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# Two new dining options land at PIT

By **Jane Hobson** on October, 15 2019 | Airline & Terminal News



Two new restaurants have opened at [Pittsburgh International Airport](#) (PIT). Pittsburgh-based sausage maker [Franktuary](#) will serve its classic franks, topped with locally sourced and ethnic condiments, salads, sides and draft beer at Concourse B, its first airport store. New York City sandwich restaurant [Melt Shop](#) will bring a variety of melted sandwiches, tots, tenders, breakfast, beer, wine and shakes to the Center Core.

“It’s been a big year for food and drink at the Pittsburgh airport,” said Amy Miktus, Vice President of Fraport Pittsburgh, in a statement from the company. Fraport is the developer of the retail program at PIT. “Our customers appreciate the variety and the ability to get a satisfying meal or treat on the go,” added Miktus.

“We have emphasized ‘creating a sense of place’ here at the airport by adding local brands to our concessions, but it is just as important that we embrace Pittsburgh’s rising presence on the world map,” said Eric Sprys, Chief Commercial Officer for Allegheny County Airport Authority, which operates PIT. “These new concepts bring local, national and international followings with them, and we’re excited to add that kind of diversity to our concessions roster.”

Franktuary and Melt Shop join [Joe & The Juice which opened in PIT’s Concourse B last month](#). It serves freshly prepared juice combinations, coffee, tea, sandwiches and smoothies made with organic ingredients.