



TRIANGLE

# DownTowner

M A G A Z I N E

ISSUE 121 • THE TRIANGLE'S FAVORITE MAGAZINE FOR LOCAL DINING, EVENTS, ART, HISTORY, WINE, AND MORE • WWW.WELOVEDOWNTOWN.COM

2016

# BEST

OF

# DOWNTOWNER

# AWARDS



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Join us for a special exhibition of new works by NC artists and supporting events where you'll get a behind the scenes peek at what goes into creating an exhibition at Artspace.

See all the submitted artwork during the exhibition preview May 19-30. Then come back June 3-25 to see the final selections and awards, juried by Marshall N. Price, Nancy Hanks Curator of Modern and Contemporary Art at the Nasher Museum of Art at Duke University.

All works in the preview and exhibition will be for sale, with **proceeds supporting the Artspace Inspiration Fund.**

**SUPPORTING EVENTS**

*FRESH Look:*  
Pre-Jury Preview  
**TH May 19, 6-8pm**

*FRESH Fun:* Family Day Event  
**SAT May 21, 10am-1pm**

*FRESH Opening:* First Friday  
**FRI June 3, 6-10pm**

*FRESH Gameshow*  
**TH June 16, 6-8pm**

Visit [artspacenc.org](http://artspacenc.org) for more details.




# TOUR D.COOP

Saturday, June 4th, 2016

10 AM to 4 PM



Tour D'Coop is a family-friendly tour spotlighting urban chicken coops, bee hives, and gardens throughout Wake County. The event showcases the nutritional benefits of local agriculture, promotes environmental sustainability, and teaches humane animal care. Tour D'Coop encompasses more than 20 chicken coops and attracts over a thousand visitors.

Highlights of this one-day event include:  
An optional **ECO-FRIENDLY BIKE ROUTE** through downtown Raleigh coops, a **HIVE HIKE** featuring homes with active bee hives, and **SUPERSITES** complete with **FOOD TRUCKS**, animal demonstrations, a **DESIGNER COOP RAFFLE**, and more!

Advance tickets are on sale now at [www.tourdcoop.com](http://www.tourdcoop.com)  
Tickets are \$10 per person or \$20 per family

Tickets will also be available the day of the event at:

- Seaboard Ace Hardware
- Whole Foods Cary
- Whole Foods North Raleigh
- Whole Foods Raleigh

 Tour proceeds benefit Urban Ministries of Wake County, a 501(c)(3) organization alleviating poverty in Wake County by providing food and nutrition to hungry families, promoting health and wellness to the uninsured, and by laying the foundations of home for single homeless women.

[www.urbanmin.org](http://www.urbanmin.org)

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OFFICE: 402 Glenwood Avenue | Raleigh, NC 27603

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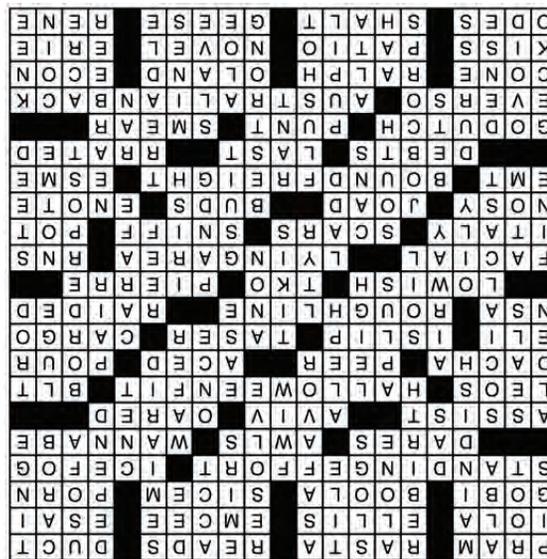
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Answer to crossword puzzle on page 27

**ON THE COVER:** This year's Best of Downtowner Awards cover was designed by Landon Elmore and includes imagery and colors to reflect the fact that all North Carolinians should be treated equally and deserve equal rights and representation. #safeplace #equality

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Read archived issues from 2006 to current online at [www.WeLoveDowntown.com](http://www.WeLoveDowntown.com)



Be sure to check out BOOM! Magazine, our sister publication for baby boomers with articles on health & wellness, dining, travel, personalities in 50+ & Fabulous, finance, history, and much more. Available all across the Triangle and online, [www.BoomMagazine.com](http://www.BoomMagazine.com).



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# BEST OF DOWNTOWNER AWARDS 2016

**A**fter a few weeks of compiling thousands of votes in our **7th Annual Best of Downtowner Awards**, it's finally done. We always look forward to seeing new names in the winners' lists, as well as returning winners from last year who rocked the ballots again. We couldn't agree more with our voters' choices and think you guys have the best and most diverse taste of any magazine readers in the Triangle. As always, the food and drink categories garnered the most votes and, judging by your picks, the most popular restaurants make a point of using locally sourced, sustainable ingredients. In general, the foodie scene across the entire Triangle is pretty amazing and we're lucky to have so many great styles, price ranges, and places to choose from.

We're proud to continue featuring only locally-owned businesses in the Downtowner Awards, and equally proud that other Triangle area magazines are doing the same. Buying local ensures more of our spending dollars stay in the local economy, helps to create (and keep) jobs, drives growth, and shows support for our community. So, be sure to support and buy local!

For those of you who are into statistics, here's a few numbers from this year's votes:

**Total votes:** 10,152

**Guy/girl ratio:** 33.5/66.5%

**Age demographics:** 21 to 24: 6.6%; 25 to 34: 25.2%; 35 to 44: 26.1%; 45 to 54: 21.4%; 55 to 64: 14.4%; 65 and over: 6.3%

**Typical magazine pickup location:** Downtown Raleigh/Cameron Village/Seaboard Station: 39.2%; North Hills/North Raleigh: 21.2%; Downtown Durham: 14.1; Online only: 10.4%; Cary: 5.1%; Apex: 3.3%; Other cities: 2.6%; Chapel Hill: 2.1%; and Wake Forest: 2.0%. Read online in addition to print: 38.5%.

We hope this list provides you with plenty of new restaurants to choose from, businesses to visit, and things to do! Be sure to watch for "Best of Downtowner Awards" stickers on business doors and windows and you'll know there's something good waiting for you inside. Thank you to all who voted and help make the Best of Downtowner Awards a great way to support local business.



Congrats to Chef Corbett Monica and Bella Monica for winning Best Italian for the 5th year in a row.

All Reader Favorites are listed in alphabetical order.

## BEST APPETIZERS

### Bida Manda

*Reader Favorites*  
bu•ku  
Glenwood Grill  
Humble Pie  
Mason Jar Tavern  
Standard Foods  
Vin Rouge

## BEST SANDWICHES

### Person Street Pharmacy Café

*Reader Favorites*  
DeMo's Pizzeria & Deli  
La Farm Bakery  
Linus & Peppers  
Mitch's Tavern  
Player's Retreat  
Sunflowers  
Village Deli

## BEST STEAK

### Angus Barn

*Reader Favorites*  
Death & Taxes  
The Peddler  
Second Empire Restaurant  
Sullivan's Steakhouse  
Vinnie's

## BEST TAPAS

### Mateo

## Reader Favorites

bu•ku  
Humble Pie  
more.  
Taste  
Tazza Kitchen  
Plates

## BEST PIZZA

### Patrick Jane's Bistro & Bar

*Reader Favorites*  
DeMo's Pizzeria & Deli  
Lilly's Pizza  
Mellow Mushroom  
Moonlight Pizza  
Trophy Brewing

## BEST TACOS

### Gonza Taco y Tequila

*Reader Favorites*  
Centro  
Dos Taquitos  
Chubby's Tacos  
Gringo-a-gogo  
Jose & Sons

## BEST BBQ

### Wake & Durham County The Pit

*Chatham/Orange County*  
Allen & Son Barbecue



The Pit's famous pulled pork, one of their many BBQ offerings which garnered Best BBQ in this year's awards.

## Reader Favorites

Big Al's  
Carolina BBQ  
Clyde Cooper's BBQ  
Danny's Barbecue  
Dickey's Barbecue Pit  
Q-Shack

## BEST RIBS

### Angus Barn

*Reader Favorites*  
Backyard BBQ Pit  
Carolina Ale House  
Clyde Cooper's BBQ  
Dickey's Barbecue Pit  
The Pit

## BEST BURGER

### Wake County Bad Daddy's Burger Bar

*Durham County*  
Bull City Burger  
*Chatham/Orange County*  
Al's Burger Shack

*Reader Favorites*  
Abbey Road Tavern  
Chuck's  
Cowfish  
Only Burger  
Player's Retreat  
The Station  
Tobacco Road Sports Café

## BEST MAC & CHEESE

### Poole's Diner

*Reader Favorites*  
Dame's Chicken & Waffles  
Tobacco Road Sports Café  
The Pit  
Relish

## BEST CHICKEN WINGS

### The Pit

*Reader Favorites*  
510 Tavern  
Ba-Da Wings  
Carolina Ale House  
DeMo's Pizzeria and Deli  
Kamado Grille  
The Point  
Soo Café  
Woody's City Market

## BEST FRIED CHICKEN

### Wake County Clyde Cooper's BBQ

*Durham County*  
Dame's Chicken & Waffles

### Chatham/Orange County Mama Dip's

*Reader Favorites*  
Beasley's Chicken & Honey  
Mecca  
Mandolin  
The Pit

## BEST HOT DOGS

### Snoopy's Hot Dogs

*Reader Favorites*  
Neal's Deli  
The Roast Grill  
Tasty 8's

## BEST OYSTERS

### 42nd Street Oyster Bar

*Reader Favorites*  
Coquette  
Death & Taxes  
Margaux's  
NOFO @ the Pig  
Standard Foods

## BEST FRENCH FRIES

### Chuck's

*Reader Favorites*  
Bad Daddy's Burger Bar  
Coquette  
DeMo's Pizzeria & Deli  
Rue Cler  
The Station  
Tobacco Road Sports Café

## BEST DUMPLINGS

### David's Dumpling and Noodle Bar

*Reader Favorites*  
Bida Manda  
Chirba Chirba  
Kimbab  
Shiki Sushi/Tasu  
Sono

# BEST OF DOWNTOWNER AWARDS

2016

## BEST DESSERTS

- Wake County**  
lucettegrace
- Durham County**  
Guglhupf
- Chatham/Orange County**  
Sugarland
- Reader Favorites*  
Bittersweet  
Hayes Barton Café  
Lantern  
Mason Jar Tavern  
Nantucket Grill

## BEST BLOODY MARY

- NOFO @ the Pig**
- Reader Favorites*  
Humble Pie  
Jose & Sons  
Raleigh Times Bar  
Tupelo Honey Café  
Vin Rouge  
Watts Grocery

## BEST MARGARITA

- Centro**
- Reader Favorites*  
Calavera  
Gonza Taco y Tequila  
Jose & Sons

## BEST MARTINI

- C. Grace**
- Reader Favorites*  
Bittersweet  
Foundation  
Fox Liquor Bar  
Second Empire Restaurant  
Sullivan's Steakhouse

## BEST BOURBON/ WHISKEY SELECTION

- Havana Deluxe**
- Reader Favorites*  
Foundation  
Oak City Meatball  
Player's Retreat

## BEST SPECIALTY COCKTAILS

- Bittersweet**
- Reader Favorites*  
C. Grace  
The Crunkleton  
Flash House  
Foundation  
Fox Liquor Bar  
Hadley's Cafe  
Oro

## BEST LOCALLY BREWED CRAFT BEER

- Hell Yes Ma'am (Raleigh Brewing)**

- Reader Favorites*  
Angry Angel (Big Boss)  
Sweet Josie (Lonerider)  
Trophy Wire (Trophy Brewing)

## BEST BEER SELECTION ON TAP

- Raleigh Beer Garden**
- Reader Favorites*  
Carolina Ale House

- Clouds Brewing  
Flying Saucer

## BEST CATERING

- Catering Works**
- Reader Favorites*  
Garden on Millbrook  
Irregardless  
Ladyfingers

- Posh Nosh Catering

## BEST WINE LIST

- Second Empire Restaurant**
- Reader Favorites*  
Angus Barn  
Lantern  
Mandolin  
Sullivan's Steakhouse

## BEST NEW RESTAURANT OPENING IN 2015

- Wake County**  
Standard Foods
- Durham County**  
The Durham Hotel Restaurant
- Chatham/Orange County**  
Il Palio at the Siena Hotel (re-opening)
- Reader Favorites*  
Cave 1912  
Counting House at 21C Hotel  
Death & Taxes  
Mesa Latin Kitchen  
more.  
Taverna Agora (Re-opening)

## BEST RESTAURANT OVERALL

- Bida Manda**
- Reader Favorites*  
Angus Barn

- Lantern  
Mandolin  
Second Empire Restaurant  
Standard Foods  
Watts Grocery

## BEST BAR IN A RESTAURANT

- Raleigh Times Bar**
- Reader Favorites*  
42nd Street Oyster Bar  
Busy Bee  
Carolina Ale House  
Jose & Sons  
Stanbury  
Sullivan's Steakhouse

## BEST PLACE TO PEOPLE-WATCH

- Raleigh Times Bar**
- Reader Favorites*  
Hibernian  
Parizade  
Player's Retreat  
Taverna Agora  
Trophy Brewing

## BEST FAMILY-FRIENDLY RESTAURANT

- Carolina Ale House**
- Reader Favorites*  
Bad Daddy's Burger Bar  
Patrick Jane's Bar & Bistro  
Mellow Mushroom



NOFO @ the Pig brought home the bacon for Best Bloody Mary and Best Gift Shop.

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# BEST OF DOWNTOWNER AWARDS

2016

## BEST VEGETARIAN/VEGAN-FRIENDLY RESTAURANT

**Irregardless Café & Catering**

*Reader Favorites*  
Fiction Kitchen  
Neomonde Mediterranean  
Remedy Diner

## BEST SEAFOOD RESTAURANT

**42nd Street Oyster Bar**

*Reader Favorites*  
Blu Seafood  
Squid's Seafood Restaurant

## BEST ITALIAN CUISINE

**Bella Monica**

*Reader Favorites*  
411 West  
Caffe Luna  
Gocciolina  
Gravy  
Mia Francesca Trattoria  
San Carlo Italian Bistro

## BEST MEXICAN/SPANISH CUISINE

**Jose & Sons**

*Reader Favorites*  
Centro

Gonza Taco y Tequila  
Los Tres Magueyes

## BEST MEDITERRANEAN/MIDDLE EASTERN CUISINE

**Neomonde Mediterranean**

*Reader Favorites*  
Jasmin  
Sitti  
Taverna Agora

## BEST ASIAN CUISINE

**An Cuisines**

*Reader Favorites*  
Juju Asian Tapas  
Pho Pho Pho  
Shiki Sushi/Tasu  
Sono  
Sushi Thai  
Waraji

## BEST CHINESE CUISINE

**Red Dragon**

*Reader Favorites*  
Beansprout Chinese  
Five Star  
Imperial Garden  
Peace China

## BEST FRENCH CUISINE

**Vin Rouge**

*Reader Favorites*  
Coquette  
Rue Cler  
Saint Jaques

## BEST INDIAN CUISINE

**Azitra**

*Reader Favorites*  
Mint  
Saffron Restaurant & Lounge

Vimala's Curryblossom Café

## BEST THAI CUISINE

**Sawasdee Thai**

*Reader Favorites*  
Sushi Thai  
Thai Palace  
Thaiphon Bistro

## BEST LOCAL COFFEE SHOP

**Sola Coffee Café**

*Reader Favorites*  
Beneluxe  
Cafe de los Muertos  
Café Helios  
Cup-a-Joe  
Devolve  
Joule Coffee  
Jubala Coffee  
Morning Times

## BEST LOCAL BAKERY

**La Farm Bakery & Café**

*Reader Favorites*  
Boulted Bread  
Guglhuf Bakery & Patisserie  
lucettegrace  
Neomonde Mediterranean  
Sugarland  
Yellow Dog Bread Co.

## BEST BREAKFAST

**Big Ed's City Market**

*Reader Favorites*  
Brigs Restaurant  
Elmo's Diner  
Finch's  
La Farm Bakery & Café  
Rise Biscuits & Donuts

## BEST BRUNCH

**Wake County**

Irregardless Café & Catering

**Durham County**

Rue Cler

**Chatham/Orange County**

Weathervane Café

*Reader Favorites*

bu•ku  
Capital Club 16  
Coquette  
Humble Pie  
NOFO @ the Pig  
Relish Café

## BEST PLACE TO EAT HEALTHY

**Happy + Hale**

*Reader Favorites*  
Fiction Kitchen  
Irregardless Café & Catering  
Neomonde Mediterranean  
Raleigh Raw

## BEST RESTAURANT FOR A ROMANTIC DINNER

**Second Empire Restaurant & Tavern**

*Reader Favorites*

Bida Manda  
Fairview at the Washington Duke



For 40 years, Arthur and Anya Gordon of Irregardless Cafe have paved the way for vegetarian/vegan food in the Triangle.



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## ENJOY A NIGHT OUT FOR THE TAMMY LYNN CENTER



[tammylynncenter.org](http://tammylynncenter.org)

Join us for lunch or dinner at any Shiki or Tasu Asian Bistro on Saturday, May 14th, and we will donate a percentage of your purchase directly to The Tammy Lynn Center for Developmental Disabilities. Enjoy the best sushi in the Triangle and authentically prepared, Asian Cuisine, while supporting children and adults with developmental disabilities.

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# BEST OF DOWNTOWNER AWARDS

2016

Heron's  
Lantern  
Sullivan's Steakhouse  
Vin Rouge

**BEST COMFORT/  
SOUTHERN FOOD**  
**Poole's Diner**

*Reader Favorites*  
Big Ed's City Market  
Clyde Cooper's BBQ  
Crook's Corner  
Dame's Chicken & Waffles  
Lucky 32  
The Pit

DeMo's Pizzeria & Deli  
Five Star  
MoJoe's Burgers  
Player's Retreat  
Tasty 8's

**BEST BAR/RESTAURANT  
INTERIOR DESIGN**

**Bida Manda**  
*Reader Favorites*  
bu•ku  
Clockwork  
Counting House  
Devolve  
Iris Restaurant in the NCMA  
The Restaurant at the Durham Hotel

**BEST LOCAL MORTGAGE  
AGENT**

**Robert Courts (Prime  
Mortgage Lending)**  
*Reader Favorites*  
Tommy Pope (Corporate Investors  
Mortgage)

**BEST LOCAL LIMO/  
CAR SERVICE/TAXI**

**Taxi Taxi**  
*Reader Favorites*  
All-Points Transportation  
White Horse

**BEST CAR WASH/  
DETAIL SERVICE**

**Bunky's**  
*Reader Favorites*  
Men at Work  
Spiffy/Carolina Auto Spa

**MOST TRUSTED LOCAL  
AUTO REPAIR**

**Harrison Automotive**  
*Reader Favorites*  
Benchmark Autoworks  
Choice Auto Care  
Creech Import  
Tao Auto

**BEST LOCAL PHARMACY**

**Person Street Pharmacy**  
*Reader Favorites*  
Ashworth Drugs  
Hamlin Drugs  
Hayes Barton Pharmacy

**BEST LOCAL TAILOR**

**Glenwood South Tailors**  
*Reader Favorites*  
Alterations by Christina  
Lee's Tailors

**BEST GYM OR PLACE  
TO WORK OUT**

**Personally Fit**  
*Reader Favorites*  
CORE  
Heat Fitness  
O2 Fitness  
Raleigh Crossfit  
YMCA

**BEST HEALTH/MED/DAY SPA**

**Synergy Spa**  
*Reader Favorites*  
Skin Sense  
The Umstead Hotel & Spa

**BEST FACIALS/SKINCARE**

**Synergy Spa**  
*Reader Favorites*  
Cynthia Gregg, MD  
Makena Skin Care  
Simple Bliss  
The Umstead Hotel & Spa

**BEST CHIROPRACTIC OFFICE**

**Triangle Chiropractic**  
*Reader Favorites*  
Crabtree Chiropractic  
Healthsource  
The Joint  
Oak City Chiropractic

**BEST TATTOO PARLOR**

**Mad Ethel's Tattoo**  
*Reader Favorites*  
Blue Flame Tattoo  
Dogstar Tattoo

**BEST PLASTIC SURGEON  
OFFICE**

**Davis & Pyle Plastic Surgery**  
*Reader Favorites*  
Cynthia Gregg, MD  
Synergy Spa  
Wake Plastic Surgery

**BEST DENTAL OFFICE**

**Stanley Dentistry**  
*Reader Favorites*  
Ashley Lloyd, DDS  
Downtown Dental  
Renaissance Dental

**BEST VETERINARY OFFICE**

**Hayes Barton Animal Hospital**  
*Reader Favorites*  
Care First Animal Hospital  
City Vet  
Southpoint Animal Hospital

**BEST PLACE FOR YOGA  
OR PILATES**

**Blue Lotus**  
*Reader Favorites*  
110 Yoga  
Evolve Movement  
Indigo Hot Yoga Center  
Open Door Yoga

**BEST PLACE TO ADOPT A PET**

**Wake County SPCA**  
*Reader Favorites*  
Safe Haven for Cats  
Saving Grace Rescue

**BEST INDEPENDENT  
BOOK STORE**

**Quail Ridge Books**  
*Reader Favorites*  
Letter's Bookshop  
Reader's Corner  
Regulator Bookshop

**BEST PLACE TO BUY VINYL**

**Schoolkids Records**  
*Reader Favorites*  
Chaz's Bull City Records  
Cheshire Cat  
Nice Price Books  
Record Crate

**BEST PLACE FOR  
VINTAGE FURNITURE**

**Revival Antiques**  
*Reader Favorites*  
Antiques Emporium  
Hunt & Gather (Five Points)  
NC State Fairgrounds  
Shelton's Furniture

**BEST PLACE FOR ANTIQUES**

**Hunt & Gather (5 Points)**  
*Reader Favorites*  
Antiques Emporium  
Antiques at Gresham Lake  
Cheshire Cat  
NC State Fairgrounds

**BEST WINE SHOP**

**The Raleigh Wine Shop**  
*Reader Favorites*  
Seaboard Wine  
Taylor's Wine Shop  
Wine Authorities  
Wine Feed

**BEST BOTTLE SHOP**

**Tasty Beverage Co.**  
*Reader Favorites*  
Bottle Revolution  
BottleMixer  
Crafty Beer Shop  
Stag's Head

**BEST LOCAL GIFT SHOP**

**NOFO @ the Pig**  
*Reader Favorites*  
Accipiter  
DECO Raleigh  
Gather  
Gypsy Jule  
Morgan Imports  
Southern Season  
Swagger

**BEST LOCAL SHOP FOR  
WOMEN'S FASHIONS**

**Gena Chandler**  
*Reader Favorites*  
Art of Style  
bevello  
dress.  
Edge of Urge  
fab'rik  
Revolver

**BEST LOCAL SHOP FOR  
MEN'S FASHIONS**

**Liles Clothing Studio**  
*Reader Favorites*  
Art of Style  
Kannon's Clothing  
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Nora and Nicky's Designer Resale  
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**BEST PLACE  
TO BUY JEWELRY**

**Bailey's Fine Jewelry**  
*Reader Favorites*  
Diamonds Direct – Crabtree  
Fink's Jewelers  
Johnson's Jewelers  
Moon & Lola  
Reliable Loan & Jewelry

**BEST PLACE TO BUY  
LOCAL ART**

**Gallery C**  
*Reader Favorites*  
Adam Cave  
Artspace  
Carter Building  
DECO Raleigh  
Little Art Gallery

**BEST LOCAL HARDWARE  
STORE**

**Seaboard Ace Hardware**  
*Reader Favorites*  
Brigg's Hardware  
Burke Brothers

**BEST GARDEN CENTER**

**Logan's Trading Company**  
*Reader Favorites*  
Garden Supply Company  
Stone Bros.

**BEST LOCAL PET STORE**

**Unleashed**  
*Reader Favorites*  
Phydeaux  
Wolf Gang

**BEST LOCAL CHEF**

**Wake County**  
**Scott Crawford (Standard  
Foods)**

**Durham County**  
**Matt Kelley (Mateo)**

**Chatham/Orange County**  
**Andrea Reusing (Lantern)**

*Reader Favorites*  
Aaron Benjamin (Gocciolina)  
Amy Tornquist (Watts Grocery)  
Carolina Farmer (Fiction Kitchen)  
Drew Maykuth (Stanbury)



Best place to find healthy eats? Look no further than Happy + Hale.

**BEST FOOD TRUCK FOOD**

**Chirba Chirba**  
*Reader Favorites*  
American Meltdown  
Bo's Kitchen  
Cockadoodlemoo  
Kokyu  
Porchetta  
Thai Box Zing  
Wandering Moose

**BEST RESTAURANT  
FOR A BUSINESS LUNCH**

**Taverna Agora**  
*Reader Favorites*  
Capital City Club  
Glenwood Grill  
Heron's  
Seaboard 18  
Second Empire Restaurant

**BEST BAR FOOD**

**Clouds Brewing**  
*Reader Favorites*  
Carolina Ale House  
Clockwork  
Tobacco Road Sports Café

**BEST SERVICE/  
FRIENDLIEST STAFF**

**DeMo's Pizzeria & Deli**  
*Reader Favorites*  
42nd Street Oyster Bar  
Angus Barn  
Bida Manda  
Flying Saucer  
Patrick Jane's Bar & Bistro

**BEST LATE NIGHT MENU**

**Carolina Ale House**  
*Reader Favorites*  
Busy Bee

Tupelo Honey  
Vita Vite

**BEST HAIR SALON  
FOR WOMEN**

**Salontology**  
*Reader Favorites*  
Alter Ego  
Blo  
Bottega  
Mark Christopher Salon  
Posh  
Salon 21  
Salon Blu

**BEST HAIR SALON FOR MEN**

**Tesoro Hair Designs**  
*Reader Favorites*  
Arrow  
Atomic  
Salontology

**BEST PROLIFIC RESIDENTIAL  
OR COMMERCIAL REAL  
ESTATE AGENT**

**Ann-Cabell Baum Anderson**  
*Reader Favorites*  
Danny Taylor  
Phyllis Wolborsky  
Linda Craft  
Marti Hampton

**BEST LOCAL  
INSURANCE AGENT**

**Carmen Ritz**  
*Reader Favorites*  
Cecil Bert  
J. Miller Lawson



Best Bakery winner La Farm owner, chef, and master baker Lionel Vatinet.

# BEST OF DOWNTOWNER AWARDS

2016

Jason Smith (18 Seaboard)  
Scott Howell (Nana's)  
Teddy Klopf (Provenance)

**BEST LOCAL TV ANCHOR**  
David Crabtree

*Reader Favorites*  
Barbara Gibbs  
Bill Leslie  
Gerald Owens  
Lynda Loveland

**BEST WEATHERPERSON**  
Greg Fishel

*Reader Favorites*  
Chris Hohmann  
Don Schwenneker  
Elizabeth Gardner

**BEST COLLEGE COACH**  
Coach K

*Reader Favorites*  
Mark Gottfried  
Roy Williams

**BEST LOCAL TWITTER/  
INSTAGRAM ACCOUNT**

@therealCliffyB  
*Reader Favorites*  
@RDUBaton  
@NewRaleigh  
@RaleighWhatsUp

@WeLoveDowntown/  
TriangleDowntowner  
@VisitNC

**BEST LOCAL ENTERTAINER**  
The Avett Brothers

*Reader Favorites*  
American Aquarium  
Ira David Wood III  
Pam Saulsby

**BEST LOCAL ARTIST**  
Bob Rankin

*Reader Favorites*  
Dan Nelson  
Eric McRay  
Jason Craighead  
Kyle Highsmith  
Louis St. Lewis  
Paris Alexander

**BEST INTERIOR DESIGNER**  
Dianne Makgill

*Reader Favorites*  
Danny Taylor  
Lauren Burns  
Maria Adams  
Tula Summerford

**BEST LOCAL SPORTS MASCOT**  
Mr. and Mrs. Wuf

*Reader Favorites*  
Ramses  
Stormy  
Wool E. Bull

**BEST PLACE TO HEAR LIVE  
MUSIC**  
Lincoln Theatre

*Reader Favorites*  
Cat's Cradle  
The Pour House Music Hall

Slim's Downtown  
Red Hat Amphitheatre

**BEST LOCAL NEIGHBORHOOD  
BAR "WHERE EVERYBODY  
KNOWS YOUR NAME"**

Havana Deluxe  
*Reader Favorites*  
The Crunkleton  
London Bridge  
Motorco

My Way Tavern  
Person Street Bar  
The Station

**BEST SPECIAL EVENT SPACE**  
Angus Barn Pavilion

*Reader Favorites*  
Bridge Club  
Cobblestone Market  
Glenwood Club  
Matthews House  
Merrimon-Wynn House  
The Stockroom

**BEST ART GALLERY**  
Contemporary Art Museum  
(CAM)

*Reader Favorites*  
Artspace  
FRANK Gallery  
Nasher Museum of Art  
NC Museum of Art

**MOST DOG-FRIENDLY  
RESTAURANT/BAR**  
Boylan Bridge Brewpub

*Reader Favorites*  
Black Flower  
Crank Arm Brewery  
Flying Saucer  
London Bridge

Raleigh Times Bar  
The Station

**BEST PLACE TO HEAR JAZZ  
& BLUES**  
Irregardless Café & Catering

*Reader Favorites*  
Beyú Caffé  
The Blue Note Grill  
C. Grace

**BEST PLACE TO GO DANCING**  
Mosaic

*Reader Favorites*  
Alchemy  
Coglin's  
Neptunes Parlour  
The Pinhook

**BEST IRISH PUB**  
Hibernian

*Reader Favorites*  
Bull McCabes  
Doherty's  
James Joyce  
Trali

**BEST LOCAL BREWERY**  
Wake County  
Big Boss Brewing Co.



The delish Apricot danish (flaky pastry, a touch of apricot jam and cream cheese, apricot, rock sugar, and pistachio) is just one of the many incredible Best Desserts at lucettegrace.

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# BEST OF DOWNTOWNER AWARDS

## Durham County

Fullsteam Brewery

Chatham/Orange County  
Carolina Brewery

Reader Favorites  
Crank Arm Brewery  
Lonerider Brewing  
Mystery Brewing  
Raleigh Brewing  
Trophy Brewing

**BEST DIVE BAR**  
Black Flower

Reader Favorites  
The Goat Bar  
Neptune's Parlour  
Slim's Downtown

**BEST SPORTS BAR**  
Carolina Ale House

Reader Favorites  
Player's Retreat  
Tobacco Road Sports Café  
Woody's at City Market

**BEST LGBT-FRIENDLY BAR/  
RESTAURANT**

The Pinhook  
Reader Favorites  
Legends  
Flex

Fifteen

**BEST OUTSIDE SEATING/  
PATIO**

Wake County  
Babylon

Durham County  
Geer Street Garden

Chatham/Orange County  
Weathervane

Reader Favorites  
Boylan Bridge Brewpub  
Humble Pie  
Mellow Mushroom  
Motorco  
Taverna Agora  
Raleigh Beer Garden  
Raleigh Times Bar  
The Station

**BEST PLACE FOR A GIRLS'  
NIGHT OUT**

Vita Vite  
Reader Favorites  
Bittersweet  
Clockwork  
Sullivan's Steakhouse  
Taverna Agora  
Vivace

**BEST OUTDOOR EVENT**

Artsposure

Reader Favorites  
Centerfest  
Downtown Raleigh Food Truck  
Rodeo  
First Night  
NC State Fair  
Sparkcon

**BEST CITY HOTEL**  
21C Museum Hotel

Reader Favorites

Aloft (Raleigh & Durham)  
The Durham Hotel  
Renaissance North Hills  
The Umstead Hotel & Spa

**BEST NC COASTAL  
RESTAURANT**

The Oceanic  
Reader Favorites  
Bridge Tender  
Catch  
Circa

Dockside  
The Sanitary

**BEST NC MOUNTAIN RESORT**  
The Grove Park Inn

Reader Favorites  
Biltmore Hotel  
Chetola

**BEST CHARITABLE EVENT**  
Walk/Run/Bike for Hope

Reader Favorites  
Fur Ball  
St. Baldrick's  
State Capitol Oyster Roast  
Triangle Wine Experience

**BEST RADIO STATION**  
KIX 102.9

Reader Favorites  
95X  
Little Raleigh Radio  
Radio 96.1

**BEST PLACE TO TAKE OUT-  
OF-TOWN GUESTS**

NC Museum of Art  
Reader Favorites  
Downtown (Raleigh/Durham/Apex)  
Duke Gardens  
NC Farmers Market  
NC Museum of Science

**WHAT NEW BUSINESS  
DO WE NEED?**

More retail in downtown  
Raleigh

Reader Favorites  
Dog bar  
Jewish deli  
Late night wine/dessert bar  
Somewhere good to dance

**WHAT SHOULD BE  
RALEIGH'S MASCOT?**

Sir Walter Raleigh  
Reader Favorites  
Acorn  
Oak Tree  
Onionhead Monster  
Squirrel  
Wolf

A big **Thank You** to all who voted in this year's Best of Downtowner Awards! Be sure to check out any new restaurants or businesses you may have discover in this issue, and remember, always buy local! 📍



The LGBT (lettuce guacamole bacon and tomato with lime-tobasco mayonnaise) helped bring home the Best Sandwiches award for Person Street Pharmacy Café.



## From the Publisher



Another **Best of Downtowner Awards** is in the books. Counting all the votes definitely took a while (thanks to everyone for killing the ballot box this year!), but it was well worth the effort to discover so many new places to check out. We received some great feedback from this year's Awards and have already started working on fun new categories for next year. Congrats to all the winners and reader favorites in the 6th Annual Best of Downtowner Awards!

We've been looking forward to summer for what feels like forever and it's finally almost here. In our next issue, Get Out!, we'll include plenty of ideas for cool things to do under our blue summer sky. Know

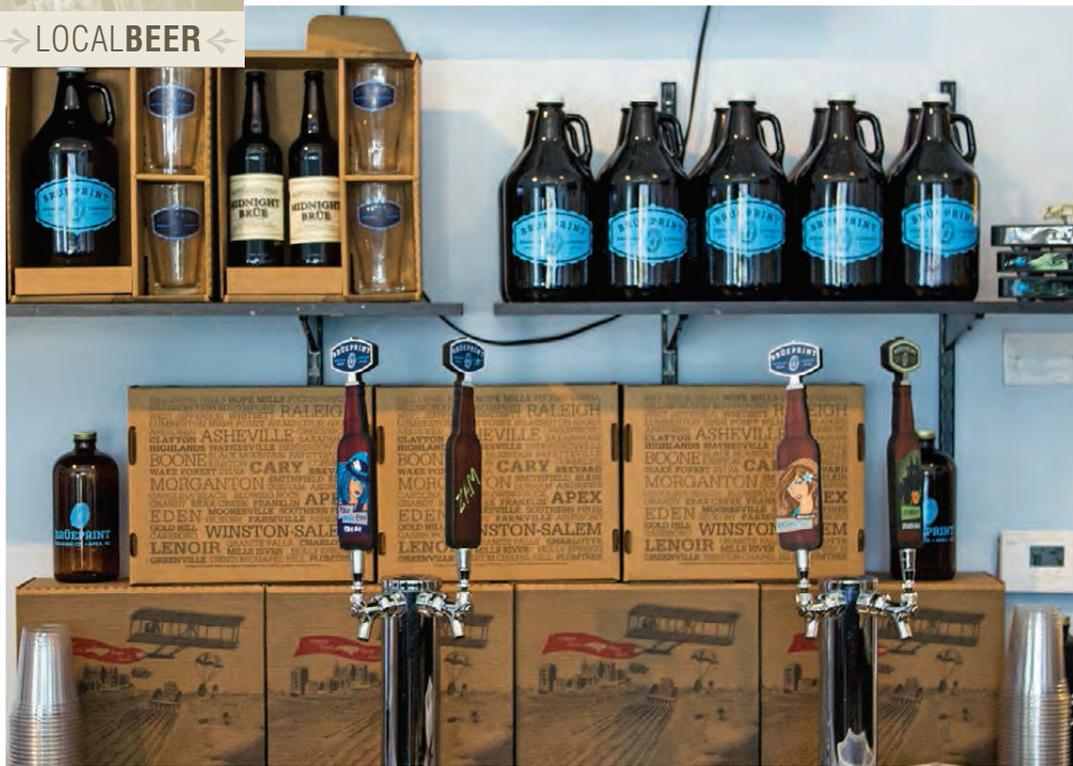
of a great outdoor event happening this summer, something fun to do, or a little-known place to spend time outside? Tell us more so we can include it in our list (<http://bitly.com/TDMcontactus>). Food truck rodeos, Artsposure, outdoor music, patio and rooftop dining, hiking, and walking our dog in downtown are just a few of the things we're excited about this summer. We hope you'll join us and we look forward to seeing you out there!

I would also like to announce some personal news and let friends and readers know that I recently received my real estate license and will be partnering with Steve Gillooly at Gillooly and Associates Realty. I decided to work with Steve because of his stellar business reputation, community involvement, and honest, hardworking approach to real estate. To better serve our downtown Raleigh clients, I've opened a new Gillooly and Associates Raleigh branch right next door to *Triangle Downtowner Magazine* at 404 Glenwood Avenue. I'll be working with clients on both residential and commercial properties. As a long-time downtowner, I know the market here inside and out and will be taking full advantage of my broad network of business contacts as well as the print and social media reach of the magazine. If you're interested in selling your downtown condo, home, building, or property, please give me a call and I'm on it! 919.828.8000.

Cheers,

*Crash*

CRASH GREGG  
Publisher, *Triangle Downtowner Magazine*  
[publisher@welovedowntown.com](mailto:publisher@welovedowntown.com)



# Brüeprint Brewing Company

By Russel Pinkston

There is a common misconception that a brewery and a bar are one and the same. While it is true that there are some similarities between a bar and a brewery's taproom – where patrons can pull up a stool to enjoy the beer – there's a keen disconnect between the two. Most brewery taprooms are not open until 2am, they generally don't serve any liquor, and you will seldom find people going to a brewery to get trashed. Though it may seem counter-intuitive, most breweries are just not the right environments in which to get fratboy drunk. Quite the contrary. Most breweries strive very hard to create a pleasant, inclusive, family atmosphere, encouraging everyone from the surrounding community to come together, bring their children (both human and canine), and sip a few carefully-crafted brews while they unwind and enjoy friendly conversation with their neighbors. Breweries are not simply about drinking, they are also about community. And there is, perhaps, no better local paragon of this than Brüeprint Brewing Company in Apex.

At a time when there are over 30 breweries in the Triangle, Brüeprint Brewing Company has the distinction and advantage of being rather isolated in terms of competition. Currently, they are the first and only brewery in Apex. (Keep an eye out for Southern Peak Brewery, set to open in the coming months.) As such, they have been in the vanguard of public perception for a few years now, winning hearts and minds with live music, charity events, and, of course, delicious beverages.

When I recently visited the taproom at Brüeprint, I was enthusiastically met by Tucker, the resident miniature poodle guard dog – one of the toughest bouncers around, by volume. Brüeprint's owner, Eric Wagner, often brings Tucker into work to help supervise the brewing process and make sure everything is up to



code. While I sat talking with Eric, Tucker kept a watchful eye on the brewmaster in the next room, Brad Fogle, who was transferring a batch of their barrel-aged Edinbrüe Scotch Ale from the barrels into the bright tank.

Brüeprint is a 20-barrel brewhouse that Eric claims was borne from his background in engineering. In his previous life, he was a water treatment engineer and traveled all over the east coast. "It's amazing how similar water treatment is to brewing," he tells me, "things like getting certain enzymes to activate at the right temperatures." Though his career laid the groundwork for his brewing expertise, Eric felt handcuffed by his consulting position. He would often brew a small batch of beer after coming home from work and quickly discovered that his friends and neighbors were graciously drinking all of it in his absence. So, he kept upping his production until finally deciding to make the switch to running a brewery full-time. "I knew I had some good recipes," he says, "so I thought I could do it professionally."

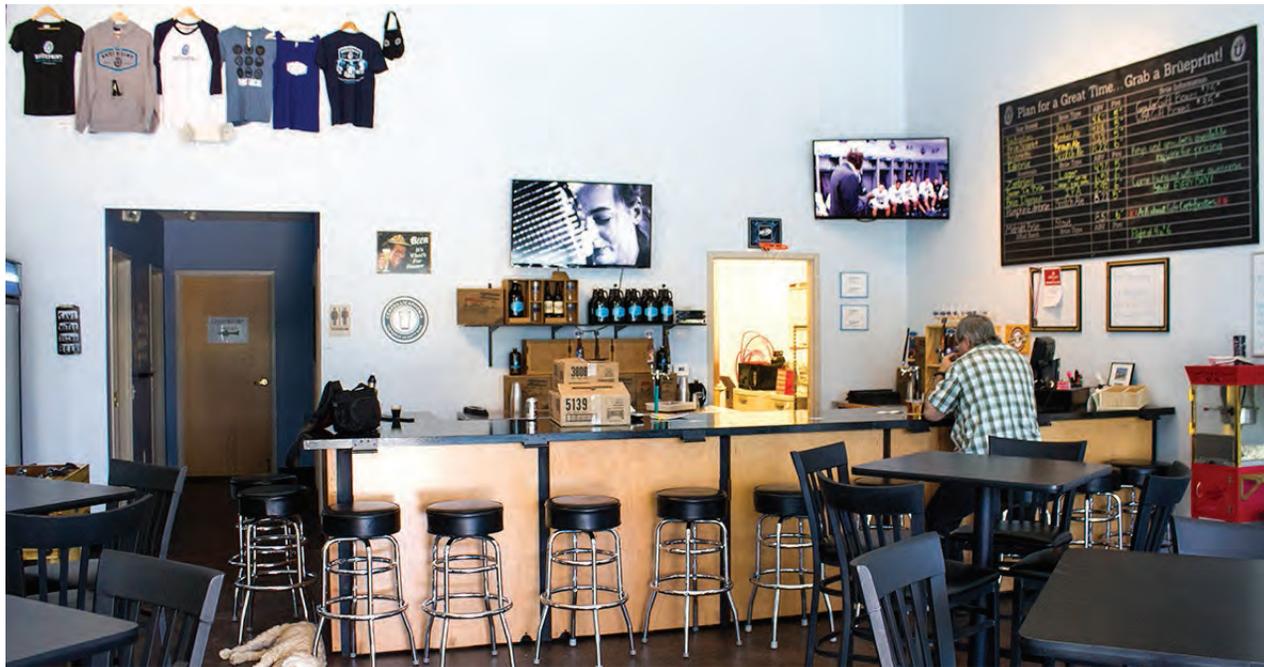
Brüeprint boasts a stellar lineup of quality flagship beers with a deep bench of rotating seasonal offerings.

This is one of the best breweries in the Triangle from which to order a flight. Every one of their beers is clean, well-balanced, and fully-developed. If you go in looking to discover a particular favorite, you may find it difficult to choose.

## Year-Round Beers

- **Pale Brüe Eyes** (4.6% ABV) – a very mellow, pale ale with hints of vanilla and banana esters, with a slightly bitter finish. It's a smooth, quaffable brew that's a solid choice for your first round... or fourth.
- **Brüe Scarlet** (4.8% ABV) – this is a great go-to local amber ale if you're shopping for a 6-pack on your way home from work. It's slightly bitter for an amber, but has a good copper color and a creamy caramel warmth.
- **Brünette Brown Ale** (5.2% ABV) – a deep copper brown ale with hints of roasted barley and nutty chocolate. This beer has a robust, woody flavor without overpowering the palate. If you're a fan of malty browns, this is a terrific addition to the market.
- **Edinbrüe Scotch Ale** (8.2% ABV) – a very smooth, rich brew full of roasted caramel and toffee notes. This is probably one of my favorite local beers, though I must admit I'm partial to Scotch Ales. Just be careful, the high ABV is cleverly masked by its sweetness – it can sneak up on you.

At Brüeprint, they like to keep the equipment busy with plenty of rotating, seasonal brews and experimental batches. Some of the most popular include: Red White & Brüe (5.6% ABV), a white wheat beer with local strawberries and blueberries (or was it brüeberries?); Brüe Diamond IPA (5.9% ABV), a baseball-centric IPA with a powerful fastball clocked at 100 IBU; Zambrüeni (4.7% ABV), a crisp lager made just for hockey season; and



Brüe 32 (5.7% ABV), a creamy pale ale that you've probably seen in the beer aisle during football season. They also offer a pumpkin version of their scotch ale in the fall, a winter stout, a chocolate amber, a Bavarian wheat, and a delicious farmhouse saison brewed with Turkish figs and local wildflower honey. Suffice it to say that, whatever your palate, Brueprint most likely has you covered.

Brueprint's taproom is very dog-friendly. This past January the brewery even hosted the Peak Labs Pet Adoption, where patrons could come in and adopt a furry friend while enjoying a fresh beverage. Brueprint also hosts a few other charities throughout the year,

including Beer, Bands, and Bingo, a day of music and games to benefit the Leukemia & Lymphoma Society.

Aside from these special events, there is usually something interesting going on during an average week. Tuesday nights they host a run club, and Fridays are "Kick the Keg Fridays," where whoever gets the last pint of a keg wins a prize (usually a T-shirt or pint glass). The first Friday of most months they also host live music and an occasional food truck. On any given day there are plenty of board games to choose from and they even have a cozy lounge in the back that feels like you're sitting in someone's living room.

Though Brueprint has garnered a loyal following of locals from around Apex, they are still battling the deprecated notion that they are nothing more than a bar. If you'd like to come out and witness for yourself the friendly community that is Brueprint Brewing Company, they certainly welcome your visit. In fact, Saturday, May 14, marks their 2-year anniversary party. They'll have food trucks, games, and a grand opportunity to join your neighbors for a few delicious brews. Who knows, you might even see your friendly neighborhood beer writer in the mix. 🍺



Russ is a photographer, brewer, author, and screenwriter. He's a Raleigh native who has returned home to NC after a decade of writing (and drinking) in NYC and Los Angeles.



**Brueprint Brewing Company**  
 1229 Perry Road, Suite 101, Apex, NC 27502  
**919.387.8075**  
 Mon - Thur 4-10pm, Fri 4-11pm,  
 Sat Noon-11pm, Sun Noon-8pm  
[www.brueprint.com](http://www.brueprint.com)  
[www.facebook.com/BrueprintBrewing](https://www.facebook.com/BrueprintBrewing)  
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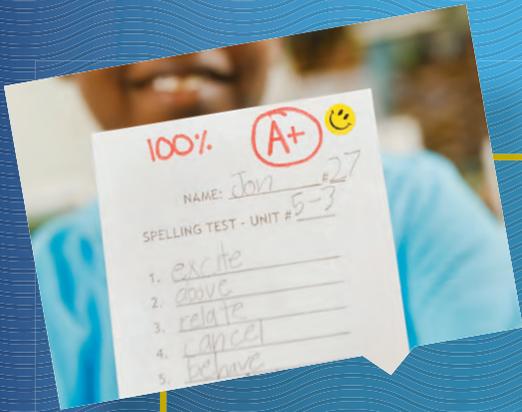
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# Around Town News in the Triangle

We love gossip. Okay, not really, but we love hearing about local growth and we love to share it with our readers. Overhear a rumor about a new restaurant, bar, or business opening in the Triangle? If it's in downtown Raleigh, Durham, Cary, Apex, Wake Forest, Chapel Hill or in North Hills, please share! Send us your news@welovedowntown.com and clue us in. To say "Thanks Ya'll," we'll pick a couple of random tipsters each month and shoot you a free t-shirt.



The 7,000 square foot **Glenwood South Pharmacy + Market** will open in The Gramercy apartment building at the corner of Glenwood and North. It's planned to have a pharmacy, coffee bar, sandwiches, salads and soups, and basic grocery items such as produce, dairy, wine, beer, toiletries, etc. The pharmacy and market are scheduled to open in July, and is owned by former Wake County Commissioner **Tony Gurley** and his wife Robin.

The **Raleigh Food & Wine Festival** features the wares of 30 restaurants and vendors on May 19-21, culminating with a tasting event on May 22 in the old Melrose Knitting Mill on North Dawson Street in downtown Raleigh. More info and tickets at [www.raleighfoodandwine.com](http://www.raleighfoodandwine.com).

The **Downtown Raleigh Farmers Market** starts for the summer and returns every Wednesday 10am to 2pm in the downtown **Raleigh City Plaza**. Forty rotating vendors will be on hand each week, including North Carolina farmers, ranchers, nurserymen, bakers, cheese makers, and specialty foods producers, among others. Visitors can find fresh produce, meats, ready-to-eat lunch items, flowers, and more. [www.godowntown-raleigh.com/farmers-market](http://www.godowntown-raleigh.com/farmers-market)



**Carroll's Kitchen** will be going into the old **Square Rabbit** space at the corner of Martin and Wilmington Streets. Carroll's is a 501c3 non-profit restaurant opening this summer that will serve locally-sourced food, and work to end homelessness in Raleigh by providing job training, life skills development, and housing for single women from local shelters. Find out how you can help on their website, [www.carrollskitchen.org](http://www.carrollskitchen.org).

According to Twitter rumors, **The House** is moving into the **Holly's on Hargett (Moe's Diner)** space and will consist of a bar & bottle shop with bar food offerings.



The **Milkbar** is opening soon in **Glenwood South** in the Creamery building's old Cashmere space at 410 Glenwood Avenue next to Sullivan's Steakhouse. The bar will feature new roll-up side doors, skeeball, cocktails, and local craft beer. The Milkbar is owned by Matt Kenner, who also owns The Anchor Bar on Fayetteville Street and previously owned Noir. [www.milkbarnc.com](http://www.milkbarnc.com)

The recently closed Echelon Hospitality's **Zinda** in downtown Raleigh will become **Bare Bones**, a casual style restaurant featuring pool tables and shuffleboard. Menu items will include casual fair such as burgers, brisket, and ribs. Opening is scheduled for later this summer.



The first **Downtown Raleigh Food Truck Rodeo** takes place Sunday, May 1, and the second on June 12. With over 50 NC food trucks, the DRFTR covers 11 downtown blocks and has seating for over 1,000 people. Future rodeo dates and info at [www.downtownraleighfoodtruckrodeo.com](http://www.downtownraleighfoodtruckrodeo.com).



Standard Food's ex-head butcher **Steven Goff** will launch his new **food truck Brine Haus** this fall, with hopes to eventually transition it to a brick and mortar restaurant. If the food is anywhere near as good as the offerings in his butchery, his truck will be a huge hit.

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**Brewerks Café and Bakery** is opening soon in the old **Quality Grocery** space in **historic Oakwood**. Their website says they will offer fresh-baked breads and pastries, in-house roasted coffee beans, fresh tea/juices/smoothies, breakfast & lunch, to-go meals, produce, and groceries. <http://brewerks.cafe>

Raleigh restaurant **bu·ku** will be opening a second location in **Wake Forest** later this fall. Owners Sean Degnan and Tony Hopkins say it will be on Rogers Road near the Heritage Development. More on bu·ku at [www.bukuraleigh.com](http://www.bukuraleigh.com).



Downtown Raleigh's purveyor of quick and healthy food, **Happy + Hale**, recently opened their **second location on Durham's Ninth Street**. [www.happyandhale.com](http://www.happyandhale.com) (Photo Tim Lytvinenko)



Jazz club, coffee shop, restaurant, and bar **Beyù Caffè** in **downtown Durham** is moving two doors down to a larger location at 341 W. Main Street. This part of the 300 block of Main Street is one of the best-preserved examples of historic architecture in downtown Durham. [www.beyucaffe.com](http://www.beyucaffe.com).

**Counter Culture Coffee** celebrated their move to a bigger location in downtown Durham at 812 Mallard Avenue, with more space for their roastery, a dedicated room for espresso, an outside patio, and space for food trucks. [www.counterulturecoffee.com](http://www.counterulturecoffee.com)



*Provenance's dining room is modern, organic, and minimalist, with an open floor plan, loft, and plenty of natural light.*



*Provenance chef and owner Teddy Klopff*



gave me a whole new understanding and respect for food. It also inspired my zero waste philosophy."

Every detail, no matter how small, is thoughtfully viewed (and sometimes debated) through the lens of that local, sustainable, zero waste philosophy. For example, all of the wood for the restaurant's tables, banquettes, and benches came from a single Chatham County tree and any leftover "scraps" were fashioned into menu holders. Craftsmen in Eli Whitney, North Carolina, made Provenance's plates using local clay, rainwater, and natural sunlight. Even the staff's aprons and uniforms are local, made in Raleigh from cotton grown in North Carolina.

Provenance's dining room is modern, organic, and minimalist, with an open floor plan, loft, and plenty of natural light. Washed mostly in beiges and grays, courtesy of light wood tables, a concrete floor and bar, and metal accents, the space flashes the occasional burst of color via its teal suspended ceiling and the vibrant works of art on the walls.

The restaurant's hyper-seasonal menu is tweaked from service to service with Klopff and his team creating new dishes daily, literally as soon as the local, sustainably grown and raised ingredients arrive in the kitchen. Inspired by historical cookbooks and foraging expeditions, Klopff believes in vegetable and grain-centric plates with small "meat" portions. He explains, "Meatiness already exists in the vegetable kingdom." As for the meat and poultry he does use, Klopff insists it be local, free-range, hormone-free, grass-fed, and sustainably raised.

Our meal began with the Embered Carolina Pearl

# provenance

By Brian Adornetto, Food Editor • Photos by Crash S. Gregg

With the lofty goal of feeding as many people as possible through sustainable methods, Chef Teddy Klopff opened Provenance on February 22, 2016, exactly one year to the day he signed its lease. "Food that is sustainable, nutritious, healthy, and delicious just makes sense; both intellectually and from a culinary standpoint. Ultimately food is all about community, and the current food culture is certainly moving in the right direction," he proclaimed. "Food professionals have been entrusted with the privilege and duty of feeding people. We affect people's bodies and their health. With that comes the responsibility of feeding them ethically."

Klopff started working in the restaurant industry as a

busser when he was 14 years old, eventually working his way up to server. He told us that the front of the house experience is what led him to the kitchen. "I loved the hospitality side of the business. I wanted to learn how to create a meaningful, complete experience for each and every diner." That desire led the New Mexico native to the Culinary Institute of America in upstate New York and, after graduation, New York City, where he cooked for a few years before heading to Charleston, South Carolina, to work under Sean Brock at McCrady's. Four years later, Klopff moved to the Triangle and into the position of Chef de Partie at the Umstead Hotel and Spa. Yet, even with those credentials, he claims, "I didn't truly learn to cook until I learned how to farm. It



The beautifully presented Cast Iron Mako Shark was a portrait of spring, paired with a colorful trio of radishes, charred onion petals, and creamy wheat berries.



The Pan Roasted Buttermilk Chicken, with its exquisitely crisp skin, juicy meat, and ranch-like seasoning, was served with asparagus and a delicious brown hulled Carolina rice that was aged in wood barrels with laurel bay leaves.

Oysters (\$11). They arrived in a covered cast-iron Dutch oven. Once opened, the heady smokiness from the pot filled the dining room and immediately turned heads. Inside, four oysters on the half shell sat nestled in a mound of ashen fruitwood and smoldering cedar shavings. The briny bivalves were finished with a luxurious ham-fortified whey, extra-virgin olive oil, and wood sorrel.

Next were the Head On Beaufort Shrimp (\$15). Five interlocking shrimp watched us as we dug into their bed of tender, petite rouge peas (reminiscent of red black-eyed peas) and earthy carrots. While they were some of the freshest shrimp I've ever eaten, the "black sauce"

stole the show. Made with barrel-aged soy sauce, fermented fish sauce, carrot puree, and squid ink, it was sweet, salty, funky, and rich with umami.

Among our mains were the Cast Iron Mako (\$23), Charcoal Grilled Beef Tenderloin (\$29), and Pan Roasted Buttermilk Chicken (\$25). The beautifully presented mako was a portrait of spring. Paired with a colorful trio of radishes, charred onion petals, and creamy wheat berries, the perfectly grilled shark was meaty and mild. However, the nutty, buttery, garlicky wheat berries were the star of the dish. What made the meltingly tender petite filet mignon stand out were the braised

hanger steak beneath it and the mushroom ketchup. The sweet, full-bodied hanger added a depth of flavor that usually eludes cuts from the beef tenderloin, while the dollops of mushroom ketchup brought a quirky earthiness. Rounding out the plate were microgreens, buttermilk-simmered white beans, and a spring greens puree. The buttermilk chicken, with its exquisitely crisp skin, juicy meat, and ranch-like seasoning, was the best of the savory dishes. It was served with asparagus and a delicious brown hulled Carolina rice that was aged in wood barrels with laurel bay leaves.

We ended the evening with the NC Chocolate >>>

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The Embered Carolina Pearl Oysters sat nestled in a mound of ashen fruitwood and smoldering cedar shavings, finished with a luxurious ham-fortified whey, extra-virgin olive oil, and wood sorrel.



What made the meltingly tender petite filet mignon stand out were the braised hanger steak beneath it and the mushroom ketchup.



The Head On Beaufort Shrimp watched us as we dug into their bed of tender, petite rouge peas (reminiscent of red black-eyed peas) and earthy carrots, and a remarkable barrel-aged soy sauce, fermented fish sauce, carrot puree, and squid ink.

(\$8), a combination of moist devil's food cake, airy milk chocolate mousse, crisp chocolate cookie crumbles, snappy black cocoa nibs, and soft-serve chocolate "frosty" ice cream. Featuring five different chocolates in five different preparations, this amazing dessert was neither cloyingly sweet nor death by (local) chocolate.

With its ambitious mission and ethically-prepared, sustainable local food, Provenance strives to change not only how people eat, but how food is grown. Who knew politics could taste so good? 🍷



Brian is a food writer, culinary instructor, and chef. His business, Love at First Bite, specializes in private cooking classes and intimate dinners. For more information, please visit [www.loveatfirstbite.net](http://www.loveatfirstbite.net). Brian can be contacted at [brian@welovedowntown.com](mailto:brian@welovedowntown.com).



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Downtowner Tips: Good for groups, date night, and upscale bar bites. The more adventurous should check out Provenance's reservation-only Dining Series, where Klopfi "explores worldly wines, flavors, and cultures through the lens of the North Carolina larder" via "refined, playful, artistic tasting menus."

Dr. Leo A. Haydt IV, DMD

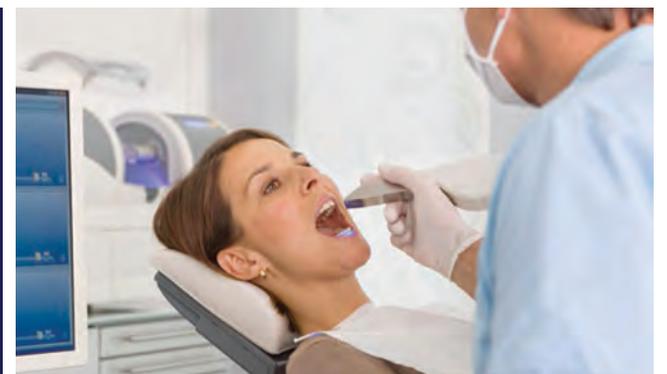


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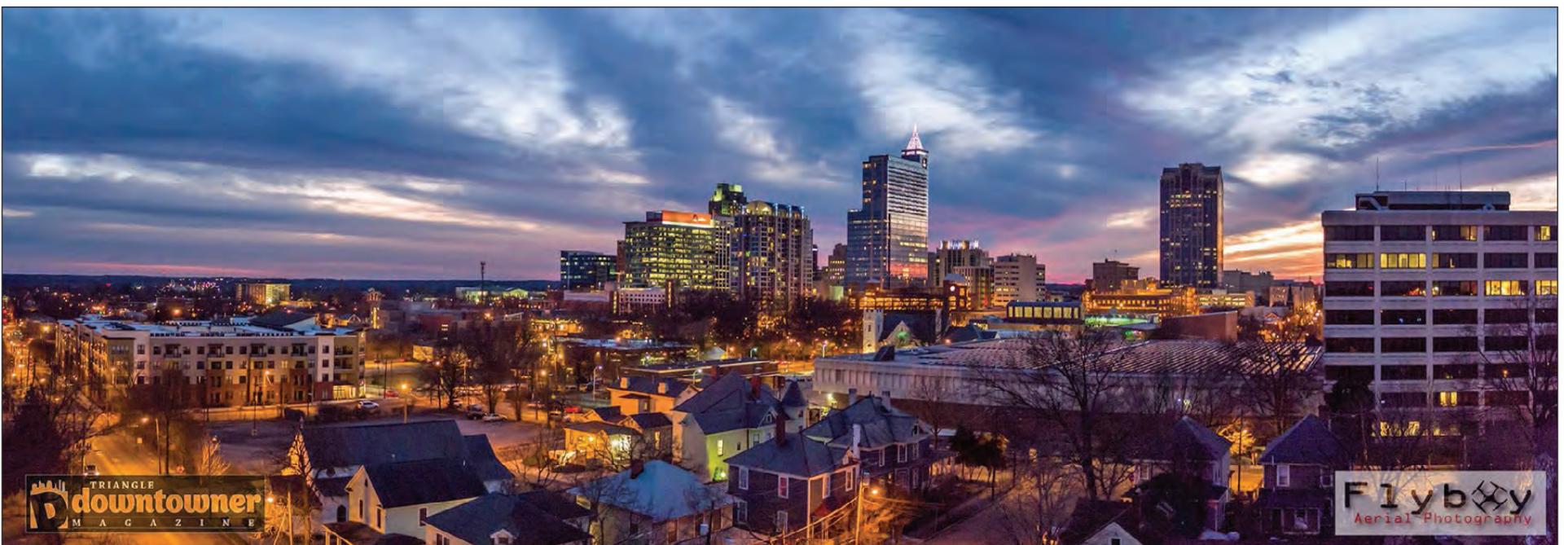
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# Springtime Wine in Raleigh

Wine pairings for your outdoor cookouts, picnics, and porch parties

By Liz Olivieri • Photo by Nancy Thomas

It's that time of year when we crawl out of our winter hibernation caves, unbundle our layers, and strip off the blankets, ready to enjoy the beautiful North Carolina weather.

Whether it's just going for a walk around the city or planning a trip across the state, everyone wants to cure their cabin fever and go, go, go. Backyard cookouts and picnics in the park are two staples that go hand-in-hand with good weather and good company in this city. Few things make a delicious meal even better than choosing the right wine to go with it. Paired with a good wine, even the simplest foods like a hot dog from the grill can transform into a unique pairing experience.

Here's a quick go-to guide for pairing wines with some of our favorite foods of the season. This list is by no means exclusive! Next time you're shopping for your next party, get-together, or simple dinner on the porch, stop by and ask us for a pairing suggestion and our seasonal favorites.

## Hot Dogs and Hamburgers

There's nothing that feels more like spring than finally being able to fire up the grill, and there's nothing more classic on the grill than an all-natural hot dog or burger (vegetarian versions are great too!). Whether you're loading up the sauerkraut or just going with plain mustard, the sour and spice pair well with the perfect balance of sweetness and acidity that can be found in many German Rieslings.

Though Riesling can be polarizing for some, there are many different styles to choose from – anything from bone-dry to rich and sweet. For something dry, try the Leitz Eins Zwei Dry. Loaded with brilliant fruit and a zippy finish, this wine is well-suited for your kraut or relish. For something on the sweeter side, the Sellback-Oster Feinherb Riesling adds just a touch of sugar to balance out that spicy brown mustard for your dog or brat.

For a classic burger, you can't go wrong with a medium-bodied to bolder red like a Grenache, Merlot, or a Cabernet Sauvignon. This is a very broad spectrum of wines, so let's focus on a few burger types. Traditional beef burgers with American cheese are going to be full of red meat flavor and a milder cheese will go well with



Danielle and Lauren enjoy a glass of wine on the new patio outside Cafe Helios on Glenwood Avenue.

the modern style of Cabernet Sauvignon like the Camp from California winemaker Kenny Litikaprong. The Chateau Saintonge Bordeaux Rouge is a great entry level Bordeaux blend that's mostly Merlot, with a little bit of earth to compliment the juiciness that will pair well with some sautéed mushroom or onion toppings, and a funky cheese like Blue or Stilton.

Grilling up something a little different? Lamb burgers can be a fun alternative. For these, head to the heart of lamb-pairing country – the Rhone Valley of France. Cotes du Rhone and other southern French red blends like the Syrah-dominant Domaine du Prince are typically medium-bodied and have a little bit of peppery spice due to the inclusion of Syrah and other indigenous varieties. Another option is the Grenache-heavy St. Hilaire d'Ozilhan 'Prestige' Rouge, which is a touch lighter and savory and maintains good structure with wild berry flavors. This wine is also available in three-liter, bag-in-box format that is perfect for bringing to parties or keeping on the kitchen counter all spring and summer long.

Looking for a more veggie-friendly option? For all

of the black bean burger lovers, something with a little bit of weight, but a little bit of spice will pair well – like the La Mateo Tempranillo from Rioja. It's easy drinking and just the right amount of acidity to balance out your veggie patties.

## Grilled Vegetable Kabobs

A healthy kabob is a great change of pace at your cookout and there are some delicious wines to pair with them. Gruner Veltliner is an Austrian white grape that is one of the few wines versatile enough to pair with vegetables. With citrus fruit and green apple flavors, complimented by the classic white pepper characteristic of the grape, these wines are some of the best for food pairing in general. Try the liter-sized Paul D. Gruner Veltliner for something lighter and more citrus-fruit driven, or the Lagler Gruner Veltliner from Burgberg, Austria for a classic example of this grape varietal.

## Lobster Rolls

It's finally getting to be prime lobster season. There are few better pairings for lobster than Chardonnay. Although the grape is often associated with rich and creamy wines, there are many different styles out there beyond the overly oaked and heavy, buttery wines made famous in California. Sanguoard Guyot's 'La Roche' from Burgundy is a beautifully balanced Chardonnay that has enough weight to hold up to a succulent lobster claw, but also expresses its Burgundian terroir through a pop of minerality on the palate.

## Fish Tacos

Whether you're making them spicy or topping them with a tasty mango fruit salsa, tacos made with fresh-caught North Carolina fish are one of my favorites. Domaine du Prince Blanc or the Domaine Haut de Mourier Viognier are two refreshing white wines from southern France. The balanced, tropical and stone fruit flavors with a kiss of acidity (which helps maintain a refreshing quality these regional wines sometimes lack) provides a burst of citrusy flavor almost as if you were squeezing a lemon or lime right on top of your tacos.

## Pulled Pork

A Southern mainstay that this Yankee transplant has yet to perfect in her kitchen but thoroughly enjoys is pork BBQ. Pulled, chopped, or sliced is the only way to do a real cookout (as I've learned). And there's no way you can have a proper cookout without at least one rosé to drink. Pork and rosé are a match made in North Carolina hog heaven. Rosés range from light to medium-bodied and from dry to a little sweet, and there are so many delicious options out there. Some of our favorites so far this year include: the Commanderie de la Barge-mone from Provence, which never disappoints for a dry, lighter style with floral aromatics and bright red fruit to compliment; the Mittlebach Zweigelt Rosé from Austria, which has darker fruit and a little bit more body to hold up to even the fattiest pulled pork or Carolina ribs; the Laurent Gauthier Gamay Rosé from Beaujolais is juicy, filled with strawberry and cherry flavors and perfect for Western style; and the Broc Cellars White Zinfandel from California is not your typical white zin. With its lower acid, lower alcohol, and surprisingly dry core, it's perfect for you Eastern BBQ style lovers out there.

## Fried Chicken

Nothing goes better with fried food than Champagne. It's a fact. The acidity and crisp bubbles complimented by a little body and a lot of freshness cut

through the fried batter like a knife through butter – in short, it's amazing.

Although Champagne may not be a part of your daily budget, there are some less expensive options out there like the Collon Brut that is as delicious for a celebration as it is with your fried chicken or fish and chips.

If you're looking for an even more price-conscious option, the Emendis 'Can Xa' Cava is an excellent, alternative sparkling wine from Penèdes, Spain. It has all of the bright lemon and orange fruit of Cava, along with a touch of the biscuit aroma and flavor of traditional Champagne, but comes with a picnic price.

## Charcuterie

There are so many easy-drinking red wines out there that would go well with simple charcuterie plates. Lambrusco is the ultimate charcuterie pairing, hailing from Emilia-Romagna (the gastro center of Italy) where it's meant to be enjoyed daily. I also love to look a bit further north to the Piedmont region of Italy. Barbera is a grape that is the red equivalent of Gruner. It's super food-friendly, versatile, and made in a range of styles.

The Vallana Barbera from the Alto Piedmont is a great starter wine for those getting acquainted with the grape. There are also other picnic and cookout favorites like the 'Completo' from Carussin of Piedmont. Here, they blend Barbera with other native varietals to create

a light and red-fruit driven wine with a touch of damp, traditional Italian earth that pairs well with meats and cheeses on your charcuterie board.

## Fruit Salad

Moscato! Many people think of Moscato as cloyingly sweet and just a cheap buzz, but it's really so much more than that. Lower in alcohol, this wine maintains much of its natural, residual sugar from the grape in the final bottle – with no sugar added. Made in the frizante style, this is a wine that, when made right, can be enjoyed pleasantly with food and is light enough to enjoy in quantity. Pair it with some fruit for a light snack and you've got a delicious evening on the porch.

Whatever your picnic style – grilling, BBQ, or something simple like veggies, charcuterie, or fruit – enjoy spending time outdoors with family and friends and have fun with pairing your wines. Stop by to see us any time for a new recommendation! 🍷



Liz works at The Raleigh Wine Shop located at 126 Glenwood Avenue, Raleigh, NC. She can be contacted by email [liz@theraleighwineshop.com](mailto:liz@theraleighwineshop.com).



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CASUAL DINING

# The Pit Durham

By Christie Griffith • Photos by Crash S. Gregg

Located in an old 7UP bottling building on West Geer Street in Durham, The Pit smells nothing like lemon-lime soda. As soon as you get out of your car, you're hit with that undeniably sultry scent of smoked meat (unless you're a vegetarian, in which case this aroma probably isn't going to do anything for you except perhaps bring up memories of a carnivorous past-life).

The Pit is the second location of Greg Hatem's (Empire Eats) barbecue joint that is so popular in downtown Raleigh. I use the term "joint" loosely; the restaurants are big, the Durham one even more so, rolls of paper towels are replaced with cloth napkins, and the atmosphere hits that sweet spot between casual enough to bring the family and fancy enough to bring your date. Basically, if you like meat and you like to wear dress shoes on Fridays and flip-flops on Saturdays, you won't be out of place whichever day you visit. Like I said, it's popular, so take advantage of the complimentary valet parking when you visit for dinner during the week or lunch and dinner on Friday through Sunday.

First of all, if you're like me – indecisive and hungry – start out with The Sampler (\$12.99). You'll get complete Southern love in all forms, from hot to cold, creamy to crunchy. The Fried Pimento Cheese comes in two-bite balls (or one-bite if you're really hungry). Chomp through the crisp breading and wait for the creamy center to ooze into your mouth as you decide what to eat next. How about the Southern-Style Deviled Eggs? They encapsulate the taste of a summer cookout: nothing fussy, but expertly prepared with sweet pickles and garnished with smoked paprika, just the way my mom always made them.

The BBQ Soul Rolls are the barbecue-equivalent to your take-out Chinese eggrolls. In fact, in a no-holds-barred



Not sure what to order? Try the Sampler for a nice variety of appetizers.



You can't go wrong with The Pit's Fried Green Tomatoes.

cage match, they'd kick those eggrolls' (pork) butts. They came with the smoky chopped pork BBQ, collards, and candied carrots all nestled in an eggroll wrapper then fried. One bite with your eyes closed takes you straight to your first pig pickin'. The most elegant of The Sampler

would have to be the Jowl Bacon Bruschetta. Thin slices of toasted ciabatta come topped with spinach, caramelized onion, jowl bacon, and goat cheese. It's served cold, but the flavors aren't dulled by the temperature. This is a great plate for sharing but I would also make a meal out of this if I couldn't pick one of the many dinner plates; although, if I'm being honest, I can see myself making a meal out of The Sampler and then ordering a dinner plate anyway. #StretchyPants

What if you're not like me? What if you're decisive and only a regular level of hungry? Any of the aforementioned apps in the sampler are available on their own, but you also can't go wrong with the Fried Green Tomatoes (\$6.59). They are just what you'd expect, breaded and tangy, along with a bit of what you might not expect: a goat cheese topping and a red pepper dipping sauce. Another winner is the Smoked Chicken Wings (\$8.59). Smoked, then flash fried and sprinkled with celery salt, these can't be beat in texture and flavor. The wings come with a very, very mild blue cheese dressing, but the wings are so good on their own, you could probably go without. Look, you know they're good if I'm suggesting you don't even need a fat-based accompaniment.

Let's talk meat. Head Pitmaster Joel Dobson makes sure there is a lot to choose from. Someone is at The Pit 24 hours a day tending slowly smoked meat and that's a commitment that results in some good eats. You can order a combo plate if you can't decide, but even the biggest combo plate – the Big Boy Meat Combo – doesn't include everything you may want to try. I'm thinking you might want to visit a few times to get through the menu. Before arriving, study the options. I'm pretty sure menus



Head Pitmaster Joel Dobson is committed to creating the best smoked meats in the Triangle.

were put online for those of us who plan our day leading up to the dining event based on what we will order. “Oh, I’m going for the Big Boy Meat Combo tonight! I guess I’ll eat a bowl of chicken broth for lunch.” (I just really like saying Big Boy Meat Combo.)

I feel kind of rebellious as a North Carolinian writing that you should get the... Beef Brisket (\$17.99) over the Pork. There, I said it. The brisket, as do all of the meat plates, comes with two sides and a basket of biscuits and hush puppies. There’s something about this smoked piece of heaven that spoke to me. Fork tender, covered in a sweet and sour sauce, it said something really elegant like, “EAT ME AND DON’T SHARE.”

There are two options for Eastern NC-Style, whole-hog barbecue: Chopped (\$13.99) and Pulled Pork (\$13.99). The chopped style comes seasoned with the traditional Eastern NC vinegar sauce, with a slight peppery bite. The pulled pork comes naked, ready for you to dress it with whatever sauce you like. The day we came, these were a bit on the dry side, but if you’re a die-hard fan of these styles, it’s nothing that can’t be remedied with the help of some sauce and slaw on one of their fluffy homemade biscuits. (Big fan of impromptu sandwich-making over here.) There is also a Lexington-Style Pork Shoulder Barbecue; we tried the Coarse-Chopped “Outside Brown” (\$14.49), which was milder and slightly sweet and had a bit more fat to make this plate juicier than the other pork options we sampled.

I was shocked to find how moist the BBQ Chicken (\$13.99) was. I usually avoid barbecued chicken at most places because it has a tendency to dry out, but this was



Eastern NC-Style Chopped Pork



The Pit has a second floor dining and bar area with an outside patio, perfect for private events.



The Pit’s main attraction, their Pulled Pork.



The Pit’s BBQ Chicken was remarkably moist and delicious.

delicious. The sweet barbecue sauce doesn’t hurt a bit, either. It’s a big hunk of meat, like you could feed a small neighborhood with it, but I found the leftovers were delicious eaten cold straight out of the fridge. Speaking of chicken, The Pit’s Southern Fried Chicken (\$13.99) had me coming back for more, to the point that I wanted to hide the plate in my lap and let everyone else forget it was ever there. I love biting through the crisp breading, letting all that juicy fried chicken melt into my mouth. It’s got a slightly spicy seasoning to it that really sets it apart. This chicken is worth throwing your diet out the window. If it’s between eating tempeh and living until 91 or eating fried chicken and living until 90, can you even call that a choice?

Do you like to get messy? I mean, have you ever been unhappy with BBQ sauce smeared all over your face? Of course not. Food that you eat with your fingers that requires fistfuls of wet naps has never made anyone unhappy. Go for the Carolina-Style Ribs (\$15.59/half rack, \$22.99/full rack). I will take spare ribs over baby

backs any day of the week. SO much more fat, so much more flavor. So very sweet and sticky and all kinds of messy. Stop taking yourself so seriously. It’s just food. The Pit’s napkins are big enough that you could rig up a bib if you don’t want anyone to know that you just tackled a rack of ribs. But that’s something I’d brag about.

Okay vegetarians, there is something sauced here for you, too: the Barbecued Tofu (\$11.99). This is actually very, very good. It’s grilled with a sweet sauce and if you give it to a meat eater, they’re not going to be able to identify what it is. It’s not spongy or wet and has an actual meat-like texture. Sharing the leftovers with my family, my daughter asked if it was barbecued duck. (No, it doesn’t taste like duck, but she just couldn’t figure out what other animal it could be.) I told her to keep guessing, and she responded with, “I don’t care what it is. It’s delicious.” And that is why you should definitely say yes if your disgusting meat-eating friends invite you to dinner at The Pit. We are just the worst, but this tofu will make it all better.

There are sides aplenty here and while most >>>



The Barbecued Tofu is pretty amazing and can satisfy the most hearty meat eater.

meals come with two sides, the only way you're going to get more is if you order a vegetable plate. But that means you won't get meat. And that would be sad. We had the Sweet Potato Fries, which were pleasantly sweet without being over-the-top cloying, but a crispier option is the Hand-Cut Fries, skin-on and very potatoey (which is here on out a real word). The Black-Eyed Peas are probably only for people who really like black-eyed peas, as in they aren't prepared in some kind of unusual way that is going to change people's minds about them, but they remind me of the way my grandma used to cook them and that's enough for me. The BBQ Baked Beans are seasoned with barbecue sauce, beer, and chili powder among other things, and the result is deliciously smoky and moderately sweet. The Grilled Vegetables had a great flavor that you can't replicate inside at home, and the Brussels Sprouts I could eat for days. We also enjoyed the Mashed Potatoes, Creamed Corn, and Potato Salad, but the Mac

& Cheese and Cole Slaw really stood out for me. The slaw comes in a normal mayonnaise-based dressing, but it was cold enough to be refreshing paired with the smoked meats and crunchy enough that you knew it had just been dressed. As for the mac and cheese, I wish someone had taken a picture of my first forkful coming out of the bowl, because it would have been a sexy shot. The cheese on top was all melty, in a pizza commercial kind of melty way that pizza never really is once it gets to your door, and under this initial layer of stretchy, gooey goodness was a creamy layer of saucy macaroni. For a second, I thought that they had prepared this macaroni and cheese with melted ice cream because of how rich and velvety it was, but then I realized that it's probably just heavy cream and no one would actually make macaroni and cheese with melted ice cream. Probably.

Do you have room for dessert? Because they can bring out dessert. They aren't shy with the sizes of their sweets. What self-respecting barbecue place wouldn't serve banana pudding? Well, the Banana Pudding (\$6) at The Pit comes topped with meringue instead of whipped cream and ooooooh, that is fun to eat. What's equally as southern is their Pecan Pie (\$6), one of the best I've ever had. And, be sure to try the decadent Dark Chocolate Cake (\$8) filled with layers of chocolate mousse, drizzled in chocolate sauce, and sliced larger than any person should eat without being monitored by a physician. You might need to visit an endocrinologist afterward but if you're already eating the



Dessert trifecta at The Pit: Dark Chocolate Cake, Banana Pudding, and Pecan Pie

fried chicken, 89 is not that much younger than 90.

Just make sure you plan your day leading up to The Pit accordingly. I'd hate for you to eat a big snack beforehand and not be able to say the words, "Big Boy Meat Combo, please." 🍷

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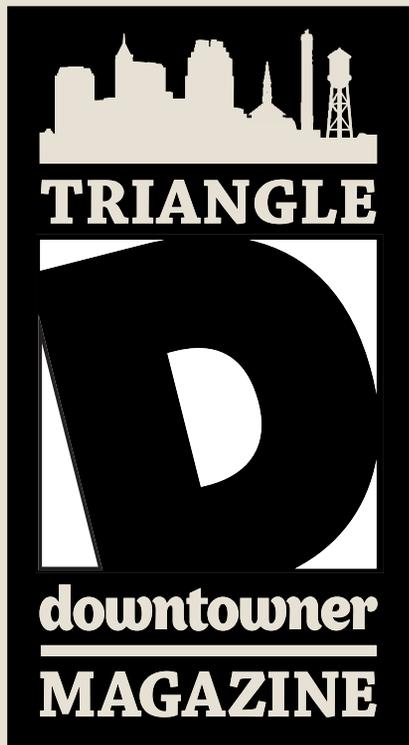
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- Ten \$20 gift cards to our newest advertiser, **DeMo's Pizzeria and Deli** located at 222 Glenwood Avenue near downtown. Seriously good pizza, calzones, stromboli, hot and cold deli sandwiches, salads, chicken wings, and more. Check out [www.demospizzeriadel.com](http://www.demospizzeriadel.com) or call 919.754.1050 (local delivery available). You'll be glad you did.
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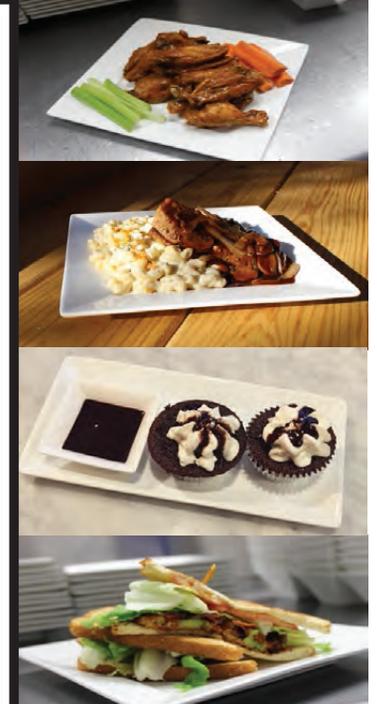
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# GET CRAFTY

Craft cocktail recipes from local Triangle speakeasies

Welcome to our next installment of Get Crafty, where we solicit the talents of local purveyors of spirits, craft beer, and wine to show off their craft cocktail skills. Each month we'll have a new recipe that takes advantage of seasonal ingredients, local flavor, or perhaps just the personality of the artisan sharing their concoction with us. We always enjoy recommendations from our readers, so please email us any suggestions for folks you'd like us to include in a future issue -> [getcrafty@welovedowntown.com](mailto:getcrafty@welovedowntown.com).

This month's Get Crafty cocktail comes from bartender/mixologist Kevin Barrett at the newly opened Hadley's Cafe in downtown Raleigh. Kevin's choice for their crafty cocktail is Argo: "According to the interwebs, the FBI suspected Ernest Hemingway of being a Russian KGB agent



and spied on his travels in and out of the U.S. to various locations. The FBI assigned him the code name Argo but later decided he wasn't a Russian agent after all. Argo is a great warm weather drink to enjoy on our patio, so come join us outside for a cocktail and a sandwich or salad."

### Hadley Cafe's "Argo"

- 1 1/2 oz Stolichnina Vodka (a Russian agent deserves Russian vodka!)
- 3/4 oz lime
- 3/4 housemade simple syrup
- Muddled bay leaves

Shake and strain (because who wants muddled leaves in their teeth...). Pour over an ice spear to keep the drink cold without watering it down, top with soda, garnish with mint. Nostrovica comrade!

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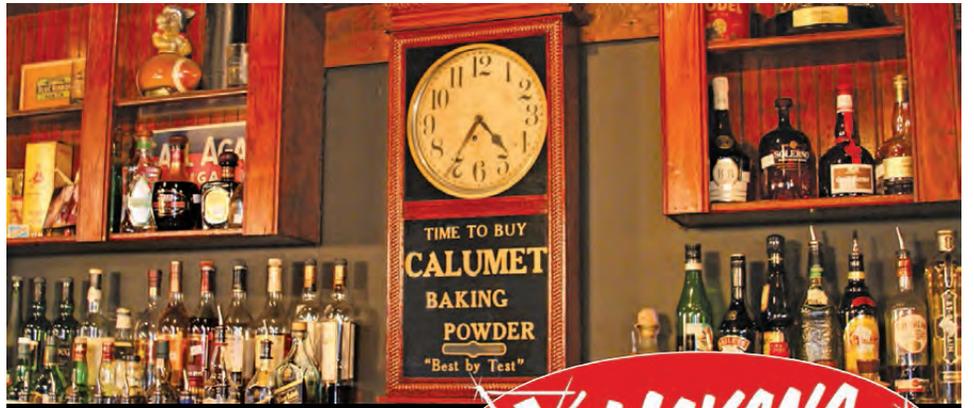
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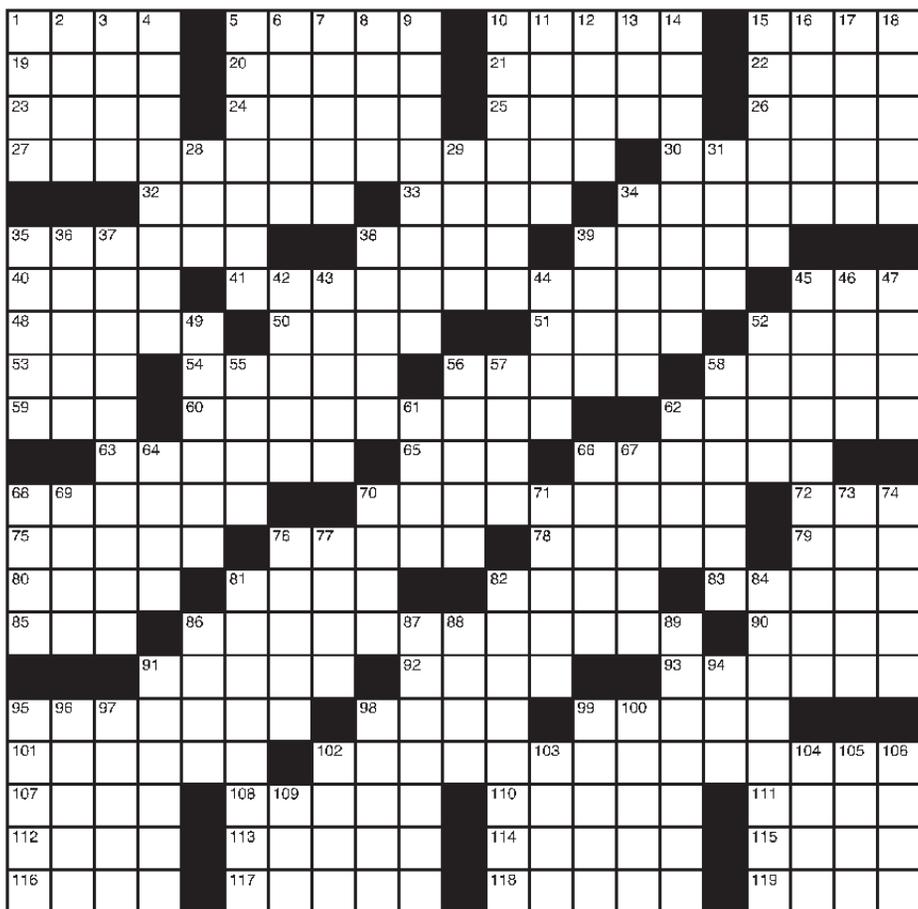
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Want to win a Downtowner T-shirt? Email us a photo of your completed puzzle to [xword@welovedowntown.com](mailto:xword@welovedowntown.com). Heck, these things are hard, partially completed is fine too. We'll pick a random winner each month. No cheating!



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5/22/16

**"HOLDING OUT"**

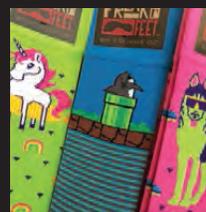
**ACROSS**

- 1 Hyde Park carriage
- 5 One with ropelike tresses
- 10 Enjoys King and Queen
- 15 Water carrier
- 19 Seat of Allen County, Kansas
- 20 \_\_\_ Bell: Emily Brontë pen name
- 21 Run the show
- 22 Morales of "Jericho"
- 23 Mongolian for "waterless place"
- 24 Half a Yale cheer
- 25 Order to attack
- 26 Reason to ban a book
- 27 Exertion while getting up?
- 30 Crystallized mist
- 32 Shows some spunk
- 33 Leather piercers
- 34 Aspirant
- 35 Take under one's wing
- 38 Tel \_\_\_
- 39 Had a row?
- 40 Many August births
- 41 Angry reaction to insolent trick-or-treaters?
- 45 Short deli order?
- 48 Russian retreat
- 50 Pressure source
- 51 Completed with one stroke
- 52 Really come down
- 53 Member of college music's Whiffenpoofs
- 54 Long Island airport town
- 56 Shock source
- 58 \_\_\_ pants
- 59 Bug-loving org.
- 60 Pickup shtick that

- needs refinement?
- 62 Attacked without warning
- 63 Somewhat soft, as a sound
- 65 Ref's call
- 66 Capital east of the Black Hills
- 68 Spa treatment
- 70 Place for perjurers?
- 72 MD associates
- 75 Three-time Olympics host country
- 76 They may be emotional
- 78 Express disdain (at)
- 79 Cioppino cooker
- 80 Curious to a fault
- 81 Steinbeck surname
- 82 Some light beers
- 83 Cyberjotting
- 85 Ambulance VIP
- 86 Ship's secure containers?
- 90 Salingor title teen
- 91 Collectors' items?
- 92 Go on
- 93 Too violent, perhaps
- 95 Split the tab
- 98 Fourth down play
- 99 Bit of ugly politics
- 101 Extremely
- 102 Wing for rugby's Wallabies?
- 107 Retina feature
- 108 "Invisible Man" author Ellison
- 110 Chan portrayer
- 111 Supply-and-demand sci.
- 112 Rock band famous for face paint
- 113 Often-bricked surface
- 114 King creation
- 115 Northern terminus of I-79
- 116 Some Neruda poems
- 117 Old will?
- 118 Noisy fliers

**DOWN**

- 1 Fairy tale trio
- 2 Underlying cause
- 3 Goya's "Duchess of \_\_\_"
- 4 It often includes sides
- 5 Second coming
- 6 How writers usually work
- 7 Plods (through)
- 8 Scrabble piece
- 9 Without obligation
- 10 Work out
- 11 Qatari bigwigs
- 12 Part of IRA: Abbr.
- 13 Wood finish?
- 14 Like parts of the Great Plains
- 15 Count (on)
- 16 D.C. location, familiarly
- 17 Chocolate substitute
- 18 Hint
- 28 Court figs.
- 29 Texter's "Just sayin'"
- 31 Site for techies
- 34 Nilla product
- 35 Pilgrim John
- 36 They can make good impressions
- 37 Gregarious play group?
- 38 Hebrew opener
- 39 First word of "The Raven"
- 42 Distinctive mark
- 43 "Gone With the Wind" actress
- 44 Assuage
- 45 Blog entry about garden edging?
- 46 Winter Games vehicle
- 47 Walked (on)
- 49 United route
- 52 Two of a kind
- 55 It covers a lot of ground
- 56 Maori carvings
- 57 Like many an Internet troll: Abbr.
- 58 Wine order
- 61 Interstellar dist.
- 62 Navigation hazard
- 64 Slick
- 66 Cincy-based consumer products giant
- 67 Like Oscar Wilde
- 68 "Whatever floats your boat"
- 69 Energy source
- 70 "This Gun for Hire" actor
- 71 Astronaut's garb
- 73 Innocent words
- 74 Mount to mount
- 76 Word in two state names
- 77 Soup aisle array
- 81 Department of Labor training program
- 82 "Hang in there" potable
- 84 Not-too-potent
- 86 Gets in the pool, maybe
- 87 Seasonal pharmacy offering
- 88 Frantic monologue
- 89 Potter's pedal
- 91 Arm-twisting
- 94 Took off
- 95 Tropical lizard
- 96 Like jellybeans
- 97 Like urban population
- 98 One learning the ropes
- 99 Toil (away)
- 100 Bores for ore
- 102 Wasatch Mountains resort
- 103 Burn remedy
- 104 Spread measurement
- 105 Mint product
- 106 Often-skinned spot
- 109 Fan reaction?



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This is the first of a monthly column highlighting some of the dogs and cats who have called the SPCA of Wake County home for far too long. Since the SPCA is a no-kill shelter, their adoptable pets stay with them as long as it takes them to find a home. This means that when the shelter is full, there's no available space for new pets. Some of these wonderful animals are older or have traits that require special attention or medications but want and need to be loved all the same. We hope you'll consider giving one of these (and the many other) long-timers a place to call home where they can feel safe and be cared for. Visit the SPCA of Wake County for more overlooked pets who could use a new family. You can also visit [www.spcawake.org/longtimers](http://www.spcawake.org/longtimers) or call 919.772.2326. 🐾 Photos courtesy InBetween the Blinks Photography



**Sukie** is a four-year-old spayed female and has the word DIVA written all over her. She is 100% made for the stage, with dreams of Broadway. But she has made it clear that she prefers to be a solo act, and would probably do best as an only cat. She's perfectly fine at keeping herself busy and happy when you're away for the day. Work full time, need to stay late? That's no problem; she'll be catching up on beauty sleep. She's really a content girl and will try to make her audience (you) happy! She has her opinions and isn't afraid to share them with the world. She is definitely looking for someone who understands her DIVA ways and someone who doesn't take themselves too serious! Think this little black & white girl is for you? Visit [www.spcawake.org](http://www.spcawake.org) or call 919.772.2326 to learn more!



**Tyson** is a four-year-old neutered male who might not be as big as the Mike Tyson we all know, but his heart sure is! This adorable, brown-eyed pup has been with the SPCA for way too long, and he's growing a little impatient. He's been overlooked time and time again. Right now he's taking a break from the shelter and living in a foster home, where he's learning his doggy manners and cool party tricks. Tyson is a gentle boy who really enjoys snuggling. New situations and loud noises make him a bit nervous, but once he warms up to new people, he's their best friend. Do you have a quiet house, and a gentle heart looking to make a difference in a kind doggy's life? Give Tyson a chance. Schedule a time to meet him at the SPCA. Call 919.772.2326 or visit [www.spcawake.org](http://www.spcawake.org) to read more about him.



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