miami at Daniel Boulud's DB Bistro Moderne; in West Virginia at Jackson's Restaurant; and in Pittsburgh at Revel and Roost, Downtown.

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