

TRENDING

Diners

The **Palace Diner in Biddeford, Maine**, is exactly what you want in a diner—15 black vinyl stools under an elbow-worn counter, a constantly full coffee cup, cash only—but after one bite, it's clear this isn't a run-of-the-mill greasy spoon. The buttermilk flapjacks are brightened with lemon zest and capped with pure Maine maple syrup, and the grass-fed brisket is brined for a week before getting crisped up in corned beef hash. House-made bread-and-butter pickles top the dill-flecked tuna melt, perfect with a beer from literally around-the-block Banded Horn Brewing Co. Built in 1927, the diner is the oldest in Maine; it would be a mistake to take age as lifelessness.



Why pick breakfast or lunch when you can have both?

**DETROIT**

Before a slice of cake at **Rose's Fine Foods**, try its take on two Greek diner standbys—lamb and burgers—in the double-stack Baa Baa Baby.

**RALEIGH, NC**

You'd be remiss to stop at **Poole's Diner** without trying the made-to-order mac and cheese, full of Vermont cheddar, Jarlsberg, and grana padano.

**SONOMA, CA**

The **Fremont Diner** serves up classic dishes in a farmhouse setting. Wash down fried chicken with a horchata milkshake.