



CHUBBY FISH:

A chef-driven seafood concept from Chef James London. Chubby Fish proudly offers fresh, Lowcountry seafood with innovative preparation. Tucked away in Charleston's Historic Elliotborough neighborhood, Chubby Fish partners with local fishermen and farmers to feature the very best local ingredients. The Chubby Fish menu spotlights fresh catches straight from the waters of Charleston and changes daily. The locals' favorite seafood secret! Located at 232 Coming Street, Charleston, SC 29403 (843) 222-3949

BERTHA'S KITCHEN:

Charleston's best kept secret serving up the City's favorite fried Chicken!

What began as a home-cooked operation on one stove in a Motel has become a restaurant fueled by unconditional love and family. Bertha's won the James Beard Award for "America's Classic" in 2017. Get there early for mouth-watering plates including BBQ or Fried Chicken, Mac and Cheese, Collard Greens, Cornbread, Oxtail, Yams and Smothered Pork Chops. This place "is not to be missed!"

Located at 2332 Meeting Street Road, Charleston, SC 29405 (843) 554-6519

THE RAREBIT:

Established in 2012, The Rarebit, an upscale restaurant and bar known for its retro-style decor and other-worldly Moscow Mules, is also an excellent choice for late night eats. Conveniently located on Upper King Street downtown, The Rarebit offers their full menu from 11am to 10pm, switching over to a breakfast-only menu afterwards, until 2am. Their breakfast menu offers quite a lot to the hungry night owl, including dishes like Huevos Rancheros, Steak and Eggs, French Toast with strawberries and bananas, and Belgian Waffle with fried chicken. Enjoy dinner or finish off a fun evening here!

Located at 474 King Street, Charleston, SC 29403 (843) 974-5483

LITTLE JACK'S TAVERN:

Touting themselves as "An Old-School American Tavern," Little Jack's is a comfy, yet kinda funky joint. Little Jack's is Charleston Locals' favorite classic tavern serving familiar but smart pub standards. The burgers are to die for and were voted one of Bon Appetit's Top 3 Burgers in the Country in 2017. The butter-soaked bun is toasted just right, and the over-sized patty is smothered in a fantastic tangy sauce with savory fried onions on top. The large bar-the centerpiece of the tavern-is focused on the "Classics" like Manhattan, Old-Fashioned and Good ol' Dirty Martini.

Located at 710 King Street, Charleston, SC 29403 (843) 531-6868

LE FARFALLE:

Chef Michael Toscano is serving up lunch and dinner with a modern approach to authentic Italian cuisine. Le Farfalle makes for a perfect stop to grab a quick hand-made pasta, or a destination to celebrate any special occasion. Seafood charcuterie doesn't get better than the octopus carpaccio at Le Farfalle, a breath of fresh Tuscan air with a spacious, bright dining room and cheeky yet sophisticated waitstaff. The warm rosemary focaccia, house-made pastas and mains (like roasted duck and sea bass) are all dreams on plates, and the extensive wine list makes for delightful pairings.

Located at 15 Beaufain Street, Charleston, SC 29401 (843) 212-0920