the SOUTH

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 sassafras 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.org

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