



**IT'S TIME TO VOTE IN THE 4TH ANNUAL BEST OF DOWNTOWNER AWARDS!**





# Fourth Annual BEST OF DOWNTOWNER AWARDS

Visit [www.WeLoveDowntown.com](http://www.WeLoveDowntown.com) to vote!

The Triangle is one of the best places to live, work, and play in the country. We've topped so many national "Best Of" lists, we almost feel sorry for all the other cities. Almost. Okay, not at all. Who can help being this awesome?! The Triangle is where everything happens and where everyone wants to be.

In this year's **4th Annual Best of Downtowner Awards**, you get to vote for your favorites all across the Triangle: food, restaurants, bars and cafés, people, breweries, food trucks, and almost every other kind of entertainment, business, and service you can think of. There are six categories again this year: Food & Drink, Dining, Goods & Services, Shopping, Local People, and Out & About. The best news about voting in our Best Of Downtowner



Awards? Everyone who takes part will be automatically entered to win one of over 100 great giveaways. Prizes include a slew of great tickets (Hopscotch VIP, Carolina Hurricanes, IMAX Theater at Marbles, NC Theatre, Carolina Ballet, and more), stacks of restaurant gift cards, gift shop and service gift certificates, a huge box full of new *Triangle Downtowner Magazine* T-shirts, plus lots more free goodies. This year we have over \$2000 in giveaways to make it worth your time to share your favorites with us.

Voting is open until Saturday, April 5th at [www.WeLoveDowntown.com](http://www.WeLoveDowntown.com), so there's plenty of time to cast your vote and share it with your friends online and in real life in this year's 4th Annual Best of Downtowner Awards!



## FOOD & DRINK

- Appetizer
- Sandwich
- Steak
- Sushi
- Taco
- Pizza

- Gourmet Pizza
- BBQ
- Ribs
- Burger
- Gourmet Burger
- Mac and Cheese
- Wings
- Fried Chicken
- Grilled Cheese



- Hot Dog
- French Fries
- Hushpuppies
- Ice Cream
- Milkshake
- Sweet Tea
- Bloody Mary
- Margarita
- Martini
- Bourbon and/or Whiskey Selection
- Specialty Cocktail

>>>

# DINING

- New Restaurant
- Italian Restaurant
- Mexican/Spanish Restaurant
- Mediterranean/Middle Eastern Restaurant
- Japanese Restaurant
- Chinese Restaurant
- French Restaurant
- Thai Restaurant
- Vegetarian-Friendly Restaurant

- Vegan-Friendly Restaurant
- Family-Friendly Restaurant
- Restaurant to People Watch
- Seafood
- Tapas
- Local Coffee Shop
- Bakery
- Breakfast
- Place for Brunch
- Dessert
- Romantic Dinner
- Champion of Local Ingredients



- Comfort/Southern Food
- Dog-Friendly Patio
- Food Truck
- Healthy Menu
- Vegetarian Menu
- Late Night Menu
- Wine List
- Tequila Menu
- Beer Selection
- Craft Beer Selection
- Service/Friendliest Staff
- Quick Lunch
- Cheap Lunch
- Takeout Lunch
- Business Lunch
- Catering Company



## A TOAST TO THE TRIANGLE

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Wine & Beer Tasting,  
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To Benefit Tammy Lynn Memorial Foundation Inc.



# GOODS & SERVICES

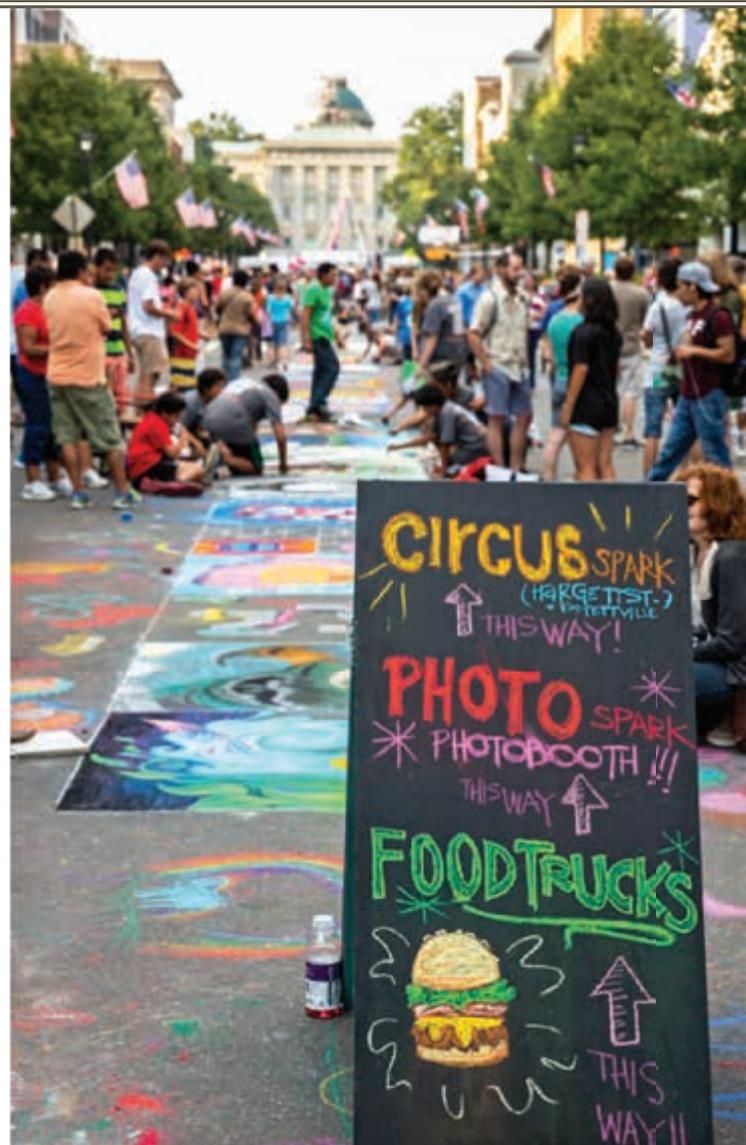
- Hair Salon for Women
- Hair Salon for Men
- Nail Salon
- Florist
- Hotel
- Law Firm
- Limousine/Car Service/Taxi
- Car Wash
- Local Pharmacy
- Dry Cleaner
- Gym or Place to Work Out
- Real Estate Agency



- Health or Med Spa
- Tattoo Parlor
- Plastic Surgeon Office
- Dental Practice
- Chiropractor Practice
- Veterinary Office
- Yoga/Pilates Studio

# SHOPPING

- Book Store
- Furniture Store
- Antique Shopping
- Vintage/Used Furniture
- Fair Trade Store
- Place to Buy Wine (by the Bottle)
- Gift Shop
- Women's Fashions
- Men's Fashions
- Vintage or Consignment Clothes
- Jewelry
- Bottle/Beer Shop
- Art Gallery
- Art on a Budget
- Camera Shop



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## LOCAL PEOPLE

Local Chef  
 Bartender

Barista  
 Local TV Anchor  
 Weatherman/woman  
 Downtown Advocate  
 Local Entertainer  
 Hairstylist  
 Local Photographer  
 Realtor  
 Interior Designer  
 Local Attorney  
 Architect  
 Local Twitterer  
 Local Instagrammer  
 Local Mascot

## OUT & ABOUT

Place to Hear Live Music  
 Outdoor Music Venue  
 Local Neighborhood Bar/Café/Hangout  
 Place to Hear Jazz/Blues  
 Museum (Science, Art, or History)  
 Place to Go Dancing  
 Irish Pub  
 Local Brewery

Restaurant for a First Date  
 Place for a First Date other than a Restaurant  
 Place for Karaoke  
 Place to Play Trivia  
 Place to See Live Comedy  
 Sports Bar  
 Dive Bar  
 Gay-/Gay-Friendly Bar or Restaurant  
 Outside Patio  
 DogFriendly Business  
 Place for a Girls' Night Out  
 Restaurant/Bar for Singles  
 Place to Entertain Kids  
 Movie Theater  
 First Friday, 2nd Friday or Third Friday Venue  
 Downtown Event  
 Charity Event  
 Green Business  
 Place to Go Running  
 Place to Go Biking  
 Radio Station  
 TV Station  
 Place to Take Guests From Out of Town

*Choose your favorites wisely, Grasshopper.  
 Visit [www.WeLoveDowntown.com](http://www.WeLoveDowntown.com) and let the  
 voting begin!*

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# If you're not a fan on Facebook, Twitter or Instagram...

...then these are just a few of the great photos you've been missing from our wonderful contributing photographers: Randy Bryant, Bill Reaves, Thomas M. Way, Russ Billo, Rodney Boles, and Crash Gregg. Find us on any or all our social media and join more than 19,000 followers and see just how cool the Triangle really is.

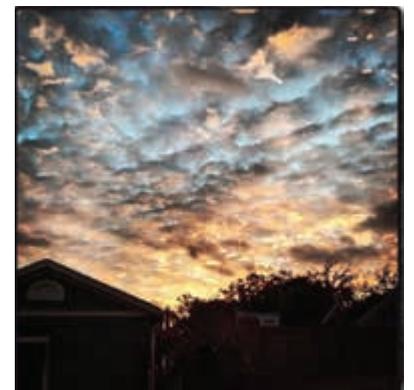
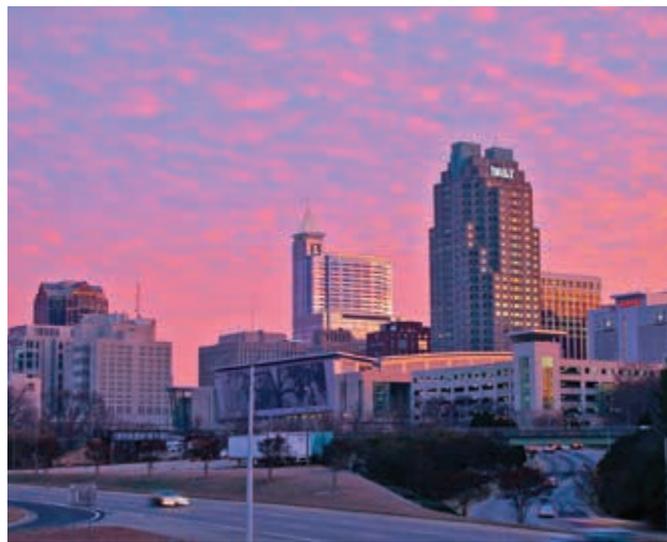


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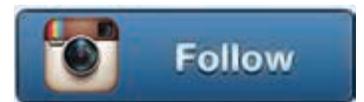
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6053 likes



12,495 followers



828 followers



# [ONE] RESTAURANT

BY CHEF BRIAN ADORNETTO, FOOD EDITOR | PHOTOS BY CRASH GREGG

One has created quite a stir in recent months. By restructuring the management team and hiring not one but two executive chefs to simultaneously run the kitchen, One demonstrates its renewed focus on strengthening its talent and improving upon its “core.”

Located in the Meadowmont Village Shopping Center just off Raleigh Road\Highway 54 in Chapel Hill, One is nestled between Harris Teeter, Great Clips and the UPS Store, but you’d never know it. One is a passageway to a cosmopolitan dining experience similar to that found in New York City, Los Angeles or a Las Vegas resort.



*One’s Co-Executive Chefs, Kim Floresca and Daniel Ryan, have designed a unique, ever-evolving menu as creative as it is purposely petite.*

Very little of One’s decor has changed except for the wall color from its previous incarnation. Sleek, stark, and hip, the restaurant features a backlit L-shaped floor-to-ceiling glass enclosed wine rack, dark wood floors and tables, leather upholstered modern chairs with square cut-out backs, and a huge open kitchen with a long dining bar. To the left of the dining room, just before the kitchen, resides the spacious bar and lounge filled with plush seating and a separate street entrance. The lounge area is enclosed on two sides by the L-shaped glass wine rack and completely hidden from the dining room

affording occupants precious privacy. Behind the bar are a wall of flat screen TVs and a busy bartender serving specialty cocktails.

Kim Floresca and Daniel Ryan, One’s Co-Executive Chefs, have an impressive pedigree. They have cooked in some of the best restaurants in the world, including Per Se (New York City), The French Laundry (Napa Valley), Alinea (Chicago), and El Bulli (Spain). Friends and colleagues for over ten years, they came to the Triangle from Napa’s three Michelin-Star rated The Restaurant at Meadowood. Daniel sums up their collective aim: “It is always our goal to move forward, pushing ourselves to continually create new things.”

Chefs Kim and Daniel have designed a unique, ever-evolving menu as creative as it is purposely petite. One’s printed menus give diners a tiny glimpse into the style of the kitchen. Offering only a handful of options under the menu headings “vegetables,” “land and sea,” “for one,” and “for two,” the menu encourages diners to choose either the “chef’s tasting menu” of five predetermined courses (\$50) or the seven course “impromptu menu” (\$70), a special meal made specifically for you featuring dishes that aren’t usually on the printed menu. As Chef Kim explains, “We want people to enjoy a meal that possibly takes them out of their comfort zone and gives them a new appreciation of something they might not have had before...We hope that every time a diner comes in, there will always be something new [to taste].”

Naturally, we went all-in with the “impromptu menu” and experienced completely different meals. But don’t worry; the servers do ask if the kitchen needs to be aware of any allergies or aversions. Soon after receiving freshly baked pretzel rolls with homemade butter, our server brought amuse-bouches, a few small hors d’oeuvres to awaken the palate. The Salt and Pepper Madeleines were wittily piquant and the warm, creamy Pimento Cheese Gougeres (savory cream puffs) were irresistible. I could’ve noshed on them all night!

Just one bite of the first course foreshadowed an exceptional evening. The King Mackerel with kale pesto and quince pearls was barely seared and sliced carpaccio thin. The fish literally melted in



*The Beef in Chrysanthemum was crusted with a sweet herbaceous mix of marrow, breadcrumbs and chrysanthemum leaves.*

my mouth, the sharp pesto brought earthiness and cheesy nuttiness, and the quince packed a sour crunch. The Swordfish Belly with fermented cabbage and celery was light, sweet and herbaceous.

The second course took us in a completely different direction. The Veal Sweetbreads with sassafras BBQ and peppadews were playful, yet familiar. Crisply battered, the buttery sweetbreads were perfect—smooth and mild, but meaty. The sweet and sour notes in the BBQ sauce put this dish over the top. The juicy, boneless quail was stuffed with cornbread, rolled and roasted until beautifully brown. If you’ve never had quail, you MUST try One’s.

Next, homemade Garganelli pasta, lamb bacon, braised lamb tail, and shaved lamb heart were bathed in a rich brown sauce. This was a superb plate with deep flavors, silky pasta and succulent lamb. If curd-like textures bother you, be sure to mention it to your waiter because you may not enjoy the Heirloom Egg with scrambled cauliflower as much as I did: a lush poached egg sitting



*Our fish course was Cobia served with grape-sized smoked potatoes.*



*The Veal Sweetbreads with sassafras BBQ and peppadews were crisply battered and perfect.*



*The Candy Apple Pie, a playful blown-sugar apple was filled with apple cinnamon mousse and set atop apple pie ice cream.*

atop a mound of cooked, chopped and pureed cauliflower, texturally reminiscent of scrambled eggs.

Our fish course was Cobia (aka Chicken of the Sea) and Snapper. The cobia, commonly found in the Atlantic Ocean from southern Virginia to the Florida Keys, was poached in schmaltz (chicken fat) and served with smoked grape-size potatoes that were soft and creamy. A thick, bisque-like sauce, crunchy lentil “granola” and pickled onion petals accompanied the potent snapper in yet another imaginative presentation.

Our sea courses made way for land as Dry Aged Duck Breast and Beef in Chrysanthemum followed. Thick and juicy, the duck was expertly cooked and served with minced beets and red cabbage tapioca that had a hint of a licorice flavor. While the tapioca was fine on its own, the strong cabbage flavor overpowered the nuances of the duck. The beef was crusted with a sweet herbaeous mix of marrow, breadcrumbs and chrysanthemum leaves. Sublime!

As an intermezzo, we both received the enchanting “Snowball,” a sugarcoated frozen limoncello cloud. It was the perfect palate cleanser—light and refreshing. The last course was dessert, which

arrived in the amazing forms of “Candy Apple Pie” and “Tira-Mushroom.” A playful blown-sugar apple was filled with apple cinnamon mousse and set atop apple pie ice cream. The amusing presentation was garnished with a cinnamon stick-like tuile and piecrust crumbs. The chefs’ whimsical riff on tiramisu reminded us of the landscapes of Alice in Wonderland and The Hobbit, replete with mascarpone and cocoa cookie mushrooms, chocolate shrubs, a coffee ice cream hill, and cotton candy fog. Yet scooping a bit of each on the same spoonful gave way to that familiar tiramisu taste. These desserts were as delicious as they were imaginative, quite the grand finale.

If you haven’t been to One in the past six months, you will undoubtedly notice dramatic changes in the service, menu and quality of the food. It is currently unlike anything else in the Triangle. Eat there before tables get scarce and you can’t get a reservation. 📍

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

## [One] Restaurant

100 Meadowmont Village Circle | Chapel Hill, NC 27517  
919.537.8207 | [www.one-restaurant.com](http://www.one-restaurant.com)

\$\$\$\$

Dinner Only: Tuesday through Saturday 5:30pm–10pm

Cuisine: New American

Dining Style: Fine

Atmosphere: Modern, sophisticated, urban

Dress: From business casual to dressy

Reservations: Recommended

Parking: Lot

Noise Level: Moderate

Wine List: Almost 500 bottles to choose from plus almost two dozen “By the Glass”

Features: Vegetarian and gluten-free options, full bar and lounge, al fresco dining, private dining room, monthly vineyard based wine dinners, accepts credit cards, chef’s tastings

The Lowdown: Great for special occasions, date night, business dinners, and vegetarians. While you can dine in the bar and lounge area, the Tasting and Impromptu menus as well as the “For Two” menu are only available in the dining room. The service is well synchronized with several knowledgeable staff members playing specialized roles (bread server, wine steward, food runner, waiter, manager). Sean Rouch, Wine Director and Sommelier, is a treasure trove of knowledge; hit him up for fantastic wine pairing ideas.



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

**Brady** 9 years old, Black and White Domestic Shorthair, Neutered Male—Brady is one of the most cuddly, affectionate cats at the SPCA. He has been at the shelter for over 450 days! We decided to give him a break from us, so he is hanging out with an amazing SPCA foster family. Although Brady is FIV+, he still has a long, happy, healthy life ahead of him. He just needs a little extra TLC to be sure he has his routine vet check-ups. No big deal! He is a quiet boy, and he enjoys just hanging out and watching the world go around. He gets along great with other laid-back cats!



**Polka** 5 years old, Brindle and White American Staffordshire Terrier mix, Spayed Female—Polka is still bouncing back from a past relationship. She was first brought to the SPCA back in November 2012, but unfortunately she's been in the shelter system for over 422 days. She is quiet little lady; so quiet in fact, that she is easily overlooked. She is a little shy at first and needs an understanding family who has a lot of love to give. She will need some time to warm up, but once she feels welcome and secure with her new life, she will melt right into your arms. She gets along great with cats! If you have another dog, it would be a good idea for you to bring him or her to meet Polka at the SPCA. Right now, Polka is getting used to living in a home environment and taking a break from the shelter in a SPCA foster home, so please call ahead to schedule an appointment to meet her.



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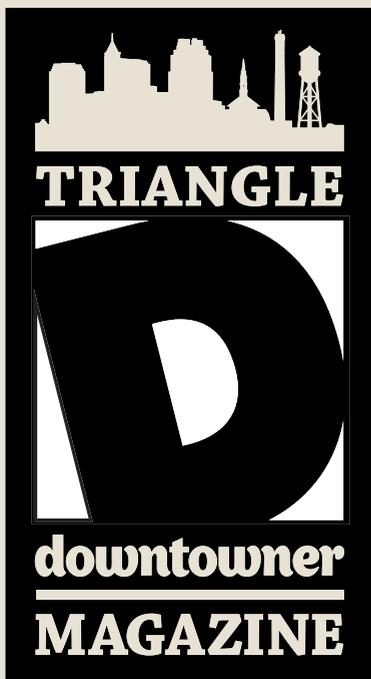
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# Free Reader Rewards!

The *Downtowner* is proud to continue another installment of Reader Rewards. Each month, we give away gifts and services to our devoted readers, with this month's Rewards worth over \$750.

To sign up for Reader Rewards, just visit our website at [www.WeLoveDowntown.com](http://www.WeLoveDowntown.com) and click on the SIGN UP NOW! button. You'll be eligible to win Reader Rewards each month by signing up for our online news magazine. The *Downtowner* will help keep you informed about all the latest news and events happening in and around the Triangle.

## This Month's Reader Rewards

- Ten \$15 gift certificates to **Piola** located 141 Park at North Hills (end of the building on the left past Sparians) and 1101 Environ Way in Chapel Hill. Great pizza, gnocchi and much more. [www.piola.it](http://www.piola.it)
- Four \$25 gift cards to **Jimmy V's Osteria + Bar** located in the heart of downtown Raleigh at 420 Fayetteville Street. Enjoy a delicious lunch inside or on downtown's largest outdoor patio. [www.jimmyvsraleigh.com](http://www.jimmyvsraleigh.com)
- Five \$10 gift certificate to **Players's Retreat** located

at 105 Oberlin Avenue. A Raleigh tradition since 1951! Come enjoy a Canes or Wolfpack game, enjoy one of Chef Jean Paul Fontane's specialties or just relax with friends. [www.playersretreat.net](http://www.playersretreat.net)

- Five \$25 gift certificates to **Bella Monica**, one of Raleigh's favorite restaurants and home to the celebrated Chef Corbett Monica. Stop by 3121-103 Edwards Mill Road and you'll find some of the Triangle's best Italian food, cooked to perfection and served in a casual setting. [www.bellamonica.com](http://www.bellamonica.com)
- Five \$25 gift cards to the **Big Easy**. Lunch, dinner and late night menus (til 2am) 7 days a week. Live music and jazz every Monday and Wednesday. [www.bigeasync.com](http://www.bigeasync.com)
- Ten \$15 gift certificates to **NOFO @ the Pig** located at 21014 Fairview Road in Five Points. At NOFO, you'll find an eclectic mix of furniture, gifts, antiques, books, kitchen, toys, and more, plus an award-winning restaurant. [www.nofocom](http://www.nofocom)

We'd like to thank our readers for making the *Downtowner* a huge success. Reader Rewards are our way of saying thanks and also to introduce you to some of our great advertisers. Be sure to sign up to win your share!

[www.WeLoveDowntown.com/signmeup](http://www.WeLoveDowntown.com/signmeup)



## From the Publisher

It's time to vote again in our Annual Best of Downtowner Awards for our favorite restaurants, bars, places and personalities. With over 8,000 votes cast in last year's Best Of Downtowner Awards, we expect even more this year and by voting, you can help our readers find new ideas for places to enjoy as well as businesses to visit. We hope you'll take a few minutes to jump over to [www.WeLoveDowntown.com](http://www.WeLoveDowntown.com) and cast your vote for all your favorites.



Lots of new things coming up this year and we have several new columns beginning in the next two issues. Our monthly column on local charities will continue highlighting the Helene Foundation, an organization that provides assistance to families with mothers undergoing cancer treatments. Please send us any ideas you

have for local charities that provide important services such as the Helene Foundation to [office@welovedowntown.com](mailto:office@welovedowntown.com).

We're adding to our sales team! Like meeting new people, helping local business and making extra money? Full and part time openings available. On the other side of the desk, is your company interested in advertising with a magazine that has the best ROI in the area or want to sponsor one of our monthly columns? Email us at [sales@welovedowntown.com](mailto:sales@welovedowntown.com) or give us a call at the office, 919.828.8000, and we'll tell you more!

*Crash*

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

# Around Town in the Triangle



Left: Our photo of Rob Lowe at the NC State Fairgrounds antique market took over our social media for a few days, garnering over 36,000 views and over 8,000 clicks, shares and comments on Facebook and Twitter. Rob was in town visiting his son, who attends Duke University.



Sir Walt t-shirts at the City of Raleigh Museum!



Christina, Iina and Floritza out downtown at Clockwork



^^ Hard to believe these guys were around just a few weeks ago

Below: Lieutenant Governor Dan Forest helps Jodi and John Strenkowski cut the Grand Opening ribbon of the Merrimon-Wynne House in downtown Raleigh (Courtesy Tim Willoughby Photography)



Girl Scout Troop 1288 selling tasty cookies in front of Great Outdoor Provision Company in Cameron Village



Maria braves the cold at the State Farmers Market with plenty of greens for sale



Raleigh Winterfest was a huge hit again this past winter with thousands of people coming downtown to ice skate, eat and visit.



Entrepreneurs co-habbing at Raleigh's Think House: Top: Zack Milburn, Mark Delgado, Cameron Lilly. Bottom: Sean Newman-Maroni, Keegan Guizard



Logan King puts the finishing touches on a t-shirt at Raleigh Screen Print

# Around Town in the Triangle



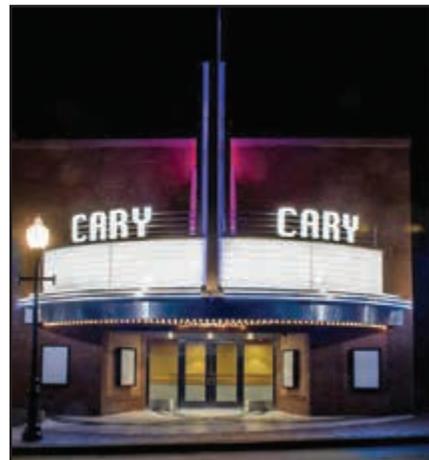
Above and right: Congrats to NC Theatre and the cast of Les Misérables for a stunningly incredible show which received rave reviews for its voice talent, acting and set design. Right: Lauren Kennedy (Fantine) and real life daughter Riley Campbell (Cosette) portrayed main characters in the show and are living proof that talent surely runs in the family. The last two shows of this season are Driving Miss Daisy and Disney's Little Mermaid. The 2015 season includes A Chorus Line, Billy Elliot, Gilbert & Sullivan's The Pirates of Penzance, Peter and the Starcatcher, Next to Normal, and The Buddy Holly Story. [www.nctheatre.com](http://www.nctheatre.com)



Downtown sky view from high atop the crane at the Citrix construction site



Debbie & Randy Holt in front of the new location for Raleigh's iconic landmark Clyde Cooper's BBQ



Congrats to Matt McConnell on his design for marquee for the new Town of Cary downtown movie theater



Ethan Peck from Trumansburg, New York is running his way to finishing 1031st out of 8,000 in the 10th Annual Krispy Kreme Challenge



Bill Gregory Jr. was the winner of NC Museum of Art's first Porsche raffle. Picking up his new ride with Caterri Woodrums, Chief Deputy Director & CFO, at Performance Porsche in Chapel Hill

# FICTION KITCHEN

WRITTEN BY CHEF MOLLY BRAWLEY | PHOTOGRAPHS BY CRASH GREGG



*Everything is made in house here at the restaurant, and trust me, the freshness made a difference.*

Looking for that local spot with the neighborhood feel without sacrificing the hip, trendy foodie-generated environment? Well, stop. Fiction Kitchen walks the line. Located near the Warehouse District of downtown Raleigh, Fiction Kitchen emerges as a true gem among Raleigh's growing innovative and earth-friendly food scene. Chef Caroline Morrison, a Wake Tech culinary graduate, takes her artistic passions and incorporates them into her food. Along with partner and local artist Siobhan Southern, Chef Morrison carries this creative spark to the Farm to Fork inspired restaurant as a whole. Fiction's menu is vegan with vegetarian and gluten-free options. Chef Caroline uses only local products from sources like Blue Sky Farms, the Farmer's Market, Eastern Carolina Organics and Raleigh City Farm. Everything is made in house here at the restaurant, and trust me, the freshness made a difference. Fiction is the breath of fresh air you're looking for.

The first thing I noticed was that Fiction had place. I wasn't transported anywhere; I was still in Raleigh. I found a well worth seeing treasure trove of

local art, including some of Southern's own compositions, as well as a good mix of customers chatting away and having a great time. The décor was retro-chic with some of the most indifferent-yet-characteristic items placed around the restaurant. It was vibrant, energetic, but whimsical. Reclaimed wood lined the walls, and the tables and chairs were mismatched as if they had been raided from local homes. We were greeted promptly, and already as we were sitting our gracious waitress was giving well-versed recommendations. The staff seemed more like a whole than a collection of individuals. If there were weaknesses, I'm saying now they were undetectable. The seamless teamwork left me none the wiser.



Chef Morrison rotates her menu seasonally. I started with the Tasting Plate (\$12), an assortment of thoughtfully selected cheeses, nuts, jam, fruit, pate and crackers. The Goat Lady Dairy, located near Liberty, NC, provided fresh goat cheese. The plate also included a house made cashew cheese, tempeh pate, apple slices, house made apple butter, candied pecans and herb-baked crackers provided by The

Accidental Baker in Hillsborough, NC. The presentation was elegant and simple. The cashew cheese had the right balance of nutty, sweet, smoky and tangy. The apple slices provided a clean, crisp look and taste. I tried the Root Vegetable Chips (\$8) next. The chips were one of my favorite starters—a collaboration of sweet potato and beet chips with a trio of sauces: an edamame hummus, a spicy peanut sauce, and Fiction’s cilantro pesto—though it varies by the season. The cilantro didn’t overpower the dish as is sometimes wont to happen. While I was busy with the starters, bartender Chris made me Fiction’s most popular craft cocktails: The Krupnikas Old Fashioned (\$8.5). It consists of Krupnikas Spiced Honey Liqueur, hints of fresh ginger and lemon and what I think made this cocktail, chicory pecan bitters. The Dirty Beetz (\$8.5) was also a huge hit to me, made with local beet simple syrup, vodka, orange, and lime. This cocktail had a surprisingly clean and crisp finish, which I didn’t expect with the combination of orange and beet.

I chose entrees the Nori Roll with Sashimi Tofu (\$13), the Crispy Fried Chicken and Waffles (\$12) and the Curry Bowl (\$12). The staff recommended two different wines for the plates: a medium bodied Malbec from Argentina, Gougenheim Malbec Reserva (\$8.5/\$32) and a crisp, earthy Ken Forrester Petit Chenin Blanc (\$8/\$30) from South Africa. Neither of the wines dominated the dish. The wine list comfortably sat a selection of international wines with the domestics. The Nori Roll with Sashimi Tofu came out like an art display with its artistically planned presentation and vibrant colors. The Nori roll consisted of brown rice, locally grown cucumbers, beets, and a vegan herbed cream cheese with spicy mango chutney drizzled on top. The sashimi tofu and a sesame-kale salad brought the Asian and Southern aspects together like close friends.

It seemed like sacrilege to stick my fork into the Crispy Fried Chicken and Waffles: Belgian style waffles, herb seasoned mock chicken, and agave drizzle, all garnished with fresh NC green apple slices and locally grown arugula. The mock chicken was cooked perfectly and withheld its crispiness throughout the meal.

The Curry Bowl is definitely a welcome item on Fiction’s menu. The curry was full of spicy and rich flavors. Made with a curry paste in house, I could really sense out the coriander and peppery notes as well as the sweetness of the coconut milk. The vegetables were a good size that brightened up the dish in many ways and the rice was served

in a separate bowl, perfect for personal portion preference. Chef Morrison cooked a 3 on a heat scale from 1 to 5—not overwhelming and just the kick I wanted! After all of this scrumptious and eye appealing food, I was feeling quite full. But I couldn’t move on to desserts without trying a small sample of the mock chicken that comes in the Tinga Tacos and the Eastern Style BBQ Pork. The textures of both were astonishingly easy to compare to pulled chicken and pulled pork.

For dessert Chef Morrison presented two plates: the Vegan Cheesecake with a sweet and savory Strawberry-Fennel Coulis and the Vegan Chocolate Cake with a Big Boss Aces & Ates Coffee Stout sauce. Honestly, I could barely even tell that these two deserts were baked from a vegan recipe. Presentation, again, topped the charts. If you love house made sodas, try the Pomegranate or Ginger flavors (\$2.5). The strength of the ginger in the soda was just right- not too strong by any means.

Fiction Kitchen’s one-year anniversary was January 16<sup>th</sup> and I think it’s already earned its place in Raleigh. Not simply for Chef Morrison’s mastery of the vegan, vegetarian, and gluten-free, but for her creative, unique and fresh approach to food. Fiction Kitchen feels like it’s always belonged here, and its whimsical, eclectic dedication to being fun and local makes Fiction Kitchen one of my new favorite go-to places. 🍴

Molly can be reached at  
molly@welovedowntown.com



Nori Roll with Sashimi Tofu



House-made Root Vegetable Chips (so good)

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www.thefictionkitchen.com  
www.twitter.com/fictionkitchen

\$\$\$\$

Tue-Thu 4:30pm-9:30pm, Fri-Sat 4:30pm-11pm, Sun 11:30am-3pm  
Cuisine: Vegan and Southern eclectic with vegetarian and gluten-free options  
Dress: Casual  
Noise Level: Average  
Parking: Street (free after 5pm)  
Reservations: None taken but we recommend calling ahead for large groups  
Alcohol: Full bar  
Delivery: None  
Take out: Yes  
Outdoor seating: None  
Features: Wi-Fi, accepts credit cards, wheelchair accessible, local beer list, local art  
Downtowner recommendations: Great spot for groups or just a local hangout. Seating is limited so arrive either early or late if you don't want to wait. If you like local beers and fresh, organic food, this is the place to be.



The Tasting Plate of cheeses, pate, nuts and fruit



The cheeseless Vegan Cheesecake

# Nevermore Brings Horror to the Carolina Theatre BY ALLAN MAURER

Back in the 1950s, exploitation moviemakers pulled every trick they could to lure people away from their TV sets and into theatres. No schlock master did it better than producer William Castle, who larded his so-so movies with in-theater

special effects to give movie-goers a thrill they couldn't get in their living room.

You'll get to experience some of those special effects in person at the Nevermore Film Festival, which is presenting Castle's "The Tingler" at the Carolina Theatre in Durham. The festival, running from Feb. 21-23, with *The Tingler* showing Feb. 22 at 7 p.m. in the 1,000-seat Fletcher Hall, is in its 15th year.

Every winter, it presents a retro-classic such as "The Tingler." In its original release, theaters wired seats to give patrons a vibrating buzz when the the *Tingler* struck its victims in the movie. William Castle was famous for such gimmicks as shooting wired skeletons into the audience from the screen and issuing Lloyds of London insurance against death by fright. The folks at Nevermore promise special effects galore. Take your favorite goul-friend.

One year I got to see the 3D version of the classic "Creature from the Black Lagoon" on a big screen



for the first time since I was a tyke cringing behind the seat in front of me. Another year they filled Fletcher Hall to overflowing when they showed "Bubba Ho Tep." The laughter—nervous and otherwise—shook the rafters quite literally. It reminded me why an actual theater experience

is so powerful compared to seeing the same film in a living room, even on a large LED screen. Horror films especially seem so much more intense—and enjoyable in a theater with others. Or maybe, we just feel a little safer that way.

The short films programs—the recurring "They're Coming to Get You Barbara," and this year, "Revolution of the Foreign Invaders," "Four Headless Horsemen," and "Across the Styx," are more fun than a barrel of snarling monsters. The Carolina Theatre folks who program this festival have exquisite taste in the sci-fi, horror and the fantastique. They spend all year sorting the bones and blood of the genres' best.



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Many of the shorts are often funny as well as gruesome, macabre and suspenseful. They're too numerous to list, but we'd be surprised if any of the shorts didn't please fans of any genre.

Every year some feature at Nevermore surprises me with its quality, and nine out of ten times, it's a film I would not have seen otherwise. And you get the film festival fun of meeting local and regional filmmakers, actors and producers, some of who will inevitably be famous in the gruesome future.

Among the features this year, many sound terrifying. In "The Human Race," 80 people are mysteriously ripped from their daily life and commanded, "Race or die." In "Last Days on Mars," space terror results after a space crew member is rescued from a Martian crevice. "The Returned" features a new drug that can stop zombie symptoms, while "The Visitant" is billed as the "scariest haunted house movie since Poltergeist." You better believe these folks, they know their horror movies.

That additional thrill of watching these films with others is well worth the price of admission. Something about horror movies lend themselves to mass hysteria and there will be plenty of it at Nevermore. 🍿

<http://festivals.carolinatheatre.org/nevermore>

Allan Maurer, published in magazines from Playboy to Modern Maturity, books and thousands of articles online, is the editor at TechMedia, which produces the annual Internet Summit in Raleigh, the Southeast Venture Conference, and other events. Allan is also publisher for [www.ncflix.com](http://www.ncflix.com), a website dedicated to movies in NC and the Southeast. He can be reached at [allan@techmediaco.com](mailto:allan@techmediaco.com).

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They finally had a permanent home. They held their first performance in 2008, "Inherit the Wind."

As Artistic Director, Jerry provides vision for the theatre by choosing the plays to be performed ranging from contemporary works to Shakespearean drama. He chooses the directors and casts the hard working actors who are mostly local. In fact, once or twice a year, Jerry himself shows off his own directorial talents.

The theatre, which seats up to 175, is unique in its format as a proscenium, where the actors perform in the center of a small, 60x40 square foot space, much like being in a box. The audience literally surrounds the actors on three sides creating a very close, intimate, almost participatory experience. In the theatre, this is called uniting the audience and refers to those special moments when everyone breathes at the same time, hanging on every word. There are lots of these moments at Burning Coal.

Jerry, a quiet man who wears his learning gracefully, had realized his dream. He says, "Theatre is storytelling. It's the most powerful expression of humankind's yearning to understand who we are, how we got here and what we ought to do while we're here. We at Burning Coal try to ask those questions. We prefer to

# BURNING COAL THEATRE COMPANY

look for commonalities and, in doing so, perhaps get a bit closer to finding an answer to those big questions."

Famous author Oscar Wilde once said, "I regard the theatre as the greatest of all art forms, the most immediate way in which a human being can share with another the sense of what it is to be human." If you have not yet discovered the power and magic of live theatre, go to Burning Coal and discover the transforming power of theatre.

This September, Burning Coal is offering something special and exciting. They will present a dramatic trilogy of plays about the fall of the Iron Curtain and how that single event changed and continues to change our world.

Written by David Edgar, prominent British playwright, "The Eastern Europe Trilogy" consists of three plays. This will be first time that they will have been performed, consecutively. They deal respectively with the issues of how power is obtained and relinquished, the value of art in our culture, and how peace is negotiated between disparate people. There are also plans to take the plays to London in the future.

## Other upcoming shows this season

March 13-23: Civil Rights Through Song: A Choral

History of Raleigh Through the Civil Rights Era

April 3-20: The Diary of Ann Frank

May 8-18: Second Stage production of Closer  
Showtimes are always 7:30 pm Thursday through Saturday and 2pm Sunday. Tickets are available online at [burningcoal@ipass.net](mailto:burningcoal@ipass.net), by phone 919-834-4001 or at the theatre at 224 Polk Street, Raleigh. Discounts are available for seniors, students, military personnel and groups. Season tickets are also available. Learn more about upcoming shows at [burning Coal at www.burningcoal.org](http://burningcoal.org).

Linda can be reached for comment at [linda@welovedowntown.com](mailto:linda@welovedowntown.com).



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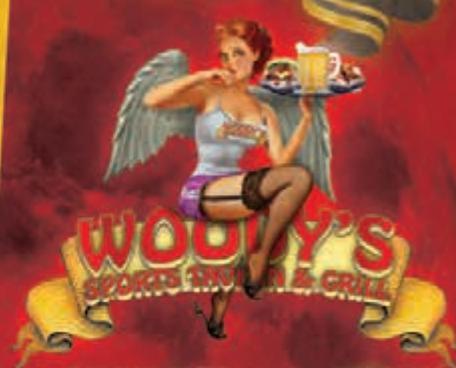
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# 2014 AND THE TRIANGLE STARTUP COMMUNITY

BY DERRICK MINOR



While I don't claim to have a crystal ball that can look into the future, I can say with absolute confidence that 2014 will be a big year for the startup community in Raleigh and the Triangle. How do I know? That's a great question. I've outlined some of the reasons below, but before jumping straight into that, I'd like to put everything into context. 2013 was a big year for announcements, which really helped to shine a spotlight on all of the activity going on throughout the region. While announcements are great (and I look forward to each and every one), it's not until the announced projects are complete that we will truly begin to see the benefit of it all.

I have listed below a sampling of announcements that I predict will have a huge impact on the local startup community in 2014 and beyond. This is not a fully comprehensive list of wins for the entire region, but you get the point and can draw your own conclusions as to the impact of other announcements not on this list:

1. HQ Raleigh Expansion—Now open for just over a year, HQ was at capacity by month seven. Given the shortage of space to contain their growing community, HQ executed a lease (and is currently under construction) on a 14,000 SF space in the warehouse district of Downtown Raleigh. This is about four times the size of their current space and will give them the ability to offer expanded resources to startups in the community. With this new move, they have solidified a deal with Seventh Gen Ventures, the investment arm of eco-products giant Seventh Generation, to anchor the new space. In addition, they have formed partnerships with a variety of other entities and resources, such as NC State's Tech Transfer Division, Blackstone Entrepreneurs Network, and the Wireless Research Center of NC (among others). The estimated delivery date of their space is mid-late February and you can read more about the new space: [www.newhqraleigh.com/#about](http://www.newhqraleigh.com/#about)
2. American Underground @Raleigh Expansion—With two existing startup spaces in Downtown

Durham, it was a great sign to see them make a third investment in the Downtown Raleigh market. AU @Raleigh is now officially open (as of January) and teams are moving in to the 4,900 SF of awesomeness on Fayetteville St in the core of downtown. This expansion into Raleigh also brings with it the resources and relationships already part of the AU network, including Google for Entrepreneurs (<http://www.americanunderground.com/google>) which makes available the resources and technologies of Google into the Triangle startup community through their Tech Hub Network. In addition, Bandwidth Labs, the venture arm of growing telecom company Bandwidth.com, is anchoring the new @Raleigh space, further solidifying AU's position as a leader in the Triangle startup community.

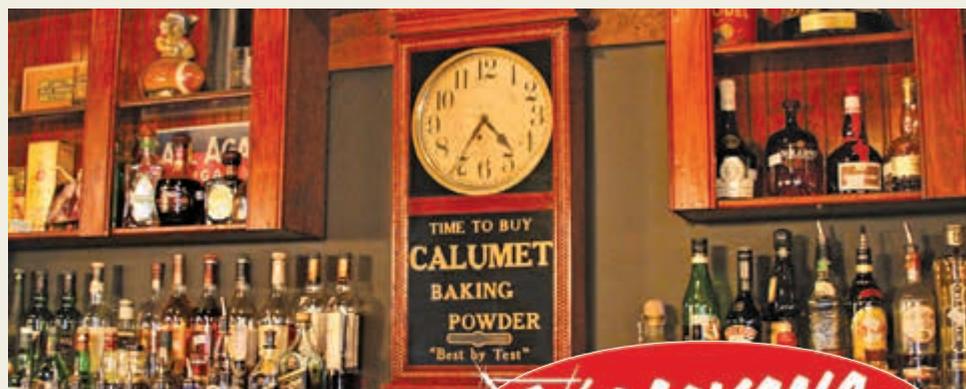
3. ThinkHouse Raleigh—The partners from HQ Raleigh identified a gap in the market and came together to create a new concept—ThinkHouse. ThinkHouse is a co-living space in Downtown Raleigh where young entrepreneurs are launching and accelerating scalable companies. ThinkHouse opened in January and is currently full, with eight fellows in the first semester. <http://thinkhouse.us/>
4. NC State Technology Incubator Expansion—While the incubator has been in existence for more than a decade, a recent move to a new space in a building next to the Springboard Innovation Center, the new Living-Learning Village, and the new Hunt Library gave the Tech Incubator an opportunity to re-position and build up a new base of new anchor companies. To provide more detail, I pulled some verbiage from their website—"The Incubator offers a collaborative blend of services, resources, and partnerships for tech entrepreneurs, providing unparalleled access and proximity to researchers and students, giving startups a R&D competitive advantage unlike anywhere else in the U.S." <http://techincubator.ncsu.edu/>
5. Big Company Expansion Announcements including Red Hat, Citrix, Allscripts, Ipreo, Bandwidth,

Lexis Nexis, ABB, Mann + Hummel, Met Life (Cary), and others—These companies have either just recently moved in or are still under construction, so we have not even realized the true impact these expansions, as those expansions will draw in talent from around the world. For example, once Citrix (and their 400+ employees and counting) moves into the warehouse district in August of this year, it will begin a complete transformation of that district. And given the fact that they will be located 2 blocks from HQ Raleigh, Magnus Health, Cloud-bearing, Crank Arm Brewing, and other startups, I have a feeling the warehouse district will look quite different this time next year.

6. Obama's announcement of \$140 million grant to fund the Next Generation Power Electronics Innovation Institute on NC State's Centennial Campus—Regardless of your political position, this is a huge win for Raleigh, the Triangle, and North Carolina as a whole. From the news release, "The expected shift to next-generation semiconductors could propel electronic chips to new levels of power and efficiency, just as the advance from clunky transistors to tiny computer chips launched the information age several decades ago and spawned entire new industries and markets and consumer products." This initiative will create the next generation of semiconductors that will disrupt old industries and create new ones. While this is a long-term play, I am definitely keeping my eyes on this one.

What's your prediction for 2014 and beyond? You can chime in on this article on our city Innovation Raleigh Blog at <http://bitly.com/innovationraleigh>.

*Derrick Minor is the Innovation and Entrepreneurship Manager for the City of Raleigh. Derrick's main focus for the City is to connect startups and growth companies to the resources and relationships they need to accelerate growth. Derrick has built a robust network over the last decade and he strategically leverages that network to the benefit of the local startup community. In addition, Derrick works to identify gaps within the local startup ecosystem and brings key partners to the table to help fill those gaps.*



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## FFeb 22, Mar 1, 8, 15, 22 (Saturdays) - Downtown Durham

The **Durham Farmers Market** takes place every Saturday from 10am to noon at the Durham Central Park. The Durham Farmers Market is a producer-only market featuring the produce and wares of more than 50 vendors, all of which are located within 70 miles of the market. www.durhamfarmersmarket.com.

## Feb 22, Mar 1, 8, 15, 22 (Saturdays) - Downtown Chapel Hill

The **Chapel Hill Farmers' Market** farmers and artisans live within 60 miles of Chapel Hill, NC and bring fresh, quality produce, value-added farm products, and crafts to market year-round. 8am to noon. www.thechapelhillfarmersmarket.com

## Feb 22, Mar 1, 8, 15, 22 (Saturdays) - Downtown Wake Forest

**Downtown Wake Forest Farmers Market**, every Saturday 10am to noon. Offering seasonal produce, meat, eggs, honey, handmade crafts and more. Parking lot of OneCare, Inc. 150 N. White St, Wake Forest. www.wakeforestfarmersmarket.org

## March 1 (Sat) - Downtown Raleigh Glenwood South St. Baldrick's Foundation Event.

The St. Baldrick's Foundation is a volunteer-driven charity

committed to funding the most promising childhood cancer research. 11am to 11pm. www.st.baldricks.org/events/GlenwoodSouth

## March 7 (Fri) - Downtown Raleigh

The **First Friday Gallery Walk** is one of Raleigh's most popular evening escapes. Join us on the First Friday of every month for a fun-filled introduction to Raleigh's exciting art, music and dining scene. Most venues are 6 to 9pm. www.firstfridayraleigh.com

## March 9 (Sat) - Downtown Durham

Experience our **Spring Food Truck Rodeo!** Bring a blanket or a lawn chair and enjoy a relaxing and enjoyable Durham afternoon of food, music, friends and family. Noon to 4pm. http://durhamcentralpark.org

## Mar 14 (Fri) - Downtown Chapel Hill / Carrboro

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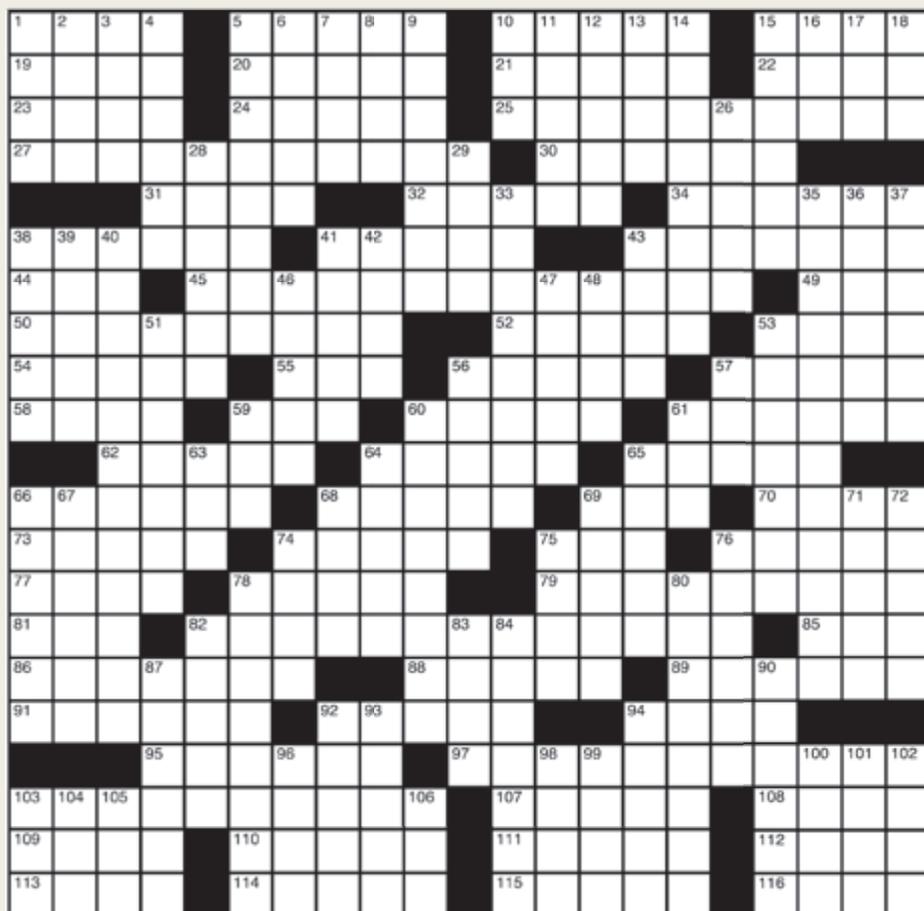
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# TRIANGLE DOWNTOWNER MAGAZINE

## MONTHLY CROSSWORD PUZZLE



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By Gail Grabowski from the Los Angeles Times  
Edited by Rich Norris and Joyce Nichols Lewis

### "Age Isn't Everything"

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- Downhill course
- NYSE listings
- It's a cinch in Sapporo
- Jazz guitarist Montgomery
- Kindled anew
- Eventually
- Popular beach toy
- Quit worrying
- Scenes of Oscar Madison's room?
- They're rarely hits
- Bourbon \_
- 2001 British Open winner David
- Jazz singer Adams who collaborated with Tears for Fears
- Cleaning out a clothes closet?
- Barn dance seating
- Like many auction items
- Winning signs
- Gaiety
- Won every game
- Internet \_ : fast-spreading item
- "Come again?"
- Spicy pods
- Cutting
- HBO competitor
- Mentalist's claim
- Mukluk material
- Author Rand
- Super finish?
- Hunt of "Cast Away"
- Pinkish shade
- Treats carefully
- "I suppose that's okay"
- Prefix with pad
- Leave alone
- Game rarely won
- Fussy twosome?
- Mystery writer Nevada
- "Help \_ the way"
- Reduce in rank
- Waterfront area
- Recoups
- Villainous look
- Victimize, with "on"
- Honeymoon destinations
- Most angry
- Fundraising event
- Worn down
- First name in nature photography
- Speaker's output
- Conspiracy
- "Could be a problem"
- Mower maker
- Big name in skin care
- Trickle
- Driving aids
- Blubber
- Car wash challenge
- Notable time
- MS. enclosure

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