WINSTON-SALEM to RALEIGH
16 Places to EAT, PLAY & STAY

If you’re driving through North Carolina, make sure you’re hungry! Here are a few of our favorite stops to satisfy all your cravings.
**WINSTON-SALEM**

1 **ROOSTERS**

Farm-fresh fare

This chart’s deep relationship with area farmers is evident in everything from the concept menu to a list of local vendors and suppliers. In the restaurant’s mood, Southern comfort food reigns supreme. Try the Local Cheese Board, Carolina Barbecue Potatoes, and the famous Roosters house speciality, the Roosters houses, Career Cheese Board, Carolina Barbecue Potatoes.

2 **WILKINS**

Brotherly love

It’s a family affair at Wilkins, where brothers Jill and Buddy have created a menu inspired by the dishes of the South. The Wilkins offer some of the most authentic Southern cuisine you can find, from the classic barbecued meats to the signature dishes like the Wilkins Barbecue Potatoes.

3 **THE TAVERN IN OLD SALEM**

Traditional style

Get a taste of Southern charm at The Tavern in Old Salem, built in 1768, where history and tradition meet to create a unique dining experience. The tavern is famous for its signature dish, the Tavern Potatoes, which are served with a side of green beans and cornbread. The atmosphere is warm and welcoming, and the service is excellent.

4 **SPRING HOUSE**

Organic & local

Owner Mary Higland was a pioneer of the farm-to-table movement when she opened her doors 17 years ago. Today, many of the ingredients in her menu come from local farms and are sourced from the area’s finest producers. Try the Seasonal Omelet, Green Valley Grilled Cheese, and the signature dish, the Spring House potato.

5 **MAYES GOURMET DINER**

Organic & local

Located in the heart of Winston-Salem, Mayes Gourmet DINER is a favorite among locals and visitors alike. The menu features a variety of dishes made with fresh, organic ingredients, including the signature dish, the Mayes Special. Try the Seasonal Omelet, Green Valley Grilled Cheese, and the signature dish, the Mayes Special.

6 **MOZELLE’S**

Local favorite

This hole-in-the-wall spot is a hidden gem in Winston-Salem. The menu features a variety of dishes made with fresh, organic ingredients, including the signature dish, the Mozelles’s Special. Try the Seasonal Omelet, Green Valley Grilled Cheese, and the signature dish, the Mozelles’s Special.

7 **GREENS BURGER BAR**

Burgers & Fries

Built on the premise of doing one thing really well, Greens is known for its tasty twist of unique burgers, made with high-quality beef and topped with everything from fresh vegetables to homemade sauces. Try the Green Valley Grilled Cheese, Green Valley Grilled Cheese, and the signature dish, the Green Valley Grilled Cheese.

8 **GREEN VALLEY GRILL**

European flair

Old World flavors take center stage at Green Valley GRILL, where the menu features a variety of dishes made with fresh, organic ingredients, including the signature dish, the Green Valley Grilled Cheese. Try the Seasonal Omelet, Green Valley Grilled Cheese, and the signature dish, the Green Valley Grilled Cheese.
SOUTHERN ROAD TRIP

RALEIGH
57 MILES FROM CHAPEL HILL

9 DRIFTWOOD
Butter Cup
The rustic farm-to-table cuisine is designed to be passed around the table, but the menu of the slowly smoked barbecue and you may not want to share. Find fresh seasonal meals and proper hors d'oeuvres cocktails. Dripping’s meats are a feast to the eyes, and with our lightning-speed service, you will want to know about their local honey and wine list.

10 BIGG’S
Beverly’s
Although Bigg’s has not been a fixture at the current floor since 1909, the restaurant still serves up some of the best barbecue in the state. Bigg’s has been serving up their signature dish of honey-hickory barbecue sauce since 1909. Bigg’s offers a wide variety of Southern dishes, including fried chicken, BBQ brisket, and sweet potato pie.

12 BEASLY’S CHICKEN & WINGS
Crusty fried chicken
The masterpiece of local celebrity chef Ashley Christensen, this no-frills downtown eatery’s twice-fried chicken is drenched with honey as an homage to Ashley’s father, an amateur beekeeper, and is piled atop waffles, biscuits, and beans. The former Piggly Wiggly that houses Beasley’s is also home to two more of her restaurants: burger joint Claudie’s and Fox Liquor Bar.

FRIED CHICKEN & WAFFLES, CHICKEN BISCUIT

Nicknamed the Smithsonian of the South, Raleigh is home to dozens of free museums, including the North Carolina Museums of Art, History, and Natural History.

13 SOUTHERN BREAD
Bread and butter
This establishment has been serving prime cuts of beef, oysters, and fried chicken since 1950. Pate’s is a favorite among locals, and their fried chicken is a must-try. Don’t miss the prime rib special or the Southern-style mashed potatoes.

14 SECOND EMPIRE
Elegant dining
Residing in the Double-Horse Shoe—Second Empire Victorian house built in 1874—this restaurant serves up a Southern-inspired menu with modern twists. The wine list is extensive, and the elegant dining room is perfect for any special occasion. Don’t miss the classic Southern dishes like fried chicken and waffles with a modern twist.

Where to Stay
AC HOTEL BY MARRIOTT
This European-style boutique hotel is a brand-new addition to Raleigh’s lively North Hills neighborhood. Brimming with modern design and modern conveniences, the hotel is within walking distance of a variety of shopping and dining options.