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Food & Wine Magazine

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Food & Wine Magazine

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Thierry Garconnet of Terra Restaurant recommends the Château Recougne 2010 Bordeaux Supérieur.

Bottle \$40.00

Beautiful red currant, black cherry and plum fruit aromas give way to notes of spice and moccha. The structure is well-balanced and offers a long finish with fine tannins of roasted coffee.



Helen White of Sir Edmond Halley's is enjoying the 2013 Domaine de la Petite Cassagne Rosé on the new patio this fall.

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James Porter of Total Wine & More recommends the Lot 510 Harvester Cabernet Sauvignon.

Bottle \$16.99

With up-front aromas of ripe red fruit, followed by rich berry flavors, this wine boasts silky but firm tannins that provide excellent structure while maintaining a soft approachability reflective of Paso Robles. Serve with grilled meats, tomato-based pasta dishes, and pizza.



Aaron Sheets of Ten Park Lanes is drinking OMB Copper draft.

Pint \$5.00

This authentic Düsseldorf-style "Altbier" boasts moderate aromas of slightly sweet bready malts with a light to moderate amount of spicy hops.



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Jeffery Latham of Good Food on Montford is enjoying the 2011 Ancient Peaks Winery Margarita Vineyard Renegade Red Blend.

Bottle \$53.00

The 2011 Renegade opens with extravagant aromas of black fruit, blueberry, vanilla bean and smoked bacon. Flavors of black cherry, black currant and wild raspberry cascade along a plush, mouthfilling texture along with trailing notes of cola, spice and toasty oak. Power yields to elegance on the finish.



Kiel Arrington of Lebowski's Neighborhood Grill is excited about the 2012 Lucky Star Pinot Noir.

Glass \$8.00, Bottle \$27.00

Fragrant cranberry and red raspberry aromas carry through to the palate, framed by notes of cedar, spice and vanilla with a crisp yet silky finish.

Monte Smith of Café Monte French Bakery & Bistro recommends the 2013 Domaine Dupeuble Père et Fils Beaujolais by Kermit Lynch.

Bottle \$40.00 • Half price bottles every Tuesday!

This wine is a great, lighter-bodied red that you will have no problem sipping throughout the fall. The elegance, freshness, bright fruit and utter quaffability of this beautiful wine will immediately blow you away. One glass is never enough.



Terry Miller of D'Vine Wine Café wants everyone to know about the 2013 Punggl Pinot Grigio.

Bottle \$25.99

This wine is delightful with amazing intensity and unique smoothness. Aromas of honey, peach and cantaloupe linger on the finish with a fresh note of mountain flower.



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destination dining from fish to fork

by nan kavanaugh

beginning in South Carolina, a strand of islands stretch down the Atlantic seaboard. Known as the Sea Islands, they meander along the southeastern coast of the United States until they reach the border waters of the St. Mary's River. Just over the Georgia line sits Amelia Island, the final barrier island of the chain. Named *Conde Nast Traveler's* Reader's Choice award as one of the top 10 islands in North America, the island boasts a working waterfront with a rich culinary history as the birthplace of the modern shrimping industry.

"The fresh shrimp here on the island is amazing. It's like I had never eaten shrimp before coming here," says Chef Daven Wardynski of the Omni Amelia Island Plantation Resort. A staunch advocate of sustainable dining, Chef Wardynski and the Omni team created the first annual Fish to Fork, a destination dining experience to honor the heritage of seafood in the region, and to raise awareness about sustainable food systems.

"We wanted to expose Amelia Island to the Southeast and all it has to offer," says Chef Wardynski. "This is an area that is centered around shrimping and fishing. It was important to me to generate interest in that. I believe that it's every chef's responsibility to engage in their local economy and showcase what it has to offer."

The concept was simple: gather some of the best chefs in the United States to go fishing, and create a destination dining weekend at a fabulous resort to showcase the fresh seafood of the region. The Omni reached out to the James Beard House, one of the most prestigious culinary organizations in the world, to invite chefs of excellence from across the country.

It wasn't a tough sell. "Florida. Fishing boats. Nice resort. It was an out-of-the-box event that looked like a blast," says Charlotte's own Bruce Moffett, one of the six James Beard-nominated chef participants. His brother and restaurant group partner Chef Kerry Moffett traveled with him to Amelia Island to assist with the event.

Amelia Island is not a typical Florida landscape of palm trees and trimmed lawns. While it has beautiful white sandy beaches, much of the island is canopied by grand, mossy live oaks and bordered by saltwater marshes. The marshes act as protective habitats for young shellfish and other marine life. Assigned with the task of catching fish to use as an ingredient for the tasting served at the weekend's main event, the Fish to Fork dinner, the Moffett brothers spent a day fishing the island backwaters. They reeled in a black drum and four small sharks.

"We decided to go with an Asian slaw to balance out our

shark, which we had marinated and smoked, as well as some raw snapper to lighten it up and bring contrast in texture and habañero aioli for spice and a creamy finish," says Chef Kerry Moffett.

The Fish to Fork dinner was the culmination of a weekend of dining experiences that celebrated local cuisine and sustainable culinary initiatives embraced by the Omni Plantation Amelia Island Resort. From lunching in the resort's organic garden, to touring the chef's aquaponic green house complete with two 500 gallon tanks brimming with bream, sunfish and bluegill, both guests and chefs were able to chat about how fresh local food is important to building community.

"I chose fish for the tanks that I grew up catching with my dad as a child. When you share stories like that with guests, they start reminiscing, and a connection is made," Chef Wardynski says.

When people travel, they tend to enjoy the present moment more than when wrapped up in the grind at home. Add plenty of wine—compliments of Kendall Jackson—and good conversation over delicious food, and you have the recipe for a perfect getaway. Throughout the weekend, guests had the opportunity to mingle with chefs during planned culinary events, or while exploring the resort. Fish to Fork provided a chance for people to come together from across the country, relax and celebrate an experience that was a blend of luxury and authenticity. The creative culinary programming at the resort impressed both guests and chefs alike.

"I was surprised that a hotel that casts such large scale events would integrate that into their model," says Chef Bruce Moffett. "Not only does it make your product better, but it gets guests thinking about sustainability."

The Moffett brothers are both proponents of sustainable dining, and strive to utilize locally-sourced seafood when in season at their restaurants Barrington's, Good Food on Montford and Stagioni.

"Having a healthy vibrant aquaculture and ocean is essential to sustaining life. Without it, we don't have rain, oxygen... if we continually destroy it, it is the end of the end," Chef Bruce Moffett says.

Raising awareness through sustainable dining events like this will help turn the tide. For the Omni Plantation Amelia Island Resort, the 2014 Fish to Fork is only the beginning. 🌿

Nan Kavanaugh is a magazine editor, freelance writer, literary artist and educator. A native Floridian with a family history tracing back over 150 years, she has a deep appreciation for the eccentricities of the Sunshine State and its diverse cultural heritage. She lives in Jacksonville, FL, with her husband and two daughters.



10 park lanes rolls a strike with 10 pin brew and barbecue

by Leah Hughes

The scent tells a story. The expected bowling alley smells stand out first—shoe leather, floor wax. And then, as you walk past lanes 32 through 20, other smells mix in—something smoky reminiscent of a barbecue pit, a whiff of French fries pulled from the oil and the distinctive charred-air, lunch-counter aroma of burgers and dogs sizzling on a flattop.

Some people may find the combination of a bowling alley and restaurant off-putting, but not here. Prospective diners don't enter 10 Park Lanes expecting white tablecloths and classical music. The bowling alley, originally opened in 1960, came first, and its wooden lanes, rented shoes and repetitive clatter give this place its identity.

"There's so much to keep you occupied," says Aaron Sheets, director of operations. "You have a beer in front of you, you can bowl and then get a great meal."

Sheets, who has a background in corporate restaurants, joined 10 Park Lanes about a year ago. He's big on communication. Between its 32 lanes, three bars and full restaurant serving lunch and dinner, the business employs eight managers and 90 staff members.

One of the newest additions is Executive Chef Joe Brewster, who started in July. When 10 Park Lanes reopened in 2012, the restaurant inside became a desirable dining destination instead of just a place for an obligatory meal while bowling. Brewster plans to keep the menu's hallmarks—smoked-in-house barbecue, Certified Angus Beef burgers and six kinds of flatbreads. And he doesn't dare touch the quirky stacked mason jars that landed the restaurant on *Food Network*. The jars come parfait-style, filled with a meat and two sides, such as pulled pork, slaw and baked beans. Think back to a church potluck, where your plate is squeezed so full that the flavors can't help but mix.

Brewster, who comes with experience from corporate restaurants and his grandmother's Barbados kitchen, will strive to keep the menu fresh and relevant to its core customers. Families with young children frequent 10 Park Lanes, so Brewster will give additional attention to the kids' menu. The restaurant's location on trendy Montford Drive demands innovative dishes that change with the seasons and an extensive drink list. The three bars inside 10 Park Lanes offer 32 beers on tap and several varieties of moonshine, including Junior Johnson's Midnight Moon from Piedmont Distillers in Madison.

The owners and managers recently gave the restaurant portion of the business its own name, 10 Pin Brew and Barbecue. But you can't separate the food from the bowling at 10 Park Lanes. Nor should you want to.



10 park lanes
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On a recent Wednesday at 6 p.m., league bowlers tie their bowling shoes and warm up their arms. A family of four—mom, dad, big sister and little brother—gather around a table and order dinner. A couple, he in slacks and she in heels, sit at a high-top table and erase the midweek blues with bottled beers.

Around 6:30, a voice over the loud speaker addresses the league bowlers. He instructs them to pay their fees, attend the summer banquet and then signs off, "As always bowlers: good luck and good bowling."

That voice belongs to Jeff Burns, bowling director at 10 Park Lanes. He began working here in 1990 for his stepfather, George Pappas, who owned the bowling alley from 1983 until 2011. When the ownership change took place, Burns assumed he'd stick around to ease the transition and then move on. But he became friends with the new owners and decided to stay. He's bowling tonight on lanes 25 and 26.

At lanes 15 and 16, Ken Rademacher stretches a bowling glove onto his left hand. Rademacher, a retired electrical engineer, started bowling here 20 years ago. He coached the junior bowlers and remembers when Burns was one of them. He bowls here twice a week and plans to continue as long as he can stay competitive. He comes to bowl. He usually eats dinner beforehand, but if he eats here, he prefers the healthier options, such as chicken, fish or a salad.

Another of tonight's bowlers, Zach Trinca, 27, first learned about the bowling alley while he was a student at Queens University of Charlotte, a couple of miles away. Now a resident of SouthEnd, Trinca bowls in two leagues here. Tonight he'll bowl until 11 o'clock.

"They have the best flatbreads ever," Trinca says of his dinner choice.

He comes here on his league's off nights, too, to play corn hole and get a drink. It's a nice balance, he says, between serious league games, family entertainment and a bar and restaurant.

As the bowlers start to keep score, the tables fill with diners. "Amie," circa 1972, plays through the speakers. The sign with neon bowling balls flashes on the left wall. Someone bowls a strike and receives a high five. Someone else reaches the bottom of his mason jar and leaves a tip. Some might find this place an odd combination, but at this moment, the mix of freshly waxed floors and smoked pork just seems to go together. 🍷

casa vinicola zonin by catherine rabb



The Zonin family has been making wine since 1821, and today, is the largest family-owned and managed wine company in Italy, where Zonin is a household name.

Zonin wines are popular in the U.S. as well as in Italy, and perhaps the best known brand is Zonin Prosecco. Widely available in the Carolinas, Zonin Prosecco's iconic labeling makes it easy to recognize, and the wine's excellent quality and value make it easy to reach for again and again.

Prosecco is a lively, crisp, dry sparkling wine made from the grape Glera, which is native to Northeast Italy. All of the cool kids are drinking Prosecco, and with good reason. Prosecco is lovely to sip alone or to pair with food, and lower alcohol levels (around 11 percent) make it perfect for times when you want a second (or third) glass.

Zonin Prosecco, with crisp citrus flavors and a hint of almond, is an especially delicious example of this style of wine and a favorite for Prosecco lovers. The wine is so popular that lately I've had friends saying, "let's go have a glass of Prosecco," instead of "let's go have a glass of wine." Zonin Prosecco is just plain fun to drink, and it's perfect to share with friends.

The company is based in the Veneto region of Italy, which is where the business began and Zonin Prosecco is produced. In the past several decades, the Zonin family has acquired other properties. Today, the Zonin family produces excellent wines in several of Italy's iconic wine regions, including Piedmont, Lombardy, Tuscany, Puglia and Friuli.

The Zonin team uses the indigenous grapes of each

region to craft quality wines that reflect the heritage of each location. Each Zonin estate is an independent facility with its own winemaking facilities designed to protect the local character and quality of the wines produced in each location.

Gianni Zonin (pronounced *Zoh-neen*) is president, and with his three sons, Franceso, Michele and Domenico, leads a talented team of growers and winemakers to produce some of Italy's best-known and most beloved wines. Members of the family are involved in all aspects of the process, from grape growing and winemaking, to wine sales and marketing. Gianni Zonin says that Zonin is "a family business, and a business of families."

In 2013, Gianni Zonin was awarded the prestigious Lifetime Achievement Award given by *Wine Enthusiast*, honoring his impressive career. Gianni Zonin is considered a visionary in the wine business, for both expanding the family's estates and international business, but also for his commitment to the integrity and quality of the wines that the family produces.

Look for an exciting new addition to the Zonin line coming soon, Zonin Rose. Like Prosecco, it's dry, crisp and light, but with a gorgeous pink color and a bit more cherry flavors than the citrus of Zonin Prosecco. Festive and fun, Zonin Rose is a welcome addition to the portfolio. Zonin Rose is produced from a blend of red and white grapes, including the dark skinned Nerello Mascalese grape, which is native to Sicily. Zonin Rose is pretty as an aperitif, but also excellent at the table, where it pairs nicely with a variety of foods from seafood to salad. As if that's

not enough, you can feel good as you drink it. Tony Lozano, Marketing Manager for Zonin, notes that the Zonin family is quietly donating a portion of the proceeds from the sales of their Rose to breast cancer research, and to date has already donated over \$250,000 in honor of a member of the Zonin team whose family was affected by this disease.

Also quietly (as tooting one's own horn is not the Zonin, or Italian, way), the Zonin family has made a commitment to sustainability. In each of the regions where they have established vineyards and wineries, the grape growing and winemaking traditions of the regions are respected, and the wines produced are examples of classic wines of the region.

On all of the estates, the Zonin's invest in preserving local flora and fauna. The family is committed to, and invests in, biodiversity on each of the estates. They planted hundreds of cypress trees in Friuli and allow wild boars to roam on estates in Tuscany and Friuli. The Zonin's are experimenting with rainwater collection and reuse of water, particularly in the drier estates in the south. On one estate, Feudo Principi di Butera in Sicily, a huge cistern collects rainwater and has stored enough water for several years, eliminating the need to bring water in. Committed to reducing their carbon footprint, solar energy is an important addition to sustainability goals. The estates are working to reduce energy use by 40 percent through alternative energy sources.

The Zonin family also has an East coast connection. In addition to all of the Italian holdings, the Zonin's also own and

operate Barbourville Vineyards in Virginia. Gianni Zonin was among the first to plant grapes in Virginia, which, of course, is now a thriving wine producing state. It's a fairly easy drive from the Carolinas and a charming place to visit.

Casa Vinicola Zonin is indeed a global company, producing wine in two countries and selling wine in many others, but at the core of the company is a commitment to family, and to community. 🍷

Catherine Rabb is a Senior Instructor at the College of Culinary Arts and Johnson & Wales University Charlotte.

zonin family estate brands

- Piedmont: Castello del Poggio
- Lombardy: Tenuta Il Bosco
- Friuli: Tenuta Ca' Bolani
- Tuscany: Castello di Albola, Rocca di Montemassi, Abbazia di Monte Oliveto
- Puglia: Masseria Altemurra
- Sicily: Feudo Principi di Butera
- Virginia: Barbourville Vineyards

a winery to be proud of

by emily williams

round peak vineyards

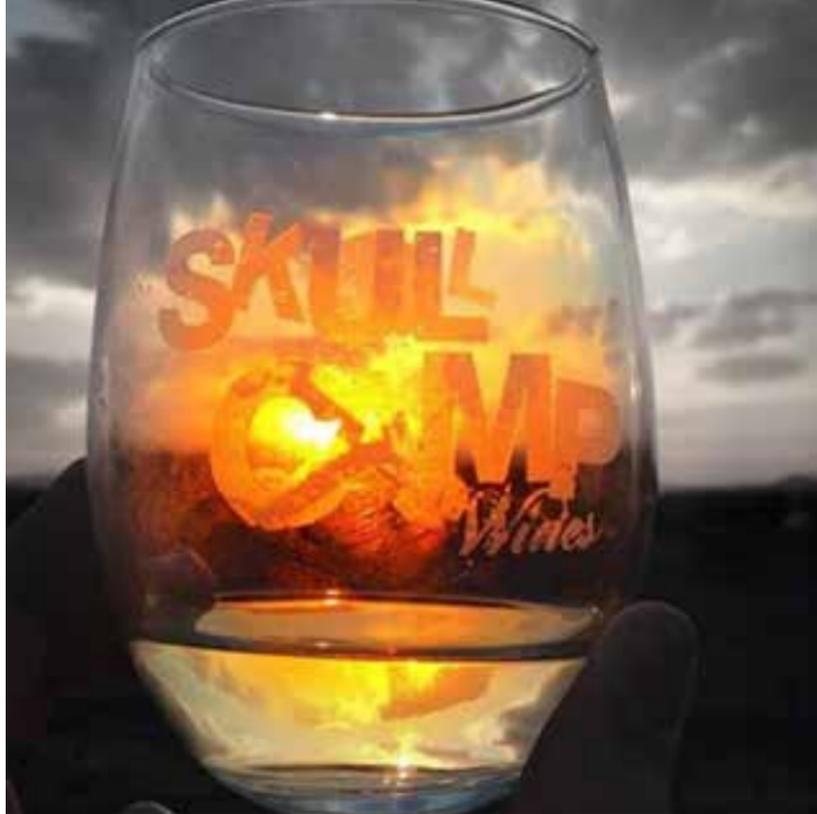
As anyone from the South can attest, there are plenty of native North Carolinian culinary delights to be proud of, whether one's taste inclines towards the melt-in-your-mouth experience of BBQ, the crunch of Mt. Olive Pickles, or the flaky, sticky and sweet simplicity of Krispy Kreme. Mention Carolina-made wine, however, and you may be met with blank stares from the out-of-towners or the less-seasoned foodies who have yet to discover the state's reputable wine selections. Aside from the automatically well-known Biltmore Estate label, good wine can indeed be found locally. At Round Peak Vineyards, located in the Yadkin Valley near Mount Airy, owners Kari Heerd and Ken Gulaian believe that their wine can certainly be added to the list of native products that Carolinians can be proud of.

Located on 13 acres with spectacular views of the Blue Ridge Mountains, Round Peak bottles the expected variety of wines, but they're better known for their Sangiovese and Nebbiolo, the latter of which recently won a gold medal at the Finger Lakes International Wine Competition, a very notable accolade given that the competition is one of the best among aficionados. "The only other gold awarded for Nebbiolo at the competition was from Italy," says Gulaian. "Both of these Italian grapes take a lot of work in the vineyard and winery to produce, and there are only two wineries in North Carolina growing Nebbiolo right now."

For a couple who creates such spectacular award-winning wines, the story of how Gulaian and Heerd found their way into the wine business is intriguing. After meeting while working at General Electric in Cincinnati, OH, the couple moved briefly to Charlotte before relocating to San Francisco in 2006. After spending considerable time soaking up the knowledge of Napa and Sonoma wineries, a career move brought the couple back to North Carolina. "We didn't return from California with a winery on our minds," recalls Gulaian. "In fact, we didn't even know there were wineries in North Carolina that were focused on making vinifera wines. I had recently decided to leave the corporate world and run my own company, so when a deal on a business that I was looking to purchase fell through, I started looking at other options."

Gulaian found Round Peak for sale on the Internet in 2008. The original owners had a story that was similar to Gulaian and Heerd's: the vineyard was started by two married couples in 1999 after their own trip to the Napa Valley. Armed with his knowledge of wineries garnered from Northern California and the initiative to learn even more, Gulaian took the chance on running the vineyard himself.





round peak vineyards

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“We were pretty proficient at drinking wine, but didn’t really know anything about running a winery,” he says. “Yet, after visiting Round Peak, tasting the very good wines and seeing the views from the vineyard, we knew we wanted to do it. Six months later, we were in deep.”

The fruit of Gulaian and Heerd’s expertise has certainly revealed itself in the excellence of the 10 French and Italian varietals they produce. Since Round Peak (named so after the nearby mountain) is at an elevation of 1,300 feet, the location of the vineyard contributes significantly to the quality of the wines, explains Gulaian. “Everyone on our team is involved in tasting our barreled wines and creating the final blends or varietals. We won’t bottle a wine that every one of us doesn’t think is a very good one. When combining our team’s expertise with our own experiences, we feel that we make very nice, approachable wines.”

The approachability also bleeds into Gulaian and Heerd’s Skull Camp line of semi-sweet “fun wines,” as Gulaian calls them, which balance off Round Peak’s regular semi-dry selection. “Every Skull Camp wine is semi-dry or semi-sweet, with names that are ‘states of mind.’” With names like *Dedication*, *Indulgence* and *Euphoria*, the feeling is certainly image-laden. So where does the almost ominous-sounding Skull Camp name come from? “Skull Camp is actually the name of the largest mountain that you see from the winery’s patio. When we launched the brewery in 2012, we felt the Skull Camp name was more fitting with the brewery image we wanted to create: fun, easy going.”

The fun aspect is definitely alive and well at Round Peak, which serves a variety of functions besides the tastings and tours, especially for wine enthusiasts who also love the outdoors. “We don’t believe in doing a quick tasting with people moving on to the next winery,” Gulaian asserts. “We want people to relax, enjoy the wines and stay afterward. We have a great outdoor patio where we do tastings on Saturdays, but it’s available anytime for people to relax with a glass of wine and a picnic. Our grills on the patio are always available for people to use. We are also very dog friendly, with a large fenced play area. You can hang out and do a wine or beer tasting on the back patio with your pets at your side. On Saturday evenings through August, we have our Grill Fest, where customers bring their own picnic, use our grills, play lawn games, listen to live music from 5 p.m. to 8 p.m. and watch the sunset.”

While North Carolina may often be more famous for its Southern fare than its fine wines, the reputation of Round Peak shows how our state can truly hold its own when it comes to craftsmanship in the wine world, and it can do so with typically warm Southern hospitality. “North Carolina’s weather is not dissimilar from continental weather in many grape-growing regions of France,” says Gulaian. “We really enjoy being able to grow grapes—in the end, we are a small farm—make wine right here on the premises and then sell that wine in our tasting room on the property. It is all done right here, and to be in the tasting room and see our customers enjoy our wines makes all the work that goes into them worthwhile.”

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carried on a breeze to blowing rock

by zenda douglas

images courtesy todd bush photography,
blowing rock tourism development authority

As the story is told, it was a mighty wind that blew the desperate Cherokee lover back over the top of The Blowing Rock to the waiting arms of his Chickasaw beloved. It's a sweeter story than the scientific version, which observes the unusual rock formation that partially umbrellas the John River Gorge from 1,500 feet above. Constant through time, winds from the gorge blow vertically, sending lightweight objects up into the sky.

Both versions have compelled thousands of visitors to come each year to witness this phenomenon at North Carolina's oldest travel attraction, which offers some of the most amazing vistas in the area.

What so many travelers have found and new visitors discover is the phenomenal, small mountain town that shares the Blowing Rock name.

Located on the Blue Ridge Parkway, the Town of Blowing Rock sits at an elevation of 3,600 feet. Its breezes—cooling in the summer, rustling in the fall and invigorating in the winter—whisper inspiration to visitors, guiding them to explore the town and the surrounding area, which is replete with mountains, rivers, trails, parks, ski slopes and resorts and all the

wondrous outdoor opportunities for recreation they offer.

Of course, many people flock to the area year after year to watch the miraculous unfolding of the seasons. The deep, rich, magnificent colors of fall—yellow, gold, rust, orange and red—transform both the foliage and the landscape underfoot, fulfilling the ultimate artist's palette and leaf peepers' dreams.

First impressions reflect the grandeur of the mountains seen from the winding road that leads up to Blowing Rock, one of the prettiest mountain towns in the Southeast. They continue to rise as visitors take in the lovely downtown, at once quaint and bustling, with its unique shops and galleries, restaurants, coffee shops, historic churches, inns and park, which is often the central hub for downtown celebrations and events.

Blowing Rock is entirely walkable, which carries an added measure of pleasure in getting to the many points of interest to be found here. Off the south end of Main Street sits the **Blowing Rock Art & History Museum** (BRAHM), where visual arts, history and mountain heritage are presented through exhibitions, a significant permanent collection and educational programs. Important pieces of American art include a number of works by the Museum's "patron artist," Elliott Daingerfield.

The permanent collection also includes a selection of glass art made by artists at the Penland School of Crafts and examples of North Carolina pottery. Arriving in September, the "Common Threads: Five Influential Women and their Legacies" exhibit will highlight five historic women and their achievements and contributions to the people of North Carolina. Among them is Dr. Mary Martin Sloop, founder of Crossnore School. The **Edgewood Cottage Historic Home**, the first home and studio of Elliott Daingerfield, is situated next door to the museum.

Shoppers, collectors, connoisseurs and bargain hunters of all types thrill at the potential for finding the perfect, sought-after items in Blowing Rock. Here, you can find exquisite jewelry, brilliant works of art, silver, sculpture, handcrafted goods, clothing, hats, furniture, candles, bicycles, musical instruments, rugs, handbags and so much more. Downtown streets are packed with interesting and creative stores, demanding attention for an hour, a day or a weekend.

Meander through **The Last Straw**—which is a treat for the visual and olfactory senses—to pick out a perfect gift for home and garden. Before walking takes a turn to more outdoor spaces, stop in at **Footsloggers Outdoor and Travel Outfitters** to gear up for your hiking or camping adventure.

Hikers don't have to leave town to find scenic and challenging trails. The **Glen Burney Trail** runs adjacent to downtown and descends 800 feet into **Johns River Gorge**. Along the way, view three amazing waterfalls: the **Cascades**, **Glen Burney** and **Glen Marie**. Nearby, the 3,600-acre **Moses Cone Memorial Park** offers 25 miles of carriage trails for easy hiking and horseback riding. Take a leisurely break to fish for bass or trout and marvel at the panoramic views of the area from **Flat Top Mountain**. **Julian Price Memorial Park** is comprised of 4,200 acres on the Blue Ridge Parkway and offers fishing, canoeing, camping, hiking and picnicking. Those passionate about cycling will want to

check out the new and adventurous **Rocky Knob Mountain Bike Park**. Get a taste of it all through **Wahoo's Adventures**, which offers tours for rafting, canoeing, skiing, snowboarding, fishing, caving and hiking.

While outdoor recreation is fun, getaways can always benefit from an opportunity to play and pretend, especially if there are children involved. There's no better place for a day of make-believe than **Tweetsie Railroad**, where the Wild West comes alive with cowboys and Indians, and historic steam-engine trains offer rides through the scenic mountains. Along with the fall colors comes the **Ghost Train Halloween Festival** featuring a haunted house and a ride on the Ghost Train, a definite treat for kids aged eight and above.

Focus a little higher up the mountain and a little further into the calendar to plan a winter getaway that includes a visit to **Appalachian Ski Mountain**. Winter sports rule here with skiing, tubing, snowboarding and ice-skating. The 12-slope facility—which includes a 46,000-square-foot Bavarian-style base lodge with a restaurant and an observation deck—is the first ski area in Northwestern North Carolina. Beginners can learn all they need to know at **The French-Swiss Ski College**, the oldest and best-known ski school in the South.

Whatever the season, it's likely that visitors will encounter one of the many annual festivals held in Blowing Rock. Among them are the **Blowing Rock Art and Antique Show**, the **Blowing Rock Charity Horse Show**, the **Blue Ridge Wine and Food Festival** and the ever-entertaining **Winterfest**, with its fun winter activities, music and chili cook-off. This event ends with a frigid splash at the famous Polar Plunge in Chetola Lake.

Art in the Park, a series of art and fine handcraft shows featuring juried artisans, and **Concerts in the Park**, featuring a wide variety of music, are both popular draws that last from spring to fall each year.

Just a few miles north of Blowing Rock is the **Town of Boone**. Home to **Appalachian State University**, the town offers additional opportunities for cultural arts and entertainment.

Blowing Rock is the quintessential tourist town and, as such, offers lodging accommodations for every taste and budget. Included are **Gideon Ridge Inn** with its renowned Appalachian arts collection; **Chetola Resort at Blowing Rock**; **Blowing Rock Inn**; **Hemlock Inn**; **Historic Green Park Inn** and **Inn at Ragged Gardens**, to name a few. 🍷

Shoppers, collectors, connoisseurs and bargain hunters of all types thrill at the potential for finding the perfect, sought-after items in Blowing Rock.





chetola resort at blowing rock



Fortunate are the visitors who will settle in at the world-class **Chetola Resort**. Uniquely situated, Chetola, whose Cherokee name means "Haven of Rest," is accessed right off of Main Street in Downtown Blowing Rock. Drive up past the lovely Chetola Lake to find all of the warmth, charm and comfort the imagination can hold for a mountain getaway. The 87-acre property offers a 34-room lakefront lodge, the eight-room Bob Timberlake Inn, over 100 condominiums, fine dining and spa. The restaurant, Timberlake's, is named after treasured artist Bob Timberlake, whose paintings and designs add additional beauty and character to the resort.

Dating back to the days before the Civil War, Chetola has a fascinating history that was both functional and lavishly entertaining. The property was home to three prominent families before being purchased in 1982 by a group of businessmen who had the vision of making the estate accessible to others seeking a magnificent retreat in the Blue Ridge Mountains.

The Chetola Resort is a sports lovers' paradise, offering numerous opportunities for outdoor recreation including clay shooting and horseback riding. There are numerous hiking destinations on and around the property; the forests and views provide rich rewards for the uphill climb. In 2004, Chetola earned the honor of becoming an Orvis Endorsed Fly Fishing Lodge. And of course, there's golf and boating nearby.

Indulge in a luxurious and serene experience at The Spa at Chetola Resort, where treatments rejuvenate the body and mind. Get your yoga on at onsite classes with skilled instructors. Enjoy an afternoon of reading in the resort's comfortable library while waiting for the complimentary afternoon reception of wine and cheese. Return to rooms and suites with every modern amenity at hand.

Events at Chetola are special, indeed, and the resort is active in hosting events that are popular with residents and visitors alike. Examples include the scrumptious dinners of Winterfeast and Symphony by the Lake at Chetola, which has become one of the most highly anticipated events of the year.

IMAGES COURTESY CHETOLA RESORT AT BLOWING ROCK



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timberlake's restaurant



twigs restaurant and bar



blowing rock ale house and inn

mouthwatering mountain cuisine

The Town of Blowing Rock may be small, but its propensity for great food is anything but. Dining here is an exciting epicurean adventure, whether visitors are seeking casual, simple fare or a flamboyant meal with rich tastes and complexities. Following are some favorites:

Timberlake's Restaurant at Chetola Resort offers the ultimate in fine dining and is frequented by visitors looking for an intimate dining experience or a way to make special occasions even more special. The restaurant is located in an elegantly-restored 1846 Estate House. Its warm and rich décor was created by North Carolina artist Bob Timberlake, and three main dining rooms feature his exquisite artwork. A fourth dining room, Timbers, opens directly to the patio, which offers romantic waterfront dining on Chetola Lake. Specialties of the house include Roasted Carolina Quail, Grilled Carolina Trout, Bison Filet and Tempura Friend Oysters served with an orange wasabi sauce. On select holidays, look for Timberlake's magnificent buffets.

From the moment you walk into **Twigs Restaurant**, with its lovely entrance and interior enhanced by creatively woven twigs and twinkling lights, you know you're in for a special evening. The culinary team here prides itself on sourcing out the finest ingredients possible from local, organic sources. Before getting lost in the flavors of a succulent entrée selection—like the New Zealand Lamb Chops, Filet Mignon grilled in gorgonzola butter or Crispy Duck Confit with pecans, white peach and ginger purée—try an appetizer of Apricot Brandy Shrimp with crispy local prosciutto and scallions or a salad of grilled avocado with tender greens, roasted corn salsa and cilantro-lime dressing. An award-winning wine list and an extensive beer list seal the deal. After dinner, the Twig's Bar awaits with evening cocktails and weekly live music.

The **Blowing Rock Ale House Restaurant and Brewery** is located within the Blowing Rock Ale House and Inn and offers

the feeling of an English Pub with the mood of a French Bistro, all under the umbrella of the mountains. The owners, as well as the highly trained and talented Chef team of Erick and Jenny Virt, invite visitors to dine on locally-sourced craft menu items. This is no ordinary pub food. The Grilled Bison Burger with a stout glaze, charred tomato jam, grilled onions, peppered bacon and smoked mozzarella was recently voted the #1 burger in the Boone area. Try the Veggie Press on toasted rosemary focaccia with beer battered eggplant, pickled vegetables, crumbled feta, baby arugula and red chili pesto. Wow! Everything here is made from scratch, including the ketchup and sauces.

Step out back to **The Blowing Rock Brewing Company** where all of the artisan craft beers for the Ale House and Inn (and a growing number of other places) are brewed onsite. Take a tour of the state-of-the-art brewing facilities; you'll be impressed.

Bistro Roca Antlers Bar not only has the only wood-fired oven in the High Country, which is created from bricks recovered from the landmark Antler's Bar, but it's the oldest continuously serving bar in North Carolina. And that's not all that makes it a favorite. The restaurant serves up American Bistro fare including unique salads and inspiring entrées and specializes in Neapolitan-style pizzas and French-influenced comfort food. You'll never have a fried chicken salad again that doesn't have Bistro Roca's fried okra in it! Visitors are warmly welcomed by management and by the 500-plus friendly photos of neighborhood dogs taken since the restaurant's opening in 2005.

For nearly a century, the old building that **Canyons Restaurant** now calls home has been a haven for travelers and locals

COURTESY CHETOLA RESORT; COURTESY TWIGS RESTAURANT AND BAR; TOMMY WHITE PHOTOGRAPHY/BLLOWING ROCK ALE HOUSE AND INN; VOIGT/SHUTTERSTOCK.COM



blowing rock market

alike, serving up food and spirits, entertainment and folklore. "Officially" established circa 1936 as The Bark, it has existed as a speakeasy, a brothel, a dancehall, a casino, a grill, a grocery, a tavern and a restaurant and bar. From its wall of windows, it has a stunning view of the Johns River Gorge. The view inside is pretty good-looking, too, as exciting and creative dishes come out of the kitchen to waiting diners. A must before leaving town is a stop by Canyons Restaurant for the Sunday Jazz Brunch with Todd Wright and Friends, the area's finest jazz musicians. Enjoy such selections as Paul's Famous Steak and Eggs, Pecan Griddle Cakes, Eggs Taos—a breakfast burrito served with brunch potatoes and a fresh-baked muffin—and much more. Canyons also offer vegan and gluten-free items.

Foggy Rock Eatery and Pub offers a casual dining experience for both lunch and dinner with great food at very reasonable prices. The Blowing Rock décor and comfort food items welcome families. Having the most televisions in town—not to mention NFL Sunday Ticket, ESPN Gameplan and more—draws in plenty sports enthusiasts. Get super hungry and stop by Foggy Rock for Trout Trout Trout (one blackened, one fried and one Parmesan encrusted, all served with rosemary potatoes and asparagus); Chive Salmon served over a potato pancake topped with grilled asparagus and warm cream cheese and chive butter; the Buttermilk Chicken; or the Bourbon Pork Chop.

Sharing a table of delectable small plates is a popular notion at the **New Public House & Hotel**, but individuality is also rewarded by their full-size entrées. Culinary options from this sophisticated restaurant, named after the New River,

are Southern-inspired and complimented by an impressive selection of local ales, fine wines and seasonal cocktails. Diners can count on farm-to-table freshness, local North Carolina Certified Angus Beef and North Carolina Pork as well as nightly specials. To start things off, enjoy Dirty South Wings, grilled tossed in a bourbon molasses glaze and served with a spring vegetable succotash with vidalia aioli. Proceed onward with Scallop and Lobster Hot Pot, Wild Boar Meatloaf or Southern Fried Duck with sweet corn and dumplings.

While **Restaurant G** at Gideon Ridge Inn is enjoying its well-earned accolades and praise, diners can enjoy classic cuisine served up with amazing mountain views. Dine al fresco on the terrace or in the European-styled dining room. The eclectic blend of fresh mountain ingredients is artfully prepared from appetizers to desserts.

The Blowing Rock Market is a gourmet market that happens to sell gas and has been called "the nicest gas station in America." In addition to the Boar's Head Deli and the best cup of coffee in town, the Exxon station on Main Street in Blowing Rock has a wine selection of over 900 labels, imported beers, cheeses, teas, hot sauces, cigars, cards, soft drinks, imported chocolates, juices, candies, snacks, groceries, maps and travel books. Take a ride on over for an experience like no other!

Sometimes, well, a lot of times, all you need is a great cup of coffee and an interesting and comfortable place to drink it. Look no further than **Bald Guy Brew**, located upstairs from Footsloggers on Main Street. This coffee shop offers delicious espresso drinks, organic and fair trade coffee and so much more. Chocolate croissant, anyone? ☘



sir edmond halley's: charlotte's hidden gem *the proof is in the pudding!*

by kate terrigno images by ashley blake summerlin

Strolling through Park Road Shopping Center, you may stumble upon a hidden walkway. Wander down the blush brick path, and it will lead you to one of Charlotte's best kept secrets, Sir Edmond Halley's Restaurant & Freehouse. Now, the locals are no fools. They've been strolling down that path for 18 years, but the new customers who just happened to venture down it out of curiosity are sure glad that they did.

Opening the door to Sir Edmond Halley's takes me back to my British heritage. Dim lighting, black table tops and wooden benches line the back of the restaurant. On each table sits house recipe malt vinegar, for the fish and chips of course. In the back room of the pub, you'll find tables that feature checkerboard and backgammon games. Immediately, it's clear that this pub offers something for everyone. Vintage beer posters from the 70s are hung throughout the restaurant walls. I look over to my left and catch a glimpse of a poster that reads, "My goodness, My Guinness;" it features an officer chasing after a seal that is running off with his Guinness beer. I smile; instantly I feel that I am home.



guinness chocolate pudding



jerk chicken nachos

Feeling like you're home is no accident, says manager Helen Marie White. "Everyone that comes in here is treated like family, we treat them as friends." And it's that loyalty that White says keeps the regulars coming back time and time again. "The little kids that were coming years ago are now going off to college."

Repeat customers are no accident. Sir Edmond Halley's is in tune with what their customers want. As I begin my journey to the outside patio, I pass by the lush, wooden bar. Guinness, New Castle, Harp, Bird Song... you name it, this bar's got it, from classic pub favorite beers to a mix of local Charlotte flavors that rotate out seasonally. Like I said, Sir Ed's knows what its customers want. A framed "Drinkers Hymn" on a nearby wall next to the bar catches my eye, an authentic piece for an authentic pub. As I continue on throughout the door, I stumble upon the newest addition to Sir Edmond Halley's, a serene outdoor patio. Surrounded with full umbrellas, relaxed chairs and colorful bistro lights strung above, it feels like a classic beer garden. The vibe is chill, casual and calm. As I sit there, a couple rides up on their bicycles and sits at the table beside me. White immediately greets them on a first name basis, and it's clear that they're definitely "regulars."

Loyalty and service are just two of the key ingredients that make Sir Edmond Halley's a success, however. The third comes from Executive Chef Jairo Santas.

Jerk Chicken Nachos is the first dish that arrives. A mound of jerk chicken, black beans, cheddar jack cheese, roasted tomato salsa and sour cream cover the plate in front of me. As I take my first bite, I'm addicted. The sour cream and salsa mix together to make the perfect consistency for an overall sauce.

Loyalty and service are just two of the key ingredients to Sir Edmond Halley's success. The third comes from their executive chef.

Mix that with soft, tiny bites of jerk chicken, and this appetizer is a crowd pleaser.

Next to arrive are the Pan Seared Goat Cheese Fritters. Before I indulge in my first bite, I can't help but be blown away by the beauty of the

presentation. A bleeding, deep red Cabernet reduction sauce covers the bottom of the plate. On top sits the perfectly seared fritters with a fresh, delicately sliced apple underneath. The dish is the ideal combination of sweet and savory. Every bite is accompanied by a crunch of fresh apple to make the dish refreshing at the same time. This is a not-to-be-missed choice.

Next up, the Classic English Fish and Chips. The dish arrives with a side of tarter sauce and large steak French fries. Oh, and no need to ask for your vinegar; it's already on the table. As I take my first bite into the chunky, fresh cod, I'm taken away to my father's hometown in England. You want English Fish and Chips? You've got it at Sir Ed's. These are classic and scrumptious. The best compliment I can give them is that my English dad would be proud. A very rare find in the States yet, the Queen City got it right. Look no further, this is your destination for fish and chips.

Following the fish and chips is Halley's Award-Winning Bacon Cheese Burger, which is also accompanied by large, luscious steak fries. Smothered in mustard and mayo, this burger does not disappoint. Bacon, lettuce, tomato, onion and cheddar cheese stretch the Kaiser roll bun as high as it can go. This is the ultimate, mouthwatering pub burger. If you're in the mood for a classic burger, look no further—you've found it. Next I bite into the Corned Beef Brisket Reuben. It arrives on sourdough



stuffed zucchini



corned beef brisket rueben



halley's award winning bacon cheese burger



vegetable club



pan seared goat cheese fritters

"The reason we're still here is that people want us to be here. It's like a social club in a sense; it's like coming home."

brisket inside. Each bite is more irresistible than the next. At the end, you're left with just the crust of the sourdough... the perfect amount to dip into the accompanying tomato soup. Gobs of goat cheese in the tomato soup create the ultimate sweetness and soft texture. Dipping and dunking the sourdough into the soup is a splendid way to end this delicious dish.

Don't be mistaken, this appetizing pub menu is not one dimensional. It also offers vegetarian options. One of my favorites, the Vegetarian Hong Kong Egg Rolls. The egg rolls feature strips of shiitake cabbage, carrots, ginger juice, chili garlic paste and sesame oil and arrive with Cantonese-style dipping sauces. The egg rolls are crunchy, sweet and offer a bit of spice. The dipping sauce offers a tangy, refreshing taste in each and every bite. Another not-to-be-missed item on this versatile menu is the Brussels sprouts! Dripping in a caramelized sauce and roasted to perfection, this dish will leave you wanting more.

Last, but certainly not least, I indulge in the Guinness Chocolate Pudding with a Baileys Irish Cream glaze. The dessert arrives in a mini Guinness glass with pops of cocoa powder

with oozing sauerkraut, gooey Swiss cheese and homemade thousand island dressing. Need I say more? It's relishing and rich, without being overpowering. The sourdough is the perfect thickness to show off the mound of

surrounding the entire dish. As I plunge my spoon into the creamy, chocolate pudding, the white Baileys Irish Cream rises to the top of the glass, coating each bite. It is delectable, sweet and rich. A decadent ending to any meal.

Sir Edmond Halley's is much more than an old world pub, though. They're not about the hottest new ingredient or newest pub trend. The menu is all about being authentic and serving classic dishes, a recipe that co-owner Svend Deal says Sir Edmond Halley's prides itself on. "Everything is made [onsite]. There are no kits, no sauces and no mixes. All of the stuff we make is authentic."

But that's not the only key ingredient to success. Deal says this pub offers much more than just a delicious meal, it's a place that brings people together. "The reason we're still here is that people want us to be here. It's like a social club in a sense, which in turn instills people's loyalty to us. It's like coming home."

Right before I leave, I notice a framed newspaper article hanging on the wall dated September 20, 1996. The title reads, "Revel in the pub experience at Sir Edmond Halley's." Fast forward to today... the date is different, but the message is still the same. This pub offers an experience to the Queen City that is here to stay. Don't miss out on it. You'll see that the proof is in the pudding. 🍷

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For up-to-date information on events and news around town, visit us at www.epicureancharlotte.com or like us on Facebook.

NoDa favorite Revolution Ale House has opened **Revolution Pizza** in the former Pizza Fusion space at Metropolitan in Midtown, offering something for everyone including vegan and gluten-free options as well.
www.revalehousenoda.com

Earl's Grocery, an informal eatery and gourmet grocer founded by sisters Tricia Maddrey and Bonnie Warford of Carpe Diem, has opened at 1609 Elizabeth Avenue. Named for their father, the bodega will offer deli-style service alongside prepared foods and snacking staples like wine, cheese and charcuterie.
704.333.2757 • earlsgrocery.com

Texicali Taco & Tequila Bar has opened at the N.C. Music Factory. Chef de Cuisine Carlos Rangle brings his Mexico City roots to a menu full of tacos, carne asada, carnitas and more of the like, all paired with a wide selection of tequila and tequila-based cocktails.
704.716.2327 • www.texicalicharlotte.com

Kerry Moffett of **Good Food on Montford** is moving to Dallas, TX, to pursue new adventures. Larry Schreybei from Stagioni will be replacing Kerry in the kitchen. Best of luck to Kerry and his family on their new adventures!
704.525.0881 • goodfoodonmontford.com

Chad Hutcheson of The String Bean in Belmont has opened a new wine, desert and catering venue named **10 Catawba** in the old Kimbrell Furniture building. The space will feature a large, open ballroom, a smaller, intimate loft, a wine/bourbon/dessert bar and downtown Belmont's only outdoor event lawn and space.
704.650.1774 • 10catawba.com

Chicken Salad Chick, the nation's newest fast-casual restaurant concept, has opened its new franchise location in Charlotte. The restaurant, located in the Carmel Commons Shopping Center, boasts 15 different chicken salads to choose from as well as gourmet soups, side salads and freshly baked desserts.
980.237.1248 • www.chickensaladchick.com

Charlotte Wine & Food Weekend is pleased to announce that their 25th anniversary celebration, held this past April, generated \$317,000 in donations to their partner charities. Over 30 events were held throughout the city, showcasing the best wines from around the globe and Charlotte's top restaurants and chefs.
www.charlottewineandfood.org

Eight Sushi & Asian Kitchen is scheduled to open at the N.C. Music Factory. The eatery, whose name ties to the belief that the number eight is synonymous with luck, profitability and prosperity in that culture, will offer authentic fare from southeast Asia.
www.eightcharlotte.com

Congratulations Ben and Dick! **Cantina 1511** has opened in its new location at Park Road Shopping Center. Make sure to check out their new space!
cantina15eleven.com

Nom Nom Burgers in the Park Towne Village Shopping Center has closed. Be on the lookout for **Flamin' Crawfish** to open in its place with fresh seafood and flavors of Asian Fusion Cajun cuisine.
www.facebook.com/pages/flamin-crawfish

Miró Spanish Grille is on their way to having a new home in south Charlotte. The restaurant plans to open early this fall in the Toringdon Market shopping center in the former Brig's Restaurant space beside Earth Fare. Welcome back!
704.540.7374 • www.mirospanishgrille.com

Three Spirits Brewery is scheduled to open soon at 5046 Old Pineville Road. Promising to be a place like no other microbrewery you've been to in the past, Three Spirits will produce high quality, unfiltered craft beers served in a soothing environment.
threespiritsbrewery.com

City Tavern at StoneCrest Shopping Center will be relocating to the former Nick's Steak and Taphouse location in Waxhaw. Keep your eyes open to see what will replace them.
www.city-tavern.com

Smoke Modern Barbeque will be making its Southern debut in Birkdale Village. Chef and owner Jamie Theriot will be returning to his Southern roots with this casual, full-service neighborhood restaurant and bar emphasizing home cooking, hospitality, BBQ traditions and a unique beverage program.
www.smokemodernbbq.com



september

october

04 -07 Yiasou Greek Festival
Experience the sights and sounds of Greece at the 36th Annual Yiasou Greek Festival, which features Hellenic cultural exhibits, authentic Greek cuisine and pastries, entertainment, art, shopping and more.
www.yiasoufestival.org

12 -13 Fifth Annual Sip & Stroll
Taste over 40 wine varieties, many from North Carolina wineries, while interacting with great local artists and musicians Uptown at the EpiCentre.
sipandstrollcharlotte.com

19 -21 Festival in the Park
This year, Festival in the Park celebrates its 50th anniversary! Charlotte's oldest and longest running free festival brings a variety of foods, live music and performing and visual arts to Freedom Park.
www.festivalinthepark.org

27 Satisfy Your Sweet Tooth
This premier event features over 350 beers from more than 100 breweries from across the region and around the world, games, live entertainment and food vendors. Admission includes a five-ounce collectible tasting glass. This event sells out fast!
www.charlotteoktoberfest.com

04 Great Grapes!
Bring your friends and family to Symphony Park for this annual wine, arts and food festival featuring hundreds of your favorite wines and wineries, vendors, food and live music.
www.uncorkthefun.com

16 -26 N.C. State Fair
This year's fair promises to be a first-class entertainment and educational event. The largest event in the state, the fair offers something for everyone with competitions, musical performances, fair food, rides and much more!
www.ncstatefair.org

17 -18 Q-City Charlotte BBQ Championship
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charlottebbqfestival.com

25 North Carolina Apple Festival
For the 30th year running, Lexington, NC, will be filled with arts & crafts vendors, entertainers, street performers and delicious festival food. Vendors serve up thousands of pounds of legendary barbeque sandwiches freshly made from the festival's official area restaurants.
www.barbecuefestival.com



▲ WINE & WAGS EVENT AT ROOSTER'S SOUTHPARK
l to r: Lee Connellee, Morgan Connellee, Melanie Connellee (sitting), Olivia Noble, Bragg (dog), Jim Noble

▼ BALLANTYNE CHAMBER BASH
l to r: Brad Konawalik, Todd Paris, Carl Mischinski



▲ FOOD TRUCK WEDNESDAYS AT SOUTHPARK
l to r: Brittany Montes de Oca, Meredith Hardison, Steven Powers, Mike Powers, Meredith Pierce

▼ AMERICAN HOMEBREWERS ASSOCIATION RALLY IN NODA
l to r: Steve Monahan, Kelly Forbis, Chad Henderson, Anthony Wyatt



▲ FAT BRIAN'S CATERING IN THE WBT MOBILE KITCHEN AT TASTE OF CHARLOTTE
l to r: Lauren Baker, Kayla Godfrey, Fat Brian, Kim Grubb, Bailey Dance, Zac Lozaga

▼ TAKE ME OUT TO THE BALL GAME
l to r: Heather LeBlanc, Carrie Becker, Cathy Connelly, Bobby Connelly, Linda Seligman, L. Polite-Coleman



savory end-of-summer eats



pulled pork sandwich

chef joseph brewster • ten park lanes

- | | |
|------------------------|---------------------------|
| sandwich ingredients: | coleslaw: |
| • 4 oz pulled pork | • ½ head cabbage, chopped |
| • 1 oz house bbq sauce | • ½ c carrots, chopped |
| • 1 oz coleslaw | • 3 tbsp sugar |
| • toasted bun | • ½ c mayo |
| | • 1 tsp salt |
| | • ½ tsp pepper |

Season pork butt with a dry rub. Preheat smoker to 250°F. Place seasoned pork into the smoker for approximately eight hours or until the pork reaches an internal temperature of 190°F. Let the pork rest for 30 to 40 minutes, shred the meat and set aside. Mix ingredients for coleslaw and chill. Place 4 ounces of pulled pork into a sauté pan. Add 1 ounce of barbeque sauce. Cook 2 to 3 minutes until slightly caramelized. Remove from heat. Add pulled pork and 2 ounces coleslaw to toasted bun.

watermelon salad

new world olive oil

- ingredients:
- | | |
|--------------------------------|---------------------------|
| • 4 c diced watermelon | • ½ c feta cheese |
| • ¼ c ¼-inch diced red onion | • ¼ c new world olive oil |
| • 2 tbsp coarsely chopped mint | lime honey ginger blend |

In a large bowl, add the chilled, bite-size watermelon chunks, red onion, mint and feta cheese. Drizzle the Lime Honey Ginger Blend over the salad and toss gently. Garnish with mint and serve.



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<p>PARK ROAD/ WOODLAWN</p>	<p>Brio Tuscan Grill Brio offers its guests 'La Dolce Vita.' The food is all simply prepared using the finest and freshest ingredients. The menu's emphasis is on prime steaks and chops, homemade pasta specialties and flatbreads prepared in an authentic Italian wood-burning oven. 704.571.4214 • www.brioitalian.com</p>	<p>Café Monte French Bistro This French bakery and bistro has a delectable dish for everyone, offering French fare along with freshly baked Artisan breads, pain de croissants and crêpes. Open every day for breakfast, lunch and dinner. 704.552.1116 • www.cafemonte.net</p>
<p>Ilios Noche With two locations in South Charlotte, INR serves fun, upscale Mediterranean inspired food. Featuring beautiful outdoor patios for dining and a live a music series, their Mediterranean-inspired dishes use locally-sourced ingredients, fresh vegetables and spices. 704.814.9882 • xeniahospitality.com</p>	<p>Maverick Rock Taco This all-American bar serves up your favorite Mexican-style cuisine with a rock-n-roll atmosphere. Their awesome variety of 'fun' tacos include fried avocado tacos, jalapeño mahi mahi tacos and crispy whitefish or Gyro tacos, plus burritos, cilantro lime fries, street corn, salads and great drink specials. 704.527.1400 • xeniahospitality.com/maverick</p>	<p>Moffett Restaurant Group This collection of restaurants owned by award-winning chef, Bruce Moffett understands that dining out is as much about the experience as it is about the food. Barrington's, Good Food on Montford and Stagioni all share a comfortable setting paired with innovative, seasonally-driven dishes. moffettrestaurantgroup.com</p>
<p>Sir Edmond Halley's Restaurant & Freehouse Come for the food and drink, stay for the fun. This quaint neighborhood pub nestled behind Park Road Shopping Center offers mouth-watering pub fare and a great beer selection. 704.525.7775 • www.siredspub.com</p>	<p>Ten Park Lanes Ten Park Lanes isn't your typical bowling alley. The new restaurant features BBQ, burgers, flatbreads, salads and sandwiches, plus Mason Jar Signature Stacks, moonshine on tap, beer bombs and specialty martinis. Outside, the beer garden offers 24 mostly craft brews on tap. 704.523.7633 • www.rollten.com</p>	<p>BALLANTYNE/ STONECREST/ PINEVILLE</p>
<p>D'Vine Wine Café Casual, relaxed environment with two separate lounge areas featuring 35 wines by the glass and over 500 wines for retail. The menu is focused on gourmet small plates at reasonable prices. 704.369.5050 • www.dvinewinecafe.com</p>	<p>DILWORTH/ MYERS PARK/ SOUTHEND</p>	<p>Autobell Car Wash Since 1969, customers have enjoyed the sparkling, clean cars and attention to detail that come with the unique Autobell experience. Choose from customized exterior and interior cleaning options at any of the 30 Charlotte area locations, all completed within 15 minutes or less. www.autobell.com</p>
<p>Cantina 1511 Cantina 1511 is where foodies flock for authentic Mexican cuisine and cocktails. Their spacious, decorative settings reflect the spirit of the festive country and make it the perfect place to gather for memorable meals and great times. 704.331.9222 • cantina15eleven.com</p>	<p>Lebowski's Neighborhood Grill Drop into Lebowski's for good times and great food. Located in the heart of Dilworth on East Blvd., this comfortable neighborhood grill features a street-side covered patio, flat screen TVs and the best Buffalo wings south of North Tonawanda, NY. Daily lunch and dinner menu. 704.370.1177 • lebowskisgrill.com</p>	<p>Pasta & Provisions Charlotte's primo Italian gourmet food store features homemade pasta, sauces, olive oils, imported and domestic cheeses, etc. and a huge selection of Italian wines. 704.364.2622 • www.pastaprovisions.com</p>
<p>Terra Restaurant This intimate bistro's casual atmosphere is perfect for dining with friends, co-workers and family. The creative menu features a wide array of great selections, always made from the highest quality ingredients. 704.332.1886 • www.terracharlotte.com</p>	<p>UNIVERSITY/ MATTHEWS</p>	<p>Total Wine & More-University The wine superstore offers a huge selection of fine wines at dynamite prices. Choose from everyday wines or some of the wine world's most revered labels. Many selections of beers and gift items are also available. Tastings and classes are offered as well. 704.714.1040 • www.totalwine.com</p>

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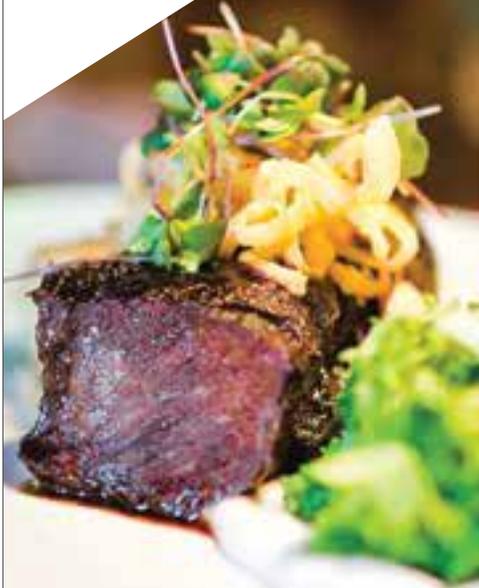
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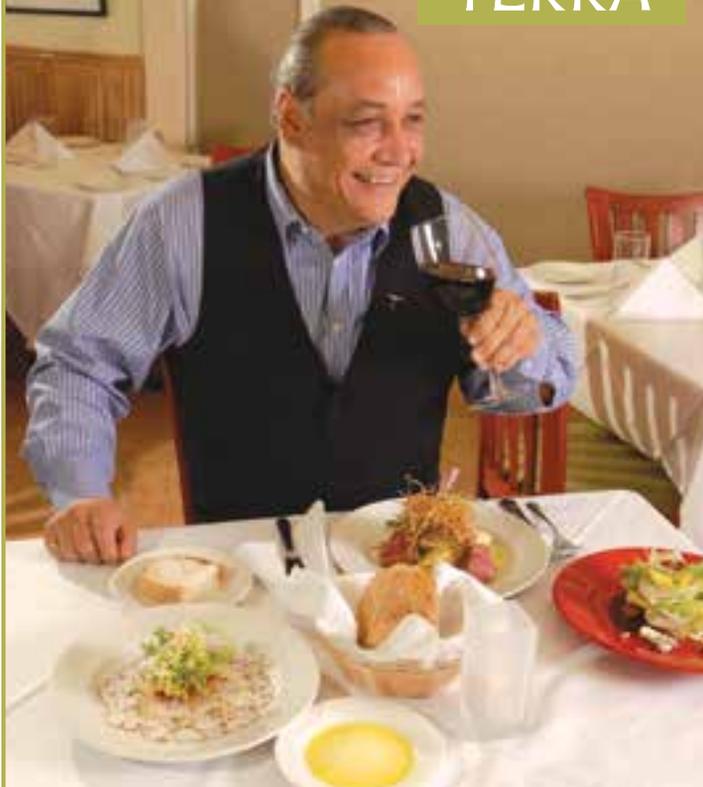
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