

100+ *23 more* Restaurants WORTH YOUR WHILE

TEXT & PHOTOGRAPHY BY HEIDI BILLOTTO



For those of you who regularly follow my culinary columns on the pages of Charlotte Living, you will recall that with the first issue of 2017 we started our first ever Restaurant Guide – 100+ Restaurants Worth Your While. You can refer to the original list online at CharlotteLivingMagazine.com in our Winter Food Edition. This springtime issue sees a continuation of the list with 20 additional places you must try.

As was the case with the first posting, this listing is not tied to advertising in any way, and restaurants are compiled in groups based on location. I have always prided myself on presenting positive “go-eat-here-now” reviews to my readers.

These are all restaurants where I have enjoyed a dining

experience and then shared the same via these pages, my blog, on television or social media posts since the beginning of 2017. The chefs are doing something new or outside of their regular box – talented people, making a difference in what and how we dine out for breakfast, lunch or dinner.

As always, no “good, better, best” here – all great places worth your time to try. You will find this same listing on our website at charlottelivingmagazine.com or on my blog at HeidiBillottoFood.com for quarterly updates throughout the coming year.

Enjoy and remember to #TellThemHeidiSentYou – Cheers!
– Heidi Billotto

PARK ROAD SHOPPING CENTER

Burtons Grill – Burgers, American Cuisine – 1601 E. Woodlawn Rd. A, Charlotte, NC 28209, 980.299.0999, BurtonsGrill.com

Chopt Creative Salad Company – Salads, Farm to Fork – Park Road Shopping Center, 980.321.9034, ChoptSalad.com



UPTOWN CHARLOTTE

Sea Level – Seafood, Oysters and Carolina Coastal Cuisine – 129 E. 5th Street, Charlotte, NC 28202, 704.412.2616, sealevelnc.com

McNinch House – Continental Cuisine, Tasting Menus – By reservations only – 511 N Church St, Charlotte, NC 28202, 704.332.6159, McninchHouseRestaurant.com

Evoko – Contemporary Cuisine, International Flair In Le Meridian Hotel, 555 S. McDowell St., Charlotte, NC 28204, 980.237.5354, evokerestaurant.com.

DILWORTH

Dilworth Tasting Room – Wine Bar with Tapas and Small Plates – 300 East Tremont Ave., Charlotte, NC 28203, 704.595.3337, Dilworthtr.com

Dolce – Italian – 1710 Kenilworth Ave., Charlotte, NC 28203, 704.332.7525, DolceRistorante.net

Zen Asian Fusion – Asian/Latin – 1716 Kenilworth Ave., Charlotte, NC 28203, 704.358.9688, Zenasianfusion.com

Foxcroft Wine Company – Wine Bar/California Cuisine/Tapas – 1235 East Blvd., 704-602-2133, Foxcroftwine.com

JJ Redhots – Classic Hot Dogs and Sausages – 1514 East Blvd, Charlotte, NC 28203, 980.225.8880, jjsredhots.com

ON MOREHEAD

Rhino Market & Deli – Soups, Sandwiches, Local Market, Wine & Beer – 1500 W Morehead St. #E, Charlotte, NC 28208, 704.348.1428, rhinomarket.com

SOUTHPARK

Oak Steakhouse Charlotte – Steak & Seafood – 4777 Sharon Rd Suite 125, Charlotte, NC 28210, 704.954.8900, oaksteakhouseclt.com

Corkbuzz Restaurant & Wine Bar – Wine Shop, Contemporary Cuisine – 4905 Ashley Park Lane, 704.625.1328, Charlotte.corkbuzz.com

Foxcroft Wine Company – Wine Bar/California Cuisine/Tapas – 7824 Fairview Road, 704.365.6550, FoxcroftWine.com

PLAZA MIDWOOD

Workmans Friend – Irish Pub – 1531 Central Ave., Charlotte, NC 28205, 980.224.8234, TheWorkmansFriend.com

NODA

Benny Pennello's – 28 inch Pizzas – 2909 N. Davidson Street #100, Charlotte, NC 28205, 980.949.8398, bennysva.com

EAST CHARLOTTE

Pho Hong Vietnamese Noodle House – Vietnamese, Noodle Shop – 3209 Eastway Drive, Charlotte NC 28205, 704.595.7624, PhoHongNC.com



SOUTH CHARLOTTE

Babushka's Pierogi – Russian – Tower Place Festival, 8700 Pineville-Matthews Rd, Charlotte, NC 28226, 704.817.9946, Babushkaspierogi.com

Oggi – Italian American, Mediterranean – The Shops at Ardrey Kell, 16646 Hawfield Way Drive, Charlotte, NC 28277, 704.716.9400, oggicharlotte.com

BLAKENEY

Chop't Blakeney – Salads, Farm to Fork – Blakeney, 9844 Rea Rd, Charlotte, NC 28277, 704.755.5565, choptsalad.com

WAVERLY OFF PROVIDENCE ROAD

The Porters' House – Steaks, Seafood, Bourbon – 7417 Waverly Walk Ave, Charlotte Nc 28277, 704.930.7878, ThePortersHouse.com

STRAWBERRY HILLS/ PROVIDENCE ROAD

Aqua e Vino – Northern Italian – 4219 Providence Rd., Charlotte, NC 28211, 704.364.4445, aquaevino.com

NORTH CHARLOTTE

Le's Sandwiches and Café – Vietnamese Bhan Mi – Take Out. Asian Corner Mall, 4520 North Tryaon Street, Charlotte, NC 28213, 704.921.7498, lesbanhmishop.com



Shrubs are not just for landscaping

Chef turned Farmer Jamie Swofford of “The Chefs Farmer” is not only raising crops on his farm in Cleveland County, and foraging for cool edible eats in his free time; but this past year or so he's also been working on a new line of products bringing back an age old recipe for sweetened or herbal vinegars based beverages.

Now with three or four flavors of what Swofford calls “Drinking Vinegars” in his line of Old North State Shrubs, his plan is to develop a variety or two from the harvest of each and every season of the year.

The project started when his friends at Free Range Brewing in NODA were looking for something non-alcoholic to have on tap at their brewery. Now Swofford's Shrubs are available on tap and by the bottle at Free Range and are used in many at craft cocktail around town at chef driven restaurants such as at Heirloom Restaurant and The Asbury at the Dunhill Hotel, just to name a few.



PHOTO BY GERIN CHOINIERE

And They Write, too!

These Charlotte chefs are also soon to add the distinction of cookbook author to their culinary resumes. Chef Mark Allison, and Chef Bruce Moffett are both currently working on cookbook deals – exciting stuff and a great way for us to get into the mind of these talented culinarians and read the rest of the story...

Director of Nutrition for Dole, Chef Mark Allison's story comes from family experience. His son Matthew and his brother Michael are both Stage 1 diabetics and since his now 18 year old son was diagnosed at 14 months old, he's worked on devel-

oping interesting and delicious recipes for diabetics that the whole family could enjoy. His mission is to help control blood sugar while getting the family back around the kitchen table! The “Get Smart about Diabetes” cook book is intended to help all those people with diabetes, who, are confused as to what to eat on a day to day basis, to help them stay healthy and keep blood sugars as normal as possible.

Chef Bruce Moffett, owner of three of Charlotte's most popular places in which to dine: Barrington's, Good Food on Montford and Stagioni, is working on his cookbook, titled South By North. The book will explore Chef Moffett's culinary upbringing and his career in Charlotte, including recipes drawn from his restaurants that will be modified for the home cook. The book's title is a reference to the intersection of Moffett's northeastern American roots with the new life he found here in the South. South By North will be co-written with Keia Mastrianni, a North Carolina-based food writer who will tell more of Moffett's story.

