

8 Best New Restaurants in Pittsburgh in 2022

These 8 new openings bring casual dining to the forefront.

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(<https://www.pittsburghmagazine.com/content/uploads/2022/12/g/h/lpetrilla-sultry-6482.jpg>)

MAPLE STICKY BUN WITH WHIPPED CREAM CHEESE AND CINNAMON MAPLE SYRUP AT SULTRY F&B

You don't have to have white, linen tablecloths and serve perfectly plated meals to qualify as a best new restaurant in my book. Many eateries that opened this year are casual operations, but that doesn't mean they skimp on quality ingredients or customer service.

In an industry still reeling from the pandemic, food is once again uniting people — dress codes and maître d's be damned.

I believe each entry in this round-up of the Best New Restaurants of 2022 is worth multiple trips with multiple friends so you can try a little bit of everything — and create great memories in the process. But the culinary adventure doesn't have to end once you've checked off all of these establishments from your list.

When your stomach starts to growl like an angry bear and you're paralyzed by the nightly dinner decision-making process, my advice is to go explore a different neighborhood. You may find that your favorite new restaurant is one that opened 20 years ago in a part of town you've never been to before.

In 2023, I'll be tackling a new monthly series where I visit hidden gems as well as hotspots that, for whatever reason, I haven't yet tried. If there's a spot you're passionate about, send me an email.

I can already hear my belly rumbling.

Echt Coffeehouse

107 Penn Ave., Suite B, Mt. Oliver
echt-coffee.com (<http://echt-coffee.com>)



(<https://www.pittsburghmagazine.com/content/uploads/2022/12/e/b/lpetrilla-echt-8588.jpg>)

If you stop into Mt. Oliver’s Echt Coffeehouse for a quick caffeine fix, you’ll certainly find a wide selection of hot and cold beverages to help you power through your day – but the business has so much more to offer early risers.

“Echt” means “genuine” in German. This place is just that.

Jörg Gerlach, who owns the 15,000-square-foot building with his husband, James Tyler, designed much of the ornate metalwork in the attached fabrication shop. There’s also an open kitchen space on the second floor and a basement distillery and tasting lab in the works.



(<https://www.pittsburghmagazine.com/content/uploads/2022/12/n/p/lpetrilla-echt-8515.jpg>)

For now, let’s talk about what’s in the middle of this eclectic space. The coffee lounge, with its stained-glass windows, exposed brick and wooden beams, spiral staircase and trinkets from the couple’s travels abroad, is a feast for the eyes.

This isn’t a grab-and-go spot; it takes a while to soak it all in.

Gerlach and Tyler both have medical backgrounds. Gerlach, who moved to the United States from Germany in 2003, is researcher and professor of surgery and bioengineering at the University of Pittsburgh. Johnstown native Tyler, whose late mother taught him to cook, recently retired from a career in nursing.

Making good food and beverages in a one-of-a-kind atmosphere is another way for them to make people feel better.

You'll always find house-made pastries and breakfast offerings that double as desserts. The almond bread pudding includes homemade cherry coffee syrup, toasted almonds and a small scoop of ice cream that's also made in-house.



(<https://www.pittsburghmagazine.com/content/uploads/2022/12/z/g/lpetrilla-echt-8568.jpg>)

I prefer savory meals in the morning, so I'm a fan of Echt's braised greens with cashew creme, red onions, garlic and poblano peppers over grits. You can also add bacon, which I do.

If you really want to "pig" out, your best bet is the seasoned sausage patty that's smash-fried in bacon fat on a biscuit (yep, house-made) with cheese, gravy, a fried egg and microgreens.

Warm up this winter with a bowl of soup, from traditional chicken dumpling to roasted carrot and fennel served with orange-peel-infused olive oil.

I look forward to seeing what other tricks Gerlach and Taylor have up their sleeves and how many more delicious creations they can make in-house.
