



RESTAURANT

## SUN'S OUT, BUNS OUT

After a winter hiatus, Social Burger, the walk-up window at the AC Hotel on Camperdown Plaza, has reopened and rebranded as Perfect Buns. The menu, refined by the hotel's executive chef, Fernando Coppola, now goes beyond burgers to a hot chicken sandwich with Carolina Reaper glaze, a grilled cheese, and even a Caesar salad disguised as a wrap. For the burgers, the meat is grass-fed beef from Hickory Nut Gap Farm in North Carolina; the cheese is American; the pickles are lacto-fermented in-house; and the vegan halo sauce tops it all off with creamy, salty, and spicy notes. Order at the window and enjoy your handheld at one of the tables on the plaza, or place your order online to go.—*M. Linda Lee*

20 E. Broad St., Greenville. Tues.–Thurs., 11am–10pm; Fri.–Sat., 11am–midnight, [perfectbunsgvl.com](http://perfectbunsgvl.com)



Photography by Julia Lindholm Photography

OPEN BAR

## Top Shelf

Lovers of lesser-known spirits will appreciate the concept behind COS Whiskey, a new bar on Stone Avenue. The menu, which focuses on classic cocktails and hard-to-find spirits, offers customers the opportunity to discover new favorites among the more than 120 bourbons culled from the impressive collection of owner Jarvis Nealy. Without distracting TV screens and blaring music, COS sets a cozy and intimate tone, a place where you can enjoy both cocktails and quiet conversation. And the name? COS echoes Coffee On Stone, the coffee shop that opened next to World Piece by Nealy's wife, Dana Lowie (owner of Coffee Underground), in 2018. The shop, which closed after COVID, ended up providing the ideal spot to show off Nealy's love of spirits.—*MLL*

109 W. Stone Ave., Greenville. Thurs.–Sat., 5–10pm, 864.568.5220, [facebook.com/Whiskey.onstone](https://facebook.com/Whiskey.onstone)

## PLANT DINNER TOPSOIL



Artwork by Erin Lynam

EVENT

## Blossoms and Berries Dinner

A plant-based dinner never looked so beautiful as this one at Topsoil, each of its courses adorned with the season's first juicy berries and delicate edible flowers. A James Beard Award semifinalist, Chef Adam Cooke will highlight the best of what is growing locally, and optional wine pairings will be available. Start the evening off with a welcome cocktail, then take a seat at the communal table to share this epicurean experience and enjoy live music with fellow foodies. During the evening, guests will have the opportunity to learn more about the products on their plate as they meet and mingle with local growers.—*MLL*

Topsoil, 13 S. Main St., Travelers Rest. May 10, Weds., 6:30–9pm. \$85 (includes tax and gratuity), \$120, dinner with optional wine pairing. 864.610.2281, [topsoilrestaurant.com](http://topsoilrestaurant.com)

TACO TRAIL

## Fiesta Forever

What better way to celebrate Cinco de Mayo than to explore the Greenville, SC, Taco Trail? From birria quesitacos at Comal 864—whose chef/owner, Dayna Lee-Marquez was recently nominated for a prestigious James Beard Award—to Nashville hot chicken tacos at Automatic Taco, the Trail includes 11 tasty stops. So round up some amigos and dig into tacos galore. Before you go, download a copy of the Taco Trail Passport, then check out your choice of eateries along the Trail. Grab the code words from each restaurant you visit and take your passport to the VisitGreenvilleSC visitor center (206 S. Main St.), where you can win prizes for completing 4, 8, and 11 visits.—*MLL*

Find a trail map, list of venues, and more information at [visitgreenvillesc.com/tacotrail](http://visitgreenvillesc.com/tacotrail).



Photograph courtesy of Garcia's Cuisine



Photograph courtesy of Califas