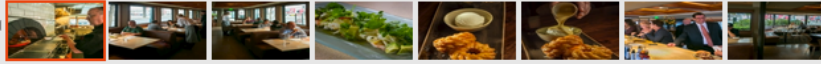


## A revamped Fog City opens today on the Embarcadero

Posted on 09/23/2013 at 3:08 pm by Paolo Lucchesi in featured, What's New

### Fog City opens on the Embarcadero



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(John Storey / Special to the Chronicle)

Chef Bruce Hill cooks the Wood Oven Chicken at Fog City in San Francisco.

Overhauling a San Francisco classic is always a delicate matter. San Francisco is a city that loves its institutions, that fears change. Sometimes, classic restaurants and bars die before their time; places like Sam Wo or Trader Vic's that will never be recreated. Other times, new owners breathe much-needed life into the same place, like how Dennis Leary beautifully restored the House of Shields to the glory it deserved, or how Tu Lan cleaned itself up (though to be fair, I guess Tu Lan was technically breathing life *out of itself*). And then there are those places that essentially died on the vine, places that were once loved, but for one reason or another, faded into time. In those scenarios, it felt like it was *time*, despite the Gatsby-like pleas of those inevitable diners who want to recreate the past. Postrio had its heyday, for example, and well, it felt appropriate when it closed several years ago.

In some ways, that's how it felt to [say goodbye to Fog City Diner earlier this year](#). Fog City Diner undoubtedly was, and remains, a San Francisco institution. With its novel menu by Cindy Pawlcyn and a signature Pat Kuleto design, it was the ultimate pioneering hotness when Real Restaurants opened it in 1985. Lately though, it had been off the radar for locals, and had received a [string of poor reviews](#). It wasn't working on several levels, despite several rejuvenation efforts. So, Real Restaurants decided to go big. They closed it this spring, completely gutting the entire restaurant and bringing in chef **Bruce Hill** (Zero Zero, Picco, Bix). And they decided to ditch the old decor and start anew as a completely new concept named **Fog City**.

And tonight, a different neon blue sign will be lighting up the quirky triangular corner of Embarcadero and Battery as Fog City officially opens to the public. The red booths and souvenir stand are long gone, replaced instead by brown booths, wood finishing and a custom-made wood grill that Hill and his right-hand man in the kitchen, Erik Lowe (former Bix) have been getting familiar with for the last few weeks. The 160-seat room has been opened up, thanks to an eliminated back bar wall, and suddenly, the windows seem to be bigger.

For now, it's a dinner-only affair, with lunch and brunch expected to begin next month. The opening dinner menu is below, as well as the dessert menu from pastry chef **Aaron Toensing**, who has already has a pair of headliner items in the frozen custard and the fresh French crullers, which come to the table right out of the fryer:

- [Previously: The new Fog City comes into focus \[Inside Scoop\]](#)
- [Previously: Big changes rolling in as Fog City starts anew \[San Francisco Chronicle\]](#)
- [Previously: San Francisco institution Fog City Diner to close \[Inside Scoop\]](#)
- [Previously: All Fog City Diner coverage \[Inside Scoop\]](#)

**Fog City: 1300 Battery St, at the Embarcadero. (415) 982-2000 or [fogcitysf.com](http://fogcitysf.com). Reservations accepted. Dinner nightly.**