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Growing in stature

While Indianapolis has its share of what I consider iconic restaurants -- St. Elmo of course, but also Hollyhock Hill, Bar-B-Q Heaven, Shapiro's, Mug n' Bun, Iaria's -- there are plenty of potential icons.

Call them icons in the making. These are the spots that, given time, may become the kind of places the city is known for.

Oh, they all have good food, but then so do lots of local restaurants. What makes an icon, as far as I'm concerned, is more than just a great meal. It has something to do with location, with the story of a place, with the personality of a chef or owner, with that something special on the menu that you just have to try.

It really is a combination. Some places may have a better back story. Some may have a cooler location. Some may have a particularly personable owner.

But King David Dogs, The Best Chocolate in Town, Bazbeaux, Rene's Bakery and Yats all seem to have potential to become more than a hot dog or a truffle or a slice of pizza or a chocolate croissant, or more than a plate of chili cheese etouffee.

They could be icons.

There are others, of course, up and comers that you've gotta hope hang on and grow, places like Goose the Market, Recess and The Flying Cupcake.

After all, there's nothing wrong with being known for more than steak and shrimp cocktail.
