

DINE LISTINGS

A GUIDE TO RALEIGH'S FOOD SCENE

Please note that restaurants are continually reevaluating their dine in options and takeout/delivery options. Some of these listings may have changed after press time.

KEY

Average dinner entrée price

\$: 8-15

\$\$: 16-24

\$\$\$: 25-34

\$\$\$\$: 35-44

How we pick our listings:

These listings are not advertisements. They are a selective guide to establishments recommended by Raleigh Magazine. These listings are updated regularly. To suggest a restaurant, please email us at gina@raleighmag.com

MIDTOWN

41 Hundred

DINE IN PICKUP Located in the elegant Renaissance Hotel, 41Hundred offers a wide range of options; from the Korean BBQ wings to the smoked chicken pot pie, 41Hundred hits your simplest desires as well as the more savory parts of your palate. 4100 Main at North Hills Street; (919) 278-1478; 41hundredrestaurant.com \$\$

Capital Grille

DINE IN PICKUP The Capital Grille is a fine dining restaurant and steakhouse located in the Bank of America Tower at North Hills. Capital Grille specializes in dry-aged steaks, artfully prepared seafood and delicious sides to share, like our favorite Lobster Mac 'n' Cheese. If you only have time for a cocktail, we recommend enjoying it on the beautiful patio. 4242 Six Forks Road; (919) 787-3901; thecapitalgrille.com \$\$\$

CO

DINE IN PICKUP Chef Masanori Shiraishi fuses traditional Southeast Asian cuisine with his own creative and modern designs at CO. From his 25 years of culinary experience, Shiraishi has several unique dishes including Malaysian chili wings, tasty caramel pork banh mi and trendy poke bowls. 101 Park at North Hills Street; (919) 258-2070; eatatco.com/location/raleigh \$

Coquette Brasserie

DINE IN Executive chef Ian Sullivan prepares classic French cuisine that never disappoints—from Coq au Vin to Beef Bourguignon—sourcing ingredients from local farms and vendors. All are

served in a sophisticated, Parisian-esque setting, with tables open to the sidewalks of Midtown. 4351 The Circle at North Hills; (919) 789-0606; coquetteraleigh.com \$\$

Cowfish Sushi Burger Bar

DINE IN PICKUP DELIVERY As the name implies, you can get a little bit of everything in this vibrant space with bright red walls and an ultra-mod cylindrical fish tank as the centerpiece. Cowfish is famous for its Burgushi fusion dishes—combining the best of meat and fresh seafood—like the Prime Time Filet and Lobster Roll. 4208 Six Forks Road; (919) 784-0400; thecowfish.com \$\$

Mia Francesca Trattoria

DINE IN PICKUP DELIVERY Rustic wood beams and high ceilings are the backdrop to Northern Italian dishes like Pollo Parmigiana and Spaghetti alla Bolognese, as well as pizzas, salads and antipasti. With an ever-changing menu that highlights seasonal NC ingredients, experience truly authentic, made-from-scratch Italian food using local, farm-to-table products. 4100 Main at North Hills Street; (919) 278-1525; miafrancescaraleigh.com \$

Midtown Grille

DINE IN Midtown Grille offers sophisticated yet approachable contemporary American cuisine including shrimp and grits, Espresso Rubbed NY strip and fried oysters. Dessert is a must here so save room for the Chocolate Torte or the Creme Bruleé. 4421 Six Forks Road; (919) 782-9463; themidtowngrille.com \$\$

Rosewater Kitchen & Bar

DINE IN Rosewater delivers a beautiful, light-filled “garden party” atmosphere in North Hills, ideal for sipping eclectic wines and inventive craft cocktails while dining on small plates and comfort food dishes inspired by flavors found in small Mediterranean villages. The concept from Giorgios Group highlights partnerships with local gardeners, farmers, fishermen and foragers in an intimate, curated space. 110 Park at N Hills Street; (919) 424-7886; rosewaterraleigh.com \$\$

STIR

DINE IN PICKUP The muscles are fresh and local, the scratch-made entrees are to die for and the cocktails—made with artisanal ice—are elevated and refreshing. STIR exudes an upscale seaside restaurant-vibe with a premier location in North Hills that's ideal for office lunches, dinner dates and family brunches. Our favorite dish? The scallop and shrimp white cheddar mac and cheese. 4242 Six Forks Road; (984) 200-8614; stirraleigh.com \$\$

Vivace

DINE IN This Italian eatery feels like a home away from home with its long cushioned banquettes adorned with colorful throw pillows and spacious outdoor seating. Enjoy Italian classics like Veal Saltimbocca and pizzas, as well as creative seasonal menu items from Executive Chef Ian Sullivan featuring pasta, lamb, chicken, beef, salmon and swordfish. 4209 Lassiter Mill Road; (919) 787-7747; vivaceraleigh.com \$\$

FIVE POINTS

The Barton on Fairview

DINE IN PICKUP Frank and Margaret Ballard capture the romance of the 1940s with a black and white checkerboard floor and classic import, domestic and local craft beers. Try the old-fashioned meatloaf, fresh fish and burgers or a piece of homemade cake. Or, have a sandwich with some of Raleigh's tastiest egg salad. 2000 Fairview Road; (919) 856-8551; imaginarystudioonline.com/hayes \$

Bloomsbury Bistro

PICKUP Tucked away in a corner of Five Points, chef John Toler creates a seasonal menu every six weeks blending vibrant, ethnic flavors with traditional French cooking. You might find a hazelnut crusted Heritage Farms pork tenderloin over stone ground cheese grits or a corned Angus beef brisket “Reuben” served over mild Savoy cabbage kraut. 509 W. Whitaker Mill Road; (919) 834-9011; bloomsburybistro.com \$\$\$

Glenwood Grill

DINE IN PICKUP Putting a modern spin on Southern and Low Country favorites from the mountains to the coast, chef John Wright sources ingredients from all over the nation to create authentic dishes such as Parmesan fried oysters and a marinated and grilled rack of lamb. 2603-151 Glenwood Avenue; (919) 782-3102; glenwoodgrill.com \$\$

Hummingbird

DINE IN PICKUP At Hummingbird you can enjoy all three meals of the day, paired with coffee and tea in the morning and innovative craft cocktails in the evening. Try dishes like steak and eggs, chicory salad, roast beef po'boy and ricotta fritters from NOLA transplant chef Coleen Speaks. 1053 E Whitaker Mill Road, Suite 111; (919) 301-8900; hummingbirdraleigh.com \$\$

Lilly's Pizza

PICKUP DELIVERY Four musicians started a carryout and delivery pizza place in a former biker bar 25 years ago and today, Lilly's is still going strong. Favorites include the CowTipper with beef, olives, Parmesan and feta and South of the Border with salsa, chicken, cheese, jalapeños and cilantro. Lilly's also offers gluten-free 10-inch pies. 1813 Glenwood Avenue; (919) 833-0226; lilypizza.com \$

Lola's Beach Bar

DINE IN PICKUP Catch beach vibes all year long at this tropical-inspired cantina, offering street tacos, burritos, nachos, bowls and more alongside speciality housemade margaritas and

cocktails. They use 100 percent agave tequilas and fresh squeezed juices, even in their sweet and sour mix. 1803 Glenwood Avenue; (984) 222-3647; lolasbeach.bar \$

Mandolin

 **DINE IN PICKUP DELIVERY** Sean Fowler, who opened Mandolin in the old Johnson's Pharmacy space off Fairview Road, has come full circle from eating grilled cheese at the pharmacy counter as a kid to serving up iconic, locally sourced Southern dishes as a homegrown chef. Classic menu items include chicken and waffles, pan-seared grouper and grilled Lady Edison pork chop. 2519 Fairview Road; (919) 322-0365; mandolinraleigh.com \$\$\$

Neuse River Brewing & Brasserie

DINE IN PICKUP DELIVERY At Neuse River Brewing's North Raleigh taproom, old meets new in the form of traditional and experimental contemporary craft brews, paired with a simple menu in a relaxed setting. Eastern European-inspired dishes like mussels, duck poutine, croque monsieur and steak frites perfectly complement their beers, which range from a smoked Belgian brown ale to a streamside blueberry pop tart sour. On warm days, take your meal outside to enjoy their exquisite open-air patio. 518 Pershing Road; (984) 232-8479; neuseriverbrewing.com \$\$

NOFO @ the Pig

 **DINE IN PICKUP** Located in a renovated Piggly Wiggly, NOFO takes its initials from its first location on North Fourth Street in downtown Wilmington (now closed). The two-story dining and shopping venue offers a creative selection of starters, salads and sandwiches, including a Shrimp BLT and Eastern BBQ pork sliders. Upstairs, a gift shop sells local foods and other wares. 2014 Fairview Road; (919) 821-1240; nofo.com \$

The Point at Glenwood Restaurant and Bar

NOT OPEN YET Owned and operated by Raleigh natives, The Point serves comfort food at reasonable prices in a neighborhood setting, including both lunch and dinner and a Sunday brunch buffet. The dinner menu features dishes for all taste

buds, including fried olives, duck wings, Calabash shrimp, penne a la vodka and a selection of wood-fired pizzas. 1626 Glenwood Avenue; (919) 755-1007; thepointatglenwood.com \$\$\$

Red Dragon

PICKUP A Five Points staple with a cozy ambiance serving authentic Chinese classics like Kung Pao beef and Kung Pao chicken, as well as an extensive à la carte menu. 2513 Fairview Road; (919) 782-1102; reddragonraleigh.com \$

Taste

DINE IN PICKUP Taste offers fresh and whole foods in morsels—portions between appetizers and entrées—from a cheese plate to Angus beef sliders and seared pistachio-crusting ahi tuna. Pair your meal from a rotating seasonal menu with a drink from the owner's private wine reserve or choose from a variety of select craft beers. 1912 Bernard Street; (919) 948-7815; thetastebars.com \$\$\$

Wilson's Eatery

DINE IN PICKUP Located within Dock 1053, Wilson's Eatery offers locally-sourced, scratch-made sandwiches, flatbreads and salads with a Southern flair in an open indoor/outdoor warehouse space, complete with a beer garden shared by sister company Lynwood Brewing Concern. LBC beers are offered, along with house-made sodas and craft cocktails. 1053 E. Whitaker Mill Road; (919) 977-5442; wilsonseatery.com \$

NORTH RALEIGH

Café Tiramisu

DINE IN PICKUP Originating from an old Raleigh favorite, Piccolo Mondo, Chef Paolo DeMartino prepares rustic Northern Italian cuisine in this quaint eatery with a rich rustic décor. Known for its classic spinach fettuccine and inventive daily specials, the DeMartino family has been perfecting dishes for over 40 years. 6196 Falls of Neuse Road; (919) 981-0305; cafetiramisu.net \$

Chow Pizza and Wings

DINE IN PICKUP Executive chef Bryan Rephann prepares grilled smoked wings, ground in-house burgers, hand-tossed pizza and fresh salads—all available with a wide

selection of both local and international craft beers. Live trivia on Wednesday nights at 8. 8311 Creedmoor Road; (919) 841-4995; chowraleigh.com \$

Gonza Tacos y Tequila

 **DINE IN PICKUP** Go for fresh Colombian-inspired cuisine with a hippie-chic vibe, complete with neon colors fashioned into modern Day of the Dead decor. Favorites include a new spin on traditional enchiladas, tacos, quesadillas and fajitas. 7713 Lead Mine Rd; (919) 846-5478; gonzaticosytequila.com \$

Hibernian Irish Pub

DINE IN PICKUP DELIVERY The perfect place for traditional Boxy or Bangers and Mash, the Hibernian is a cozy Irish pub with good food and an extensive beer list. 8021 Falls of Neuse Road; (919) 803-0290; hibernianpub.com \$

Kanki Japanese House of Steak and Sushi

DINE IN PICKUP DELIVERY Known for their fresh sushi and hibachi cuisine, Kanki is a beloved gathering place for those looking for more than just a standard dinner. Watch as their talented chefs expertly chop, dice and cook your meal in front of you with the flip of a knife and the beat of a spatula on large teppanyaki grills, performing fun tricks such as making onions into volcanos. 4325 Glenwood Avenue, Suite 1070; (919) 782-9708; kanki.com \$\$\$

Margaux's

DINE IN PICKUP Chef de Cuisine Andrew Pettifer trained all over the world before coming to Margaux's in 1996, bringing flavors and techniques from Bali, London, Brazil and Sydney to round out a creative menu. The open kitchen format encourages guests to interact with Pettifer and his chefs. Margaux's offers select cuts of meat and fish, and a three-course price fixe menu. 8111 Creedmoor Road; (919) 846-9846; margauxsrestaurant.com \$\$\$

Milton's Pizza

 **DINE IN PICKUP** A staple since 1983, Milton's offers a lunch buffet with pizza, pasta, lasagna and a 40-item salad bar, including smoothies for the kids, as well as traditional Italian dishes,

burgers and beer. This family friendly eatery offers weekly and daily specials—from half-priced bottles of wine to \$2 off an appetizer with a large pizza order. 8853 Six Forks Road; (919) 847-0604. 14520 Falls of Neuse Road; (919) 570-9099; miltonspizza.com \$

North Ridge Pub

DINE IN PICKUP North Ridge Pub is an upscale restaurant serving elevated versions of classic pub fare, including a French dip sandwich with roast beef, Swiss cheese and au jus, crab cakes with black bean rice and lemon-lime sauce and an Asian burger grilled and dipped in teriyaki soy sauce, then topped with spinach, mushrooms, tomato and cilantro garlic mayo. 6010 Falls of Neuse Road; (919) 790-9125; northridgepub.com \$\$\$

The Piper's Tavern

DINE IN PICKUP A comforting local pub with a friendly atmosphere, Piper's Tavern combines a traditional Irish pub, sports bar and family restaurant into one. It's become a popular spot for families and friends to gather for bar food and Piper's own specialty dishes, including shrimp and grits, Low Country crab cakes and homemade grilled bratwurst. 8304 Falls of Neuse Road; (919) 676-7413; thepiperstavern.com \$\$\$

Poppyseed Market Cafe & Wine Bar

DINE IN PICKUP Stop in Poppyseed's gourmet deli and café for hot and cold sandwiches, made-to-order with quality Boar's Head meats and fresh toppings for lunch. In the evening, choose from loaded salads, elevated comfort dishes like mac and cheese, meatloaf and lasagna, or hand tossed pizzas, best enjoyed with a glass of wine or local brew. 8801 Lead Mine Road, #107; (919) 870-4997; poppyseedmkt.com \$

Relish Craft Kitchen & Bourbon Bar

DINE IN PICKUP DELIVERY A craft kitchen and bourbon bar specializing in comfort foods with a "new Southern" twist, Relish offers mac & cheese skillet, burgers, wraps, fried black-eyed peas, hearty grilled cheese sandwiches and "farm fresh" sides like Carolina caviar and fried green tomatoes. A seasonal menu changes frequently to showcase local

fruits and vegetables. 5625 Creedmoor Road; (919) 787-1855; relishraleigh.com \$

Saint Jacques

 **DINE IN** Don't be deceived by the unassuming strip-mall location—Saint Jacques is a Raleigh treasure. This restaurant has been creating an authentic French experience with exceptional food and wine for almost 15 years. Saint Jacques was voted one of the Top 100 restaurants in the nation by Open Table in 2016. 6112 Falls of Neuse Road; (919) 862-2770; saintjacquesfrenchcuisine.com \$\$\$

Sassool Mediterranean Cafe

DINE IN PICKUP DELIVERY Sassool began as a family bakery in 1977 and has since re-branded as a restaurant specializing in Mediterranean dishes crafted from high-quality ingredients and authentic recipes. The menu includes deli platters, pizza-shaped pita pies, deli-fresh salads and pita sandwiches and daily specials like Lebanese spaghetti, Basmati rice with chicken and spanakopita. 9650 Strickland Road; (919) 847-2700; sassool.com \$

Sawmill Tap Room

DINE IN PICKUP Home of the original Breuben, there's no need to choose between good beer and good food. Plenty of taps and a wide variety of artisan burgers and salads can be enjoyed outside on the deck or indoors to catch a game in an energetic atmosphere. 7701 Lead Mine Road; (919) 845-7889; sawmilltaproom.com \$

Sola Coffee Café

DINE IN PICKUP This family-owned neighborhood café has the feel of a European coffeehouse. The morning kitchen menu includes egg sandwiches, mini-omelets and bagels; definitely try the hot mini doughnuts. Just before noon, the menu switches to sandwiches and salads with vegetarian and gluten-free options and flatbreads take center stage after 5 p.m. 7705 Lead Mine Road; (919) 803-8983; solacoffee.com \$

Winston's Grille

DINE IN PICKUP Open since 1986, Winston's is a local favorite for its prime rib, pastas and fresh salads. Its traditional steakhouse ambiance and expansive outdoor terrace for dining

is popular with the locals. Sutton Square, 6401 Falls of Neuse Road; (919) 790-0700; winstonsgrille.com \$\$

Zest Café

DINE IN PICKUP This café combines contemporary American fare with eclectic art and home furnishings in ceramic, metal, linen and glass. Favorite meals include a NC catfish sandwich, cashew encrusted chicken breast and veggie lasagna. 8831 Six Forks Road; (919) 848-4792; zestcafehomet.com \$

CAMERON VILLAGE

Cantina 18

DINE IN PICKUP With a rooftop bar and an all-glass front, Chef Jason Smith is serving his trademark Mexican fusion dishes with more than a little swank. Cantina 18 is a decidedly upscale and urban addition to Cameron Village, open seven days a week. 433 Daniels Street; (919) 835-9911; 18restaurantgroup.com/cantina-18-raleigh \$

Piccola Italia

 **DINE IN PICKUP** Sicily native Frank Amato has been preparing classic Italian meals in Cameron Village since 1982. In this relaxed lunch and dinner spot, enjoy handmade pizzas, homemade soups and salads, as well as your traditional Italian pasta dishes, including meat or cheese-filled tortellini served with your choice of sauce. 423 Woodburn Road (919) 833-6888; piccolaitalianc.com \$

so•ca

DINE IN PICKUP DELIVERY so•ca derives its name from several sources and its menu transports you to unfamiliar lands with more than 20 countries represented. Dishes such as the Brazilian Feijoada, Peruvian Tiradito de Pescado or Puerto Rican Mofongo are right at home on the streets of Rio de Janeiro, Lima and Fajardo. 2130 Clark Avenue; (919) 322-0440; socaraleigh.com \$\$

Tazza Kitchen

DINE IN PICKUP Tazza takes pride in using dozens of local farmers for its ingredients as well as sourcing proteins that are antibiotic and chemical free. High ceilings lend a simple urban ambiance that aligns with the menu; dishes

include spicy sausage and black pepper honey pizza with aged provolone and fresh mozzarella. 432 Woodburn Avenue; (919) 835-9463; tazzakitchen.com \$\$

Tupelo Honey Café

DINE IN PICKUP DELIVERY A sister restaurant to the original Tupelo Honey in Asheville, you'll find fresh, made-from-scratch eats, from blueberry jam and biscuits to fried okra and shrimp and grits. Farms in North and South Carolina are big in the supply chain; honey drips from honeycombed ceilings and tables are finished logs stumps. Check out the Moonrise Brunch, serving late-night breakfast small plates. 425 Oberlin Road; (919) 723-9353; tupelohoneycafe.com \$\$

Village Draft House

DINE IN Village Draft House is a "beer friendly" restaurant featuring 100 beers on tap. The atmosphere is relaxed where you can sit inside or outside and still see the game. The menu features everything from salads and great burgers to grilled chicken or bacon meatloaf platters. 428 Daniels Street; (919) 833-1373; villagedrafthouse.com \$

LAFAYETTE VILLAGE

Driftwood Cantina

 **DINE IN PICKUP** Formerly named Driftwood Kitchen and Bar, Nunzio Scordo's fresh new concept delivers authentic Latin-American dishes and cocktails in a fun, beachy atmosphere. The signature tortillas are handmade daily using a nixtamalization process in which corn is ground into masa, then mixed with salt and water to form the tortillas. The result is fresh-tasting, aromatic tortillas that make the perfect base for fillings like chipotle adobo marinated shrimp, braised lamb barbacoa and pork carnitas. 8460 Honeycutt Road #112; 919-977-8360; driftwoodcantina.com \$\$

Farina

 **DINE IN PICKUP** Wood-fired pizzas and classic old school dishes are easy finds at this casual neighborhood American-Italian restaurant. The menu features fresh and imported pastas. Don't overlook the Night Kitchen Bakery Italian bread with olive oil or

the grilled bruschetta. 8450 Honeycutt Road; (919) 714-7477; farinaraleigh.com \$\$

Fresh Levant

DINE IN PICKUP Raleigh's only 100 percent non-GMO, gluten-free restaurant offers pastries, wine, coffee and sandwiches and salads inspired by the Levant Mediterranean region. Favorites are the bistro eggs, lentil soup, grilled halloumi and fattoush. For dessert, the cinnamon rolls drizzled with an apple cider glaze are sinful. 8450 Honeycutt Road, Suite 106; (984) 200-3999; freshlevant.com \$\$

Simply Crepes

DINE IN PICKUP DELIVERY Started by the Heroux family, Simply Crepes puts French-Canadian family recipes to work as the perfect medium for both the sweet and savory, including smoked salmon and chicken cordon bleu. The Grand Marnier crepe is a great dessert option for those 21 and up. 8470 Honeycutt Road, Suite 100; (919) 322-2327; simplycrepes.com \$

Sushi One

DINE IN Modern and elegant with stone and granite interior, Sushi One offers sushi and sashimi options, including staples (California roll) to more adventurous choices (such as the Unagi roll). BOGO sushi rolls are available often (dine-in only); the restaurant also offers tempura, teriyaki, yakisoba and hibachi options. 8470 Honeycutt Road, Suite 100; (919) 615-3209; sushionenc.com \$\$

Village Grill

DINE IN PICKUP DELIVERY A great burger spot. Try the Memphis smokehouse burger, an 8-ounce burger patty topped with pulled pork, barbecue sauce, smoked bacon, cheddar cheese and crispy fried onion rings. The Grill's menu also includes shareable plates, flatbreads, sandwiches, coleslaw, mac and cheese and sweet potato crusted grouper. 8470 Honeycutt Road; (919) 890-5340; villagegrillraleigh.com \$

Vinos Finos Kitchen and Wine Bar

 **DINE IN PICKUP** This local tapas and wine bar offers one of the area's largest selections of South American wines, pairing wonderfully with Vinos Finos' re-

owned Argentine beef empanadas. Other small plate offerings include bacon-wrapped Medjool dates or crab meat-stuffed artichokes. Entrees include steak, lamb stew and salmon. 8450 Honeycutt Road, Suite 110; (919) 747-9233; vinosfinosypica-das.com \$

BRIER CREEK

Azitra Indian

DINE IN PICKUP DELIVERY Enjoy Indian classics as well as a few fusion surprises from lamb vindaloo to paneer tikka masala. Dine indoors for a white tablecloth experience with modern lighting and pops of color or venture outside to spacious patio and bar seating. 8411 Brier Creek Parkway; (919) 484-3939; azitra.us \$

Brasa Brazilian Steakhouse

DINE IN Passadores visit tableside with skewers of beef, pork, lamb, chicken and sausage, offering a taste of a traveling charcuterie packed with flavor fresh off the grill. All meals are buffet style and include an appetizer and salad bar, the latter featuring shrimp, salmon, grilled and steamed vegetables, salads and more. 8551 Brier Creek Parkway; (919) 544-3344; brasasteakhouse.com \$\$\$

Brier Creek Beer Garden

DINE IN PICKUP Located in a shopping center filled with chain restaurants, this locally owned beer garden and restaurant offers 52 craft beers on draft, more than 100 bottles, wine and spirits—all served with lunch and dinner. The menu features unique dishes like the date in a blanket sandwich, a fresh toasted pretzel roll filled with peanut butter, dates, tart berries and celery. 8521 Brier Creek Parkway; (919) 748-3900; briercreekbeergarden.com \$

Trali Irish Pub

DINE IN PICKUP In Brierdale Shopping Center's Trali Irish Pub, you'll find authentic Irish food and pints, plus craft beer and local music. The menu is crafted by chef and owner Eamonn Kelly, who hails from County Galway in Ireland. Enjoy a pint or two alongside traditional dishes including boxty, fish and chips, bangers and mash and shepherd's pie. 10370 Moncreiffe Road; 919-544-4141; traliirishpub.com \$\$

Zayka Indian Cuisine

DINE IN PICKUP DELIVERY One of the only Punjabi Northern Indian restaurants in Raleigh or the Triangle, Zakya prides itself on creating savory "Tandoori" oven dishes by blending herbs and spices. Great lunch buffet with a dozen different Indian dishes plus homemade Indian breads made daily. 10410 Moncreiffe Road, Suite 104; (919) 361-5370; zaykaraleigh.com \$\$\$

FAYETTEVILLE STREET

Capital Club 16

PICKUP Once home to Raleigh's social and literary set, this historic building features 14-foot ceilings, vintage subway tile and heart pine floors salvaged from the 1800s. Try the portobello grilled cheese sandwich or the Vesper board, the latter featuring local and German sliced meats, Hickory Grove camembert, Jarlsberg, pickles, radishes, boiled egg, horseradish mustard and a local bread basket. 16 W Martin Street; (919) 747-9345; capitalclub16.com \$\$

Centro Mexican

DINE IN Bright colors, wood floors and exposed brick are the backdrop to authentic Mexican and Latin American cuisine, including mole poblano and chilaquiles verdes with sautéed white corn tortilla chips tossed in tomatillo sauce, cilantro, heavy cream and cheese topped with rajas and two poached eggs. Other favorites are the guacamole, salsa, queso, margaritas and sangria. 106 S Wilmington Street; (919) 835-3593; centroraleigh.com \$

Death and Taxes

NOT OPEN YET An Ashley Christensen restaurant, Death and Taxes is located in a period building with tall ceilings and arched windows, offering a creative selection of food cooked over the open fire. Try the grilled duck breast with black rice, embered carrots and vadouvan or the steak tartare with carrot, turmeric, cilantro and grilled ciabatta. 105 W. Hargett Street; (984) 242-0218; ac-restaurants.com \$\$

Garland

PICKUP This artsy Indian-Asian restaurant with a distinct Southern flare is located near the very center of down-

town. Colorful art decorates black walls; trees climb to the ceiling. The lamb shank osso-bucco and Tandoor chicken kabobs are two popular picks. 14 W Martin Street; (919) 833-6886; garlandraleigh.com \$\$

Happy & Hale

PICKUP DELIVERY This all-day counter-service cafe offers a health-focused menu of salads, protein bowls, smoothies and juice, with a mission to offer fresh, fast, healthy fuel for the body. You can order online for pickup and delivery is available. 443 Fayetteville Street; (919) 307-4148; happyandhale.com \$

Jimmy V's Osteria + Bar

DINE IN PICKUP DELIVERY Named for the head coach of NC State's national championship winning basketball team, Jim Valvano, Jimmy V's offers upscale Italian as well as more casual fare, including pizza, salads, antipasti and the famous "Whitten-Burger" named after Derek Whittenburg, one of the players from the 1983 championship team who frequents the restaurant. 420 Fayetteville Street; (919) 256-1451; jimmyvsraleigh.com \$\$

lucettegrace

DINE IN PICKUP This contemporary patisserie in the heart of downtown Raleigh is a great place to start your day, a lunchtime escape or a reward after a long day's work. A few of our favorite dishes: the ham and cheddar croissant, curry chicken salad sandwich and the salted caramel brownie. 235 S. Salisbury Street; (919) 307-4950; lucettegrace.com \$

ORO

DINE IN Located in the PNC Building, ORO is a trendy, tapas-style restaurant featuring craft cocktails, a full wine bar and small plates meant for sharing. Enjoy global cuisine, including seared scallops, wagyu steak tartare and wok fried Brussels sprouts, in a sophisticated atmosphere with two stories and an all-white color palette. 18 E Martin St; (919) 832-6622; ororaleigh.com \$\$

Poole's Diner

PICKUP Open seven days a week from 5 p.m. 'til midnight, this 1945 pie shop of the same name was restored by Ashley Christensen, keeping much of the

space's original charm and featuring a double-horseshoe bar, red leather banquettes, Lucite chairs and chalkboard menus which change both daily and weekly according to ingredients available. 426 S. McDowell Street; (919) 832-4477; ac-restaurants.com Prices not given

Poole'side Pies

PICKUP Ashley Christensen's latest venture highlights something new from the chef—pizza. Neapolitan-style pies are prepared in a 900-degree Marra Forni Italian brick oven. The retro, swim-club themed eatery also offers starters and salads, with a complementary cocktail menu. 428 S McDowell Street; ac-restaurants.com \$\$

Raleigh Times Bar

DINE IN PICKUP Located in the home of the former Raleigh Times newspaper, this 100-year-old building was renovated in 2006 and now boasts a rooftop patio and second-floor seating. A local watering hole with a generous selection of craft beers—particularly the Belgian variety—the menu features wide variety as well, including NC catfish, pork belly Sisig lettuce wraps and kale Caesar salad. 14 E. Hargett Street; (919) 833-0999; raleightimesbar.com \$

Sono Raleigh

PICKUP Chef Hyun-Woo Kim is a South Korean native who is trained in the stylings of Japanese, Korean and Thai cuisines. At Sono he prepares a traditional Japanese menu featuring ramen dishes, rolls, sushi, dumplings and more. À la carte items are available as well, including tuna, eel, salmon, octopus and red snapper. 319 Fayetteville Street; (919) 521-5328; sonoraleigh.com \$

Tama Tea

NOT OPEN YET This North Carolina-native, health loving, bohemian-style cafe nestled in downtown Raleigh brings new versions of tea, coffee and sandwiches to the table. Matcha tea, bubble tea, green smoothies and vegan sandwiches are all included on its menu. 401 Fayetteville Street; (919) 561-6271; tamatea.com \$\$

GLENWOOD SOUTH

42nd Street Oyster Bar

 **DINE IN PICKUP** Opened originally as a grocery store in 1931 after Prohibition ended, this eatery became the first place in Raleigh to serve draft beers in frosted mugs. There are still plenty of frosty mugs, but now this landmark gets attention for its fresh seafood and seasonal menu featuring the state's best oysters, shrimp, scallops, clams, fish and mussels. 508 W Jones St; (919) 831-2811; 42ndstoysterbar.com \$\$

Anise Pho

PICKUP DELIVERY This Vietnamese restaurant occupies a comfortable space on Glenwood South with a daily lunch special combo consisting of pho, banh mi sub, rice platter or salad noodle bowl. Other entrees are available for dinner, as well as a house special ice cream, which comes in five flavors: Hawaiian coconut, avocado, ube purple yam, mango and green tea. 222 Glenwood Avenue, Suite 113; (919) 803-4539; facebook.com/AnisePho \$

Clouds Brewing

DINE IN PICKUP In 1925, Carolina Power & Light Company built a one-story Art Deco building to house streetcars and buses; now, it's home to Clouds Brewing. Experience "Downpour," a self-serve wall of beer taps. The restaurant offers brunch, lunch and dinner and with more than 80 beers, ciders and meads. The BBQ pork belly burger is a menu favorite. 126 N West Street; (919) 307-8335; cloudsbrewing.com \$

The Cortez Seafood & Cocktail

 **DINE IN PICKUP DELIVERY** Occupying the Glenwood South location formerly held by Cafe Helios, The Cortez brings a subtly tropical setting with a modern feel. Known for its dollar oyster special Tuesdays-Sundays from 5–6 p.m., Chef Oscar Diaz offers not only an eclectic seafood menu but also a wide range of Mexican-American handcrafted cocktails. 413 Glenwood Avenue; (919) 342-8227; cortezraleigh.com \$

Dogwood Bar + Eatery

NOT OPEN YET Retro mid-century designs inspire the furniture

for this venue, which is home to two bars, indoor and outdoor, as well as a grand wrap-around heated porch. Dogwood offers a small menu of shareable plates, plus a Sunday brunch, to accompany their unique handcrafted cocktails. 610 Glenwood Avenue; (919) 977-3714; dogwoodraleigh.com \$

Five Star

DINE IN PICKUP DELIVERY With a dinner menu available until midnight seven days a week, this eatery offers a large drink menu—everything from cold beer to hot sake—as well as traditional Asian soups and sophisticated entrees, including Thai peanut noodles and crispy sesame beef. 301 N West Street, Suite 101; (919) 833-3311; fivestarraleigh.com \$\$

Hibernian Irish Pub

DINE IN PICKUP DELIVERY Tip back a Guinness in this traditional pub with painted red brick, wood paneling and a mini library. Traditional Irish dishes abound—from bangers & mash to fish 'n chips. Also popular are a variety of burgers (lamb, beef and brisket). 311 Glenwood Avenue; (919) 833-2285; hibernianpub.com \$

La Santa

DINE IN PICKUP DELIVERY La Santa is a family-owned restaurant serving traditional Mexican food based on recipes from the owner's mother who hails from Guadalajara. Popular dishes include handmade tortillas, bolillo (Mexican bread) with carnitas, chicken enchiladas and mole poblano. Margaritas are made from fresh fruit juices squeezed daily. 222 Glenwood Avenue, Suite 107; (919) 720-4096; lasantanc.com \$

MoJoe's Burger Joint

DINE IN PICKUP DELIVERY With more than ten different burgers to choose from, MoJoe's is a haven for burger lovers in Raleigh. The classic eatery features hand-pressed burger patties smothered in everything from crispy jalapeño bacon and salsa verde to grilled peppers and onion rings. Or you can opt to make your own a chicken, turkey, veggie or black bean burger or order one with 100 percent choice beef. Add a side of fries with famous MoJoe's sauce and a signature milkshake—you won't regret it. 620 Glenwood Avenue; (919) 832-6799; mojoesburgerjoint.com \$

My Way Tavern

Eatery & Spirits

DINE IN PICKUP DELIVERY

This spot will remind you of Cheers where "everyone knows your name." The dark wood tavern is a good spot to watch a game with televisions on every wall. The signature dishes will impress, especially the Baja tacos and the baby back ribs. 522 St. Mary's Street; (919) 900-8273; mywaytavern.com \$

Plates Neighborhood Kitchen

 **DINE IN PICKUP** Nestled in a cozy neighborhood shopping center and decorated with tiny white lights, Plates serves reimagined Southern favorites using local ingredients. 301 Glenwood Avenue; (919) 828-0018; plateskitchen.com \$

The Rockford

DINE IN PICKUP Opened in 1994 as the only bar or restaurant in the now bustling Glenwood South district, The Rockford is known for its timeless interior decor and classy yet approachable menu. Its inconspicuous location above Parliament bar is popular among artists, musicians, business professionals and industry workers alike for their elevated comfort dishes such as cast iron mac and cheese, cheerwine bbq brisket and Carolina shrimp cakes. 320 1/2 Glenwood Avenue; (919) 821-9020; therockfordrestaurant.com \$\$

Snoopy's Hot Dogs

PICKUP Hot dogs and hamburgers reign at this ultra-casual diner with a walk-up window, but you'll also find homemade chicken salad and vegetable soup along with traditional sides of seasoned fries, onion rings and chips. *Multiple Raleigh locations;* snoopys.com \$

Southern Charred

DINE IN PICKUP DELIVERY For favorites we all know and love, head to Southern Charred, a rustic bar and restaurant with wood-paneled walls and charming North Carolina decor. Southern Charred features saucy BBQ meat platters on vintage tin trays, complete with comforting side options such as biscuits, okra, hush puppies and famous SC mac & cheese. 510 Glenwood Avenue Suite 101; (919) 758-8851; southerncharred.com \$

Sullivan's Steakhouse

DINE IN PICKUP DELIVERY Located in the Creamery Building in downtown's Glenwood South district, Sullivan's is a steakhouse fine-dining experience with rich wood paneling, luxurious seating and hearty plates. Most notable on the menu is the signature house-cut steaks enhanced with your choice of signature butters, which include Cajun, gorgonzola garlic and Cabernet goat cheese. 410 Glenwood Avenue; (919) 833-2888. sullivansteakhouse.com \$\$

Sushi Blues

PICKUP DELIVERY BOGO sushi rolls (dine-in only) are very popular (try the Wolfpack) and half-price wine bottles on Sundays and Wednesdays make this an affordable spot to get a wide selection of fresh sushi and sashimi in a casual environment. 301 Glenwood Avenue; (919) 664-8061; shibluescafe.com \$

Thaiphoon Bistro

PICKUP DELIVERY Traditional Thai cooking with a few modern touches. Try the crispy spring rolls for \$4.95 or opt for a heartier meal with a variety of Thai noodle soups, stir fry and fried rice. 301 Glenwood Avenue; (919) 720-4034; thaiphoonbistro.com \$

Tobacco Road Sports Cafe & Brewery

 **DINE IN PICKUP DELIVERY** Located in the historic Powerhouse building in downtown Raleigh, Tobacco Road's new location offers a terrific blend of fresh food and craft beers, along with sports viewing for all types of fans. The menu features dishes crafted in-house by the professional chef, like Buffalo chicken egg rolls, Memphis nachos, a fried green tomato sandwich and entrees ranging from BBQ beef ribs to black eyed pea cakes. 505 W Jones Street; (919) 301-8793; tobaccoroadsportscafe.com \$

Vidrio

   **DINE IN PICKUP** At Vidrio, an enormous backdrop of blown-glass plates anchors the space, with European furnishings and stylish details reminiscent of a Mediterranean fishing village. The menu showcases different cuisines including a North African-inspired harissa dip, steak tartare and homemade pasta. Enjoy craft cocktails or wine from

the 50-plus vintages on tap. 500 Glenwood Avenue; 919-803-6033; vidriora-leigh.com \$\$\$

HILLSBOROUGH STREET

Coco Bongo

DINE IN PICKUP DELIVERY Hillsborough Street's cool and causal Mexican restaurant features daily lunch and drink specials in its colorful dining room. The dinner menu includes Mexican favorites like fajitas, burritos, enchiladas and quesadillas, as well as signature seafood, chicken and steak dishes. Enjoy a frozen margarita with your meal in the summertime at an outdoor table decorated with bright green umbrellas. 2400 Hillsborough Street; (984) 242-0898; cocobongora-leigh.com \$\$

David's Dumpling & Noodle Bar

DINE IN PICKUP DELIVERY David's Dumpling and Noodle Bar features a pan-Asian menu with influences from Chinese, Vietnamese and Malaysian cuisines. Lunch and dinner includes small plates, noodles, quick-stir dishes and chef specialties such as shrimp & scallops, filet mignon and pork with Chinese pickled turnip. An extensive sake list includes cocktails, flights and cold and warm sake by the glass. 1900 Hillsborough Street; (919) 239-4536; ddandnb.com \$\$\$

Gonza Tacos y Tequila

DINE IN Colombian-inspired cuisine with a hip-pie-chic vibe, complete with neon colors fashioned into modern Day of the Dead decor. Favorites include a new spin on traditional enchiladas, tacos, quesadillas and fajitas. 2100 Hillsborough Street; (919) 268-8965; gonzatacosytequila.com \$

Pho Vietnam

DINE IN PICKUP Pho, a popular street food in Vietnam, is revamped and modernized at Pho Vietnam through the beef noodle soup, which comes with either eye round steak, brisket, chuck roast or meat balls. The restaurant also serves both egg rolls and spring rolls, vermicelli noodle dishes, rice plates and Vietnamese sandwiches. 2811 Hillsborough Street; (919) 615-0741; phovietnam-one.com \$

The Player's Retreat

NOT OPEN YET The Player's Retreat remains one of Raleigh's favorite sports bars since 1951, serving up classic bar food like mozzarella sticks, buffalo wings, burgers and chicken strips in a neighborhood setting complete with sports fans, families and students alike. Enjoy your meal inside or out on the patio, both with optimal TV views for sports watching. 105 Oberlin Road; (919) 755-9589; playersretreat.net \$

Second Empire

DINE IN PICKUP Otherwise known as the Dodd-Hinsdale house, this stately and elegant "Second Empire" home from 1879 is a local favorite for special occasions, featuring original staircases, porches and woodwork alongside a white tablecloth dining experience. Try the roasted five spice Pennsylvania duck breast or the rosemary grilled Australian lamb rack from Chef Daniel Schurr. 330 Hillsborough Street; (919) 829-3663; second-empire.com \$\$\$

State of Beer

DINE IN PICKUP DELIVERY Downtown Raleigh's bottle shop serves great craft beer, chef-crafted sandwiches and gourmet salads. Our favorite is the ghost pepper salami with chipotle mayo sandwich, pickled jalapeño mustard slaw, fresh jalapeños and pepper jack cheese served with a side of chickpea salad. 401 Hillsborough Street; (919) 546-9116; stateof.beer \$

Taverna Agora

DINE IN PICKUP DELIVERY Taverna Agora brings traditional Greek dishes like spanakopita, souvlaki and tzatziki to its quaint location on Hillsborough Street, where guests will feel right at home around a friendly staff and rustic, old world decorations. The restaurant also offers an open-air rooftop patio, perfect for sipping on specialty house cocktails and authentic Greek wines. 326 Hillsborough Street; (919) 881-8333; tavernaagora.com \$\$

MOORE SQUARE

Beasley's Chicken + Honey

PICKUP An ode to fried chicken and classic Southern sides, chef Ashley Christensen has created a great casual dining spot serving classic comfort food—from chicken and waffles to mac and cheese to cinnamon biscuit bread pudding. 237 S. Wilmington Street; (919) 322-0127; ac-restaurants.com \$\$

Bida Manda Laotian Restaurant & Bar

NOT OPEN YET Presenting traditional Laotian cuisine in a modern setting, this popular hide-away serves up authentic, flavorful Laotian dishes in generous portions. The owners use family recipes and fresh local ingredients as inspirations are recommended, as is the crispy pork belly soup, the crispy lettuce wraps and the pad thai. 222 S. Blount Street; (919) 829-9999; bidamanda.com \$

Big Ed's City Market

DINE IN PICKUP Big Ed's has called City Market home since 1989 and it still serves up some of the best in Southern cooking. Open seven days a week for breakfast, brunch and lunch, Big Ed's offers omelets, pancakes and biscuits and grits all day. For lunch, check the daily specials such as the chicken & dumplings or the pork chop plate. 220 Wolfe Street; (919) 836-9909; bigedscitymarket.com \$

Brewery Bhavana

NOT OPEN YET As much a work of art as a restaurant, go for the ambiance as well as the handcrafted beer and Dim Sum cuisine. From original brews to bao and dumplings, crab rangoon to rice congee, everything co-founders Vansana and Vanvisa Nolintha and head brewer Patrick Woodson offer is done with care and attention to detail. 218 S Blount Street; (919) 829-9998; brewerybhavana.com \$

Caffe Luna

DINE IN PICKUP DELIVERY Caffe Luna is well known for its Italian cuisine with a Tuscan flair in a sun-filled

main dining room overlooking the streets of downtown Raleigh. Choose from exclusive lunch and dinner specials as well as regular menu items like ravioli Fiorentina, lasagna and salmone alla Griglia. 136 E. Hargett Street; (919) 832-6090; cafeluna.com \$\$

Gravy

DINE IN PICKUP DELIVERY Ask any Italian-American what 'gravy' is and they'll tell you it's the pasta sauce their mothers and grandmothers cooked fresh every night. At Gravy, Chef Brent Hopkins makes his own pasta and cures his own meats. Kids will enjoy the pizza bread while we recommend the risotto balls or the tagliatelle bolognese for the adults. 135 S. Wilmington Street; (919) 896-8513; gravyraleigh.com \$\$

London Bridge Pub

DINE IN PICKUP DELIVERY For "bloody good" British food, international friendship and football (ok, soccer) visit London Bridge. Across the pond classics include rocket salad, fish and chips, shepherd's pie, build-you-own "British Butty" sandwiches and a full English breakfast with bangers, black pudding, eggs, baked beans, roasted tomatoes and "bubble and squeak," a patty of fried cabbage, meat and potatoes. 110 E. Hargett Street; 919-838-6633; thelondonbridgepub.com \$\$

Manhattan Café

DINE IN PICKUP This spot lives up to its slogan, "Southern Hospitality with a Big City Variety," with an extensive menu of sandwiches, paninis, subs, burgers, wraps and pitas. More options include a salad and pasta bar. Plus, breakfast wraps, omelets and pancakes are tasty breakfast options. 320 S. Wilmington Street; (919) 833-6105; manhattancafenc.com \$

Mofu Shoppe

DINE IN PICKUP With its indoor patio, intimate mezzanine and second-floor seating, Mofu is perfect for a date or enjoying dinner with the family. Founders Sunny and Sophia opened their brick-and-mortar restaurant with the \$50,000 prize money they received after winning The Great Food Truck Race. They serve dishes that represent their Asian-American culture. 321 S. Blount Street; (919) 301-8465; mofushope.com \$\$

Oak City Meatball Shoppe

DINE IN PICKUP DELIVERY Now open for lunch and dinner Monday through Saturday, Oak City Meatball Shoppe is located in the Red Hat Tower, with a menu focused on the great meatball. Create your own meatball dish from a variety of meats, your choice of sauce and a side, or you can try the always-fun-to-say Balls on a Bun. 180 E. Davie Street; (919) 714-9014; oakcitymeatball.com \$\$

The Pizza Times

PICKUP DELIVERY Joining downtown Raleigh classics The Raleigh Times and The Morning Times is The Pizza Times just around the corner. The third addition to The Times family is takeout only and offers pizza by the pie or by the slice if you're on the go. There are 15 toppings available along with side salads. 210 S. Wilmington Street; (919) 832-4411; raleightimespizza.com. \$

The Remedy Diner

DINE IN PICKUP DELIVERY This independently owned restaurant and bar serves vegetarian and vegan friendly comfort food, plus local craft beers. Be sure to check the daily specials as the majority of the menu is made from scratch daily. A few staples include the quiche of the day, Buffalo non-chicken wings and black bean burgers. 927 W. Morgan Street; (919) 835-3553; theremedydiner.com \$\$

Royale

 **DINE IN PICKUP** This French-American bistro offers classic French fare—steak frites, duck à l'orange and tarte flambée, along with American and European dishes like pan seared mountain trout, crispy potato salad and roasted Fox Farm mushrooms. Royale's champagne options vary too, with champagne by the glass and some of the vintages by the bottle, all priced well. 200 East Martin Street; (919) 977-3043; royaleraleigh.com \$\$

Sitti

DINE IN PICKUP DELIVERY Sitti upholds the Lebanese tradition of excellent hospitality by welcoming guests with delicious Lebanese and Mediterranean-inspired food and superb service. Sitti's chef has created a fresh, authentic menu featuring an extensive offering of mezze including hummus, baba ghanouj, labneh and mouhamra, as well as entrees

such as beef, lamb and chicken shawarma served with house-baked pita and flatbreads. 137 South Wilmington Street; (919) 239-4070; sitti-raleigh.com \$\$

Square Burger

PICKUP DELIVERY When hunger strikes at Moore Square, Square Burger has you covered. The casual eatery—brought to you by Empire Eats—serves burgers, sandwiches, hot dogs, salads, shakes and more. Sit at one of Square Burger's movable tables or opt for a picnic on the lawn with a glass of beer or wine you can enjoy anywhere in the park. 225 E. Martin Street; (919) 896-6600; squareburger-raleigh.com \$

St. Roch Fine Oysters + Bar

DINE IN PICKUP DELIVERY This spot embraces the spirit of its namesake New Orleans neighborhood where Chef Sunny Gerhart's family is from. The menu's top feature is the roasted oysters served by the half dozen—BBQ'd, Taso'd, or Nori'd—but there are lots of other choices too, including braised clams, BBQ shrimp and duck & garlic sausage gumbo. 223 S. Wilmington Street; (919) 322-0359; strochraleigh.com \$\$

Tonbo Ramen

DINE IN PICKUP DELIVERY A ramen bar with intimate dining tables and an upstairs izakaya, Tonbo offers Japanese dishes and small plates. The ramen is prepared with a 20-hour broth base, hand-crafted noodles and add-ons including soy-marinated egg or roasted Kurobuta pork. Open for lunch and dinner. 211 S. Wilmington St; (919) 977-3625; tonboramen.com \$\$

Transfer Co. Food Hall

DINE IN PICKUP DELIVERY At Transfer Co., located in the historic Carolina Coach Garage and Shop, you'll find bagels, local seafood, ice cream cookie sandwiches, burritos, empanadas, house-made meats and pastas, burgers, Asian fare and more, as well as a full bar and award winning brews from Burial Beer Co. out of Asheville. 500 East Davie Street; (984) 232-8122; transfercofoodhall.com \$\$

Vic's Italian Restaurant & Pizzeria

DINE IN PICKUP DELIVERY Owner Mario Longo has been serving authentic Old World Italian and NY Style pizza for more than 30

years. Overlooking City Market, Vic's serves traditional dishes like linguini with clams and pollo piccata; take advantage of the patio seating. 331 Blake Street; (919) 829-7090; vicsitalianrestaurant.com \$

HISTORIC OAKWOOD PERSON STREET

Crawford & Son

 **DINE IN** Drawing on his family's working class roots, Chef Scott Crawford elevates home-cooked classics such as pot pie or meatloaf, incorporating his own signature style and using different proteins. The menu also takes seasonal items and incorporates the ingredients across several different dishes, both savory and sweet. 618 North Person Street; 919-307-4647; crawfordandsonrestaurant.com \$\$\$

Gringo A Go Go

DINE IN PICKUP With its playful vibe, plant-filled patio and house made margaritas, Gringo A Go Go has been pleasing local Mexican food lovers since 2014. Order tacos, burritos, quesadillas and enchiladas with various fillings including vegan options. A decadent condiment tray rounds out the experience. 100 N. Person Street; (919) 977-1438; gringo-raleigh.com \$

Jolie

DINE IN Chef Scott Crawford pairs modern European elegance and classic French dishes. The restaurant, named after Crawford's daughter, features an intimate atmosphere with white linen tabletops, a marble bar and blue and gold accents. Opt for a table on the rooftop patio to enjoy gougères, steak tartare, escargot and other fine fare in full French fashion. 620 N. Person Street; (919) 803-7221; restaurantjolie.com \$\$

Oakwood Pizza Box

 **PICKUP** Owner Anthony Guerra hails from a long line of Italian chefs (his father, Rick, owned Cary's now-closed Bella Mia). The younger Guerra channels the pizza he grew up eating on Long Island in an intimate family atmosphere. Whether red or white sauce-based, the Neapolitan-style pizza, made with whole milk cheeses and low-moisture mozzarella, is creative and delicious. 610 N. Person

Street; (919) 594-1605; oakwoodpizza-box.com \$

The Station at Person Street

DINE IN Nestled in a renovated Amoco gas station, this neighborhood hangout offers spacious indoor and outdoor seating, including fire pits in colder weather. Hearty fare includes smoked salmon BLT, Cuban sandwich and French bread chicken pizza as well as a variety of burgers and fries (\$5 specials on Mondays) and domestic and craft beers. 701 N. Person Street; (919) 977-1567; stationraleigh.com \$

Side Street

DINE IN Housed in a quaint white cottage in the heart of Oakwood, experience a bit of nostalgia with clapboard walls and wide windows. Grab a simple homemade sandwich of egg salad, pastrami or pimento cheese, a meatball pocket or a triple dekker grilled cheese (Cheese Delight). Enjoy a wide selection of wine and beer. 225 N. Bloodworth Street; 919 828-4927; sidestreetrestaurant.com \$

SmokeStacks Cafe

DINE IN PICKUP Located in the former Brewerks space, Smoke Stacks offers brunch and dinner Thursday through Monday. Dishes are made using locally sourced ingredients and co-owner Holly Schultz, who has a level 2 sommelier certification, curates the wine list. Favorites include house-made pickles and house-smoked meats, cathead biscuits and smoked brisket sandwich. 701 E. Lane St; (919) 736-6408; coffeeraleigh.com \$

CAPITOL DISTRICT

The Daily Planet Café

NOT OPEN YET Located in the Natural Research Center of the NC Museum of Natural Sciences, you'll find plenty of local ingredients from North Carolina farmers in the breakfast entrees, pastries, coffee bar (Larry's Beans!), sandwiches, salads and small entrees, as well as eight beers on tap and delicious wines. 121 W. Jones Street; (919) 707-8060; thedailyplanet-cafe.com \$

Mulino Italian Kitchen & Bar

DINE IN Mulino is located in the Melrose Knitting Mill, one of Raleigh's most iconic buildings, but it offers the feeling of being on a

Roman piazza. Menu items include gnocchi tartufo, a Burrata cheese and grilled vegetable salad, tagliolini squid ink with mussels, shrimps and clams and the tagliatell bolognese with housemade egg noodles. Pizzas from the outdoor wood-fired pizza oven are available daily. 309 North Dawson Street; (919) 838-8595; mulinoraleigh.com \$\$

Stanbury



PICKUP Open for dinner six days a week, this trendy eatery offers dinner options that change daily depending on seasonal ingredients. Enjoy a cocktail or glass of wine while feasting on fried NC bass or grilled quail. 938 N. Blount Street; (919) 977-4321; stanburyleigh.com \$\$

Sweet Tea & Cornbread Grill and Eatery

NOT OPEN YET You'll enjoy a different kind of history at the NC Museum of History's Sweet Tea & Cornbread Grill and Eatery. Run by Tonya Council, granddaughter of Mildred Council or "Mama Dip," the restaurant offers Southern fare including fried green tomatoes, chopped BBQ pork sandwiches and, of course, cornbread, plus burgers, hot dogs, salads and other sandwiches. 5 East Edenton Street; 919-814-7000; nc-museumofhistory.org/sweet-tea-and-cornbread

SEABOARD STATION

J. Betski's



DINE IN PICKUP Owner John F. Korzekwinski honors his German and Polish heritage with traditional dishes including mushroom and cabbage pierogies, pork schnitzel, spaetzle and smoked beef and pork kielbasa with sauerkraut and spicy mustard. The relaxed atmosphere is great for a sit-down meal with the family or grabbing small plates and drinks at the bar, where German beers reign supreme. 10 W Franklin Street, Suite 120; (919) 833-7999; jbetskis.com \$\$

Night Kitchen

PICKUP Bakers at Night Kitchen stay up through the wee hours to produce some of the city's best breads and sweet and savory pastries. The breads are used to make toasts and breakfast and lunch sandwiches, such as a traditional Cuban, BLT and roasted chicken panini with sofrito,

sharp white cheddar cheese and baby spinach on sourdough. 10 W Franklin Street, Suite #140; (984) 232-8907; raleighnightkitchen.com \$

Papa Shogun



DINE IN PICKUP DELIVERY This Seaboard Station eatery combines flavors and techniques from Italian and Japanese cuisines. A seven-course tasting menu is available at dinner by reservation, offering an amuse bouche, fresh mozzarella and kombu garlic bread, vegetables, pastas, main course, palate cleanser and dessert. Stop in during lunch Wednesday through Saturday for counter service sandwiches and salads. 111 Seaboard Avenue #118; (919) 977-1247; papashogun.com \$\$

Seaboard Café

DINE IN Spacious with wall-to-wall windows, natural light and pops of color from hanging plants and vegetation, this lunch-only eatery offers new specials Monday to Saturday, including homemade muffins, soups, fresh salads, sandwiches on artisan breads and sides of pickled carrots, potato salad and several pasta salads. 707 Semart Drive; (919) 821-7553; seaboardcafe.com \$

WAREHOUSE DISTRICT

A Place at the Table

PICKUP Raleigh's first pay-what-you can café gives you the option to pay what you're able, pay what you would for a similar meal, pay for someone else's meal or pay by volunteering. The community-oriented restaurant offers breakfast including quiche and waffles and salads, sandwiches and paninis for lunch. Gluten free, vegetarian and vegan options available. 300 W. Hargett Street; (919) 307-8914; tableraleigh.org \$

Barcelona Wine Bar



DINE IN PICKUP DELIVERY A tapas menu built from both seasonal ingredients from local markets and imported specialties evokes serious Spanish vibes. Intimate seating, ambient lighting and a beautiful space on the ground floor of the Dillon makes for the perfect backdrop to enjoy wine and small plates including boquerones, crispy calamari, spiced beef empanadas and charcuterie boards. 430 W Martin Street; (919) 808-5400; barcelonawinebar.com \$\$

Heirloom Brewshop

PICKUP DELIVERY This beautifully decorated coffee, tea and sake bar is a serene escape for inventive drinks and bites in the Warehouse District. Their morning menu consists of traditional coffee drinks, as well as unique items like vacuum pot coffee. In the evening, enjoy sake cocktails alongside a small plates menu inspired by the Loatian and Taiwanese founders. 219 S. West Street; heirloombrewshop.com \$

Humble Pie

DINE IN With black and white checkerboard floors, cozy booths and a large patio Humble Pie consistently gets five-star reviews for its food, service and outdoor seating. The eatery specializes in shared plates, including crispy Brussels sprouts, cauliflower mac-n-cheese, tuna tartare and buttermilk fried chicken. 317 S. Harrington Street; (919) 829-9222; humblepierestaurant.com \$

Irregardless Café

DINE IN PICKUP This cozy and classic Raleigh venue is known for its global cuisine as well as vegan and vegetarian favorites. Try the wild mushroom polenta, duck a l'orange, steak frites or the vegan zoodle bolognese. A favorite dining spot for university professors and locals, the café also offers live music and cooking classes. 901 W. Morgan Street; (919) 833-8898; irregardless.com \$\$

Morgan Street Food Hall



DINE IN PICKUP DELIVERY An oasis for some of Raleigh's best food and drink options, Morgan Street Food Hall offers almost anything you might have a craving for. Wood fired pizza, lobster rolls, burgers, tacos, ice cream, Southern, Indian, Mediterranean and Vietnamese cuisine are all available; indoor and outdoor bars are perfect for an accompanying beer or wine or an after-meal drink. 411 W. Morgan Street; (919) 307-4481; morganfoodhall.com \$

O-Ku Sushi



DINE IN PICKUP O-Ku combines authentic Asian cuisine with Southern influences, integrating both local and unique ingredients. The menu ranges from petite plates to sushi specialties to contemporary robata-style dishes, including short rib bulgogi, uni udon

and chicken teriyaki. Enjoy half-off sushi for Happy Hour from 5 to 7 p.m. on Mondays, Wednesdays and Fridays. 411 W. Hargett Street; (919) 792-3777; okuraleigh.com \$\$

Oak Steakhouse

DINE IN PICKUP Oak Steakhouse is a modern take on the American steakhouse offering an innovative approach to steakhouse dining. Oak's menu highlights the restaurant's relationship with local farmers and purveyors and features a variety of Certified Angus Beef selections. An expansive wine list features California Cabernet and Old World reds. Oak also offers local brews, domestic and international beers and seasonal cocktails. 417 W Hargett Street; (984) 255-1818; oaksteakhouserestaurant.com \$\$\$

Parkside



DINE IN PICKUP At the entrance to the Warehouse District, Parkside is located in a building that's offered Southern hospitality for over 100 years. The chef-inspired menu offers small plates, salads, flatbreads and sandwiches. Or, just enjoy sitting at the reclaimed barn wood bar, sampling one of the 40-plus beers on tap. 301 W. Martin Street; (984) 232-8969; parksideraleigh.com \$

The Pit

DINE IN PICKUP Continuing North Carolina's barbecue legacy, The Pit serves authentic whole-hog, pit-cooked barbecue. Warm lighting accentuates the rich hues of the wood inside, and the patio offers the hustle and bustle of downtown. Favorites here include the chopped barbecue pork plate, the beef brisket and the chopped barbecue turkey plate. 328 W. Davie Street; (919) 890-4500; thepit-raleigh.com \$\$

Trophy Brewing & Pizza Co.



DINE IN PICKUP DELIVERY A great place to grab a local craft beer and a gourmet pizza, Trophy is a three-barrel nano brewery in downtown Raleigh featuring a full bar and growlers to go. Try the Daredevil specialty pizza or build your own. 827 W. Morgan Street; (919) 803-4849; trophybrewing.com \$\$

Tuscan Blu

DINE IN PICKUP Order from classics such as veal marsala or bistecca alla Fiorentina featuring a 24 oz. Porterhouse steak; also look for daily lunch specials for \$11 and a variety of dinner specials. Parking is complimentary for guests. 327 W. Davie Street; (919) 834-5707; tuscanblu.com \$\$

Whiskey Kitchen

DINE IN PICKUP DELIVERY This spot delivers on its name with over 140 whiskeys behind the bar. The “seat yourself” policy creates a welcoming and comfortable atmosphere, so if you see an empty table, grab it. The menu includes good Southern dishes with a slight twist but no matter what, don’t miss the Cracklin’ Biscuits and the NC Boil. 201 W. Martin Street; (919) 803-3181; whiskey.kitchen \$

Wye Hill Kitchen + Brewing

DINE IN PICKUP Owners Sarah Abernethy and Chris Borreson completely revamped the old Boylan Bridge Brewpub into a restaurant and brewery complete with chef-driven lunch, dinner and brunch menus, rotating beers brewed onsite and unique cocktails including spirit-free. Popular dishes include steamed clams, Korean fried chicken and loaded duck fat fries. 201 S Boylan Avenue; (984) 200-1189; wyehill.com \$\$

WEST RALEIGH

Amedeo's

DINE IN PICKUP DELIVERY Founded in 1963 by former Wolfpack player Amedeo “Dick” DeAngelis, this homestyle Italian restaurant near the campus of NC State is popular with locals and students alike for its pizzas, Amedeo’s Famous Lasagna, buffalo wings and steak sandwiches. Enjoy the game on a wide-screen with the special of the day and a Wolfpack-themed cocktail. 3905 Western Boulevard; (919) 851-0473; amedeosrestaurant.com \$

Bella Monica

DINE IN PICKUP DELIVERY Bella Monica is a family-run trattoria

featuring Neapolitan recipes handed down for generations. Owners Corbett and Julie Monica do their best to make it like his Nana’s kitchen, where family gathered every Sunday. A hidden gem, be sure to make reservations, especially on weekends, as the restaurant fills quickly. 3121 Edwards Mill Road; (919) 881-9778; bellamonica.com \$\$\$

Cloos' Coney Island

PICKUP Cloos’ is a hot dog institution here in Raleigh. The old school, diner-esque joint is famous for loaded dogs which come in various styles, including the signature Coney dog with chili, mustard and onions, and the Chicago dog with tomatoes, pickles, mustard, relish and peppers. Salads, sandwiches, gyros and burgers are also available. 2233-102 Avent Ferry Road; (919) 834-3354; facebook.com/cloosconeyisland \$

Edwards Mill Bar & Grill

DINE IN PICKUP This Raleigh gem has served a wide array of all-American cuisine since 1999. The all-day menu offers six different types of wings, including wings tossed in a Southern-inspired Cheerwine BBQ sauce, more than 20 different burgers and sandwiches and comforting entrees like shrimp and grits, fried pork chop and chicken pot pie. 3201-153 Edwards Mill Road; (919) 783-5447; edwardsmillbarandgrill.com \$

Iris

NOT OPEN YET A full-service restaurant located inside the NC Museum of Art, Iris features modern American cuisine from an open-faced turkey sandwich to seared scallops. Design your own omelets during weekend brunch or opt for a light lunch of chicken salad with sweet potato fries. Afterward, take a tour of more than 40 galleries. 2110 Blue Ridge Road; (919) 664-6838; ncartmuseum.org/visit/dining \$\$

J. Alexander's

DINE IN PICKUP A contemporary restaurant offers twinkling views from above Crabtree Valley Mall. While the menu offers all the traditional American classics, J. Alexander’s prides itself on fresh fish; tuna and salmon are flown in daily from Scotland and Hawaii for entrees and sushi. 4600 Crabtree Valley Avenue; (984) 200-4493; jalexanders.com \$\$\$

Neomonde

DINE IN PICKUP A Raleigh market and restaurant staple since 1977 with a wide offering of Lebanese and Mediterranean cuisine and groceries, this café offers indoor/outdoor dining options seven days a week. After you dine on a shawarma sandwich or a kabob platter, make sure to purchase some fresh-made pita bread and hummus to take home. 3817 Beryl Road; (919) 828-1628; neomonde.com \$

The Oak

DINE IN PICKUP Seasonal dishes, all made from scratch. Part of the JMR Kitchens Restaurant Group with a friendly staff and simple fare, including loaded tater tots, BBQ-spiced fried Brussels sprouts and local deviled eggs. 4035 Lake Boone Trail; (919) 787-9100; jmrkitchens.com \$\$

Seasons 52

DINE IN PICKUP This warm and cozy spot inside the Crabtree Valley Mall offers healthier, lower-calorie versions of some rich and delicious dishes. Each item listed on the menu includes the calorie count. Some of our favorites include the cedar plank-roasted salmon and wood-grilled filet mignon. 4325 Glenwood Avenue; (919) 787-3052; seasons52.com \$\$\$

Sushi Nine

DINE IN PICKUP Sushi Nine has officially reopened after burning down in 2015, delivering a bigger patio area and brand new equipment while maintaining the same atmosphere as the old establishment. The menu has also remained pretty much the same, offering sushi rolls, as well as poke bowls, sushi burgers, noodles, stir fries and hibachi. 3812 Western Boulevard; (919) 615-3100; sushinine.com \$

Vic's Italian Restaurant

DINE IN PICKUP DELIVERY Vic’s second location on Lake Boone Trail features authentic, old world Italian cuisine made from family recipes and fresh, local ingredients. Guests will feel right at home in the restaurant’s cozy atmosphere and friendly staff while enjoying classic dishes like Linguini alla Romana, Gnocchi alla Benigni, Pollo Piccata and Vitello alla Parmigiana. 4035 Lake Boone Trail; (984) 200-9292; vicsitalianrestaurant.com \$\$

Waraji Japanese Restaurant

DINE IN PICKUP Waraji is home to an extensive selection of sushi and sashimi, as well as the largest Sake selection in North Carolina. Chef Masatoshi Tsujimura curates a selection of fresh specialty house rolls within Waraji’s authentic kitchen, including the Sweet Dragon, Spider Roll, Ban-zai Roll and Hurricane Roll, which incorporates eel, scallions and cream cheese rolled reverse with salmon. 5910 Duraleigh Road; (919) 783-1883; warajijapaneserestaurant.com \$\$

OTHERS

Angus Barn

DINE IN PICKUP Located near RDU Airport, the family-owned Angus Barn has provided an upscale dining experience since 1960. This award-winning steakhouse serves house-aged beef and fresh seafood. Chef Walter Royal turns out prime rib, filet, porterhouse, North Atlantic salmon and barbecued pork ribs. The Wild Turkey Lounge is ranked one of the Best Business Bars in America. Help yourself to a polished apple from an overflowing apple barrel on your way out. 9401 Glenwood Avenue; (919) 781-2444; angusbarn.com \$\$\$

State Farmer's Market Restaurant

DINE IN This eatery offers Southern country breakfasts and lunches in a bright space with indoor and outdoor seating right next to the State Farmer’s Market. From homemade biscuits, farm-stand vegetables and local country ham, this spot is a local favorite. Grab a bite and then browse the market for flowers, fruit, spices, veggies and more. 1240 Farmers Market Drive; (919) 755-1550; realbiscuits.com \$