

WINSTON-SALEM *to* RALEIGH

16
Places to
EAT, PLAY
& STAY

BOULTED BREAD
Raleigh

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SPRING HOUSE
Winston-Salem

If you're driving through North Carolina, make sure you're hungry! Here are a few of our favorite stops to satisfy all your cravings.



MILNER'S
Winston-Salem



HOPS BURGER BAR
Greensboro



THE TAVERN
Winston-Salem

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TASTE OF THE SOUTH
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Where to Stay

 GRAYLYN ESTATE

The second-largest private residence in the state boasts both historically styled rooms and more modern suites. A gourmet breakfast is included each morning, and all of the estate's rooms are open for exploring—including the library, which is the 300-year-old Paris office of King Louis XIV that was deconstructed and moved across the Atlantic for the Gray family.



Clockwise from top left: Produce cart at Green Valley Grill • Pimiento Cheeseburger at Mozelle's • Bison Barbecue Meatloaf at Spring House • The sunroom at Graylyn Estate • Cheese Board at Roosters • Dessert Sampler at Green Valley Grill • Fried Oyster BLT Salad at Milner's • Breakfast at Mary's Gourmet Diner



WINSTON-SALEM

1 ROOSTERS *Farm-heavy fare*

The chef's deep relationship with area farmers is evident in everything from the constant menu tweaks based on seasonal availability to the garden boxes on the back patio, where local farmers grow microgreens and veggies used in the restaurant's modern Southern dishes. *TRY: Local Cheese Board, Carolina Barbecue Plate*

2 MILNER'S *Brotherly love*

It's a family affair at Milner's, where chef-owner brothers John and Buddy Milner have created a menu inspired by the dishes passed around their family supper table growing up. "We've taken family recipes and made them much better," John jokes. *TRY: Fried Oyster BLT Salad, Bourbon Pecan Pie with Salted Caramel Ice Cream*

3 THE TAVERN IN OLD SALEM *19th-century style*

Get a taste of Moravian culture at The Tavern in Old Salem, built in 1816, where lunch is presented by waiters in historic attire and dinner is served strictly by the glow of candlelight. Chef Jared Keiper calls on ingredients native to the area in the early 19th century for traditional Moravian cuisine with a modern twist. *TRY: Chicken Pie, Braised Wild Boar Shank*

4 SPRING HOUSE *Modern comforts*

Chef Tim Grandinetti's passion for cooking shines in his updated take on comfort food favorites like duck confit pot pie or bison meatloaf. Housed in the last remaining mansion on Millionaire's Row, the bar and dining room are as dazzling as the dishes. *Try: Shrimp, Corn, and Crab Beignets, Bison Barbecue Meatloaf*

5 MARY'S GOURMET DINER *Organic & local*

Owner Mary Haglund was a pioneer of the farm-to-table movement when she opened her doors 17 years ago. Today, many of the ingredients in her hearty diner fare are organic and local, and the artwork lining the walls was commissioned by five local painters. *Try: Down Home Gritz Bowl, Cinnamon Swirl French Toast*

6 MOZELLE'S *Local favorite*

The fresh Southern bistro, named for the owner's grandmother, is a favorite among locals seeking expert renditions of comforting classics ranging from fried chicken with mac and cheese to hearty tomato pie. *Try: Pimiento Cheeseburger, Tomato Pie*



GREENSBORO

[30 MILES FROM WINSTON-SALEM]

7 HOPS BURGER BAR *Burgers & brews*

Built on the premise of doing one thing well, Hops is known for its tasty roster of unique burgers, made with high-quality beef and topped with everything from corned beef to wasabi slaw. Wash it all down with Hops' rotating selection of craft beers, many of which are brewed in North Carolina. *TRY: Carolina Red Onion Rings, The Spicy Goat Burger*

8 GREEN VALLEY GRILL *European flair*

Old World flavors take center stage with the wood-fired oven serving as the star of the show. Not only do locally grown, seasonal fruits and veggies appear in the European-style dishes, you can take some home with you from the pedal-powered produce cart out front. *TRY: Grilled Salmon and Warm Farro Salad, GVG Dessert Sampler*



RALEIGH

[77 MILES FROM GREENSBORO]

9 DRIFTWOOD *Rustic fare*

The rustic farmhouse cuisine is designed to be passed around the table, but one taste of the freshly smoked barbecue and you may not want to share. Paired with scratch-made sides and moonshine cocktails, Driftwood's meats are a feast to be reckoned with. *TRY: Slow-Cooked Smoked Wings, Ancho and Coffee Braised Short Ribs*

10 BIG ED'S *Hearty servings*

Although Big Ed retired, he's still a fixture at the casual diner that repeatedly wins Best Breakfast honors for "Southern cooking at its best." Expect hot cakes as big as your plate, black strap molasses for biscuits, and barbecue alongside heaping helpings of Southern veggies. *TRY: Country Ham Biscuit, French Toast*

11 ANGUS BARN *Classic steakhouse*

This steakhouse has been serving prime cuts of beef with a side of Southern hospitality since 1960. Aged five to six weeks, the beef is butchered in house and grilled to order. Don't miss the wine cellar, winner of 20 Wine Spectator Grand Awards, and its 25,000 bottle selection. *TRY: Espresso Rubbed Filet Mignon, Oysters Rockefeller*

12 BEASLEY'S CHICKEN + HONEY *Crispy fried chicken*

The masterpiece of local celebrity chef Ashley Christensen, this no-frills downtown eatery's twice-fried chicken is drizzled with honey as an homage to Ashley's father, an amateur beekeeper, and is piled atop waffles, biscuits, and buns. The former Piggly Wiggly that houses Beasley's is also home to two more of her restaurants: burger joint Chuck's and Fox Liquor Bar. *TRY: Fried Chicken & Waffles, Chicken Biscuit*

Nicknamed the Smithsonian of the South, Raleigh is home to dozens of free museums, including the North Carolina Museums of Art, History, and Natural History.

13 BOULTED BREAD *Baked fresh daily*

The bread and pastries lining the bakery's glass cases are baked fresh every day using flour that is milled on-site. Pastries run the gamut from sweet chocolate croissants using locally made chocolate to savory options loaded with green beans, Lusty Monk mustard, and Cheddar. But don't miss the hearty loaves of sourdough, rye, and ciabatta. *TRY: Chocolate Croissant, Baguette*

14 SECOND EMPIRE *Elegant dining*

Residing in the Dodd-Hinsdale House—a Second Empire Victorian style mansion built in 1879—this restaurant marries American food with French technique for an unparalleled fine dining experience. Downstairs, the Tavern's bistro-style menu is approachable without sacrificing quality or presentation. *TRY: Pan-Fried Buttermilk Georgia Quail, Empire Chocolate Soufflé Cheese Fritters*

Clockwise from top left: Cinnamon Doughnuts and Ancho and Coffee Braised Short Ribs at Driftwood • Breads at Boulted Bread • The patio at AC Hotel • Dinner at Angus Barn • Steamed Clams at Second Empire • Fried Chicken & Waffles at Beasley's • French Toast at Big Ed's



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