

ONCE A COTTON-MILL TOWN, GREENVILLE IN SOUTH CAROLINA HAS REINVENTED ITSELF, SERVING UP LOCAL INGREDIENTS WITH A TWIST IN A NEW RESTAURANT SCENE TO EQUAL CHARLESTON'S



9.30AM: BREAKFAST

Roost, 220 North Main

Jump-start your day like a true Southerner at this sunny farm-to-fork joint with wooden tables and booths. Regulars love the fluffy biscuits piled high with scrambled eggs, pork-sausage patties and gravy, as well as the crunchy fried chicken over waffles with plenty of maple syrup. roostrestaurant.com

11.30AM: COFFEE

Methodical Coffee, 101 North Main

At this bright café and roasters the signature coffee is sweetened with condensed milk and topped with a layer of frothy milk from a dairy down the road. Pastries are served on blue willow-pattern plates, and no detail has been overlooked, from the gorgeous glass siphons to the swan-shaped latte designs. methodicalcoffee.com

1PM: LUNCH

Pomegranate on Main, 618 South Main

The plant-filled terrace at Ali Saifi's authentic Persian restaurant is always packed. Take your cue from the feasting families all around and start with *kashk bademjan* (silky sautéed aubergine), before moving on to the grilled kebabs. Tea comes on a pewter tray and the ice cream is flavoured with saffron and rosewater. pomegranateonmain.com

4PM: SOMETHING SWEET

Le Petit Croissant, 640 South Main

Follow the scent of bean-to-bar chocolate to track down this former bookshop owned by French-born master chocolatier Vincent Caradonna. Once inside, try the boozy caramels and nut-studded bars. The gold-flecked choco-sphere – 72 per cent cocoa chocolate stuffed with chocolate mousse, fresh raspberries, almond croissant and chocolate cake – has a cult following. lepetitcroissantgreenville.com

8PM: SUPPER

Husk Greenville, 722 South Main

The hyper-local menu here taps into the area's Appalachian, Cherokee, German and Scottish heritage with lots of pickling, preserving and mill-ground grains. Dishes include coal-roasted chicken with sorghum-flour dumplings and Cherokee candy-roasted squash with trout. 'It's like eating at grandma's,' says the South Carolina-raised chef Jon Buck. huskgreenville.com

10PM: NIGHTCAP

Crafted at Nose Dive, 116 South Main

At this buzzing cocktail bar up a flight of wooden stairs, talented mixologist Walker Pickering's does his thing. Among the naughtily named drinks is Bang C*ck Smash, made with Fighting Cock Bourbon, ginger beer, basil, honey, red pepper and lemon juice. thenosedive.com VICTORIA ABBOTT RICCARDI



Clockwise from top left: Methodical Coffee; baked oysters at Husk Greenville; bartender Walker Pickering of Crafted at Nose Dive; Husk; a cold-brew tower at Methodical Coffee; pickles at Husk