CHARLESTON

With ornate wooden house-tomes straight out of the 19th century and the warmest welcome this side of the Atlantic, you'd be forgiven for thinking Charleston was frozen in time. Long the darling of the south, this settlement was among the most cosmopolitan of the colonies and a powerhouse economy of the early United States. Founded on Oyster Point at the confluence of three rivers, it is also home to the Gullah language, spoken by descendants of enslaved Africans. Though it takes its name from Charles II of England, you'd be hard pressed to find a more American city.

THE ORDINARY
Restaurant

James Beard award winner Alana Lara's first venture, FIG, established him firmly as Charleston's premier chef. His second venture, The Ordinary, takes over a spacious converted bank building to serve local sustainable and expertly paired seafood dishes. Sample Lara's unique creations, or treat your taste to a massive shellfish tower full of freshest ocean delicacies out there.
C

entically-located and beautiful as they come, The Dewberry's warmth and elegance are effortless—quite the feat considering the building is a converted federal building from the 1960's. Brooklyn and Charleston-based design studio Workstead lent their impeccable taste, providing the brass, marble, and Cherrywood features which give The Dewberry and its rooms a perfectly balanced mid-century modern aesthetic. You'll be taking notes for your home for certain. If not your full stay, at least drop by the gorgeous copper lobby bar for a drink and a look around.
The charming younger sister to Charleston's Butcher and Bee restaurants, The Daily provides reliably brewed coffee and a curated selection of marketplace goods on the Upper King area. Modern and minimal, yet still withholding of the Charleston charm. The Daily is an obvious go-to for a caffeine fix, fresh juices, or simple but
right and airy and a bit off the beaten path. The Park Café is great for a quiet breakfast that'll have you feeling...
Charleston for the home of his second eatery. Lewis spent around fifteen years figuring out how to make what many consider to be the world’s best brisket, so you’d be remiss not to give it a taste. Everything is going to look incredible, though, so if you can’t decide just get some of everything. You’ll notice you’re not the only one with that order.
If any part of you was excited to be in the South because you'd be eating Southern food, go to Leon's. This converted sum body shop will give you the classic fried chicken sandwiches, hush puppies, and fish fry, but you'll also be able to balance your meal out with a nice heirloom tomato salad, or their popular Smo salad. And of course, whether it's oyster or cocktail you're looking for, Leon's has a bar for each.
The grace of the Dewberry carries right on through the doors of Henrietta’s, the hotel’s spacious and sun-filled restaurant. Jazz-era art and splashes of greenery tastefully decorate the bar area where you can have classic cocktails with a signature twist, or opt for a table and explore the delicious offerings of their southern-inspired French cuisine. As is a safe rule for most places in Charleston, inquire for seafood specialties.
A freestanding building sitting just off the side of the vaunted Husk restaurant, the Bar at Husk is worthy of its own acclaim, offering a bourbon-singed refuge for those looking to duck in somewhere for a cocktail. Exposed brick, wood beams, and cozy quarters evoke the nostalgic atmosphere of a vintage hideaway, and the limited menu boasts carefully crafted bar food that’s far more than your usual bowl of nuts.
Hidden away in Charleston's historic neighbourhood, the Zero George Street boutique hotel offers a laid-back, peaceful refuge after a hard day's exploring. With only 18 studios and suites available, the collection of five restored historic residential buildings that make up Zero never feel busy and the white terraced porch is a great place to enjoy a beer and the soothing Atlantic breeze.
delicious cold brewed iced coffee to counter South Carolina’s summer humidity. With its large windows, preyly white interior, and stripped-back décor, Black Tap exudes a unique tranquility, particularly when pored against the bustling bustle of downtown Charleston’s other cafes and eateries.
Stocked with stylish shirts, backpacks, and spectacles, Indigo & Cotton is the place to go for understated, high-quality American menswear. This small store fills a gap in the Charleston market for modern men’s clothing. Only two years old, Indigo & Cotton offers a functional approach to day-to-day style, presenting its items in simple yet striking compositions.
Sugar Bakeshop on Cannon Street has the air of an old school British sweet shop. Glass jars and spearmint coloured boxes line the walls of this tiny bakery. Run by two New York architects who escaped to the South, Sugar offers up some delicious treats including ginger molasses cookies and Huguenot torte.
Sat under a freeway bridge at the northern edge of Charleston's historic Eastside neighbourhood, Butcher & Bee isn't necessarily endowed with the city's most picturesque setting. But this in no way detracts from the joy of spending a few hours munching barbecued squash and Kansas short ribs in its trendy, open-spaced interior. In fact, B&B's industrial surroundings perfectly complement its rustic aesthetic and with its friendly staff and mouthwatering menu, this is the ideal place to enjoy a hearty brunch or a late night snack.

A n early morning walk can be enjoyed under the thick foliage of The Battery's oak trees. This historic waterfront, also known as White Point Gardens, overlooks Fort Sumter, the site upon which the first artillery shots of the American Civil War were fired. Its quiet, glade-like park is lined with stately antebellum homes and 19th
harlews locals talk about Two Romneys Lander with the same fondness as Brits would their local watering
If you weren’t a cabbage lover before, you will be once you’ve visited Xiao Bao Biscuit. The Asian soul food restaurant serves its spicy pancake topped with pork candy. The flavours are extraordinary. XB B is known locally for its smorgasbord of delectable dishes from China, Korea, Japan, Taiwan, Thailand, and Vietnam, all aimed at capturing owner Joey Kim, Danian Li, and Joshua Walker’s love of the East.
ADDITIONAL RECOMMENDATIONS

- Nudiv Coffee & Craft Beer | Nudiv Coffee & Craft Beer
  
  - Edmund's Oast | Restaurant | EDMUNDOAST.COM
  
  - Martha Lou's Kitchen | Restaurant | MARTHALOUSKITCHEN.COM
  
  - The Gin Joint | Bar & eatery | THEGINJOINT.COM
  
  - The Belmont | Bar | THEBELMONTCHARLESTON.COM
  
  - Folly Beach County Park | Beach & park | FOLLYBEACH.COM
  
  - Waterfront Park | Park
  
- Wentworth Mansion | Hotel | WENTWORTHMANSION.COM

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