

Eugenia Duke's *Unofficial*
MAYO GUIDE
Greenville, SC

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Duke's
MAYO

Snacks

Jones Oyster Co.
*Smoked Carolina
Fish Dip*

Group Therapy
*Giant Bavarian Pretzel
served with Duke's
Mayo Dijonnaise*

Bobby's BBQ
Tangy Coleslaw

Carolina Bauernhaus
Hummus & Pimento Plate

Lewis BBQ
Creamy Potato Salad

Home Team BBQ
*Pork Cracklins with
Pimento Cheese*

Historical Steps

**Camp Sevier
Historical Marker**
*WWI training camp where
soldiers enjoyed Mrs. Duke's
first sandwiches in 1917*

**The Ottarary Hotel's
Duke's Tea Room
(Now the Hyatt Regency)**
*The Duke's Tea Room
location opened in 1920*

Wyche Pavilion
*Duke's bottling factory
opened in the early 1920s*

Eugenia Duke Bridge
*Dedicated as part of
Duke Brands' centennial
celebration in 2017*

Entrées

Social Latitude
Tomato Pie Sandwich

**Six & Twenty
Distillery**
Grown-Up Grilled Cheese

Soby's
Crab Cakes

Fireforge
Reuben Sammie

Upcountry Provisions
*"The Upcountry"
Turkey Sandwich*

Grill Marks
All-American BLT Burger

**Society Sandwich
Bar & Social Club**
*"Southern Weather"
Chicken Sandwich*

Scoundrel
Dirty Rotten Scoundrel Burger

City Scape Winery
*Lemon Basil Chicken
Salad Croissant*

Nose Dive
Crispy Chicken Sandwich

Sully's Steamers
*"The Ridgeline" Turkey
& Bacon Sandwich*

Fork and Plough
Beef Carpaccio

Papi's Tacos
Chicken Barbacoa Torta

The Bohemian Cafe
*Jalapeño Pimento
Cheese Sandwich*



The History of Duke's Mayonnaise in Greenville, SC

If you ask any Southern chef today what mayo they use, chances are it'll be Duke's. It's a Southern staple with a cult following — we all can't quite get enough of that twang. Back in 1917, Duke's Mayo was started by one of the earliest female entrepreneurs, Eugenia Duke, in Greenville, South Carolina.

Eugenia began selling her homemade sandwiches to World War I soldiers training at nearby Camp Sevier. It wasn't long before her sandwiches grew in popularity, known for their smooth and creamy homemade mayo. Given the demand, she began bottling her mayonnaise in the early 1920s in an old carriage factory, still standing today as the iconic Wyche Pavilion, in downtown Greenville. Today, the flagship mayonnaise is still made according to Eugenia's original recipe right in Greenville.

On November 3, 2023, VisitGreenvilleSC honors Eugenia Duke's legacy by launching Eugenia Duke's Unofficial Mayo Guide to Greenville — a self-guided trail of 20 delicious bites that let her beloved condiment shine; along with four bonus historical stops. From snacks to entrées, Greenville's restaurants are spreading the Duke's love. Enjoy!

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