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DineAmic Hospitality to Open Radio Room in Former Public House Space This Summer

The innovative music-inspired concept will offer fresh American fare and live late-night performances in a nostalgic space with high-tech finishes.

Chicago, IL — March 11, 2021 —There has never been a better time to reinvent. Looking to a post-pandemic future with optimism and reinvigorated by the dual pleasures of food and music, DineAmic Hospitality is changing the station on Public House, its popular, decade-old concept on the bustling corner of Kinzie and State. This summer, the 10,000-square-foot space makes its debut as **Radio Room**, an American restaurant, sports bar and music lounge. Located at 400 N. State St., Radio Room will seat 300 guests at full capacity in four unique spaces and become a go-to for everything from game day to late-night jam sessions.

“We want to expand on the live music program that has become so popular at our other venues like Bodega and Bandit,” says principal Lucas Stioff. *“Live performers will play in tandem with DJs, providing a heartbeat in the space.”* A 15-foot stage is backlit with a wall of smart marquee bulbs that strobe and dance with the music during late-night live performances or laid-back sets at brunch.

THE SPACE

The theme carries over to the design. Old-school microphone pendant lights are juxtaposed with thousands of smart RGB pin-twinkle lights overhead, mixing vintage kitsch with today’s tech. The space is decked out with warm finishes: Textured gold wallpaper and camel-colored channel tufted banquettes set the scene in the West Bar Room, which features booth seating and high-top tables in front of a 50-foot chiseled concrete and copper bar. A 50-foot video wall in a gilded frame plays all the games sports fans could hope to take in. The adjacent East Bar Room boasts a second large island bar—made of patinaed zinc with a tufted leather facade, and seating all around—and more high-top tables and booths. Operable windows let in the breeze on nice days and offer views down State Street.

Singing for your supper gets a whole new meaning in The Studio, an intimate private event and daytime dining space inspired by a real-life recording studio—complete with egg-crate insulation and soundproof curtains—where guests can partake in blue-tooth headphone karaoke that only their party can hear. Finally, nostalgia reigns in The Deck, a 10-by-10-foot space housing the Pop-A-Shot Shot Bar, where guests can shoot baskets and sip throwback shooters like Flaming Doctor Peppers and Pickle-backs.

THE FOOD

Or course, it wouldn't be a DineAmic concept without a supreme focus on food, and Chef Nolan Narut former Executive Chef of Ella Elli and Stefani Prime, hits all the right notes with a menu worthy of a mic drop. Inspired by American Southern comfort food from culinary cities like Nashville and Charleston, dishes will be made with fresh, local ingredients and put a modern spin on the classics. *"The goal of Radio Room's menu is versatility, coupled with memorability,"* says principal David Rekhson. *"It will appeal to the business traveler looking for a great meal, a group of friends coming in to watch a game, or a bachelorette party taking in a weekend brunch."* Among the greatest hits: Freestyle Fries, a mountain of crispy waffle fries loaded with smoked gouda and pulled chicken; crispy Szechuan Brussels Sprouts; and Nashville Hot Chicken Sliders with house-made dill ranch. From delicious bar snacks to a mimosa-fueled brunch array, the vibrant menu has something for every diner.

Radio Room is going live in June 2021 and will be open for lunch and dinner daily, and brunch Saturdays and Sundays. Tune in @radiatoroomusa and at [radiatoroomusa.com](https://www.radiatoroomusa.com) for more information.

About DineAmic Hospitality

Led by principals Lucas Stoioff and David Rekhson, DineAmic Hospitality is a Chicago-based restaurant group behind a dozen dining and nightlife concepts including Siena Tavern, Prime & Provisions and Barrio. Known for its uniquely original concepts and elevated menus, DineAmic strikes a balance between quality and approachability in each of its restaurants and demonstrates a commitment to excellence in every detail. For more information, visit www.dineamic.com.