

DINING *Guide*

BARS, CAFÉS & RESTAURANTS

AMERICAN

ADAMS BISTRO

The Adams family opened their bistro's doors in February 2008 and have been serving up flair and flavor ever since. Expect classics like a burger with a chargrilled certified Angus beef patty, as well as out-of-the-box picks like the Jack Daniel's Pork Chop, charbroiled in a sweet and tangy Jack Daniel BBQ glaze. Be sure to visit the outdoor patio during the warmer months—weather permitting of course. **\$-\$\$\$**, L, D. *Closed Sunday.* 221 Pelham Rd, #100. (864) 370-8055, adams-bistro.com

THE ANCHORAGE

With a focus on local produce, Chef Greg McPhee's globally influenced menu changes almost weekly. Sample dishes include grilled Greenbrier Farms hanger steak, octopus carpaccio, and Chinese red shrimp and BBQ cabbage steamed buns. The "For the Table" option offers housemade charcuterie, Blue Ridge Creamery cheese, Bake Room bread, and pickled veg. Don't miss the outstanding cocktail program at the gorgeous bar upstairs, or brunch, which is served on Sunday. **\$\$-\$\$\$**, D, SBR. *Closed Mon-Tues.* 586 Perry Ave. (864) 219-3082, theanchoragerestaurant.com

AUGUSTA GRILL

Augusta Grill is a Greenville institution of 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 Sunday & Monday.* 1818 Augusta St. (864) 242-0316, augustagrill.com

Rocket Surgery

From the culinary team behind Sidewall Pizza and Monkey Wrench Smokehouse, this recrafted concept ups the ante on contemporary Italian cuisine. Fresh house-made pasta highlights chef-driven seasonal dishes, like the bucatini with house-cured smoked bacon, sabayon egg sauce, grana padano, and black pepper, or the house-made ricotta with goat cheese, winter squash agrodolce, chili powder, and focaccia. Select wine, beer, and cocktails available. **\$\$**, D (Wed-Sat). 164-D S Main St, Travelers Rest. (864) 610-0901, rocketsurgery54321.com

BACON BROS. PUBLIC HOUSE

You might think you know what meat lover's heaven looks like, but if you show up at Chef Anthony Gray's gastropub, you'll know for sure. From a board of house-cured, smoked, and dried meats, to a glass-walled curing room display, 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

BLOCKHOUSE

The Augusta Road crowd frequents the dark, cozy dining room here to knock back raw Gulf Coast oysters and happy-hour drink specials after work. An oldie but a goodie—35 years strong and still kicking—Blockhouse offers a full menu of freshly prepared items including signatures like seafood gumbo and prime rib slow-roasted for eight hours. **\$\$-\$\$\$**, L, D, SBR. 1619 Augusta Rd. (864) 232-4280, blockhouse.net

BOBBY'S BBQ

At his new barbecue spot on Main Street in Fountain Inn, Tay Nelson smokes all the meat over oak wood in 1,000-gallon smokers. Named for his late father and brother (both named Bobby), the restaurant prides itself on its scratch-made sides and desserts. Go for the award-winning brisket and save room for the banana pudding. **\$**, L, D (Thurs-Sat). *Closed Sun-Wed.* 1301 N Main St, Fountain Inn. (864) 409-2379, eatbobbys.com

BRICK STREET CAFÉ

You'll likely have to loosen your belt after chowing down at this Augusta Street mainstay that serves all the comforts of home. Try mom's spaghetti, Miss Sara's crab cakes, or the signature fried shrimp with sweet potato fries. But do save room for made-from-scratch sweets like the sweet potato cake, peanut butter cake, and apple pie (available for special-order, too). **\$\$-\$\$\$**, L, D (Thurs-Sat). *Closed Sun-Mon.* 315 Augusta St. (864) 421-0111, brickstreetcafe.com

FORK AND PLOUGH

This newcomer is the quintessential farm-to-fork partnership between Greenbrier Farms and Chef Shawn Kelly. With its casual, family-friendly feel, Fork & Plough brings a butcher shop, market, and restaurant to the Overbrook neighborhood. Chef Kelly masterminds an ever-changing roster of locally sourced dishes like this barbecue local rabbit hash with bell pepper, onion, baby carrot, fingerling potatoes, mustard barbecue sauce, and poached eggs.

\$\$\$, L, D, SBR. *Closed Tuesday.* 1629 E North St. (864) 609-4249, forkandplough.com

GB&D

The restaurant's description itself—Golden Brown & Delicious—tells you all you need to know about this West Greenville joint. Locally sourced dishes of American favorites, such as well-crafted salads and sandwiches—like the killer burger on a housemade brioche bun—fill the menu. Check out the extended menu at dinner, which features an impressive repertoire of the restaurant's best dishes. **\$\$**, L (Tues-Sat), D (Thurs-Sat), SBR. *Closed Mon.* 1269 Pendleton St. (864) 230-9455, eatgbnd.com



HALLS CHOPHOUSE

The renowned Charleston steakhouse puts down roots in the former High Cotton space on the Reedy River. Indulge in a selection of wet- or dry-aged steaks (USDA Prime beef flown in from Chicago's Allen Brothers), or try a Durham Ranch elk loin with root vegetable hash and pine nut relish. Don't miss the lavender French toast at brunch. \$\$\$\$, L (Fri-Sat), D, SBR. 550 S Main St. (864) 335-4200, hallschophousegreenville.com

HARE & FIELD

Sister restaurant to Farmhouse Taco, Hare & Field serves comfort fare with upscale elegance. While the fried chicken skins in sorghum sriracha sauce are a sure starter, make your main meal the big mater sandwich slathered in basil aioli. Pair with the Hare & Field Trail Ale, crafted specially by Brewery 85 for the gastropub. \$\$, L, D, SBR. 327 S Main St, Travelers Rest. (864) 610-0249, hareandfieldkitchen.com

HENRY'S SMOKEHOUSE

Though this barbecue joint has since branched out, Henry's original location has long set the standard. A Greenville institution, the smokehouse specializes in slow-cooking meat in open pits over hickory logs. Sure, there's more on the menu, but their succulent ribs with beans and slaw will transport you to hog heaven. \$, L, D. 240 Wade Hampton Blvd. (864) 232-7774, henryssmokehouse.com

HUSK GREENVILLE

Husk Greenville delivers legendary farm-to-table concepts under Chef Jon Buck, who champions Southern fare by resurrecting dishes reminiscent of great-grandma's kitchen. The ever-evolving menu offers starters—like the crispy pig ear lettuce wraps—then dives into heartier plates like the coal-roasted chicken, sorghum-flour dumplings, and shishito peppers. \$\$-\$\$\$\$, L, D, SBR. 722 S Main St, Greenville. (864) 627-0404, huskgreenville.com

KITCHEN SYNC

A straight farm-to-table concept and a certified-green restaurant, Kitchen Sync's eco-focus extends to its menu, sourced by local farms. Start with the gritz fritz, with Hurricane Creek fried grits, collards, and pepper jam. The banh mi salad comes loaded with fresh veg and rice noodles, topped with pulled pork or tofu, or try the local rib pork chop. Don't miss the pizza! \$\$, L, D. Closed Sun-Mon. 1609 Laurens Rd, Greenville. (864) 568-8115, facebook.com/kitchensyncgreenville

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

LTO BURGER BAR

Chef Brian Collier has crafted a menu that steers the beefy American staple into unconventional (but totally delicious) territory. Take the Piedmont mullet '85, with sloppy joe chili, bomb mustard, American cheese, and "phat" onion rings. For you Elvis enthusiasts, the King of Memphis is a hunk of burnin' love concocted with banana jam, peanut butter, and bacon. \$\$, L, D. 2451 N Pleasantburg Dr, Greenville. (864) 214-1483, ltoburgerbarvi.com

MOE'S ORIGINAL BAR B QUE

Founded by three Alabama sons, this new 'cue joint hits the West Stone area

with Bama-style barbecue and traditional Southern sides. Grab a seat indoors or out and enjoy a pulled pork platter or the fried catfish, all while cheering on your favorite football team on the flat screens. \$-\$\$, L, D, SBR. 109 W Stone Ave, Suite B (864) 520-1740, moesoriginalbbq.com/greenville

MONKEY WRENCH SMOKEHOUSE

Monkey Wrench Smokehouse comes by its name honestly, taking up space in a long-standing hardware store in Travelers Rest. This BBQ joint from the folks behind Sidewall Pizza and Rocket Surgery serves everything from ribs, wings, and veggies—all wood-fired. Steven Musolf wears the title of head chef and is the mind behind the menu. \$\$-\$\$\$\$. D. Closed Monday. 21 N Main St, Travelers Rest. (585) 414-8620, monkeywrenchsmokehouse.com

NORTHAMPTON WINE & DINE

Linger in the relaxed atmosphere of Northampton's wine bar. Choose a bottle from the hundreds for sale, open it for a corkage fee, and enjoy with a selection of cheese or small plate. Or, stay for dinner and select from an ever-changing menu, which includes seafood, beef, and wild game. The outdoor patio is a decidedly relaxing location for a meal or a glass of wine. \$\$-\$\$\$\$. L, D. 211-A E Broad St. (864) 271-3919, northamptonwineanddine.com

THE NOSE DIVE

The Nose Dive is city bar meets corner bistro. Beer, wine, and cocktails at its upstairs bar CRAFTED complement an ambitious menu of urban comfort food from fried chicken and waffles to a customized grits bar at brunch. Located on Main Street between ONE City Plaza and the Peace Center, this gastropub is a downtown hotspot. \$-\$\$, L, D, SBR. 116 S Main St. (864) 373-7300, thenosedive.com

OJ'S DINER

OJ's is not a restaurant. It's an Upstate institution. The old-school meat-and-three dishes up homestyle favorites on a daily basis, but every weekday comes with specials: lasagna and porkchops on Mondays, turkey and meatloaf Tuesdays, and more. Don't forget to dig into a mess of sides: the mac 'n' cheese tastes the way mama made it and God intended. \$, B, L. Closed Saturday & Sunday. 907 Pendleton St. (864) 235-2539, ojs-diner.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 woodfired 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

RICK ERWIN'S NANTUCKET SEAFOOD

Greenville may be landlocked, but Rick Erwin's restaurant takes us seaside. The day's fresh catch comes grilled, seared, broiled, blackened, or chef-designed. Ideal for group dinners or date nights, Nantucket offers both an intimate and entertaining atmosphere. \$\$\$-\$\$\$\$, D, SBR. 40 W Broad St. (864) 546-3535, nantuckettseafoodgrill.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 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

ROOST

This fashionable restaurant lends a modern, tasty addition to N. Main Street. Whenever possible, Roost sources food within a limited distance from producer to consumer; ingredients are often procured from nearby areas in South and North Carolina. In good weather, try to snag a spot on the patio overlooking NoMa Square. \$\$-\$\$\$; B, L, D, SBR. 220 N Main St. (864) 298-2424, roostrestaurant.com

SMOKE ON THE WATER

Located in the West End Market, Smoke on the Water has a homey feel, with separate street-side dining and covered patio tables overlooking Pedrick's Garden. Choose something from the smoker (beer-butt chicken), or pick from sandwiches, burgers, or salads. \$-\$\$\$; L, D. 1 Augusta St, Ste 202. (864) 232-9091, saucytabern.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

THE STRIP CLUB 104

Whether you're a red-blooded meat eater or prefer a little pork, the Strip Club has it seared, grilled, basted, or blackened for your pleasure. Keep it simple with the "plain Jane" dish—house-aged Black Angus USDA prime strip—or spice it up with the carpetbagger, a filet mignon masterpiece paired with fried oysters, smoked bacon collards, and garlic mashed potatoes. \$\$\$-\$\$\$; D (Tues-Sat). 104 E Poinsett St, Greer. (864) 877-9104, thestripclub104.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, *Taylor's*. (864) 349-1430, 13stripesbrewery.com

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 Biggie Mango, Eldorado saison, or the 2 Hop session IPA. *Thurs-Sun*. 1320 Hampton Ave Ext. (864) 412-8825, bfsbeer.com

BREWERY 85

Named for Greenville's favorite freeway, this microbrew is attracting outsized attention with its eclectic collection of craft brews. From the crisp GVL IPA to the malty howdy dunkel, Brewery 85 combines Southern style with the best of German brew techniques. Trek to the taproom for their latest lagers; well-mannered kids and canines welcome. *6 Whitlee Ct.* (864) 558-0104, brewery85.com

THE COMMUNITY TAP

Convenience, expertise, and great atmosphere collide at the Community Tap, Greenville's neighborhood craft beer and wine shop. Choose from a wide selection—180 local, national, and international brews—or have a glass from one of the ever-rotating beer and wine taps. *217 Wade Hampton Blvd.* (864) 631-2525, thecommunitytap.com

EIGHTH STATE BREWING CO.

Housed in the old Claussen Bakery on Augusta, this brewpub is hoppy hour heaven. Expect to find a variety of their craft beers on tap, but branch out with the pub's select draft cocktails or beer slushies. Live music, local art, and a rotating menu featuring shared plates and charcuterie round out the experience. *400 Augusta St.* (864) 609-4590, upstatecraftbeer.com

FIREFORGE CRAFTED BEER

Forge 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

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

GROWLER HAUS

The franchise's West Greenville addition is its newest, rounding out the total to four Upstate watering holes. Growler Haus's drafts rotate seasonally to bring you the best in local and national brews, so whether you're a fan of IPAs, pilsners, ciders, pale ales, or wheats, they've got a cold one waiting for you. Just remember to throw in a homemade pretzel with beer cheese or a pork belly bao bun in between pints. \$-\$\$; L (Fri-Sat), D (Mon-Sat). *Closed Sunday.* 12 Lois Ave. (864) 373-9347, growlerhaus.com

IRON HILL BREWERY

Hailing from Delaware, this award-winning brewhouse has planted roots in Greenville. Chef Jason Thomson turns out an ambitious menu, while head brewer Eric Boice curates craft beer. Take on evenings with the summer seasonal Clock Out Lager, an American lager with notes of grapefruit and pine. \$-\$\$\$; L, D. 741 Haywood Rd. (864) 568-7009, ironhillbrewery.com/greenville-sc

LIABILITY BREWING CO.

United by a passion for *Star Wars* and craft brews—there may or may not be a storm trooper mural inside—fun-loving founders Dustin and Terry bring solid staples to the table at Liability Brewing Co. Located in an old electric company building in the new Weststone development, this new taproom pours creative flavors with even funkier names. Sip on a Carl von Cloudwitz, a New England IPA with a crisp finish. *Thurs-Sun*. 109 W Stone Ave, Suite D. (864) 920-1599, liabilitybrewing.co

LIBERTY TAP ROOM BAR & GRILL

Liberty Tap Room Bar & Grill satisfies as both pre-Greenville Drive game watering hole or after-work hangout. Inventive and hearty apps, such as the "Old School" chicken nachos, start things off before the main event of fish 'n' chips, the Liberty Club, or even a Signature Steak. Gather with friends at the long bar to enjoy one of 72 brews on tap. \$-\$\$\$; L, D, SBR. 941 S Main St. (864) 770-7777, libertytaproom.com

MAC'S SPEED SHOP

Across from Liberty Tap Room, Mac's is for the Harley-set as well as the Greenville Drive crowd, with plenty of brisket, ribs, and beer-can chicken. Try a plate of Tabasco-fried pickles, washed down with one of the 50

craft beers on tap. With outdoor seating, you'll likely want to lay some rubber on the road to grab your spot. **\$\$-\$\$\$**, L, D. 930 S Main St. (864) 239-0286, macspeedshop.com

PINEY MOUNTAIN BIKE LOUNGE

Part taproom and part full-service cycle shop, the 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 daily 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

QUEST BREWING CO.

Eco-minded Quest guarantees to satisfy 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. 55 Airview Dr, Greenville. (864) 272-6232, questbrewing.com

SIP WHISKEY & WINE

True to its namesake, this rooftop tasting room is all about liquid refreshment. While the full-service bar offers fine wines and whisky, there's no better end to an evening than an easy-drinking glass of sangria (or a signature cocktail). SIP's open-air patio complete with cushioned couches accentuates the laidback atmosphere, and a collection of small plates is a quick answer to an alcohol-induced appetite. **\$\$-\$\$**, D. 103 N Main St #400, (864) 552-1916, sigpvl.com

SWAMP RABBIT BREWERY & TAPROOM

Located off Main Street in Travelers Rest, this local brewhouse gives you one more reason to cruise (responsibly!) down the Swamp Rabbit. The taproom features classics (try the easy-drinking American pale ale) and fresh brews (the Belgian-style farm ale is a golden dream) as well as food truck visits—a sure favorite to cap off an lazy afternoon. 26 S Main St, Travelers Rest. (864) 610-2424, theswamprabbitbrewery.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 from the weekly wines or happy hours hosted Wednesday–Friday. 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

THE 05

A neighborhood gathering place, The 05, so named for the iconic Augusta Road zip code, offers seasonal cocktails and spirits as well as tasty tapas—like the roasted red pepper hummus or the chorizo-stuffed dates topped with whipped goat cheese. If you're bringing the whole gang, opt for the cheeses and charcuterie, or nosh on the fabulous flatbread as a party of one. **\$\$-\$\$\$**, D. 3016 Augusta St. (864) 412-8150, the05.net

THOMAS CREEK BREWERY

The Thomas Creek brand has been a familiar feature on the Greenville brew lineup for more than ten years, but a visit to the home of the River Falls Red Ale or Trifecta IPA is well worth the trip. Fill up on your favorite Thomas Creek brew in the tasting room, or soak up some sun (and hops!) on the brewery's patio. Tours available by appointment. 2054 Piedmont Hwy. (864)

605-1166, thomascreekbeer.com

UNIVERSAL JOINT

Everyone needs a neighborhood bar. Where better to cheer with your friends? This hangout is within walking distance of North Main, featuring a covered outdoor patio and roll-up garage doors. Rotating bottle and draft selections and plenty of outdoor seating keep things fresh. **\$\$-\$\$**, L, D. 300 E Stone Ave. (864) 252-4055, ujgreenville.com

UP ON THE ROOF

We all know a well-crafted cocktail can make spirits soar, but a glass at this dignified drinkery will leave you nine stories high, literally. With its classic cocktails, local craft brews, and unique wine varieties, this rooftop bar brings a heightened experience to downtown's Embassy Suites. Graze on small plates and soak in some of the Upstate's most scenic vistas. **\$\$-\$\$**, L, D. 250 RiverPlace. (864) 242-4000, eatupdrinkup.net

VAULT & VATOR

Named for a former vault elevator in the underground expanse, this hip downtown joint puts a twenty-first-century spin on fashionable speakeasies of yore. Small plates of charcuterie, hummus, and cheese are simple yet refined, providing enough bite to not overpower the establishment's true star—the cocktail list. The menu includes both signature and traditional libations; your only task is picking your poison. **\$\$**, D, Closed Sun–Mon. 655 S Main St, Ste 100, Greenville. (864) 603-1881, vaultandvator.com

THE VELO FELLOW

Cozy in a funky way, this hip pub is right under the Mellow Mushroom. The menu has burgers, sandwiches, fish and chips, shepherd's pie, falafels, and more. In addition to craft brews on tap, the Velo Fellow offers traditional absinthe service, complete with a silver-plated *brouilleur*. **\$\$-\$\$\$**, L, D, SBR. 1 Augusta St, Ste 126. (864) 242-9296, thevelofellow.com

YEE-HAW BREWING

Beers that celebrate good times with good company? Count us in. This Tennessee native serves up a mix of fine ales and lagers, including a World Beer Cup-Winning Dunkel dark lager. Diverse seasonals crop up with every change of the temperature giving guests a taste of something new. Gather with friends to find out which flavor fits your fancy. **\$\$-\$\$**, L, D. 307 East McBee Avenue, Suite C. (864) 605-7770, yeehawbrewing.com

BREAKFAST/LUNCH

BISCUIT HEAD

The queen bee of all things fluffy and delicious, Asheville-based Biscuit Head comes to Greenville with a wide array of home-cooked biscuits. Whether slathered in gravy or smothered in sweetness—the jam bar is slammed with fruity preserves—you can't go wrong with the GreenVillain topped with fried pork steak, jalapeño cream cheese, bacon gravy, a sunny side egg, and pickled jalapeños. **\$\$-\$\$**, B, L. 823 S Church St, Greenville. (864) 248-0371, biscuitheads.com/menu-greenville

THE BOHEMIAN CAFÉ

Treat taste buds and ears at the Bohemian Café, side-by-side with the legendary Horizon Records. This eclectic café serves a wide-range of globally inspired dishes for lunch and dinner. For Sunday brunch, try the Bloody Mary bar, or indulge your sweet tooth with a slice of homemade rum cake. **\$\$**, L, D, SBR. Closed Mon. 2 W Stone Ave. (864) 233-0006, thebohemiancafe.com

CHICORA ALLEY

Chicora Alley's Caribbean riff on traditional Mexican and Southern fare offers signature crab cakes or mountain-high nachos, shrimp and chicken burritos, quesadillas, and more. Be sure to drop by on Sundays for brunch. **\$\$-\$\$\$**, L, D, SBR. Closed Monday. 608-B S Main St. (864) 232-4100, chicoraalley.com

EGGS UP GRILL

If your name has "eggs" in it, you'd better know your eggs. Eggs Up Grill doesn't disappoint. From classic over-easy to Patty-o-Sullivan omelets (grilled corned beef hash with melted swiss cheese), this joint has you covered. Not a fan of eggs? Try classic diner fare like pancakes, waffles, burgers, and French toast. **\$\$-\$\$**, B, L. 31 Augusta St. (864) 520-2005, eggsupgrill.com

HAPPY+HALE

Based out of Raleigh, the healthy eatery's first SC location offers diners a diverse menu of made-to-order salads, bowls, smoothies, juices, and breakfast items crafted from wholesome, all-natural ingredients. Try the "incredibowl" packed with pumpkin seeds, black beans, avocado, golden quinoa, dino kale, and lemon tahini dressing, paired with an almond brothers smoothie. **\$\$**, B, L, D. 600 S Main St. happyandhale.com

MARY BETH'S

Breakfast is an essential meal, and Mary Beth's treats it accordingly. Take your pick: biscuits, omelets, eggs Benedict, waffles, crêpes, and pancakes populate the breakfast menu. Or don't pick—get the mega breakfast for a hearty menu sampling. For something later in the day, Mary Beth's also has lunch and dinner menus that include sandwiches, rack of lamb, and salmon. **\$\$-\$\$\$**, B, L, D (Thurs–Sat). 500 E McBee Ave. (864) 242-2535, marybethsatmcbec.com

MARY'S AT FALLS COTTAGE

Located in historic Falls Cottage, Mary's offers brunch and lunch with a charm perfect for leisurely weekends. The menu includes the ultimate Reuben and quiches, as well as Southern comfort favorites like the Fountain Inn salad and hot chicken salad. **\$\$-\$\$**, L, SBR. Closed Monday. 615 S Main St. (864) 298-0005, fallscottage.com

RISE BISCUITS DONUTS

Fresh buttermilk biscuits. Hot-from-the-oven maple bacon doughnuts. Debuting its first SC outfit, Rise Biscuits Donuts pumps out biscuit sandwiches and hush puppies, to apple fritters and confection-bedecked doughnuts. While the spicy chickaboom sandwich is a crispy punch of fire, satisfy your sweet side with the crème brûlée doughnut, flame-torched and filled with custard. **\$\$**, B, L. 1507 Woodruff Rd, Suite D, Greenville. (864) 402-8240, risebiscuitsdonuts.com

TANDEM CRÊPERIE & 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

TUPELO HONEY CAFÉ

Big Southern charm comes in forms of steaming hot biscuits at Tupelo Honey. Indulge in sweet potato pancakes (topped with pecans and peach butter), available all day, or try a mouthwatering sandwich like the Southern fried chicken BLT with maple-peppered bacon. **\$\$**, B, L, D. 1 N Main St, Ste T. (864) 451-6200, tupelohoneycafe.com

CAFÉS

BARISTA ALLEY

Looking for that midday pick-me-up? Pop over to Barista Alley, where exposed brick walls and wide wooden tables create the perfect ambience to converse with a warm mug in hand. Satisfy your caffeine cravings, but don't miss out on Barista Alley's colorful array of green, berry, peanut butter and chocolate smoothies. **\$\$**, B (Mon–Sat), L, D (Mon–Sun). 125 E Poinsett St, Greer. (864) 655-5180, baristaalley.com

BEX CAFÉ AND JUICE BAR

Healthy and hearty join forces at this West End joint. Find fresh fare in organic salads as well as fruit and veggie-rich juice varieties; or sink your teeth into something a little more solid. Their sausage, egg, and cheese bagel will not disappoint, with gluten-free options available, of course. **\$\$**, B, L. 820 S Main St #104. (864) 552-1509, bex.cafe

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 underprivileged teens and adults. The fresh space offers a variety of drinks crafted with in-house roasted beans. A selection of Chocolate Moose treats is also available. **\$\$-\$\$**, B-L. Closed Sunday. 1520 Wade Hampton Blvd, Greenville, SC 29607. 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

CRÊPE DU JOUR

Much more than offering "really thin pancakes," this downtown establishment brings a taste of Europe to the Upstate with delicate, delicious French fare. The diverse menu includes breakfast options like the bacon, egg, and potato, and for lunch and dinner, the tomato pesto. Crêpe du Jour also serves up specialty cocktails, coffee beverages, and wine. **\$\$**, B, L, D (Tues–Sun). 20 S Main St, Greenville. (864) 520-2882

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 breakfast pastries, ice cream, and cold lunch items 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 varieties—coffee and a cold one—Grateful Brew provides guests with made-to-order espressos or pour-overs, all from Counter Culture coffee. Celebrating our area, and that it's always five o'clock somewhere, half of the beer taps are 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

If you're hard-pressed for a fresh fix—Kuka Juice has just the ticket. 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, smoothies, toasts, and more 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 housemade offerings like rose and almond olive oil muffins and snacks for the bar like lavender and sumac popcorn and citrus-marinated olives, it's worth the rave. **\$\$, B, L. 101 N Main St, Ste D & 207 Wade Hampton Blvd. methodicalcoffee.com**

MOUNTAIN GOAT GVL

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—Mobile Meltdown and Automatic Taco are frequent visitors. 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**

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**

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 woodfired 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 from Bake Room. **\$, B, L. 1258 Pendleton St. (864) 915-8600**

DELIS

CAVIAR & BANANAS

A Charleston-based fresh-food fantasy, Caviar & Bananas has answered Greenville's gourmet prayers with a whopping selection of salads, sandwiches, and baked goods galore, not to mention a fine selection of beer and wine. But don't miss weekend brunch! We suggest the B.E.L.T.: bacon duo, fried egg, arugula, tomato, and black pepper aioli, on grilled sourdough bread. **\$\$, B, L, D, SBR. 1 N Laurens St. (864) 235-0404, caviarandbananas.com**

FARM FRESH FAST

While "fast food" and "healthy" aren't often synonymous, Farm Fresh Fast might change your mind. The restaurant's mantra is simple: build sustainable relationships with local farms and provide nutrition-based, customized meals. We suggest the almost heaven burger with a fresh patty from Providence Farm, or the seasonal cobb salad—featuring Kaland Farm eggs and a house-made apple pie moonshine vinaigrette. **\$\$, L, D, SBR. Closed Saturday. 860 S Church St, Greenville. (864) 518-1978, eatfarmfreshfast.com**

RICK'S DELI & MARKET

For a filling, gourmet lunch on the go, the artisanal sandwiches and salads at this West End deli hit the spot. Try the classic Reuben, with corned beef piled high on toasted marbled rye with sauerkraut, Swiss cheese, and Russian dressing, or the Rick's chopped salad, with turkey, bacon, and ham. For dinner, fish and chips, herb-crusted salmon, and chicken piccata make the cut. **\$\$, B, L, D. Closed Sunday. 101 Falls Park Dr. (864) 312-9060, rickerwins.com**

SULLY'S STEAMERS

When considering the perfect sandwich, steam isn't the first (or even last) thing to come to mind. For Robert Sullivan, hot air is the key to handheld nirvana. With a smorgasbord of ingredients like cut meats, veggies, and homemade cream cheeses, Sully's serves bagel sandwiches piping hot and always fresh. **\$, B, L, D (closed Sunday evenings). Open until 3am on Friday & Saturday. 6 E Washington St. (864) 509-6061, sullyssteamers.com**

TABLE 301 CATERING & KITCHEN

Located around the corner from Carl Sobocinski's restaurant, this operation adds speed and efficiency to high-quality food. From BBQ Monday to Grilled Cheese Wednesday, add a spontaneous element to your lunch, or enjoy a hot breakfast. **\$\$, B, L. Closed Sunday. 22 E Court St. (864) 271-8431, sobysontheside.com**

TWO CHEFS CAFÉ & MARKET

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 Sunday. 644 N Main St, Ste 107. (864) 370-9336, twochefscafeandmarket.com**

UPCOUNTRY PROVISIONS

Serving up gourmet sandwiches on fresh-made stecca bread, Upcountry Provisions is well worth a trip to Travelers Rest for 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 bread. Don't miss The Grove on Friday nights—live music, a rotating tapas menu, and craft beer and wine. **\$, B, L, D. Closed Sundays. 6809 State Park Rd, Travelers Rest. (864) 834-8433, upcountryprovisions.com**

ETHNIC

ASADA

Vibrant Latin American cuisine comes to Greenville by way of ASADA, a brick-and-mortar taqueria on Wade Hampton Boulevard serving traditional Mission-style fare. Grab a bite of flavor with the grilled sweet potatoes & leeks *sopes*, a savory vegan dish served on scratch-made *sopes* topped with homemade charred red peppers and *guajillo* romesco salsa, and queso fresco for the dairy inclined. **\$\$, B, L, D. Closed Sun & Mon. 903 Wade Hampton Blvd. (864) 770-3450, asadarestaurant.com**

ARYANA

The enticing aroma of Afghan cuisine delivers savory satisfaction at this local lunch spot. Chef Nelo Mayar brings her favorite fare from hometown Kabul to Greenville eaters—think succulent lamb kabobs and meat-filled steamed dumplings, sweet potato burhani, and root-veggie rich soups. To spice things up, the menu changes daily, but expect to find two plates of rice, meat, and veggies offered. **\$, L. 210 E Coffee St. (864) 236-7410, aryanagreenville.com**

BANGKOK THAI CUISINE

Bangkok Thai makes a standout version of pad Thai, everyone's favorite noodles. The curries are a surefire hit, though the green curry is the only one made from fresh chilies. For a different dining experience, take a seat on the floor pillows in the back room. **\$\$, L, D. Closed Sunday. 605 Haywood Rd. (864) 458-7866, bangkokgreenville.com**

BASIL THAI CUISINE

Elegant comfort is hard to come by, but the Eang brothers have created an empire out of the concept with Basil Thai in the Aloft building downtown. Try the Chicken Coconut Tureen: a simple dish of chicken, mushrooms, and galanga roots in coconut milk packed with herbaceous flavors. You'll probably have enough for leftovers, but the best comfort meals usually do. **\$\$-\$\$\$\$. D. 9 N Laurens St. (864) 609-4120, eatatbasil.com/greenville**

EL THRIFTY

This Swamp Rabbit Trail-based cantina serves up trendy cocktails and Mexcian menu selects like chicken tortas, braised beef tamales, and *pozole roja*. Designed with a laid-back feel, the upscale social club is not shy of spirits; along with craft beer, wine, mezcil, and tequila, the bar whips up killer cocktails like the el Thrifty margarita with blanco tequila and orange liqueur, or the Oaxaca Burro with mezcil, ginger, and lime. **\$\$-\$\$\$. SBR, D. Closed Monday. 25 Delano Drive. elthrifty.com**

FONDA ROSALINDA

For almost 20 years, Rosalinda Lopez has been serving up fresh renditions of Mexican recipes across from Bob Jones University. Her repertoire lists a wealth of tasty beef, pork, chicken, seafood, and vegetarian dishes—including the ever-popular *chile rellenos*—but don't pass up a starter of chips and Rosalinda's homemade tomatillo salsa. **\$\$, L, D. 1124 N. Pleasantsburg Dr. (864) 292-7002, facebook.com/rosalindarestaurantgreenville**

GOLDEN LLAMA

Lomo saltado, ceviche, rotisserie chicken, and other Peruvian classics form the core of the menu at the Golden Llama, but you won't regret the *bistec a lo pobre*—beef tenderloin, plantains, and potatoes, topped with a fried egg. The eatery's two no-frills storefront locations (the second one in Five Forks) sport golden-hued walls and offer dine-in and carry-out service. **\$, L, D. 2435 E. North St. (864) 373-9958, goldenllama.net**

IRASHIAI SUSHI PUB & JAPANESE RESTAURANT

Splashes of red and lime green play off the blend of traditional and modern influences at this sushi restaurant. Chef and owner Keichi Shimizu exhibits mastery over his domain at the bar, but also playfully blends modern-American elements into his menu. Soleil Moon Frye fans should try the Punky Brewster roll: tuna, mango, hot sauce, and Panko topped with spicy crab salad and unagi sauce. **\$\$, L, D. 115 Pelham Rd. (864) 271-0900, irashiai.com**

JI-ROZ

True, it would be fantastic if the Greek Festival happened year-round. But until that day, pop into this authentic Mediterranean eatery with modern flair. Take a light lunch on the outdoor patio with a Kalamata olive and feta-topped Greek salad or a classic gyro wrapped with your choice of lamb, chicken, or veggies. At dinner, try something more indulgent like the vegan *moussaka*. **\$\$, L, D. Closed Sunday. 644 N. Main St #100, Greenville. (864) 373-9445, jirozgreenvillesc.com**

KIMCHEE KOREAN RESTAURANT

Kimchee's kimchi keeps locals coming back. Try the Kalbi short ribs (marinated in soy sauce, onions, and sesame seeds) or *bibimbap* (served in a hot stone bowl for crispy rice). All dishes come with *ban chan*, side dishes that include kimchi, *japchae* (glass noodles), marinated tofu, and more. **\$\$-\$\$\$\$. L, D. Closed Sunday. 1939 Woodruff Rd Ste B. (864) 534-1061, kimcheekoreanrestaurant.com**

KAIROS GREEK KITCHEN

This Charleston-originated restaurant makes its Upstate mark by serving up heaping portions of traditional Mediterranean cuisine, like slow-roasted kabobs that explode with flavor even before you dip them into the homemade tzatziki sauce. Their choose-your-own approach leads to options like this salad combo: mixed power greens, roasted chicken, cucumber salad, chickpea salad, tzatziki, and red pepper feta. You can also turn any meal into a pita wrap, bowl, or platter. **\$\$-\$\$\$. L, D. 1800 Augusta St. (864) 520-1723, kairosgreekkitchen.com**

KOREAN BBQ

This hole-in-the-wall won't wow you with its simple interior, but its selection of ban chan (side dishes) will spark your palate with snapshots of flavor before you dive into bowls of bibimbap (rice mixed with vegetables, meat, and an egg) or yukejang (a spicy beef and vegetable stew). **\$\$, L, D. 1170 Woodruff Rd. (864) 286-0505**

MEKONG

Chef Huy Tran delivers the nuances of fine Vietnamese cuisine at Mekong. Favorites include the grilled pork *vermicelli*: marinated pork, lettuce, cucumber, bean sprouts, mint, cilantro, peanuts, crispy shallots, and sauce. Try the Vietnamese crêpes or the Pho, which is flavored with fresh herbs from their homegrown herb garden. **\$, L, D. Closed Monday. 2013 Wade Hampton Blvd. (864) 244-1314, mekongrestaurantgreenville.com**

MENKOI RAMEN HOUSE

Can you say *umami*? Located on Woodruff Road with a second shop now on North Main, this Japanese noodle house offers an exquisite ramen experience that will have you wondering why you ever settled for the dorm room packet version. Start with the rice balls or edamame, then dive into the Shoyu ramen—marinated pork, bean sprouts, spinach, green onions, nori, and a boiled egg bathed in a soy-based broth. **\$, L, D. 1860 Woodruff Rd, Ste C, and 243 N Main St, Greenville. (864) 288-5659**

OTTO IZAKAYA

Modeled after the informal, after-work drinking holes of Japan, Otto Izakaya is the latest dining concept unveiled by Peter Lieu and Doug Yi—longtime owners of Lieu's Bistro restaurant.

DINING *Guide*

The menu invites guests to embrace familiar favorites—spicy tuna and BBQ eel rolls with assorted nigiri and sashimi—while expanding palates to new tasting territories a la the mac 'n' cheese loaded with Panang curry, jack cheese, and radiatori pasta or banh mi sliders with chili pork and spicy mayo. **\$\$, D. 802 S Main St; 15 Market Point Dr, Greenville. (864) 568-5880; (864) 568-8009, otto-izakaya.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 *shwarma*. And save room for *baklava* and other Mediterranean sweets for dessert. Also, check out the little grocery in the back of the restaurant for some homemade inspiration. **\$, L, D. Closed Sunday. 495 S Pleasantburg Dr, #B. (864) 271-9895, pitahouses.com**

POMEGRANATE ON MAIN

Pomegranate serves traditional Persian cuisine in an eclectic Eastern ambience. Attentive service, reasonable prices, and a flavorful variety, such as the slow-cooked lamb shank or the charbroiled Cornish hen kabobs, make this an excellent spot for lunch or dinner. Be sure to sample from the martini menu at the aquamarine-tiled bar, or head outside to the street-side patio facing Main. **\$\$-\$\$\$ L, D. Closed Sunday. 618 S Main St. (864) 241-3012, pomegranateonmain.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 cervezas. **\$, L, D. 1001 N Pleasantburg Dr. (864) 232-3232, sachascafe.com**

SAFFRON

It's worth braving Woodruff Road to visit this Indian eatery. At lunch, the daily buffet lays out a wallet-friendly selection of curries, rice dishes, and chef's signatures. The a la carte dinner menu boasts a staggering variety, but the yogurt-marinated chicken tikka cooked in a clay oven or the lamb saag stewed with spinach, ginger, and garlic are excellent options. **\$, L, D. 1178 Woodruff Rd., Ste. 16. (864) 288-7400, saffrongreenville.com**

SAIGON FAST FOOD

Contrary to its name, Saigon Fast Food is a sit-down restaurant. Inside, the small room is spiffed up with green-cloth-covered tables and a host of condiments in the middle of each. Folks come here for steaming bowls of pho—a fragrant broth made with rice noodles and your choice of other ingredients (meats and vegetables)—and an extensive menu of Vietnamese specialties to wash down with a glass of bubble tea. **\$\$-\$\$, L, D. 1011 N Pleasantburg Dr. (864) 235-3472**

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**

YELLOW GINGER ASIAN KITCHEN

Here, Chef Alex Wong and wife Dorothy Lee have managed to reinvent the conventional. Start off with the homemade pot stickers, or dive right into the soul-satisfying *mee goreng*, with fresh lo mein noodles, tofu, bean sprouts, green onions, and shrimp with an unctuous soy tomato chili sauce then topped with a fried egg. **\$\$-\$\$, L, D. Closed Monday. 2100 Poinsett Hwy, Ste J. (864) 605-7551, yellowgingerasian.com**

EUROPEAN

DAVANI'S RESTAURANT

Heaping portions and a menu that mixes inventive flavors with customer favorites make Davani's a Greenville mainstay. The friendly staff doesn't hurt, either. Try the Muscovy duck, pan-seared with port wine and a sundried cherry demi-glacé, or the veal Oscar, topped with crab meat, asparagus, and hollandaise. **\$\$\$-\$\$\$\$, D. Closed Sunday. 1922 Augusta St, Ste 111A. (864) 373-9013, davanisrestaurant.com**

JIANNA

With stellar views of Falls Park 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, jannagreenville.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. Closed Sunday. 170 River Pl. (864) 679-5299, thelazygoat.com**

LIMONCELLO

The latest addition to the Larkin's line-up, this ristorante 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**

PASSERELLE BISTRO

Gaze over the lush Falls Park scenery while enjoying French-inspired cuisine. Make a lunch date to enjoy the arugula salad or bistro burger with caramelized leeks and mushrooms, arugula, Gruyere, and garlic aioli. At night, the bistro serves up romance à la Paris, with items like *escargot* and mussels. Don't miss brunch on the weekend. **\$\$-\$\$\$ L (Mon-Fri), D (Mon-Sun), SBR (Sat-Sun). 601 S Main St. (864) 509-0142, passerelleinthepark.com**

PORTOFINO'S

You'll find Italian-American classics to feed every member of the family at this Greenville icon. For two decades, the family-owned restaurant near Greenville Mall has been pleasing palates with a generous menu of pasta, seafood, and saltimbocca. For the gluten-sensitive, sautéed vegetables can be substituted for pasta in many of the dishes. **\$, D. 30 Orchard Park Dr., Ste. 22. (864) 627-7706, portofinoss.com**

RISTORANTE BERGAMO

Ristorante Bergamo, open since 1986, 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 Sunday & Monday. 100 N Main St. (864) 271-8667, ristorantebergamo.com**

STELLA'S SOUTHERN BRASSERIE

Boasting French flair and fare, this sister to Stella's Southern Bistro is the second in Jason and Julia Scholz's line of quality eateries. Stationed in Hollingsworth Park, Chef Jeff Kelly offers a local twist on French staples—blue-black mussel shells with smoked tomato broth, Marsala-spiked onion soup gratinée, and roasted game hen—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**

VILLA FROSI

A Greek and Italian restaurant with traditional flair, Villa Frosi hits Wade Hampton with Southern European staples. Sample specialties like the spanakopita, the seafood fettuccine, or go straight for the pizza. Finish with a slice of limoncello cake, and you'll be booking you're Mediterranean dream cruise. **\$\$, L, D. Closed Sunday. 2520 Wade Hampton Blvd. (864) 520-0298, resto.tpsitesting.info**

FOOD TRUCKS

AUTOMATIC TACO

Since 2015, this taco truck has delivered new wonders and old favorites. Owner Nick Thomas treats the tortilla as a work of art, with the likes of Nashville hot chicken or Thai shrimp with fried avocado stuffed into soft shells. Sides like the street corn are must adds. Don't miss a chance to reinvent your taste buds—check the Automatic Taco's Facebook page for their weekly schedule. **\$, schedule varies. (404) 372-2266, facebook.com/automatictaco**

CHUCK TRUCK

Owner David Allen uses only local ingredients to make his burgers. Treat yourself to a pimento cheeseburger and fries, or salute our Cajun neighbors with the truck's signature N'awlins burger—a fresh-ground beef patty served with andouille sausage, peppers, onions, and applewood-smoked white cheddar, topped with the Chuck Truck's very own herb aioli. **\$, schedule varies. (864) 884-3592, daveschucktruck.com**

KEEPIN' IT FRESH

As healthy as it is tasty, Keepin' It Fresh food truck serves up a diverse menu of locally sourced cuisine guaranteed to please your appetite and your waistline. Catch them at Grateful Brew and the Swamp Rabbit Brewery and Taproom for a crispy fried Brussels sprouts salad, mouthwatering shrimp taco topped with peach slaw and guava crema, or a golden-brown fried fish plate. **\$\$, schedule varies. (864) 386-5050, @keepinitfreshtruck_gvl**

KICKIN' PIG BAR-B-QUE PIG TRUCK

If you're in the mood for some authentic Southern eats, look no further than the Kickin' Pig's on-the-go 'cue truck. Go for the smoked bologna sandwich seasoned with BBQ rub and finished with cole slaw, or grab a fork and dig into the BBQ Sundae, a non-confectionary concoction of pulled pork, potato salad, slaw,

and sauce of choice. **\$, schedule varies. (864) 608-6187, kickinpigbbq.com**

MOBILE MELTDOWN

Not to be cheesy, but the latest addition to Greenville's food truck scene is melting hearts, one grilled sammie at a time. Lauren Kulesz of Mobile Meltdown has been delivering creamy grilled cheese, paired with tomato bisque or fried mashed potato balls, to comfort-food cravers from her truck window since fall 2018. Grab your typical American cheese and bread blend with the classic, or dig into the likes of the spicy pig. **\$, L, D. Times & Locations vary, facebook.com/mobilemeltdownfoodtruck**

ONE LOVE FUSION

Catch a summertime vibe year-round every time you drop by this Caribbean-inspired restaurant-on-wheels. Wrap your hands around One Love's take on traditional favorites; the tropical gyro is rolled up with fresh mango slaw, pico, seared lamb and beef, and jerk-infused tzatziki sauce, while the Jinju hero comes topped on a grilled roll with kimchi, Italian sausage, provolone, and tangy Asian sauce. **\$, schedule varies. (864) 399-9392, facebook.com/OneLoveFF**

SMOKIN' BLUES BBQ

Smokin' Blues keeps things hot with a smorgasbord of savory sauces and smoked staples—pulled pork, beef brisket, pulled chicken, and ribs—that can be enjoyed solo or packed into sandwiches and tacos. For a treat that's extra smokin', go for the gluten-free loaded fries or homemade chips piled high with pork, white BBQ sauce, sour cream, pickled jalapenos, and three-cheese sauce. **\$, schedule varies (864) 444-4752, mysmokinblues.com**

THOROUGHFARE FOOD TRUCK

From culinary school to the streets of Greenville, Neil and Jessica Barley have made it their mission to bring people together through food. Not only has Thoroughfare proved that tater tots can be eaten with every meal (their disco tots are topped with white cheddar gravy), they've driven their way into our hearts. Don't miss the mahi mahi tacos topped with kale slaw and chipotle aioli. **\$, schedule varies. (864) 735-8413, thoroughfarefoodtruck.com**

WE GOT THE BEETS

Proving that not all street food is created equal, We Got the Beets is Greenville's very first plant-based food truck. This cruelty-free fare encourages diners to "celerybrate" vegan eats. Favorites include the Philly grilled cheese with marinated portobello mushrooms and cashew mozzarella cheese, and the sushi sandwich with sushi rice, Korean BBQ jackfruit, and more in a nori sheet pocket. **\$, schedule varies. @wegothethebeetsfoodtruck**

PIZZA

BARLEY'S TAPROOM & PIZZERIA

Pizza and beer—flowing from 27 taps downstairs and 31 upstairs—are what bring patrons to Barley's. Besides the tap, there's a long list of selections by the bottle. Try the classic New York-style pizzas, or go for one of Barley's specialty pies. Afterwards, make your way upstairs to the billiards tables and the dartboard lanes. **\$\$-\$\$, L, D. 25 W Washington St. (864) 232-3706, barleysgville.com**

COASTAL CRUST

This Charleston-based catering joint graces the Greenville scene with artisan, Neapolitan-style pizza pies. Served out of a turquoise '55 Chevy tow truck, the pies are baked in a wood-fired brick oven and topped with local produce from Reedy River farms. Stick with the classic margherita pie, or branch out

with the red Russian kale and Gorgonzola, sprinkled with almond pieces and drizzled in olive oil. Location information available on their website. *\$, L, D. Location varies. (843) 654-9606, coastalcrustgreenville.com*

D'ALLESANDRO'S PIZZA

Hailing from Charleston, D'Allesandro's Pizza brings its dough lover's paradise 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, D'Allesandro's pushes out pies in the North Main area, where guests can enjoy a variety of savory pizza, calzones, and even signature CalJoies. *\$\$, L, D. 17 Mohawk Dr, Greenville. (864) 252-4700, dalspizzagvl.com*

GRIMALDI'S PIZZERIA

Experience Big Apple flavor without the bustle at this NY-style brick-oven pizzeria. Serving up pies and calzones in a traditional yet chic environment, Grimaldi's is dedicated to authenticity, down to the imported NYC-water used to craft their dough. Grab a slice of the buffalo chicken pizza, or build your own, just don't miss the daily house-made cheesecake or wine pairings. Located in Magnolia Park Shopping Center, it's an ideal spot to snag a bite before a cinematic viewing. *\$. L, D. 1025 Woodruff Rd, St. K101. (864) 412-1032, grimaldispizzeria.com*

SIDEWALL PIZZA COMPANY

Located on the main drag of Travelers Rest, on Cleveland Street downtown, and now on Pelham Road, 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 Sunday & Monday. 35 S Main St, Travelers Rest, (864) 610-0527; 99 Cleveland St, (864) 558-0235; 3598 Pelham Rd, (864) 991-8748, sidewallpizza.com*

STONE PIZZA

Serving both Neapolitan- and New York-style pizzas, the latest edition to the corner of Stone and Park avenues is no pie in the sky. Ideal for a classic family outing or catching the game with a few friends (beer, sports, and pizza, amirite?), STONE and its fire-inspired pies are crafted with house-made mozzarella, San Marzano tomatoes, Caputo flour, and baked for a flat minute in their wood-fired oven. *\$\$, L (Sat & Sun), D. 500 E Park Ave. (864) 609-4490, stonepizzacompany.com*

TOSS PIZZA

Located in the South Ridge Apartment Community, the TOSS menu is loaded with artfully crafted pies that are a far cry from your typical pepperoni. Head far east with the Phuket Thai pie, based with curry sauce and topped with peanuts, arugula, and shiitake mushrooms. The chile relleno is guaranteed to light a fire in the ol' belly—thanks to a few poblano peppers. *\$\$, L, D. 823 S Church St, Greenville. (864) 283-0316, tosspizzapub.com*

VIC'S PIZZA

The sign that says “Brooklyn, SC” at this 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 (rather large) slice, or have entire pies delivered (as long as your home or business is within three miles). *\$. L, D. Closed Sunday & Monday. 12 E Coffee St. (864) 232-9191, vicspizza4u.com*

WORLD PIECE

From the owners of downtown's beloved Coffee Undergroud, World Piece brings Chicago-style pizza to Greenville's dining scene from their laidback, 16-seat bar on Stone Avenue. Offering a line-up of draft beers, as well as menu features —

buffalo chicken wings, assorted salads, beef and veggie burgers, french fries, and, of course, savory pies—this pizza joint ensures there's a little something to please everyone. *\$\$-\$\$, L, D. 109 West Stone Ave Suite A1. (864) 568-5221*

TACOS

CANTINA 76

Tex-Mex has a new home in Greenville with the addition of Cantina 76, where the tacos shine. Play it safe with classic handhelds like fried tilapia and ground beef with lettuce, tomatoes, and shredded cheese, or turn up the heat with fried chicken doused with jalapeño aioli. *\$. L, D. 103 N Main St. (864) 631-2914, cantina76.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 or the pan-seared crab cakes—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, farmhouse_tacos.com*

NEO BURRITO

Hailing from Asheville, North Carolina, this locally owned spot takes—the burrito. Stop in for spicy tacos, cheesy quesadillas, zesty breakfast burritos, fresh salads, and more. Save room for the chipotle BBQ chicken burrito or the farm burrito, packed with rice, kale, hummus, beets, cilantro, cabbage, and more. *\$. B, L, D. 1268 Pendleton St. (864) 552-1054, neoburrito.com*

PAPI'S TACOS

Table 301 plankowner 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. Get in, get out, and enjoy Falls Park. *\$. L, D. 300 River St. (864) 373-7274, eatpapistacos.com*

TIPSY TACO

Dishes here bear the creative touch of Trish Balentine, former owner of Corporate Deli. Her made-from-scratch menu items include tamales, burrito bowls, and all the other Tex-Mex suspects. “Tipsy” nods to the bar, where you can swill tequila flights, frozen margaritas, and house-infused spirits. Take your pick of three locations—two in Greenville and one on Fairview Road in Simpsonville. *\$\$, L, D, SBR. 15 Conestee Ave, (864) 558-0775, and 215 Pelham Rd, (864) 603-1144, tipsytaco.net*

WHITE DUCK TACO SHOP

The new kid on the taco block, 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 Birds Fly South's crisp bungalow golden ale for the complete taqueria experience. *\$\$-\$\$, L, D. Closed Sunday & Monday. 1320 Hampton Ave, Ext Ste 12B. 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 crispy avocado—topped off with a house-crafted margarita. *\$\$-\$\$, L, D. Closed Monday. 217 Laurens Rd. (864) 412-8700, willytaco.com*