

In Good Taste

GOLDEN SPOON 2016 EDITION

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Pictured left to right:
Landen Ganstrom, Crave Kitchen &
Cocktails; Kelly Franz, Magnolia's; and
Adam Jakins, Halls Chophouse.

Photographed and styled by Jenn
Cady Photography at the Charleston
Distilling Company.



Creating A Stir
2015 Golden Spoon Winners Inside



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OK. We admit it. The editors have their own favorite places to chow down. Here they are.



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15 restaurants won Golden Spoon awards this year. Here's the full list of all the places mentioned by our voters.

For the Love of Food

Our 2015 Golden Spoon Award Winners

It's hardly news that life in the Lowcountry is mostly about food. We love to eat and visit new restaurants regularly – and we figured that if we have favorites, our neighbors probably do, too. That's when we thought up The Golden Spoon Awards. It's a way for locals to show devotion to their favorite restaurants in the tri-county area. National accolades are great, but no one loves you more than your local family, right?

The Golden Spoon Awards are divided into five categories: quality of cuisine, ambience, cocktail options, service and value. The winning 15 restaurants in the following pages scored all five spoons in each of the five categories. We've also chosen eight additional winners for the Editor's Picks category, ranging from sushi to Southern cooking. These eight places are our personal go-tos when hunger strikes, and we know you're bound to love them, too.

The three chefs pictured on our cover represent a few of the winning establishments, and you can tell from their beaming faces that they love good food. From left to right are: Landen Ganstrom, Crave Kitchen & Cocktails; Kelly Franz, Magnolia's; and Adam Jakins, Halls Chophouse. They were styled and photographed by Jenn Cady of Jenn Cady Photography inside the Charleston Distilling Company on Upper King Street. Thanks to everyone for your effort!

We hope you enjoy reading about the winning restaurants. We're including responses from our readers as well as our own remarks, plus contact information so you can visit these heavenly dining options for yourself. We had more than 8,000 spoons cast by residents in 22 states and 107 cities, and we're excited to have such great results for our first year.

Thanks for voting and for reading The Golden Spoon Awards. Enjoy!

Denise K. James
Managing Editor

In Good Taste

PUBLISHER/EDITOR

Bill Macchio

MANAGING EDITOR

Denise K. James

Brian Sherman

editor@MountPleasantMagazine.com

ART DIRECTOR

Dana Coleman

DESIGNER

Kim Hall

WEBMASTER

George Conklin

INTERNET

Sherman Paggi

WRITERS

Brian Barrie

Kalene McCort

Anne Toole

PHOTOGRAPHERS

Jenn Cady

Brandon Clark

William Quarles

Cassandra Richerson

Rick Walo

EDITORIAL ASSISTANTS

Bowen Powell

Valerie Smith

MEDIA CONSULTANTS

Jennifer Burke

Jennifer@mediaservices1.com

Brandon Clark

Brandon@MountPleasantMagazine.com

Cullen Murray-Kemp

Cullen@MountPleasantMagazine.com

Julia Reed

Julia@MountPleasantMagazine.com

Bert Wood

Bert@MountPleasantMagazine.com

ADMINISTRATION & BOOKKEEPING

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Ginger Sottile

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WINNING RESTAURANTS

THE GOLDEN 15

The Winning Restaurants Voted by You

The following 15 restaurants, as well as the comments, were submitted by our voters. Categories for Golden Spoons included quality of cuisine, quality of service, ambience, cocktail options and overall value. Congratulations to all winners! We hope you enjoy reading what they had to say about these 15 dining spots as much as we did.

~The Editors



Bistro Toulouse

We find ourselves at **Bistro Toulouse** all the time to enjoy their hanger steak with béarnaise, mussels, escargot and steak frites – to name a few. Brunch is lovely, too, and the desserts are to die for. We are recognized and the staff makes us feel special. What a breath of fresh air for Charleston to have a nice French restaurant!

Bistro Toulouse – 843-216-3434
1220 Ben Sawyer Blvd., Unit 1 • Mount Pleasant
Tuesday-Saturday: 5 p.m.-9:30 p.m.
Sunday: 11 a.m.-3 p.m.

I don't even like sitting at community tables in bar areas, but at **The Granary** I do. To me, that says a lot about the service and ambience. The food is delicious, and they have a great happy hour. We have convinced many people from West Ashley to visit the restaurant, located in Belle Hall on Long Point Road. We all know what a feat it is to get West Ashley folks to cross the bridge!

The Granary – 843-216-3832
624 Long Point Road • Mount Pleasant
Sunday: 11 a.m.- 2 p.m.
Dinner Monday-Thursday: 5 p.m.-9 p.m.
Friday-Saturday: 5 p.m.-10 p.m.



The Granary

WINNING RESTAURANTS



Page's Okra Grill

Our experience at **Page's** is consistently outstanding every single time. We dine there three to four times a month; not only is it a tremendous value, but the teamwork by staff in focusing on the customer experience is unmatched. Courtney, Ashleigh and Chase have done it well in all categories. The food is fresh, delicious and somewhere we take guests without hesitation.

Page's Okra Grill - 843-881-3333
 302 Coleman Blvd. • Mount Pleasant
 Monday-Friday: 6:30 a.m.-9 p.m.
 Saturday: 6:30 a.m.-9 p.m.
 Sunday: 8 a.m.-2 p.m.

The food is always excellent, the service is great and you get enough food to fill you up and have some left most of the time. **Hyman's** is a great place to eat, and it's worth waiting for.

Hyman's Seafood - 843-723-6000
 215 Meeting St. • Charleston
 Weekdays: 11 a.m.-9 p.m. or 9:30 p.m.
 Weekends: 11 a.m.-9:30 p.m.



Hyman's Seafood



WINNING RESTAURANTS



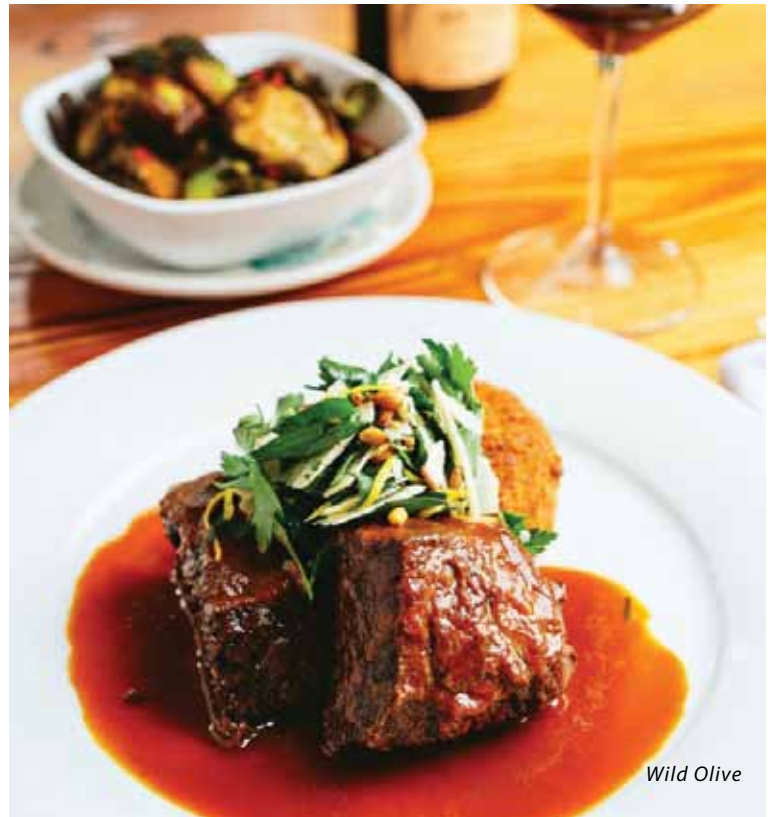
Poogan's Porch

Poogan's Porch was beautiful and had a quaint feeling to it. The staff was so friendly. My waiter, Jack, really was amazing! I asked for advice on what to order, and he went above and beyond on his suggestions! I ordered his suggestions and it was the best food I've ever had! Simply amazing food and wonderful people! Thanks Jack!!!

Poogan's Porch - 843-577-2337
72 Queen St. • Charleston
Monday-Friday: 11:30 a.m.-2:30 p.m.;
5 p.m.-9:30 p.m.
Saturday-Sunday: 9 a.m.-2:30 p.m.
5 p.m.-9:30 p.m.

I am not an experienced food critic, but I am Italian and I know good Italian food. **Wild Olive** has some of the best in Charleston, and with consistency. It has become my favorite place to go. It is friendly, casual and charming. The staff is knowledgeable, pleasant and unobtrusive. A sweet gem among the live oaks of Johns Island!

Wild Olive - 843-737-4177
2867 Maybank Highway • Johns Island
Sunday-Thursday: 5:30 p.m.-10 p.m.
Friday-Saturday: 5:30 p.m.-11 p.m.



Wild Olive

WINNING RESTAURANTS



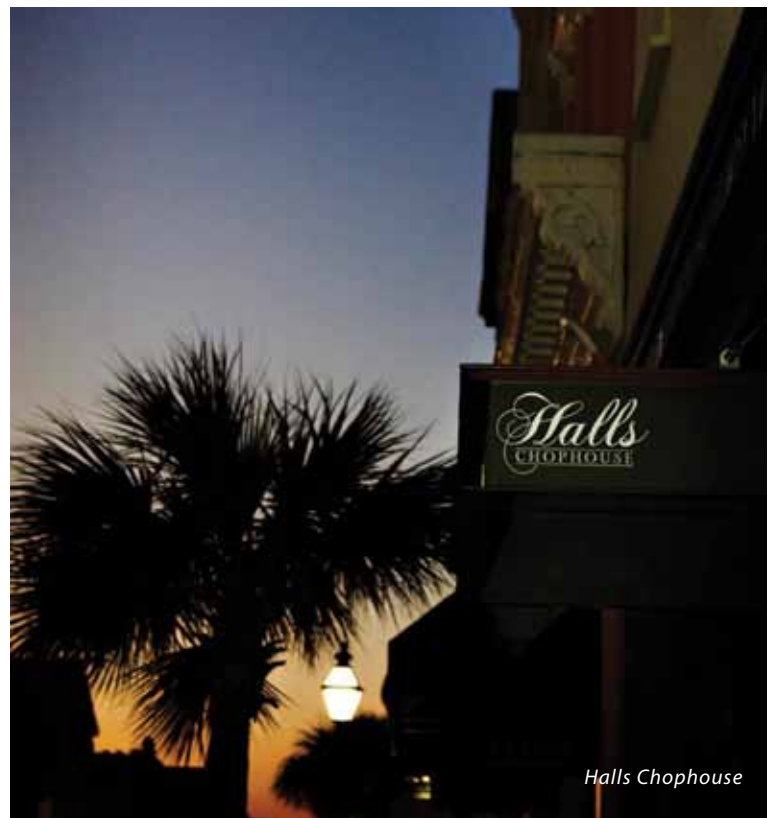
Hank's Seafood Restaurant

Service was superb and the food was divine at **Hank's**. Everyone around us was saying whatever they were eating was the best they've ever had! They had a wine from Aix-en-Provence that you cannot find anywhere on the East Coast except in New York City.

Hank's Seafood Restaurant - 843-723-3474
10 Hayne St. • Charleston
Sunday-Thursday: 5 p.m.-10:30 p.m.
Friday-Saturday: 5 p.m.-11 p.m.

My daughter took me to **Halls** for my birthday. I was greeted upon arrival by the owner, and we were treated with champagne to celebrate my birthday. Mr. Hall came to our table several times to see how my birthday dinner was going. The food was absolutely amazing. After completing our wonderful meal, I was treated with dessert. Absolutely wonderful experience. It made turning 65 worthwhile!

Halls Chophouse - 843-727-0090
434 King St. • Charleston
Monday- Saturday: 4 p.m.-2 a.m.
Sunday: 10 a.m.- 2 p.m.; 5 p.m.-11 p.m.



Halls Chophouse



SOL Southwest Kitchen & Tequila Bar

SOL is such a great restaurant, I don't even know where to start. Whether you are going for lunch or dinner, the selection and food are always awesome. Their drink selection is also second to none. Whether you are looking for the best margaritas or a classic wine, there is no other restaurant to choose.

SOL Southwest Kitchen & Tequila Bar - 843-388-4302
 1101 Stockade Lane • Mount Pleasant
 Sunday: 10 a.m.-11 p.m.
 Monday-Wednesday: 11 a.m.-11 p.m.
 Thursday-Saturday: 11 a.m.-1:30 a.m.

I love most items on the menu at **Acme**, but I gravitate to the specials with the standbys of collards and grits. I especially like the way the fish is prepared – never overwhelming the variety of character, always complementing its texture and enhancing the flavor with a perfect sauce, and always prepared to perfection. The people who work here always make their customers feel special and welcome.

Acme Lowcountry Kitchen - 843-886-0024
 31 J.C. Long Blvd. • Isle of Palms
 Breakfast: 8 a.m.-2 p.m. daily
 Lunch: 11 a.m.-2 p.m. daily
 Dinner: 5 p.m.-10 p.m. daily



Acme Lowcountry Kitchen



Crave Kitchen & Cocktails

Crave delivers great dishes, well presented, every time; anything on the chef's special menu for the day will delight. My goal is to try every menu item!

Crave Kitchen & Cocktails - 843-884-1177

1968 Riviera Drive • Mount Pleasant
 Monday-Thursday: 11 a.m.-10 p.m.
 Friday-Saturday: 10 a.m.-11 p.m.
 Sunday: 10 a.m.-10 p.m.



Burtons Grill

Always great food and service. Never a bad meal at **Burtons**.

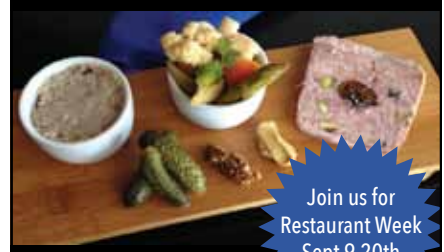
Burtons Grill - 843-606-2590

1875 N. Highway 17 • Mount Pleasant
 Monday-Saturday: 11 a.m.-10 p.m.
 Sunday: 11 a.m.-9 p.m.

"Thank you for selecting us
 in the
 Golden Spoon
 Awards"



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Graze

Graze is a hidden gem and one of my favorites! We always have a great eating experience from beginning to end. Wait staff is always super personable and helpful. It's such a delight to have Graze close by!

Graze - 843-606-2493

863 Houston Northcutt Blvd. • Mount Pleasant

115 E. 5th North St. • Summerville

Monday-Thursday: 11 a.m.- 3 p.m.; 5 p.m.-9:30 p.m.

Friday-Saturday: 11 a.m.-3 p.m.; 5 p.m.-10 p.m.

Sunday: 11 a.m.-3 p.m.; 5 p.m.-9 p.m.



Magnolia's

The food at **Magnolia's** is absolutely wonderful! Fresh and beautifully plated, and the waiters are very knowledgeable.

Magnolia's - 843-577-7771

185 E. Bay St. • Charleston

Monday-Saturday lunch: 11:30 p.m.-3:45 p.m.

Dinner: Nightly from 3:45 p.m.

Brunch: Sunday 10 a.m.- 3:45 p.m.

WINNING RESTAURANTS



We had just lost our dog and went to **Hominy Grill** for some comfort food since we hadn't really been eating. It was our first time in. We ordered their Charleston Nasty biscuit and some grits. The food was hot and the fried chicken was so amazing and the grits so creamy, it was like a warm hug from my grandma and the very definition of comfort food. Our server noticed we were down and asked if we were OK. We told her what had happened. She had been warm the entire time, but she went back to the kitchen and brought us two of their homemade chocolate puddings. We have always had great food and great service, and I always think of the kindness and hospitality we were shown at Hominy that day. When I order the pudding now, I always feel a little warm spot in my heart, and it makes me feel like it's a little visit from our fur baby, who has always enjoyed all the wonderful spots we love to eat with him. (He personally loved Okra Grill and Andolini's on Coleman!)

Hominy Grill - 843-937-0930
 207 Rutledge Ave. • Charleston
 Monday-Friday: 7:30 a.m.-9 p.m.
 Saturday: 9 a.m.-9 p.m.
 Sunday: 9 a.m.-3 p.m.



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Eight of Our Faves

Editor's Picks for The Golden Spoon Awards

The following eight restaurants were handpicked by our editorial staff from the Golden List. We hope you enjoy reading about them and eventually trying them for yourselves.
~The Editors



FIG

Did you know that **FIG** actually stands for the phrase "Food is good?" The first time I dined at this mainstay of Charleston's culinary scene, I found this out and totally admired the restaurant's confidence. I mean, to name a place Food is Good means it has to always be good – and it is.

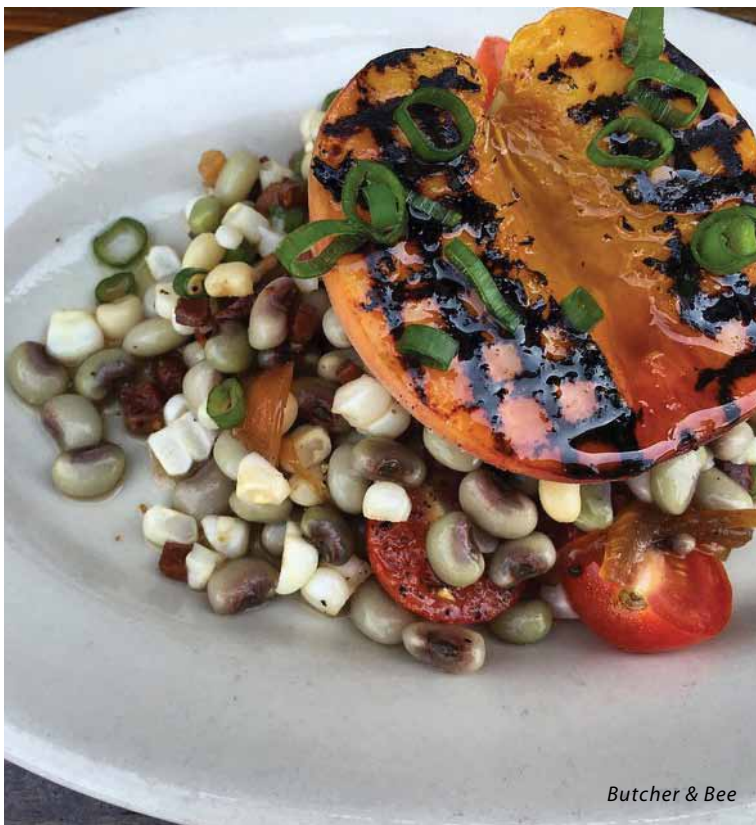
Fig - 843-805-5900
232 Meeting St. • Charleston
Monday-Thursday: 5:30 p.m.-10:30 p.m.
Friday-Saturday: 5:30 p.m.-11 p.m.

When **Husk** opened, I made the executive decision to visit the burning hot spot months after the hype died off. Well, the months turned into years. And the hype is still going, y'all. I finally had to elbow my way through the adoring crowd and see what the fuss is about. The burger is worth it. There's other stuff on the menu, too, but I'm on an artist's budget.

Husk - 843-577-2500
76 Queen St. • Charleston
Monday-Thursday:
11:30 a.m.-2:30 p.m.; 5:30 p.m.-10 p.m.
Friday-Saturday:
11:30 a.m. - 2:30 p.m.; 5:30 p.m. -11 p.m.
Sunday:
10 a.m.-2:30 p.m.; 5:30 p.m.-10 p.m.



Husk



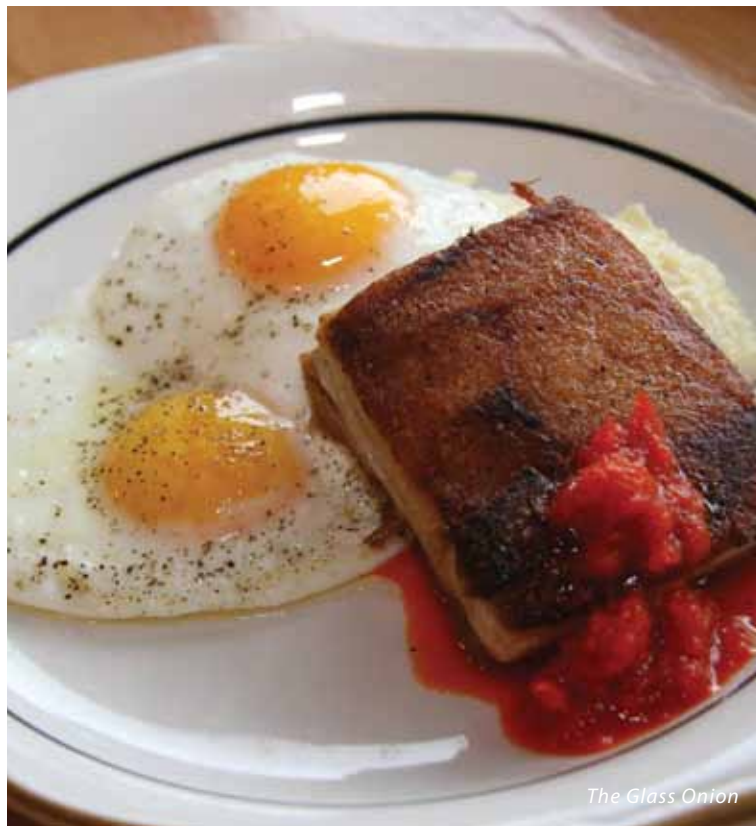
Butcher & Bee

Don't you just love the name **Butcher & Bee**? Much like the juxtaposition of the words "butcher" and "bee," this sandwich shop in downtown Charleston is known for eclectic, tasty recipes made with fresh and unexpected ingredients – and they change daily. Take your clients there for lunch and impress them with your sophisticated palate.

Butcher & Bee – 843-619-0202
 654 King St. • Charleston
 Sunday-Thursday: 11 a.m.-3 p.m.
 Friday-Saturday: 11 a.m.-3 p.m.; 10 p.m.-2 a.m.

The first time I had a deviled egg at the **Glass Onion**, I became a convert. Then I had the quail. ... and then the grilled pimento cheese ... and then the homemade desserts. My love grew with every bite. In fact, just writing this almost makes me want to drive to West Ashley from my house in Mount Pleasant – during rush hour traffic.

The Glass Onion - 843-225-1717
 1219 Savannah Highway • Charleston
 Monday-Thursday: 11 a.m.- 9 p.m.
 Friday: 11 a.m.-10 p.m.
 Saturday: 10 a.m.-3 p.m.; 4:30 p.m.-10 p.m.



The Glass Onion



EDITOR'S PICKS



When I want good sushi East of the Cooper, I visit **Fuji Sushi Bar & Grill**. I do the same thing when I want yummy hibachi vegetables, a good selection of appetizers, flavored sake or a random run-in with my friends who also love the place. Try the Bento Box at lunch – it's an awesome deal.

Fuji Sushi Bar & Grill - 843-856-5798
Belle Hall Shopping Center • 644-Q Long Point Road • Mount Pleasant
Monday-Thursday: 11 a.m.-10 p.m.
Friday: 11 a.m.-11 p.m.
Saturday: noon-11 p.m.

If you're looking for a swanky dinner or drink spot in Mount Pleasant, **Red Drum** is an excellent pick. The outdoor patio can't be beat on a temperate Lowcountry evening. But this restaurant has a following for the weekend brunch hours as well. After all, a place that serves brunch on Saturdays – with specials on champagne cocktails and sourdough French toast – belongs on everyone's speed dial.

Red Drum - 843-849-0313
803 Coleman Blvd. • Mount Pleasant
Monday-Friday: 5:30 p.m.-10 p.m.
Saturday-Sunday: 10:30 a.m.-2 p.m.;
5:30 p.m.-10 p.m.





Fat Hen

A drive out to Johns Island – unless you're fortunate enough to live there – always revolves around a meal at **Fat Hen**, at least for me. Offering a wide variety of cuisine known as "Lowcountry French," the restaurant keeps regulars happy with a chic, reasonably priced bar menu in the afternoons, great dinner options at night and one of the coolest weekend brunches around.

Fat Hen - 843-559-9090
 3140 Maybank Highway • Johns Island
 Monday-Saturday: 5:30 p.m.-10 p.m.
 Sunday: 10 a.m.-3 p.m.

Sometimes, when I think I miss living on James Island, I realize that I really just miss **Zia Taqueria**. Their margaritas, in my opinion, are the absolute best in the Lowcountry. And their salsa has this unique kick to it that I just can't find elsewhere. And their nachos are individually prepared, so you can savor each one. They also have great fish tacos. I think you get the idea.

Zia Taqueria - 843-406-8877
 1956A Maybank Highway • Charleston
 Sunday-Wednesday: 11 a.m.-10 p.m.
 Thursday-Saturday: 11 a.m.-midnight; bar until 2 a.m.



Zia Taqueria

A Perfect Dinner Pairing

CHARLESTON'S RONALD MCDONALD HOUSE AND THE GCRA

Story by Brian Barrie.

Photos courtesy of Charleston's Ronald McDonald House.

FOR OVER 30 YEARS, CHARLESTON'S Ronald McDonald House has been an invaluable resource to families of hospitalized children, providing food and shelter so they can focus on the child's return to health without worrying about paying for hotels and restaurants.

Tens of thousands of family members have been helped

by the Ronald McDonald House in Charleston, but when the organization embarked on an expansion and upgrade project to add five bedrooms, five bathrooms, a computer room, two sitting areas and a renovated kitchen, it was in need of some outside help.

"We strive to provide our families with three meals a day, and knew with the kitchen under renovation, that was going to be difficult," explained Rachel Hubbard, market-



Tens of thousands of families have been helped by Charleston's Ronald McDonald House. When the House needed assistance, local restaurants pitched in.

ing and special events coordinator for the Ronald McDonald House.

Fortunately, they knew just who to ask.

“The Greater Charleston Restaurant Association has been involved from the very beginning, raising funds for the opening of our house in

1983. To date they have raised over \$300,000 in both cash and in-kind donations,” Hubbard pointed out.

Kimberly Lemasters, volunteer coordinator for the Ronald McDonald House, reached out to the GCRA.

“At an association board meeting, I presented the need for donated dinners

during kitchen construction and asked for their help,” recalled Lemasters. “(GCRA President) Anthony DiBernardo promised all dinners would be filled right there on the spot without hesitation. Everyone involved has been extremely motivated and supportive.”

True to their word, Charleston’s restaurants stepped up and came through for the charity, providing 50 meals per night for over a month, including drinks and utensils.

“We strongly believe in being supportive and helping out our local community any way we can, and when the Charleston Restaurant Association reached out to provide food for the Ronald McDonald House, we happily agreed to assist,” stated Scott Shor, owner of Edmund’s Oast. “The Ronald McDonald House offers an important place for families dealing with sick children, and they need to be nourished and cared for. When we heard the kitchen was out of service, we gladly offered to help in any way and were glad we could cook a dinner during that time.”

For many of the restaurateurs, helping out on this project was much more meaningful than just donating food to charity. After all, helping families of sick children is something everyone can empathize with, regardless of whether they’ve been in that position themselves. Joe Fischbein, co-owner of Five Loaves Cafe and Sesame, has seen that situation play

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out from the other side and has a special interest in the work done by the Ronald McDonald House.

"I had to spend three weeks in the hospital when I was 10 years old," recalled Fischbein, "so I have a little understanding of what these children and families are going through. Organizations that cater to children are near and dear to me. We love to help and give back to the community."

Of course preparing, packaging and delivering 50 meals a night involves the entire restaurant staff pitching in, and doing it without sacrificing service for their paying customers.

"Whoever's on shift pitches in. We box up the food and deliver it over there," explained Chip Roberts, co-owner of The Kickin' Chicken. "There were two different occasions that we donated meals for 50 people. That's part of our culture – we do a lot of charitable work and give back to the community whenever we can, especially when it involves kids and special needs children. Anything with kids involved is a no-brainer for us."

Hubbard emphasized that nothing is more important to the Ronald McDonald House than its mission to help the families of hospitalized children and that the GCRA's overwhelming support allowed the organization to continue to take care of those families' basic needs so they could focus on what matters to them most – their kids.

"We relied very heavily on these restaurants to bring in dinners for the families and could not be more thankful for the Charleston Restaurant Association's support," said Hubbard. "After a long day at the hospital, the last thing we want our families to have to worry about is what they are going to eat that evening."

Thanks to the GCRA, those families ate well. 🍷



PITCHING IN

PARTICIPATING RESTAURANTS INCLUDED:

82 Queen
 Art Institute of Charleston
 Crave Kitchen & Cocktails
 DeSano Pizza Bakery
 Edmund's Oast
 Fish
 Five Loaves/Sesame
 Fleet Landing
 Graze
 Halo Charleston
 Katsu
 Kickin' Chicken
 La Tabella
 Lowcountry Bistro
 My Father's Moustache
 P.F. Chang's China Bistro
 Red's/Tavern & Table
 Rio Bertolini's Pasta
 Sol Southwest Kitchen
 & Tequila Bar
 Southerly
 St. James Gate Irish Pub
 Swig & Swine
 Taziki's
 Texas Roadhouse
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Get On Board

Turning the Tide for Sustainable Seafood

CHARLESTON: THE CITY'S name is almost synonymous with fresh, local seafood. But when you go to an area restaurant, do you really know where your fish or shellfish came from and how it was caught?

The South Carolina Aquarium's Good Catch program is a sustainable seafood initiative angling to generate consumer awareness and serve as a resource for chefs striving to support it. Good Catch partners with restaurants that are committed to serving sustainable seafood whenever possible, and the program markets these restaurant partners to highlight the good, sustainable choices they are making.

BY ANNE TOOLE

“One thing we do is answer questions chefs might have; we advise them on what are good options to have on the menu and can discuss seafood they are thinking about serving to make sure it is sustainable and responsibly harvested,” said Shelley Dearhart, manager of Good Catch for the South Carolina Aquarium. “While we emphasize the importance of local and domestic seafood, Good Catch also advises on sustainable seafood harvested elsewhere.”

A small portion of these restaurants are considered Platinum partners and have earned high scores after having their menus assessed by Dearhart.

“Anyone who walks into a Platinum status restaurant can feel good about the sustainable choice they made. Often, the quality goes hand-in-hand when chefs care that much about where their seafood comes from,” she said.

Good Catch's partner restaurants have taken big steps to support the sustainable seafood initiative, but strong community involvement is vital to truly turn the tide to



Photo courtesy of The South Carolina Aquarium.

Chef Rich Demarse of Charleston Harbor Fish House is a supporter of the South Carolina Aquarium's Good Catch program.



keep local fisheries ecologically balanced.

“It is so important for consumers to know where their seafood comes from,” Dearhart explained. “We have started an Ask Before You Order campaign (#PledgeToAsk), giving the community a collective voice to ask before ordering – not only where it came from, but how it was caught. As more people take a stand in favor of sustainable seafood, more restaurants will accommodate, and together our local fisheries will thrive.”

While the popular bumper sticker, “Friends don’t let friends eat imported shrimp,” has become a battle cry in support of the local crustaceans, there are plenty of other fish in the sea. Good Catch offers advice on sustainable fisheries for more than 70 species.

“There’s actually a big push for restaurants to offer underutilized seafood,” Dearhart said. “Using underutilized species can help prevent overfishing of more commonly known menu items, such as grouper, and helps

promote an ecological balance in the ocean.”

As more people #PledgeToAsk, the demand for servers and chefs to know more about the seafood they serve is growing. Good Catch plans to develop a tool this fall that will help educate them on sustainable seafood and to give them quick access to vital information.

Good Catch’s dinner series offers customers a chance to try some of the Lowcountry’s best sustainable seafood. Each month, a partner restaurant hosts a multicourse meal, complete with beer or wine pairings and served up with a side of education. September’s event will be a cooking demonstration at Southern Season in Mount Pleasant. 🍷

Hungry for more? Visit www.scaquarium.org/goodcatch; in addition to seeing the mouthwatering list of partner restaurants, you can also learn what fish are in season locally and sign up for the #PledgeToAsk campaign.





EC EATS

East Cooper Dining Guide



DANIEL ISLAND

Agaves Cantina, locally owned, opened in 2013 and features beautiful interior décor, delicious eats and friendly service. Cuisine: Mexican • 885 Island Park Drive • 843-971-6790 • www.agavescantina.com • \$ • \$-\$\$ • ☂ • 🐾

Ali Baba Deli has traditional Greek and Mediterranean cuisine, such as chicken or beef shawarma, lamb kebobs, gyros and stuffed grape leaves. Healthy and delicious crafted dishes are from recipes passed through generations. Cuisine: Mediterranean • 186 Seven Farms Drive, Suite 500 • 843-377-8666 • www.alibabacharleston.com • \$ • ☂ • 🐾

At **Daniel Island Grille**, also known as DIG, hospitality

is the driving concept. Opened in 2008, DIG boasts the biggest outdoor patios in Charleston, with plenty of space to enjoy the beautiful Lowcountry weather. Cuisine: American • 259 Seven Farms Drive • 843-377-8750 • www.dighospitality.com • \$ • ☂ • 🐾

Dragon Palace is the first Charleston imperial garden Chinese bistro. Chef Cheng Sin Yung offers authentic Chinese cuisine in a charismatic Oriental atmosphere. All dishes on the menu are carefully crafted and prepared with originality in mind. Cuisine: Chinese/Asian • 162 Seven Farms Drive, Suite 320 • 843-388-8823 • www.dragonplacesc.com • \$-\$\$



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Honeycomb Café is the perfect place to start your day with a scrumptious breakfast such as sweet blueberry pancakes or savory omelets with thick-cut bacon. Lunch is also served daily. Cuisine: American/vegetarian • 162 Seven Farms Drive, #340 • 843-881-8686 • www.honeycombcafe.org • \$ • ☂ • 🐾

ISLE OF PALMS

Acme Lowcountry Kitchen combines upscale yet casual elements of traditional coastal cuisine with classic fare. Breakfast, lunch and dinner are served in a casual beach atmosphere with local ingredients and sustainable seafood. Cuisine: American/seafood • 31 J.C. Long Blvd. • 843-886-0024 • www.acmelowcountrykitchen.com • \$\$ • ☂ • 🐾

Banana Cabana is committed to satisfying customers with great food, excellent service and a wide variety of

delicious dishes for lunch and dinner. Cuisine: American/seafood • 1130 Ocean Blvd. • 843-886-4360 • www.thebananacabanasc.com • \$\$ • ☂

Coconut Joe's Beach Grill & Bar offers spectacular views of the Atlantic Ocean from a covered outside deck, air conditioned dining room or open-air rooftop bar. Enjoy live music every night during the high season and revel in a bit of the Caribbean on the Isle of Palms. Cuisine: American • 1120 Ocean Blvd. • 843-886-0046 • www.coconutjoes.biz • \$\$ • ☂

Coda del Pesce offers sweeping views of the Atlantic Ocean. Enjoy handmade pastas, fresh, local Italian seafood-inspired cuisine and a stellar all Italian wine selection. Cuisine: Italian/seafood • 1130 Ocean Blvd. • 843-242-8570 • www.codadelpesce.com • \$\$



The Boathouse at Breach Inlet serves dinner nightly and Sunday brunch. Its roots run deep when it comes to Southern cooking, drawing from family recipes scrawled on cards in plantation kitchens to the modern locavore movement and relying on South Carolina's natural fresh


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abundance. Cuisine: Seafood • 101 Palm Blvd. • 843-886-8000 • www.boathouserestaurants.com •  



The Long Island Café is a hidden gem of a restaurant, is open for lunch and dinner as well as brunch on Sundays. Cuisine: American/grill/French • 1515 Palm Blvd., Suite A • 843-886-8809 • www.longislandcafesc.com • 




SULLIVAN'S ISLAND




Café Medley has anything and everything to do with coffee, goodies and wine. Café Medley is Sullivan's Island go-to place for gourmet ice cream, wine, baked goods and espresso. Cuisine: desserts/sandwiches/wine • 2213 Middle St., Suite 205 • 843-793-4055 • www.cafemedley.com • 


Dunleavy's Pub is proud to be a part of an endangered species – the family owned and operated business. Cuisine: American/pub • 2213 Middle St. • 843-883-9646 • www.dunleavysonsullivans.com •  • 

Poe's Tavern is located two blocks from the beach on beautiful Sullivan's Island. Named for Edgar Allen Poe, who, at the age of 18, enlisted in the Army and called

Sullivan's Island home. We're best known for great burgers and drinks. Cuisine: American • 2210 Middle St. • 843-883-0083 • www.poestavern.com •  • 

SALT at Station 22 is smack dab in the middle of Sullivan's Island, just blocks from the beach and in the center of where it is all happening. Dinner is served daily, and Sunday brunch is one of the most delicious you will find in Charleston. Cuisine: American • 2205 Middle St. • 843-883-3355 • www.saltstation22.com •   • 

Taco Mamacita serves made-from-scratch, super fresh, totally tasty eats and drinks in a fun, laid-back setting and delivers the most awesome customer service of all time to every guest, every time. Cuisine: Mexican • 2213-B Middle St. • 843-789-4107 • www.tacomamacita.com •  •  •  *Best Taco Winner*

The Obstinate Daughter is a name in homage to the Revolutionary War history of Sullivan's Island. Open for lunch and dinner as well as Saturday/Sunday brunch. Cuisine: Italian/pizza/seafood • 2063 Middle St. • 843-416-5020 • www.theobstinatedaughter.com • 

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Crave Kitchen & Cocktails

IT MAY SEEM CLICHE TO SAY THAT a restaurant strives to “put the customer first,” but, at Crave, those are words the owner and staff live by.

“It is our role and honor to provide exceptional service and exceed our guest’s expectations each and every time they grant us the privilege to serve them,” explained Peter Woodman, owner of Crave Kitchen & Cocktails. “It may sound like a simple concept, but it is true.”

Woodman, originally from Ireland, was surprised by the level of service he found when he first visited the area.

“In this industry, and we’ve got to get back to basics,” Woodman said. “At Crave, we focus our training on taking care of the guests.”

All that training has paid off.

Out of the 8,000-plus votes cast for more than 145 restaurants in Mount Pleasant Magazine’s inaugural Golden Spoon Awards, Crave came out on top with more 5-spoon votes than any other restaurant.

“I only wish I could accurately articulate to you the sense of joy our staff exhibited when we announced (the award) to them,” Woodman said. “They literally stood up from the table, high-fiving each other, hooting and laughing. That in itself speaks volumes about how serious our crew takes our restaurant. And to see that spontaneous reaction of genuine joy meant the world to me.”

Great customer service is vital, but you’re not going to win the kind of accolades that Crave has been collecting lately without pairing that service with top-notch food, and that’s where Chef Landen Ganstrom comes in.

“Chef Landen has been at the helm for seven years and is easily one of the top chefs I’ve come in contact with in 20 years working in this industry,” said Woodman.

At the top of Crave’s expansive menu, which covers everything from Lowcountry favorites to exotic creations – much of which is sourced from local farmers and fishermen – you’ll find the restaurant’s famous mac ’n cheese. But this isn’t your mother’s mac ’n cheese – it’s the perennial winner of the Charleston Mac Off. Ganstrom developed the recipe with his daughters and personally oversees each portion that leaves his kitchen.

If it seems unusual that a “comfort food” such as mac ’n cheese holds such an esteemed position on Crave’s menu,

then you probably haven’t been to the restaurant yet. One of Woodman’s favorite refrains is that “when a guest comes into your establishment, they’re coming into your home,” and dining at Crave is truly like dining with good friends who happen to be amazing cooks.

But that warm and fuzzy feeling you have leaving Crave isn’t just from the atmosphere; chances are it also comes from the bar that features some of the most innovative cocktails in the area. With house-made mixers and creative garnishes, Mixologist Shaun Gordon’s creations are an excellent complement to Ganstrom’s menu.

Woodman insists all the credit for Crave’s continued success should go to his entire crew.

“I have not created this; Chef Landen has not created this; our management team has not created this. Everyone from the dish guy to the top has. It truly has and will continue to be a team effort and team goal to stand by our core values,” he insisted. 🍷

Crave is located at 1868 Riviera Drive in Mount Pleasant. To learn more, call 843-884-1177 or visit www.cravekitchenandcocktails.com.



Crave’s mac ’n cheese, top, is always a winner, while the menu covers everything from Lowcountry favorites to exotic creations.

Photos courtesy of Crave.

Beyond Your Basic Coffee Joint

Vintage Coffee & Cafe

JAVA. JOE. MUD. WHATEVER NAME you assign to the boldly roasted caffeinated beverage that gives you a reason to wake up in the morning, one thing we can all agree on is its importance to getting our motors revved. Whether folks start their day with a light amber blend or a frothy cappuccino, a steaming hot beverage usually takes precedence as the sun rises. And now coffee lovers and foodies in Mount Pleasant

BY KALENE MCCORT

have reason to rejoice, with the arrival of Vintage Coffee & Café.

This latest endeavor, from Coastal Crust's Brian Piesner, is perfecting the art of perk, one macchiato at a time.

"I wanted to create a place that truly welcomed all within our community," said Piesner. "From families looking to enjoy a great meal to a freelance graphic designer looking to fuel up before a day of work, Vintage accommodates everyone."

The space on Simmons Street is the epitome of inviting and the direct opposite of corporate chain. Vintage is located in a storybook-esque white house, complete with picture windows and surrounded by towering trees. It's as if you are visiting the

home of a friend with a beverage selection that would rival that of Starbucks. With clean-lined artsy décor and an antique aesthetic, Vintage offers up the ideal environment to power up your computer and get some work in. While the free Wi-Fi and aromatic brews are incentive to visit, the food provides a reason to stay.

Chef Brandy Svec, a graduate of The Cooking and Hospitality Institute of Chicago with over a decade of experience, keeps the menu zestfully innovative. With mouthwatering breakfast dishes such as cinnamon bun French toast, to the more gourmet "Peasant Board," which incorporates various forms of charcuterie, there is sure to be something to satisfy everyone.

"This is not your typical lunch place," said Piesner. "We want to bring our customers back with our uniqueness and flavor."

Using fresh and local ingredients, the thoughtful dishes served up truly catapult Vintage to a level far beyond your basic coffee joint. Instead of typical store-bought bagels, you get a selection of farm-to-table options sure to excite your palate.

The woman behind the creative coffee selection is Powers Gray – a renegade of the roast, who has been steeped in the industry for years. Focusing on shining the spotlight on roasters who offer blends made from sustainably harvested beans, she is dedicated to bringing the finest selection to your cup. Currently, Vintage proudly serves up Counter Culture Coffee – a Durham, North Carolina-based company that recently opened a training center in downtown Charleston.

With plenty of outdoor seating, Vintage is the perfect place to sit, sip and savor. Capturing the hipness of a Portland coffee house, sans pretentiousness, this is one establishment you are going to want to frequent. Private parties can even be arranged for those looking to plan a memorable event filled with stimulating beverages in an

equally as engaging environment. Behind this charming establishment there is a sizable outdoor space that Piesner envisions will be the locale for many a festivity.

Soon, Vintage's exterior space will be graced with a funky playground made from a repurposed 1953 Chevy and reclaimed Kentucky paddock wood.

"We are family friendly, right down to the menu and environment," said Piesner. "By creating this unique exterior area, we plan to be more than just a place to grab a coffee." ☕

Vintage Coffee & Café is located at 219 Simmons St. in Mount Pleasant. To learn more, visit www.vintagecoffeecafe.com or call 843-654-9606.



Vintage proudly serves up Counter Culture Coffee, a Durham, North Carolina-based company that recently opened a training center in downtown Charleston

Photo by Powers Gray.



The Golden List

The following restaurants received votes in the Golden Spoon competition. For more about the Golden Spoon Awards, please visit www.CharlestonGoldenSpoon.com.




- | | | |
|------------------------------|--------------------------|-------------------------------|
| 39 Rue de Jean | Fish | Peninsula Grill |
| 82 Queen | Five Loaves Cafe | Philly's |
| Acme Lowcountry Kitchen | Fleet Landing | Poe's |
| Al Di La | Fuel | Poogan's Porch |
| Amalfi's | Fuji Sushi Bar and Grill | Prohibition |
| Angel Oak | Fulton Five | Queology |
| Annie's Bistro | Gennaro's | RB's |
| Bacco | Gilligan's | Red Drum |
| Banana Cabana | Momma Goldberg's | Reds Icehouse |
| Barony Tavern | Graze | Rusty Rudder |
| Basil | Grill 225 | Santi's |
| Beirgarten | Grimaldi's | Seasame |
| Big Game Bar and Grill | Halls Chophouse | SeeWee Restaurant |
| Bistro Toulouse | Hank's | Senor Tequila |
| Blossom | High Cotton | Sermet's |
| Bohemiam Bull | High Thyme | Shem Creek Bar & Grill |
| Bone Island Nuts & Fudge | Hominy Grill | Slightly North of Broad |
| Bougnat | Husk | SOL |
| Boxcar Betty's | Hyman's | Steel City |
| Bricco Bracco | JB's Smokeshack | Swig & Swine |
| Bocci's | Jestine's Kitchen | Tabbuli |
| Bubba Gump Shrimp Company | Jim 'N Nicks | Taste of India |
| Burtons Grill | La Hacienda | Tavern & Table |
| Bushido | Langdon's | Tbonz Bar Gill & Grill |
| Butcher & Bee | Leon's | Texas Roadhouse |
| California Dreaming | Long Island Cafe | Thai Elephants |
| Carmen Y Juan | Lost Dog Cafe | The Americano |
| Caro-Mia Restaurant | Magnolias | The Boathouse at Breach Inlet |
| Charleston Cafe | Marco's | The Fat Hen |
| Chez Nous | McCrary's | The Granary |
| Charleston Crab House | Melvin's Barbecue | The Islander |
| Charleston Donuts | Middleton Plantation | The Obstinate Daughter |
| Charleston Harbor Fish House | Minero | The Ordinary |
| Coast | Molly Darcy's | The Palmetto Room |
| Coda Del Pesce | Momma Goldberg's | The Pickled Palate |
| Coleman Public House | Ms. Rose's | The Wild Olive |
| Crave | Mustard Seed | The Wreck |
| Cru Cafe | Nigels Good Food | Toast |
| Cypress | Old Village Post House | Tokyo Bistro |
| Dog and Duck | Olive Garden | Trattoria Lucca |
| Drawing Room | On Forty-one | Triangle Char and Bar |
| Eli's Kitchen | Opal | Vickery's |
| EVO | Page's Okra Grill | Water's Edge |
| My Father's Moustache | Pattaya Thai | Wild Wing Cafe |
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