

Dallas' Plate Full of News: Élephante Opens, Al Biernat's Heads to Fort Worth, State Fair Food Winners, and More

diningout.com/dallas/dallas-plate-full-of-news-elephante-opens-al-biernats-heads-to-fort-worth-state-fair-food-winners-and-more

Steven Lindsey

August 31, 2026



maman's fall menu features a collection of limited-time dishes and sweets created in collaboration with Martha Stewart.

Photo by Arianna Tettamanzi and maman

Welcome to DiningOut's Plate Full of News, your weekly serving of Dallas' restaurant, bar, and culinary happenings. From buzzy openings and chef moves to can't-miss events, menu debuts, and industry news, here's everything you need to know about the city's dining scene this week.

The 411

[Élephante](#) officially opens Tuesday, September 1 at 2701 Maple Ave., bringing coastal Italian cuisine and a massive patio to Uptown Dallas after becoming a major hit in Santa Monica and Scottsdale. The menu features lots of shareables, including a variety of dips (whipped

eggplant), appetizers (grilled white shrimp), pizzas (wild mushroom), pastas (cacio e pepe bucatini), and a trio of entrées—skirt steak, grilled chicken, and branzino.



Élephante puts its stamp on the classic espresso martini, complete with the restaurant's elephant logo. | Photo by Élephante

Several popular restaurants with existing DFW locations will debut new outposts across the region in the coming weeks and months. [Fortune House](#) brings its dumplings and noodle dishes to Preston Hollow on September 26; Australian import [Joey](#) arrives on Maple Avenue in Uptown on September 10; [Campisi's](#) announced plans to add a location on Inwood Road by January 1; and another Australian transplant, [Moxie's](#), expects to debut a new Frisco location in early 2027. Finally, steakhouse legend [Al Biernat's](#) will open its first Fort Worth location, likely sometime in 2027, though a specific timeline has not yet been announced.



A steak dinner at Al Biernat's, the longtime Dallas favorite that earned more mentions than any other restaurant when DiningOut readers were asked which local spots are actually worth the hype. | Photo by Al Biernat's

Yet another business from down under is headed to DFW. Melbourne-based [Yo-Chi](#) specializes in ultra-low-fat frozen yogurt made with fresh milk. In addition to its signature tart flavor, expect plenty of creative and seasonal options, including salted butterscotch, matcha, and coconut raspberry, plus a sprawling selection of toppings like caramel bananas, Biscoff spread, lychee, kiwi fruit pearls, and zebra coconut. No exact opening date has been set for the location at 5710 Lovers Ln., but owners hope to welcome guests before the end of the year.

East Dallas's Casa Linda neighborhood has a new pizza joint, [Salisbury's Pizza](#), from husband-and-wife team **Will and Julie Salisbury**. In addition to New York-style slices starting just under \$4, diners can choose from a small selection of pastas and nostalgic favorites, including garlic knots, meatballs, and Caesar salad from a highly focused menu. The setting is decidedly old-school with red-and-white-checked tablecloths and black-and-white checkered floors.



A classic cheese pizza gets sliced up at Salisbury's Pizza, the new old-school neighborhood pizzeria in East Dallas' Casa Linda. | Photo by Claire Giroux Photography

With the [State Fair of Texas](#) just weeks away, officials announced the winners of its [Big Tex Choice Awards](#), the annual competition among food vendors for bragging rights and a massive boost to sales. This year's top honors went to Tom Grace whose Burger Chop Tater Tacos won **Best Taste – Savory**. Meanwhile, State Fair of Texas icon [Fletcher's Corny Dogs](#) branched into to dessert territory to win **Best Taste – Sweet** with its Fletcher's Chocolate Corny Dog. The full list of winners is available [here](#).

It's a rare turn of events for the [Harwood District](#), home to successful restaurants and bars like [Stillwell's](#), [Saint Ann](#), and [Happiest Hour](#) to shutter concepts. However, both **Tequila Social** and **Poco Fiasco** closed their doors for good in late August. There's still plenty to look forward to in the district, including the recently announced [Docent Steak](#), which is slated to debut this fall.

Happenings

[Meridian](#) continues its Chef Collective Series on Tuesday, September 8, with a one-night-only dinner featuring executive chef **Eduardo Osorio** and **Reilly Brown** of [Frenchie](#). The collaborative tasting menu will pair Osorio's hearth-driven cooking with Brown's ingredient-

focused approach, with dishes including citrus-cured red snapper with compressed watermelon, chawanmushi with caviar and grilled kombu oil, and Pacific halibut with scallop and truffle mousse. Reservations are required, and seating is limited.



Chef Reilly Brown of Frenchie joins Meridian executive chef Eduardo Osorio for the restaurant's next Chef Collective dinner on September 8. | Photo by Frenchie

[GrapeFest](#) returns to Grapevine for its 40th edition September 19 and 20. Experience a wide variety of wine-centered events, including tastings galore, grape stomping, champagne cork shooting, plus live music, a carnival and midway, a dedicated KidsZone and a wide variety of art for purchase.

At 6 p.m. on Sunday, September 20, Hollywood legend **William H. Macy** (*Fargo*, *Boogie Nights*, *Magnolia*) will visit [Whiskey Cake](#)'s Plano location for a pairing dinner with Woody Creek Whiskey, a brand he co-owns. Get a five-course tasting with whiskey pairings for \$150 per person; or, splurge on VIP at \$250 per ticket, which includes a meet-and-greet with the actor and a bottle of whiskey to take home. As an added bonus, Macy will break out his ukulele for a little live music to accompany dinner.

On the Menu

[Snooze Eatery](#)'s six DFW locations join the chain in rolling out new brunch items, including pumpkin pecan pie pancakes, a crispy breakfast burrito, smoked salmon Benny, tiramisu French toast, and build-your-own mimosas by the glass and bottle.



Snooze Eatery welcomes fall with new brunch dishes and seasonal drinks, including pumpkin pecan pie pancakes and other autumn-ready favorites. | Photo by Snooze

With the [State Fair of Texas](#) right around the corner, restaurants have begun rolling out their fair food-inspired creations. [Burger Schmurger](#) debuts the Big Tex on Tuesday, September 1, which will be available all September. The hot mess of a sandwich includes a double smashburger, corn dog, Texas chili, queso, butter lettuce, red onion, Roma tomatoes and a glazed donut instead of a bun.



Burger Schmurger goes big for State Fair season with the Big Tex, stacking a double smashburger with a corn dog, Texas chili, queso, and all the fixings between a glazed doughnut. | Photo by Burger Schmurger

Over at [Eatzi's Market & Bakery](#), pumpkin takes over starting Thursday, September 3 and running through November. Fill your basket with tasty treats, including pumpkin bread, pumpkin muffins, and pumpkin matcha lattes and pumpkin cold brew to drink.



Pumpkin season arrives at Eatzi's Market & Bakery with pumpkin bread, muffins, and other fall treats available beginning in September. | Photo by Eatzi's

[maman](#), the French-inspired bakery and café chain, debuts its first-ever muffin this month on Thursday, September 3. It's no ordinary blueberry muffin. Instead, find a seasonally inspired blueberry-lavender muffin topped with a rich, buttery crumble and powdered sugar. The new addition will debut along with a host of other seasonal offerings, including new Martha Stewart collaborations such as the limited-time oatmeal raisin sandwich cookie.