

UNIQUE EATS

in Syracuse



Dinosaur Bar-B-Que

WAFFLES, WAFFLES, WAFFLES

Where: Funk 'n Waffles, University — 727 S. Crouse Ave., Suite 8, Syracuse; Downtown — 313 S. Clinton St., Syracuse

When: 9 a.m.-4 p.m. Sunday, Monday; 9 a.m.-9 p.m. Tuesday, Thursday-Saturday; 9 a.m.-12 a.m. Wednesday

Information: University — 315-477-9700; Downtown — 315-474-1060; funknwaffles.com

Why: Try a fruity waffle like Tuesday Heartbreak or one of their 11 savory waffles, like Chicken & Waffles, served with a half dozen organic chicken wings.

BARNEY RUBBLE

Where: Modern Malt, 325 S. Clinton St., Syracuse

When: 7 a.m.-10 p.m. Monday-Wednesday; 7 a.m.-4 a.m. Thursday and Friday; 8 a.m.-4 a.m. Saturday; 8 a.m.-4 p.m. Sunday

Information: 315-471-MALT; eatdrinkmalt.com

Why: A fruity pebble encrusted french toast, served with Strawberry-Ginger jam and Creme Anglaise.

HOFMANN GERMAN FRANK AND CONEY

Where: Heid's of Liverpool, 305 Oswego St., Liverpool

When: 8 a.m.-9 p.m. Sunday-Thursday; 8 a.m.-10 p.m. Friday-Saturday

Information: 315-451-0786; heidsofLiverpool.com

Why: Choose a German Frank, a Coney or a Mixed Double, which is a grilled bun stuffed with one of each.

CHICKEN RIGGIES

Where: Delmonico's Italian Steakhouse, 2950 Erie Blvd. E., Syracuse

When: 4 p.m.-10 p.m. Monday-Thursday; 4 p.m.-11:30 p.m. Friday; 1 p.m.-11:30 p.m. Saturday; noon-10 p.m. Sunday

Information: 315-445-1111; delmonicositaliansteakhouse.com

Why: Rigatoni pasta with mushrooms, bell and hot peppers, onions, olives and chicken in a vodka sauce.

GIANELLI SAUSAGE

Where: Find this delicious sausage at Dinosaur Bar-B-Que or at area grocery stores.

When: Dinosaur Bar-B-Que, 246 W. Willow St., Syracuse — 11 a.m.-11 p.m. Monday-Wednesday, 11 a.m.-12 a.m. Thursday, 11 a.m.-1 a.m. Friday and Saturday, 12 p.m.-10 p.m. Sunday; grocery store hours vary by location

Information: gianellisausage.com

Why: Since 1946, Gianelli has been using a sausage recipe straight from Tuscany, Italy.

SIX-POUND FRITTATA

Where: Mother's Cupboard, 3709 James St., Syracuse

When: 6 a.m.-1:30 p.m. daily

Information: 315-432-0942

Why: Featured on "Man v. Food," this 6-pound frittata has 1 pound of home fries, four eggs, peppers and more.

BIG-ASS PORK PLATE

Where: Dinosaur Bar-B-Que, 246 W. Willow St., Syracuse

When: 11 a.m.-11 p.m. Monday-Wednesday; 11 a.m.-12 a.m. Thursday; 11 a.m.-1 a.m. Friday and Saturday; 12 p.m.-10 p.m. Sunday

Information: 315-579-0400; dinosaurbarbque.com

Why: Mouth-watering pork shoulder smoked low and slow, hand pulled and piled high with a choice of two homemade sides and a slab of honey hush cornbread.

SPICY HOT TOMATO OIL

Where: Pastabilities, 311 S. Franklin St., Syracuse

When: Lunch, 11:30 a.m.-2:30 p.m. Monday-Saturday; Dinner, 5 p.m.-10 p.m. Monday-Thursday, 5 p.m.-11 p.m. Friday, 4 p.m.-11 p.m. Saturday, 4 p.m.-9 p.m. Sunday

Information: 315-474-1153; pastabilities.com

Why: This complex sauce works equally well for dipping Pastabilities' famous stretch loaf as it does as a topping for pasta.

TULLY'S TENDERS

Where: Tully's — 2943 Erie Blvd. E., Syracuse; 3355 W. Genesee St., Syracuse; 311 7th North St., Liverpool; 7838 Brewerton Road, North Syracuse

When: Contact individual locations for hours

Information: tullysgoodtimes.com

Why: Billed as The Best Tenders on Earth®, the hand-battered chicken fingers are a favorite in their original, Asian or buffalo versions.

ORIGINAL HINERWADEL'S SALT POTATOES

Where: Local restaurants or buy a bag at area grocery stores. Hinerwadel's Grove (5300 W. Taft Road, Syracuse) also ships salt potatoes across the country.

When: Call Hinerwadel's Grove for hours

Information: 315-458-1050; hinerwadelsinc.com

Why: The salt potato, an iconic Central New York specialty, got its start in the late 1800s, when salt was distilled by boiling water from marshes around Syracuse. Local salt mine workers, many of them Irish, looking for a simple and inexpensive meal, would dump potatoes in the boiling vats and have lunch.

ITALIAN BREAD

Where: Columbus Bakery, 502 Pearl St., Syracuse

When: 8 a.m.-7 p.m. Monday-Sunday

Information: 315-422-2913

Why: Arguably the best bread in Syracuse can be found at this old-world bakery, which has served Syracuse for more than 115 years.



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As seen on



Syracuse is home to some serious eats, and some of these local favorites have even become stars on the small screen.

BYBLOS MEDITERRANEAN CAFÉ

223 N. Clinton St., Syracuse;
315-478-3333; byblossyr.com

The Food Network's "Diners, Drive-Ins and Dives," episode "Authentic Eats": Host Guy Fieri feasted on seasoned falafel and baklava.

DINOSAUR BAR-B-QUE

246 W. Willow St., Syracuse;
315-476-1662; dinosaurbarbq.com

Travel Channel's "Man vs. Food": Host Adam Richman checked out the Pork-Sket Platter — beef brisket and pickled jalapeños topped with a pile of pulled pork, melted cheese and coleslaw. The Food Network's "The Best Thing I Ever Ate": Host Adam Gertler chowed down on the half-chicken dinner.

EMPIRE BREWING COMPANY

120 Walton St., Syracuse;
315-475-2337; empirebrew.com

The Food Network's "Diners, Drive-Ins and Dives," episode "Land to Sea": Host Guy Fieri enjoyed the Sweet Fire Fajitas with andouille sausage and grilled onions and peppers with cheddar jack cheese. In the segment, Fieri and Empire owner and chef David Katleski also prepared the Feta Chicken Flatbread sandwich and Tim Butler, Empire's brewmaster, discussed pairing food and beer.

EVA'S EUROPEAN SWEETS

1305 Milton Ave., Syracuse;
315-487-1722; evapolish.com

The Food Network's "Diners, Drive-Ins and Dives," episode "Eurocentric": The segment highlighted owner Eva Zaczynski preparing her recipe for Hungarian Placki, potato pancakes topped with lightly spiced ground beef and tomato sauce. Host Guy Fieri sampled the crispy potato pancakes with gravy during the episode.

FUNK 'N WAFFLES

727 S. Crouse Ave., Suite 8, Syracuse;
315-477-9700; funkwnaffles.com

The Food Network's "Diners, Drive-Ins and Dives," episode "Far Out": Host Guy Fieri tried two savory waffles: The Chicken & Waffles (buttermilk waffles with a half dozen organic wings and hot sauce) and The Jive Turkey (stuffing waffle with smoked turkey, garlic mashed potatoes, cranberry sauce and gravy). The new downtown location will be featured in an episode of the Food Network's "Guilty Pleasures" airing Thanksgiving week 2015.



Celebrity chef and Visit Syracuse spokeswoman Julie Taboulie poses with one of her dishes.

HEID'S OF LIVERPOOL

305 Oswego St., Liverpool;
315-451-0786; heidsofliverpool.com

Travel Channel's "Man v. Food": Host Adam Richman tried Heid's Double Frank, which consists of two franks together in one split-top bun, slathered with Heid's original mustard.

COOKING WITH JULIE TABOULIE

JulieTaboulie.com

Syracuse-inspired dishes stay in the national spotlight, thanks to the "Queen of Lebanese Cuisine" and celebrity chef, Julie Taboulie. Taboulie produces and hosts a national cooking show series, "Cooking with Julie Taboulie," which airs nationwide on American Public Television and Create TV stations. It is the first, and only, Lebanese series to air in the United States and Canada. The Syracuse native prepares her delicious and healthy fare with local ingredients. Taboulie is Visit Syracuse's official spokeswoman.

KITTY HOYNES

301 W. Fayette St., Syracuse;
315-424-1974; kittyhoyne.com

The Food Network's "Diners, Drive-Ins and Dives," episode "Turn On Traditional": At this local-favorite Irish pub, host Guy Fieri tried out the Reuben fritters with honey mustard horseradish and the Irish meatloaf with cabbage cream sauce and champ potatoes.

MOTHER'S CUPBOARD

3709 James St., Syracuse; 315-432-0942

Travel Channel's "Man vs. Food": Host Adam Richman chose this location for his challenge during his Syracuse-centric episode. He took on the Frittata Challenge — a 6-pound scramble of eggs, sausage, pepperoni and hash browns — and won. Ninety-five percent of those who have taken on this challenge have failed.

PASTABILITIES

311 S. Franklin St., Syracuse;
315-474-1153; pastabilities.com

The Food Network's "Diners, Drive-Ins and Dives," episode "Fully Focused": Host Guy Fieri visited Pastabilities because of its focus on sauces. While there, he raved about the hot tomato oil appetizer and the Wicky-Wicky Chicken Riggies.

CHOCOLATE PIZZA COMPANY

60 E. Main St., Marcellus;
315-673-4098; chocolatepizza.com

Featured on the Food Network, Chocolate Pizza Company annually transforms over 100,000 pounds of premium chocolate into over 100 unique and delicious confections for business and personal occasions.