



CHARLESTON NOW

A FRESH CROP OF NEW HOT SPOTS MAKES NOW THE
BEST TIME TO VISIT THE HOLY CITY



CHARLESTON IS ONE OF THE OLDEST, most timeless cities in the country. With its cobblestone streets, carefully preserved facades, and seemingly endless tales of ancestry, this is a place that wears its history like a badge of honor. And yet, Charleston today couldn't be any more dy-

namic. The expansion up King Street, a veritable backbone for the city, seems unstoppable. ulberry Plantation just celebrated its 300th anniversary. Joe Riley, one of the country's longest-serving mayors just stepped down after 40 years in office. Important thing to get across: Charlesotn is like the most historic city in America. But right now it couldn't be any more dynamic. And that rich juxtaposition makes it essential to go visit. Even if you went a year ago, 5 year ago—those cobblestone streets might be eternal

But the hot new restaurants extension of chal- resont of as a port city where ideas were always flowing in. where tourism has never been hotter in Charleston. Interesting, independent shops are opening and can be supported. Peoplee interested in the latest ideas percolating in CHS

Foundation of CHS is comfortable. Come to experience utter lowcountry southernness, but it's an experience

Dynamic atmosphere is endemic to the city
Over my seven-plus years at Southern Living,

Charleston has become my second home. I return gladly and often season after season. And I can't believe how much it's changed in this short period.

Charleston is my second home (last graf of the intro) – don't start with a personal anecdote. This is why I'm writing this. I consider it my second home and I can't imagine of how much it's changed

I get an email pretty much every week from friends or colleagues asking me for my favorite spots in Charleston. And with the city's dining landscape changing constantly, it seems I have to revise that list almost every time I reply. My first visit to the Holy City was a mere seven years ago. And while some of the highlights from that trip remain—Charleston is undoubtedly timeless—the whole landscape has shifted. Then, you'd mention a Spring Street destination to a pedi-cab driver and be met with sighs and groans. Husk, Sean Brock's Southern ode and a modern icon, didn't exist.

These days, the expansion up King Street, a veritable backbone for the city, seems unstoppable. When Kevin Johnson opened The Grocery and The Belmont cocktail lounge tktkt, it felt like you were tktktkt. Now, there's a whole new rash of spots keeping them company. From The Ordinary, chef Mike Lata's incomparable seafood tktktkt, to Butcher & Bee, a tk-adj sandwich shop which keeps vampire hours for late night revelers, to tktkt, tktktktkt. Much like in New York, every time I visit, local friends ask "have you been to such-and-such yet? Oh, it just opened last week. You should try it."

On my first trip to Charleston, I made a rookie mistake. It was my first year as an editor at Southern Living, and

STAY

Belmond Charleston Place

The grand Georgian Open Arm staircase has been greeting guests in the lobby of this lavish hotel since 1986. The 435-room modern landmark, known for silk and chintz trimmings, is well into a \$30 million, three-year renovation. Already, soft hues of blue, grey, and green (which replaced a buttery cream palette) accent new wainscoting and crown molding in 280 rooms bedecked with inlaid mahogany furniture, antique velvet upholstery, and white marble baths. Rooms from \$339; 205 Meeting St.; [belmond.com](#)

The Vendue

Early last year, husband-and-wife team Jon and Lisa Weitz transformed what was essentially a rooftop bar that happened to have guestrooms beneath into an art-centric boutique hotel. That bar (also revamped) continues to draw a crowd, but it's the modern art installations, airy guest quarters (some outfitted with working fireplaces and step-out balconies), and artist-in-residence program that make



East Bay Street, along the battery



On the piazza at the 18-room Zero George hotel



SUBHEAD

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this 45-room hotel worth a revisit. Rooms from \$195; 19 Vendue Range; thevendue.com

Zero George

If you prefer a joggling board to a swing, have a dog-eared copy of *Charleston Receipts*, and know it's gauche to quote *Caddyshack* if you pass Bill Murray on the street, this is your hotel. Dean and Lynn Andrews converted five separate residences in the Ansonborough district, connected by a central courtyard, into an ultra-stylish (but not fussy) 18-room city retreat that makes guests feel like part-time locals. Start your day with breakfast in the property's 1804 carriage house, and take afternoon cocktails on the piazza before dinner. Rooms from \$299; 0 George St.; zerogeorge.com

nous lobster rolls, dense with claw meat and light on mayo. 289 E. Bay St.; 167raw.com

Artisan Meat Share

Chef Craig Deihl knows meat, and his charcuterie and salumi stack up amongst the best in the country. At this newly opened market and deli, you can stock up on rosy salami with pockets of silken fat and mortadella studded with peppercorns and pistachios. Or get a sandwich—perfect for a picnic in Hampton Park—such as the Porchetta, a masterful pile of pulled pork, 'nduja (a spicy, spreadable pork sausage), and cracklins on ciabatta. 33 Spring St.; artisanmeatsharecharleston.com

Brown's Court Bakery

Bread lovers flock to this charming exposed brick spot for a decadent display of all-things-flour. Get here early, as the flaky croissants (from traditional to choco-

late to sriracha), crusty baguettes, sweet rolls, and tender brioche sell out quickly. 199 Saint Philip St.; brownscourt.com

Callie's Hot Little Biscuit

In an alleyway-turned-cozy breakfast nook (open daily 'til 2 p.m.), Carrie Morey sells her signature biscuits (buttermilk, country ham, blackberry), fresh from the oven. The tender, buttery bites are small enough you might as well double down and order one of the daily specials, biscuits stuffed with everything from peaches and cream to fried chicken with dill pickles. 476 1/2 King St.; callieshotlittlebiscuit.com

Chez Nous

Patrick and Fanny Panella have turned a two-story 1835 house into an intimate 16-seat diners' hideaway. The menu, which changes daily, is as tiny as the space, with only two options each for appetizer, entree, and dessert, but masterfully showcases classic French fare through the pantry of the Lowcountry. 6 Payne Court; cheznouschs.com

Edmund's Oast

At a glance, drinks take center stage at this gastropub, with some 40-odd beers on tap, a roster of housemade brews, and a relentlessly ambitious cocktail program. Yet, it's dishes like the pickled shrimp on rye bread, creamy spiced turnip custard, and lemony

chicken porridge with poached shrimp that give this newcomer serious staying power. 1081 Morrison Dr.; edmundsoast.com

Leon's Oyster Shop

The South has perfected the notion of high-low, and nothing embodies it better than a meal of fried chicken and champagne. At this former garage on Upper King Street, plates of crusty yardbird and glasses of bubbles anchor the always-packed tables in this new neighborhood favorite. 698 King St.; leonsoyster-shop.com

LATE NIGHT
Callie's re-opens 10 p.m. to 2 a.m. on Friday and Saturday—just in case you need to sop up your revelry with a biscuit.



CHRISTOPHER SHANE, OPPOSITE PAGE, CLOCKWISE FROM TOP LEFT: COURTESY VENDUE; ROBBIE CAPONETTO; HECTOR SANCHEZ; CHRISTOPHER SHANE (2); ROBBIE CAPONETTO

EAT

167 Raw

At this tiny fish market on East Bay, you can get whole fish and a bushel of oysters to go or take a seat on one of the few barstools for a feast of Atlantic coast seafood, from fresh oysters and clams to yellowfin tuna tacos to volumi-



Lunch at The Park Café in the Wagener Terrace area, near Hampton Park

CHRISTOPHER SHANE

Minero

An homage to Mexican street food might seem out of character for chef Sean Brock. But his fervent study of all things corn (grits, bourbon, cornbread) actually makes his obsession with tortillas a natural next step. Order tacos—lots of messy tacos—loaded with meats such as fatty carnitas or perfectly charred pork al pastor. 155 E. Bay St.; minerorestaurant.com

The Park Café

Here, it's all about everyday eating done well. From a salad of roasted cauliflower with hazelnuts to seared triggerfish to the exemplar of fried egg sandwiches, restaurateur Karalee Nielsen focuses on delivering locally-sourced, delicious food without the farm-to-table luxury tax. 730 Rutledge Ave.; theparkcafechs.com

PLAY

Afford-A-Bike

Charleston—walkable and compact—is one of the most easily navigable cities in the country. Rent a two-wheeler for twenty bucks a day to scoot all around the peninsula. 573 King St.; affordabike.com

The Alley

You know you're in the South when a bowling alley serves fine bourbon and boiled peanuts. This

At Minero, a plate of chilaquiles with its layers of heirloom beans and chili, crema, tortilla chips, salsa, fried egg, queso fresco, and avocado



retro-inspired playground sports eight lanes, vintage arcade games, and even an outdoor half-court for shooting hoops. 131 Columbus St.; thealleycharleston.com

Counter Culture Coffee Training Center

Counter Culture, a Durham-based coffee company, is set to open a barista training center this month. Stop by 10 a.m. each Friday for a free tasting, or pop-in throughout the week

to geek out over all things coffee, with classes on everything from espresso to milk science to manual brewing. Open to the public; 85 ½ Spring St.; counterculturecoffee.com

High Wire Distilling Company

Microdistilleries are popping up all over the country. Visit High Wire, in a tktktk warehouse, where tktktkname experiments with heritage graind from Anson Mills and locally

harvest sugarcane to produce a tk spectrum of spirits, from sugarcane whiskey to gin to one of the only rum agricoles in the country. 652 King St.; highwiredistilling.com

Oyster Point Historic Walking Tours

What's a historic city without a walking tour? Charleston has a variety, but after extensive research (and 7 years of research), we're fond of this tktkt, which specializes in small groups and uses

guides with accurate (key word) knowledge of the city and a genuine sense of humor. oysterpoint-tours.com

DRINK

Elliotborough Mini Bar

40 words of description tktktkt. 18 Percy St.; elliottboroughmini-bar.com

Proof

40 words of descrip-



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tion tkktkt. 437 King St.; [facebook.com/proofcharleston](https://www.facebook.com/proofcharleston)

Saint Alban
One of the newest kids on the expanding block, Brooks Reitz's coffee shop tkktkt 40 words of description. 710 King St.; [saintalbanallday.com](https://www.saintalbanallday.com)

Warehouse
40 words of description tkktkt. 45 Spring St.; [wearewarehouse.com](https://www.wearewarehouse.com)

SHOP

The Candlefish
40 words of description tkktkt. 71

Wentworth St., Suite 102; [candlefish.com](https://www.candlefish.com)

The George Gallery
40 words of description tkktkt. 50 Bogard St.; [georgegalleryart.com](https://www.georgegalleryart.com)

IBU
40 words of description tkktkt. 183 King St.; [ibumovement.com](https://www.ibumovement.com)

Mac & Murphy
40 words of description tkktkt. 72 1/2 Cannon St.; [macandmurphy.com](https://www.macandmurphy.com)



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