

GO SOUTH
CHARLESTON
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GoSouth



The Spectator



The Spectator Lobby in Charleston



Oak Steakhouse, Charleston



*Chef Jeremiah Bacon,
Oak Steakhouse, Charleston*



*Oak Steakhouse Wine
Vault in Charleston*

EAT STAY

EAT! EAT! EAT! (IT'S WORTH THE DRIVE)

The word cornucopia comes to mind this time of year—but in Charleston, the term doesn't just describe the traditional cone-shaped basket of Thanksgiving treats. It can also be used to describe the jaw-dropping abundance of restaurants and bars that cater to hungry diners in the Historic District. If you're lucky enough to have the time to visit Charleston this fall, you won't need to work hard to find excellent food in charming surroundings around every corner. Packed into Charleston's Downtown, there are restaurants offering everything from classic steakhouse fare to much-sought-after sandwich creations from a local butcher who cures his own meats.

Written by STACY MOSEK Photography by ANDREW ORBULKA

OCTOBER / NOVEMBER 2015 149

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CHARLESTON

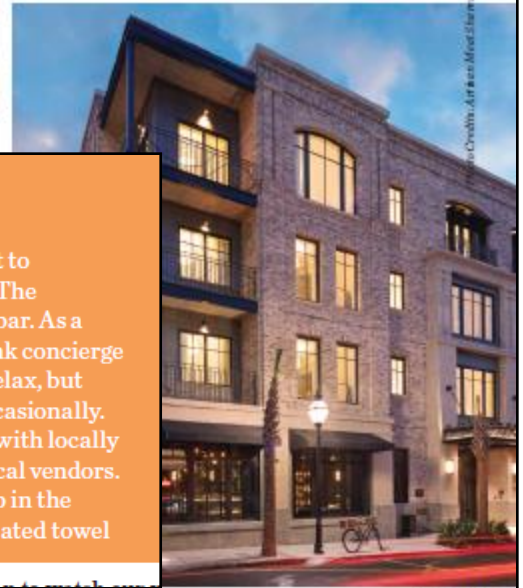


ARTISAN MEAT SHARE

It's perfectly understandable when you hear that native New Yorkers make the drive to Charleston for a pastrami sandwich from this understated eatery. Finding this little store can be a challenge, it's tucked into Cannonborough-Elliottborough, an area of town that's undergoing a facelift (a nice way of saying that you'll encounter lots of scaffolding and traffic tie-ups there). Don't be discouraged—the artisan house-cured meats featured in Chef Craig Deihl's sandwich creations more than make up for the hassle of finding parking. House-made condiments are part of Deihl's secret and the menu also offers salads and fun sides like Kimchi and Pea and Peanut Salad. artisanmeatshare.com, 33 Spring St.

THE OAK STEAKHOUSE

The trick to this place is the way it combines a traditional steakhouse ambience—dimly lit booths, a hushed atmosphere and waiters in suits and ties—with a more casual, welcoming vibe usually found in a local bar. The Oak Steakhouse has accomplished this marriage of elegance and comfort—from the décor (comfy banquettes line thick, roughly hewn wood tabletops), to the food (delicious combinations of Southern favorites using unexpected ingredients) to the service (attentive servers whisk around the dining room making sure guests feel appreciated). If classic steakhouse fare is on your must-eat list for a foodie weekend, Oak is a great choice, located in an easily walk-able area of town. The menu's main claim to fame, dry-aged steaks and new twists on traditional sides, won't disappoint. Try the Oysters Rockefeller or native Charlestonian Chef Jeremiah Bacon's seafood preparations if steak isn't for you. Save room for dessert—those sweet concoctions are worth an extra hour on the treadmill. oaksteakhouserestaurant.com, 17 Broad St., Charleston, 843-722-4220



WHERE TO STAY WHILE IN THE AREA

THE SPECTATOR HOTEL You can't pick a better luxury home base on a foodie weekend visit to Charleston than this brand-new hotel in the French Quarter and Market Street Districts. The Spectator packs a pleasing visual punch from the first minute you walk into the lobby and bar. As a guest of the hotel, you're assigned a butler who is at your disposal for your entire stay—think concierge meets personal assistant. The sleek, modern décor of each room beckons you to stay and relax, but with so many restaurants and bars to explore right down the street, you have to leave it occasionally. The owners sought out regionally made products for the hotel—the mini-bar is appointed with locally sourced meats, cheeses and beverages, and even the beds and pillows are acquired from local vendors. In the end, it's the little touches you'll love: your own espresso machine waits to fuel you up in the morning and the bathroom—a spacious, marble-walled retreat—comes complete with a heated towel rack. thespectatorhotel.com, 67 State St., Charleston, SC. 843-724-4326

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