

## Augusta, Georgia's Dining Scene is Heating Up in Time for Summer

### Cool-down with these local eateries and culinary selections

A culinary city on the rise, Augusta, GA is heating up its dining and cocktail scene as a city steeped in tradition with a fresh new vibe. Augusta's River Region is a bustling hub for foodies who prefer quaint Southern charm with a modern twist. From funky diners to chic eateries, Augusta is a culinary center for artisanal-designed entrees and uniquely local fares and ingredients. Cool down with these Augustan-approved summer favorites.

**Where:** Bodega Ultima

**What to Eat:** Whole Grain Garden Toast assembled with fresh ricotta, sliced tomato, avocado, cracked pepper, sea salt and house olive oil drizzle, best paired with a cold brew coffee.

**What to Expect:** Inspired by the tapas-style dining in the Basque region of Spain, and one of Augusta's newest eateries, Bodega Ultima is the vision of a father-son duo who combined their love of world travel and new cuisine into a unique guest dining experience. This restaurant also boasts a carefully curated "world-market" for patrons to shop in.

**Where:** Manuel's Bread Cafe

**What to Eat:** Blue Clay Farm Salad constructed with sustainably-grown mixed greens, vegetables, and herbs fresh from the farm, served with mustard vinaigrette. For a signature French twist, pair with duck confit, or for a leaner bite, pair with grilled salmon.

**What to Expect:** A French bistro that has solidified itself as a neighborhood icon in North Augusta, with its quaint space and southern twist on traditional French cuisine. This restaurant uses organic ingredients sourced from the owner's Blue Clay Farm, located only a few blocks away, offering fresh, seasonal entrees.

**Where:** Humanitree House Juice Joint & Gallery

**What to Get:** Sunshine Gingerade, a cold pressed juice fusing lemon, ginger, cayenne, agave and love for a refreshing, calorie-burning treat.

**What to Expect:** A fusion of organic and ethically sourced entrees and juices housed in an eclectic art gallery, Humanitree House Juice Joint & Gallery combines food and art under one roof. The family-owned restaurant focuses on vegan, local and organic ingredients, driven by a mission to create a welcoming space for patrons.

**Where:** The Bee's Knees

**What to Get:** Tuna Tartare, a combination of sticky rice, sweet & sour brined cucumbers, avocado, and fresh sushi grade tuna, served over wonton crisps, all glazed in sesame-soy sauce. Pair with ???

**What to Expect:** An eclectic tapas bar and lounge, known for its light bites made using local, seasonal ingredients. This sustainably-sourced eatery is also known for its carefully designed cocktails and boasts a funky vibe with colorful artwork that compliments the historic building. All cocktail syrups and shrubs are made in-house to complement its small batch spirits.

**Where:** Hammond's Ferry Larder

**What to Get:** Southern Spritzer, a fresh twist on an Allspice Dram, this cocktail uses spiced liqueur and a little lime to bring bold and bright flavors to this hibiscus infused vodka spritzer.

**What to Expect:** This neighborhood staple offers an oversized patio with draping lights, good eats and good times with its comfortable atmosphere, perfect for summer night mingling.

**Where:** Craft & Vine

**What to Get:** Georgia marinated shrimp and avocado toast is a small plate delight with mashed avocado, minced cilantro, and thoughtfully marinated shrimp, lime zest and shaved onion piled high on toast. Pair with Peche Le Mont-Rosa, a refreshingly beautiful peach drink that uses Augusta's signature spirit, Fruitland Augusta.

**What to Expect:** Tucked away in downtown Augusta, featuring hand-crafted cocktails, an elegant wine selection and low lights bouncing off art deco and leather, forming an intimate summer night setting.

**Where:** Riverwatch Brewery

**What to Get:** Three Under Par, a carefully crafted brew representative of Augusta with aromatic apricots that are sweet on first sip but finish clean and crisp.

**What to Expect:** Situated in a restored warehouse on the Farmer's Market, Riverwatch Brewery is the first brewery to return to the Garden City since Prohibition. The brewery has four core brews and often offers experimental and seasonal brews for guests to try.

**Where:** Southbound Smokehouse

**What to Get:** Soul Rolls are intimately rolled, crispy fried treats stuffed with smoked chicken, cheese, and roasted black bean and corn salsa. Their signature sauce, the Alabama white sauce, is a heavenly condiment worthy of trying.

**What to Expect:** This musical barbeque mecca is a fusion between comforting tastes and sounds. The barbeque joint boasts live music from acoustic to southern rock while offering up down South eats, most cleverly named after famous jam-bands such as the “Pimento Cheese Incident”.

**Where:** Buona Caffè

**What to Get:** Affogato, a cooling shot of energy and espresso poured over a scoop of all natural vanilla icecream.

**What to Expect:** This artisanal coffee shop is far removed from corporate chains, in style and setting, where brewing methods are an art form, steeping for four minutes in an hourglass vessel. This cozy coffee joint is as welcoming as your neighbors, with fluffy couches and rustic furniture throughout several spaces in the joint.

**Where:** Finch & 5<sup>th</sup>

**What to Get:** Augusta Lemonade is a local libation that pays tribute to the iconic Arnold Palmer with four parts Fruitland Peach Tea Vodka, and six parts lemonade, garnished with a peach slice. For a refreshing citrus libation, the Peach Hound combines Fruitland Augusta peach vodka, ruby red grapefruit juice, and grapefruit ribbon.

**What to Expect:** A lively atmosphere and chic interior, Finch & 5<sup>th</sup> is an American bistro with creative dishes and good company. The eatery boasts a large menu of southern classics and modern fare.