

50th ANNIVERSARY
COLLECTOR'S EDITION → DOUBLE ISSUE

Southern Living®

SPECIAL ADVERTISING FEATURE

12 MORE THINGS TO DISCOVER NOW
IN THE MUST-SEE SOUL OF THE SOUTH:

Charleston

CUISINE

It's no secret Charleston is home to a variety of culinary luminaries and boasts some of the best food in the country. The city's pulse has been connected to its kitchens since the late 1600s, when subsistence farming and fishing unknowingly gave birth to today's prized hyper-local Lowcountry cuisine.

SOUTHERN STAPLES

To taste authentic local flavors, look for dishes like shrimp and grits, *she-crab* soup, and fried chicken at places like Slightly North of Broad, Fleet Landing, Husk, 82 Queen, and Virginia's on King. Oysters are revered with cult status at The Ordinary, Pearlz, and Hank's Seafood Restaurant. Meanwhile, intimate eateries like Artisan Meat Share, Butcher & Bee, and Cru Café give sandwiches a sophisticated Southern twist—think barbecued pulled squash with crunchy cabbage slaw or smoked ham and pimiento cheese with roasted peanuts. For a total Southern immersion, check out the Sunday gospel brunch at Hall's Chophouse.

With her flickering lanterns, cobblestone streets, exquisite mansions, and manicured flower boxes, Charleston, South Carolina, is a timeless beauty. And while the trappings of this urban gem are assuredly historic, a palpable vitality is coursing across the storied peninsula these days, giving shape to distinct micro-districts. From the upbeat vibe of upper King Street to the rarefied scenery tucked south of Broad Street, the fascinating juxtaposition of new and old makes today's Charleston a must-visit destination. >>



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