

Food & Lifestyle

'Chopped' finalist to open new restaurant in 'underrepresented' part of Scottsdale



Image: Heritage Kitchen + Cocktails

Rendering of Heritage Kitchen + Cocktails, a new restaurant opening at 10121 E. Bell Road in Scottsdale in the summer of 2025.

HERITAGE KITCHEN + COCKTAILS



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A brand-new restaurant concept will be opening in Scottsdale this summer at the corner of near Bell Road and Thompson Peak Parkway.

Heritage Kitchen + Cocktails will be taking over a 3,000-square-foot restaurant space in the retail center on the southeast corner of the intersection. The restaurant will be ran by acclaimed chef Christopher Brugman, who appeared on the Food Network show "Chopped" as well as held leadership positions in the kitchens of the Mountain Shadows and Castle Hot Springs resorts.

Brugman is opening Heritage with [longtime restaurant operator Eric Greenwald](#). Local investor Mark Goldberg is also an owner.

Greenwald and Brugman both live near where Heritage will open, and they agreed that the neighborhood needed more dining options.

"When the space presented itself – it's very close. It's just down the street from where I live and it's very close to where Eric lives. We both felt that really great dining experiences was very underrepresented in the area," Brugman said.



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Brugman, who has been working as a chef for more than a decade, said Heritage will pay homage not only to his family and ancestral homeland, but also to his career.

"It's really the culmination of my entire career in one space," Brugman said.

"Utilizing a lot of the techniques and the places that I've cooked at ... and being able to utilize all the relationships that I've had over the past 15 years – all the different vendors that are so excited to work with us on this project."

The plan is for Brugman to be in the kitchen every day and personally help craft every item on the menu, which will be made up of items inspired by coastal Mediterranean cuisine. The kitchen will have a large pizza oven that Brugman said will be used to cook pizzas and several other dishes.

Greenwald will then be running the front of the restaurant, something he has three decades of experience doing.

"To complement everything Chris is doing in the kitchen, we'll have the same attention to detail in the dining room," Greenwald said. "I've built probably close to 100 restaurants, so that part comes very natural for me."

Greenwald started his career working with the Mastro family and currently owns three other business ventures in the Valley – Lorenzo's Italian Kitchen, ProteinHouse, and Wicked Cool Catering.

Heritage's space will be split up into different areas, including a bar, dining room and private dining. There will also be a 1,500-square-foot patio.

The restaurant is expected to open over the summer.

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