

AFAR

WHERE TRAVEL CAN TAKE YOU

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**THE BEST
FOOD
IN AMERICA**
ROAD TRIPS,
LOCAL CLASSICS,
MEALS TO
REMEMBER
p.81

the
FOOD
issue

the Good Life

WHERE TO
TRAVEL,
EAT WELL
& RELAX*



**ITALY
OFF THE
BEATEN
PATH**

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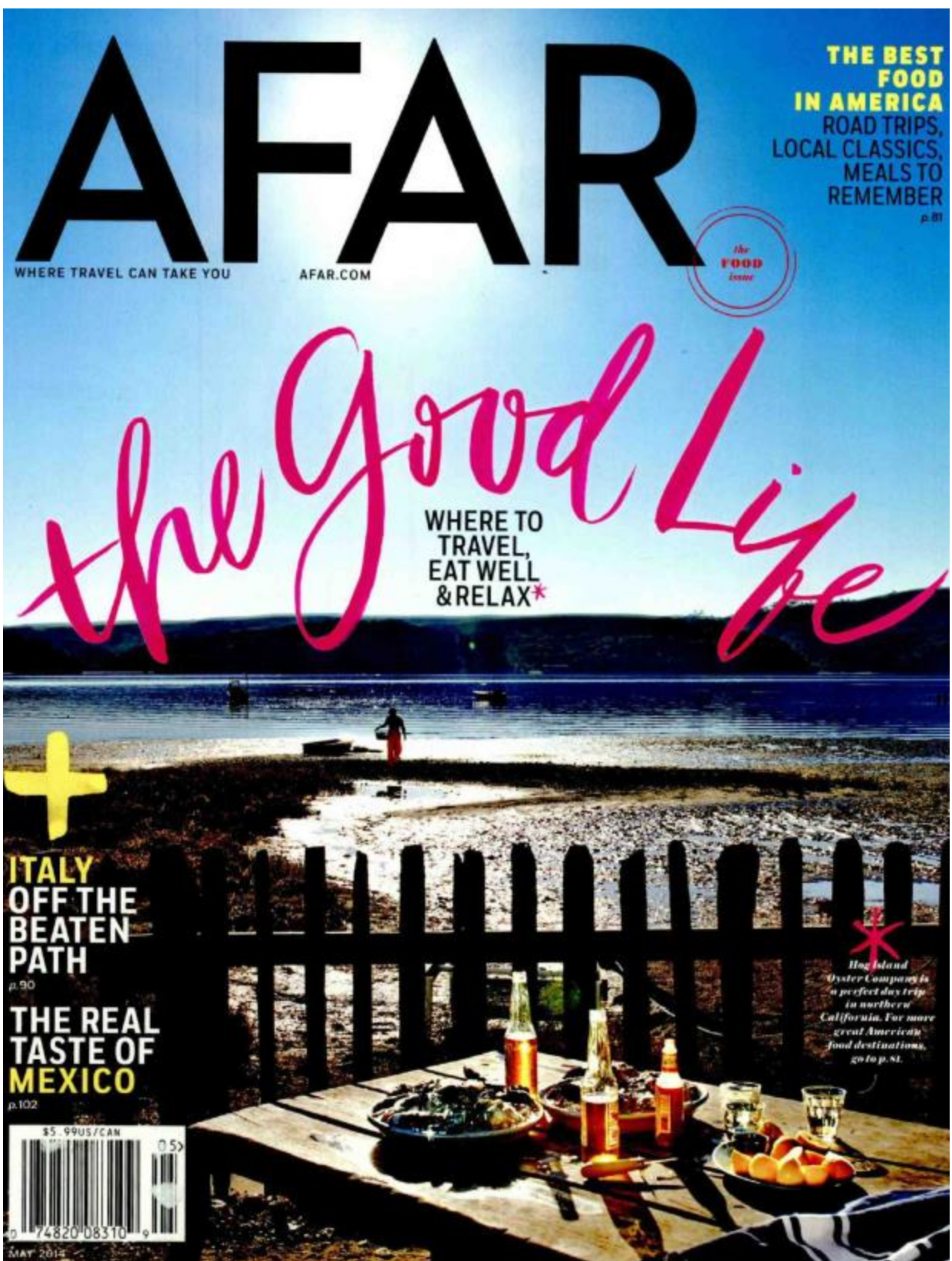
**THE REAL
TASTE OF
MEXICO**

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MAY 2014

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*Hog Island
Oyster Company is
a perfect day trip
in northern
California. For more
great American
food destinations,
go to p.81.*



the
SOUTH

go for
BARBECUE, BOURBON, MODERN
TWISTS ON SOUTHERN
CLASSICS + A HEAVENLY FARM STAY



**NORTH
CAROLINA'S
NEW
FLAVORS**

Chapel Hill

Chefs Kim Floresca and Daniel Ryan have brought the skills they learned in illustrious kitchens such as El Bulli in Roses, Spain, and Meadowood in Napa Valley, California, to their restaurant, **One**. Sweetbreads with

a saffrafrs barbecue sauce and pumpernickel macarons (above) are some of the elevated dishes on their menu. one-restaurant.com

Durham

North Carolina boasts 84 craft breweries. **Fullsteam** is one of the pioneers, brewing beers with locally farmed ingredients and heirloom grains. Visit the tavern and tap room, and sample the hickory-smoked Hogwash porter and the namesake Fullsteam lager. fullsteam.ag

Raleigh

You could spend a weekend eating your way through chef Ashley Christensen's empire. Start at **Poole's Downtown Diner**, where the chalkboard menu might feature Rappahannock River oyster stew. **Beasley's Chicken + Honey**, **Chuck's**, and **Fox Liquor Bar** each have a singular focus: fried chicken, burgers, cocktails. Rise early for sherry-spiked shrimp and grits at the new **Joule**. When it opens this fall, **Death & Taxes** will feature dishes cooked in a wood-fired oven. ac-restaurants.com