

—| Southern Bound

Charleston,
South
Carolina

WHERE THE LOCALS LOVE TO EAT

— 10 places that hit the spot —

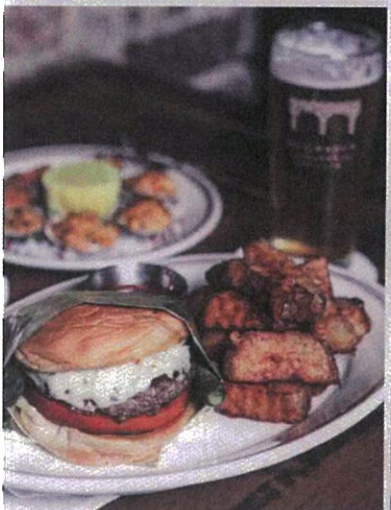
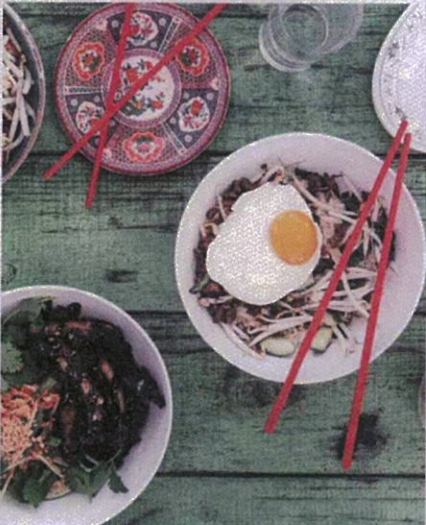
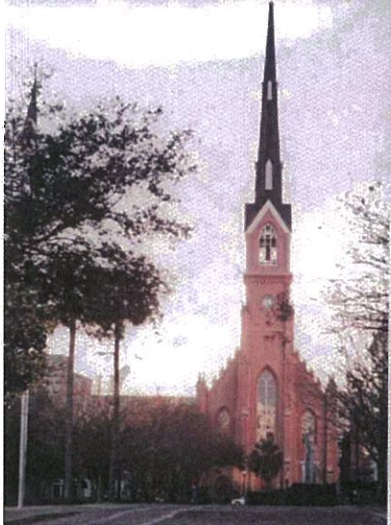
BY NANCY FLOYD / PHOTOGRAPHY BY JEN McDONALD

One of the oldest cities in America, Charleston has successfully evolved into a modern metropolis without sacrificing the rich history of its landscape or architecture. With a skyline punctuated by church steeples instead of high-rises and streets lined with grand Georgian homes, this popular South Carolina destination envelops you with the charm of its colonial past while delighting you with a seemingly endless array of noteworthy restaurants, boutiques, and cultural opportunities. When it comes to dining, Charleston's star has been rising for years, becoming a landing spot for some of the South's most innovative chefs.

OPPOSITE PAGE (Top Row) The bar scene at The Macintosh; crispy fried chicken from Leon's Fine Poultry & Oyster Shop; tropical accents around Charleston. **(Second Row)** Church steeples punctuate the Charleston skyline; Bo Bo Ji and an egg-topped Pad Kra Pow from Xiao Bao Biscuit; breakfast treats from The Workshop. **(Third Row)** A cheesy Tavern Burger at McCrady's Tavern; The DASH Trolley is a fun, free way to get around downtown Charleston; a sweet treat from The Grocery.



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With so many meals to enjoy and neighborhoods to explore, you may never want to return home.

IF YOU'RE VISITING ON A WEEKEND, start the day with brunch at McCrady's Tavern, a gathering spot so cozy you might want to stay all the way through dinner. Founder Edward McCrady operated the building as a tavern in the late 18th century, once hosting a feast for the newly elected President George Washington. The current incarnation gives a nod to the past with classic dishes and techniques—think roasted chicken, baked oysters, and grilled pork—prepared with a modern flair.

Like McCrady's, nearly every building in town has a storied past and the one housing Pawpaw is no exception. Dating back to the 1600s, the building was destroyed thrice over the years (once by a fire and twice by earthquakes), and the wall, with its mismatched bricks from different eras, that runs through the center of the restaurant, tells of its resilience. Focused on modern, Southern small plates designed for sharing, many of Pawpaw's signature dishes—like the robustly flavorful shrimp and grits—are cooked on a wood-fired grill. Stacks of oak are stored in a nearby nook where Confederate troops stocked ammunition when the building was used as an armory during the Civil War.

For a truly exotic culinary adventure, plan for lunch or dinner at Xiao Bao Biscuit, where Asian-inspired dishes are as vibrant with flavor as they are with color. Inspired by the six-month

honeymoon that chef Josh Walker took with his wife, Duolan Li, across Asia, the menu reflects the bold and comforting street fare found across the region. For something truly memorable, order the Okonomiyaki, a savory shredded cabbage Japanese pancake that Josh mastered while living on a farm in Japan. (Ask for it to be topped with pork candy!)

Speaking of pork, no trip to the Carolinas is complete without barbecue, and Rodney Scott's BBQ will ensure you have your fill. Having been raised in the family barbecue business in Hemingway, South Carolina, pitmaster Rodney Scott comes by his love of smoked meats naturally. His whole-hog approach has garnered national attention and led him to open his own establishment in early 2017, where he smokes close to 100 hogs a month for his mouthwatering barbecue.

For East Coast oysters any way you like them, hit up Leon's Fine Poultry & Oyster Shop, where the atmosphere is relaxed and lively, and the food is prepared with care. Shucking and serving roughly 30,000 oysters a month, Leon's offers the fresh, briny mollusks raw, chargrilled, or fried on a sandwich. And although oysters are in the name, Leon's also makes a killer shrimp roll and a not-to-be-missed fried chicken that's brined for up to 12 hours, dredged in buttermilk, coated with flour for another six hours, and then fried to perfection.

OPPOSITE PAGE Pawpaw's Recipe #88 Free-Range Fried Chicken comes with collards, potato purée with white gravy, and Nashville hot butter.

THIS PAGE Charleston's complex columns and gorgeous wrought-iron are a joy to behold; an artisan Cheese & Charcuterie Board from Goat Sheep Cow.

Charleston,
South
Carolina

Where the Locals Eat

Our Charleston
friends dish on
their favorite
restaurants



CARRIE MOREY

Founder, Callie's Charleston
Biscuits & Callie's Hot Little Biscuit

HER PICK: CHEZ NOUS

"Chez Nous is date night perfection.
I feel like I've been transported to
France in a Charleston single."

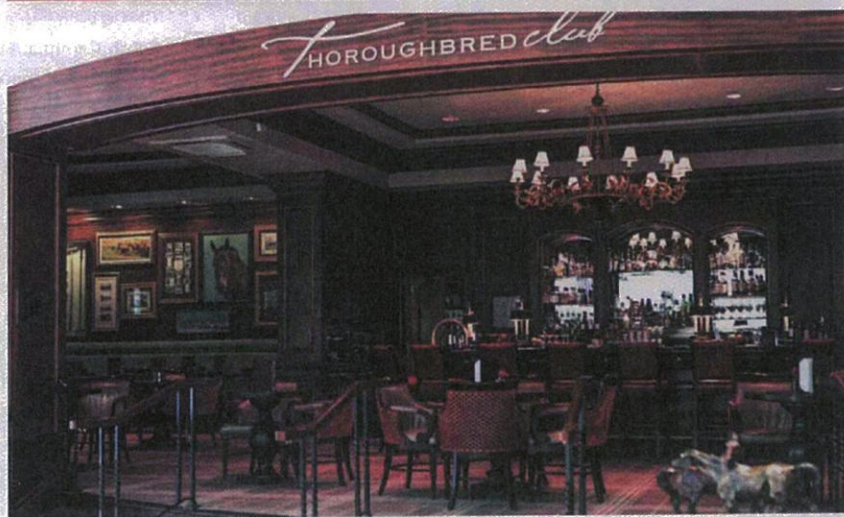


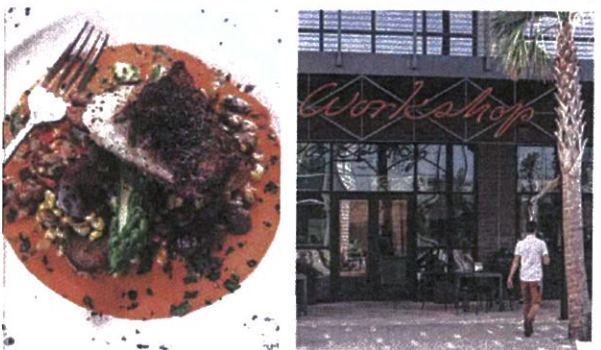
DARIUS RUCKER

Country music artist

HIS PICK: FIG

"There's no shortage of amazing
restaurants in Charleston, but FIG
always tops the list for me. The food
is consistently incredible, and you can
taste the passion and love that goes
into creating every dish—the way real
Southern cooking should be!"





(Top Row) The Huguenot Church's gothic arches; an inviting red banquette at Goat.Sheep.Cow. (Second Row) Barbecue galore at Rodney Scott's BBQ; Som Tum with Chicken at Xiao Bao Biscuit; Lowcountry Seafood Pilau from The Grocery. (Third Row) Belmond's elegant Thoroughbred Bar; herb-sautéed Carolina Fresh Fish with sweet corn succotash at Pawpaw; casual bites abound at The Workshop.

If indecision plagues your group, a visit to **Workshop** will appease everyone. The brainchild of the minds behind Charleston's popular restaurant Butcher & Bee, this exploratory food hall is a place for new and established chefs to experiment with fresh culinary concepts. Regularly rotating kitchens mean you'll find something new every time; past specialties include grilled cheese, New York-style pizza, and acai and poké bowls.

If sophistication is what you crave, stepping into **Goat.Sheep.Cow** is like stumbling into an elegant European café where time slows down and all of your senses are indulged. This gourmet market-meets-bistro—where wines by the bottle, approximately 200 types of cheese, and a bevy of accoutrements ranging from local honey to Lusty Monk mustard are just a few of the items lining the shelves—is the perfect spot to pick up provisions for an epicurean picnic in the park or to enjoy a leisurely meal or mid-afternoon snack. The cheese trays are almost too beautiful to eat, and the lush salads and European sandwiches are a decadent treat.

For a finer dining option, make dinner reservations at **The Macintosh** or **The Grocery**. At The Macintosh, chef Jacob Huder presides over a constantly changing menu of modern American, farm-to-table dishes that shine a spotlight on the area's farmers, foragers, and fishermen. The hyperlocal offerings—nearly every ingredient comes from Charleston, when possible—are playful, inventive, and intended to be shared. The CAB Deckle is a menu mainstay and for good reason. The certified angus beef cap of rib-eye is undoubtedly one of the most flavorful and tender pieces of steak you'll ever enjoy. Stop by early for the Bacon Happy Hour, namesake of owner and executive chef Jeremiah Bacon, where pork is plentiful on the discounted bar menu.

Meanwhile, over at The Grocery, the restaurant's inspiration is two-fold. Owner and chef Kevin Johnson based the name on the initials of his three sons—Graham, Rowan, and Oliver (G.R.O.)—and the seasonal availability of grocery stores of old and how their ever changing stock informed what people were cooking at home. The menu is a nod to the Mediterranean but influenced by available ingredients so what you're eating on any given night is representative of what's growing at that time of year. Pickled produce is displayed in colorful jars on grocery-like shelves surrounding the open kitchen and highlighted in creative dishes like the lamb tartare and the pickled green tomato martini.

End the day with a nightcap at the **Thoroughbred Club**, located in the lobby of the grand **Belmond Charleston Place**. A tribute to the South Carolina Jockey Club, which was the oldest such club in America, the bar and lounge is warm and inviting—an idyllic place to unwind before retiring to one of the hotel's 434 well-appointed guest rooms. Situated in the heart of Charleston's historic district, the Belmond is centrally located to the best of what the city has to offer. It's a luxurious retreat in the midst of the bustling city.