

Southern Living

FLIP THE ISSUE!

Before & After

AMAZING
REDOS &
FAST FIXES

GET THE LOOK
Charleston's
prettiest
doorways
(page 13)

THE NEW
CHARLESTON

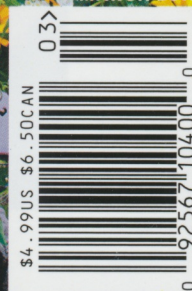
WHY THERE'S NEVER
BEEN A BETTER
TIME TO GO

RISE OF THE
RANCH HOUSE

THE COZIEST
GARDEN EVER

BACON, EGGS &
PERFECT GRITS

MARCH 2015



A Postcard from Charleston

Tasting notes from one of the South's most delicious cities



NOT LONG BEFORE this issue went to press, my wife, Susan, and I went to Charleston, South Carolina, for a weekend. We had lived there for a few years before moving to Birmingham, and some old friends had invited us to a special gathering we couldn't pass up. We stayed at the John Rutledge House Inn, an elegant bed-and-breakfast on Broad Street that dates back to the 1700s (it's the supposed birthplace of she-crab soup), and we didn't bother to rent a car. We wanted to walk, take our time, and see our beloved old city up close. We wanted to be tourists.

I can't do the experience justice, because walking through Charleston is something to be done with all the senses. You need to smell the salt air, hear the *clop clop* of horse hooves on cobblestone streets, see the afternoon light hitting the church steeples. It's also hard to describe the electricity coursing through the city, the palpable sense of creativity and commerce and conversation that makes it seem like a giant cocktail

party. (And yes, they do like their cocktails, as evidenced by the number of new bars in town.) When I worked there during the Great Recession, there were practically tumbleweeds blowing down Upper King Street, but now there are new restaurants, shops, and galleries every 10 feet. Surprises await around every corner: Look, it's a tiny coffee shop! A cool hat store! A cute bakery! It feels like you're in Paris, only there are Southern accents floating on the air.

But it's the food that has really taken this town by storm. To understand Charleston now, you have to taste it. You have to try the pickled shrimp at Edmund's Oast, the oyster sliders at The Ordinary, the carnitas taco at Minero, or the fried chicken at Leon's (spicy, crispy perfection). You have to sit in the converted gas station that is Xiao Bao Biscuit and have a cabbage pancake, or—if you want to get closer to the ocean—try the shrimp roll at The Obstinate Daughter on Sullivan's Island, which *Southern Living* named one of the best restaurants in the South last fall. There are so many options that it can be overwhelming, and I'm just talking about the new spots.

That's why I thought it was high time we did a guide to what's happening in the Holy City ("Charleston Now," page 70). There isn't a magazine big enough to really get the job done, but think of Jennifer Cole's story as an appetizer, something to whet your appetite for one of the most delicious cities in the South. I can't wait to take another bite.

SID EVANS, EDITOR IN CHIEF
SID@SOUTHERNLIVING.COM; @SIDMEMPHIS



LOOK FOR OUR NEW SPECIAL EDITIONS!

Spring is here, and it's time to get the garden in shape. Check out *Container Gardening*—filled with more than 100 gorgeous pots for indoors and out. Want fresh ingredients from your backyard? *Easy Gardening* is your ultimate guide to growing Southern edibles.



EACH MONTH, WE GET A LOT OF READER LETTERS. BELOW IS AN EXCERPT FROM A RECENT FAVORITE.

LETTER OF THE MONTH:

My January Southern Living arrived earlier this week! First, let me say that I grew up in Birmingham and have been familiar with Southern Living since the day it began. As a young married girl, I always relied on Southern Living to help me learn to cook and decorate my new "home and garden." As my husband and I were transferred to Atlanta, Memphis, and Houston and then back to Atlanta, Southern Living always came with me. This issue is so interesting that it's taken me three or four days to slowly enjoy and absorb all the wonderful articles! I particularly loved the 10 Decorating Resolutions, The New Atlanta, Pretty Little Spaces, and Winter Beers (six-packs to both my son and son-in-law for Christmas!).

—L. RANSOM
ATLANTA

P.S. I enjoy the iPad version as well.

CHARLESTON INSIDERS' WEEKEND

Southern Living will be hosting several special events in Charleston May 1-3. For more info, visit southernliving.com/charleston.

Southern HOME

THE SOUTH'S BEST DESIGN & STYLE IDEAS

Get Inspired!

Exploring Charleston, South Carolina, we fell in love with countless entryways just off the street. This entrance feels grand with massive lanterns, a rich stain on the mahogany door, and pots lush with sago palms.

The Doors of Charleston

We asked local designers Heather Barrie and Mary Ruth Tribble to unlock the secrets behind the city's Pinterest-worthy entries and help you re-create the look at home

PLAY THE BLUES

THE DOOR: Strike a high note on an otherwise toned-down entry with a pop of color. This home has classic craftsmanship, such as fluted pilasters and a starburst transom, but what really shines—other than a cute pup—is the deep blue paneled door with shiny brass accessories.

THE CONTAINERS: Liven up the look with plants in complementary colors. “The beautiful blue door, surrounded by crisp white architecture, made me long for a zesty contrast,” Heather says. She flanked the door with satsuma mandarin topiaries for a fresh splash of orange. Large, sapphire-glazed ceramic pots offer a nice boost and tie back to the door’s bold shade. Zinnias, lantanas, and cosmos in citrusy hues pour out of the pots.



Paint:
Gentleman's
Gray (2062-20);
[benjamin
moore.com](http://benjaminmoore.com)

GET THE LOOK



Solid Brass “S” Style Door Knocker, \$35.29; houseofantiquehardware.com



Cauldron Pot in Blue, \$220, available through Charlie Thigpen's Garden Gallery; 205/328-1000



Heavy Brass Mail Slot, from \$39.95; signaturehardware.com



Beacon Hill, \$386; troy-lighting.com for retailers

PRODUCTS, FROM TOP: COURTESY HOUSE OF ANTIQUE HARDWARE; HECTOR SANCHEZ, COURTESY SIGNATURE HARDWARE, COURTESY TROY LIGHTING

PEACHES AND CREAM

THE DOOR: Let a cheerful paint color loosen up a formal facade. This coral shade peps up a Palladian transom, traditional pediment, and regal door knocker. Break from an otherwise symmetrical look with a single carriage lantern.

THE CONTAINERS: Use tall planters to heighten a doorway visually. Here, double-decker wax-leaf ligustrum topiaries stand at attention by the door. "The classic architecture called for elegant containers," says Mary Ruth. Circling each cast-stone urn is a ring of petunias and calibrachos in shades of peach and orange, echoing the door's warm hue. Trailing creeping Jenny and variegated English ivy spill over the edge, softening up the home's straitlaced feel.



Paint:
Pink Mimosa
(P180-3);
behr.com

126

GET THE LOOK



Hand-Welded
House Number,
\$30; anthropologie.com



ELK Lighting
Grande Isle
Sconce, \$818;
farreys.com



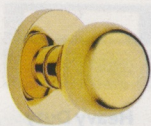
Acadia Urn,
\$299;
frontgate.com



Lion Door
Knocker,
\$139;
rejuvenation.com

PRODUCTS, FROM TOP: COURTESY ANTHROPOLOGIE; COURTESY FARREYS LIGHTING; COURTESY FRONTGATE; COURTESY REJUVENATION

GET THE LOOK



Estate Knob
(5041),
from \$100;
baldwin
hardware.com
for retailers



Federal
Hanging
Lantern,
\$459;
shadesof
light.com



4 Inch Solid
Brass Number,
\$2.97;
homedepot.com



Blue
Ceramic
Planter,
from \$480;
scenario
home.com



Paint:
Tradd Street
Green
(DCR090);
duron.com

GREEN TO ENVY

THE DOOR: Give guests a warm welcome with friendly tones of green, gray, and blue. This grand double-door entry is balanced by its easygoing, leafy hue and simple carving. The weathered patina of the pendant lantern suggests a home that's mellowed over time.

THE CONTAINERS: Carry on the verdant theme with cast-stone pots in a bronze verdigris finish. Their rounded shape softens the rectangular lines of the doors. The foliage of salvia, rosemary, coleus, and ornamental kale reflects the doors' green color, while lush complementary flowers such as lobelias, salvias, bacopas, and petunias billow out from the containers.

SOLAR FLAIR

THE DOOR: Amp up a traditional home with unexpected sunset hues. Here, fiery red paint energizes an entryway, which exudes elegance with its ornate transom, dentil molding, filigreed pendant light, and wrought iron railing.

THE CONTAINERS: Counter the traditional look with a more modern vibe by incorporating boxy earthenware planters that reflect the geometric shapes found on the paneled door and molding. They're bursting with plants that pack a tropical punch, including Chinese fan palms, scarlet bromeliads, and gold-variegated aucuba and ivy.

Editor's Tip

Swap out plants to suit the season so you can have color at your door year-round.



Paint:
Tomato Red
(2010-10);
benjamin
moore.com

GET THE LOOK



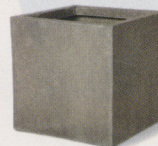
Heavy Duty
Brass Traditional
Mail Slot,
\$99.90;
houseofantique
hardware.com



Square Hanging
Pendant Light,
from \$375;
bevolo.com
for retailers



"Please Ring"
Doorbell
Button,
\$18;
rejuvenation.com



Fiberstone Box,
from \$215;
jayson
home.com

PRODUCTS, FROM TOP: COURTESY HOUSE OF ANTIQUE HARDWARE; COURTESY BEVOLO GAS & ELECTRIC LIGHTS; COURTESY WAYFAIR; COURTESY JAYSON HOME



GET THE LOOK!
Rue Royale
(RL 4184);
homedepot.com



GET THE LOOK!
Spring Storm
(S450-3);
behr.com

MORE SHADES OF CHARLESTON

We spotted these classic, colorful front doors in the South of Broad neighborhood (mapped below). Now we want to see more from around the South! Share your favorites from any town by posting on Instagram with #SLFrontDoors. 📍



No. **1****Pickled Shrimp**EDMUND'S OAST,
CHARLESTON, SC

The Pickled Shrimp at this reimaged beer hall (the room is more minimalist Scandinavian farmhouse than Irish pub) is the perfect complement to the menu's many craft beers. The shrimp are gently poached, then pickled in a delicate brine with quick-cured fennel, onion, and celery. The mixture is served on a slice of aioli-slicked bread—more than rich enough to stand up to your pint.

It's only one of the many hits coming out of this kitchen. Just as the 40-tap beer program has become a beacon for brew lovers everywhere, chef Andy Henderson's menu, with dishes such as heritage pumpkin custard and chicken and Carolina Gold rice porridge, has prompted a reconsideration of what beer-friendly food is. A meal here proves that brews can be every bit as luxurious and elevated as wine. 1081 Morrison Drive, Charleston, SC; edmundsoast.com

CHRISTOPHER SHANE

A Bar Food Renaissance

Who needs a reservation when you can just walk up to the bar, grab a seat, and enjoy some of the best food you've ever tasted? Here are 10 of our favorite dishes

NACHOS AND WINGS WILL always have a place in our hearts, but lately they've been joined by dishes of an entirely different caliber. Just as almost all great restaurants have focused on crafting high-end cocktails along with fine food, bars are now building food menus worthy of your next date night—think locally sourced ingredients, seasonal menus, and even caviar. The trend isn't exactly new in the South (hat tip

to pioneering Holeman and Finch in Atlanta), but it's rapidly heating up.

However, even the most innovative watering holes are sticking to their guns when it comes to atmosphere and service: Expect to eat your food off paper plates and use your hands at some of these spots. And it's the paradox—fine dining in a lowbrow setting—that makes the following dishes all the more exciting.



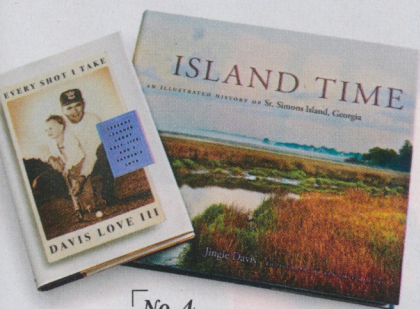
Is it the colorful Antebellum mansions? The cobblestone streets?
The charming ambiance? The acclaimed restaurant scene?
Whatever it is, Charleston exudes a gravitational pull for
travelers as the one American South city they
absolutely, positively must visit.

ReasonsToRoadtrip.com

Charleston
SOUTH CAROLINA

🐦 📌 | @ExploreCHS
📘 📷 | @ExploreCharleston





No. 4



No. 1



No. 2



No. 3

No. 5

TIBI

Here at the only outlet store for Georgia designer Amy Smilovic's brand, you'll find deeply discounted Tibi pieces—such as these heels (\$163) and dress (\$363), which usually run double the price. 912/638-1221

No. 6

TWO FRIENDS

Offered at this shop are the preppy brands (Kayce Hughes, Mimi and Muff) that vacationing Southerners love. Plus, you can get your monograms here—on anything from pajamas to oyster knives. twofriends2.com

SHOPPING BREAK

To power up, head to Sweet Mama's for a

Wainright Popper, a bite-size sausage biscuit with sweet pickles and mustard. 912/634-6022.

Chef Dave Snyder serves the catch of the day at **Halyards Restaurant**. Dave is an avid fisherman, and everything he brings out of the water gets cooked in-house. halyardsrestaurant.com

SOUTHERN LIVING | SC13

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South Carolina
Just right.

The Feathers:

"We told farmers what we were looking to do. It gives them a new source of income, so it's a win-win." —BR

The Name: "I grew up around salt water, and Ben has always been around fresh water, so we combined it: Brackish." —JP

The Process:

"We hand-select every feather, and no two are identical. That's where skill comes in—lining up everything." —JP

**SHOP LOCAL****Brackish**

Mother Nature provides the details for these distinctly outdoors-inspired bow ties

BEN ROSS MADE his first feather bow tie when trying to figure out how to incorporate nature and personality into a gift for his groomsmen. That was back in 2007, at his dining room table. Now, Ben (on the left in the inset photo) and one of those groomsmen, Jeff Plotner, make those bow ties full-time in a 2,000-square-foot warehouse studio in Charleston, South Carolina, with a team of 15 artisans.

Brackish offers a variety of colorful and intricate bow ties and lapel pins, each made with anywhere from 4 to 100 feathers. Buying the feathers en masse from the owners of free-range farms allows them to follow set patterns while giving each item slight variations thanks to the nature of the material. "No two feathers are ever alike, so no two ties are ever alike," Ben says. "Our philosophy is, why blend in? Strap one on, and let the conversations begin." Prices range from \$149 to \$195; brackishbowties.com

STYLING: CAROLINE M. CUNNINGHAM; PORTRAIT: COURTESY BETTE WALKER PHOTOGRAPHY/BRACKISH BOW TIES



The circa-1800 Gaillard-Bennett House, part of this year's spring home tour from the Historic Charleston Foundation. **RIGHT:** The lobster roll at 167 Raw

ANDREW CEBULKA

CHARLESTON NOW

WITH A FRESH CROP OF NEW HOT SPOTS, IT'S
NEVER BEEN A BETTER TIME TO VISIT THE HOLY CITY



by JENNIFER V. COLE

WITH HER COBBLESTONE STREETS,

endless tales of ancestry, and stately homes adorned with Philip Simmons' ironwork, Charleston, South Carolina, wears her history like a badge of honor. Yet, today, the capital of the Lowcountry couldn't be any more dynamic.

The ever-growing expansion up the King Street corridor—the veritable backbone of eating, drinking, and shopping in the city—has hit a fever pitch and seems unstoppable. There's The Ordinary, chef Mike Lata's two-year-old seafood palace where shellfish luxuriate on tiered plateaus. A few blocks away, at Xiao Bao Biscuit, the Southern palate meets pan-Asian soul food. And once you hit Spring Street, you're just getting started: Artisan Meat Share, Butcher & Bee, The Daily, Leon's Oyster Shop, and on and on. When The Belmont—a low-lit lounge for classic cocktail enthusiasts—hung its shingle in 2010, a visit *that far north* (just three blocks from centrally located Marion Square) felt like a schlep. The Grocery, when it opened in 2011 on the corner of King Street and Cannon, was like a satellite, distantly orbiting the heart of the dining scene farther south. And just a few years ago, if you asked a pedicab driver to take you up to mostly residential, not-quite-gentrifying Spring Street, you'd be met with a groan and a puzzled "Why?"

But this vibrant atmosphere is endemic to Charleston. As a coastal city, it's been a port of

new ideas and products since its founding in 1670. We can thank the Holy City for Madeira, azaleas, a progressive approach to historic preservation, and the kaleidoscopic foundation of what we consider the canon of Southern food.

It's really no surprise that restaurants and bars have paved the path of expansion. Charleston is an eating and drinking town—one where neighbors might be judged (quietly) by the quality of their pickled shrimp and bourbon punches. It's also one with a posse of forward-thinking chefs who have made names for themselves well beyond the pluff mud. Chef Sean Brock, perhaps the most influential Southern chef in the world right now, currently has not one but three kitchens he oversees in his Lowcountry empire.

Of course, a reverence for history and tradition abides. Mulberry Plantation recently celebrated its 300th anniversary. Mayor Joseph P. Riley, Jr., one of the country's longest serving mayors, is stepping down after 40 years in office. And the Hibernian Society, founded in 1801, still hosts its annual St. Patrick's Day gala.

But it's the rich juxtaposition of old and new that makes this city a modern must-visit. Over my seven-plus years at *Southern Living*, Charleston has become my second home. I return gladly and often season after season, ever seduced by the languid ways of Lowcountry life, where cocktail hour is practically a civil right and ideas percolate throughout conversations. From the newly founded Charleston Brown Water Society for whiskey aficionados to independent shops that have the local support necessary to thrive, Charleston never stagnates.

The graceful, welcoming nature of the city remains, but if you haven't seen Charleston lately, you're overdue a visit. You'll still recognize her, but you might notice she's had a little work done.

STAY

Belmond Charleston Place

The grand Georgian open-arm staircase has been greeting guests in the lobby of this lavish hotel for decades. The 435-room modern landmark, known for silk and chintz trimmings, is well into a \$30 million, three-year renovation. Already, soft hues of blue, gray, and green (which replaced a buttery cream palette) accent the new wainscot and crown molding in 280 rooms bedecked with inlaid mahogany furniture, antique velvet upholstery, and white marble baths. Rooms from \$339; 205 Meeting Street; belmond.com

The Vendue

Early last year, husband-and-wife team Jon and Lisa Weitz transformed what was essentially a rooftop bar with guest rooms beneath into an art-centric boutique hotel. That bar (also revamped) continues to draw a crowd, but it's the modern-art installations, fresh guest quarters (some outfitted with fireplaces and step-out balconies), and an artist-in-residence program that make





On the piazza
at the 18-room
Zero George hotel



1



2



6

AROUND TOWN

CLOCKWISE FROM TOP LEFT:

1.) The lobby of The Vendue, a 45-room boutique hotel just a block from the Cooper River
2.) Heirloom tomato salad at Leon's Oyster Shop, where fried chicken rules the roost 3.) The pineapple fountain, a Southern symbol of hospitality, at the 12-acre Waterfront Park 4.) Houses along Church Street in downtown Charleston 5.) Grilled swordfish at The Park Cafe, a restaurant focused on local, seasonal food 6.) Digging in to a dozen raw oysters at Leon's



3



5



this 45-room hotel worth a revisit. Rooms from \$195; 19 Vendue Range; thevendue.com

Zero George

If you prefer a joggling board to a swing, have a dog-eared copy of *Charleston Receipts*, and know it's gauche to quote *Caddyshack* if you pass Bill Murray on the street, this is your hotel. Lynn and Dean Andrews converted five separate residences in the Ansonborough district, connected by a central courtyard, into an ultra-stylish 18-room city retreat that makes guests feel like part-time locals. Start the day with breakfast in the property's 1804 carriage house, and take afternoon cocktails on the piazza. Rooms from \$299; 0 George Street; zerogeorge.com

EAT

167 Raw

At this tiny fish market on East Bay, you can get whole fish and a bushel of oysters to go or take a seat on one of the few barstools to enjoy a feast of Atlantic coast seafood—from fresh oysters and clams to yellowfin tuna tacos to voluminous lobster rolls, dense with claw

meat and light on mayo. 289 E. Bay Street; 167raw.com

Artisan Meat Share

Chef Craig Deihl knows meat. His charcuterie and salumi stack up among the best in the country. At this newly opened market and deli, you can pick up rosy salami and mortadella studded with peppercorns and pistachios. Or get a sandwich—perfect for a picnic in Hampton Park—such as the Porchetta, a glorious pile of pulled pork, 'nduja (a spicy and spreadable pork sausage), and cracklings on ciabatta. 33 Spring Street; artisanmeatsharecharleston.com

Brown's Court Bakery

Bread lovers flock to this charming exposed-brick spot for a decadent display of all things flour. Get here early, as the flaky croissants (from traditional to chocolate to Sriracha), crusty baguettes, sweet rolls,

and tender brioche sell out quickly. 199 Saint Philip Street; brownscourt.com

Callie's Hot Little Biscuit

In an alleyway-turned-cozy breakfast nook (open daily until 2 p.m.), Carrie Morey sells her signature biscuits (country ham, buttermilk, blackberry) fresh from the oven. Double down and also order the daily special, stuffed with anything from peaches and cream to fried chicken with dill pickles. 476½ King Street; callieshotlittlebiscuit.com

Chez Nous

Patrick and Fanny Panella have turned a two-story 1835 house into an intimate 16-seat diners' hideaway. The menu, which changes

daily, is just about as tiny as the space (with only two appetizer, entrée, and dessert options each day) but masterfully showcases classic French fare through the pantry of the Lowcountry. 6 Payne Court; cheznouschs.com

Edmund's Oast

At a glance, drinks take center stage at this pub-like restaurant, which offers some 40-odd beers on tap and a relentlessly ambitious cocktail program. Yet it's the dishes like the pickled shrimp on rye bread, creamy corn custard, and lemony chicken porridge with poached shrimp that give this newcomer serious staying power. 1081 Morrison Drive; edmundsoast.com

Leon's Oyster Shop

Nothing embodies the Southern notion of high-low quite like fried chicken and Champagne. At this former garage on Upper King, crispy yardbird, glasses of bubbles, and raw oysters by the dozen anchor tables in this always-packed new neighborhood favorite. 698 King Street; leonsoystershop.com

Indaco

This buzzing trattoria champions rustic Italian fare with wood-fired pizzas and inspired pastas, such as bucatini with mushroom Bolognese, fermented chili, and

LATE NIGHT

Callie's reopens from 10 p.m. to 2 a.m. on Friday and Saturday—just in case you need to sop up your revelry with a biscuit.





Lunch at
The Park Cafe
in the Wagener
Terrace area, near
Hampton Park

pumpkin seeds.
526 King Street;
indacocharleston.com

Minero

An homage to Mexican street food might seem out of character for chef Sean Brock. But his fervent study of all things corn (grits, bourbon, cornbread) makes his obsession with tortillas a natural next step. Order messy tacos loaded with meats such as fatty carnitas or perfectly charred pork al pastor. 155 E. Bay Street; minerorestaurant.com

The Park Cafe

Here, it's all about everyday eating done well. From a salad of roasted cauliflower with hazelnuts to the exemplar of fried egg sandwiches, restaurateur Karalee Nielsen delivers locally sourced food without the usual farm-to-table luxury tax. 730 Rutledge Avenue; theparkcafechs.com

PLAY

Affordabike

Charleston—walkable and compact—is one of the South's most easily navigable cities. Rent a cruiser for 20 bucks a day and you can scoot all around the peninsula. 573 King Street; affordabike.com

The Alley

You know you're in the South when a bowling alley serves fine bourbon and boiled peanuts. This

retro-inspired playground sports eight lanes, vintage arcade games, and even an outdoor half-court for shooting hoops. 131 Columbus Street; thealleycharleston.com

Counter Culture Coffee Training Center

Durham, North Carolina-based Counter Culture Coffee is set to open a barista-training center this month. Stop by at 10 a.m. each Friday for a free tasting, or pop in throughout the

week to geek out over all things java, with classes on everything from espresso to milk science to manual brewing. 85 ½ Spring Street; counterculturecoffee.com

High Wire Distilling Company

Locals like to say that Charleston is a “drinking town with a history problem.” Visit this distillery for a taste and learn how they craft sorghum whiskey, botanical gin, and rums, including a rum agricole, one

of only two made in the country. 652 King Street; highwiredistilling.com

Oyster Point Historic Walking Tours

Walking tours are as plentiful as debutantes in Chucktown, but they aren't all equal. The Oyster Point team leads the pack with their small group tours that cover about 2 miles of territory with personable guides well versed in the history and lore of the city. oysterpointtours.com

DRINK

The Daily

Although they sell hearty breakfast sandwiches, pastries, Stumptown coffee, and gourmet provisions (Anson Mills grains, pickles from sister restaurant Butcher & Bee), this spot just north of Spring Street really trades in juice. Expect the usual freshly squeezed citrus suspects, plus a whole roster of other fruits and veggies, including kale and

At Minero, a plate of chilaquiles with its layers of heirloom beans, crema, tortilla chips, salsa, queso fresco, and a fried egg





AFTER DARK

1.) Craig Nelson tending bar at Proof 2.) Outside Proof on King Street 3.) Interior at Elliotborough Mini Bar 4.) The Charleston Buck at Proof, made with Woodford Reserve, Tuaca, fresh citrus, egg whites, and house-made ginger beer

apple-and-beet (with a kick of jalapeño). 652 B King Street; shopthedaily.com

Elliotborough Mini Bar

Locals know to stop by this intimate space, a salon well suited for conversation, for the nightly happy hour (5 to 7 p.m.; \$2.50 pints, \$5 wine) and near-nightly live music. On Tuesdays, guest chefs from around town take over owner Anna Faenza's tiny kitchen for weekly pop-up dinners. 18 Percy Street; elliotboroughminibar.com

Proof

Bartender/proprietor Craig Nelson has built something of a cult

following for his no-nonsense approach to libations. This is an honest cocktail bar with expertly crafted drinks, from pre-Prohibition classics to the perfect G&T. (Don't come looking for cookie-rimmed martini glasses.) And if whiskey's your thing, just put yourself in his hands. Trust us. 437 King Street; facebook.com/proofcharleston

Saint Alban

Brooks Reitz (the man behind the Jack Rudy line of cocktail mixers) recently unveiled this European-inspired coffee shop-tea room-wine bar, making it one of the newest kids on the

ever-expanding Upper King block. Start the day with freshly pressed juices, Bellocq teas, and single-origin coffee. Come back to snack on Castelvetro olives and marinated tomato-and-ricotta tartinettes with a glass of sherry. 710 King Street; saintalbanallday.com

Warehouse

Potent punches, beer-based cocktails, and highbrow bar food (red lentil hummus, confit chicken wings) keep the crowd hanging tough until last call at this Cannonborough-Elliotborough neighborhood bar. 45 Spring St.; warehouse.com

SHOP

Candlefish

At this candle shop equivalent of an apothecary, browse hundreds of hand-poured pillars and votives, including the whole line from locally made Rewined. Take a candle-making class (from \$35) to learn how to create soy-wax luminaries. 71 Wentworth Street, Suite 102; candlefish.com

The George Gallery

This fine-art gallery perfectly juxtaposes new and old Charleston: A renovated historic home holds works from some of

the most forward-thinking contemporary Southern artists, such as painter Paul Yanko. 50 Bogard Street; georgegalleryart.com

Ibu

Susan Hull Walker founded Ibu in 2013 to work with women's cooperatives around the world, encouraging economic self-sufficiency and showcasing global textile traditions. At her newly built brick-and-mortar location in downtown Charleston, you can buy the wares of these female artisans, from vintage-silk tunics to ikat clutches. 183 King Street; ibumovement.com



The Candlefish,
an apothecary-style
candle shop on
Wentworth Street