

LOUISVILLE

FIND - FOOD & MARKETS

CELLAR DOOR CHOCOLATES

"Erica Chavez-Graziano is making innovative, handmade small batch chocolates. Try the Bluegrass Soy Sauce Truffles, the Bourbon Smoked Sea Salt Caramels, and the Chocolate Covered Potato Chips with Bourbon Smoked Pepper."

- Chef Matt Jamie (Bourbon Barrel Foods)

The Highlands / Artisanal Chocolates

930 Baxter Avenue

T: 502.561.2940

www.cellardoorchocolates.com

LA TROPICANA MARKET

"For the Mexican food."

- Chef Edward Lee (610 Magnolia)

Louisville / Mexican Market

5215 Preston Highway

T: 502.964.5957

LEXINGTON FARMERS MARKET

"On Saturday afternoons, Lexington has one of the biggest farmers markets in the region."

- Chef Edward Lee (610 Magnolia)

Cheapside Park / Farmers Market

251 West Main Street

www.lexingtonfarmersmarket.com

EAT - RESTAURANTS

610 MAGNOLIA

"Get the Foie Gras BLT. Chef Edward Lee is super talented and also does special event dinners that are worth checking out."

- Chef Matt Jamie (Bourbon Barrel Foods)

Churchill Downs / New American

610 W Magnolia Avenue

T: 502.636.0783

www.610magnolia.com

BLUE DOG BAKERY AND CAFE

"Louisville is home to, no lie, some of the best bread in America. Kit and Bobby, the owners, make phenomenal breads, and their cafe is my favorite place to eat in the city. I LOVE that place. It exudes their passion and their hard work. A must visit."

- Mixologist Brooks Reitz (Jack Rudy Cocktail Co.)

Crescent Hill / American Cafe / Bakery

868 Frankfort Avenue

T: 502.899.9800

www.bluedogbakeryandcafe.com

DAK-SHIN

"I like small ethnic restaurants like this, where English is a second language."

- Chef Edward Lee (610 Magnolia)

Hawthorne / South Indian

4742 Bardstown Road

T: 502.491.7412

www.mydakshin.com

EIDERDOWN

"It's a new place in Germantown that makes good pub food."

- Chef Edward Lee (610 Magnolia)

Germantown / German Pub

983 Goss Avenue

T: 502.290.2390

www.eiderdowngermantown.com

EAT - RESTAURANTS

GARAGE BAR

"A pizza /oyster /country ham joint."

- Mixologist Brooks Reitz (Jack Rudy Cocktail Co.)

East Market / NULU / American

700 East Market Street

T: 502.749.7100

www.garageonmarket.com

HOLY GRALE

"It's where chefs go out to eat in Louisville. It's a great beer bar that has creative bar food."

- Chef Edward Lee (610 Magnolia)

Highlands / Pub

1034 Bardstown Road

T: 502.459.9939

www.holygralelouisville.com

JACK FRY'S

"Where locals eat in Louisville. Jack Fry's is a wonderful speakeasy-vibe restaurant with an incredible sense of history."

- Chef Ed Lee (610 Magnolia)

Highlands / American

1007 Bardstown Road

T: 502.452.9244

www.jackfrys.com

PHO BIN MIN

"For Vietnamese"

- Chef Edward Lee (610 Magnolia)

Highland Park / Vietnamese

6709 Strawberry Lane

T: 502.375.9249

THE BLIND PIG

"It's a little gastropub with house-made sausage and great artisan breads. It's not light by any stretch, but it's a great restaurant."

- Chef Matt Jamie (Bourbon Barrel Foods)

Butchertown / Gastropub

1076 E. Washington Street

T: 502.618.0600

www.theblindpiglouisville.com

SAPPORO GRILL AND SUSHI

"We go for the rolls, they are the prettiest and the freshest and the place has a nice pulse to it. It's very kid friendly. We can order sushi and my kids can look at the Hibachi onion volcano."

- Chef Matt Jamie (Bourbon Barrel Foods)

Deer Park / Japanese

1706 Bardstown Road

T: 502.479.5550

WAGNER'S PHARMACY

"If you are in the horse business, you will go to Wagner's Pharmacy for a greasy spoon lunch and to talk shop."

- Chef Edward Lee (610 Magnolia)

South Louisville / Lunch Counter

3113 South 4th Street

T: 502.375.3800

www.wagnerspharmacy.com

FRANCO'S CAFETERIA AND CATERING

"For off the beaten track. A terrible location for a restaurant, but the best fried chicken in the city, hands down (sorry KFC)."

- Chef Edward Lee (610 Magnolia)

Shively / Soul Food

3300 Dixie Highway, Louisville, KY 40216

T: 502.448.8044

DRINK

BLUEGRASS BREWING COMPANY

"I think that their stout is just special. They do such a good job with it."

- Chef Matt Jamie (Bourbon Barrel Foods)

Multiple Locations / Brewery

East St. Matthews

3929 Shelbyville Road,

T: 502.899.7070

Theater Square

660 South 4th Street

T: 502.568.2224

3rd and Main Street

300 West Main Street

T: 502.562.000

www.bbcbrew.com

BOURBONS BISTRO

"They have great selections of bourbon."

- Mixologist Brooks Reitz (Jack Rudy Cocktail Co.)

Clifton / Southern

2255 Frankfort Avenue

T: 502.894.8838

www.bourbonsbistro.com

OLD SEELBACH BAR

"Serious history at the Seelbach Bar."

- Mixologist Brooks Reitz (Jack Rudy Cocktail Co.)

Downtown Louisville / Hotel Bar

500 South Fourth Street

T: 502.585.3200

PROOF ON MAIN

"Bartender Jennifer Pittman and the bar staff at Proof on Main are doing some of the best cocktails in Louisville."

- Mixologist Brooks Reitz (Jack Rudy Cocktail Co.)

Louisville / Contemporary American / Gastro

Pub

702 W Main Street

T: 502.217.6360

www.proofonmain.com

DRINK - TOUR

URBAN BOURBON TRAIL

"You need to visit the spots on the Urban Bourbon Trail."

- Mixologist Brooks Reitz (Jack Rudy Cocktail Co.)

Multiple Bars / Bourbon

www.bourboncountry.com/bars

