

Winning Bid

Union Market's First Full Restaurant



Oysters. Cheese. Korean tacos. Union Market's got plenty going for it.

What it's also got: lines.

Here then: a work-around.

Namely, reserving a table at the market's first full restaurant, *Bidwell*, which opens tonight at 5:30.

This place is named for John Bidwell, a presidential candidate, Army general and creator of an heirloom melon (useful info if you ever find yourself facing an "Heirloom Melons" category on *Jeopardy*).

Anyway, you'll breeze past the hordes in the market and head right into [this concrete-and-glass dining room](#). Grab a table along the windows, or request the chef's counter, if you're into seeing them prep your fried deviled eggs and *Gin & Tonic Wild Salmon*.

Or show up earlier for weekend brunch, where you'll find grilled cheese with white-truffle oil and a slow-poached egg.

Of course, if you just want to take a quick break from your meat shopping, they can help you out there, too, with the 18-seat marble bar. That's where you'll find six drafts, another 22 bottles, warm gløgg and the chef's specialty drink, the *Soup of the Day* (aka a dirty vodka martini with blue-cheese olives).

It's a cold soup.