

# TRIANGLE Downtowner

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M A G A Z I N E

ISSUE 128 • THE TRIANGLE'S FAVORITE MAGAZINE FOR LOCAL DINING, EVENTS, ART, HISTORY, WINE, AND MORE • [WWW.WELOVEDOWNTOWN.COM](http://WWW.WELOVEDOWNTOWN.COM)



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BRIAN ADORNETTO  
VISITS WITH

CRAWFORD  
&  
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**ON THE COVER:** Chef Scott Crawford and son pose for the cover (photo by Nancy Thomas). Our food editor Brian Adornetto visits with Scott at his new restaurant Crawford and Son on Person Street in downtown Raleigh for this month's restaurant profile.

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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.



who understands her. Mittens is a low-maintenance cat who doesn't expect, or want, her human to be constantly interacting with her. Think of Mittens as the ideal roommate – you have someone else around, but you aren't obligated to always be together. If you think you and Mittens would get along, call 919-772-2326 to speak with an adoption counselor. You can read her full profile at [www.spcawake.org/adopt](http://www.spcawake.org/adopt). (Photo McCormick & Moore)

**Mittens** Do you dream about having a pet but worry your long hours at work would be unfair to a sociable new friend? Mittens could be the answer. Mittens is an independent cat that won't have a problem keeping an eye on things while you're away. She's been waiting almost six months for a cat-savvy person

**Waylon** is much more fun than his brown tabby coat leads you to believe. If Waylon's personality matched his appearance, you would be looking at multicolored squiggles and polka dots instead of brown tabby stripes. He has been waiting for almost eight months to find a very special someone to adopt him. Waylon wants a family who wants to spend time with him. He likes people so much he would prefer to be the only feline in the home so he can have your undivided attention. His new family will need to have a sense of humor, as Waylon will keep things interesting. He is about two years old and loves to be brushed.

Waylon is FIV positive, but can still lead a happy, healthy life. To speak with an adoption counselor and learn more about him, call 919-772-2326. Read his full profile at [www.spcawake.org/adopt](http://www.spcawake.org/adopt). (Photo McCormick & Moore).



**This space is donated to the SPCA of Wake County by Triangle Downtowner Magazine because we love our furry friends.**



# Crawford and Son

By BRIAN ADORNETTO, FOOD EDITOR • PHOTOS BY DAVE GILL PHOTOGRAPHY, CRASH S. GREGG, AND NANCY THOMAS

**O**n a recent afternoon, just a few weeks after our most recent dinner at Crawford and Son, we sat down for an in-depth conversation with the restaurant's namesake, Chef Scott Crawford.

For those unfamiliar with Crawford's work, he formerly served as executive chef as well as food and beverage director of the Umstead Hotel and Spa and as co-founder and executive chef of Standard Foods. Earlier still, he oversaw the prestigious kitchens of the Dining Room at the Ritz-Carlton Amelia Island; the Woodlands Resort and Inn in Summerville, South Carolina; and the Georgian Room at the Cloister Hotel in Sea Island, Georgia. Crawford, who has been celebrated by Food & Wine, Condé Nast Traveler, Travel + Leisure, Newsweek, Esquire Magazine, and Southern Living, is a four-time James Beard semifinalist for best chef in the Southeast. He has also earned a reputation for being passionate about local charities, among them the Green Chair Project program Sweeter Dreams, which supplies beds for Wake County children in need.

As Crawford and Son's majority owner and executive chef, this restaurant is Crawford's personal venture from top to bottom. "It was time for me to be principal



*Scott Crawford and son folding towels in the kitchen. "For me, the foundation for attention to detail starts with folding towels. It's a method I've taught everyone who works with me from Day One and I've had a very good time teaching my son how organizational principals are built on the act of folding towels. It's like a wax on, wax off Zen kind of thing. From there, everything else falls into place."*

owner and take control of what I wanted to create," he told us. "I explored a lot of possibilities, but I have a real connection with Raleigh. I wanted something that would really contribute to our city and the community that has been great to me and my family. So I said, 'Let's open a neighborhood spot that people can really relate to, enjoy, and feel a part of.'"

Crawford partnered with Scott Jernigan, an investor and local businessman, to open the restaurant. Crawford says, "It happened very organically. Scott sees the value in my vision and in me being the principal owner and make all of the final decisions. I want to execute my vision without things getting muddled or messy."

When asked about the restaurant's mission, Crawford answers: "We're striving to be a true neighborhood restaurant. Fresh, honest, and generous. Things can get overcomplicated so we just want to keep it simple. It's all about community, family, our team, and being genuine and authentic. All of us here are operating around a set of principles that we all align with and believe in. We're happy when our guests are happy. There are no ulterior motives. It's about having a genuine desire to make this neighborhood and restaurant successful, having



Chef Scott Crawford

fun, and making sure everyone is enjoying themselves. We're in it for the right reasons." Of himself, he says, "I've come full circle. I enjoy my craft and just want to focus on what it's really about, not on chasing awards."

Our discussion then turned to the Crawford and Son team. Chef de cuisine Bret Edlund, a Charleston



The Radish Crudité comes with wedges of black daikon, iceberg radishes, watermelon radishes, and whole baby radishes circled a large spoonful of sorrel hummus.

native, first worked with Crawford at the Georgian Room. When Crawford moved to Raleigh, Edlund left for Blackbird in Chicago, where he met pastry chef Krystle Swensen. But after a few years in the Windy City, Edlund, wanting to return to the South, called Crawford – who, as luck would have it, needed a chef de cuisine. Edlund not only moved to Raleigh, but also brought Swensen with him.

Originally from Hawaii, Swensen honed her skills in California and receives high praise from Crawford: "Krystle is great at coming up with things that you wouldn't expect but that are still well balanced. She's very talented and jumps in wherever she's needed. She's so much more than just our pastry chef." When considering the kitchen's dynamic, Crawford smiles. "The three of us have great synergy," he says. "It's a true collaboration."

Rounding out the management team are general manager Anthony Guerra – a UNC graduate who served as the general manager of An, the recently closed fine dining Asian restaurant, and once owned Bella Mia, the now closed coal-fired pizzeria in Cary – and bar manager Taylor Holmes. Just a sip of Holmes' cocktails quickly reveals his skill at running a bar in an establishment that people visit for its food. To him, finding complementary flavors is paramount. Accordingly, most of Crawford and Son's signature cocktails have a distinct savoriness to them, although Crawford explains, "We didn't sit down and say let's do a lot of savory drinks. Taylor just wanted the cocktails to pair well with the food. It was very important to him, and it's a style he enjoys. He has the same approach in the bar as we have in the kitchen: balance. It's about the whole experience."

Of course, the bar also offers a selection of "less serious" drinks that sit on the sweeter side. In fact, all of Crawford and Son's signature cocktails, savory or sweet, bear expressive names that showcase both Crawford's and Holmes's senses of humor, like the Smoke Detector with Mezcal and smoked honey, or that recall influential memories from Crawford's youth, such as the '83 Sanya with gin, Punt e Mes, and lemon.

The restaurant is a Louis Cherry design. Cherry, a good friend of Crawford's, once owned a restaurant himself. They constructed Crawford and Son as a >>>





The pan-Charred Octopus, arranged over an orange-chorizo oil vinaigrette, was paired with a braised medley of fennel, house-made chorizo, pickled peppers, Marcona almonds, and diced orange.

long, slender study in dark grays, deep blues, and pure black. Even with its L-shaped bar, Crawford and Son seats a mere sixty guests, providing ample personal space for diners and plenty of room for the staff to properly serve their customers. With just a few family photos, a modern chandelier, and a small section of wallpaper, the décor is minimal. Though the room is sleek, moody, and has a somewhat industrial vibe, the candlelit tables and bar add a warm, romantic touch.

Everything in and about the restaurant holds significance for Crawford, beginning with the restaurant's logo: a flying eagle stamped C & S. "We wanted something simple and clean that would symbolize freedom," he says, "because there is a certain freedom to owning your own business. You own your destiny, and there is a serious freedom in that. It's also a nod to my family's blue-collar roots. The Crawford name has been on a farm, a sawmill, a machine shop, and now a restaurant. Plus, it speaks a little to my own personal style: I ride a Harley-Davidson and love eagles."

Crawford prides himself on his ability to update classic concepts as well as on his use of fresh local ingredients. He shares his approach: "My style has happened naturally. It's a culmination of what influences me and

where I trained. I love Southern food culture and its traditions, and I bring a bit of a Northern California touch to it. At this stage of my career, it's about simplicity – which, to me, is the ultimate sophistication, because there's nothing to hide behind. When you employ a technique, it has to be right."

Because such a philosophy requires the use of high-quality ingredients, Crawford purchases most of his produce, meat, and poultry from nearby farms, which makes his menu read like a celebration of the season. "We try to do the right things for the right reasons – to make it sustainable for everyone involved: farmers, cooks, customers, and restaurants. There are three main components, and all need to be committed: obviously, the farmer to clean food and observing good practices as well as handling the logistics of getting that food into the area, the chef to being consistent in supporting smaller local farms and respecting their products, and the consumer to understanding and willing to sometimes pay a little more so that farmers can make a living and restaurants can be marginally profitable. We all need to share the responsibility with the farmers, and over the last five years or so, educated consumers have begun to understand the importance of such a

commitment as well as their roles in the process." This dedication means Crawford and Son's menu is continuously evolving as available ingredients drift into and out of season.

In addition to offering the usual appetizers, entrées, and sides, Crawford's menu features two additional categories titled Raw and Save Room (desserts). Intrigued, we sampled the Yellowtail Crudo (\$12), Beef Tartare (\$14), and Radish Crudité (\$9) from the Raw section and, as appetizers, chose the Potato Soup (\$11), Charred Octopus (\$13), and Duck Cassoulet (\$14). The crudo featured kelp-marinated tuna, rice crisps, thinly sliced watermelon radishes, chopped hijiki (a black seaweed resembling nettles), and rice wine-miso vinaigrette. The brilliantly balanced dish was sweet, salty, tart, and refreshing, its textures ranging from silky and brittle to crunchy and delicate. The mustardy tartare was cut so precisely that it melted in the mouth, and the grated, cured duck yolk dusting was a tasty twist on the ubiquitous raw egg yolk so often pooled on top. For the crudité, wedges of black daikon, iceberg radishes, watermelon radishes, and whole baby radishes circled a large spoonful of sorrel hummus. The grassy, earthy hummus provided a gentle, velvety contrast to the crisp,



The Yellowtail Crudo, a brilliantly balanced dish, was sweet, salty, tart, and refreshing, its textures ranging from silky and brittle to crunchy and delicate.



A hearty potato, boiled peanut, and clam hash rested in a shallow bowl of ham broth and was topped with an audibly crunchy panko-coated fried Crispy Catfish fillet.



The soul-soothing roasted Winter Roots included sunchokes, sweet potatoes, baby turnips, parsnips, radishes, and baby carrots. The vegetables were tossed with roasted mushrooms and baby greens, sprinkled with shredded Parmigiano Reggiano and a savory house-made gluten-free granola, and then crowned with a poached egg.



The Sugar Cream Pie is a popular Midwestern dessert with sweet custard filling paired with huckleberry sherbet and lemon whipped cream.

zesty radishes. The combination awakened our palates, priming them for the appetizers. Garnished with toasted hazelnuts, bacon lardons, crispy fingerling potatoes, thyme leaves, and bacon oil, the creamy potato soup was comforting and familiar, yet complex—courtesy of a healthy dose of parsnip and apple. The pan-charred octopus, arranged over an orange-chorizo oil vinaigrette, was paired with a braised medley of fennel, house-made chorizo, pickled peppers, Marcona almonds, and diced orange. The mouthwatering result was sweet, sour, smoky, and slightly spicy. Crawford's cassoulet, more mini-entrée than appetizer, was lighter

and more texturally diverse than most. Loaded with white beans and vegetables, studded with duck meat and pork sausage, and held together by a delicate sauce, it was crusted with maple-thyme breadcrumbs and topped with a cameo apple-baby greens salad, presenting a superb update on a French classic.

For our main course, we selected the Crispy Catfish (\$24), Winter Roots (\$21), and Braised Rabbit (\$23). A hearty potato, boiled peanut, and clam hash rested in a shallow bowl of ham broth and was topped with an audibly crunchy panko-coated fried catfish fillet. While the mild, buttery fish was expertly prepared,



The Chocolate Chip Waffle consisted of dollops of butterscotch pudding, quenelles of dark chocolate mousse, and two chocolate chip-speckled Belgian waffle triangles.

the hash and broth stole the show. The delicate clams, starchy potatoes, and chewy peanuts, combined with a lush, salty, and slightly smoky broth, could have been a sumptuous soup on its own – yet another example of Crawford's expertise at balancing flavors and combining textures. The soul-soothing roasted Winter Roots included sunchoke, sweet potatoes, baby turnips, parsnips, radishes, and baby carrots. The vegetables were tossed with roasted mushrooms and baby greens, sprinkled with shredded Parmigiano Reggiano and a savory house-made gluten-free granola, and then crowned with a poached egg. The bountiful dish was earthy, >>>

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*The Sweet Potato Trifle with pumpkin cake, sweet potato crème anglaise, fresh thyme, and candied pecans is three classic desserts combined into one glorious indulgence.*

sweet, nutty, and deeply nourishing. The fork-tender rabbit, billowy gnocchi, and a medley of roasted vegetables were nestled in a Dijon- and tarragon-infused rabbit jus. This rich, filling dish flawlessly demonstrated how comfort food can be made sophisticated.

Be sure not to miss Swensen's fantastic desserts. Share one if you must, but don't make the mistake of skipping her confections entirely. The Sweet Potato Trifle (\$8) with pumpkin cake, sweet potato crème anglaise,

fresh thyme, and candied pecans was an ode to the flavors of Thanksgiving, cleverly combining three classic desserts into one glorious indulgence. Sugar Cream Pie (\$8), a popular Midwestern dessert, gets its name from its sweet custard filling. Paired with huckleberry sherbet and lemon whipped cream, it was a delightfully light treat, both sweet and tart. But the Chocolate Chip Waffle (\$10) stood above them all. Dollops of butterscotch pudding, quenelles of dark chocolate mousse, and two chocolate chip-speckled Belgian waffle triangles were surrounded by a ring of soft whipped cream. It offered a grown-up collection of my favorite childhood sweets.

As I write this, I'm reminded of Crawford's parting words: "I want to make food that people can relate to and recognize while still creating excitement and fun. I love making people happy. That's what we're in business to do." After consistently experiencing gracious service, outstanding beverages, and delicious, inspired food over the course of several visits, we can attest that Crawford has not only achieved but surpassed those goals. And whether he chases them or not, the awards will come. □



*Brian Adornetto is a food writer, culinary instructor, and professionally trained chef. His business, Love at First Bite, specializes in private cooking classes and intimate dinners. Please visit [www.loveatfirstbite.net](http://www.loveatfirstbite.net) for more information. Contact Brian at [brian@welovedowntown.com](mailto:brian@welovedowntown.com).*

## CRAWFORD AND SON

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**Downtowner Tips:** The bar is a great seating option. You're closer to the action and can pick the bartender's brain while you eat; it's also perfect for solo dining. Be sure to check out the "Blue Plate" specials – fun daily offerings at a lower price point. They can range from smoked duck wings to house-made pasta to venison meatloaf. Parking can be difficult in this neighborhood, so factor in a little extra time when planning.

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## From the Publisher



You still have a few weeks to vote in the Best of Downtowner Awards, so we'd love to hear all your favorites: pizza, burgers, BBQ, sushi, best restaurant, local craft beer, and more. Head over to [www.WeLoveDowntown.com](http://www.WeLoveDowntown.com) to cast your votes. We've thinned our voting list down quite a bit this year and only kept the categories with locally owned businesses. We've always been huge supporters of shopping, dining, and buying local, and we're pleased that many of our readers are as well. We're proud members of Shop Local Raleigh, a community organization of locally owned businesses. We hope you'll visit their website ([www.shoplocalraleigh.org](http://www.shoplocalraleigh.org)) when you

want to find businesses, restaurants, or services to support who are locally based. The more we all shop local, the more of our money stays here in our community and boosts our local economy.

We're still on the search for contributing writers who would like to help promote all the things about the Triangle that make it a great place to live, work, and play. Want to help us write about all the great food, people, history, arts, retail, charities, local craft beer and spirits, food trucks, entrepreneurs, and more? Do you enjoy writing and want to help show off the community we live in and love? Are you passionate about some of the topics above or others you'd like to suggest? Send us a writing sample or two and tell us what you'd like to write about to [writers@welovedowntown.com](mailto:writers@welovedowntown.com). We'll also have a section on our new website for photo essays if you'd like to exhibit your photography skills while promoting how awesome our area is to our readers. We look forward to hearing from you!

Cheers,

*Crash*

CRASH GREGG

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# Bull City Buzz

What's Happening in and around  
Downtown Durham and the  
American Tobacco Campus



Durham, the Triangle's own Bull City, is abuzz with new ideas, new music, new brews. Here's the first edition of our Durham Do List, curated by our local team of much-published NC writers, Allan Maurer and Renee Wright. This month, we focus on Downtown Durham.



## Nevermore Film Festival at the Carolina Theatre Feb. 24-26

Nevermore is one of our favorite Bull City events. This year's horror, science fiction, and fantasy film lineup features Sam Rami's cult classics "Evil Dead" and "Evil Dead II." Like most films, both are most effective seen on the big screen. Other features this year include "The Love Witch," (She loved men to death); and "The Void," (There is a hell; this is worse.) [www.carolinatheatre.org/films/festivals/nevermore](http://www.carolinatheatre.org/films/festivals/nevermore)

We've been attending for years and saw some of our favorite horror films – ones that never made a more general release and we surely would have missed otherwise, to our regret.

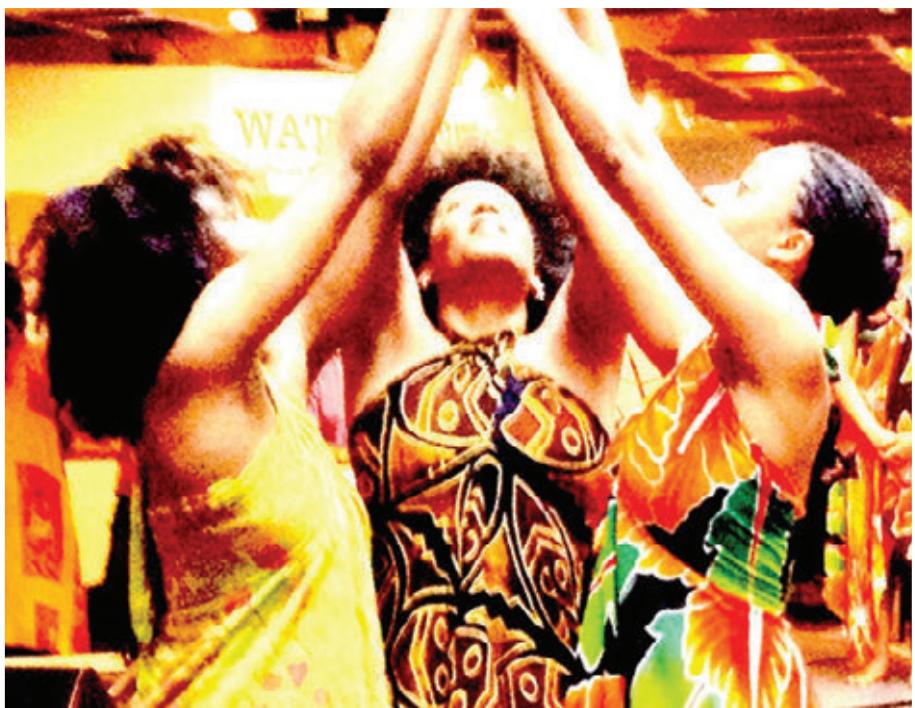
The shorts program, which gathers films by North American and foreign directors in packages of five to nine movies in 90 minutes, is our favorite and a big part of the festival's programming. It often provides a serious kick to the horror appreciation bone in a brief space. This year, it includes five particularly rich selections: "They're Coming to Get You, Barbara" (the original), and an annual look at short horror, science fiction and fantasy by North American filmmakers, "The Siege of Foreign Invaders," "It's Only a Nightmare, Charlie Brown," "Four Minutes to Armageddon," and "Can't Live Without You."

Nevermore is just the leading act in the Carolina Theatre's lineup of annual film festivals. The largest and most prestigious, Full Frame ([www.fullframefest.org](http://www.fullframefest.org)), arrives in early April with several days of award-winning documentaries that will make you think. Watch this column for more coverage next month.



## ART: Fancy Threads

The 21c Museum Hotel takes the "museum" in its name seriously. The downtown Durham boutique hotel includes several floors of gallery space, open to the public with no admission 24/7 every day. Using its collective clout, the family of seven hotels assembles some impressive art. The current exhibition, "Dress Up, Speak Up: Costume and Confrontation," features a dazzling display of bejeweled works by more than two dozen artists, including a Nick Cave Soundsuit. Score a free curator tour most Wednesdays and Fridays at 5pm. [www.21cmuseumhotels.com/durham](http://www.21cmuseumhotels.com/durham)



### DANCE: Herstory

One of the excellent side effects of having a thousand or so dancers come to town every year (during summer's American Dance Festival), is the blossoming of Durham's vibrant experimental dance scene. Special for Women's History Month, Wimmin@work comes to the Hayti Heritage Center on March 25, celebrating "herstory" being made by contemporary women. Dancer/choreographer Andrea E. Woods Valdés / SOULWORKS envisioned this multi-genre performance of dance, music, literature, and song. <http://hayti.org>



### MUSIC: The Blues

The Blue Note Grill is a twanging guitar riff and harmonica wail of a music venue – just ask any blues fan. Now in its new, more spacious location in the brewery district behind the historic Durham ballpark, the Blue Note serves up live music nightly including no-cover sets most weeknights and the best of the touring bands on weekends. The Tuesday night blues jam invites you to strut your own stuff. [www.thebluenotegrill.com](http://www.thebluenotegrill.com)

### ROOFTOP: The Durham Hotel

The Durham Hotel has winterized their fun rooftop deck into a sophisticated loft high above the city. We came for the \$1 oysters and stayed for the Durham Cracker Jack bar snack... popcorn glazed with housemade caramel that left a hot, sweet burn on the tongue. <http://thedurham.com>

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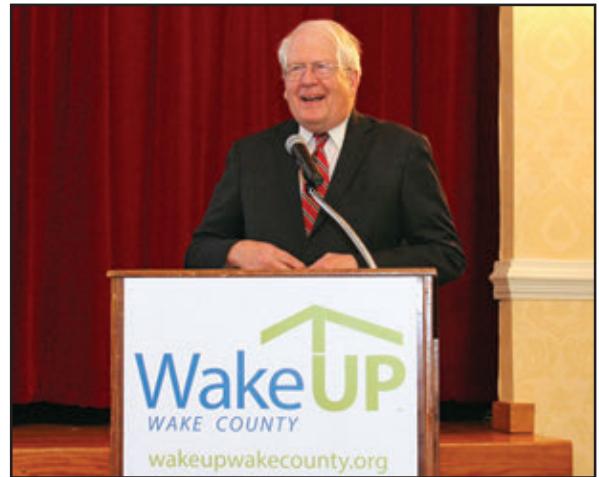
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# Around Town in the Triangle



LEFT: WakeUP Wake County Volunteers of the Year, Ticie & Tom Rhodes, with Yevonne Brannon, and Executive Director Karen Rindle. CENTER: Karen Rindle and WakeUp Wake County Board of Directors Chair, Julie Lee, with Wake County Commissioner Sig Hutchinson. RIGHT: Member of College David Price, a long-time supporter of WakeUp Wake County.



LEFT: Karen Rindle and Julie Lee with Wake County Commissioner Matt Collabria. CENTER: WakeUp Wake County Thomas Crowder Visionary Award recipient Anne S. Franklin presented by City Council member Kay Crowder. RIGHT: Karen Rindle and Julie Lee with James West, Past Chair, Wake County Commission.

The photos above are from the WakeUP Wake County Annual Meeting and Awards Ceremony. WakeUP Wake County is a local non-profit that leads public engagement on issues that impact our life including transportation, public schools, drinking water, and land use. Their goal is to ensure sustainable, healthy communities for a better tomorrow. Learn more on their website on how you can help, [www.wakeupwakecounty.org](http://www.wakeupwakecounty.org).



LEFT: A special cooking event for the American Friends of the Château de Compiègne with Chef Daniel Benjamin of Lucettegrace. CENTER: Mayor Nancy McFarlane at the grand opening of the long-awaited Google Fiber retail store in Glenwood South in the old 518 West building (RIGHT).



LEFT: Congrats to our friend Duane Hall (House of Representatives) on his office grand opening in the old Governor's guest house, here with Downtowner publisher Crash S. Gregg. CENTER: NC Museum of Art Director Larry Wheeler at the grand opening of the Ansel Adams exhibit (runs until May 7). RIGHT: We bid adieu to Downtown Raleigh Alliance CEO of 10 years, David Diaz, here at the DRA Annual Awards w/ Trademark Properites CEO Bobbie Redmond, Wake County Commissioner Sig Hutchinson, and Downtowner publisher Crash S. Gregg.

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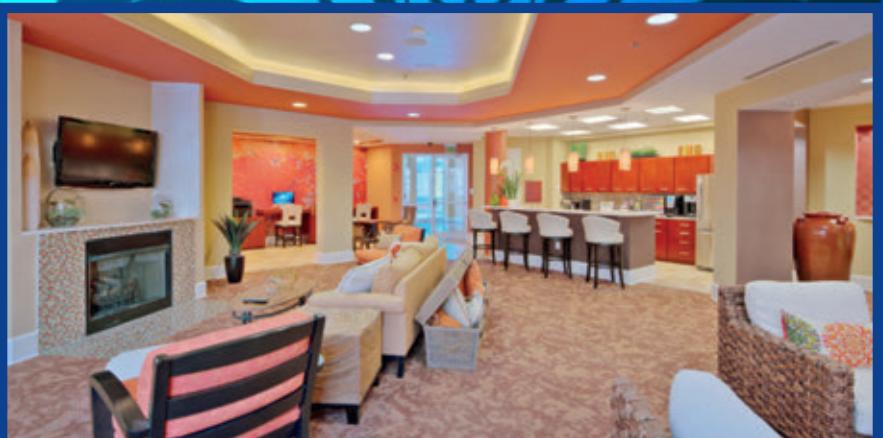
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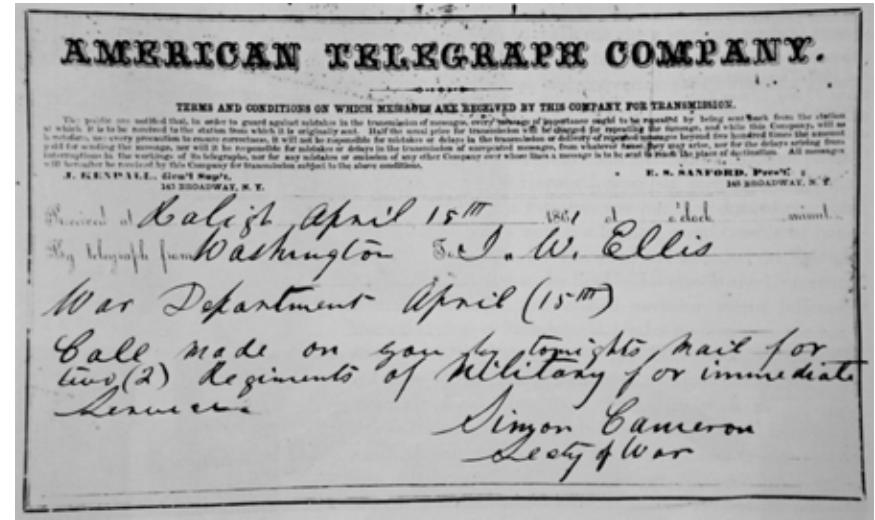


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Stone inscription created by a Union soldier in 1865.



This telegraph from the US War Dept. pushed NC to secede from the Union. Lincoln's Secretary of War ordered Governor Ellis to supply troops to assist in putting down the rebellion at Fort Sumter.

# The Hidden Civil War Artifact at Central Prison

BY JOHN MORRIS • PHOTOS BY JOHN MORRIS & CRASH S. GREGG

**T**here's a hidden historical artifact in Raleigh, but unfortunately it's not publicly accessible since it's on the grounds of Central Prison. Of all the relics that feature Raleigh's involvement in the Civil War, this is one of the most important as well as one of the least known. It's a short inscription chiseled into a large rock by a Union soldier during the northern army's occupation of the area.

## The Last Hurrah

As General Kilpatrick's cavalry was marching down Fayetteville Street after the city's surrender, two members of the Confederate Army fire shots at the advancing forces, with one, Lieut. Robert Walsh, shouting "Hurrah for the Southern Confederacy!" They become the subject of a pursuit, with one fleeing down Hillsborough Street on horseback and the other down Morgan Street. The Union men caught Lieut. Walsh at the Hillsborough Street bridge when his horse faltered and fell. He defiantly answered Kirkpatrick's questions, and was unceremoniously hanged in a grove near Burke Square (now home to the Governor's Mansion). An unknown group or person decorates Lieut. Walsh's grave in Oakwood Cemetery each April on the anniversary of his hanging.

## An Occupied Raleigh, and the Source of the Artifact

Several parts of Raleigh were occupied by Union troops after the city's surrender. The previous location of the Governor's Mansion (now destroyed) was home to General Sherman and the Haywood House at the corner of Blount and Edenton Streets (which still remains) was the headquarters for Gen. Francis Blair. Perhaps the largest contingent of Union troops was located on Dix Hill, where the Union soldier that etched his name in stone was stationed. Part of this area is now known as Central Prison.

## Uncovering History

After hearing about a "large marked stone" inscribed by a Union soldier on the grounds of North Carolina Central Prison, I decided to spend a weekend searching for the marker. Central Prison isn't very accessible, and finding the stone's location took a bit of exploring outside the prison's walls.

Once I was sure I found the proper stone, I spent more than 30 minutes clearing away moss and debris from the rock. At first I traced the inscriptions with a twig, and then my fingers, cleaning out the grooves carved into a rock nearly 150 years ago. Lines came together, and the first word I put together was the soldier's last name: Dixon. After more cleaning, other parts of the inscription read:

Wilson Dixon  
Company C 1st Mo.  
Engrs.

According to the National Park Service, Wilson Dixon's rank was Artificer, a skilled craftsman usually attached to an engineering group. An interesting part of the inscription is the backwards S's. Engineers aren't typically known for being great at linguistics, so this doesn't come as much of a surprise. Incidentally, there is a second stone of equal size on the Dix property directly across the street from the prison, but the inscription is much shorter, chiseled shallower, and there's not much left to read.

## Left to Deteriorate

There's no historical marker here and it's not easy to access this important piece of Raleigh Civil War history. The site is on North Carolina state property, and prison officials are obviously not eager to have tourists traipsing about so I wouldn't recommend going to check it out without permission.



A close-up of Dixon's name, showing the backwards S.



There are other interesting things to find on the rock. One example is this lone 'W', which may have been practice for the (presumably) young Union soldier.

It's a shame that such a priceless part of Civil War recordation is so completely hidden. In the past, the City of Raleigh has been able to get property easements from the state and private landowners for special projects. As the marker's location is on the fringe of the prison's property, it would be nice to have the City claim this for its cultural heritage, restore and preserve it, and allow interested citizens to view it. This artifact of the Civil War is priceless and deserves nothing less than to be memorialized and protected.

*This article was originally published on the Goodnight Raleigh blog, which captured historical, architectural, and interesting elements of Raleigh's past. Read more at [www.goodnightraleigh.com](http://www.goodnightraleigh.com). A big thank you to North Carolina Department of Public Safety communications officer Keith Acree and Central Prison warden Edward Thomas for allowing Downtowner staff access to the stone for new photos.*

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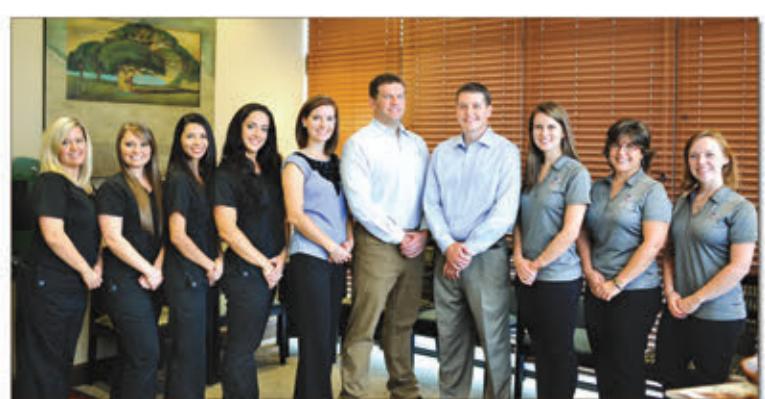
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Serge Mathieu's Pir Pinot Champagne

# Profiles in Pinot

By JAMES VOLTZ

Here at The Raleigh Wine Shop, one of our most popular "Second Course" wine classes focuses entirely on Pinot Noir. Not exclusively Pinot Noir, but the entire family of Pinot grapes, from Pinot Noir to Grigio and the various styles and types of wine that can be made from these noble grapes. The popularity of the class isn't only because our classes are a blast, with five tasty wines to try, but also speaks to how many people are enjoying Pinot and want to learn more about this family of grapes and how to choose just the right one for their table.

Anecdotes from retailers and sommeliers alike, as well as formal studies, have noted the substantial increase in the production and sales of Pinot Noir in the US and abroad. Many factors have influenced the world's growing appetite for Pinot Noir, including the 2004 movie 'Sideways' in which Pinot Noir becomes a silent character throughout the film as the preferred beverage of choice. To follow this demand there

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has been an increasing outcrop of California winemakers adding Pinot Noir to their lineup and many even migrating to Oregon to specifically produce the grape. Once a subtle and relatively unknown varietal outside of Burgundy, it has flooded shelves and restaurants as one of the go-to wines at all different price points and in all different styles. However, Pinot Noir's notoriously fickle nature continues to show us how difficult it is to tame, as Pinot Noir planted in new locations to meet demand often results in less than satisfactory examples. The lesson here is to be choosy and lean on the advice of your trusted wine professional as well as your own palate.

The fact that the grape is so temperamental presents numerous challenges for the farmer and the winemaker. It has a very thin skin, making it susceptible to damage from all sorts of inclement weather. If it's too hot, too cold, too wet, or too dry, the Pinot will likely fail. In Burgundy, for example, where Pinot Noir originates, hail is a particular scourge. Thin-skinned grapes, pellets of ice falling from the sky – you get the picture. It also

buds very early; making spring frosts a real problem, too. And since winemakers very rarely blend any other grape with the delicate Pinot, when things do go sideways, there are no blending partners to lean on to try and cover up the problems. For all these reasons, many consider making great Pinot to be the most challenging endeavor in the wine world.

People are clamoring for good Pinots since they can be delicious wines when handled with care, but they are also some of the most versatile wines around for pairing with a good meal. For light appetizers and salads, a delicate Italian Pinot Grigio like Alois Lageder's 'Riff' is a great start to the evening – light in style but not lacking in character. For more substantial fare, especially with grilled meats and potatoes, an Alsatian-style Pinot Gris – the same grape by another name from Joseph Cattin, which is available both as a still wine and a delicious Crémant sparkling wine – is a home run. For red wine lovers, Pinot Noir from Oregon, California, or Burgundy provides you with a huge palette of wine you can use to pair with just about anything you'd like. Bubbles

fan? Pinot Noir has you covered there, too – it and close relative Pinot Meunier are two of the three major grapes in Champagne. Serge Mathieu's 'Pur Pinot' is an excellent example of a true Champagne made only from Pinot Noir.

We love exploring the thousands of different wine-making grapes from around the world, but there is good reason why we, and the wine-drinking world, keep returning to Pinot. There are many different grapes in this family, regions in which it is grown, and winemakers who take up the challenge of crafting great wines around the world. As growers and winemakers continue to make beautiful wines from these grapes, it's clear now that it's not simply a trend based on a movie, but an international movement based upon the ethereal wines that, when handled well, Pinot delivers. ■

*James Voltz is the co-owner of The Raleigh Wine Shop, located at 126 Glenwood Avenue, Raleigh NC. He can be reached at james@theraleighwineshop.com.*

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CASUAL DINING

# Side Street Restaurant

By CHRISTY GRIFFITH • PHOTOS BY CRASH GREGG

The earliest tax records of 225 N. Bloodworth in Raleigh's Historic Oakwood neighborhood date back to 1916, making it at least 101 years old, although many suspect it was built even earlier at the turn of the century. An outdoor Coca-Cola mural hints at the many incarnations the space has tried on for size during the last century. From grocer to laundromat and everything else in between, its perfect tenant was found in 1979 when Mary Lu Wooten bought Side Street Restaurant and turned it into the local icon it is today.

Side Street puts on no airs, its plaster walls aging unapologetically with cracks, the ornate tiled ceiling housing a few stains I suspect are older than most of the homes in Oakwood. These cosmetic signs of growing older take away nothing from the charm of the place, in fact, these imperfections only enhance it. They are the laugh lines on the face of a grandmother, filled with more history than you could possibly have time to absorb. There's no rhyme or reason to the main dining room's prolific collection of framed paintings and photographs – it's filled with things that make Mary Lu happy, and that is both rhyme and



reason enough for me. This place is like a warm hug. It doesn't kowtow to the comings and goings of trends, and I, for one, would love to see a trend of more restaurants

being more true to themselves and the neighborhoods they serve.

When you're lucky enough to find yourself inside the warmth of Side Street, you're going to have a very hard time deciding what to order. May I suggest closing your eyes and blindly pointing to anything on the menu? Dollars to donuts, you're not going to be disappointed. The sandwiches are playfully named, many after people lucky enough to be considered close friends of Mary Lu. Others are just wacky and fun to say aloud. You can't take yourself too seriously when you order the Avocado Crush On You...Sweetie Pie! (\$8.75). Toasted whole wheat bread comes loaded with avocado, Swiss, tomato, onion, sprouts, and honey mustard. It's up to you if you want it topped with turkey, ham, extra cheese, extra avocado, or bacon. (Mary Lu brought me the bacon; it's like she could read my aura and my aura definitely exudes cured, slightly smoky bacon, and of course old-fashioned mayonnaise.) I don't think I need to sell you on this sandwich. If it doesn't sound good to you, stop reading immediately and go think about all



*The Avocado Crush On You...Sweetie Pie! sandwich*



*Mary Lu and the Side Street staff*

the questionable choices that led you up to this moment in your life.

Sandwiches come with a choice of a side, and while you can't go wrong with chips and a pickle, why not explore some of the homemade options? The pasta salad is the first that I've had in a restaurant that I actually loved, the acidity and sweetness in perfect balance. If you want sweeter, opt for the coleslaw. Mayonnaise and sugar, bedrocks of

all great vegetable sides! Trying to limit your mayonnaise-intake? (If so, I'm terribly sorry.) The corn, black-eyed pea, and black bean salad is heavenly. Like the sandwiches, you can't possibly go wrong unless your taste buds are broken. Even then, it's technically on you.

There are a few standards on the menu, like The Clubhouse (\$7.95). There's a reason a triple-stacked club sandwich is so popular and that has been scientifically proven

to be the de facto ratio of meat to bread to mayonnaise, which is approximately more to more to more. Or try Raving David's Reuben (\$8.75). I don't know who David is, but I'm guessing he was raving about this classic corned beef sandwich, loaded to the gills and impossibly messy to eat because of it. All the best Reubens are. Never trust a neat Reuben, because it means you're getting cheated. Two [Thousand Island-covered] thumbs up!

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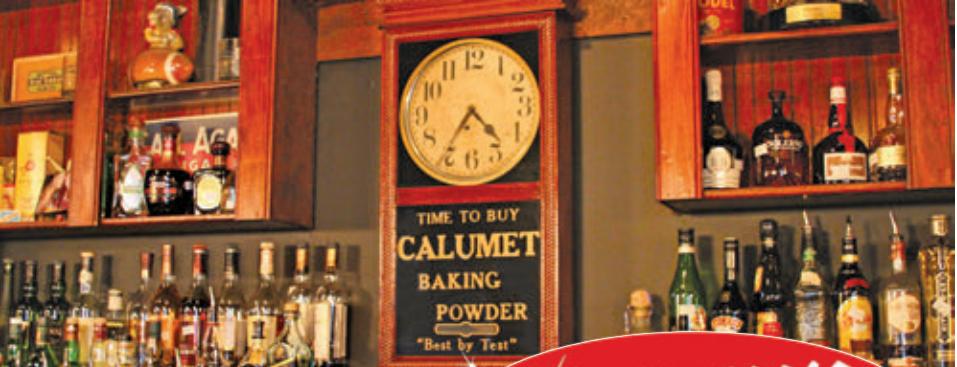
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Speaking of Thousand Island, it's an unlikely soulmate to Mary Lu's slaw that tops the Hot Sicilian (\$8.95). Hot ham, turkey, provolone, and tomato are nestled inside a white sub bun that begs you to eat it fast before the creamy slaw and dressing have a chance to make that incredible soft bread soggy. (It's another beautifully messy one.) Plus, the faster you eat, the easier it is to head off dining partners who want to share at the pass. Sorry, this is a No Sharing Zone.



Do you love pimiento cheese? Like, REALLY love it? I think I found the best. And it just so happens to be named Hope's Best (\$7.95). It's sharp and creamy and no matter how much you protest, we both know that this is way better than anything Grandma made. It doesn't just come loaded with pimiento cheese (and trust me, it's loaded), but it's also loaded with vegetables and bacon. You can leave the bacon off if you're so inclined and it will still be that sandwich that makes you question everything you thought you knew about pimiento cheese sandwiches.

Let's Horse Around (\$8.95) is Side Street's take on a hot roast beef, complete with lettuce, onion, bacon, horseradish sauce, and your choice of cheese on a warm onion roll. I have eaten bacon on many things in my life but topping roast beef with it was a first for me. I'm a convert. Bacon everything, bacon every day. Bacon it all!

The only thing I struggle with slightly more than the willpower to resist bacon is the sheer strength it takes to hold the mayonnaise; I just can't do it. Mayonnaise is the glue that holds my soul together, and the Holey Hen (\$7.95) is therefore irresistible. This chicken salad is topped with heaps of cucumbers, onions, sprouts, Swiss, and MORE mayo, just for good measure, making it a real winner-winner-chicken-dinner. Rob's Barnyard Strut (\$7.95) takes Mary Lu's chicken salad and adds in chopped apple and pecans, tops it with lettuce and sprouts, all piled on a sesame bun. It's equally delicious so don't make me choose where to put my money on in this sandwich-fight.

Are you plagued by indecisiveness when it comes to mayonnaise-bound salads? Perhaps you should try the Split Personality (\$8.75). You'll get two pita pocket halves, one filled with Rob's Barnyard Strut and the other stuffed with Hank's Brief: white albacore tuna in a creamy, lemony dressing studded with raisins, walnuts, apple, celery, and carrot. Hank's Brief has forever changed the course of my tuna salad-making game for the better. Sayonara, pickle relish!

If there is one thing, ONE THING, you must just trust me and try when you visit Side Street, make it Betsy Buford's Equal Time (\$7.95). The name refers to a friend of Mary Lu's who wanted the honor of a sandwich named after her, and this one is absolute genius. If you did the blind point-and-order method, you will be thoroughly perplexed when this open-faced delight appears in front of you. Two toasted English muffin halves are topped with peanut butter and marshmallow creme, which together melt into liquid velvet. Sweet sliced apples, raisins, and carrots hide beneath a pillow of alfalfa sprouts, cutting the sweetness by a hair. Lastly, the whole thing is drizzled with honey and sprinkled with pecan pieces. I dare say this sandwich was so very, very good that I did not even notice the absence of mayonnaise. At the time of this writing, it's been 24 hours since I ate Betsy Buford's Equal Time and I've spent the past 23 dreaming of us meeting again.



The great majority of the menu is comprised of incredible sandwiches, but if you're in the mood for something that doesn't live between two pieces of bread, saunter over to the salad offerings. The Director's Salad (\$9.25) is quite the deal for the amount of fresh produce and meat piled high for your pleasure. Mixed greens are loaded with cucumbers, tomatoes, mixed peppers, broccoli, mushrooms, onions, carrots, and sprouts before being topped with turkey, ham, and provolone. Both the ranch and the sherry vinaigrette are delicious on their own, but do make sure to save some to dress your salad.

Slices of quiche and soups du jour are available coupled together for \$9.25, and I promise you that you won't leave

hungry if you go this route. We were over the moon with the extra-tall wedge of Mushroom, Spinach, and Swiss Quiche that the kitchen had whipped up that day as well as the surprisingly hearty bowl of Tomato-Basil Soup, thick with Parmesan. Soups can also be ordered alone, of course (\$4.55/cup, \$5.55/bowl) and whole quiches can be ordered for \$35. Side Street caters and the greater Raleigh area is all the better for it. Whether it's for a big event or you just have a craving for homemade cheese straws (\$12.50/50 straws), Mary Lu has you covered.



Don't forget to leave room for dessert! There were TWELVE options on the menu when we visited. We tried the Raisin Bread Pudding (\$4.95), which was light and creamy with a sweet lemon sauce. If you like chocolate, you're going to love the Fudge Pie with ice cream (\$4.95). It's served slightly warm so the vanilla ice cream marries beautifully into the fudge, which is rich but not overly so. The pecans sprinkled on top make the whole dish. Bring extra insulin and eat with abandon! ☕

## Side Street Restaurant

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\$\$\$\$

Mon: 11am-3pm, Tues-Fri: 11am-3pm  
& 5pm-9pm, Sat: 11a-3pm

Menu: <http://places.singleplatform.com/side-street-restaurant/menu>

Facebook: Side Street Restaurant

# Triangle Exhibits of Local and National Art

BY JANELLE MAFFUCCI



*Hand cut paper and spray paint graphic  
by Matthew Curran (at CAM)*

## CAM Raleigh

**CAM Raleigh (Contemporary Art Museum)** is located on West Martin Street in downtown Raleigh. CAM is currently displaying two exhibits: **0-11 by Boris Bidjan Saberi** and **Without War Paint** from local artist **Matt Curran**, which are both on display until May 7. General admission is \$5 (except children under 10, seniors, and active member of the U.S. military and their families). Fashionistas won't want to miss Boris Bidjan Saberi's collection of 11 one-of-a-kind garments that have influenced his Paris runway collections since 2008. The designer's intrinsic use of raw materials and tailoring help show his acknowledgment of European and Middle-Eastern cultures. Mathew Curran's exhibit of street art-inspired subjects derived from his experiences of nature. Check out his graphic designs and hand-created prints, made from countless hours spent tagging, pasting, and stenciling. His unique canvas isn't the typical piece of paper but instead graffiti and cut stencils on city walls. The gallery is open Wednesday through Friday 11am to 6:30pm, Saturday and Sunday noon to 5pm. For more information visit <http://camraleigh.org> or call 919.261.5920.

## Nasher: Museum of Art at Duke University

The **Nasher** is located on Duke University's Campus Drive and is home to highly valuable exhibits that travel the global to prestigious institutions. The museum offers a delicious cafe, open for brunch, lunch, and dinner and a gift store.

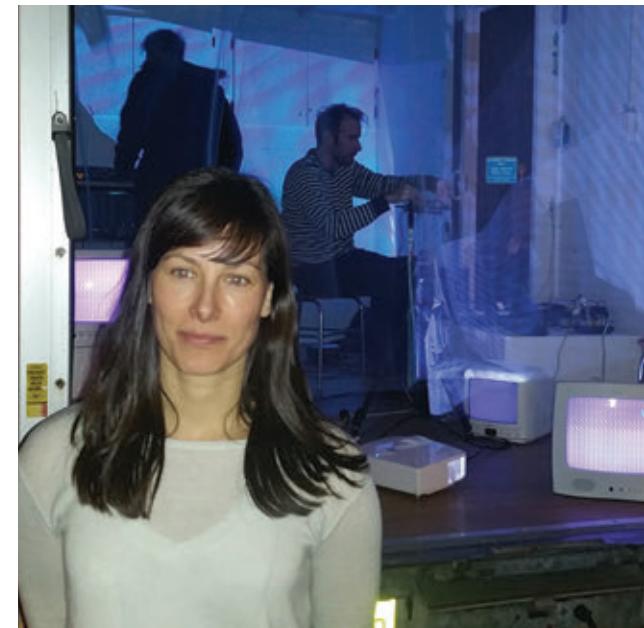


*LEFT:  
10-year anniversary mural at the Nasher*

Nasher's hours of operation include Tuesday, Wednesday, Friday, and Saturday 10am to 5pm; Thursday 10am to 9pm; and Sunday noon to 5pm. There are four must-see collections on display now. **Nina Chanel Abney: Royal Flush**, on display February 16 through July 16. The artist's style similar to collage and she describes her work as "easy to swallow, hard to digest." The playful colors ease its serious tone. Abney was identified by Vanity Fair magazine as one of the many artists championing the Black Lives Matter movement. **The Real and the Imagined**, on view from now until March 5. This collection of 23 photographs from 150 years ago illustrated how photographers documented life through their eyes; something that can be difficult to distinguish between real and imagined life. **Kara Walker: Harper's Pictorial History of the Civil War**, creates visual touching pieces addressing slavery in America; on view now through March 5. The exhibit **Odili Donald Odita Murals** is comprised of two large scale, colorful murals and are meant to celebrate Nasher's 10-year anniversary. The exhibit is on display from now until October 1. Admission \$5 Adults, \$4 Seniors, \$3 Non-Duke Students with student ID, this excludes children under 15 years old, Duke students, faculty and staff with DukeCard or Duke Medicine ID, and Duke alumni. Admission is free for everyone every Thursday evening from 5pm to 9pm. For more information, visit [www.nasher.duke.edu](http://www.nasher.duke.edu) or call 919.684.5135.

## Lump/Flanders Gallery

**Flanders Gallery** is merging with **Lump Gallery**, one of the longest running alternative exhibition spaces, for a re-launch in order to create more opportunities for



*LUMP director/curator Kelly McChesney  
in front of one of their UNC-G truck installations.*

contemporary art. Located at 505 S. Blount Street in downtown Raleigh, admission is free as they are transitioning into a non-profit organization. The gallery is open Wednesday through Saturday 11am through 6pm. **We Are Happy To Serve You** is their latest exhibit that will take place throughout the month of February. Every day is a new art sharing experience. Check their calendar to see the dates and times of performances at <http://flandersartgallery.com> or call at 919.757.9533.

## NCMA

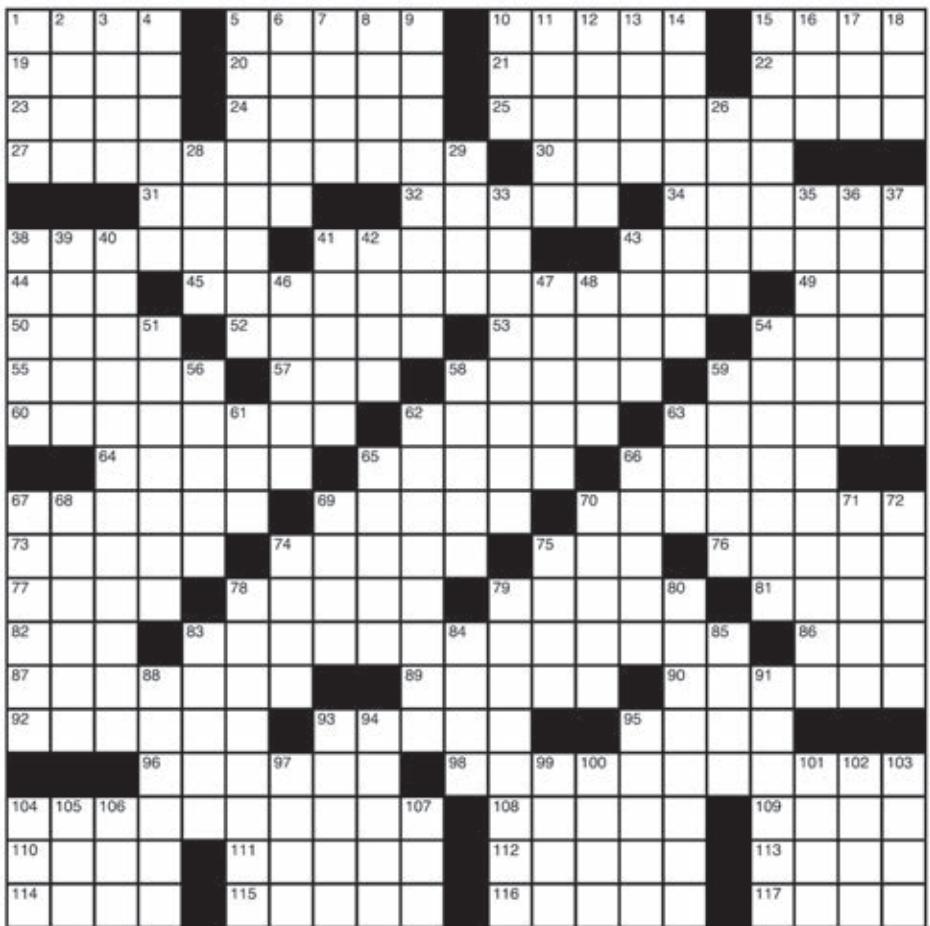
Mentioned in our previous issue, **Ansel Adams: Masterworks** is on view from now through May 7. This exhibit is part of a remarkable collection of 48 photographs Adams chose to represent his best works. Visit <http://ncartmuseum.org>.

## Gallery C

**New Oils by Bert Bernie** is now on view through March 5 and is a collection of Bernie's newest still life images. Using only natural light and multiple layers of paint and glazes, Bernie is able to create pieces of great realism. For more information, visit <http://gallercy.net>.

## DOWNTOWNER MONTHLY CROSSWORD PUZZLE

Want to win a Downtowner T-shirt? Email us a photo of your completed puzzle to [xword@welovedowntown.com](mailto:xword@welovedowntown.com). We'll pick a random winner each month. Need a hint? Visit our website for the answer key: [www.welovedowntown.com](http://www.welovedowntown.com). No cheating!



### "The More the Merrier"

#### ACROSS

- 1 Made a mess of
- 5 Authorizes
- 10 Audibly jarred
- 15 Off the premises
- 19 Coastal South American capital
- 20 Unenthusiastic about, with "for"
- 21 Hard wear
- 22 "Good job!"
- 23 Wistful word
- 24 Words after do or before you
- 25 Trendy tots' footwear?
- 27 Tipsy tour members?
- 30 How Steak Diane is traditionally served
- 31 Ermine cousin
- 32 One may be responsible for rain
- 34 Came down
- 38 Gambler's concern
- 41 "Dog Whisperer" Millian
- 43 Starting point
- 44 Extended time off, briefly
- 45 Bakery products made with white chocolate?
- 49 HVAC measure
- 50 It's near the humerus
- 52 Hard to keep up?
- 53 Musical shortcoming
- 54 Publication sales fig.
- 55 Diploma word
- 57 Sit in a cellar, say
- 58 Opposite of belt
- 59 Co-star of Keanu in "The Whole Truth"
- 60 Isn't serious
- 62 Stake-driving tools
- 63 Many a March birth
- 64 Chef's supply
- 65 Has to repeat, maybe
- 66 Mouthy retort
- 67 Superhuman
- 69 "Nuthin' but a 'G' Thang" rapper
- 70 Pay attention
- 73 More than apologize
- 74 New York governor Andrew
- 75 Catch a bug, say
- 76 Amassed, with "in"
- 77 When tripled, a story shortener
- 78 University town near Bangor
- 79 Brilliant display
- 81 Emphatic assent, in Sonora
- 82 Govt.-issued aid
- 83 Complimentary hotel apparel?
- 86 Changed-my-mind key
- 87 Protective film
- 89 Boundaries
- 90 Zeroes in on
- 92 Stunning instruments
- 93 "The Picasso of our profession," to Seinfeld
- 95 Folk first name
- 96 Unabbreviated
- 98 "Check out those platters of candy and fudge!"?
- 104 Tournament-changing scores?
- 108 Gaucho's turf
- 109 Couture monthly
- 110 Kibbles 'n Bits shelfmate
- 111 Brief concession
- 112 "Don't care what they do"
- 113 Upswing
- 114 Elaborate ruse
- 115 Cookware brand
- 116 Puts one over on
- 117 Call for
- 118 Hardly thrilling
- 119 Taylor of "Six Feet Under"
- 120 Webby Award candidate
- 121 Words written with an index?
- 122 Party bowlful
- 123 Longtime photo lab supplier
- 124 Somewhat
- 125 Doctor Zhivago
- 126 Passes in a blur
- 127 "How relaxing!"
- 128 Ill-gotten gains
- 129 With room to spare
- 130 Noodle sometimes served with a dipping sauce
- 131 Provider of cues
- 132 Get in on the deal
- 133 Fit: video exercise game
- 134 Par-four rarity
- 135 "No doubt"
- 136 Penetrating winds
- 137 Capital of Yemen
- 138 Scorch
- 139 Strict control
- 140 Snacks Batman can't have?
- 141 Primary course
- 142 They may be wild
- 143 Rough patch
- 144 Really cold
- 145 Protective tops for cattle drivers?
- 146 Guzzles
- 147 Novel conclusion
- 148 Phillips of "I, Claudius"
- 149 Incites
- 150 Angora and alpaca
- 151 Modernists, informally
- 152 Signal receiver
- 153 In step with the times
- 154 Earlier offense
- 155 Singer Della
- 156 Late-'60s Maryland governor
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