If you're not eating a sandwich right now, you're missing out on the dish of the moment. With practically every chef reimagining old standbys or inventing new ones, there's a surplus of versions to try, this time with house-cured meats, local pickles, and freshly baked bread. For a taste of just how delicious things have become (when you're not making your own at home, of course), visit these ten. —ANDREW KNOWLTON

FROM LEFT: A pulled pork sandwich from Bunk in Portland, OR; bringing chopped liver back at Mile End in Brooklyn.

BAKESALE BETTY
OAKLAND, CA
The fried chicken sandwich is conquering America, thanks in part to the one at this no-frills spot (buttermilk-brined breast with slaw on a soft roll). How good is it? Ask the chefs from Son of a Gun in Los Angeles, whose rendition (on page 87) was inspired by a visit.

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BUNK SANDWICHES
PORTLAND, OR
Bunk uses impeccably sourced Pacific Northwest ingredients, from the albacore in the tuna melt to the Tillamook cheddar in the grilled cheese sandwich to pickles made at the Portland shops.

BUTCHER & BEE
CHARLESTON, SC
Pulled squash with smoked slaw on a hoagie is just one irresistible example of how this forward-thinking spot does some of the most creative takes on the classics in the country.

COCHON BUTCHER
NEW ORLEANS
Where nose-to-tail sandwich-making reaches its apex. The Butcher bacon is the main reason the BLT here is a must-order. But I reserve my highest praise for their muffuletta; it's easily the best in this muffuletta-filled town, thanks to three salami varieties cured on-site.

NOBLE SANDWICH CO.
AUSTIN
A sandwich is only as good as the bread it's on. Those who bake it themselves, as at Noble, are already ahead of the competition. And once they start filling it with duck pastrami, seared beef tongue, and pressed cauliflower, it's really no contest.

VICTORY SANDWICH BAR
ATLANTA
I'd gladly pay $10 for the Beet (beet "pastrami," white kimchi, and Thai pepper mayo) and probably more for the Han (chorizo, Cotija cheese, tomato, jalapeño) at this ATL favorite. But at $4 apiece (chips included), this has to be the greatest meal deal in America.

MILE END
BROOKLYN AND NYC
The place that put the traditions of the Jewish deli back on our minds and in our bellies. Order the smoked meat on rye.

PARM
NYC
Standards like club sandwiches and Little Italy favorites like meatball Parm are cult favorites at this Italian-American joint meets delicatessen.

XOCO
CHICAGO
The Mexican torta, like global import banh mi, is fast becoming American fare. Chef Rick Bayless didn't invent it, but he may have perfected it, making it his own without compromising its roots. If it's Saturday and I'm in Chicago, you'll find me devouring his goat barbacoa version.

For videos of some of our sandwich pros, download our tablet:
bonappetit.com/go/tablet

"I don't know what it is about sandwiches. I worked in all these amazing high-end restaurants but what did I eat after work? A sandwich."
—JOHN BATES, NOBLE SANDWICH CO., AUSTIN