Escape from New York

Because even the most loyal New Yorker needs to flee the greatest city on earth (sometimes).

Charleston, SC

SIP SOUTHERN SUDS
Grab a pint at Edmund’s Oast, a buzzing gastropub in a converted warehouse with a barelike, rustic design. There are 48 drinks on tap, including the Cararosa, a sour wheat ale brewed with peaches. But cocktails, like the Red Wedding with bourbon and sweet tea, are no afterthought, and neither is the food. Dig in to nose-to-tail meats, which are butchered in-house, and shareable plates of fried flounder and house-made beef jerky while making friends at the two communal tables. (Southern hospitality is real, you guys.) 1061 Morrison Dr (843-727-1145, edmundsoast.com)

BECOME A SWAMP THING
Once the site of a rice plantation, the 654-acre Caw Caw Interpretive Center now serves as a habitat for local wildlife. Hit the trails and raised boardwalks that cross the wetlands—you’re likely to spot alligators, otters, songbirds and, if you’re lucky, the occasional bald eagle. (Just don’t forget bug spray.) 5200 Savannah Hwy (843-762-8015, ccpcrc.com). $2.

GAWK AT ARCHITECTURE
Downtown practically oozes picturesque Southern charm, with its cobblestone streets and rows of pastel homes. Seek out the most postcardworthy views with Charleston Footprints

from reggae to bluegrass. Established indie rockers like Titus Andronicus and Of Montreal have stopped by the mural-covered venue, but the sprawling and sunny back deck is worth visiting regardless of who’s playing the free shows there each afternoon...1977 Maybank Hwy (843-571-4343, charlestonpourhouse.com)

INSIDER KNOWLEDGE
Locals give it to you straight.

“Explore Magnolia Cemetery—some gravestones are from the 1600s.”
—Sam

“Sunset Cay off Folly Beach is the best spot to see, well, the sun set.”
—Mala

“From the roof of Red’s Ice House, you can spot dolphins in Shem Creek.”
—Rick

Walk across Ravenel Bridge for awesome skyline views. The bridge itself is gorgeous too.”
—Emily

FEAST ON THE WATERFRONT
Long before the city became a hotbed for wunderkind chefs, there was Bowens Island Restaurant, a no-frills shack perched on the water—literally—that’s been feeding the seafood-hungry masses for nearly 70 years. The specialty is oysters: the local eastern variety that grows in clusters and is served not raw but flash-steamed in heaping unshucked piles. And make sure to get a side of hush puppies. 1870 Bowens Island Rd (843-795-2757)
—Carolyn Stanley