

# bon appétit

AMERICA'S BEST NEW

# RESTAURANTS

SPECIAL  
ISSUE



Recognize  
this restaurant?  
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**The Hot 10**  
P. 119

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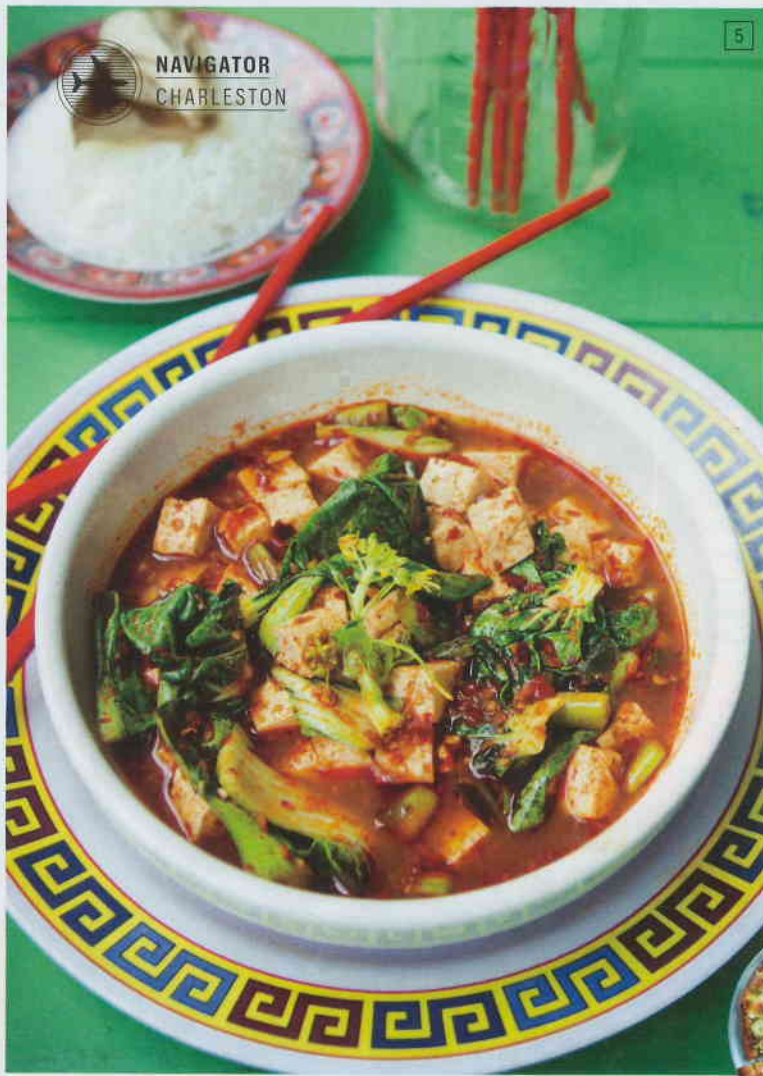


**51** GREAT RECIPES  
FROM OUR  
FAVORITE SPOTS

PLUS

**Our Dish  
of the  
Year**

You'll never guess  
what it is... P. 168



NAVIGATOR  
CHARLESTON

5



6



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8



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↓  
**DRINK**  
LIKE A LOCAL

You're never too far from a solid bar in these parts.

**The Belmont**  
Upper King Street bars gets crazy on the weekends, but this den of mixology stays sophisticated. A jalapeño-cucumber gimlet [7] is a good start.

**The Bar at Husk**  
Like Sean Brock's lauded restaurant next door, this two-story bar is deeply Southern. Choose a bourbon from the best selection in town, and pair it with one of the country's finest cheeseburgers.

**The Gin Joint**  
Sworn off gin? This pre-Prohibition-style spot will win you back with a Maiden's Mule, made with Death's Door gin, ginger tincture, and seltzer.

**The Griffon**  
We dare you not to have fun at this dive and chef magnet. Order from an impressive array of craft brews, or keep it simple with a shot and a beer.

For more info, see Sourcebook on page 200.

**SOUTHERN PIE**  
World-class, wood-fired Neapolitan-style pizza knows no boundaries these days. More proof can be found at the freewheeling **Extra Virgin Oven (EVO)** pizzeria in North Charleston, where perfectly blistered crusts are the canvas for toppings like summer squash and cherry tomatoes [9], and house-made sausage and mozzarella. The bakery behind the restaurant features some of the area's best

baked goods (the Speck and provolone croissants are particularly noteworthy). Locals know to stop for lunch on the way in and out of town.

**THE CURE THING**  
The South's well-documented love of all things pork gives it a leg up when it comes to charcuterie. Case in point: the incredible cured, smoked, and cooked meats crafted by Craig Deihl and his team at **Cypress**. Bypass the main

dining room and head upstairs for a meal assembled from a revolving selection of over 80 types of country ham, *salumi*, and terrines [6]. Deihl sources pig breeds like the American Guinea hog, whose marbled meat marks the difference between the artisanal and mass stuff. Locals have the luxury of a steady supply via the restaurant's meat-share subscriptions. Out-of-towners, fear not: They'll sell you a few slices, too.

**LATE-NIGHT BUZZ**  
Lunch is worth a visit at new-wave sandwich shop **Butcher & Bee**, but the warehouse space really comes alive after 11 p.m. on Friday and Saturday nights, with a late-night menu. You'll likely see restaurant-industry folk with six-packs on their tables (it's the city's only BYOB), scarfing down the signature burger [8] with pimiento cheese or an eggplant *banh mi*. Also look for special guest-chef pop-up dinners.

**ASIAN INFUSION**  
Charleston might be the last place you'd expect to find textbook *mapo tofu* [5], that satisfying Sichuan dish, but that's what you'll find at **Xiao Bao Biscuit**, a hip hangout set in a converted gas station. Owners Josh Walker, Duolan Li, and Joey Ryan serve what they call Asian soul food, their take on authentic dishes from China, Korea, Japan, Taiwan, Thailand, and Vietnam. This mashup means you might run across kimchi-spiked mung bean cakes alongside *paratha* bread with green curry. Wash it all down with a Toña lager.

**+ WHERE TO STAY: CHARLESTON**  
Steps from the Old City Market, **Charleston Place** is the ideal launching pad for exploring uptown and downtown. (Bonus: Kids love the pool with a retractable roof.) The charming, historic **Wentworth Mansion** is for those weekends when you want to leave the tots at home.

ILLUSTRATION BY CLAIRE MCCrackEN