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The Triangle Downtowner Magazine and BOOM! Magazine are locally-owned monthly print magazines dedicated to coverage of the Triangle area. Current and archived issues of the Downtowner are available at

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ON THE COVER: We randomly chose 36 covers from the past 13 years for this month’s cover. The wood background is from one of the original buildings at Dorothea Dix Park.

Follow us on our social media pages for photos and more news between print issues.



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Two recipes to spice up your Thanksgiving

Celebrating 13 Years @ Downtowner Magazine

BY CRASH S. GREGG, PUBLISHER

The first issue cover of Raleigh Downtowner Magazine, November 2005

Thirteen years. Three more than a decade. It's hard to believe the *Downtowner* has been around for so long. It all started in early 2005, when my brother Randall and I were talking about how downtown Raleigh was starting to change and we could tell it was going to really take off soon. No one was covering downtown at all, so we decided to start *Raleigh Downtowner Magazine*, focusing mainly on the downtown Raleigh area. Randall enlisted the help of friend Sig Hutchinson (now vice-chair of the Wake County Board of Commissioners), and in November of 2005, we were off and running. Fayetteville Street was still a pedestrian mall, there weren't many places to dine or go out in downtown, and events were pretty much non-existent. But we saw the writing on the wall and knew it was coming soon.

A little backstory: a few years after college I worked for Bernie Reeves' *Spectator Magazine* (as well as *Triangle Business Journal*, which he also owned at the time) where I caught the publishing bug. I really enjoyed working for Bernie and he taught me a lot about writing, advertising, and providing value to both clients as well as the community. He truly loved Raleigh and was proud to



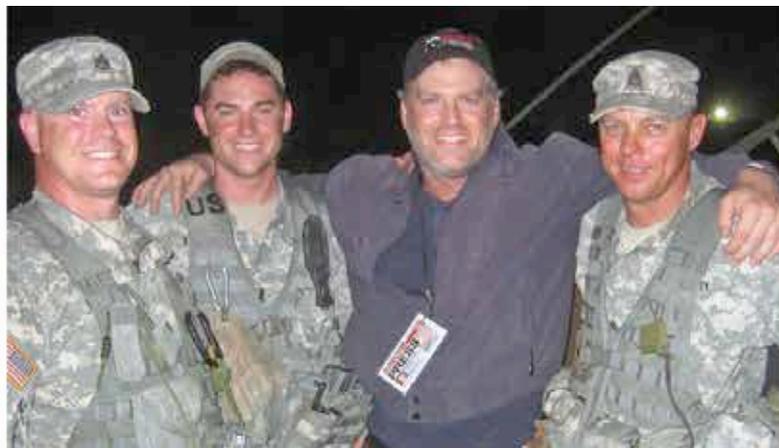
Downtown restaurateur and developer Greg Hatem in 2007, in front of one of his Empire Properties upfit projects.

call this city home. He helped to instill in me the sense of the pride I still have for Raleigh. I love this city and all that makes it home. He also helped cultivate my love of writing, becoming a passionate and thoughtful community leader, and being true to what you believe in. We

may not have always agreed on politics, but we did share a love for the printed word. Many of us owe our journalistic careers to Bernie, and Raleigh lost one of its biggest proponents when he passed earlier this year.

Fast forward a few years after we launched our new magazine and Fayetteville Mall had been transformed into a busy street, lined with businesses eager to attract newfound downtowners. Mayor Charles Meeker and the City of Raleigh were hosting popular events to bring thousands to City Plaza, and early downtown restaurateur and developer Greg Hatem had opened the Raleigh Times Bar, one of the first popular restaurant/bars in the area, and one of many businesses he would go on to open in downtown. Charles and Greg both believed in the future of downtown as we did and thanks to their vision, we have one of the best city centers in the country.

The *Downtowner* continued to grow in readership and we became the de facto publication for all things downtown. Randall had moved on to start other publications across North Carolina, and I eventually bought out Sig when his stellar political career as a civil servant and greenspace advocate was starting to take off.



My brother Randall Gregg, who was my original partner in the Downtowner. Left: with Dan Akroyd. Center: as an embedded journalist for two weeks in Haiti after the earthquakes. Right: with Anderson Cooper.

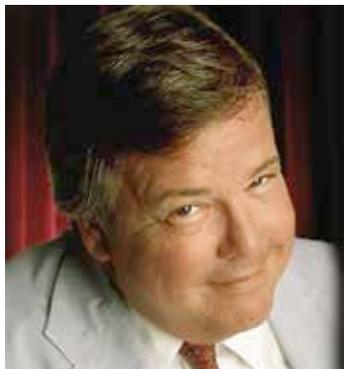


Me with my brothers Randall and Eric in 2014



Max Halperen in his Artspace studio, while he was Downtowner Art Editor, here interviewing artist Louis St. Lewis.

One of the first people I interviewed with the magazine was Jim Goodmon, Sr. of CBC Broadcasting (WRAL-TV, WRAL-FM, Durham Bulls, American Tobacco Campus) and we soon became friends. A few years later, he would ask if I would consider starting a Durham Downtowner to help do for downtown Durham what we had done for downtown Raleigh. Running two magazines would have simply been too much work, but I could see the growth taking place in Durham (and in other downtowns in the area), so in January 2013, we changed our name to



Spectator Magazine
(and later Metro Magazine)
publisher Bernie Reeves

Triangle Downtowner to reflect our coverage of the entire Triangle. While we were still primarily focused on Raleigh, we began to include Durham, Cary, Wake Forest, Apex, and other downtowns – plus North Hills, since it might as well be a city unto itself – in both articles and distribution.

We're proud of the fact that we have always dedicated our efforts to promoting the good things happening in our community: local business, dining, people, history, charities, and events, without being negative or selling out our journalistic integrity for paid content. We've never used one stock photo or canned article in 13 years, purposefully choosing photos of local people, places, and things, as well as publishing only original content. We strive to support local business, whether they are advertisers or not because it's the right thing to do to help our economy. We've always promoted nonprofits and charities through articles, donated ad space, and by sharing fundraising events on our social media pages. We feel it's our civic duty to give back to the friends and neighbors who've helped us build the *Downtowner* as one of the most read monthly publications in the Triangle. To our loyal readers, advertisers, writers, photographers, interns, and friends, we can't say Thank You enough. Okay, one more time can't hurt: *Thank You!*

What's next for 2019

Speaking of our readers, friends, and community leaders, we reached out over the last few months to ask what was missing in the way of local coverage in the Triangle. Two

of the biggest areas that were consistently mentioned were coverage of the **arts** (both visual and performing) and features on the people behind the **local business scene**, including entrepreneurs, startup founders, and established business leaders. To help promote these two important topics, we've decided to add two new sections to the *Downtowner*.

Triangle Arts

We would like to dedicate our new upcoming Triangle Arts section to longtime artist and past *Downtowner* Art Editor, Max Halperen. Max was a resident artist in the downtown Raleigh arts collective, Artspace, and covered the arts with us for several years before his passing in 2014. He was a professor emeritus at North Carolina State University, where he taught modern literature and art history. He lectured widely, was on the board of several art associations, juried and curated exhibitions, wrote monographs and catalogues, reviewed art for several other local, state and national publications, and was the recipient of numerous awards and grants. We're proud to honor Max by dedicating our new arts coverage to his legacy. In the next few months, we plan to launch this new section, which will include art exhibits, gallery info, performing arts shows, and more. We'll also bring back our artist profiles column to highlight some of the many incredible artists living throughout the Triangle. This arts coverage will reside both in our print and online editions of the magazine, as well as on our website, triangledowntowner.com.

Triangle Biz

There was no bigger champion of the local startup and business scene than my brother Randall. He not only founded *Triangle TechJournal* – which covered local business from start to finish – but also numerous other publications across North Carolina and the first online TV station, RTP-TV, which hosted hundreds of videos of people, events, and businesses. Randy would eventually give the *TechJournal* to my youngest brother Eric (as a Christmas present no less), which Eric grew into the massive Internet/Digital Summit multi-city event series based here in Raleigh. We lost Randall in 2014 and it is in his honor that we will launch our new business section, which will feature articles, interviews, and videos on local entrepreneurs, founders, leaders, and the people who are creating new opportunities in our community. We're excited to bring the stories of many visionary Triangle founders to the print and web pages of the *Downtowner*.

Help us promote local!

Are you passionate about Triangle arts or helping area businesses? We'd love ideas from our readers on artists, entrepreneurs, and local businesses doing something different or interesting. Send any ideas to news@welovedowntown.com. We're also looking for contributing writers who want to help us tell the stories about people from all walks of life across the Triangle who are creating art, new companies, jobs, and making the Triangle an even better place to live and work. If you'd like to help contribute to showcasing some of these great people, drop us a line to writers@welovedowntown.com. We'd love to hear from you.

Are you a business owner or manager? Want to reach our 145,000 monthly print and online readers plus our 91,000 social media followers? Check out our media kit online (<https://www.triangledowntowner.com/pages/advertise>) and give us a call or email us for more information: 919.828.8000 / office@welovedowntown.com. We'd love to come out to meet you and learn more about your business and tell you about some of our discounts for locally owned businesses. You'll be pleasantly surprised to find that we treat our advertisers like family and we don't just pick up a check and disappear until the next check is due. We take the time to learn about you and your business and do our best to help with personal referrals and do all we can to promote you to our readers, friends, and colleagues.

Here's to another year!

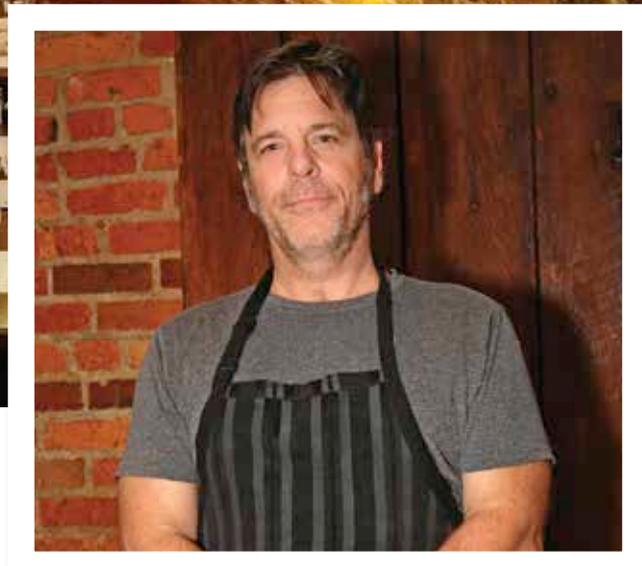
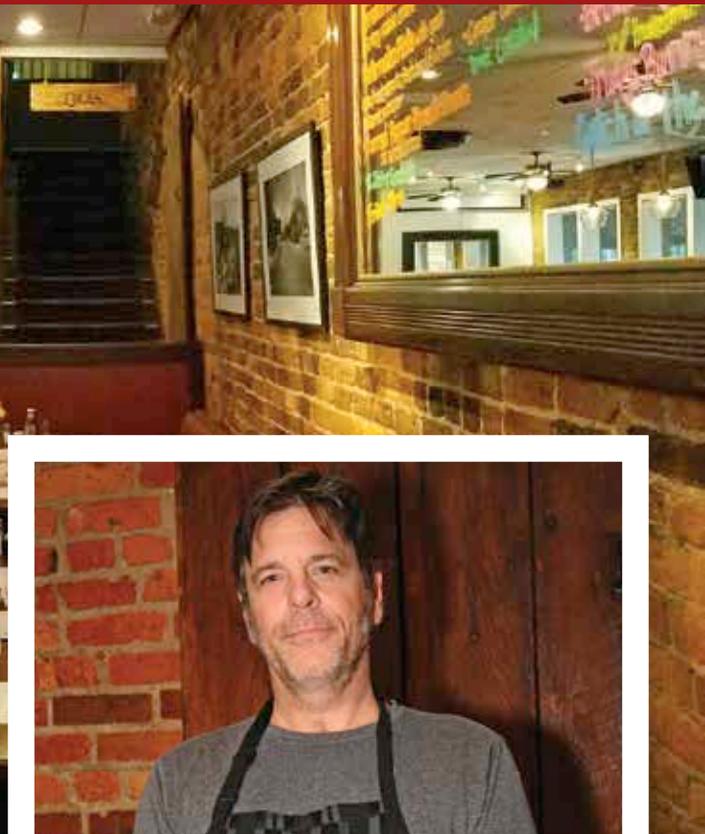
We're looking forward to adding another year in the record books for the *Downtowner* and excited about all the interesting and passionate people we'll meet through our new Arts and Business sections. Our **Best of Downtowner Awards** voting issue will be coming out next and we always love reading your votes for each category as well as seeing who ends up coming out on top. Thanks for coming along for the ride and helping to make the *Downtowner* one of the best magazines in the Triangle!



Cheers,

Crash

Crash Gregg, Publisher



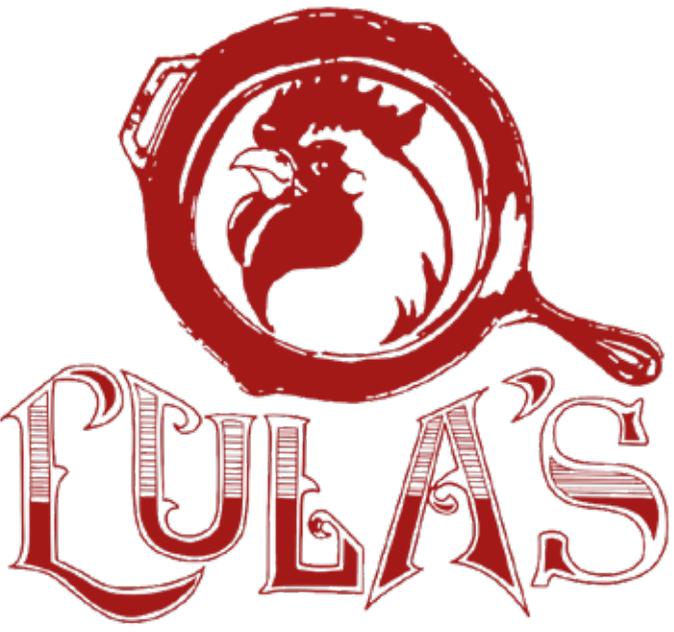
Together with Chapel Hill Restaurant Group, William D'Auvray has helped transform the old Spanky's space into Lula's — an affordable, neighborhood, scratch-made Southern restaurant.

Earlier this year, Chapel Hill Restaurant Group (Pete Dorrance, Greg Overbeck, and Kenny Carlson) retired Franklin Street's iconic Spanky's Bar and Restaurant after forty years, replacing it with Lula's. Appreciating what Spanky's meant to the area, they vowed that their new venture would maintain the same spirit, level of service, and commitment to the community. To assist them, the group recruited Chef William D'Auvray. If his name sounds familiar, it should: he opened North Carolina's first wood-fired pizzeria with his brother in Greensboro, he worked with Giorgos Bakatsias to open ten Triangle restaurants (including Parizade), and he was the chef-owner of Fins and bu•ku, before selling the latter.

Now, together with Chapel Hill Restaurant Group, D'Auvray has helped transform Spanky's into Lula's — an affordable, neighborhood, scratch-made Southern restaurant. Although some of the original space's design elements — including the legendary bar, black-and-white tile floor, and exposed brick walls — remain, some

things have changed. Gone are the caricatures and the hostess stand. Instead, the visitor will find fresh-cut flowers in old-fashioned milk bottles on every table, extra seating, lots of dark reclaimed wood, and a seat-yourself policy. The second floor, Upstairs at Lula's, has its own bar and restrooms and is currently reserved for family-style parties and private dining; but there are plans to host public, pay-one-price, family-style dinners soon.

The inspiration for Lula's came from D'Auvray's childhood, watching and helping to cook family recipes in his grandmother's kitchen. Not only is the restaurant named after his great-grandmother but the cooks use his family's handwritten, heirloom recipes, some of which date back five generations. "It's simple food made



By BRIAN ADORNETTO, FOOD EDITOR



The Local Kale Salad consists of local kale, fried shoestring sweet potatoes, roasted pecans, Ashe County cheddar, pickled red onions, and cider vinaigrette. Tender, crunchy, vinegary, earthy, cheesy, and nutty, the salad is well-balanced in both texture and flavor.



The Charred Pepper Pimento Cheese on Farmhouse Toast is loaded with charred red peppers, spiked with sherry vinegar, spooned on grilled bread, and topped with pickled Vidalia onions. It's sweet, smoky, cheesy goodness.



Bar manager Harry Ewell has curated a collection of twelve North Carolina spirits and ten local draft beers. All syrups and mixers, as well as several cordials, are made in-house, and use fresh local garnishes.



Lula's signature fried chicken — shallow-fried in cast-iron skillet — and biscuits are equally exceptional, and the chicken is perfectly seasoned, beautifully crisp, and incredibly juicy.

the hard way, like Grandma used to, and everything is made in small batches to ensure freshness and quality. No shortcuts. We serve filling, homemade, down-home food,” explains D’Auvray. With the exception of the brioche buns and farmhouse toast, everything on the menu is made in-house. Additionally, almost every ingredient on Lula’s menu is regional, if not local, and there is a great emphasis on organic. The bar uses the same approach: the general manager, Moriah Glen, and the bar manager, Harry Ewell, have curated a collection of twelve North Carolina spirits and ten local draft beers. They also make all the syrups and mixers, as well as several cordials, in-house, using fresh local garnishes.

Lula’s menu offers Salads, Sandwiches, Plates, Table

Sides, and Lula’s Signature Fried Chicken and Biscuits. There are also a handful of daily and weekly specials, which include hyper seasonal salads, sides, sandwiches, entrees, and appetizers. We began our meal with the Local Kale Salad (\$7.50), which we had with the Fried Okra with Relish Mayo (\$5.50) and Charred Pepper Pimento Cheese on Farmhouse Toast (\$5.50) from the specials list. The salad consisted of local kale, fried shoestring sweet potatoes, roasted pecans, Ashe County cheddar, pickled red onions, and cider vinaigrette. Tender, crunchy, vinegary, earthy, cheesy, and nutty, the salad was well-balanced in both texture and flavor. Crisp on the outside and creamy on the inside, the okra was fantastic, but the homemade mayo stole the show.

Studded with house-made relish and seasoned with a hint of mustard, it was smooth and crunchy, rich and tangy, and I wanted to schmear it on everything. D’Auvray’s pimento cheese was loaded with charred red peppers, spiked with sherry vinegar, spooned on grilled bread, and topped with pickled Vidalia onions. It was sweet, smoky, cheesy goodness.

We also sampled a few sandwiches, including Lulas’ Fried Chicken Thigh on a Bun (\$7.50), the Fried Green Tomato (\$7), and the Southern Pork Shoulder Carnitas (\$9). The crisp and juicy boneless chicken thigh was served on a buttery, toasted brioche bun, accompanied by a slightly spicy pickle slaw and a swipe of home-made mayonnaise. Having just a touch of warmth >>>

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D'Auvray displayed his talent for balancing flavors and textures with Lula's Table Sides. The Creamed Corn is al dente and the sauce buttery, rich, and sweet. The Butter Beans are an excellent foil to the fried chicken.



Lula's Funeral Cake is an ultra-chocolatey but not oversweet cake with a perfect crumb. With layers of rich, creamy chocolate-pecan frosting, it is magnificent in every way.

to go with its sweetness and tang, the slaw didn't merely round out the sandwich: it took it to new heights. Next, fried green tomatoes, sliced avocado, and Vidalia onions were layered on buttered toast and drizzled with buttermilk dressing. Creamy but with a slight crunch, this was a tasty vegetarian menu option. Though carnitas might seem a bit out of place on a southern fried chicken menu, D'Auvray's version is not to be missed. Succulent pork was piled high on a brioche bun and topped with house-made chow-chow. This smoky, vinegary, spicy sandwich was amazing.

Lula's signature fried chicken — shallow-fried in cast-iron skillets — and biscuits are equally exceptional. Choose from two white or dark pieces (\$8), two all-white meat breasts (\$13), and two gluten-free fried white or dark pieces (\$8). Each fried chicken option comes with one buttermilk biscuit, but I recommend getting a side of biscuits anyway (\$3.50 for two with a side of D'Auvray's spun sage honey). As soon as the biscuits arrived, we knew they were special. The aroma alone soothed the soul and warmed the heart. Gorgeously browned, the crisp crust surrendered to a warm, billowy interior. The biscuits were light, buttery, slightly tangy, and salty-sweet. And the fried chicken? As good as it gets. Both breast and leg were perfectly seasoned, beautifully crisp, and incredibly juicy.

To go with our fried chicken and biscuits, we needed a few Table Sides (\$4 each). Once again, D'Auvray displayed his talent for balancing flavors and textures. Topped with a slice of crisp bacon, the corn in the Creamed Corn was al dente and the sauce buttery, rich, and sweet. Try using the slice of bacon as a spoon to eat the corn; you can thank me later. The Butter Beans, interspersed with tomatoes, onions, and peppers, were sweet, sour, and creamy — an excellent foil to the fried chicken. Porky, vinegary, sweet, and tender, the Cider Collards were textbook perfect.

Lula's desserts were so good that they sparked a heated debate at our table as to which was the best. The Brown Sugar Pound Cake (\$7), soaked with buttermilk glaze and showered with whole candied pecans, was dense, moist, and tangy and had a toffee-like sweetness. For the uninitiated, a fried hand pie is a small, thin circle of dough topped with homemade fruit filling (in our

case blueberry), folded over onto itself, crimped like an empanada or pot sticker, and fried. Sprinkled with sea salt and coarse sugar, our Fried Seasonal Hand Pie (\$7) was sweet, tart, flaky, and salty, and it had a crisp crust. Regardless of which fruit is in season, and whether it is eaten as is with your hands or *ordered à la mode* (add \$1.50), D'Auvray's fried hand pie is a great way to end a meal. The showstopper, however, is the Funeral Cake (\$8). In April 1945, after President Franklin Delano Roosevelt passed away in Georgia, his body embarked on a three-day, nine-state train procession before reaching its final resting place in Hyde Park, NY. When the funeral train made a scheduled stop in Salisbury, NC, D'Auvray's grandmother Gertrude H. Walton made her famous chocolate layer cake and brought it to the station together with a note of condolence for Mrs. Roosevelt. Teary-eyed, she handed the cake and note to the First Lady's assistant, who carried them onto the train. The First Lady loved the cake so much that she personally thanked Mrs. Walton, sending her a handwritten letter, which is still in the possession of the family. Since then, Mrs. Walton's chocolate cake has been referred to as the "Funeral Cake," and, in her honor, it now has a special place on Lula's menu. This ultra-chocolatey but not oversweet cake was moist and had a perfect crumb. In between each of the four cake layers, as well as on the top and sides of the cake, were layers of rich, creamy chocolate-pecan frosting. The cake was magnificent in every way.

Lula's fried chicken and biscuits are some of the best around. The seasonal appetizers and sides are flavorful and texturally balanced. The sandwiches are thoughtful and delicious, and the desserts are spectacular. The service is welcoming, the atmosphere is fun and friendly, and the food is all affordably priced. Although Spanky's will certainly be missed, Lula's is poised to become the next go-to restaurant.

Brian Adornetto 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. Brian can be contacted at brian@welovedowntown.com.



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Tuesday-Saturday: 11:30am-9pm
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Price: \$\$\$

Cuisine: Southern

Service: Friendly and eager to please

Dress: Casual

Noise Level: Moderate to loud

Reservations: Recommended on weekends

Parking: Street parking and nearby lots

Features: Vegetarian, vegan, and gluten-free options; Full bar; Bar dining; Daily and weekly specials; Open air seating; On-site catering (accommodating up to 90); Boxed lunch catering; Private dining (accommodating up to 45); Take-out; Accepts major credit cards; Televisions; Free Wifi.

Downtowner Tips: Anything fried can also be made with a gluten free batter; just ask. Don't sleep on the cocktails; they are fabulous. Lula's is great for groups as well as couples. Follow Lula's Instagram account for more info on the open to the public family-style dinners soon. Be sure to check out their Sunday brunch if you're in the neighborhood (and even if you're not!).

Around Town News in the Triangle

We love hearing about new local businesses and sharing it with our readers. Please keep us posted on any new locally owned restaurants, bars, retail shops, or business opening in downtown Raleigh, Durham or across the Triangle. Send an email to news@welovedowntown.com and clue us in. To say “Thanks Y’all,” we’ll pick a random tipster each month to win a free Downtowner t-shirt.

P.S. We’re looking for contributing writers who want to help us report on what makes the Triangle a great place to live, work, play, and shop for both our print issue and our new website, www.TriangleDowntowner.com. We have writing opportunities on a wide range of topics: local business, food trucks, art galleries/artist profiles, breweries/local beer, music/bands, tech, startups, charities, personalities, and just about anything else interesting and different. Email us at writers@welovedowntown.com if you’re interested. Be sure to include a few writing samples and we’ll get back to you asap.

To keep up with news between issues as well as lots of event and food photos, be sure to follow us on all of our social media pages: Facebook www.facebook.com/triangledowntowner • Instagram www.instagram.com/triangledowntowner • Twitter www.twitter.com/welovedowntown



As of November, **Boylan Bridge Brewpub** has new ownership. **Sara and Chris Abernethy**

purchased the pub and brewery from the founder, local architect Andrew Leaguer. The pub has an entirely new food menu and most of the on-site brewed beers have new recipes and they have a larger menu of hand-crafted cocktails. Luckily, the great view from their patio remains the same. Follow them on Insta for more news and photos, [@boylanbrewpub](https://www.instagram.com/boylanbrewpub).

The iconic towering neon **Firestone** sign at the corner of Dawson and Davie will soon be no more. The site was recently purchased and at some point in the future will be developed into a hotel.

The nation’s largest dueling piano bar is now open in **downtown Raleigh** and it’s aptly named **Plus Dueling Piano Bar** (makes sense, right?). Open Weds



through Sat, Plus is located on the lower level of 510 Glenwood Avenue, across from the Hampton Inn. They offer dinner, drinks, and... dueling pianos, of course! Check ‘em out on Facebook: [@plusduelingpianobar](https://www.facebook.com/plusduelingpianobar)

Lots of new activity lately on **Hillsborough Street**: **Hot Tomato** has opened in the old Marco’s Pizza Space (www.hottomatoesmenu.com), Peruvian/Colombian/Venezuelan restaurant **Pisco Mar** is open (www.facebook.com/piscomarraleigh), and there’s a new sushi bar named **Mon Sushi** is open in the old Mama Jee space.

Vicious Fishes Brewery, Taproom Kitchen has opened in **Fuquay-Varina** and is a combination craft brewery and gastro pub. www.viciousfishes.com/fuquay-nc



Kale Me Crazy has opened its third NC franchise location in the old Baskin-Robbins space in **Cameron**

Village. Their menu includes Poké bowls, cold-pressed juices, wraps, smoothies, salads, coffees, teas, and more. You can download their app to “skip the line” or opt for local delivery. More info on their website at www.kalemecrazy.net.



THE BITTERY
COCKTAIL SUPPLY + CLASSROOM

The Bittery (from the folks at **Crude Bitters**) has opened at 501 E Davie Street and includes a soda fountain and mocktail bar, and features cocktail making supplies, glassware, barware, and cocktail making classes. Watch their website and FB/Insta pages as their classes sell out quickly. www.bittersbittersbitters.com

The rather plain-looking **Metropolitan Apartments** in **Glenwood South** across from the still-being-repaired-from-fire-damage Quorum Center condos is nearing completion. We’d love to see just ONE new apartment or condo project that actually considered aesthetics in their design. Boring seems to be the norm lately. Thankfully, The Saint on St. Mary’s Street broke the mold and created something very original. The Metropolitan is signing leases now: www.metropolitanraleigh.com.

Citrix Cycle, the station-to-station-only pedal-assist bike sharing program has finally begun installing locations, but no bikes yet. With Limebike and Lime/Bird Scooters, the Citrix scooters seem a little limited in their convenience, but at least they’ll be parked together in one of around 30 specific locations rather than seemingly random spots. A few placements include the NC Museum of Art, State Farmers Market, Walnut Creek Wetland Center, Dorothea Dix Park, Saint Augustine’s University, NC State University, Shaw University, Fayetteville Street, and others. We’d like to have seen at least one location further into Southeast Raleigh. These battery-assisted bikes will allow users to ride further and easier than regular pedal-only bikes. Annual memberships are available for around \$85 (or monthly plans for \$20), with the first 45 minutes of each ride included (a pretty good deal if you use it often). Additional time will be available for \$2 per half hour.



You can also pick up a one-time 24-hour day pass for \$6.00, but don’t forget and keep your bike over 24 hours since it’ll be considered lost or stolen and your credit card will be dinged with a \$2000 fee. Each bike will come with its own lock so you can secure it during any in-trip stops. This bike share program was funded by Citrix, Bewegen Technologies (the bike manufacturer), and ~\$345k from the City of Raleigh and Wake County. Sponsors – in the form of bike station and digital advertising – will also help create revenue for the system. Sign up, learn more, or join their email list for updates: www.citrixcycle.com.



Opening in November, **Guest House** is a **downtown Raleigh** “home-style” boutique hotel in the form of an 1880s Victorian home, and features four different rooms of varying sizes. The owners, Matt &

Nicole Tomasulo, saved the historic Gorham house from demolition by moving it six blocks through downtown Raleigh to its current home at 420 S Bloodworth St. Learn more/book a room on their website, www.guesthouseraleigh.com, and check out their Instagram account for a play-by-play account of their restoration, www.instagram.com/guesthouseraleigh.

Ashville-based **Hi-Wire Brewing** has opened their third location – and first in the Triangle – at Golden Belt, 800 Taylor Street, **Durham**. Filling up over 10,000 square feet of indoor



and outside space, the tap room features 24 taps of Hi-Wire beer as well as guest wines and ciders, shuffleboard, ping-pong, soccer billiards, and is pet- and family-friendly. www.hiwirebrewing.com/durham

Journalistic thanks to some of the local blogs and folks who help keep us in the know for openings and more. Check ‘em out for even more news: ITB Insider, itbinsider.com; Raleigh Over Easy, tinyletter.com/raleighovereasy; Triangle Food Blob, trianglefoodblog.com; and Raleigh Connoisseur, dtraleigh.com. Send us your news to news@welovedowntown.com!

Steve Schewel, Mayor of Durham

BY CRASH S. GREGG



Steve Schewel

In this month's Triangle Leaders interview, we met with Durham Mayor Steve Schewel in the same office we interviewed his predecessor, Bill Bell, just a few years ago. I felt immediately at ease with Steve, who comes across as genuine, friendly, and thoughtful. Steve owned *The Independent* (now *Indy Weekly*) from around 1982 to 2012 and taught Public Policy at Duke as a visiting professor for almost two decades. He was born and raised in Lynchburg, Virginia, moving to Durham to attend Duke University in 1969, and has been here ever since. He grew up in a political family, including both grandfathers. One assisted Harry Truman with his presidential campaign and the other served on the Lynchburg city council, both very active in politics. His father was in the state senate for 20 years, which was a big influence on his interest in politics, but Steve states his mother was an even bigger influence as she was so involved in daily politics, especially those that concerned civic rights, both at city and state level. They grew up talking politics around the kitchen table in their small Southern town, where most folks were extremely conservative. His parents' struggle for change is what helped drive Steve's passion for civil change and equality.

Please describe Durham to someone who has never been there.

I think that Durham has a vision for itself as a diverse, green, economically prosperous community where we respect and embrace difference, a place where we welcome new people, including immigrants. We enjoy very robust debate and democracy and we're trying to be a progressive beacon for the South and the nation. We are a city where we are enjoying a period of tremendous newfound prosperity. The challenge that we face is that as many as 20% of our residents are not able to share in that newfound prosperity. That's our challenge. We have the problems of

prosperity. We're a city where people are pouring in at the rate of 20 a day. We could fill up one of these new apartment buildings that are going up every single month.

Are you going to run again after your current term as mayor?

Unfortunately, it's only a two-year term, which is a shame. You don't really have time to govern before it's time to run again. So yeah, I definitely plan on running again in 2019.

What changes would you like to see in Durham and the Triangle?

Light rail. We are fighting to get a light rail here in Durham. And we are on a good path to do that through Go Triangle. If we don't get a good rail system here in 15 to 20 years, we are going to be the largest city in the country without a rail system. We are either going to be stuck in traffic on I-40 and 15-501 for the rest of our lives or we're going to have a rail system that's worthy of this region.

We also need to create more affordable housing for people and we work very hard on that. Both creating and preserving existing affordable housing. People also have to have good jobs and good wages and that's the other end of this equation. These are things that we need to work on.

Has your predecessor Bill Bell given you advice that you found helpful?

Definitely. Bill is a great friend. I start working on Bill's campaigns back in the 1970s when he was a county commissioner and I was in my early twenties. We served six years together on the city council. If you know Bill, he's a man of few words. It's not like he calls me up all the time and gives me advice but he will give advice when asked. I do seek out his advice whenever I need it and he's always happy to give it.

What do you admire most about your predecessor?

I admire two things about Bill most. One is he's a great listener and I strive to be that same kind of listener. Bill may not always agree with you, but he listens to everything you're saying. And the other thing about Bill is that it was never personal. If you didn't agree with Bill, that was okay and he would move on to the next issue. I really respect him a lot.

What do you do in your free time?

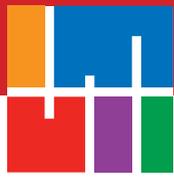
I enjoy running and in fact, I ran this morning. I try to run several days a week. Not as much as I used to, but still run a lot. I also like to bike and I read incessantly, both fiction and nonfiction. I enjoy cooking and hanging out with my wife.

Any favorite foods?

I love spicy foods of all sorts: Indian food, Mexican food, and any of the Asian cuisines that have hot peppers.

What would 30-year-old Steve tell present-day Mayor Steve and vice versa?

I think when you're 30, you have a real sense of urgency. I think that I still have a lot of that urgency. I hope that 30-year-old Steve would say keep pushing, keep that sense of urgency. It's hard to move government. It's like a big ship and it takes a lot of patience because things move slower than you'd like. Part of the reason is because we really like to hear every voice before we move. In terms of 67-year-old Steve to 30-year-old Steve, I would say that youthful idealism is so critical to any important change that we're trying to make in this city or in this country. Don't get jaded or discharged. Keep your ideals; keep working for the things you believe in. 🍷



DowntownRaleigh
Alliance

Living and Moving Differently

BY KRISTOPHER LARSON, AICP
PRESIDENT & CEO DOWNTOWN RALEIGH ALLIANCE

It's been said that where you stand depends on where you sit. The 2018 version of this aphorism should read, "Where you stay depends on how you move." One of the imperatives of city builders is not only understanding how your community moves – but also how a citizenry's mobility preferences may change. And while every person has preferences and opinions, those opinions en masse – particularly when evidenced through actions – help to provide insight into actual changes happening in our communities. As evidenced in home values across the city, we are witnessing a premium placed on the parts of the community where people want to live. Case in point: 64% of educated people aged 22-37 value walkability so much that they first decide where they want to live before determining where they will look for work, and 77% of that group plan to live in an urban core where they won't need to own or use a car.

Some of what is known about population changes has been well documented. Across America and here in Raleigh, people are moving to walkable urban places. Lots of people. Downtown Raleigh's population has increased by 161% from 2000 to 2018; over the same period, the entire population of the City of Raleigh increased by only 68%, and the entire United States grew by only 16%. So as fast as Raleigh and the U.S. are growing, Downtown is growing much faster. As a reflection of that dynamic, consider the amount of residential investment pouring in: there are currently more than 1,600 additional residential



Downtown Raleigh skyline from Salisbury Street (photo by Randy Bryant)

units in the development pipeline representing hundreds of millions of dollars in new investment Downtown. This is a 29% increase over the total amount of housing currently in Downtown – and it's still not enough. Developers are looking everywhere in Downtown for opportunities to build all types of residential product – from micro-units to affordable housing to high-end apartments. This investment is a measure of confidence in the future of our community to perform.

Considering the alternative, Downtown Raleigh is in a fortunate situation. Growth is adding more vibrancy to our sidewalks, more choices for consumers, and more consumers to support the businesses that provide the choices. But as livable as we are today, what investments need we make to ensure that we're considered livable tomorrow? What needs will need to be met to ensure that our younger generations – those that will power the workforce of tomorrow – find our city livable according to their preferences?

We've come to learn quite a bit about the reasons why people are choosing urban lifestyles, both in Raleigh and across the country. We certainly know that the way that Americans prefer to move is changing. A popular maxim to describe this phenomenon: "they'd rather text than drive" perfectly capitulates to allure of reclaiming time otherwise lost behind the wheel. As our eyes and minds are imprisoned by our smartphones; our need to email, tweet, and snap outweigh our desire to worry about oil changes or parallel parking.

Although it probably isn't news to many anymore, it bears repeating that the average American aged 16-34 drove 23 percent fewer miles in 2009 than the average person in the same age group in 2001. Additionally, mobility trends have also affected the auto manufacturers: while people between ages 21-34 purchased 38 percent of new cars in 1985, they accounted to just 27 percent of new cars in 2010. As a nation of many demographic profiles – the results are similar across ages, races, and genders: downward. In the 1960s, the car may have been the ultimate symbol of individual freedom – but today that freedom fits in our pockets in the form of our smartphones.

Mobility is but one area where we must take pause to consider our investments in city building, and there are others. We inherit a public realm designed to cater to a singular mobility preference, driving, that influenced nearly everything about one generation – from the teaching within textbooks to municipal codes to the shape of the cities we built. Now with changing preferences for how we choose to move, it compels us to revisit what was considered canon just a few years ago. How we embrace those changes may determine the success of our future city. If we want those talented younger generations to stay, it may mean helping them move safely – though in ways other than the car. 🚗

Learn more about the Downtown Raleigh Alliance at www.godowntownraleigh.com.



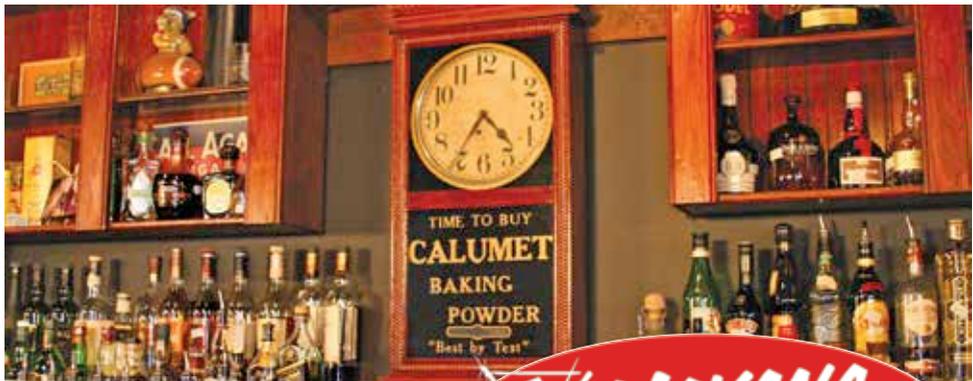
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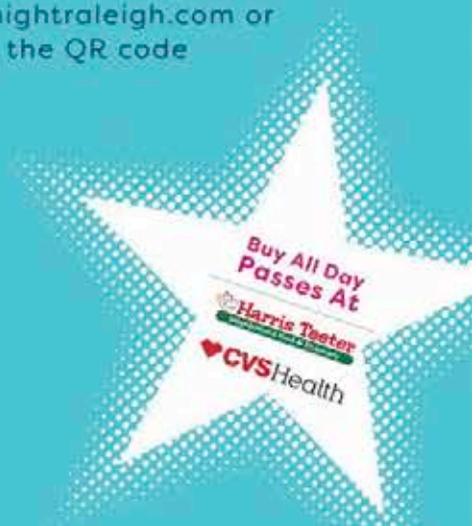
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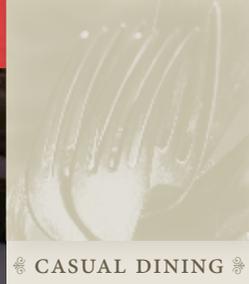
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Sushi O Bistro & Sushi Bar

BY CHRISTY GRIFFITH • PHOTOS BY CRASH GREGG

Since 2010, Sushi O has been perched on Glenwood South, slinging all things sashimi and Asian cravables. In the cozy, urbane space, husband-and-wife team John and Amy Tang continue to wow new and old customers alike with their Thai, Chinese, Vietnamese, and Japanese offerings. The menu is expansive and if the thought of making decisions leaves you nervous, take comfort in the fact that everything on the menu is worth your time. So...close your eyes and let your fingers do the walking.

With almost twenty starters to choose from, you'll have ample opportunity to pretend you're in a small plates restaurant with your friends. The Duck Wrap (\$8) comes loaded in a flour tortilla with tons of matchstick cucumber and green onions to provide some crunch against that tender roast duck. What the sweet brown dipping sauce lacks in looks, it makes up for ten-fold in taste. And speaking of ten-fold, that's approximately how much I'm going to have to loosen my pants before this night is through.

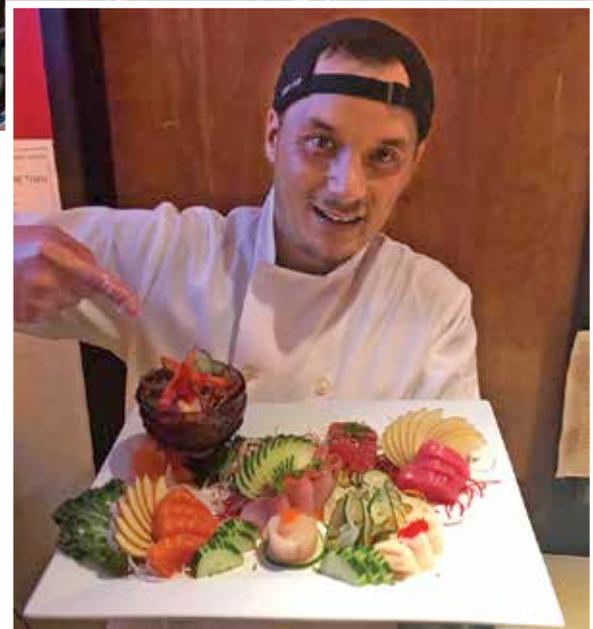
You could make a pretty healthy, delicious shrimp dish using zucchini, sweet potato, mushrooms, onion, and broccoli, but why would you do that if you could

make an even more delicious dish by serving them tempura-style? The Shrimp & Vegetable Tempura (\$8) is liberally battered, giving you more fried goodness to soak up the dipping sauce. I read somewhere that we should be eating more seafood and vegetables, so this sounds like a no-brainer.

Get the Coconut-Battered Shrimp (\$8) if you want to convince someone that not all fried seafood tastes like Calabash. They are the most perfectly fried coconut shrimp I've ever eaten with an incredibly crunchy exterior and more importantly, the batter doesn't get mushy and separate from the shrimp. Sweet chili sauce is the perfect accompaniment and you'll be tempted to order a second helping. I would have done so if I were not about to eat the world's most perfect soup.

If you haven't tried Tom Kha (\$6), you haven't had your mind properly blown. First of all, don't tell Sushi O, but they are not charging enough for this soup. The coconut broth has so many layers of flavor that you might have a hard time processing it. Earthy galangal and lemongrass provide a complex backdrop to the mushrooms and chicken floating around (you can order this dish with other proteins as well) and a light scattering of cilantro is the bow on this gift called Tom Kha that you just gave yourself. ORDER MORE TO-GO OR LEARN TO LIVE WITH REGRET AS I HAVE.

If you think you're getting out of here without ordering a salad, think again. Sushi O doesn't mess around; the Alaskan Salad (\$9) arrives artfully plated, camera-ready for your Instagram feed. Cucumber, avocado, and fresh citrus are piled around a bed of greens. Atop said greens is Alaskan snow crab tossed with spicy mayonnaise and caviar. (Note to self: Mayonnaise and Caviar could be a really cool hipster hangout if we can secure investors. CONTACT ME FOR AN EXCITING



You can trust sushi chef Andrei Dood to create something delicious for you.

OPPORTUNITY!) The Seafood Sunomomo Salad (\$9), besides being ridiculously fun to say, is ridiculously fun to eat. It appeared before me in a martini glass, a toothsome serving of salty, sweet, and sour seaweed salad studded with cucumber and radish. Remember the shrimp scene from Beetlejuice? The Sunomomo must have gone to the same art school as Delia Deetz. Wildly sculpted citrus rims the glass as the seaweed is exploding with crab, octopus, and shrimp. It's a crazy sight to behold and I think you should be holding it.

Vegetarians, I promise there are lots of things here for you, too. The Pineapple Fried Rice (\$11) is a hefty



The Alaskan Salad (\$9) arrives artfully plated, camera-ready for your Instagram feed. Cucumber, avocado, and fresh citrus are piled around a bed of greens. Atop said greens is Alaskan snow crab tossed with spicy mayonnaise and caviar.



The Coconut-Battered Shrimp are perfectly battered, delicately fried, and delightfully crunchy.



The Seafood Sunomomo Salad is served in a martini glass with a bed of seaweed salad studded with cucumber and radish, surrounded by a ring of crab, octopus, and shrimp.



The Pineapple Fried Rice is a hefty serving of carrots, peas, onions, raisins, cashews, and fresh hunks of pineapple all tossed together with aromatic jasmine rice.

serving of carrots, peas, onions, raisins, cashews, and fresh hunks of pineapple all tossed together with aromatic jasmine rice. This is a great dish to scarf down when it's cold outside since your body wants hot food AND to be in the tropics. I can only afford one of those things right now, so Pineapple Fried Rice it is.

The Teriyaki Dinner (\$15) is one of the more filling dinners we sampled. Choose from chicken or tofu, or for an upcharge of \$2, you can add beef or shrimp. We went for the beef and had I not just eaten a week's worth of food in one sitting, I would have finished this entire

plate. You'll have to decide if you want white, brown, or fried rice – at this point, some of you may think the more healthful chewy, nutty brown rice is the way to go, but aren't we just spitting in the ocean? Go for the fried rice and sop up that beefy teriyaki. And don't forget to top that teriyaki sauce with yum-yum sauce. Yes, I just sauced my sauce. There are stir-fried vegetables on the plate as well, and they don't taste low-calorie (and that's meant as a compliment.) You will also be asked to choose between miso, egg drop, onion, hot & sour soup, or a salad as your last side. I was too full at this

point to make a decision. Whatever is easiest to box up is good with me. My pants stopped fitting comfortably three dishes ago.

Look how many paragraphs you are into this thing and we haven't even gotten to the sushi. You're a trooper! I'd ask if you were as hungry reading this as I am writing it, but even though it's been three weeks since this epic dinner, I'm still kind of full.

You can see the pride Chef Andrei Dood takes in his sushi. The sheer derring-do this man possesses manifests itself as large wooden boats the size of your >>>

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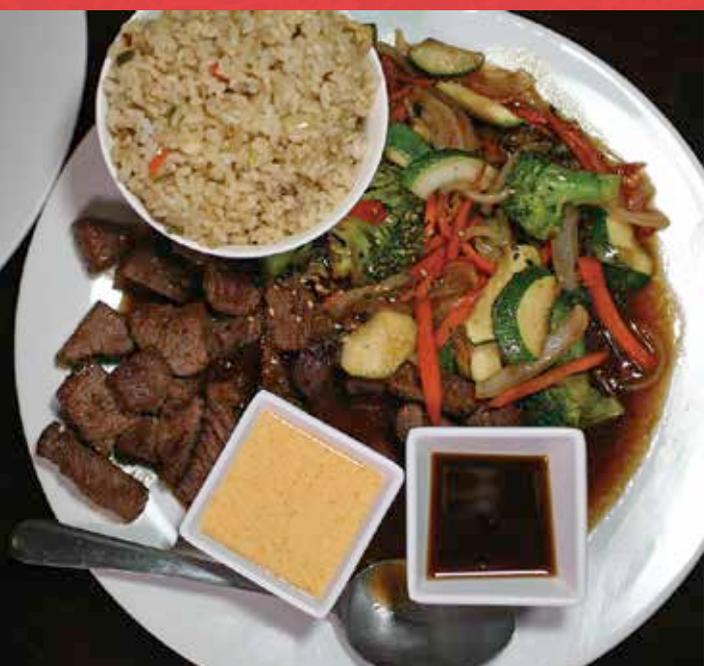
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The Teriyaki Dinner comes with chicken, tofu, beef, or shrimp, stir-fry vegetables, and your choice of rice style.



The Wicked Tuna Roll is comprised of avocado, asparagus, scallion, and jalapeño, topped with a cube of ruby red tuna, a bit of spicy mayo, eel sauce, and a fresh wasabi relish.

table, filled with sashimi and rolls and a dazzling presentation of knife skills only someone with surgical precision would have the confidence to attempt. The sashimi was silky and smooth in texture, the subtle briny taste of the ocean highlighting how recently these sea creatures were swimming around.

Each roll we sampled felt as though Andrei took a perfectly lovely creation that any of us would feel was complete, and then managed to add another layer of POW! His style, in haiku: You think this is great? / Just wait until I add more / Bam, now it's perfect.

All rolls are always Buy One, Get One Free when you eat in, which is literally the only way I can afford to take my kids out for sushi. I was surprised by how much I enjoyed the Super Roll (\$15), an indulgence in the form of shrimp tempura, cream cheese, and cucumber that comes topped with masago, wasabi, and seared beef. I'm normally a surf-no-turf kinda girl with my sushi, but this was legitimately delicious. Nothing raw to see here, so if you are dining with someone who is skittish about diving into uncooked fish, consider this one a safe bet. If a tuna, salmon, yellowtail, and avocado roll happened to fall into the tempura batter and then had a second

fall into the fryer, you'd end up with the Hurricane Roll (\$16). Topped with sweet eel sauce, this is another good choice for Western palates dipping their toes into the American sushi scene.

Chef Andrei is most proud of his latest creations: the Bang Bang Shrimp Roll (\$18) and the Wicked Tuna Roll (\$18). If you are in the "fry it and add cream cheese" camp, the Bang Bang Shrimp Roll is the way to go. There's a lot of stuff going on here – first off, the roll is filled with crab, cream cheese, and avocado before being given the tempura treatment. Sliced and then topped with a spicy snow crab salad, before being topped again with a super crunchy sriracha garlic fried shrimp, topped again with eel sauce, jalapeno, cilantro, scallion, and finally tobiko (a larger type of roe than masago). Whew, I was working up a sweat just typing all that out. This roll would actually be the perfect bar snack with a cheap beer; it's got so much going on but it's got so much deep-fried cream cheese. At this point, I think my Lycra pants just gave up and decided this was their new size now.

The Wicked Tuna Roll is one that you can eat without feeling like you literally defeated your stretchy pants, but it still packs a wallop in your mouth. The roll is com-

prised of avocado, asparagus, scallion, and jalapeño. Each roll is topped with a cube rather than a thin slice of ruby red tuna, which is not only a charming presentation but also a nice way to mix things up in your pie hole. On top of this gorgeous cube of sashimi is a bit of spicy mayo, eel sauce, and a fresh wasabi relish. Do you get heartburn easily? Not the roll for you. Does your heart burn for spicy sushi? Get this. Hell, get two.

There are smaller, less fussy rolls that you should consider pairing with some of the aforementioned. Not

only to provide a bit of yin to all that yang, but it's a delicious way to calm down the crazy ride your mouth is going through while also gaining confidence in being able to neatly pop one of these in your mouth and not look like a squirrel gathering nuts.

The Bunny Roll (\$8) is a simple cucumber, carrot, and avocado roll topped with bean curd. The Zen Roll (\$8) is a refreshing cucumber roll with a delicate crunchiness from tempura flakes and creamy layers of avocado on top. There are countless rolls on the menu, so try and mix up what textures and fillings you get, or just go all in and eat all the deep-fried ones like you're at the State Fair. Sushi is like wine – do what makes you happy. I'm not here to judge, I literally stretched out my stretchy pants to the point of them not rebounding back ever and I still ordered dessert. I had Mochi (\$5) flavored with green tea and strawberry. It was delightfully chewy, slightly sweet, and I'm the first to admit I'll never understand what it is or how it's made no matter how many times I consult Wikipedia. It doesn't matter though – what matters is I was somehow, against all odds, able to squeeze those two bites down my throat before I would start to use words such as "girth" to describe my happy but hurting midsection post-Sushi O. Go and check it out and I know it's hard, but pace yourself! 🍣



The Zen Roll is a refreshing cucumber roll with a delicate crunchiness from tempura flakes and creamy layers of avocado on top.

Sushi O Bistro & Sushi Bar

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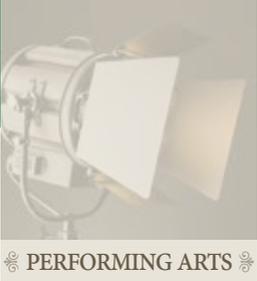
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the justice theater project

PERFORMING ARTS

When it comes to performing arts opportunities in the Triangle and a fun night out, you are limited only by your imagination. The area theatre scene has professional offerings every weekend of the year, with large and small professional theatres bringing Broadway-quality productions to life. With a mission to “produce compelling theater experiences that create community dialogue and give voice to social concerns”, The Justice Theater Project has been producing professional theatre since 2004, while boosting the signal of local nonprofits and providing a safe place for community discussions. With topics ranging from the environment to identity, each season has something for everyone.

Justice Theater focuses on one social topic each year, choosing shows that examine that issue from every angle imaginable. You can catch a free discussion on

a Saturday night that will enhance your experience beyond the usual “Look at Me” type of theater, learn about the great work being done by a local non-profit, buy a ticket for those that can’t afford one, or just enjoy a wonderful show. The current 2018-19 season “S/HE IS: Becoming Whole”, is a glimpse into the many stories of women empowered, which kicked off in 2018 with a very modern version of Ibsen’s “A Doll’s House”, and a staged reading of the Trans Icon story “I Am My Own Wife”.

February of 2019 continues the season of women empowered by introducing you the very funny “Men On Boats” by Jacklyn Backhaus and directed by Duke Professor Jules Odendahl-James. An all-female cast retells the exciting adventures of this eclectic band of



male misfits and adventurers that comprised the first government sanctioned exploration of the Colorado River in 1869. “Watch out for that cliff, and don’t lose the coffee in the river!”

In April, you can visit a small sewing shop in Los Angeles with the 1980’s Latinx story “Real Women Have Curves” by Josphina Lopez that will resonate with every immigrant seeking sanctuary today and with our American history of acceptance and rejection of immigrants. [Latinx is the new gender-neutral term >>>



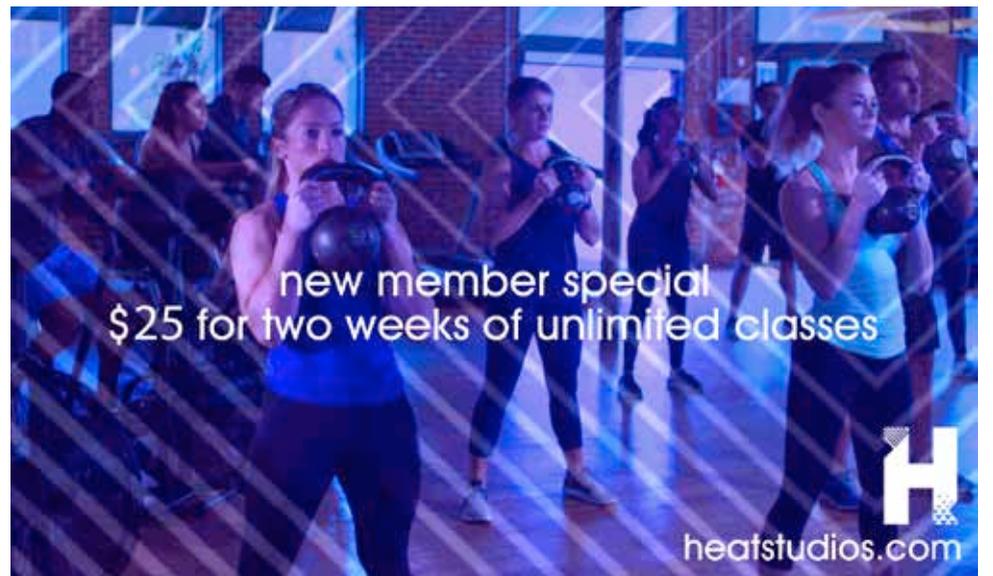
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meant to replace Latina and Latino]. Performances will take place in Umstead Park United Church of Christ off of Glenwood Avenue in West Raleigh, which is currently one of the five “Sanctuary” churches in North Carolina, and currently houses Eliseo Jimenez who lives in the church while seeking asylum from deportation. This welcoming and inclusive community is the theater home of The Justice Theater Project.

June is musical month for Justice Theater, and this year is no exception. The powerful gospel and blues musical by Tony Kushner and Jeanine Tesori, “Caroline, or Change” is the provocative story of political and social change that takes you to turbulent 1960 Louisiana where Caroline Thibodeaux is a housekeeper for the Jewish Gellman family. Eight-year-old Noah Gellman sneaks down to the basement to help with laundry and is allowed to keep the change that is found in the pockets. The basement is a fantastical place where even the appliances sing, and where Caroline tries to provide a safe haven for Noah and herself.

Raleigh patrons seeking a deeper experience, a history discussion by an area expert, a way to help, or just a great night of theater will enjoy Justice Theater’s very clever way of presenting shows and embracing community partners. All of JTP’s shows provide a public platform for local nonprofit groups to reach the public and increase awareness of their work. Groups like Guardian Ad Litem, Wake County Foster Care, InterAct, TROSA,

Black Girls Code, the LGBT Center of Raleigh, Interfaith Food Shuttle, Passage Home, and Backpack Buddies are just a few of the many nonprofits that have gained exposure, volunteers, and enhanced partnerships by being a part of the Advocated Spotlight program.

The arts create jobs in Raleigh, and have significant economic impact on our citizens. With an average of forty new residents moving to Raleigh each day, the City of Raleigh Arts Commission provided over \$1.8 million in funding for arts nonprofits in 2017. The Justice Theater Project receives operating support from the City of Raleigh Arts Commission, programming support from the United Arts Council of Raleigh and Wake County, and is one of 54 Gold Standard recipients of the prestigious State Arts Resources funding from the State of North Carolina Arts Council. Volunteers are always welcomed, and open auditions take place for every show. See you at the theater! 🎭

Learn more about the Justice Theatre Project at www.thejusticetheatreproject.org or call 919-264-7089.

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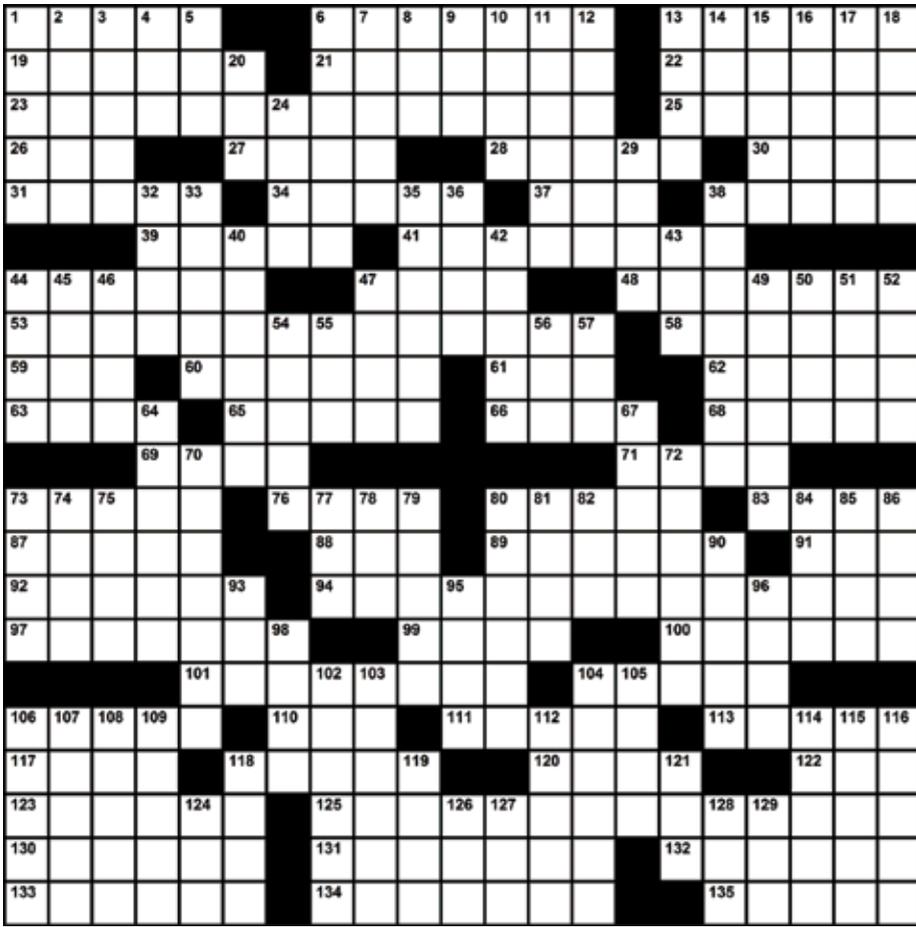
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"Crossings"

ACROSS

1. Allen Iverson or Vince Carter
6. Cautions
13. British Columbia lake, royal house
19. Shelters in snow country
21. Negatively charged
22. Go off
23. Dentist title perhaps?
25. Known by few
26. Item in a baby's wardrobe
27. Unpopular spots
28. Take from forcibly
30. What trees' rings reveal
31. "Star Trek" genre
34. Diner freebies
37. Type of headgear
38. Makes like a volcano
39. Facts fed to a computer
41. Property restriction
44. Codeine, e.g.
47. Weigh station factor
48. Rabbit homes
53. Game with partners
58. Little
59. Firecracker's path
60. Buckeye State dweller
61. Adroit
62. Contemptible one
63. Obtain a return
65. Tennis player
66. Arrow groove
68. 78-card deck
69. Royal Indian
71. Bear's hangout
73. Group of eight performers
76. Horseshoe, for one
80. Better suited to the occasion
83. Defeat handily
87. Anniversary offering
88. Namath's Super Bowl
89. Cowboy gear
91. Need for a link
92. It's mixed with lemonade in an Arnold Palmer
94. New York structure
97. Sri Lanka's capital
99. "___ brillig . . ."
100. Touched the tarmac
101. Fashionable London locale
104. Cambodian coins
106. Insinuated
110. Guitar pioneer Fender
111. Supports, with "with"
113. Book for a globe-trotter
117. Take all the fun out of
118. Kin of a tsunami
120. Lazing
122. Picasso output
123. Make it to
125. Water _____
130. South China Sea sultanate
131. Small electric generator
132. Fill with air, as a sail
133. Chamber-music group
134. Feature on a peacock's tail
135. It's all uphill from these

DOWN

1. Pro Football Hall of Fame coach Joe
2. Hungarian language
3. Out on the stand
4. "Have I Told You Lately" Stewart
5. Beagle, e.g.
6. Lacks what it takes
7. Heavenly being
8. Last article in the Constitution
9. A billion years
10. Yet another time
11. One of three parts
12. Horror movie staple
13. Cuff
14. Blacktop component
15. Open, as a prescription bottle
16. Bit of wisdom
17. Give fresh strength to
18. Lover's keepsake, perhaps
20. Neptune's domain
24. Raw linen shade
29. Jet forth
32. Royal order
33. Emcee's opening remarks
35. Came to know
36. Agra wrap
38. Overlapping fugue motifs
40. Female farm fowl
42. Chair or car
43. Go out for a while?
44. ___ina, wind instrument
45. Burn midnight oil
46. Clive Cussler novel "___ Gold"
47. Lift at Aspen
49. Word in a "lost" ad
50. Vessel with a spout
51. Fiddle-playing emperor
52. Mo. for many TV premieres
54. Pertaining to citizenship
55. Loafer part
56. Fed. pamphlet producer
57. List ending, abbr.
64. Musical direction
67. "The Shock Doctrine" author Naomi
70. Try
72. Fit for tilling
73. Narc follower?
74. Nickname of designer Gabrielle Chanel
75. Unit of weight in the Far East
77. Give the business to
78. Flat need
79. Regional organisms
80. Acid's opposite
81. Buds
82. Hear
84. "Role Models" actor Paul
85. Impulsive feeling
86. Drained liquid from
90. Cheery refrain
93. Atty. assn.
95. Mouse hunters
96. "Meet Me ___ Louis"
98. Earthen vessel
102. Pea, e.g.
103. Cheesy cream sauce
104. Glowing
105. Bali or Elba
106. Seizes
107. Extremely peculiar
108. Book after Il Timothy
109. Perm ending, not changing
112. More of the same
114. Soup kitchen tool
115. Atomic number 18
116. Does a slow burn
118. Prune print
119. Word after cutting or leading
121. Retrograde
124. Follower of a new name
126. USNA graduate, perhaps
127. Certain theater, for short
128. Offshore structure
129. "Well, ___ be!"

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North Hills - 4209 Lassiter Mill Road, Raleigh 27609



Devon Four25 - Studio, 1Br, 2Br (588-1281 SF)
Starting at \$1250 per month.
Downtown - 425 Boylan Street, Raleigh 27603



Jones Grant - Studio, 1Br/1Ba, 2Br/2Ba (680-1502 SF).
Starting at \$940 per month.
Midtown - 1040 Wake Towne Drive, Raleigh 27609



Manor Six Forks - 1Br/1Ba to 3Br/2Ba (722-1362 SF).
Starting at \$980 per month.
Midtown - 900 East Six Forks Road, Raleigh, NC 27604



Park & Market at North Hills - Studio, 1Br/1Ba, 2Br/2Ba (633-1370 SF). Starting at \$1115 per month.
Midtown - 41 Park at North Hills Street, Raleigh 27609



Skyhouse - Studio, 1Br/1Ba to 3Br/3Ba (587-2694 SF).
Starting at \$1132 per month.
Downtown - 308 S Blount St, Raleigh 27601

Call 919.828.8888 for more information or to be featured on this page.