

A USER'S GUIDE

ARLINGTON

Where to eat, shop, and explore right now

By Jennifer Sergent

SHOP

Covet

Autumn Clayton recently renovated her aptly named gift shop, which specializes in handmade goods from studios both local and around the country. Offerings range from snarky greeting cards and baby onesies to oil paintings and jewelry. Clayton's current favorites include Arlington artist Ann Marie Coolick's impasto paintings as well as vibrantly patterned bibs and burp cloths designed by Arlington sisters Lindsey Parry and Melody Parry Jones, under the brand Luna Blu Mar, whose sales benefit women and girls in Panama. *5140 Wilson Blvd.; 703-247-9797.*

Gossip on 23rd

Women shop at this boutique for its romantic, boho styles by Los Angeles labels. Owner Katherine Glorioso Dress stocks Just Black denim (praised for flattering figures); ruffled and floral looks by Everly; and vegan leather, suede, and fur by brands such as Love Tree. Our favorites are the basics: shelves of \$9 spaghetti-strap tanks in every color, a large selection of leggings, and cotton bras. *570 23rd St. S.; 703-920-1498.*

Lemoncello

It's a winking reference to Lemon Twist, the boutique that used to occupy the space, but the new shop goes for more edgy and sophisticated looks than its preppy predecessor, even in athletic-wear lines such as Nancy Rose. Customers are drawn to denim by Tribal, Margaret O'Leary knitwear, and boldly patterned dresses by Julie Brown NYC. It also carries designer children's clothing, jewelry, and gifts. *4518 Lee Hwy.; 571-444-7177.*

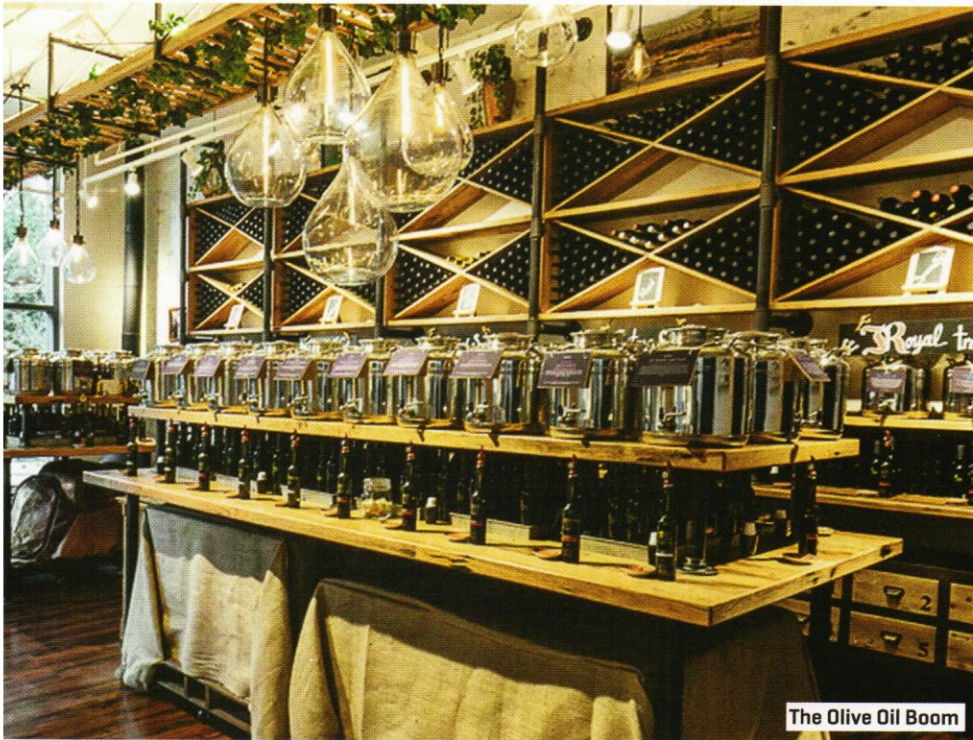
The Olive Oil Boom

It's hard to choose from more than 65 olive-oil varieties and 27 balsamic vinegars, but owner Judith Westfall is eager to assist, holding regular tastings and classes to sample the collection. Not sure what to do with dark-espresso balsamic or kalamata olive oil? Westfall will give you a recipe. The shop also sells wine, cheese, and gourmet-food gifts, along with homemade dog biscuits. *2016 Wilson Blvd.; 703-276-2666.*

Papillon Cycles

The shop's longtime staff still services the types of bicycles it was selling when it opened in 1976. "We do a lot for people

The Arlington Loop



The Olive Oil Boom

who want to keep their vintage bikes alive,” owner Bailey Garfield says. It carries a large selection of commuter bikes, including electrics. Recreational riders meet there for Saturday-morning rides during the warmer months. *2805 Columbia Pike; 703-920-9494.*

Trade Roots

In a corner of her boutique—which sells globally sourced gifts, tableware, and spa products—owner Lisa Ostroff has expanded her fair-trade coffee counter into a full cafe whose profits help support independent craftspeople. So when you’re browsing glass sculpture from Ecuador, blankets made from recycled fabric in India, or felt-wool flowers from Nepal, take a break with some vegetarian and vegan fare that’s all locally made. *5852 Washington Blvd.; 571-335-4274.*

Two the Moon

Johanna Braden stocks a little of everything in her gift shop: baby gear, children’s books, jewelry, locally made Bloody Mary mix, graduation gifts bearing the names of local high schools, handmade soaps, and whimsical tableware. For customers who know to ask, she’ll pull a box from

under her counter to reveal the latest selection of bawdy desk plates—a couple of recent gems: *I CAME TO SLAY, B*TCH* and *ZERO F*CKS GIVEN*. *6501 N. 29th St.; 703-300-9547.*

The Urban Farmhouse

Joanna Gaines would love this place. The star of HGTV’s *Fixer Upper* popularized the modern-farmhouse look, and Cissy Barnes—a veteran of merchandising after 30 years at Crate & Barrel—curates her new interiors shop in the same vein. She features work by local artists and craftspeople such as Mira Jean Designs textiles and custom wood-and-metal furniture from Patrick Bernat, but the variety also includes antique dough bowls and cutting boards from Europe. *5140 Wilson Blvd.; 703-298-7659.*

Urban Village Market

Barring foul weather, this flea market is open every Saturday from 9 to 4, ranging from a dozen vendors in the winter to 30 in warmer seasons. Manager Butch Finch, a dealer of vintage clothing and furniture, controls who gets a table. “Not too much of one thing” such as jewelry, he says. The wares include antique cameras and

projectors, midcentury art, and Indian textiles. *15th St. N. near the Court House Metro; 202-232-2494.*

EAT

Ambar

Ambar’s super-friendly staff is eager to help you navigate the small-plates Balkan menu—a trip made easier with the \$35 all-you-can-eat option. The inclusive price lets you dabble in many different regional tastes besides the more familiar sausage and kebab offerings, such as goulash, stuffed cabbage rolls, and beet spread served with puffs of fried sourdough. *2901 Wilson Blvd.; 703-875-9663.*

Bistro 360 and Cassatt’s

Art Hauptman expanded beyond his New Zealand-focused menu at Cassatt’s with Bistro 360, which samples the world with entrées such as gooey Georgian cheese bread and classic French steak *frites*. Hauptman recently brought Cassatt’s lunch menu, with its popular meat pies, to Bistro 360. Live-music lovers can dine at Cassatt’s on Saturdays, while oenophiles can sign up for Bistro 360’s monthly wine dinners. *Bistro 360, 1800 Wilson Blvd., 703-522-3600; Cassatt’s, 4536 Lee Hwy., 703-527-3330.*

Green Pig Bistro

Save a Monday night for the fried-chicken special at Green Pig Bistro, served with mac and cheese, collards, and a fluffy biscuit. It’s not on the menu, but ask for the hot sauce for the chicken and you won’t be sorry. Along with its Southern-influenced dishes, the kitchen does equally well with delicate, charred branzino, meatloaf, and polenta. *1025 N. Fillmore St.; 703-888-1920.*

Kapnos Taverna

If your group is carnivorous, order a lamb shoulder for the table—a mountain of fall-off-the-bone meat served with cleansing tabbouleh, cucumber, and sumac. Or graze the mezze, spreads, and flatbreads; earthy grilled broccoli; Greek-spiced fries; and grape-leaf-wrapped salmon. The Greek Easter brunch, which this year is April 8, includes spit-roasted meats, grilled-bread and egg dishes, and vanilla custard with