



Salt City Market



Mother Road Market



La Cocina Municipal Marketplaces

5 Fab Food Courts

U.S. food halls have become vibrant culinary and social destinations, providing global cuisine and community all under one roof. With hundreds of these sprawling eateries popping up across the country, there's a good chance one's near you. Here are some of our favorites. By Beth Demmon

Salt City Market Syracuse, New York

Launched in January 2021, Salt City Market is a trip around the world, with cuisines from Burma, Iraq, Jamaica and more. But while the food is global, the focus is local. "We hope guests start to see what cool, talented, dynamic people live here and indulge in some well-deserved civic pride," explains market manager Adam Sudmann. He recommends checking out the "world class" banh mi from Mamma Hai or the perpetually busy halal stall. (saltcitymarket.com)

Plant City Providence, Rhode Island

"Small but mighty" is an apt descriptor of both Rhode Island and Plant City, the world's first plant-based, vegan food hall and marketplace, which houses four restaurants, three bars, a coffee shop, bakery, gourmet grocery store and an event space. Order a pizza at Double Zero, or try New Burger's guacamole "burger" topped with salsa verde and a side of fries drizzled in beet ketchup—a favorite of vegans and omnivores alike. (plantcitypvd.com)

City Foundry STL St. Louis, Missouri

After years of planning, City Foundry STL finally opened this summer, bringing people together through food, music and art. The 300,000-square-foot complex includes the city's first food hall, a gateway to some of the best cuisine from around the world, including Asian-Mexican fusion tacos and tongue-swelteringly hot Indian food. There are currently 11 eateries, and more are expected to open throughout 2022. (cityfoundrystl.com)

Mother Road Market Tulsa, Oklahoma

Located in a historic grocery building on Route 66, Mother Road Market is Oklahoma's only nonprofit food hall. Guests can chow down at over 20 food stalls ranging from sushi and Mexican fare to bagels and ice cream, or check out what's cooking at the Kitchen 66 Takeover Cafe—a rotating pop-up for the incubator program that has helped over 150 budding entrepreneurs since 2016. You can also snag some locally made goods and apparel at one of the retail spaces and enjoy a game of mini-golf on the Route 66-themed course on its expansive patio. (motherroadmarket.com)

La Cocina Municipal Marketplace San Francisco, California

La Cocina began in 2005 as a nonprofit kitchen incubator program with the lofty goal of "solving problems of equity in business ownership," by reducing barriers to entry for entrepreneurs hoping to start their own food businesses, according to executive director Caleb Zigas. Last April, it opened its municipal marketplace, a sleek, modern space that houses all-women-owned restaurants serving global fare—for takeout or on-site dining—like Senegalese street-style spaghetti sandwiches and Salvadoran pupusas. (lacocinasf.org)