

The Front Yard Looks for All-Day Success Inside NoHo's Garland Hotel

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Officially arriving next week.

The temporary **turnstile of restaurants** inside the The Garland Hotel in North Hollywood appear to have stabilized, with the arrival of **The Front Yard**, now soft-open for customers and hotel guests alike.

First announced back in November as a bit of news tucked into a post on the departure of Warren Schwartz (and his namesake Warren's Blackboard) **from the property**, the arrival of The Front Yard has been a long time coming. At the time, the concept was considered to be "approachable and shareable," and that's largely what's come to pass, thanks to executive chef Chris Turano.

The Front Yard now does all-day service, thanks to its hotel location, with a slew of flatbreads, sandwiches, and salads for lunch. Come dinner time, roasted chicken, a dry-aged ribeye, and starters like grilled octopus anchor the menu, while afternoon drinks still go down near the pool, or on that huge patio.

Inside, the restaurant is a clean mix of 60's era decor and light-filled Palm Springs decadence. That means lots of woven textures and a wraparound green Formica bar, plus lots of period lamps and that the sort of spackled ceiling you know your grandmother had as a child. Elsewhere inside the large eatery, four-top booths make for classic breakfast seating, while lots of windows keep things warm and airy.

The Front Yard is currently soft-open, with plans to officially launch on August 6.