

CHARLESTON

EAT | RESTAURANTS

CYPRESS

"For a plate of charcuterie from Cypress. Craig Diehl is working magic in his little upstairs butcher shop inside the restaurant."
- Chef Kevin Johnson (The Grocery, Charleston)
New American
167 E Bay Street
T: 843.727.0111

FIG

"Anything vegetable inspired at FIG and a chicken liver terrine. The terrine is probably the most consistent dish in Charleston."
- Chef Kevin Johnson (The Grocery, Charleston)
"I just love FIG."
- Chef Linton Hopkins (Holeman and Finch Public House, Restaurant Eugene, H&F Bread Co. and H & F Bottle Shop, Atlanta)
"I've eaten there many times and every single dish that comes out of the kitchen is good, if not fantastic and everybody I send there has the same response."
- Chef Jacob Sessoms (Table, Asheville)
American
232 Meeting Street
T: 843.805.5900
www.eatatfig.com

GAULART & MALICLET "FAST & FRENCH"

"Stop in for a slice of pate and a bowl of gazpacho."
- Cookbook authors The Lee Bros.
French
98 Broad Street
T: 843.577.9797
www.fastandfrench.org

GULLAH CUISINE

- Chef Kevin Johnson (The Grocery, Charleston)
Mt. Pleasant / Lowcountry
1717 N Highway 17
T: 843.881.9076

HOMINY GRILL

"For their shrimp and grits."
- Cookbook authors The Lee Bros.
Lowcountry
207 Rutledge Avenue
T: 843.937.0930
www.hominygrill.com

HUSK

"For the beef rinds and all things brunch."
- Mixologist Brooks Reitz (FIG and Jack Rudy Cocktail Co, Charleston)
Southern
76 Queen Street
T: 843.577.2500
www.huskrestaurant.com

EAT | RESTAURANTS

JIM 'N NICK'S

"Not only do I love his food, his barbecue pork, but also his banana creme pie. I love it!"
- Pitmaster Rodney Scott (Scott's, Hemingway, SC)
BBQ
288 King Street
T: 843.577.0406
www.jimnicks.com

LA FOURCHETTE

"Duck Fat Fries from La Fourchette - no explanation needed."
- Chef Kevin Johnson (The Grocery, Charleston)
French
432 King Street
843.722.6261
www.lafourchettecharleston.com

MARTHA LOU'S KITCHEN

"It's a soul food place in a cinderblock building, tiny, only has about 5 or 6 booths in it, a home stove and one employee, Martha."
- Chef Sean Brock (Husk, McCrady's, Charleston)
Soul Food
1068 Morrison Drive
T: 843.577.9583

MCCRADY'S

Recommended by chef Mike Lata (FIG, Charleston)
Contemporary American
2 Unity Alley
T: 843.577.0025
www.mccradysrestaurant.com

PENINSULA GRILL

"Full-on Southern food with a decadent, high-end spin."
- Cookbook authors The Lee Bros.
Southern
112 North Market Street
T: 843.723.0700
www.peninsulagrill.com

MONZA

"For the pizza and the butter bean salad."
- Brooks Reitz (FIG, Jack Rudy Cocktail Co, Charleston)
Pizza
451 King Street
T: 843.720.8787
www.monzapizza.com

RED DRUM

"I love a Texas Margarita and Grouper Ceviche from Red Drum in Mount Pleasant. Ben and Charlie are great hosts and we can even take the kids with us and enjoy the patio."
- Chef Kevin Johnson (The Grocery, Charleston)
Contemporary American
803 Coleman Boulevard
T: 843.849.0313
www.reddrumrestaurant.com

EAT | RESTAURANTS

SLIGHTLY NORTH OF BROAD

"A Pad Thai from S.N.O.B for lunch - hopefully made by Frank Lee himself."
- Chef Kevin Johnson (The Grocery, Charleston)
Lowcountry
192 East Bay Street
T: 843.723.3424
www.mavericksouthernkitchens.com/
slightlynorthofbroad

TACO BOY

"For guacamole and frozen screwdrivers."
- Mixologist Brooks Reitz (FIG, Jack Rudy Cocktail Co, Charleston)
Mobile Taco Truck
217 Huger Street
T: 843.789.3333
Daily: 11am - 2am
Sun: 10am - 2am

THE GROCERY

"For the sticky buns."
- Mixologist Brooks Reitz (FIG, Jack Rudy Cocktail Co, Charleston)
American
4 Cannon Street
T: 843.302.8825
www.thegrocerycharleston.com/

TRATTORIA LUCCA

"Simple fresh Italian food. Superb antipasti, house-made pastas all with local ingredients."
- Cookbook authors The Lee Bros.
American
41-A Bogard Street
T: 843.973.3323
www.luccacharleston.com

WILD FLOUR PASTRY

"For the sticky buns."
- Mixologist Brooks Reitz (FIG, Jack Rudy Cocktail Co, Charleston)
American
73 Spring Street
T: 843.327.2621
www.wildflourpastrycharleston.com

EAT | SWEETS

BAKED

"For the Chocolate Cloud Cookie."
F.E.D. recommendation
Bakery
160 East Bay Street
T: 843.577.2180
www.bakednyc.com



CHARLESTON

EAT | RESTAURANTS | BEYOND CHARLESTON

BOWEN'S ISLAND

"When you want somebody to feel the Lowcountry, you go to Bowen's Island and you eat shovels full of roasted oysters."

- Chef Sean Brock (Husk, McCrady's)

Seafood

1870 Bowen's Island Road

T: 843.795.2757

GLASS ONION

"I can go in there with a baseball cap on and sit there and not worry about anything and eat beautiful ingredients, prepared by honest people."

- Chef Sean Brock (Husk, McCrady's)

Southern

1219 Savannah Highway

T: 843.225.1717

www.ilovetheglassonion.com

POE'S TAVERN

"Great pub with terrific burgers, about 15-20 minutes drive from downtown. It's a beautiful beach."

- Cookbook authors The Lee Bros.

American

2210 Middle Street, Sullivan's Island

T: 843.883.0083

www.poestavern.com

PO PIGS BO-B-Q

"It's attached to the only gas station on the main road. They have all the classics on the line there, pork barbecue, fried chicken, amazing veggie (but not vegetarian) dishes. Beer and iced tea."

- Cookbook authors The Lee Bros.

BBQ

2410 Route 174, Edisto Island

T: 843.869.9003

SHRIMP SHACK

"For the shrimp burger."

- Cookbook authors The Lee Bros.

Seafood

1925 Sea Island Parkway, Saint Helena Island

T: 843.838.2962

THE WRECK OF THE RICHARD & CHARLENE HOME "THE WRECK"

"A real local joint, just ten minutes from downtown, but feels like another world, in a sandy lot on the shrimp boat docks.

It's Spartan as heck, but the platters of shrimp, oysters, flounder, etc. are impeccable and boiled peanuts are on every table for nibbling."

- Cookbook authors The Lee Bros.

Seafood

106 Haddrell Street, Mount Pleasant

T: 843.884.0052

* Cash / check only

DRINK | COFFEE

HOPE AND UNION COFFEE COMPANY

"For coffee."

- Mixologist Brooks Reitz (FIG, Jack Rudy Cocktail Co, Charleston)

199 St Phillip Street

T: 843.647.9058

www.hopeandunioncoffee.com

DRINK | COCKTAILS

BELMONT LOUNGE

"It's cocktails and small plates and they also have like home-made pop tarts. It's in the heart of college central with a door policy, 34 people at a time. So it's always calm and relaxed."

- Cookbook author Ted Lee

Cocktail Lounge

Lounge

511 King Street

COCKTAIL CLUB

"I would end the night here, drinking a Carpano Antica Formula over ice, or one of their house specialty cocktails - the selection is vast."

- Mixologist Brooks Reitz (FIG, Jack Rudy Cocktail Co, Charleston)

Cocktail Lounge

479 King Street

www.thecocktailclubcharleston.com

THE GIN JOINT

"I've never had better cocktails anywhere.

They've got great palates since they are chefs.

They look at cocktails like dishes and you taste that and it's just so good."

- Chef Sean Brock (Husk, McCrady's, Charleston)

Cocktail Lounge

182 East Bay Street

T: 843.577.6111

www.theginjoint.com

DRINK | BEER

CLOSED FOR BUSINESS

"For beer"

- Mixologist Brooks Reitz (FIG, Jack Rudy Cocktail Co, Charleston)

Bar

453 King Street

T: 843.853.8466

www.closed4business.com

FIND | LIQUOR STORE

CLAREY'S LIQUORS

"Great customer service...friendly and knowledgeable staff. Travis and Tom are the best, they carry a lot of bitters and esoteric liquors that other stores do not."

- Bartender Jasmine Beck (The Cocktail Club, Charleston)

1) Queensborough Shopping Center

1000 Johnnie Dodds Blvd

Tel. 843.884.5218

2) Sweetgrass Shopping Center

1909 Hwy 17 N

Tel. 843.849.0872

www.clareysliquors.com

FIND | BUTCHER

MARVIN'S MEATS

"Frank Marvin is a classic country butcher of the old school, with decades of knowledge. You can buy oxtails, liver, a dressed whole hog for smoking, or have him cater you a barbecue for 300 people."

- Cookbook authors The Lee Bros.

Butcher

5314 Highway 162, Hollywood

T: 843.889.2225

FIND | MARKETS

H & LASIAN MARKET

"I usually go in here looking for one thing and spend an hour wandering the aisles finding all kinds of crazy ingredients."

- Chef Kevin Johnson (The Grocery, Charleston)

5300-I Rivers Avenue

T: 843.745.9365

www.hnlasianmarket.com

MEAT HOUSE

"Go see Jason Houser at Meathouse. He has a stand at the Farmer's Market in Marion Square and his product is top notch. Get there early because he sells out quickly! Goat, Sheep, Cow, for the best cheese selection in the area - bar none. Ask for a taste because he sources so much unique stuff that you can't find elsewhere."

- Chef Kevin Johnson (The Grocery, Charleston)

Downtown / Upper King Street Design District.

Charleston Farmers' Market - Marion Square

King and Meeting Streets at the edge of Calhoun Street

T: 843.469.6000

Saturday: 8am-2pm

