

SOUTHPARK

M A G A Z I N E



The Edible Elect

CHARLOTTE'S TOP TABLES, TOQUES, AND TRENDS

Plus

BEHIND THE SCENES
ON PETER REINHOLD'S
PIZZA ADVENTURE

YOUR GUIDE TO
SUMMER STYLING

FARM FRESH!
CAN'T-MISS MAPS

Live & Dine

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PHOTOGRAPHY BY LISA TURNAGE

It's been a big year for dining in Charlotte. The arrival of swank restaurants and sophisticated supper clubs provided more ways than ever to be thrilled and filled. And with new chefs hitting some of the city's favorite kitchens and mixologists with moxie taking their places behind craft cocktail bars, there's no doubt of a thriving culinary future. Here, we highlight some of the top new trends and tables around town.



The Top Toques

When **Bruce Moffett** opened **Barrington's** in SouthPark in 2000, local foodies quickly took notice. When he and his brother **Kerry Moffett** launched **Good Food on Montford** in 2009, the pair drew national attention. Now, the talented duo is set to open their third venture this fall in the historic Reynolds-Gourmajenko House in Myers Park. "When I walked in, I said I guess we're doing Italian," says Bruce, of the classic old world villa-style home complete with original hardwood floors and fireplaces. "It was all about the feel of the space." Charlotte-based **Barrie Benson**, known for her energetic interiors mixing modern and traditional, will be behind the restaurant's design. And the Moffetts have plans for a similar mixture on their menu with classic Italian handmade pastas and charcuteries served alongside innovative offerings like crispy pig ears. www.barringtonsrestaurant.com, www.goodfoodonmontford.com





The Sweet Sensation

Dining at Ballantyne Hotel & Lodge's **Gallery Restaurant**? Save room for dessert. **Keli Fayard**, who moved to Charlotte last spring from Chicago after competing in the Food Network's Cake Challenge, has created a menu full of sweet temptations. "We've done smaller portion sizes, clean presentations, and contemporary twists," says Fayard, who is ready to see Charlotte mix in new flavors with the classics.

And while she's passionate about pastry from pies to puddings, this season it's the ice creams and sorbets she sees as standouts. Look for flavors like a mint chocolate chip with fresh mint infused into the milk and a tart and tangy key lime frozen custard. "We're creating a more sophisticated take on the classics." www.gallery-restaurant.com

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Show and Tell

Want to take a food tour of a Charlotte neighborhood? Interested in sampling spices during an expert-led workshop? In the mood to sip and savor craft brews and paired bites? The **Charlotte Regional Visitors Authority** recently launched its Experiential Tours dedicated to giving visitors and locals alike the chance for behind-the-scenes looks at top area attractions—including restaurants, vineyards, breweries, and markets. Adventurous diners can now take internationally flavored tours of midtown's Metropolitan, taste locally-made wines at Treehouse Vineyards in Monroe, and get a close up look at the kitchens of some of uptown's most upscale restaurants, among many other offerings. www.charlottesgotalot.com/experiential-tours

Eco-Idealism

The city's latest urban farming project is not your typical plot—each of its employees is recruited from one of Charlotte's homeless shelters. Founder of **North End Opportunity Farm** Nate Cerbelli's latest project is all about conscientious agribusiness, and already, local restaurants like The Harvest Moon Grille and the Hilton Charlotte Center City have hopped on board, ready to serve up fresh fare—and social activism—hot and sizzling in the Queen City. www.opportunityfarms.com
