

# Dining Guide

THE BEST BARS, CAFÉS & RESTAURANTS

## AMERICAN

### The Anchorage

With a focus on local produce, Chef Greg McPhee's globally influenced menu changes almost weekly. A hoard of fresh harvest arrives daily from area growers, like Horseshoe Farm in Travelers Rest, which informs McPhee's creative dishes. The restaurant's menu and stellar cocktail program is updated regularly, and now The Anchorage is offering a weekly online market featuring pantry items, wine, and more. **\$\$-\$\$\$**, D, SBR. Closed Mon-Tues. 586 Perry Ave. (864) 219-3082, [theanchoragerestaurant.com](http://theanchoragerestaurant.com)

### Augusta Grill

Augusta Grill is a Greenville institution featuring upscale comfort food. At the bar or in the intimate dining room, patrons can enjoy dishes such as the wild mushroom ravioli with pancetta and roasted garlic cream, or the sautéed rainbow trout with crabmeat beurre blanc. The lineup changes daily, but diners can always get Chef Bob Hackl's highly sought-after blackberry cobbler. **\$\$\$-\$\$\$\$**, D. Closed Sun & Mon. 1818 Augusta St. (864) 242-0316, [augustagrill.com](http://augustagrill.com)

### Bacon Bros. Public House

You might think you know what meat lover's heaven looks like, but if you show up at Bacon Bros. Public House gastropub, you'll know for sure. From a board of cured, smoked, and dried meats, to a specialty sandwich, there's no shortage of mouthwatering selections. The drink menu mirrors the food, featuring whiskeys, bourbons, bacon-infused liquors, and even smoked sorghum syrup. **\$\$-\$\$\$**, L, D. Closed Sunday. 3620 Pelham Rd. (864) 297-6000, [baconbrospublichouse.com](http://baconbrospublichouse.com)

### The Burrow

The comfort of a home-cooked meal, plus the ease of an elevated dining experience: the newest restaurant from Josh Beeby of Barley's and Trappe Door fame does it all. A cozy setting encourages conversation and gathering, while artful dishes and cocktails serve a sense of indulgence. You can't miss with the chargrilled octopus or the whiskey sour. **\$\$**, D, SBR. 2017A Augusta St. (864) 412-8677, [theburrowgville.com](http://theburrowgville.com)

### Fork and Plough

The quintessential farm-to-fork partnership between Greenbrier Farms and Chef Shawn Kelly, with its casual, family-friendly feel, Fork and Plough brings a butcher shop, market, and restaurant to the Overbrook neighborhood. Chef Kelly masterminds an ever-changing roster of locally sourced dishes. **\$\$\$**, L, D, SBR. Closed Tues. 1629 E North St. (864) 609-4249, [forkandplough.com](http://forkandplough.com)

### Foxcroft Wine Co.

Charlotte-based Foxcroft Wine Co. transformed the West End space vacated by Brazwells Pub into a lovely wine bar decorated with warm woods, a barrel-vaulted ceiling, and racks of wine. On the menu are tasty flatbreads and truffle fries, as well as signature lamb sliders and pan-seared scallops to pair with a generous list of wines by the glass. **\$\$-\$\$\$**, D (Tues-Sun), shop open 10am-11pm (Tues-Sat). Closed Mon. 631 S Main St. (864) 906-4200, [foxcroftwine.com/greenville](http://foxcroftwine.com/greenville)

### GB&D

The restaurant's description itself—Golden Brown & Delicious—tells you all you need to know about this joint. Locally sourced dishes of American favorites—like the killer burger on a house-made brioche bun—star at lunch. Check out the extended menu at dinner, which features an impressive repertoire of creative dishes, from its new location at The Commons. **\$\$-\$\$\$**, L, D, SBR. Closed Tues. 147 Welborn St, Ste B1. (864) 230-9455, [eatgbnd.com](http://eatgbnd.com)

### Halls Chophouse

The renowned Charleston steakhouse puts down roots along the Reedy River with a selection of wet- or dry-aged steaks (USDA Prime beef flown in from Chicago's Allen Brothers). Try a Durham Ranch elk loin with root vegetable hash, and don't miss the lavender French toast at brunch. **\$\$\$**, L (Fri-Sat), D, SBR. 550 S Main St. (864) 335-4200, [hallschophousegreenville.com](http://hallschophousegreenville.com)

### Larkin's on the River

Located between the Peace Center and the Reedy River, Larkin's balances upscale dining with comfort. Start with the she-crab soup, then select an entrée from the day's offerings—or opt for an aged filet mignon with mashed potatoes and asparagus. Enjoy the river view on the enclosed outdoor patio and the extensive wine list. **\$\$\$-\$\$\$\$**, L (Mon-Fri), D (daily), SBR. 318 S Main St. (864) 467-9777, [larkinsontheriver.com](http://larkinsontheriver.com)

### Northampton Wine + Dine

Linger in the relaxed atmosphere of Northampton's wine bar, where elegant bar bites accompany wines by the glass or bottle. Or, stay for dinner and select from an ever-changing menu, which includes seafood, beef, and wild game. The outdoor patio is a relaxing location for a meal or a glass of wine. **\$\$-\$\$\$**, L, D. 211-A E Broad St. (864) 271-3919, [northamptonwineanddine.com](http://northamptonwineanddine.com)

### Oak Hill Café & Farm

A former faculty member in Furman University's environmental science department, Lori Nelsen blazes a new trail in the restaurant world with co-owner

Chef David Porras. The duo fulfills a long-time dream of creating a healthy, sustainable, and quality dining experience with an on-site farm and culinary research lab. Lovers of food innovation will not want to miss their multicourse tastings, an ode to nature's bounty. **\$\$\$-\$\$\$\$**, D (Wed-Sat); L, SBR (Fri-Sun). 2510 Poinsett Hwy. [oakhillcafe.com](http://oakhillcafe.com)

### Restaurant 17

Restaurant 17 blends contemporary European bistro with Blue Ridge bliss. The menu changes seasonally, but expect dishes from Executive Chef Haydn Shaak (formerly of The Cliffs) like the wood-fired octopus with pine nut romesco, baby beets, and Georgia olive oil or the Johnny Cake with country-style prosciutto. **\$\$\$-\$\$\$\$**, D. Closed Sun & Mon. 10 Road of Vines, Travelers Rest. (864) 516-1254, [restaurant17.com](http://restaurant17.com)

### Rick Erwin's West End Grille

Traditional surf-and-turf meets upscale dining at Rick Erwin's. The dining room is decorated in rich, dark woods that, along with low lighting, create an intimate, stylish atmosphere. Entrées from Chef Scott Kroener range from sashimi-grade tuna and pan-seared sea bass, to certified Angus beef. **\$\$-\$\$\$**, D. Closed Sun. 648 S Main St. (864) 232-8999, [rickerwins.com](http://rickerwins.com)

### Soby's

Local flavor shines here in entrées like crab cakes with remoulade, sweet corn *maque choux*, mashed potatoes, and haricot verts. Their selection of 700 wines guarantees the perfect meal complement. Featuring different weekly selections, the Sunday brunch buffet showcases the chefs' creativity. **\$\$\$-\$\$\$\$**, D, SBR. 207 S Main St. (864) 232-7007, [sobys.com](http://sobys.com)

### Tandem Creperie & Coffeehouse

Tandem lures Swamp Rabbit cyclists with aromas of Counter Culture Coffee and a happy stomach guarantee. Try The Lumberjack (cornmeal crêpe, ham, bacon, eggs, cheese, bechamel, and maple syrup) or the tasty banana nut crêpe. Stuck between savory and sweet? Split one of each with a friend in the Tandem spirit: "Together is best." **\$, B, L**, SBR. 2 S Main St, Travelers Rest. (864) 610-2245, [tandemcc.com](http://tandemcc.com)

### Topsoil Kitchen + Market

If they can grow it, locally source it, or make it in-house, they will. Located in the former Williams Hardware space in Travelers Rest, and just off the Swamp Rabbit Trail, this restaurant and market combo serves up fresh and modern veggie-driven dishes. Find unique wines and cocktails on the menu, too. **\$\$-\$\$\$**, D. Closed Mon-Wed. 13 S Main St, Travelers Rest. (864) 517-4617, [topsoilrestaurant.com](http://topsoilrestaurant.com)

### Urban Wren

This newcomer in the historic Markley Station fashions a chic city atmosphere where the food takes its cues from the restaurant's carefully curated wine selection. Round up some friends and share a selection of seasonal small plates, such as cauliflower drop dumplings and rye whiskey beef short ribs. **\$\$\$-\$\$\$\$**, D. Closed Tues. 116 N Markley St. (864) 867-1081, [urbanwrenwinery.com](http://urbanwrenwinery.com)

### Woodside Bistro

Down-home comfort food gets a fresh spin here, where portobello burgers, wedge salads, pesto chicken sandwiches, and rainbow vegan bowls color the menu. A casual go-to spot, Woodside aims to be a welcoming dining destination for all—whether you're a vegan or meat lover. **\$, L**. Closed Sun. 1112 Woodside Ave. (864) 203-2333, [woodsidebistro.com](http://woodsidebistro.com)

## BARS & BREWERIES

### 13 Stripes Brewery

Providing patrons and patriots alike with a wide porch area and spacious interior bar, 13 Stripes rotates a loaded arsenal of aptly-titled suds—including the Rise & Fight Again IPA and the Sgt. Molly American wheat—and rolls out session beers, IPAs, porters, and other seasonal kegs that pair perfectly with one of 13 Stripes' "ration plates," laden with fresh-cut meats and cheeses. **Taylor's Mill, 250 Mill St, Ste PW 3101, Taylors. (864) 349-1430, 13stripesbrewery.com**

### Bar Margaret

This craft-cocktail bar takes over the former Village Grind and GB&D space on Pendleton Street with a funky fresh vibe and an eclectic variety of drinks, paired with bar bites. Try the Damn Good Burger featuring double beef patties, American cheese, onion rings, and Mars mayo on house-made brioche, served with a spicy pickle spear. Mixologists Sarah Cochran and Chris George shepherd the cocktail program, and while curated creations are their speciality (try the cOlá fashioned), patrons can find approachable brews, wine, and non-alcoholic bev. **\$\$-L, D**. Closed Sun & Mon. 1269 Pendleton St, Greenville. [barmarg.com](http://barmarg.com)

**KEY:** Average price of a dinner entrée (lunch if dinner isn't served):  
 Under \$10 = \$ \$10-\$15 = \$\$,  
 \$16-\$25 = \$\$\$, \$25+ = \$\$\$\$  
 Breakfast = B Lunch = L Dinner  
 = D Sat or Sun Brunch = SBR

## TAXI HOUSE WINES

The bright yellow sliver of a building in the Village's plaza was once the neighborhood taxi stand, hence this curated shop's moniker, Taxi House Wines. Now, in collaboration with The Anchorage, the vino destination offers more than 80 unique wine selections, chosen from small, family-owned wineries that focus on sustainability. Stop by for a bottle, or two, or peruse the collection online. *Closed Sun & Mon. 586 Perry Ave. Tues-Sat, noon-8pm. (864) 207-0685, taxihousewines.com*





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#### Birds Fly South Ale Project

Birds Fly South Ale Project has come home to roost in Hampton Station. Though closed for production Monday through Wednesday, the open-air taproom is the perfect end-of-week place to drain a cold glass while noshing on local food truck fare. Expect to find a rotating roster, such as the People Power saison, or the I Think It's Gonna Be imperial IPA. **1320 Hampton Ave Ext. Closed Mon & Tues. (864) 412-8825, [bfsbeer.com](http://bfsbeer.com)**

#### Carolina Bauernhaus

Enjoy the delights of autumn with good friends and good beer at Carolina Bauernhaus. Now open in the new Poe West area, this brewery sports an impressive tap list, as well as wicker picnic tables, hanging chair swings, and a smorgasbord of yard games. Take a load off in their outdoor patio space while sipping your favorite ale. **\$, L, D. Closed Mon & Tues. 556 Perry Ave. (864) 553-4371, [carolinabauernhaus.com](http://carolinabauernhaus.com)**

#### The Community Tap / Tap Trailside

Convenience, expertise, and atmosphere collide at The Community Tap. Choose from a wide selection of local, national, and international brews—or have a glass from one of the ever-rotating beer and wine taps. Check out their second location at The Commons and enjoy a glass with food from Automatic Taco, GB&D, or Methodical Coffee. **217 Wade Hampton Blvd. (864) 631-2525; Tap Trailside at The Commons, 147 Welborn St. [thecommunitytap.com](http://thecommunitytap.com)**

#### EXILE

There's a new bar in town, with nary a television or wing in sight. If you're craving an expertly crafted cocktail (or a local beer) in a space with style, this will become your go-to spot. Ideal for a pre-dinner stop, an after-work drink, or for a nightcap. **Closed Sun–Tues. 9 Anderson St. [exilegv.com](http://exilegv.com)**

#### Fireforge Craft Beer

Fireforge brings a boozy twist to the phrase “small but mighty.” The small-batch craft brewery made a home for itself in downtown Greenville in late June 2018, and founders Brian and Nicole Cendrowski are on a mission to push the boundaries of beer. We recommend The Fixer Smoked Baltic Porter—a smooth lager with a hint of cherrywood-smoked malt. **311 E Washington St. (864) 735-0885, [fireforge.beer](http://fireforge.beer)**

#### Piney Mountain Bike Lounge

Part taproom and part full-service cycle shop, Piney Mountain Bike Lounge offers the perfect pit stop after a long day of riding the trails. Local craft brews, wine, and cider complement a regular food truck schedule of popular mobile eateries. Kids (and adults) can enjoy the pump track out back. **20 Piney Mountain Rd, Greenville. (864) 603-2453, [pineymtb.com](http://pineymtb.com)**

#### Quest Brewing Co.

Eco-minded Quest satisfies your beer cravings and environmental enthusiasm in a single sip. Grab a pint of QBC's signature West Coast–style Ellida IPA, packing a punch of flavor, or venture to the dark side with the Kaldi imperial coffee stout (crafted with locally roasted beans). Stop by for an afternoon tour, then follow up with an

evening full of food truck fare and live music. **Wed–Sat. 55 Airview Dr, Greenville. (864) 272-6232, [questbrewing.com](http://questbrewing.com)**

#### Swordfish Cocktail Club

The term *cocktail club* calls to mind a time in history when pre- (and post-) dinner drinks were not only expected but revered among friends for an evening of fun. Swordfish resurrects this perspective in downtown Greenville, with a classic collection of handcrafted cocktails and small plates that are as stunning as they are delectable. **\$\$, D. 220 E Coffee St. Thurs–Sat, 5pm–12am. (864) 434-9519, [swordfishcocktails.com](http://swordfishcocktails.com)**

#### Tasting Room TR

Wind down on the weekend at this combination gourmet wine shop, beer tap, and sampling space. With nearly 200 wines and 150 craft beers for sale, there's something to satisfy every palate. Not sure what vino revs your engine? Taste-test a few by the glass and pick up a favorite. Enjoy cheese and charcuterie while you sip. **\$\$, L (Sat–Sun), D (Wed–Sat), Closed Mon–Tues. 164 S Main St, Ste C, Travelers Rest. (864) 610-2020, [tastingroomtr.com](http://tastingroomtr.com)**

#### The Whale

Originating in Asheville, this craft joint comes to South Main with a plethora of whale brews—rare and sought-after beers like the exclusive Spreadsheets and Deadlines hazy IPA, brewed just up the mountain in North Carolina. Having a hard time choosing? Knowledgeable staff are on hand to help you find the beer just for you. **1108 S Main St, Ste #116. (864) 263-7529, [thewhalegv.com](http://thewhalegv.com)**

## CAFÉS

#### Bridge City Coffee

A coffee shop with a mission, Bridge City's philosophy is all in the name. The local roaster seeks to uphold community values by partnering with area organizations to offer employment opportunities for underresourced teens and adults. The fresh space presents a variety of drinks crafted with in-house roasted beans. Getting hangry? A selection of treats is also available. **\$\$–\$\$, B, L. Closed Sun. 1520 Wade Hampton Blvd. [bridgecitycoffee.com](http://bridgecitycoffee.com)**

#### Coffee Underground

Coffee Underground boasts a wide selection of specialty coffees, adult libations, and dreamy desserts like the peanut butter pie with graham cracker crust and a peanut butter and vanilla mousse. If you're craving more substantial fare, choose from a splendid breakfast-anytime option, sandwiches, soups, salads, and more. **\$\$–\$\$, B, L, D, SBR. 1 E Coffee St. (864) 298-0494, [coffeeunderground.info](http://coffeeunderground.info)**

#### Dobrá Tea

Tea is the new coffee at this cheery café in the Village of West Greenville, where you can choose among more than 100 different types of tea from around the globe. Pair your favorite cup with a gluten-free, vegan or vegetarian snack from the list of sweets and savories. **\$\$–\$\$, B, L, D. 1278 Pendleton St. (864) 520-1832, [dobrateasc.com](http://dobrateasc.com)**

#### Due South Coffee Roasters

Birds Fly South Ale Project no longer has a monopoly on cold brews now that Due

South has set up shop in Hampton Station. In their new digs, the coffee shop sports a café vibe, with baked goodies like Swamp Fox Doughnuts complementing espresso drinks and cold brew nitro (infused with nitrogen). Beans, sourced from around the globe, are roasted on-site. **\$, B, L. 1320 Hampton Ave Ext, 4B. (864) 283-6680, duesouthcoffee.com**

#### Grateful Brew

A brew joint where you can enjoy both the non-alcoholic and alcoholic varieties, Grateful Brew provides guests with made-to-order Counter Culture espressos, pour-overs, and locally crafted brews. Enjoy food trucks most nights, or bring your own grub. The Brew welcomes every member of the family, even those of the four-legged sort. **\$, B, L, D. Closed Sunday. 501 S Pleasantburg Dr. (864) 558-0767, gratefulbrewgvl.com**

#### Kuka Juice

Created by nutrition mavens Abigail Mitchell and Samantha Shaw, Kuka doles out cold-pressed craft with health-minded passion. Grab the ginger binger juice, or dig into the Taco 'Bout It bowl with romaine, walnut meat, salsa fresca, black beans, avocado, and pepitas with cilantro lime vinaigrette. Paninis, bowls, soups, toasts, smoothies, and more are also available. **\$, B, L. 580 Perry Ave, Greenville. (864) 905-1214, kukajuice.com**

#### Methodical Coffee

Whether it's the white marble countertops or the gleaming Slayer espresso machine, Methodical is a coffee bar built for taste. Coffee guru Will Shurtz, designer Marco Suarez, and hotelier David Baker ensure there's plenty of substance to go with style. With single-origin espressos, wine varieties, and now a café menu, it's all worth the rave. **\$\$\$, B, L. 101 N Main St, Ste D; 207 Wade Hampton Blvd; 147 Welborn St. methodicalcoffee.com**

#### Mountain Goat Greenville

A destination for brews and bikes, Mountain Goat proudly serves Methodical Coffee, along with more than 40 types of beer and wine. The sleek, industrial space provides a friendly atmosphere to sip on your beverage of choice, but be sure to check the food truck schedule. Plus, every purchase helps provide tutoring, mentoring, and job opportunities for at-risk youth in the community. **\$\$\$. B, L, Closed Sunday. 120 Shaw St. mountaingoatgvl.com**

#### O-CHA Tea Bar

A trip to O-CHA will have you considering tea in an entirely new light. This sleek space, located right on the river in Falls Park, specializes in bubble tea—flavored teas with chewy tapioca pearls. For a more intense cooling experience, try the mochi ice cream. The dessert combines the chewy Japanese confection (a soft, pounded sticky rice cake) with ice cream fillings in fun flavors: tiramisu, green tea chocolate, mango, and more. **\$, B, L, D. 300 River St, Ste 122. (864) 283-6702, ochateabaronline.com**

#### Old Europe

Located in the West End, Old Europe satisfies your sweet tooth with dozens of decadent pastries and desserts. Éclairs and cookies pair well with an extensive coffee selection, while savory breakfast items are always on hand. Sink into a slice of opera cake, paired with a glass of Champagne. **\$, B, L, D. 716 S. Main St. Sun–Thurs, 8am–**

**9pm, Fri–Sat, 8am–11pm. (864) 775-0210, oldeuropedesserts.com**

#### Southern Pressed Juicery

A healthy-eaters haven, Southern Pressed Juicery offers super-food fans organic smoothies, bowls, juices, and more. Try a power-packed energy bowl like the dragon blood, a hot-pink concoction of dragon fruit, almond milk, banana, layered with buckwheat granola, raw honey, coconut chips, kiwi, and bee pollen. **\$\$\$. B, L. 2 W Washington St. (864) 729-8626, southernpressedjuicery.com**

#### Sun Belly Café

The chefs at this health food joint on the Westside plan lunch specials daily, based on what their farmers harvest in the morning. Week by week, the full plant-based menu changes to accommodate seasonal dishes and fresh, wholesome ingredients. The wild mushroom *pbo* is all the rage, but if you're on the go, pick up a tasty \$6 vegan salad. Options for meal prep and family-sized lasagnas mean healthy cooking is always on the table. **\$\$\$. B, L. Closed Sunday. 1409 West Blue Ridge Dr. (404) 309-7791**

#### Swamp Rabbit Café & Grocery

Grocery store, neighborhood café. Local produce, delicious food. These intersections are what make the Swamp Rabbit Café a staple. But new to the operation is wood-fired pizza. Sourcing every ingredient from area vendors, the ever-changing toppings feature local cheeses and fresh-from-the-farm produce. Beer taps flow with excellent local suds. **\$, B, L, D. 205 Cedar Lane Rd. (864) 255-3385, swamprabbitcafe.com**

#### The Village Grind

Tucked between art galleries and eclectic shops in the heart of Pendleton Street, The Village Grind is a cheerful, light-filled space for java lovers. Emphasizing community, the coffeehouse brews up beans by a variety of local roasters and serves flaky treats. **\$, B, L. 1258 Pendleton St. (864) 915-8600**

#### Two Chefs Catering & Café

Count on this deli for fast, high-quality food, from homemade soups to a traditional grinder and a turkey melt. Grab "crafted carryout" entrées and sides, or impress last-minute guests with roasted turkey and Parmesan potatoes. Choose from the menu, or check back for daily specials. **\$\$\$. B, L, D. Closed Sun. 644 N Main St, Ste 107. (864) 370-9336, twochefscateandmarket.com**

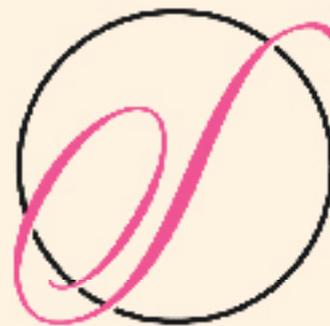
#### Upcountry Provisions

Serving up gourmet sandwiches on fresh-made bread, Upcountry Provisions is well worth a trip to Travelers Rest for breakfast or an extended lunch break. Snack on the shop's daily crafted cookies, scones, and muffins, or bite into a devil dog BLT with hormone-free meat on just-baked white focaccia. **\$, B, L, D. Closed Sundays. 6809 State Park Rd, Travelers Rest. (864) 834-8433, upcountryprovisions.com**

## ETHNIC

#### Asada

Asada, a brick-and-mortar taqueria on Wade Hampton Boulevard, serves traditional Mission-style fare. Grab a bite of flavor with the grilled sweet potatoes & leeks *sopes*, a savory vegan dish served



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on scratch-made *sopes* topped with homemade charred red peppers and *guajillo* romesco salsa, and queso fresco for the dairy-inclined. **\$\$\$, L, D. Closed Sun & Mon. 903 Wade Hampton Blvd. (864) 770-3450, asadarestaurant.com**

### Asia Pacific

Deemed the largest Asian supermarket in Greenville, Asia Pacific also doubles as a restaurant with a host of authentic cuisine. The menu is pages long, with more than 100 options and a multitude of soups, noodles, and combinations. If you're planning a visit, be sure your stomach is as big as your eyes. **\$\$\$, L, D. Mon-Sun 10am-9pm. 420 N Pleasantburg Dr. (864) 603-1377, asiapacificgreenville.com**

### Kairos Greek Kitchen

This Charleston-originated spot serves up heaping portions of traditional Mediterranean cuisine, like slow-roasted kabobs that explode with flavor even before you dip them into the tzatziki sauce. Their choose-your-own approach leads to creative salad combos, and you can also turn any meal into a pita wrap, bowl, or platter. **\$\$\$, L, D. 1800 Augusta St. (864) 520-1723, kairosgreekkitchen.com**

### Lemongrass Thai

This Main Street institution's long, lofty interior sets a calming tone for its authentic Thai cuisine. The menu features standards like pad Thai and outstanding curries, but also chef's specials like Soft Shell Crab and Clay Pot Seafood. **\$\$\$, L, D. 106 N Main St, Greenville. (864) 241-9988, lemongrassthai.net**

### Mekong

Taste the nuances of fine Vietnamese cuisine at Mekong. Favorites include the grilled pork vermicelli: marinated pork, lettuce, cucumber, bean sprouts, mint, cilantro, peanuts, and crispy shallots, and the spring and summer rolls. Also try the Vietnamese crêpes or the *pbo*, which is flavored with fresh herbs from the restaurant's home-grown herb garden. **\$, L, D. Closed Mon. 2013 Wade Hampton Blvd. (864) 244-1314, mekongrestaurantgreenville.com**

### Pita House

The Pita House has been family-operated since 1989. Inside, it's bare bones, but the cognoscenti come here for tasty Middle Eastern fare such as hummus, *falafel*, *kibbeh*, and *shawarma*. And save room for *baklava* and other Mediterranean sweets for dessert. Also, check out the grocery in the back of the restaurant for some homemade inspiration. **\$, L, D. Closed Sun. 495 S Pleasantburg Dr. #B. (864) 271-9895, pitahousesc.com**

### Sacha's Café

Bright walls and a long, inviting bar make a sunny backdrop in which to chow down on Colombian food at Sacha's. Arepas are available with ingredients like beans, chorizo, avocado, shredded beef, and more stuffed inside (*rellenas*) or piled on top (*encima*). The *patacones*, or deep-fried plantains, are thick and sweet. Hungry groups can order the fiesta platter, a sampler that serves six people. To drink, try one of the natural fruit juices, or the imported *cevizas*. **\$, L, D. 1001 N Pleasantburg Dr. (864) 232-3232, sachascafe.com**

### Swad

Tucked off of Laurens Road, this venerable family-run Indian restaurant hones in on vegetarian cuisine. South Indian specialties such as idli (steamed rice cakes) and dosas (thin rice crepes) served with sambar (lentil stew) delight regulars, while those bidding their budget go for the value meals that come with basmati rice or naan. **\$, L, D. 1421 Laurens Rd. (864) 233-2089**

### TruBroth

TruBroth is an establishment that takes healing arts and blends them seamlessly into deliciously crafted meals. Appease your curiosity with a visit to this Travelers Rest gem, which offers a detailed mix of Vietnamese staples and health happy bites. **\$\$, L, D. 36A S Main St, Travelers Rest. Sun-Thurs. (864) 610-0513, trubrothcoffee.com**

## EUROPEAN

### Bake Room

The final addition to The Commons food hall, Bake Room provides a tasty touch. Naturally leavened breads and handmade pastries are baked in Wade Taylor's German deck oven and Swedish rack oven, and are the perfect complement to a coffee at Methodical, strategically placed right next door. **\$, B, L. 147 Welborn St, Greenville. Wed-Sun, 8am-3pm. @sc\_bakeroom**

### Jianna

With stellar views of Main Street from its wrap-around terrace, this modern Italian osteria offers patrons daily house-made pastas, the region's freshest seasonal ingredients, and, of course, oysters—all led by famed chef Michael Kramer. Grab a cocktail or a glass of wine from the 40-foot bar, and nosh on pasta dishes like potato *gnocchi*, radiatori, or *tonnarelli* with local tomatoes, corn, and *chanterelle* mushrooms. **\$\$-\$\$\$ L (Sat-Sun), D. 207 S Main St. (864) 720-2200, jiannagreenville.com**

### The Lazy Goat

The Lazy Goat's tapas-style menu is distinctly Mediterranean. Sample from the Graze and Nibble dishes, such as the crispy Brussels sprouts with Manchego shavings and sherry *glacé*. For a unique entrée, try the duck confit pizza with a sour cherry vinaigrette and a farm egg. An extensive variety of wine is available in addition to a full bar. **\$\$-\$\$\$ L, D. 170 River Pl. (864) 679-5299, thelazygoat.com**

### Limoncello

This latest Larkin's spot serves up Italian cuisine out of the former Playwright space on River and Broad streets. The menu ranges from pesto pizzas to chicken marsala to classics like spaghetti and meatballs—but the real winner is an all-Italian wine list, curated from award-winning vineyards across the region. After you've had your glass, grab a bite of the housemade limoncello gelato. **\$\$-\$\$\$ L, D. 401 River St. (864) 263-7000, limoncellogvl.com**

### Pasta Addict

This Italian haven satisfies at West End outdoor food hall Gather GVL. From gnocchi to tortellini, indulging in cheesy goodness is easy out of their iconic cone

containers. Pair your favorite bottle of vino with a bowl of fresh *spaghetti alla chitarra*, featuring San Marzano D.O.P. tomatoes, fresh mozzarella, toasted breadcrumbs, and Addict oil. **\$, D, Sun lunch. Closed Mon.** 126 Augusta St. (864) 404-0095, [pastaddict.com](http://pastaddict.com)

#### Ristorante Bergamo

Open since 1986, Ristorante Bergamo focuses on fresh produce and Northern Italian cuisine: fresh mussels sautéed in olive oil, garlic, and white wine, veal with homegrown organic herbs, and pasta creations such as linguine with shrimp and mussels. The bar fronts 14-foot windows along Main Street, making it a prime location for enjoying a glass while people-watching. **\$\$\$**, D. **Closed Sun & Mon.** 100 N Main St. (864) 271-8667, [ristorantebergamo.com](http://ristorantebergamo.com)

#### Stella's Southern Brasserie

Boasting French flair and fare, this sister to Stella's Southern Bistro is the second of Jason and Julia Scholz's eateries. Stationed in Hollingsworth Park, French staples like blue-black mussel shells with smoked tomato broth, Marsala-spiked onion soup gratinée, and roasted game hen are served up daily in a lively, chic environment. Don't miss the breakfast pastries. **\$\$-\$\$\$**. B, L, D, **SBR.** 340 Rocky Slope Rd, Ste 100, Greenville. (864) 626-6900, [stellasbrasserie.com](http://stellasbrasserie.com)

## PIZZA

#### Coastal Crust

Now in the Village of West Greenville, these Neapolitan-style pizza pies are baked in a wood-fired brick oven and topped with local produce from Reedy River Farms. Check out the aptly-named West Village pie, a classic pepperoni pizza punched up with burrata, caramelized onions, sautéed peppers, and sausage. **\$\$**, L, D. 1254 Pendleton St. (843) 654-9606, [coastalcrustgreenville.com](http://coastalcrustgreenville.com)

#### D'Allesandro's Pizza

Hailing from Charleston, D'Allesandro's brings dough heaven to Greenville. The D'Allesandro brothers' philosophy is simple—if the pizza is good and the beer is cold, people will come. Created with quality ingredients, the shop pushes out pies in the North Main area, where guests can enjoy savory pizzas, calzones, and even signature CalJoies. **\$\$**, L, D. 17 Mohawk Dr, Greenville. (864) 252-4700, [dalspizzagvl.com](http://dalspizzagvl.com)

#### Sidewall Pizza Company

This pizza joint is a fast favorite with its handcrafted, brick-oven pies made from local ingredients. But their salads are nothing to ignore, not to mention dessert: the homemade ice cream will make you forget about those fellas named Ben & Jerry. **\$\$**, L, D. **Closed Sun & Mon.** 35 S Main St, Travelers Rest, (864) 610-0527; 99 Cleveland St, (864) 558-0235; 3598 Pelham Rd, (864) 991-8748, [sidewallpizza.com](http://sidewallpizza.com)

#### Stone Pizza

Serving both Neapolitan- and New York-style pizzas, this spot is ideal for a classic family outing or catching the game with a few friends. Stone and its fire-inspired pies are crafted with house-made mozzarella, San Marzano tomatoes, Caputo flour, and baked in a wood-fired oven. **\$\$**, L (Sat & Sun), D. 500 E Park Ave. (864) 609-4490, [stonepizzacompany.com](http://stonepizzacompany.com)

#### Vic's Pizza

The sign that says "Brooklyn, SC" at this family-run walk-up/take-out joint makes sense when you see what you're getting: piping hot New York-style pizza, served on paper plates. Purchase by the slice, or have entire pies delivered (as long as your home or business is within three miles). **\$**, L, D. **Closed Sun & Mon.** 12 E Coffee St. (864) 232-9191, [vicspizza4u.com](http://vicspizza4u.com)

#### World Piece

From the owners of downtown's beloved Coffee Underground, World Piece brings Chicago-style pizza to Stone Avenue. Offering a line-up of draft beers and menu features like buffalo chicken wings, salads, burgers, french fries, and, of course, savory pies, this pizza joint ensures there's something for everyone. **\$\$-\$\$**. L, D. 109 West Stone Ave, Ste A1. (864) 568-5221, [worldpiecemenu.com](http://worldpiecemenu.com)

## TACOS

#### Automatic Taco

Since 2015, Nick Thomas has delivered new wonders and old favorites from his food truck, treating the tortilla as a work of art. From its new brick-and-mortar spot in The Commons, Auto continues to serve up creative takes on tacos, with standout chips and guacamole, salsa, sides, and cocktails. **\$\$-\$\$**, L, D. 147 Welborn St. (404) 372-2266, [automatictaco.com](http://automatictaco.com)

#### Farmhouse Tacos

Hand-crafted and locally sourced, this TR taco joint is the love child of Mexican cuisine and Southern soul food. Start the meal with a few small plates—try the fried green tomatoes—then dig into pure taco bliss with the Travelers Rest hot chicken. Go a little lighter with a farm-fresh salad, and end with the campfire s'mores. **\$\$-\$\$**, L, D, **SBR.** 164 S Main St, Travelers Rest. (864) 610-0586, [farmhousetacos.com](http://farmhousetacos.com)

#### Papi's Tacos

Jorge "Papi" Baralles brings family tradition and the familiar childhood flavors of Cuautla, Mexico, to this walk-up taqueria on the Reedy River. The menu is short and to the point. Get your tacos with shrimp, barbacoa, al pastor, carne asada, carnitas, or chicken and chorizo, or sample some gelato in the display case. **\$**, L, D. 300 River St. (864) 373-7274, [eatpapistacos.com](http://eatpapistacos.com)

#### White Duck Taco Shop

White Duck sets up shop at Hampton Station in the Water Tower District, and feels right at home next to Birds Fly South Ale Project. Try the Bangkok shrimp taco or the mushroom potato with romesco, and pair with their fresh peach sangria or an ale from Birds Fly South's rotation. **\$\$-\$\$**, L, D. **Closed Sun & Mon.** 1320 Hampton Ave, Ext Ste 12B, [whiteducktacoshop.com](http://whiteducktacoshop.com)

#### Willy Taco

Much like its Spartanburg-based sister, Greenville's Willy Taco is a straight-up Mexican fiesta. Housed in the former Feed & Seed, the atmosphere pairs perfectly with its festive food presentation. Choose from a variety of taco flavors; we suggest the mother clucker—topped off with a margarita. **\$\$-\$\$**, L, D. **Closed Mon.** 217 Laurens Rd. (864) 412-8700, [willytaco.com](http://willytaco.com)



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