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M A G A Z I N E

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Louisville Edition

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A 32-ounce 'Tomahawk' rib eye from Le Moo
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Photo by Dan Dry



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comings & goings

BY RON MIKULAK

When I finished the 12-year review of restaurants that had opened and closed during the first 50-issue run of *Food & Dining* for the previous issue, I heaved a sigh of relief and thought that we were caught up, and that the next stab at that feature would be easy. Well, that certainly was not the case. The vigor of the restaurant business continues unabated, with 20 new businesses already opened or set to open in the next few months, and eight other additions to chains, local and otherwise, added in the last three months. Twelve restaurants have closed since we last took count, two others with multiple outlets closed one of them and four others have closed for the time being due to fire damage or remodeling. Those total numbers are fairly consistent with the churn reported in recent issues, with the numbers favoring growth overall. Since Louisville has made a couple of different "Best Food Cities" lists in recent weeks, it is a relief to note that the trend in this tricky and uncertain business continues to be positive.

NEW TABLES

For six out of the last eight issues, we have reported on new restaurants opened by Fernando Martinez and his OLÉ restaurant group. The new Martinez property, **Mercato Italiano**, 10640 Meeting St., is a snazzy little restaurant and Italian marketplace, a fine addition to the growing restaurant presence out in Norton Commons.

The lengthy renovation of the old tire store and garage at 2235 Frankfort Ave. is finally done, and the result is **The Hub**, an elegant but inviting play space (with pool tables and other games), L-shaped bar (featuring several popular cocktails on tap) and restaurant, with an ambitious small plates menu by young chefs who have come out of Dean Corbett's organization.

Downtown diners can sample another version of Nashville-style hot chicken at **Royals Hot Chicken**, Ryan Rogers' take on the trendy dish. He has taken over the old neighborhood theater at 736 E. Market St. that had been Toast, then Taco Punk, and remade it in his own style, just a stroll west from his Feast barbecue store.

Opening soon, if plans go right, will be two new operations by John Varanese, both with the same address, 3015 River Rd. **River House Restaurant and Raw Bar** will be the more formal space, with a menu reflecting both Kentucky tastes and the dishes of South Carolina Low Country, along with a raw bar, because, Varanese said, there is a need for one locally. **Levee at the River House** will be a less formal, more entertainment-focused space in the same building, a former boat storage facility right on the river.

Another longtime presence on the local food scene who has been expanding her reach in recent years is Susan Hershberg, whose Wiltshire operation will open and run **Wiltshire at the Speed** when the Art Museum, at 2035 S. Third St., reopens in March after a multi-year renovation.

The towns across the river continue to see new restaurant businesses popping up, too. In Jeffersonville, the O'Shea's organization is renovating a 19th-century dry goods building and naming its new restaurant after the proprietor of that historical property. **H.M. Frank's: an O'Shea's Public House** will be at 355 Spring St.

New Albany will soon see two new restaurants. Ian Hall, owner of the popular Exchange Pub + Kitchen, is opening a steakhouse he is calling **Brooklyn & the Butcher** at 148 E. Market St. The offerings will include fresh seafood and small plates, as well as a range of beef cuts, from New York strip and bone-in rib eye to flatiron steaks.

Also in New Albany will be **Gospel Bird**, at 207 E. Main St. There, Eric Morris and his crew (which includes his 10 Tables partner, Ethan Ray) will cook up Southern staples such as apple cider and ham hock collard greens, and variations on chicken (rotisserie, fried, etc.), but will not limit themselves to only Southern dishes and ingredients. A build-your-own buttermilk biscuit menu with multiple proteins, gravies, veggies and heat levels to choose from is likely to be a hit.

As long as we are in New Albany, we have to say a few words about the two new breweries that have opened recently, **Donum Dei**, at 3211 Grant Line Rd., and **Floyd County Brewing**, at 129 W. Main St. These are small-scale craft operations, started by home brewers who just couldn't stop there. Both are profiled by Roger Baylor in this issue (see page 14).

And while the topic is beer, we can segue back across the river to Germantown, where **Monnik Beer Co.** has finally finished its long rehabbing of the space that was Zeppelin Café at 1036 E. Burnett Ave., across from Check's Café. The brewers are cooking up a variety of beers, but the IPA has been winning raves, as has the brief menu, with English pub-style dishes such as curry beans and Mokie's Pie, in either pork and currant or roasted root vegetables versions.

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Joining this continuing upsurge of locally made craft beer is **World of Beer**, a national chain offering lots of different beer choices and an extensive pub menu. The Louisville location is at 9850 Von Allmen Ct., an area that is fast becoming an East End restaurant hot spot.

Other recent openings include **Corner**, the bar and small bites restaurant in the new Aloft Hotel, 102 W. Main St.; **Wiseguys Italian Kitchen**, an Okolona pizza parlor at 4413 St. Rita Dr.; and the only other chain operation we can report on in this issue, **Which Wich?**, a sandwich emporium at 9850 Von Allmen Ct. Soon to open are **BirraCibo**, at 445 S. Fourth St., in 4th Street Live (an Italian restaurant started by Junior Bridgeman's restaurant group); **Press on Market**, a coffee house at 252 E. Market St.; and **502 Bar & Bistro** at 10401 Meeting St. in Norton Commons, an upscale sports bar with a full dinner menu. **Old Louisville Tavern**, a longtime institution on the edge of U of L that suffered considerable fire damage last year, is set to re-open at 1532 S. Fourth St.

Joella's Hot Chicken, Tony Palombino's newest venture, has proved so popular that he decided to open a second location almost immediately, at 12222 Shelbyville Rd. in Middletown, with a third in the works in NuLu. Joella's also has an outlet in Lexington, and Palombino plans to bring his take on Nashville-style hot chicken to Indianapolis as well.

Zeggz Amazing Eggs, a breakfast and lunch spot, has opened two new locations locally, at 11615 Shelbyville Rd. in Middletown and at 2400 Lime Kiln Ln. in the East End. Two new **Shiraz Mediterraneans** have opened, one downtown at 237 S. Fifth St. and one in the East End at 4614 Chamberlain Ln.

There's another **Potbelly Sandwich Shop** at 9018 Taylorsville Rd.,

another **Qdoba** at 4917 Outer Loop, and the locally owned **Señor Iguanas** chain has added an eighth store at 5637 Outer Loop.

CLOSINGS

For the first time ever we are listing a Fernando Martinez restaurant as closed: **Cena**, the Italian restaurant that was located in the basement rooms below the original Mussel and Burger Bar at 9200 Taylorsville Rd. Martinez, with several other irons in the fire, decided that Cena was not performing as well as he had hoped and reasoned that, since he had many requests for large parties and meetings at Mussel and Burger Bar, the Cena space could be used better. His Italian food jones is now being worked out at Mercato Italiano in Norton Commons.

Two long-lived favorites have decided to retire after many years in the restaurant biz. John Petrie had met St. Matthews' lunch needs for 28 years at **The Feed Bag**, 133 Breckenridge Ln. The building was sold, and he decided not to try to move. His Reuben sandwiches and his Chumbo, a mixture of chili and gumbo, will be missed.

Also retiring after an even longer stretch in the restaurant business, but not as long on the local scene, is Louis Retaillieu, owner and chef at **Louis le Français**, 133 E. Market St., New Albany. The warm and engaging Retaillieu made many friends and fans in his all-too-short stay in Southern Indiana.

Other closings include **Yafa Café**, which lost its building at 22 Theater Sq. to the Kindred expansion along Fourth and Broadway. **Shane's Rib Shack** closed at 2420 Lime Kiln Ln. as did **Bluegrass Cafe**, 3819 Bardstown Rd., and **Sweetie Pie Soul Foods** at 4900 Poplar Level Rd. **Don Juan Birria & Carnitas** was converted into a Señor

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Iguanas at 5637 Outer Loop. Also closed: **Overtime Sports Bar & Grill**, 307 Central Ave.; **Catrachos Restaurant**, 4231 Taylor Blvd.; **Bread and Breakfast**, 157 E. Main St., New Albany; and **Charlie Noble's Eatery + Draught House**, 7815 Old Ind. 311, Sellersburg, Ind.

Fuji Japanese Steakhouse has closed its Middletown store at 12905 Shelbyville Rd. but is still serving at its other location, 3576 Springhurst Blvd. **Breadworks** has closed its East End outlet at 2420 Lime Kiln Ln. but still bakes at three other locations.

CLOSINGS (FOR NOW)

Both **SuperChefs**, 106 Fairfax Ave., and **Silvio's Italian Restaurant**, 104 Fairfax Ave., were severely damaged by fire a few weeks ago. Both intend to reopen, but it is still unclear when that might be. The **Chop Shop Salads** store downtown at 436 W. Market St. has been closed for remodeling for a while now, but no progress has been noted. And finally **Winston's**, the fine dining restaurant at Sullivan University, 3101 Bardstown Rd., is closed. The Culinary and Hospitality program at Sullivan, which used the restaurant for training culinary students, has decided to rethink the restaurant's focus and is renovating the space and the concept, but no word has yet come about what they have in mind.

CHEF CHANGES

And finally, it is appropriate to mention a few personnel changes at major restaurants that have occurred recently. Harvest, The Oakroom, 610 Magnolia and Milkwood have all seen changes in their kitchens. The big shuffle started when Coby Ming left Harvest to rejoin the Wiltshire organization to help Susan Hershberg start up the new

café, Wiltshire at the Speed. Patrick Roney, who had been chef at The Oakroom at the Seelbach Hilton, left the hotel restaurant world to become executive chef at Harvest. Nick Sullivan, longtime executive chef at 610 Magnolia, moved to take over the helm at The Oakroom, where he has recently introduced a new menu. Edward Lee shifted his staff around a bit, naming Milkwood's Executive Chef Kevin Ashworth to that position at 610 Magnolia, and that round of musical chairs stopped when the executive chef position at Milkwood was filled by the promotion of Chef de Cuisine Glenn Dougan to the top spot there.

But there have been other moves by chefs elsewhere in town, too. Tyler Morris, who came to Louisville from New York with Rye's founder, Michael Trager-Kusman, has departed Rye to join his wife in California. At the helm there now are Chef Adam Mace and Chef de Cuisine Zachary Chancey.

Both Eric Morris and Ethan Ray, who have been involved with a number of interesting new restaurant concepts in recent years, including 10Tables and Epic Sammich Co., have left both of those businesses to start Gospel Bird.

Griffin Paulin, the first chef at Over the 9, has left that successful startup to cook at Corbett's. The executive chef at Corbett's, Michael Dunbar, left Corbett's late last year, and Corbett's Sous Chef Jeffrey Dailey was promoted to executive chef.

Chef Oscar Maldonado left Wiltshire Pantry Bakery and Cafe to join Ryan Rogers' crew at Royals Hot Chicken. And, finally, Robert Temple, formally sous chef for Mesh, has been named head butcher and executive chef at Brooklyn & The Butcher, soon to open in New Albany. **F&D**

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Happily Ever After...

The Mouse that Hurlled

BY JAY FORMAN

I am not, as they say, a “Disney Person.” The waits that rival Soviet-era bread lines, the Malthusian crowds ... such things give me the heebie-jeebies. I swore in college I would never go again unless I could afford to rent the whole place out and throw a giant acid party.

Then I had a kid.

Much in the way a citizen can't fight City Hall, a parent cannot fight Disney. This cultural juggernaut exerts a gravitational pull like a mouse ear-bedecked collapsed star. I eventually had to accept the possibility of visiting Disney World when I told my daughter we would think about it. “Pinky promise?” she said, and I knew I was trapped.

As someone who values his privacy, I was frightened of Disney from the get-go. I'd long suspected that they were more interested in my personal data than my money, and I was only half right. They took both. But what, you might ask, does this have to do with *Food & Dining*? About as much as a lobster roll has to do with Bavaria. Let me explain.

EPISODE 1: The Lobster Roll

Our first lunch, after we learned the hard way that roller coasters terrified our daughter, was at the Ye Olde Happy Hamster Sparkle Café, or something like that. Perhaps it was German, because the staff wore *Lederhosen*. Whatever its feigned ethnicity, I made the horrible, fateful decision to order the lobster roll.

‘What were you thinking?’ one might ask, and with good reason. Poor old landlocked Bavaria is not known for its crustaceans. It is known for the Gummi Bears that inhabit its Black Forest. Yet nevertheless, order the lobster roll I did. And if God spared me for any purpose, I can only assume it was so I could pass along the message that you should never, ever eat this thing.

“It costs as much as a lobster roll, so it must be made from real lobster,” I told myself when the \$18 Hoagie of Horror arrived on a plastic tray borne by Fraulein Misty, but even before I put it in my mouth I knew this was a lie. Because real lobster doesn't need to be shredded into slaw, inked with red dye and tossed in a mayonnaise-like food substitute with more sugar than a bucket of *crème brûlée*. At least it was substantive, with a good sixteen ounces of aquatic mystery creature atop my corporate bun. I steered

myself and took a bite. The mayo was sweeter than Häagen-Dazs but with the taste of surimi, the fake crab sticks you get in California rolls. I shuddered, but continued. I was hungry and I knew I'd not get another chance to eat until dinner. My wife watched me with a mixture of fascination and horror as she picked at her Bavarian Falafel Platter. “You're really going to eat that? Wow,” she said, impressed.

I made it about halfway through before I called uncle. Then I trotted out into the noonday Florida sun to wait in line for Ariel's Enchanted Grotto. I was just strapped into the ride and rattling through its doors when the shooting pains in my stomach began. There in the little buggy that spun around and wobbled I was menaced by a pantheon of gruesome, animatronic sea creatures who seemed to punish me for having just consumed one of their own. It occurred to me at the end I'd gotten my acid trip, but it was a bad one.

EPISODE 2: Cinderella's Castle

From our daughter's perspective, the culinary highlight of the trip was Lunch at Cinderella's Castle, a reservations-only chi-chi affair held at the iconic palace. Among the 6-year-old set, scoring a rez here is akin to my getting a table at The French Laundry. The main difference is the food, as the price is roughly compara-



Original photo © iStock.com/nicescene

ble. The feel of its main dining room is cathedral-esque, with the atmospheric contributions of the various pews and stained glass details marred by the presence of garish exit signs, one of which we were promptly seated under. I am one of those pain-in-the-ass diners who cares where his table is and felt somewhat jilted that they stuck me in Siberia. This was mollified somewhat by the steady parade of princesses that came by to chat with my daughter and provide her with autographs.

From a park perspective, this meal was decent. It is a prix-fixe kind of thing, no a la carte, so I went for the braised short rib. Short rib is a cut I think that is often overlooked, especially for those dining in cavernous convention centers or princess castles. Like Mickey Rourke, the braised short rib is a dish that only gets better the more you abuse it. It can pretty much stand up to anything and ask for more salt. So the short rib was okay.

**EPISODE 3:
The California Grill**

"This is the best restaurant on the grounds," my sister assured me. "At \$55 for an entrée, it frikken' better be," I wanted to say. The only other places I could see getting away with charging these prices for chicken nuggets would be outer space or Cowboys Stadium.

We went into the Contemporary hotel and, from a private, members-only elevator, ascended to the penthouse of the resort. I noticed with some relief that here at least people were not wearing flip-flops, but the clientele swung so far the other way it was more like Third World dictators and dot-com billionaires. I think I saw Kim Jong-un eating a lobster roll at the bar and swilling Hennessy X.O from a jeweled goblet. And we even got a nice table — one that overlooked the park at sunset and washed the world below in rose and pink. And while prices were on par with Per Se, at least the food rose to a level of high respectability bordering on excellent with the desserts. I guess for that price you are paying for the view and we had to shamelessly stall to stay seated for the fireworks, but as those explosions bloomed over the park in time with the piped-in music, I understood what Disney World was like. To do it right, you have to go fancy. Next time, however, we're going to the one in France. Pinky promise. **F&D**



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Me Gusta Latin Kitchen

BY ASHLEE CLARK THOMPSON | PHOTO BY ANDY HYSLOP

Good food shouldn't be a luxury. In this column, I set out to prove that it is possible to eat a high-quality, low-cost meal within Louisville's diverse and expanding food scene. My goal is to find a meal at a local restaurant that costs \$10 or less (excluding the tip), an ideal limit for those of us who are cash-strapped but have a hard time sacrificing a nice meal outside of the house.

When I worked in an office in downtown Louisville, I started making lunch plans at about 10 a.m. Someone in our lunch crew would send out a mass instant message to tally attends. Then we'd discuss over a string of emails where we should go. Though the restaurant debate was often lively, Sol Aztecas, a Mexican restaurant on Main Street's Whiskey Row, became our default lunch spot when we wanted some Mexican food. It was close to my office, the food there was always reliable, and everyone could find something they liked.

But when José Monasterio came on board as the general manager of Sol Aztecas, he wanted to try something new. He wanted to give the restaurant a unique, exciting menu that would stand out from other Mexican restaurants downtown and motivate diners to brave downtown traffic for an evening meal.

Since I've left my downtown office, the restaurant has been reborn under a new concept. Sol Aztecas is now Me Gusta Latin Kitchen & Bar. This revamped restaurant now serves dishes from the countries of South America and the Caribbean while still holding on to a few Mexican favorites.

"The goal is to be as big as possible in terms of food from different countries," said Monasterio, who is now a co-owner of the restaurant.

Me Gusta's transcontinental concept makes for an interesting addition to the string of restaurants that line



Main Street's Whiskey Row. The restaurant serves a concise menu that packs in unique and unexpected flavors for a fun international dining experience. At the same time, Me Gusta still provides enough Mexican dishes to please folks who might not want to step too far away from dishes like quesadillas or enchiladas.

Me Gusta provides solid options for the budget conscious. Even though I don't work downtown anymore, I stopped by on a recent afternoon to try the \$9 lunch buffet, one of the better midday deals in the city. I grabbed a seat at the bar, glanced at the bottles of tequila staring me down and scanned the buffet selection located at the center of the restaurant. The spread was loaded with fixings for fajitas, nachos and tacos — chicken, beef, veggies, beans, rice, tortillas and chips, just to name a few of the selections. I didn't even look at the menu — that buffet was going to make a great, quick lunch.

As I scooped rice and beans onto my plate, I was happy to see some pulled pork and barbecue chicken that was new to me. Me Gusta sneaks some dishes from its broader menu onto the buffet to introduce lunchtime eaters to a wider scope of food. For example, my favorite lunch buffet item was the Bolivian *guiso de pollo*, a flavorful, mild stew of chicken, potatoes and carrots cooked in white wine and tomato sauce. I was also a fan of the buffet's fried sweet plantains with slightly crunchy edges. (I won't tell you how many of those plantains I put away — it was a little unladylike.)

The buffet provides a good first step toward diving into the more diverse dinner menu, which Me Gusta fills with dishes from Bolivia, Peru, Puerto Rico, Cuba and other South American and Caribbean countries. I won't make a trip downtown all the time for a \$9 lunch buffet. But dinner? I'll travel for that.

The Me Gusta dinner menu manages to offer a solid variety without bogging down customers with too many options. The entrées, most of which are less than \$15, are divided on the menu by the meat they feature, and there are three to four items per category. There's plenty of tender, slow-cooked meats, such as the *lechón asado* pork shoulder (\$12), the *keperi al horno* Bolivian brisket (\$13) and the aforementioned *guiso de pollo* (\$12 as a dinner entrée).

During one visit to Me Gusta, I decided to use the appetizer menu to sample the international flavors that Me Gusta co-owner Monasterio wanted to inject into the restaurant. Since I was dining solo but wanted to take some home to my husband, I ordered a

couple of apps to sample, then take home. I would've been remiss had I skipped the *tostones con pollo* (\$8), which have become my favorite from the Me Gusta menu. Green plantains (remember how I love plantains?) are smashed into discs and fried to make three *tostones* (they look similar to a hash brown). Each *tostone* is topped with hearty, tender hunks of grilled chicken, cheese, pico de gallo and avocado slices. The slight sweetness of the *tostones* anchors this savory dish, which is hearty enough to be a meal.

I wanted to step outside my box and try something I'd never seen before. So for my second dish, I went with the Peruvian Sampler, an \$11 selection that includes three dishes that gave me a peek into a cuisine I'd never tried before. The dish was heavy on fresh seafood and vegetables, which made me want to explore more of what Peru has to offer. First, there's a tangy Peruvian *seviche*, a mound of fish in lime juice. Then there are several huge mussels topped with chopped tomatoes, corn and yellow pepper, a hearty dish called *choros a la Chalaca*. In the middle are the *papas a la Huancaína*, boiled and sliced potatoes topped in a spicy, eggy sauce, boiled eggs, black olives, crunchy Peruvian corn, green peas and carrots. Unfortunately, this wasn't the best dish to pick to take home to the hubs — everything is cold, so this is definitely best eaten at Me Gusta.

Aside from my lost leftover Peruvian Sampler (don't put leftover *seviche* in your car unless you live one minute away from Me Gusta), I was really happy with the new Latin restaurant on Whiskey Row. I'm excited for what Me Gusta Latin Kitchen is introducing there — a broad look at Latin cuisine that is approachable for new customers but exciting enough for adventurous foodies. And if you still have some reservations, assemble your crew for a trip to the buffet. Just don't forget to try some new-to-you dishes from the buffet line. **F&D**

The Bottom Line:

The Peruvian Sampler: \$11

Tostones con pollo: \$8

Total: \$19

Average cost per person: \$9.50

Mission: Accomplished

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Meet New Albany's Two Newest Breweries

BY ROGER A. BAYLOR | PHOTO BY ANDY HYSLOP

In 1906, thirsty residents of New Albany had the choice of three local breweries to visit when it came time to refill pails gone dry.

Paul Reising's plant was the granddaddy of them all, taking up a whole West End city block, where Bavarian-style beers had been brewed on-site since just after the Civil War.

A half-mile away, Virt Nirmaier crafted a well-regarded "common" beer at his brewery on State Street, the western route out of New Albany, up Buffalo Trace and through the Knobs. Nirmaier's Common sold to taverns for \$1.25 a keg or \$5.00 a barrel. His charge for smaller quantities is unknown.

Near the present-day high school on Vincennes Street, the Nadorffs brewed beer and cut ice in winter from a pond on their property. In 1907, the family stopped brewing and opened a wholesale beer distributorship, which survives to the present day.

Soon the scourge of Prohibition descended, ending the first great era of American brewing, but in truth, our failed national temperance experiment merely hastened the passage from independent local brewing to larger economies of scale regionally and nationally.

Pendulums have a fortunate way of swinging back, and brewing returned to New Albany in 2002, when the New Albanian Brewing Company first mashed in.

Then, in 2015, there was an abrupt tripling of numbers: **Donum Dei Brewery** and **Floyd County Brewing Company (FCBC)** both opened, and while it may seem novel for such a small city to have so many breweries, this pattern is being repeated all across the country.



Late last year, the Brewers Association reported the existence of 4,000 breweries in America — more than in 1906, and in fact, the most ever at any point in the nation's history.

New Albany's two newest breweries typify this upward arc. They're independent, small and family owned. You can have a pint, grab a bite and take beer to go. Donum Dei is on the north side, down the road from Indiana University Southeast, and FCBC lies a short caber toss from the downtown YMCA.

Let's take a look at these two local brewing start-ups.

A "Gift of God"

Rick Otey is a 50-something electronics engineer who didn't like the taste of beer until work took him to Seattle during the 1990s. There Otey enjoyed a transformative encounter with Red Hook Extra Special Bitter (ESB), inspiring him to brew at home and seek craft beers on his own turf.

Facing a career juncture in 2014, Otey and wife Kimberly

decided to redirect a portion of their retirement portfolio toward greater liquidity, and **Donum Dei Brewery** is the fruit of their investment.

By personal disposition and design, the brewpub's ethos is thoughtful and unhurried. "It's not so much what we do, as what we don't do," Otey explains. "There's no rush. Beer is a living thing, and we wait until it's ready."

This mantra extends to the compact, café-style food menu, with appetizers, soup and paninis: "It's as simple and local as possible, at a decent price," Otey says.

The décor and lighting are almost Scandinavian, with clean and modern wooden accents. There is neither television nor Wi-Fi. Otey would prefer your phone remain sheathed, because he seeks to encourage conversation and reflection.

Donum Dei is Latin for "gift of God," and although Otey offers it in a broader metaphysical context, the history of beer and brewing is intertwined with the pursuit of higher truth, as with Trappist brewers fashioning their ales for sale, barter and communal consumption.

Otey's delicious Enkel (single) Belgian Gold is the ideal example. As brewed at 4.4% abv in a classic Abbey mold, it is gently fruity, as befits a monastic table beer intended to accompany meals.

Donum Dei's beer range reflects Otey's principled eclecticism. There has been a Saison, Brown Porter, India Pale Ale and Red Ale. During the first quarter of 2016, expect to see a big, malty Wee Heavy in the Scottish stylistic vernacular.

He'll serve it when it's ready.

Quest for the Ale

Floyd County Brewing Company (FCBC) anchors a corner of Main and W. First St. in rapidly changing downtown New Albany. In addition to the bustling YMCA, neighbors include The Exchange Pub + Kitchen, Feast BBQ, and Seeds & Greens Natural Market and Deli.

The new brewpub bears owner Brian Hampton's strategic imprint. "The beer names, graphics and décor all come from me," he says. "I did most of the woodwork, too. Right now the kitchen learning curve is taking up most of my time."

Like his counterpart Otey, Hampton is a home brewer and beer-seeking engineer, and he views the ideal pub as a

place of refuge and escape, outfitted to provide a comfortable setting to get away from it all.

Hampton sought to refit an older building, creating modern comfort with Old World ambiance. The result looks something like a medieval banquet hall, but scaled down to a Yorkshire public house, then filtered through Monty Python outtakes from "The Holy Grail." A hundred-year-old house was connected to a new annex built to house brewery and bar areas, and it feels far more venerable than it is.

All that's missing is the mead bench, but give Hampton time. He'll build one.

Brewer Jeff Coe is charged with alchemizing Hampton's ideas into fermented form. He is concentrating on a bedrock repertoire, including Braun Jovi (Brown Ale), Hefe's Gate Hefeweizen and Vlad's India Pale Ale.

FCBC's best-selling menu item is fish and chips, but oversized turkey legs often are spotted being gnawed. Both pair wonderfully with Arrow Smith Amber, marrying a malty ale of medium strength to orange peel and coriander flavorings otherwise expected in a Belgian-style Wit. It's reminiscent of Blue Moon with caramel malt, only better, and it serves to remind us of the medieval tradition of "gruit," an ale flavored and balanced with spices rather than hops.

For my best advice to Donum Dei and FCBC as they move forward, I propose these highly appropriate words from Richard Atkinson to Leonard, titular sixth Lord Dacre, in 1570, as quoted by Martyn Cornell:

"See that ye keep a noble house for beef and beer, that thereof may be praise given to God and to your honour."

F&D

Donum Dei Brewery

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What's a Derby party without **country ham**?

A whole ham is a challenge, but here are some ways to appreciate Kentucky ham's rich flavors without investing a lot of time and money.

BY RON MIKULAK | PHOTOS BY ANDY HYSLOP



Everyone should go to a real Derby party blow-out at least once. The kind of party where the women wear cute sundresses and big hats and the men sport bow ties; where the julep cups are sterling silver; where the buffet table has crustless Benedictine sandwiches, piles of cold asparagus and a huge country ham in a place of honor. It is a hoot to tell people you were at such a party, often less of a hoot to go to one, and definitely a pain in the butt to put on such an affair ... especially when it comes to that country ham.

Country ham and pepper dip

A lot of Kentucky producers make very good country hams. (If you want to know about the best ham makers, check out "Country Ham: A Southern Tradition of Hogs, Salt & Smoke," by F&D contributor Steve Coomes.) But preparing a ham for a party is a multi-day, multi-step task that includes scrubbing mold from the skin, soaking the ham in several changes of water to leach out the excess curing salt, and simmering it very slowly on the stove for 5 or 6 hours. You can eat the ham then, but to make it attractive for a party there are a few more steps: pulling out the aitchbone, cutting off the skin and all but a half-inch or so of fat, and patting it with brown sugar before you bake it. The last steps include boosting that now-hot, humongous ham onto the serving platter and slicing it as thinly as possible so your guests can *ohh!* and *aah!* and make their own ham biscuit sandwiches while you deservedly down a few of those juleps.

I am glad I have done all of that once or twice. I don't look forward to doing it again.

But you can enjoy the tasty delights of a Kentucky country one without going through the multi-day ritual of cooking a whole ham. Producers understand that lots of people find whole hams troublesome or intimidating, and so they sell ham in a variety of slices, pieces and hocks, excellent ways to appreciate the flavor without having to invest lots of money and time. And let's face it — if your Derby parties consist of only a half-dozen or so close friends, a whole ham will mean that either everyone goes home with a bulging Ziplock bag of ham slices, or the hosts live out the old adage that eternity is two people and a ham.

The country ham recipes here use slices and pieces to make elegant and tasty party fare. They are, of course, fine ways to use left-

overs too, if you are the recipient of a pound of your neighbor's party ham, or need ways to deal with the remainders of your whole ham for something other than sandwiches.

Note: In Valu-Market in Mid-City Mall I found a variety of country ham products by Clifty Farms and Broadbent, two excellent producers. I diced the dinner steaks for the ham pillows, and ground the packaged ham pieces in a food processor for the other dishes. The ingredients in all the following dishes can be doubled for larger parties, or halved for smaller servings.

Country ham and pepper dip (Serves 8-10)

- 1 8-ounce package cream cheese, room temperature
- 2 cups sour cream
- 2 tablespoons finely chopped parsley
- ¼ cup finely chopped red pepper
- ¼ cup finely chopped green pepper
- ¼ cup finely chopped onion
- 2 ½ ounces (about ½ cup) ground country ham
- 2 tablespoons milk
- ¼ cup chopped pecans
- Melba rounds

Place all ingredients except pecans and Melba rounds in the top of a double boiler. Cook over boiling water just until heated. Stir the mixture to blend evenly. Transfer to an oven-safe pie or quiche dish. Top with chopped pecans. Bake in a 350-degree oven until bubbly hot, about 20 minutes. Serve hot with Melba rounds.

Country ham balls (Makes 8 dozen)

- 2 pounds cooked country ham, ground
- 1 pound uncooked pork sausage
- 2 eggs
- 2 cups dry breadcrumbs
- 1 cup milk

Sauce:

- 2 cups brown sugar
- 1 cup water
- 1 cup white vinegar
- 1 tablespoon prepared mustard
- 2 tablespoons (or more) Bourbon (optional)

Combine ham, sausage and eggs. Mix well with hands. Add about ½ cup breadcrumbs and blend in. Add more breadcrumbs as needed to make a workable, non-sticky mixture. Slowly add the milk, using just enough to make the mixture moist (I needed less than a cup). Roll into small balls (may be frozen at this point). When ready to bake, place in a single layer in a baking dish.

To prepare sauce: Combine sugar, water, vinegar and mustard in a saucepan. Stir in Bourbon, if using. Bring to a boil. Pour sauce over uncooked ham balls. Bake at 350 degrees for 45 minutes, basting after 25 minutes

Country ham and cheese pillows (Serves 12)

- ¼ cup plus 1 tablespoon butter
- 1 onion, peeled and finely diced



Country ham balls



Country ham and cheese pillows

- 2 cups country ham, diced
- 2 4-ounce packages of fresh goat cheese
- 2 tablespoons Dijon or grainy mustard
- 1 1-pound package of puff pastry sheets, defrosted according to package directions

Melt 1 tablespoon butter in a large, heavy skillet until butter foams and sizzles. Add onions. Cook until just wilted and translucent. Add diced ham and sauté, stirring for about 10 minutes until the meat starts to get brown and slightly crusty. Stir in the goat cheese, which will melt slightly. When cheese is mixed together well with the ham and onions, remove from heat and set aside.

Melt $\frac{1}{4}$ cup of butter in a small saucepan or in a dish in the microwave. Stir in mustard. Set aside.

Unroll the defrosted puff pastry, which is folded in thirds. Cut apart at the folds so you have three narrow sheets. Place one on a

floured work surface, and cover the other two with a damp towel.

Dust sheet lightly with flour and roll out so it is about twice as wide as it was out of the wrapper. Cut the sheet in half, into two approximate squares. Put a generous spoonful of ham, onion and cheese mixture in the middle of each square. Fold opposite corners of the puff pastry square over the filling, then fold the other two opposite corners over, to encase the filling. Turn over so seam is on the bottom and place on a baking sheet. Gently plump the "pillow" with your fingers so it is an even rectangle with the seams folded beneath neatly. Repeat with the remaining sheets. You will get 12 pillows out of a package of puff pastry. (May be made up to this stage a day ahead. After constructing, place loosely in covered storage container in the refrigerator. Bring to room temperature before baking.)

Heat oven to 350 degrees. Brush tops of pillows with melted mustard butter. Bake until pillows are puffed and nicely browned, 20 to 30 minutes.



Country ham-stuffed mushrooms

Country ham-stuffed mushrooms

(Serves 10)

This recipe is from Sarah Fritschner's book "Derby from Start to Finish" (Butler Books, 2006).

- 2 ½ pounds medium button mushrooms
- ½ cup olive oil, divided
- 1 medium onion, peeled and chopped fine
- 3 cloves garlic, peeled and minced
- ½ bunch fresh parsley, minced
- 1 cup unseasoned dry breadcrumbs
- ½ pound country ham, ground or chopped fine
- 1 teaspoon dried thyme

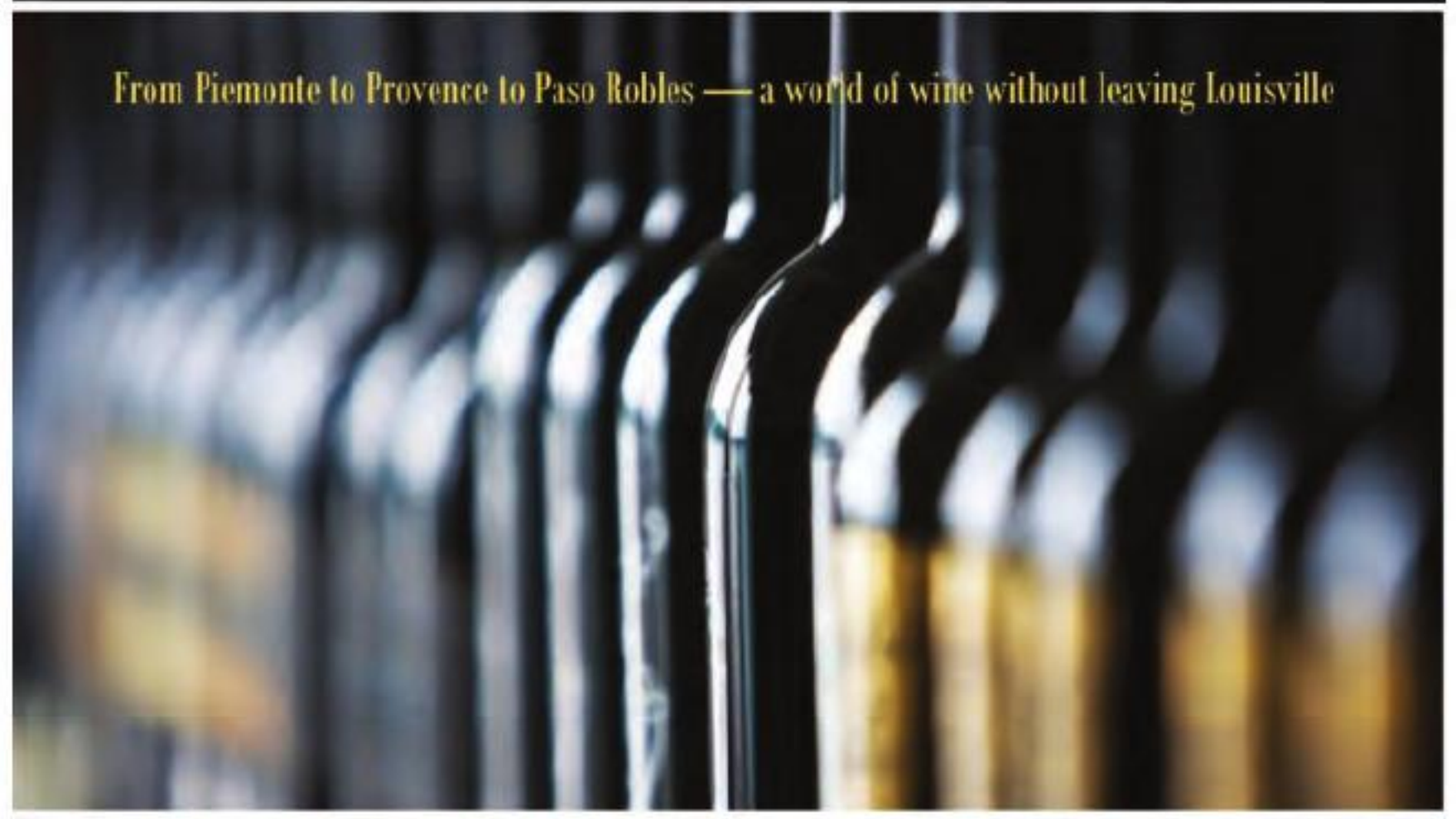
Brush the mushrooms clean and remove stems from the caps. Chop the stems fine. Heat a skillet over medium heat. Add about ¼ cup olive oil. When oil is shimmery, add the chopped mushroom stems and onion and cook, stirring, until vegetables soften. Add the garlic and minced parsley, continue to cook another minute or two. Remove from heat and stir in the breadcrumbs, ground ham and thyme.

Heat oven to 350 degrees. Stuff the mushroom caps with the ham mixture. (A melon baller works well.) Arrange stuffed caps on a baking sheet. Drizzle with remaining ¼ cup olive oil. Bake 20 minutes. **F&D**



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All Wine is Local

Knowing about wine regions can make choosing wines more interesting

Our wine panel picks good values from their favorite wine regions, explaining why and how local conditions influence the character of wine.

Often, people who want to know more about wine get befuddled because there seems to be too much to learn — grape varieties and vintages and appellations and labels that supposedly tell a lot, but appear to be written in code. One way is to sample wines of a particular region, to understand how the geography and geology and climate of a place affect the growth of grapes and determine the style of wines it produces.

BY RON MIKULAK | PHOTOS BY ANDY HYSLOP

John Johnson, owner of The Wine Rack on Frankfort Avenue and one of the wine guys who contributed ideas to this month's column, says that he often tries to promote the history, geography and climate of a region to customers, and to explain how those factors make the wine what it is.

Discussing a region leads to talking about grape varieties, for the soil, climate and geographical position of a place determines which varieties grow best. "Knowing the grapes is a good way to get people to try wines from other places," Johnson said. He used Shiraz as an example. "People might like Australian Shiraz or American Syrah, but have not tried that grape as done in its native region by Rhone wineries, which use Shiraz in their blends."



With the idea of wine regions' distinct personalities in mind, we asked our panel of wine gurus to offer their choices for interesting, good-value selections that wine drinkers might not be familiar with. Some took "region" in its widest connotation; others focused more narrowly on a particular region of a country.

One of the wine regions that Scott Harper is bullish about is Campania, the hilly, geologically active region (Mount Vesuvius is in Campania, as is Pompeii) south of Rome. Naples is its principal city. Harper, who is Bristol Bar & Grille's wine and beverage manager and a certified Master Sommelier, has reasons historical and oenological for liking wines from this region.

"The white wines of Campania are some of the most interesting in Italy," he said. "They are made from unique, interesting and indigenous grapes that hail from the early days of viticulture. They offer more flavor and character than many of the white wines of Italy, such as the ubiquitous Pinot Grigio." In other words, the ancient Romans — and likely the residents of Pompeii, before the unfortunate events of 79 A.D. — drank the ancestors of the **Terredora di Paolo "Irpinia" Falanghina 2013** (\$18) that Harper recommends. "This beautiful white wine has a rich and intense aroma of fruit with hints of apple, pineapple, quince and pear. Fresh and clean in the mouth,



it has excellent acidity, good structure, and is dry and crisp."

Harper also recommends an Italian red wine made in Verona, to the northeast of Italy, **Campofiorin Masi 2011** (\$18), a wine he describes as "ruby red with the flavors of cherries, spices, black berries and well-integrated tannins, which make this dry wine full-flavored, velvety, long and rich." Harper explained that the process used to make this wine is similar to that used to make Amarone, one of the great — and expensive — wines of Italy. Before the grapes are crushed to extract the juice, they are dried to intensify taste and aroma. The Campofiorin Masi, which uses a blend of three indigenous Italian grape varieties, was one of the first wines that was not an Amarone to implement this wine-making method.

John Johnson is a fan of wines from Languedoc, the region of southern France just west of the Rhone Valley. "This massive and picturesque region along the Mediterranean Sea produces roughly one-third of all wine in France by volume," he says. "While historically it's been mostly of the jug variety, that's been changing for the better over the last 10-plus years. This trend toward better and often organic wine has been consistent, and I feel that now many of the wines in the midlevel price range of \$12-\$25 easily rival those of the better known southern French regions of Rhone and Provence. The three areas utilize many of the same grape varieties, so if you love Rhone, and you have yet to explore Languedoc, I encourage you to get started."

To do so, Johnson recommends two wines — first, **Domaine Frédéric Brouca "Champs Pentus" 2013** (\$17.99), which he describes as a mix of 40% Syrah, 30% Grenache, and 30% Carignan (three of the classic Rhone red wine grapes) grown on 30-year-old vines. It is medium-bodied, with raspberry and strawberry fruit, peppery notes and a delicate touch of oak.

His second wine is **Gérard Bertrand "Château L'Hospitalet La Réserve" 2013** (\$22.99). "I had my first tasting experience with an earlier vintage of this wine while visiting Gérard Bertrand's winery in 2010,"



he said. "It is an impressive, fuller-bodied red from the scenic, natural area of La Clape," a rugged massif along the Mediterranean coast southwest of Montpellier. "Made from the classic blend of sustainably grown Grenache, Syrah and Mourvèdre grapes, this wine spends a year in French oak barrels and shows aromas and flavors of black plum, red berry, fennel, vanilla and floral notes framed by a firm structure."

For Chris Zaborowski of Westport Whiskey & Wine, Italy is always a comfortable place to wander. Because there are so many specific wine regions in Italy, all of which produce interesting and even remarkable wines, Zaborowski finds it difficult to choose just one. "I wish I could be a real wine geek, and have some undiscovered region that my peers included in this process would not do," he said, but when he walked the store, he found himself returning to one of his go-to regions, Tuscany. He was also drawn to a wine that "wowed" him this year, despite being from an area of Italy that has not traditionally been one of his favorites, the Piedmont.

Zaborowski's Tuscan choice is **Fattoria di Piazzano, Ventoso, Colli Toscana Centrale IGT, 2013** (\$10.99). "There is not much I do not like from Tuscany; however many affordable Sangiovese-based wines can be bland and boring. I look for an inviting nose of red fruit, strawberry-like, with a satisfying mouthfeel. This Ventoso did not disappoint. I believe that is the addition of the Cannaiolo grape that adds roundness, warmth and just plain yumminess. It is fun to drink."

The wine from the Piedmont (in the far northwest, bordering on France and Monaco) that appealed to him is **Pecchenino, San Luigi Dogliani, 2013** (\$19.99). He called this "a gulpable red. It can be something to open when you just want a glass of something tasty." Zaborowski described this wine, made from the Dolcetto grape variety, as wonderfully aromatic with red and black fruits. "It is round, warm and easy on the palate, with well-structured, sweet tannin that supports the fruit flavor. It works well with a



variety of foods, too. I have enjoyed it with both a stir-fry of shrimp and roasted peppers and a grilled turkey burger."

Gordo Jackson at Old Town Wine and Spirits remained firmly planted stateside in his choices for this story, focusing on a lesser-known region in California. He got really geographically and geologically geeky in his commentary on his choice, which is just what you want in a wine guy — someone who will give you some really cool new information to use at the party.

The region Jackson chose is Santa Barbara County, and specifically, the county's Santa Maria and Santa Ynez Valleys. "Santa Barbara County is unique in that its valleys are created by east-west running ranges rather than north-south valleys. [That's the geographical geekiness—Ed.] The heat in the Paso Robles plateau causes thermoclines, which pull the cold air off the ocean, significantly lowering temperatures. [And this is the neat geological / meteorological detail—Ed.] It is the cool climate which has attracted a lot of serious wine making talent. Pinot Noir has been the primary focus of the region; however, a variety of other varietals are thriving in this unique region."



Both of the wines that appeal to him from this region are from the same wine makers, Clendenen Family Vineyards, who make the fairly well known label Au Bon Climat. The red wine that Jackson favors is the **Clendenen Family Vineyards Pinot Noir "The Pip" 2013** (\$24.99). He describes it this way: "Aromas are complex, dried cherries, blackberries with a touch of earthiness in the nose. It is surprisingly rich in the mouth with youthful notes of fresh red berries. The balance is perfect; the tannin balances the fruit, and acid is in balance with the depth."



A white wine that Jackson likes from this producer is **Clendenen Family Vineyards Tocai Friulano 2013** (\$20). "Tocai Friulano is a floral wine with aromas of green almond, honey and honeysuckle and flavors of apple and pear," he said. "Drink this wine as a starter for any meal or with lighter fare." **F&D**

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BY GREG GAPSIS | PHOTOS BY DAN DRY

Louisville is quickly becoming famous as a world-class food city. Its evolution in this regard over the past 25 years has been remarkable. From a few solitary outposts, the area has developed an abundance of ethnic, international, fusion and chef-inspired venues where diners can satisfy almost any culinary curiosity.

A new venture, Le Moo, opened last September with high ambitions to take a prominent place in the galaxy of Louisville's dining options. Equal parts hard-edged, whimsical and luxurious, Le Moo aims for the kind of memorable experience that engenders fond memories and a desire to return. Judging from several visits, and the positive reviews stacking up on the Web, it is off to a very good start.

Owner Kevin Grangier (*above*) in the Louis Vuitton booth. (*opposite, clockwise from top left*) The Louis Vuitton table requires a \$500 minimum for a group reservation; a bronze of Napoleon stands watch over the industrial-designed wine wall; one of the many booths for quiet intimacy; an original 17th century fountain from a Catholic Church in Argentina greets guests with bottled water; beef cuts are available for purchase in Le Moo's cold case; custom stools line the bar.



Le Moo is the creation of Kevin Grangier, a 52-year-old marketing veteran who distinguishes himself among restaurateurs by admitting he is an amateur in the kitchen who creates success by having a sharp eye when it comes to ambiance, a discerning palate, and very high standards about service and how to make a positive customer experience.

"It's a tough business. There are so many 'touch points' in a restaurant, and each has to be executed not just well but practically perfectly to be a success," Grangier said. "With food there is its look, timing, presentation, the understanding between the customer and chef. Then there is the seating, lighting, how the drink is prepared and presented, the relation with the host and the server. Each one comes into play."

Grangier grew up in Southern Indiana and graduated from Western Kentucky University in Bowling Green before traveling extensively to work in public relations and brand management. Ultimately, he had a firm with offices in five cities, handling accounts like the famous California Milk Board "Got Milk?" campaign, before returning to Louisville and settling in Anchorage.

His restaurant life began when, after having staff fly in from New York, he found no dining options open after 9 p.m. in the Anchorage area. This led him to create the Village Anchor seven years ago, which has been a success, as measured by most any yardstick, since it opened.

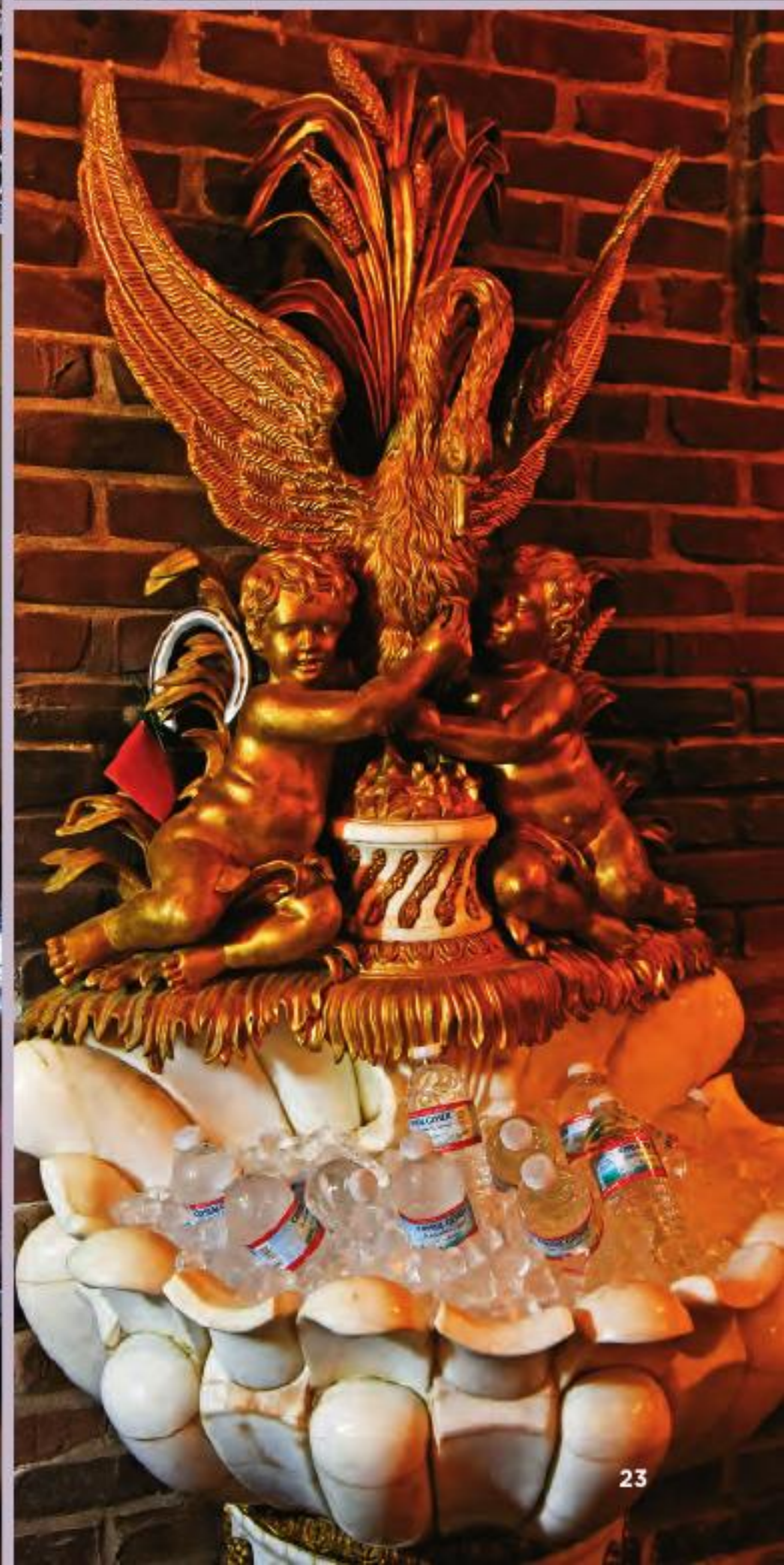
When approached by developer Kevin Cogan, who had purchased the KT's restaurant property at Lexington Road and Grinstead Drive, Grangier sensed a significant opportunity.

"KT's had nearly a 30-year run and many devoted customers. It was a great space but needed new breath," Grangier said. "I saw what it could be, not what it had become. There was all this brick and ironwork, and the idea slowly catalyzed of the playful concept of Le Moo — a quirky sense of humor with a sexy overlay of chandeliers, velvet and brocade — serving the best beef available."

A new ambience in a familiar space

The old KT's building, now wrapped in a violet-patterned paint job and corralled by greenish fencing visible from blocks away, has been transformed both outside and in. Similarly, Grangier immersed himself in the knowledge and techniques required to offer exceptional steaks.

"For Le Moo, I spent months studying steak and the competitive landscape — what was the product, the customer base and where the holes were," Grangier said. "I went to steak school in Ohio, learned how a cow is broken down, the dif-



ferent cuts, the flavors associated with different genetics and whether they're grain or grass fed. I also went to every competitor in town and ultimately grasped they were focused on the 'special occasion' diner — you know, anniversaries, birthdays and white tablecloths. I saw a niche for a more accessible place with excellent food, a vibrant bar scene and a celebratory, fun environment."

Grangier off-handedly describes Le Moo as "funky," or "warehouse meets whorehouse," but when urged for more, he elaborates, "Steak is actually a masculine and sexy entrée, but here we've overlaid it with sexy chandeliers, brocade and velvet."

In keeping with its name, elegant paintings of cows in 19th century French style act as calm visual anchors amid the blend of brick, ironwork, fabrics and different styles in lighting, seating and decoration. The whole is a mash up of industrial chic, castle-like fixtures and the elegant overlay of richly-colored fabrics.

This gives interior spaces different atmospheres — a dramatic and vibrant bar, a rustic and relaxed dining area, a more elegant dining room with high-backed banquettes upholstered in velvet and brocade, cozy booths (like the Louis Vuitton with its crystal chandelier and \$500 minimum for a group reservation), along with pockets of more quiet intimacy.

"We want guests to be able to see and experience something different each time they come in, and, while constantly searching for what is the 'wow' factor, we wanted the customer's experience to be first."

The experience starts the moment you get out of your car, according to Grangier:

"From hearing maybe Eartha Kitt singing 'C'est Si Bon' when you arrive, to the greeting from the host or complimentary water iced down in the entryway water font (salvaged from an old Argentinian church), to the server making eye contact and helping you navigate the menu, we want guests to immediately get into the feel and ambience of dining at Le Moo," Grangier said.

The setting is cool, but the food is what matters

All the setting is only a stage to showcase the food at Le Moo, which starts with a solid selection of dishes aiming to be the "best of show." All entrees are generous, whether it's the 32-ounce Tomahawk rib eye, a 16-ounce, bone-in, prime Duroc pork chop with maple glaze, steak and eggs with an 8-ounce Angus flat iron steak, pan-seared salmon or redfish, or a vegan cassoulet.

"We're not slivers or smidgens here. Everything is hardy, grand," said Grangier. "You should walk away satisfied and maybe with a to-go bag."

The menu is so diverse it allows one to work toward an advanced degree in steaks.

Le Moo offers 14 different cuts of beef (many conveniently on display in a cold case between the bar



The entry (*opposite, top*) sets the tone with a mash up of industrial chic and 19th century French-style paintings.

(*opposite, center*) The dramatic and vibrant bar. (*opposite, bottom*) A castle-like chandelier anchors the main dining room. Beneath, high-backed banquettes are upholstered in velvet and brocade. (*top*) The industrial design carries to the restrooms. (*above, left*)

Parmesan-crusted bone marrow and veal glacé with crostini. (*above, right*) Vegan cassoulet of simmered white beans, oven-roasted tomatoes, leeks, haricot verts with an herb crust.

(*right, from left*) Executive Chef Chip Lawrence, General Manager Chris Fenton and owner Kevin Grangier.





Pigs in a Blanket with Wagyu hot dogs, Maytag bleu cheese and Cherrywood bacon jam.



The 32-ounce Tomahawk rib eye

and main dining area). They are further differentiated in well-ordered offerings of prime, choice, dry-aged, or Wagyu, a special Japanese breed known for its well-marbled cuts originally made famous in the U.S. through the renown of cows raised in, and named after, the Kobe prefecture. Today Wagyu beef is raised in North America, and Le Moo offers both the best grade and the largest cut, a 30-ounce T-bone.

"One can discover the different flavors available, not only in the quality or aging process, but also the difference between different cuts like a rib eye, strip steak or filet," Grangier said. "One of our most popular offerings is a Tenderloin Flight with 6-ounce filets of choice, prime and Wagyu."

"We also do a great preparation of steak Diane, beef Stroganoff, steak and eggs, and fish, things people remember from growing up that have a nostalgic pull," Grangier continued. "We also have a great selection of non-beef entrees, such as redfish, salmon, lamb, chicken and salads with protein. Of course we wanted our appeal to include families and groups who come in and not everyone wants steak."

Entrée prices cover a spectrum from \$19 for the beef Stroganoff, to \$34 for cherry-balsamic chicken, steak Diane or any seafood dish, to \$87 and \$96, respectively, for the Tomahawk rib eye and tenderloin flight. The apotheosis, and easily shared by three or four, is the 30-ounce Grade 8 Wagyu T-bone for \$158.

This is a broad range, making a priority of customer choice and, by inference, customer education. Le Moo's core team leaders in this respect are Executive Chef Chip Lawrence, Sous Chef Elliot Checinski, General Manager Chris Fenton, Assistant Manager Michael Parsley, and Justin Green, Director of Store Operations. They hold daily meetings with staff to ensure all servers are ready to engage with the diners to see that their curiosity and appetites are satisfied.

There are small-dish starters & desserts, too

In keeping with Le Moo's vibe, the bar area welcomes right off the entryway with dark wooden beams, sturdy chairs handmade from knotty Pennsylvania hickory, and a blend of lighting fixtures that include old-timey bulbs, crystal chandeliers, and outsized sconces of steel and glass climbing the columns. There are enough TV screens to satisfy hard-core sports fans, but the buzz of conversation from expectant diners usually fills the space in the evening.

"We wanted a space where a customer could spend time both before and after dinner," Grangier said. "We have fabulous bar masters who make our guests feel special and mix a damn good cocktail. With an inventive cocktail list, 80 different bourbons and 170 wines, we feel one can explore, celebrate or enjoy old favorites."

Appetizers are rich and satisfying; and a couple with a beverage can provide a smaller, yet satisfying, meal. Mussels in white wine broth, pan-seared scallops in wild mushroom cream sauce, Parmesan-crust bone marrow with veal glacé, Wagyu hot dogs with Maytag bleu cheese, croissants and Cherrywood bacon jam give one a sense of the offerings. They continue with cumin-coriander braised lamb ribs, and drunk-cut fries, a favorite side where irregular cutting results in the potatoes coming out of the fryer from crispy to warm and soft, all in the same order.

With its desserts, Le Moo makes good on the now frequent meme of "Southern with a twist". Even if it is not a special occasion, you still might have to make room for pecan pie cake with salted caramel sauce, chocolate Bourbon bread pudding, Guinness chocolate cake with fudge and Bailey's Irish Cream frosting, or short cake with strawberries, Chantilly cream and white chocolate mousse. Each is a separate, delicious, indulgent undertaking.

Sunday brunch and a jazz blues room are on the horizon

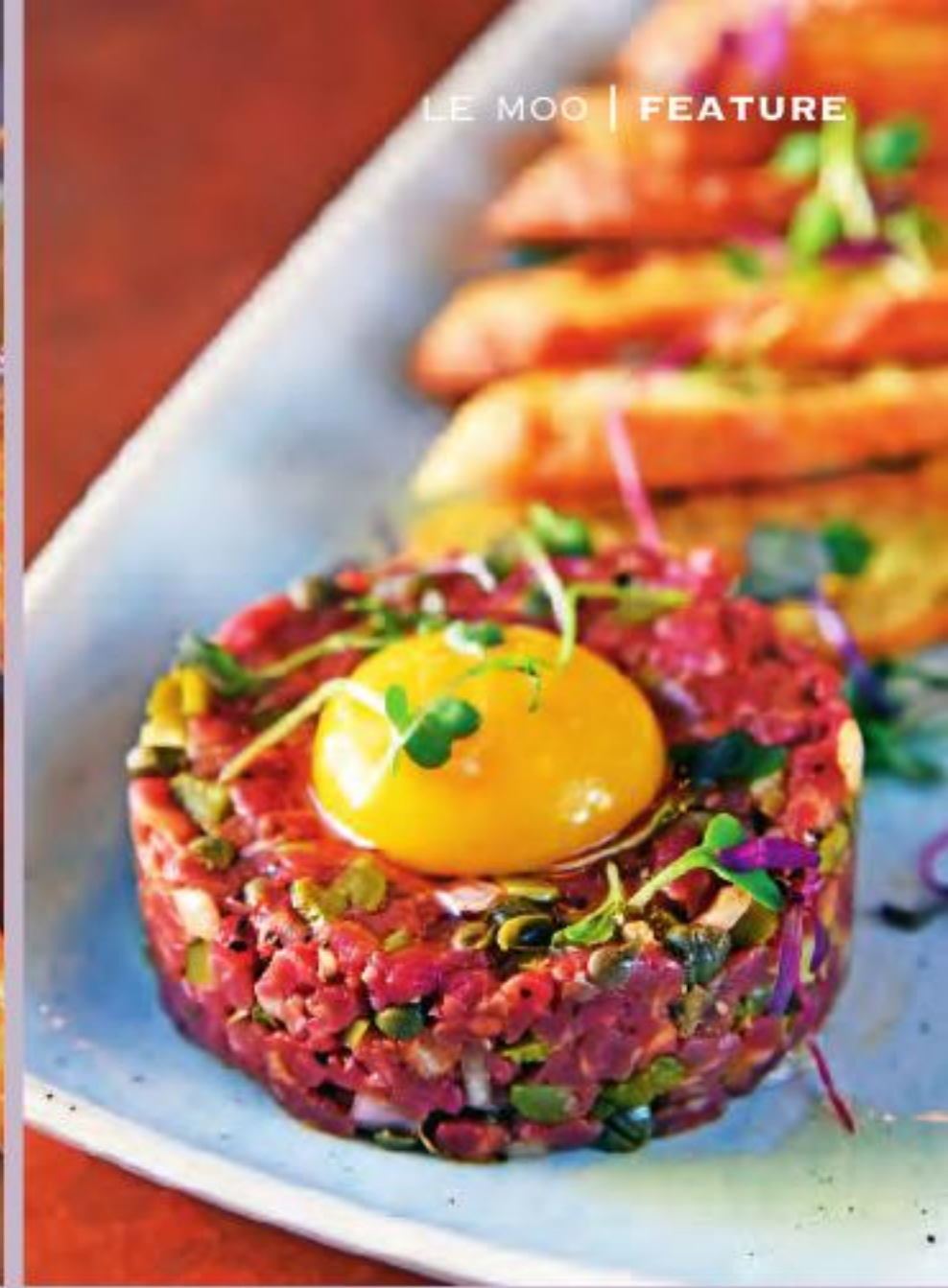
Since it opened, Le Moo has built experience and strength in each of its offerings. In December, it added a completely new lunch menu with a selection of less expensive but equally inventive sandwiches, like chicken and mashed potatoes, PB&J with fresh fruit, short rib and triple cheese, croque monsieur and Benedictine, plus soups and salads. It provides an opportunity to try what Grangier asserts is the best burger in town, 10 ounces of beef from Kentucky's Black Hawk Farm, served on a brioche bun with oven-roasted tomatoes, pickled red onions, crispy country ham and Kenny's Farm cheddar cheese.

Current hours for lunch are 11 a.m.–2 p.m., with light fare at the bar from 2 p.m.–5 p.m.. Dinner is from 5 p.m.–10 p.m.

This spring Grangier plans to roll out a casual Sunday brunch, offering yet more dimensions to the menu, and he is already brainstorming a 60-seat jazz and blues dining experience.

"We have a special event room that I'd like to become a music venue," Grangier said. "Maybe we'll call it 'Blue Moo,' which will feature great food along with live jazz and blues. We're aiming for late September." **F&D**

(top, from left) Grilled cheese of Tillamook cheddar, Brie, Swiss cheese and braised short ribs on Texas toast; steak tartare of minced prime filet. (center) Pan-seared Scottish salmon over a salad of baby spinach and artichoke hearts with a lemon-dill crème fraîche. Pecan pie cheese cake (right). In homage to the longtime previous occupant, KT's "famous" spinach queso is on the menu, with a Le Moo twist — pork rinds (far right).





CHASE MUCERINO & ADAM BURRESS

Mucerino

Age: **31**

Hometown:
Dixon, TN

Current Restaurants: **Hammerheads, Game, Migo**

Previous Restaurants: **BLU, Jeff Ruby's, Seviche**

Burress

Age: **29**

Hometown:
Oldham County, KY

Adam Burrell and Chase Mucerino have literally grown up together in the Louisville restaurant scene. The two chefs met in the culinary program at Sullivan University. Chef Jayson Llewellyn tapped them to work with him at both BLU Italian Grille in the Louisville Marriott Downtown and Jeff Ruby's Louisville. Burrell and Mucerino then ran the kitchen for Chef Anthony Lamas at Seviche before starting their first restaurant, Hammerheads, in 2010. A second restaurant, Game, followed in 2012. In October 2015, Burrell and Mucerino opened their latest establishment, Migo. The two chefs sat down with *Food & Dining* to discuss their partnership, running three successful restaurants and the importance of getting away from it on occasion.

BY MICHAEL L. JONES | PHOTOS BY DAN DRY

You two met at Sullivan University. How has that program impacted your cooking career?

Burrell: I really don't credit Sullivan too much for my skill level. I credit Sullivan for giving me a foundation. They made me realize this is what I was meant to do.

Mucerino: Jayson Llewellyn was a bigger influence as far as becoming better chefs. We can look back on it and appreciate that time. He was a real hard-ass on us.

What is your first food memory?

AB: I've got hunters in my family. I remember eating fresh venison, fresh pheasant, just a lot of wild game.

CM: I remember being young and having parties. They were roasting whole turkeys. I remember being 5 or 6 years old and watching game getting broken down and seared up right then and there.

Did those memories play a part in your decision to open the restaurant Game?

CM: Hammerheads was open mainly as a barbecue restaurant and we were selling so many wild game burgers that we thought it would be cool to have a whole restaurant revolved around that.

AB: That's a good point. I just remember wanting to test the waters again and see if we had what it took because Hammerheads was killing it.

What inspired the two of you to become business partners in the first place?

AB: I heard there was this place in Germantown that was going out of business and the owner was selling all of her commercial equipment. I went down there to buy equipment for my house and it seemed like a cool, little spot. Chase was the only responsible friend I had, so I figured he'd make a good partner.

CM: It was a little rundown spot that we were actually able to afford without taking out loans or anything.

Was it hard making that transition from friends to business partners?

AB: There are always going to be bumps, but for the most part it has been pretty smooth. People on the outside have always recognized us as an ideal partnership. We complement each other.

CM: We had always worked together and cooked together. We both also had longtime girlfriends that were servers at the time and they helped us out a lot. Basically, both of our lives always revolved around the business, which made things easier.

Did you bring along a lot of people you already knew to work at Hammerheads?

AB: All we had were our friends working there in the beginning.

CM: We grew up in the restaurant business together. We know everybody everywhere, it seems.

Were there different challenges opening Game than you had with Hammerheads?

AB: Game went really smooth because we'd learned so much with Hammerheads.

CM: Both restaurants are a small size which helps keep everything manageable.

How did you separate the cooking responsibilities?

CM: We did everything ourselves when we first opened. We'd do all the prep and we did all the cooking in the kitchen at night.

AB: It was definitely a novel experience, going from just being a chef to a restaurant owner. There was a lot more involved than we first realized. Eventually, we hired some good people to help us keep things going.

Migo opened in October 2015. Why did you feel you needed another restaurant on your plate?

AB: To tell you the truth, we kind of get bored. I've always got all types of ideas that I'd like to crack open.

CM: With the closing of Loop 22, we still had possession of the building. We already had an investment in this location, we didn't want to just back away.

What was your involvement in Loop 22?

AB: It was mostly our friend Eric Morris. We were trying to be silent partners, but we were more involved than we had signed up for.

CM: Basically, he had a concept that we liked and it didn't work out. He backed out and we moved forward.

How does opening Migo impact Game and Hammerheads?

AB: We are lucky enough to have people running the other restaurants well so they are like on auto-pilot. For the most part those guys kill it.

CM: We don't have much employee turnover. That is why we turned our attention to something new.

So you guys are both cooking at Migo?

AB: We cook here every day.

How many hours do you guys work a week?

CM: Probably 50 to 60 hours.

AB: We recently got another day off, but even then there is a lot of running around when you're not in the kitchen.

How will it stand out from other Latin-themed restaurants?

AB: The food is more fusion. We are adding Korean, Hawaiian, and Italian influences with the Latin flavors.

CM : The fusion and the proteins we pick are a big difference. We had a taco with risotto in it recently. We feel free to play around.

Migo is different from your other restaurants because you have a third partner?

AB : Yes, his name is Gerald Dickerson. He's another buddy we met through the grapevine.

CM : He worked Seviche for the last 10 years or so. Migo is the only restaurant we have with a full bar and liquor. He excels in bartending and as a bar manager, so that is something we don't have to worry about.

You have three successful restaurants in one city. Why is Louisville such a good restaurant town?

AB : The scene is still kind of new. It doesn't have that firm foundation like Chicago or New York City. It was a little untapped gem about eight years ago.

CM : It also helps that the diners are adventurous. People are always willing to try new things.

What is your key to success?

AB : Consistency. You've got to keep everything above board, from the menu to the food. It's difficult to maintain when you're spread out between three restaurants.

CM : You've really got to trust your kitchen guys.

Do you two have any farmer's markets you like to shop for ingredients?

AB : I nerd out on farmer's markets. We actually have one at Douglas Loop every Saturday. We've also developed relationships with a handful of local farmers. Fred and Noble Holden from Holden Farm and Carol Freeman, to name a few. We get mostly tomatoes, garlic, sorted greens and root vegetables.

CM : That's where a lot of our specials come from. We use whatever is in season.

Do you frequent any ethnic restaurant markets?

AB : La Tropicana off Preston Highway. We go there for ingredients, but we get a lot of influences and ideas there too.

CM : There is also a good Asian market just down the street from it: Viet Hoa Food Market.

When was the last time one of you was scared in the kitchen?

CM : One time we were working at the Marriott and we set off the sprinkler system. The whole second floor was flooded.

AB : It flooded Second Street. It took over two hours for all the pipes to drain.

Where are some of the places you like to eat besides your own restaurant?

AB : I'm basically vegetarian, so I hit a lot of the ethnic restaurants around town. Heart

and Soy is one I hit weekly. Queen of Sheba is another.

CM : I like Gralehaus and Lydia House over in Germantown. I've gotten some real solid food at those places.

Is there an ingredient you use a lot that would surprise people?

AB : We're really starting to play with offals. We've been experimenting with tongue, livers, and organ meats.

CM : People are surprised at what you can do with tongue.

Do you guys plan all the menus or do other people have input?

AB : We kind of pave the way and the other cooks just kind of keep it clean.

CM : We've had to change the menu a couple of times because of something we couldn't get, especially with Game. That's happened several times with kangaroo.

Do you guys have any plans for more restaurants in the future?

AB : I'd like to say no but I'm always coming up with new concepts. But there is nothing in the near future.

CM : We've talked about opening another Hammerheads. We've been out to Colorado looking at property. Nothing has worked out yet, but we're always considering our options. **F&D**

(left) A trio of tacos from Migo — pulled pork, soft shell crab and tofu. (center) A flight of meatballs from Game that include elk, boar, kangaroo and alpaca. (right) Scotch eggs, also from Game.



Lamb ribs from
Hammerheads



A Kitchen of His Own

Chef Bobby Benjamin feels free to flex his creative muscles with his new restaurant.

Three friends open the **Butchertown Grocery**, a culinary and entertainment venue where the community can get its collective groove on.



BY MICHAEL L. JONES | PHOTOS BY ANDY HYSLOP



Quantum mechanics established long ago that one person could not exist in two places at the same time, but Chef Bobby Benjamin still had to learn this lesson the hard way. Benjamin was the executive chef at La Coop until the downtown restaurant closed in 2014. He then found himself working at Union Common in Nashville while his wife, Hannah, and their baby daughter, Copeland Pearl, stayed in Louisville. When Benjamin was in one city he often found himself thinking about what was going on in the other one. This dilemma was solved at the end of 2015 when Benjamin opened the Butchertown Grocery with attorney Jon Salomon and musician Patrick Hallahan, the drummer for My Morning Jacket.



While he's excited about the potential of his new restaurant, Benjamin is happiest about having all the things he loves in one city. "It was stressful, shuttling between two cities all the time," he said. "I wanted to stay on top of things at [Union Common], but at the same time Copeland Pearl, who is one and a half now, is my little princess. I knew the situation couldn't continue for too long."

For their part, Salomon and Hallahan are equally ecstatic that they get to collaborate with a chef whose skill they have long respected. The pair became friends with Benjamin when he was at La Coop. Salomon, an attorney at Tachau Meek PLC, made a point to stay in touch with the chef when he traveled to Nashville on business. After learning about the conflict between Benjamin's work and family lives, Salomon realized it was an opportunity to create the music and dining venue that he and Hallahan had talked about for years.

"When we started thinking about the kind of people we wanted to work with on this project, we didn't think we could get somebody like Bobby," Salomon admitted. "But it became clear that he wouldn't say no to an opportunity that meant he didn't have to travel back and forth from Nashville to Louisville all the time. He had his hands full, and we jumped at the opportunity to work with someone of his caliber."

Benjamin grew up in Rhode Island and Tennessee, and first came to Louisville to attend the culinary program at Sullivan University. After graduating he cooked at restaurants in Santa Monica, Beverly Hills and Nashville, where he worked with celebrated chef Sean Brock. He moved back to Louisville six years ago to work at The Oakroom in the Seelbach Hilton. After three years there, Benjamin was hired by Falls City Hospitality Group, the company behind Doc Crow's, La Coop and Union Common. He quit in January 2015 to begin working on the Butchertown Grocery.

The new restaurant and bar is located at 1076 E. Washington St., the former site of The Blind Pig and the speakeasy Meat. In the late 1800s, the building housed Gunkel's Grocery Fresh Meat & Produce. The restaurant's name and décor, designed by Bittners, reflects this legacy. The dining room downstairs features shelves of dry goods along with exposed red brick and wood. A "Gunkel's" sign is also painted on the brick wall behind the bar. Benjamin finds the atmosphere inspiring.

"There is so much soul in this building," he said. "It's got that New Orleans, Chicago feel. The restaurant's design has been a constant collaboration. It's been fun, but it's been a lot of work. There is a different identity, a different flow to the

BUTCHERTOWN GROCERY

1076
E. Washington St.
Louisville, KY
502.742.8315



Butchertown Grocery than when it was the Blind Pig. We expanded the bar upstairs, but we kept the natural beauty of the building."

When it comes to the food, the Butchertown Grocery is both a culmination of Benjamin's career and a proving ground for his evolution as a chef. He intentionally kept the restaurant's initial menu small so he could develop it gradually to reflect the desires of his patrons and his own culinary vision. There are some old favorites from La Coop and a few dishes that Benjamin added simply because he liked them himself.

The kitchen features a rotisserie from France because the chef enjoys eating rotisserie chicken. The bird served at the Butchertown Grocery is stuffed with lemon, thyme and garlic the day before it is roasted. Then the chef rubs Spanish olive oil and other spices onto it before the bird goes to the rotisserie. The result is a chicken that is crispy on the outside and juicy on the inside. It is served with a grilled lemon and roasted carrots.

"I had to change my ways at La Coop because I went from fine dining to casual dining," Benjamin said. "Now I'm doing casual dining, but I'm more refined at it. As the menu evolves, I will add more fresh pastas and there will be more focus on seafood and burgers. One of the burgers we are going to have on the menu features cured shoulder fat. To me that is exciting because it's different. It will have pork so it will literally be a 'ham' burger."

Benjamin is also planning to add other La

(from top left) Shaved Brussels sprouts salad; grilled octopus with a bean salad; pork belly on rotisserie; rainbow trout over a fregola salad; rotisserie chicken with roasted carrot.



Coop favorites like escargot and crab cakes to the menu at the Butchertown Grocery because of diner requests. The restaurant is also offering a 7-course Chef's Table on a regular basis, where Benjamin will serve specialty dishes that will be paired with wine.

In addition to having the freedom to be as creative as he wants in the kitchen, Benjamin said a nice aspect of owning his own restaurant is that he was able to hire former co-workers from the Oakroom, La Coop and Union Common. "It is nice having people that have worked with me before," he said. "I even have two people from Union Common who moved from Nashville to Louisville just to be here. That is a vote of confidence. I couldn't be more blessed. It is unique how everything came together and everybody is so passionate."

Former patrons of Meat will recognize the dark red walls and reclaimed wood upstairs at the Butchertown Grocery. Another familiar element is beverage director Marie Zahn, who worked in the same capacity at Meat. Zahn has tailored specific cocktail menus for the dining room and the bar upstairs to give patrons a different experience in each area. The biggest change upstairs is the addition of a glassed-in cheese and charcuterie kitchen. Wednesday through Sunday, late night patrons can order from a limited menu between 8 p.m. and 3 a.m. There is also a room available for private parties in addition to the main bar, which has been expanded since the days of Meat. Rather than thinking of the upstairs and downstairs as separate spaces as the former tenants did, the owners of the Butchertown Grocery want the two areas to complement one another.

"If you look around the upstairs you can tell we

(from top right) Butchertown Grocery owners (from left) Chef Bobby Benjamin, Jon Salomon and Patrick Hallahan; rotisserie pork belly with blackberry and radish; basting short ribs.





were big fans of what Peyton [Ray] did with Meat," Hallahan said. "What he did with this space was perfect. We give a nod to Meat, but we've opened up both floors to work as one unit, which I think a lot of people wanted back then. We're just trying to make this place what everyone wanted it to be all along."

Although Salomon and Hallahan spent years daydreaming of a music and dining venue like the Butchertown Grocery, this was the first time either of them had been involved in opening a restaurant. But they do have some experience in the business. Before he took to the road with My Morning Jacket, Hallahan spent 10 years working as a busser and food runner in local restaurants like Porcini's Restaurant and Buckhead Mountain Grill. Salomon is originally from Lexington. He worked as a server and dishwasher before earning his law degree.

Salomon moved to Louisville in 2008 after spending 10 years in New York City. He met Hallahan soon after, and the two became fast friends. The idea for the Butchertown Grocery grew out of Hallahan's touring schedule and Salomon's frequent travels for his job. Each of them saw things in other cities that they felt were lacking in the Louisville market.

"We would meet for cocktails and get caught up on each other's lives," Hallahan remembered. "It would always come down to how we could pursue this interest we both had in food and entertainment. We just kept brainstorming, and this place took shape once Bobby got involved."

While Benjamin has control of the dining room, Hallahan and Salomon will program the upstairs bar, which they envision as a multi-purpose community room that will host music, spoken word poetry, comedy and maybe even a silent movie night. "Right now, we're letting the space teach us what it wants to be," Hallahan explained. "I sometimes have friends that are touring and they call me asking for a place where they can try out new material. Now I can steer them to the Butchertown Grocery. We're having a lot of fun experimenting with what works in this room and what doesn't. So far, we haven't found anything that doesn't work. We've had everything from deejay dance parties to jazz night."

The bar is already getting a reputation as a place where anything can happen. During the holidays, Hallahan put together a show with a few of his friends. The makeshift band performed music from "A Charlie Brown Christmas." By the end of the night, Mayor Greg Fischer was serenading actress Jennifer Lawrence and My Morning Jacket vocalist Jim James.

"That was pretty cool and not something I expected to happen," Salomon said. "That was sort of the concept for

Beverage Director Marie Zahn (top) flames orange zest for a cocktail. The U-shaped bar (center) anchors the upstairs lounge (left), ringed by pockets of plush seating and small tables ideal for group discussions or intimate tête-à-têtes.

the Butchertown Grocery, having a place here on the corner where the whole community could get together and have discussions or share cultural experiences."

Hallahan and Salomon admit that for them one of the big perks of the Butchertown Grocery is that they get to eat Benjamin's food on a regular basis. Hallahan's favorite at the moment is the short rib, which comes with cauliflower, grapes and jalapeño. Salomon leans toward the Grocery steak, a bone-in, 55-day dry-aged ribeye served with black truffle béarnaise. He had to stop ordering the gnocchi with mushrooms, Parmesan and herbs, because he was getting too predictable.

"The crazy thing is that Bobby has more up his sleeve," Salomon said. "We are going to see more and more interesting things rolled out as time goes by. It'll be seasonal. That way we make sure we are getting the freshest ingredients that we can, which is a big part of what we're trying to do. It also keeps it interesting. This won't be a place where you come once and then when you return we're offering the same thing."

The three partners are not worried about their venue being so close to excellent Nulu restaurants like Decca, Mayan Café and Rye. Benjamin said the top restaurants on the Louisville culinary scene offer patrons unique experiences. "All the great chefs have their own personality," he said. "They are going to do what they want to do, and it comes down to what the patrons are in the mood for that particular night. When I get a night off, I'm going to go to Decca and see what Annie Pettry is up to. Or, I'll go to Seviche because I like Anthony Lamas' food. There really aren't any feelings that we're competing against one another."

The Butchertown Grocery plans to feature music in its upstairs bar every weekend in some capacity. The owners also plan to do pop-up shows on a regular basis. Salomon said there also will be a few fundraisers to support local charities.

The Butchertown Grocery is still a work in progress. Its final form will depend on the dialogue between the owners and the community. Hallahan draws a parallel between the relationship a band has with its audience and the one a restaurant has with its patrons. "We are constantly listening to our patrons to see what we can do better, just like a band does with its audience," he said. "There are still questions that we don't know the answers to. But I can say that any time we didn't trust our instincts and did something anyway, we realized that we should have gone with our gut. Our instincts brought us here to create this space, and our instincts are what will guide it to success." **F&D**

"Little Joe from Kokomo" cocktail (top left); Ian Price working the meat slicer (top right) in the upstairs cheese and charcuterie kitchen.

Diners (center) enjoy the delectable menu. The bar stage (right) hosts everything from spoken word to jazz to the latest hip indie band.



EASY | Derby Favorites entertaining with a New Twist

BY TIM & LORI LAIRD | PHOTOS BY DAN DRY



On the first Saturday in May, Derby season is celebrated in Kentucky and throughout the region. As we hope for another Triple Crown winner, people begin the festivities weeks before the Derby, party hard during the Derby and continue the party well after the Derby. To keep us energized for all that fun, *Food & Dining* invited three of the hottest young chefs in the Louisville area to cook with our Easy Entertaining gurus, Tim and Lori Laird. Together, they have put together a range of dishes that will please local and out-of-town guests with traditional Kentucky flavors teased out in some clever and tasty new ways.

(above from left)
La Chasse Chef
Alexander Dulaney,
Chef McClain Brown
of Jack Fry's, LouVino
Chef Tavis Rockwell
and Tim Laird



Alexander Dulaney offers hearty dishes from the cuisines of provincial France and Spain at La Chasse, which opened just last fall. So when he was asked for a Derby dish that reflected Kentucky culinary traditions, he was initially bemused. "Then I thought," he said, "What could be more French than crepes? And what is more Kentucky than a Hot Brown? So I put those Kentucky flavor ideas — turkey, tomatoes, bacon and cheese sauce — together with a crepe. It turned out really well."

After opening last spring, LouVino quickly became a gathering spot for groups of young professionals drawn to the wine bar's interesting wine lists, the clever combinations of tasting flights and the delicious small-plates menu concocted by chef Tavis Rockwell. The Derby food idea he presents here combines two familiar Derby-time dishes: cheese grits and red-eye gravy, not with shrimp, however, but with pork loin roasted in a flavor-packed coating. Rockwell said, "I have always loved Kentucky grits and red-eye gravy, but I love it more with my favorite pork."

McClain Brown moved up to executive chef duties from his chef de cuisine position at Jack Fry's last year when longtime chef Shawn Ward left to start Ward 426. Those were big shoes to fill at an iconic Louisville fine-dining spot, but the transition has been seamless. When asked to devise some Derby dishes that would evoke both Kentucky Derby food traditions and his own approach to cooking, Brown said that at first he was a bit perplexed. "I've never hosted or attended a Derby party, because I am always cooking at the restaurant," he said. But as he thought about the issue of Kentucky flavors, his memory drifted back to his Aunt Phoebe in Spencer County, whom he visited when he was a kid. "She always shoved country ham down our throats," he said. "What she always made was biscuits and ham, so I thought of biscuits. I replaced her buttermilk ingredient with crème fraîche, which really made them rise high. Also burgoo came to me, and I thought of replacing the vinegar in a barbecue sauce with pickled okra" (okra is regarded by many as an essential ingredient in burgoo). The result is a burgoo glaze that can be used with any barbecued meat, and can also add a little complementary zing to a Benedictine sandwich made with his asparagus variation on the Kentucky classic.

Once the three chefs cooked their dishes with Tim and Lori Laird, Laird dubbed them the "Downtown Triple Crown!" Laird's own new Derby food favorite, appropriately named Manhattan Salmon, is perfect for brunches and parties. "This recipe was originally created by Dave Danielson, the Executive Chef at Churchill Downs," Laird explained. "His favorite cocktail is the Manhattan, so Chef Dave decided to take this cocktail inspiration and turn it into a salmon dish to feed the guests on Millionaires' Row during the Kentucky Derby. A traditional Manhattan includes Bourbon, sweet vermouth, bitters and a cherry garnish. Matching these flavors, Chef Dave marinates the salmon in Bourbon and adds sugar with chopped cherries. He then adds this to a traditional salt cure." Taking that recipe as a starting point, Laird developed a home version, which will feed 8 to 10 guests, versus Danielson's recipe that feeds thousands.

To drink, the Lairds like to serve the Seelbach Cocktail. This cocktail, of course, was named after the famous Louisville hotel. Created in 1917, it is still a big seller today at the Seelbach Bar, a festive classic cocktail that combines Bourbon, champagne, orange liqueur and both Angostura and Peychaud's bitters. "This cocktail is a nice addition to any brunch or party," Laird said. "Move over mimosas, we've added Bourbon to our champagne."

Alexander Dulaney

• La Chasse

There are several components to this dish — Mornay sauce, compote, crepes and turkey filling — but all can be made ahead. Even the crepes themselves can be filled beforehand, with the Mornay sauce and compote added and the crepes reheated just before serving.



Hot Brown crepes



Hot Brown crepes (Serves 8 as an appetizer)

For the Mornay sauce:

- 4 tablespoons butter
- $\frac{1}{4}$ onion, peeled and finely chopped
- 3 tablespoons flour
- 1 cup milk
- 4 ounces American cream cheese, cut into cubes
- 4-6 ounces triple cream cheese, such as St. Andre, double cream Brie or St. Angel, cut into cubes
- $\frac{1}{4}$ teaspoon nutmeg

In a sauté pan, melt butter over medium low heat. When sizzling, add the onions and cook over medium heat until translucent, 5 minutes or so. Add the flour to the pan and mix thoroughly to make a roux. Add the milk, bring to a boil while stirring constantly, then lower to a simmer as it thickens. Add cheese slowly while constantly stirring, never letting mixture come to a boil, just melting the cheese. Stir in nutmeg. Set aside. If made ahead, warm over simmering water until pourable. Whisk in more milk if sauce is too thick.

For the cherry tomato & bell pepper compote:

- 1 tablespoon good quality olive oil
- 1 pint cherry tomatoes
- 1 pound baby bell peppers
- 2 cloves garlic, peeled and chopped
- 1 teaspoon paprika
- 1 teaspoon sherry vinegar
- 3-4 large basil leaves, cut into *chiffonade* (roll leaves together into a tight cylinder and slice thinly)

Heat a saucepan to smoking hot, then add olive oil. When it gets shimmery, first add the cherry tomatoes and sauté, tossing and stirring, until thoroughly blistered. Remove to a bowl. Add a little more oil, and when hot, add the whole baby bell peppers and blister them well, too, tossing and stirring until the skins get black blisters. Remove to a bowl, and when cool enough to handle, cut off the pepper tops, scoop out as much of the seeds as you can and chop peppers coarsely. Return to bowl with tomatoes. Add sherry vinegar, paprika, basil and salt to taste. Set aside.

For the crepes:

- 3 large eggs
- 1 cup milk
- $\frac{2}{3}$ cup light beer, preferable room temperature
- 1 cup (plus 2 tablespoons) all-purpose flour
- $\frac{1}{4}$ teaspoon sea salt
- 5 tablespoons melted butter

Mix the eggs, milk, butter, beer, flour and salt in a blender and blend until smooth. Scrape down the sides of blender, add the melted butter. (The batter should have the consistency of heavy cream.) Let batter rest in the refrigerator, covered with plastic wrap, for at least 2 hours or as much as overnight. To make crepes, lightly spray with cooking oil a shallow skillet with sloping sides, then add about $\frac{1}{4}$ cup of batter at a time, tilting pan to spread batter evenly. Cook until dry on top and flip. Cook 30 seconds more and the crepe is done. Crepes can be made ahead, stacking them neatly.

To serve: (Final ingredients)

- 1 pound sliced turkey breast
- 8 pieces cooked bacon, crumbled

Roll slices of turkey in each crepe. Place crepes on plate, and top with warm Mornay sauce. Spoon compote over the sauce, and sprinkle with crumbled bacon.



Pork loin

Pork loin with
cheese grits
and red-eye
gravy



Tavis Rockwell • LouVino

Pork loin with cheese grits and red-eye gravy (Serves 8)

For the pork loin:

- 1 pork loin, about 2 pounds
- 10 cloves of garlic, peeled and minced
- 5 shallots, peeled and minced
- 2 cups vegetable oil
- 1 cup espresso powder

Heat oven to 350 degrees. In a saucepan, heat oil until shimmery, then add garlic and shallots and cook on medium heat until tender, 7 to 10 minutes. Drain off oil, reserving vegetables and oil separately.

Blend the garlic and shallots in a blender or food processor, adding back just enough oil to make a smooth paste. Coat the pork loin with the garlic paste. Spoon the espresso powder as evenly as possible all over the pork, then massage it into the garlic and shallot paste, making a brown coating on the exterior of the pork.

Place on a roasting pan and cook for 35 minutes or until the internal temperature is 140 degrees. Remove from oven and let stand for 10 minutes before slicing.

For the cheese grits:

- 1 quart milk
- 1 cup Weisenberger grits
- 1 cup either grated Parmesan or shredded white Cheddar

Warm milk in a heavy saucepan and when steaming, add the grits and stir with a stiff whisk until mixture begins to bubble. Lower heat and cook, stirring often, until grits are thick and tender. Mix in cheese and add salt and pepper to taste.



Kentucky Cheddar cheese and country ham biscuits

For the red-eye gravy:

- 1 stick butter
 - 2 shallots, peeled and finely chopped
 - 1 quart beef broth (canned, boxed, made from concentrated beef base or cooked fresh — whatever is handiest)
 - 2 cups chopped mushrooms — your favorite type
 - ½ cup flour
 - ½ a pot of coffee — leftover from breakfast is fine
 - 1 pint heavy cream
- Fresh herbs (chives, parsley, oregano, thyme or some combination that you prefer) chopped to your desired size.

Melt butter in a saucepot, and when sizzling, add shallots and cook until translucent, 5 minutes or so. Add mushrooms and cook until just beginning to brown on the edges. Add the flour and stir to combine and cook for a minute or so. Add the coffee and beef stock, cook until slightly reduced and starting to thicken. Add heavy cream and fresh herbs, season with salt and pepper to taste and heat through, but do not boil.

To serve:

Mound grits in center of plate. Add sliced pork roast around the grits, and drape both with the red-eye gravy.

McClain Brown • Jack Fry's

Kentucky Cheddar cheese biscuits with country ham, asparagus Benedictine and burgoo glaze (Makes 24 appetizers)

For the Kentucky Cheddar cheese biscuits:

- 5 cups all-purpose flour
- 1 tablespoon sugar
- 2 tablespoons baking powder
- 1 teaspoon kosher salt
- ¾ pound (3 sticks) unsalted butter
- 1 ½ cup crème fraîche
- ¼ pound Kentucky white Cheddar, grated
- 1 egg
- 2 egg yolks
- ½ cup whole milk
- Cup heavy cream and kosher salt for glazing

Heat oven to 400 degrees. Combine all dry ingredients in a mixing bowl. Cut in the chilled butter until mixture resembles coarse meal, with pieces ranging from the size of BBs to small peas. In a separate bowl whisk together all wet ingredients and cheese until thoroughly combined. Slowly stir the wet mixture into the dry mixture just until it turns into dough. Remove from the bowl and place on a well-floured work surface. Knead briefly until it begins to come together into a ball. You should still see chunks of butter in the dough; this ensures flaky biscuits. Place in a clean mixing bowl. Cover with plastic wrap and refrigerate for one hour.



Manhattan salmon



Once the dough has rested, place on a well-floured surface and roll out to about 1 inch thick. Fold over and repeat two times, rolling and folding. After the final roll, cut biscuits out. For square biscuits, use a dough scraper; for round biscuits, use a drinking glass. Dip edges of each in flour frequently to prevent sticking. Place biscuits about 2 inches apart on a baking sheet, and paint the tops with heavy cream and sprinkle with a little kosher salt. Bake for about 20 minutes, turning baking sheet front to back and switching sheets from upper to lower racks halfway through.

For the grilled asparagus Benedictine:

- 2 cucumbers, peeled, de-seeded and diced
- 1 pound asparagus, grilled or charred
- ½ pound cream cheese
- 2 lemons, juiced
- 1 teaspoon cayenne pepper
- 1 tablespoon parsley, chopped
- 1 tablespoon kosher salt

Combine cucumber and asparagus in a food processor and puree until smooth. Squeeze out excess moisture with a clean towel. Place into a mixing bowl and fold in cream cheese, lemon juice, cayenne, parsley and salt. Serve chilled as sandwich filling or as a dip.

For the burgoo glaze:

- 2 tablespoons butter
- ¼ cup brown sugar
- ½ onion, peeled and diced
- 1 red bell pepper, seeded and diced
- 1 cup canned diced tomatoes
- ¼ cup tomato paste
- ½ cup pickled okra, diced

- ½ cup Bourbon
- ¼ cup Worcestershire sauce

In a saucepan, melt together butter and brown sugar and when sizzling, add the onion and bell pepper and cook over medium low heat, stirring until browned and caramelized, up to 30 minutes or so. Add tomatoes, tomato paste and pickled okra and allow the mixture to stew on medium low heat for several minutes until it is all broken down. Add Bourbon and reduce quantity of liquid by half. Finish with Worcestershire and season to taste. Sauce should be thick enough to coat a spoon. Puree in food processor until smooth. *(Tip: If you run out of country ham, the glaze and Benedictine make for a good sandwich on their own. The glaze also works great as a barbecue sauce on meats.)*

To serve: (Final ingredients)

- 1 pound (or so) thinly shaved country ham
- Radicchio or red cabbage leaves

If using a whole ham, shave slices very thinly. Or, use pre-cut biscuit slices (available in most groceries). Gently separate the biscuits in half. Spread Benedictine on the bottom and add several pieces of shaved country ham. Spread a dollop of burgoo glaze on top of the ham. Top with thinly sliced radicchio or red cabbage, then the top half of biscuit to finish. Can be assembled ahead of time and warmed in an oven right before serving.

Tim and Lori Laird

Manhattan salmon

(Serves 8-10)

- 1 2-pound salmon fillet, skin on
- ½ cup kosher salt
- ½ cup dried cherries

- 3 tablespoons brown sugar
- Zest of one orange
- ¼ cup Bourbon
- 4 dashes bitters

Remove any pin bones from the salmon with a pair of needle-nose pliers or tweezers. Rinse the salmon under cold water and pat dry. Place salmon, skin side down, on several large sheets of plastic wrap.

In a food processor or blender, combine salt, cherries, sugar and orange zest. Pulse until well blended and the cherries are finely chopped. Add the Bourbon and bitters and combine until smooth. Spread the mixture evenly over the fleshy side of the fish, pressing it into the flesh. Wrap the salmon tightly in the plastic wrap and place skin side down in a large baking dish. Place a flat dish on top of the salmon and weight the dish down with several heavy cans. Refrigerate for at least 24 hours and up to 48 hours.

Unwrap the salmon and rinse off the salt/sugar cure under running water. Pat dry, remove the skin and slice diagonally into paper-thin slices. Serve on crackers, bagels, salads or as a side.

The Seelbach Cocktail

In a mixing glass with ice, add:

- 1 ounce Old Forester Bourbon
- ½ ounce Cointreau
- 7 dashes Angostura bitters
- 7 dashes Peychaud's bitters

Stir until well chilled, strain into a champagne flute. Top with 4-5 ounces Korbel California Champagne. Garnish with long orange twist and cherry. **F&D**



dining guide

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El Tarasco	78	Mexican	3, 5, 13
El Torazo	78	Mexican	6
El Torito de Jalisco	78	Mexican	13
El Toro Cantina & Grill	78	Mexican	5
Emperor of China	71	Asian/Chinese	7
Empress of China	71	Asian/Chinese	4
The English Grill	48	Fine Dining	1
Epic Sammich Co.	66	Deli/Sandwich	2
Equus	51	Upscale Casual	3
Exchange Pub + Kitchen	56	Gastropub	14
Fairdale Pizza	63	Pizza	13
The Falafel House	77	Mediterranean/Middle Eastern	2
Famous Dave's	64	Barbecue	6, 15
Fat Jimmy's	63	Pizza	5
Fattoush	77	Mediterranean/Middle Eastern	2
FDKY BBQ	64	Barbecue	6
FeastBBQ	64	Barbecue	1, 14
Fiesta Time Amigos	78	Mexican	11
Fiesta Time Mexican Grill	78	Mexican	8
Fire Fresh Bar B Q	65	Barbecue	1, 12
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First Watch	61	Casual Dining	5
First Wok	71	Asian/Chinese	12
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The Fishery	55	Seafood	3
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Flanagans Ale House	68	Bar & Grill/Taphouse	2
Flat 12 Bierwerks	70	Microbreweries	16
Floyd County Brewing Co.	70	Microbreweries	14
Fond	51	Upscale Casual	2
Fontleroy's	56	Gastropub	2
Food 4 Ur Soul	67	Southern/Soul Food	1
For Goodness Crepes	59	Cafés	2
Forty Acres & A Mule	67	Southern/Soul Food	13
Four King's Café	67	Diner/Home Style	4
Four Pegs Beer Lounge	56	Gastropub	13
Four Sisters	73	Asian/Vietnamese	2
Franco's Restaurant	67	Southern/Soul Food	12
Frankfort Ave. Beer Depot	65	Barbecue	3
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Funmi's African Restaurant	70	African	4
Galaxie	56	Gastropub	1
Gallery K	59	Cafés	2
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Garage Bar	53	Bistro/New American	1
Gary's On Spring	51	Upscale Casual	2
Gasthaus	75	European/German	7
Gatsby's On Fourth	61	Casual Dining	1
Gelato Gilberto	80	Desserts/Bakery	8
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Gerstle's Place	68	Bar & Grill/Taphouse	3
Ghyslain	74	European/French	1, 8
Gigi's Cupcakes	80	Desserts/Bakery	6
Ginza Asian Bistro	72	Asian/Japanese	5
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Golden Corral	68	Cafeterias/Buffer	[4]
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Goodwood Brewing Co.	70	Microbreweries	1
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Gordon Biersch Brewery	70	Microbreweries	1
Gospel Bird	68	Southern/Soul Food	14
Grady's Burgers & Wings	57	Burgers/Chicken	1
Gralehaus	56	Gastropub	2
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Grape Leaf	77	Mediterranean/Middle Eastern	2
Great American Grill	68	Bar & Grill/Taphouse	13
Great Wall	71	Asian/Chinese	2
Great Wok	71	Asian/Chinese	13
Green Leaf Vegetarian	61	Casual Dining	13
Griff's	68	Bar & Grill/Taphouse	13
Grind Burger Kitchen	57	Burgers/Chicken	1
Guaca Mole	78	Mexican	5
Gypsy's Sports Grille	68	Bar & Grill/Taphouse	11
H.M. Frank's	56	Gastropub	16
Habana Blues Tapas	74	Cuban/Caribbean	14
Hall's Cafeteria	68	Cafeterias/Buffer	2
Hammerheads	53	Bistro/New American	1
Hanabi Japanese	72	Asian/Japanese	10
Happy China	71	Asian/Chinese	6
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RESTAURANT	PAGE #/CUISINE STYLE	MAP #
Hard Rock Café	53 Bistro/New American	1
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Harvest	51 Upscale Casual	1
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Havana Rumba & Tapas Bar	74 Cuban/Caribbean	2
Hawksview Gallery	60 Cafés	13
Hay Chi Wa Waa	78 Mexican	5
Healthy Eating	67 Diner/Home Style	1
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Heine Brothers Coffee	81 Coffee/Tea Houses	[14]
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Highland Coffee Co.	81 Coffee/Tea Houses	2
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The Hobknobb Roasting Co.	81 Coffee/Tea Houses	14
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Honey Creme Donut Shop	80 Desserts/Bakery	14
Honeybaked Café	66 Deli/Sandwich	3, 11, 14
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Hoops Grill and Sports Bar	68 Bar & Grill/Taphouse	13
Hooters	57 Burgers/Chicken	3,13,12,15,16
Howl at the Moon	70 Entertainment Dining	1
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IHOP	61 Casual Dining	6, 15
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The Irish Rover	75 European/Irish	2
Iroquois Pizza	63 Pizza	13
Israel's Delicias de Mexico	78 Mexican	14
J. Alexander's	51 Upscale Casual	3
J. Graham's Café	60 Cafés	1
J. Gumbo's	74 Cajun/Creole	2,6,16
J. Harrods	51 Upscale Casual	10
Jack Binion's	48 Fine Dining	14
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Jackknife Café	80 Desserts/Bakery	2
Jack's Lounge	53 Bistro/New American	3
Jade Palace	71 Asian/Chinese	5
Jasmin Bakery	80 Desserts/Bakery	4
Jasmine	71 Asian/Chinese	5
Jason's Deli	66 Deli/Sandwich	3, 5
Jeff Ruby's Steakhouse	55 Steakhouse	1
Jersey's Café	68 Bar & Grill/Taphouse	15
Jersey Mike's Subs	66 Deli/Sandwich	5, 8
Jet's Pizza	63 Pizza	2, 3, 11
Jimbo's BBQ	65 Barbecue	13
Jimmy John's Sub Shop	66 Deli/Sandwich	[11]
JJ Fish & Chicken	55 Seafood	16
Joe & Kathy's Place	67 Diner/Home Style	12
Joe Huber Restaurant	70 Entertainment Dining	14
Joella's Hot Chicken	58 Burgers/Chicken	3, 5
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Joe's O.K. Bayou	74 Cajun/Creole	6
John O'Bryan's Tavern	68 Bar & Grill/Taphouse	12
Johnny Brusco's Pizza	63 Pizza	8
Johnny V's	63 Pizza	6
The Joy Luck	71 Asian/Chinese	2
Juba Restaurant	71 African	1
Jucy's Smokehouse	65 Barbecue	5
Jumbo Buffet	71 Asian/Chinese	6
Kailana Sushi	72 Asian/Japanese	11
Kansai Japanese	72 Asian/Japanese	6, 15
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Kayrouz Café	60 Cafés	3
Kern's Korner	68 Bar & Grill/Taphouse	2
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Kingfish	55 Seafood	6, 7, 16
King's Fried Chicken	58 Burgers/Chicken	13
Kobe Japanese Steak	72 Asian/Japanese	16
Kolkin Coffee	81 Coffee/Tea Houses	14
Koreana II	73 Asian/Korean	13
Krispy Krunchy Chicken	58 Burgers/Chicken	13
L & J Asian Cuisine	71 Asian/Chinese	10
La Bamba	78 Mexican	2
La Chasse	49 Fine Dining	2
La Cocina de Mama	78 Mexican	14
La Hacienda Guadalajara	78 Mexican	13
La Peche	60 Cafés	2
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La Que	74 Asian/Vietnamese	2
La Riviera Maya	78 Mexican	13
La Rosita Taqueria	78 Mexican	5, 13
La Sierra	78 Mexican	11
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Le Gallo Rosso	75 European/Italian	2
Le Moo	55 Steakhouse	2
Lee's Korean	73 Asian/Korean	13
Lemongrass Café	74 Asian/Vietnamese	5
Lenny's Sub Shop	66 Deli/Sandwich	4
Levee at River House	53 Bistro/New American	7
Lilly's	49 Fine Dining	2
Ling Ling	71 Asian/Chinese	5
Little Caesars Pizza	63 Pizza	[15]
Little India Café	76 Indian	4
Little Jerusalem	77 Mediterranean/Middle Eastern	13
Liu's Garden	71 Asian/Chinese	5
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Lolitas Tacos Inc.	78 Mexican	13
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Longhorn Steakhouse	55 Steakhouse	6, 8, 13, 15
Lonnie's Taste Of Chicago	66 Deli/Sandwich	2
Los Aztecas	78 Mexican	5, 10
Lotsa Pasta	66 Deli/Sandwich	3
Lou Orleans	74 Cajun/Creole	1
Loui Lou's Detroit Pizza	63 Pizza	6
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RESTAURANT	PAGE #/CUISINE STYLE	MAP #
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LouVino	53 Bistro/New American	2
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Luigi's	63 Pizza	1
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Ma Zerellas	63 Pizza	15
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Main Eatery	66 Deli/Sandwich	1
Mai's Thai Restaurant	73 Asian/Thai	16
Majid's St. Matthews	51 Upscale Casual	3
Mango's Bar & Grill	78 Mexican	6, 13
Manhattan Grill	66 Deli/Sandwich	1
Manny & Merle	53 Bistro/New American	1
Marco's Pizza	63 Pizza	14
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Mark's Feed Store	65 Barbecue	2, 5, 11, 12, 14
Marric's Restaurant	67 Diner/Home Style	11
Martini Italian Bistro	75 European/Italian	8
Masa Japanese	72 Asian/Japanese	5
Masala Grill	77 Mediterranean/Middle Eastern	1
Match Cigar Bar	53 Bistro/New American	16
Mayan Café	78 Mexican	1
McAllister's Deli	66 Deli/Sandwich	[9]
Me Gusta Latin Kitchen	79 Latin American	1
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The Melting Pot	52 Upscale Casual	6
Mercato Italiano	75 European/Italian	8
Meridian Café	60 Cafés	3
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Mexican Fiesta	78 Mexican	4
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Migo	78 Mexican	2
Mikato Japanese	73 Asian/Japanese	8
Mike Linnig's	55 Seafood	12
Mike's Tavern	69 Bar & Grill/Taphouse	14
MilkWood	49 Fine Dining	1
Mimi's Café	61 Casual Dining	5
Mimo's Pizzeria	63 Pizza	14
Mirage Mediterranean Grill	77 Mediterranean/Middle Eastern	13
Miss Ada's	68 Southern/Soul Food	1
Mitchell's Fish Market	55 Seafood	8
Moca Diner	67 Diner/Home Style	3,6,8,11,15
Moe's Southwest Grill	77 Southwest/TexMex	3,6,8,11,15
Mojito Tapas Restaurant	76 European/Spanish	7
Molly Malone's	75 European/Irish	2, 3
Momma's Mustard, Pickles	65 Barbecue	3, 5
Momma's Pizza	63 Pizza	15
The Monkey Wrench	69 Bar & Grill/Taphouse	2
Monnik Beer Co.	70 Microbreweries	13
More Shenanigan's	75 European/Irish	4
Morris Deli & Catering	66 Deli/Sandwich	1, 2
Morton's of Chicago	55 Steakhouse	1
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Mr. Lee's Ichiban Japanese	73 Asian/Japanese	3
Mrs. Potter's Coffee	81 Coffee/Tea Houses	1
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Muscle Monkey Café	66 Deli/Sandwich	6,8,15
Mussel & Burger Bar	58 Burgers/Chicken	1, 6
My Favorite Muffin	80 Desserts/Bakery	5
My Old KY Dinner Train	70 Entertainment Dining	13
NamNam Café	74 Asian/Vietnamese	3
Nancy's Bagel Box	66 Deli/Sandwich	1
Nancy's Bagel Grounds	66 Deli/Sandwich	2
Napa River Grill	52 Upscale Casual	5
Neil & Patty's Fireside Grill	69 Bar & Grill/Taphouse	14
New Albanian Brewing Co.	63 Pizza	14
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New China	71 Asian/Chinese	5
New Direction Bar & Grill	69 Bar & Grill/Taphouse	5
Noodles & Company	61 Casual Dining	6, 8
Nord's Bakery	80 Desserts/Bakery	13
North End Café	60 Cafés	2
O'Charley's	61 Casual Dining	3,6,8,13,12,15
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O'Shea's Irish Pub	75 European/Irish	2
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Oishii Sushi	73 Asian/Japanese	4
Old Chicago	64 Pizza	6, 8
Old Hickory Inn	69 Bar & Grill/Taphouse	13
Old Louisville Tavern	69 Bar & Grill/Taphouse	13
Old School NY Pizza	64 Pizza	5
Old Spaghetti Factory	76 European/Italian	1
Old Stone Inn	52 Upscale Casual	5
Ole Hickory Pit BBQ	65 Barbecue	11
O-Line Sports Grill	69 Bar & Grill/Taphouse	8
The Olive Garden	76 European/Italian	6,8,11,15
Olive Leaf Bistro	53 Bistro/New American	16
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Panera Bread Co.	66 Deli/Sandwich	[9]
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Papalino's Italian Pub	64 Pizza	8
Passtime Fish House	55 Seafood	6
Patrick O'Shea's	75 European/Irish	1
Pat's Steak House	56 Steakhouse	2
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Pearl Street Treats	80 Desserts/Bakery	16
Peking City Bistro	72 Asian/Chinese	5
Peking City Express	72 Asian/Chinese	3
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RESTAURANT	PAGE #/CUISINE STYLE	MAP #
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Pleology	64 Pizza	6
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Ponderosa Steakhouse	56 Steakhouse	13
Poppy's Café & Coffee	60 Cafés	13
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Potbelly Sandwich Shop	66 Deli/Sandwich	1, 6, 8
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Primo's Delicatessen	66 Deli/Sandwich	14
Prince Hookah Lounge	77 Mediterranean/Middle Eastern	13
Proof On Main	52 Upscale Casual	1
Prospect Café	60 Cafés	10
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Queen of Sheba	71 African	4
Queue Café	60 Cafés	1
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Quill's Coffee	81 Coffee/Tea Houses	2, 13, 14
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Ramsi's Café	60 Cafés	2
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Red's Comfort Food	68 Southern/Soul Food	1
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Rivue	49 Fine Dining	1
Rocky's Pizza & Panini	64 Pizza	4
Rocky's Sub Pub	64 Pizza	16
Romano's Macaroni Grill	76 European/Italian	5
Roof Top Grill	74 Cuban/Caribbean	1
Roosters	58 Burgers/Chicken	5,12,13,15
Rootie's Sports Bar	69 Bar & Grill/Taphouse	8
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Roosters	58 Burgers/Chicken	5
Royal's Hot Chicken	65 Barbecue	1
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Rumors Raw Oyster Bar	55 Seafood	5
Ruth's Chris Steakhouse	56 Steakhouse	3
Ryan's Steakhouse	56 Steakhouse	11
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Safai Coffee	81 Coffee/Tea Houses	2
Saffron's	77 Mediterranean/Middle Eastern	1
Saffler Mediterranean Deli	77 Mediterranean/Middle Eastern	1
Saint's	69 Bar & Grill/Taphouse	3
Sake Blue	73 Asian/Japanese	11
Sakura Blue	73 Asian/Japanese	3
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Sal's Pizza & Wings	64 Pizza	5
Salsarita's Fresh Cantina	77 Southwest/Tex Mex	3,5
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Sam's Gyro	77 Mediterranean/Middle Eastern	6
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Schlotzsky's Deli	66 Deli/Sandwich	8
Scotty's Ribs & More	65 Barbecue	5
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Shah's Mongolian Grill	73 Asian/Mongolian	6
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Shandaar Indian	76 Indian	6
Shark's Fish & Chicken	55 Seafood	13
Shawn's Southern BBQ	65 Barbecue	14
Shenanigan's Irish Grille	75 European/Irish	2
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Sichuan Garden	72 Asian/Chinese	6
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Starlight Coffee Co.	81	Coffee/Tea Houses	14
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Stevens & Stevens Deli	66	Deli/Sandwich	2
Steve-O's Italian Kitchen	76	European/Italian	7
Stoney River	56	Steakhouse	8
Stout Burgers & Beer	58	Burgers/Chicken	2
Stricker's Café	60	Cafés	16
Sub Station II	66	Deli/Sandwich	13
Sugar & Spice Donut Shop	80	Desserts/Bakery	11
Suhergos Coffee	81	Coffee/Tea Houses	1, 13
Sway	52	Upscale Casual	1
Sweets Frog	80	Desserts/Bakery	[4]
Sweet Peaches	66	Deli/Sandwich	1
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Sweet Surrender	80	Desserts/Bakery	2
Sweets By Morgan	80	Desserts/Bakery	16
Taco Tico	79	Mexican	12
Tacqueria La Mexicana	79	Mexican	13
Taj Palace	76	Indian	8
TanThai Restaurant	73	Asian/Thai	14
Taqueria Ramirez	79	Mexican	11
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Taziki's Mediterranean Café	77	Mediterranean/Middle Eastern	5
Tea Station Chinese Bistro	72	Asian/Chinese	8
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That Place On Goss	62	Casual Dining	13
The Back Door	69	Bar & Grill/Taphouse	2
The Bakery	80	Desserts/Bakery	4
The Bistro	68	Cafeterias/Buffer	3
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The Corner	64	Pizza	8
The Cure Lounge	69	Bar & Grill/Taphouse	13
The Drunken Chicken	58	Burgers/Chicken	13
The Fudger	81	Desserts/Bakery	1
The Goat	69	Bar & Grill/Taphouse	5
The Hub	54	Bistro/New American	2
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The Goat	69	Bar & Grill/Taphouse	5
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ToGo Sushi	73	Asian/Japanese	5
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Tony Impellizzeri's	64	Pizza	14
Toonerville Deli	66	Deli/Sandwich	1
Troll Pub Under The Bridge	69	Bar & Grill/Taphouse	1
Tucker's	62	Casual Dining	14
Tumbleweed	77	Southwest/Tex Mex	[10]
Tuscany Italian Restaurant	76	European/Italian	13
Twig & Leaf Restaurant	62	Casual Dining	2
Uptown Café	52	Upscale Casual	7
Varanese	52	Upscale Casual	2
Verbena Café	60	Cafés	8
Vic's Café	60	Cafés	14
Vietnam Kitchen	74	Asian/Vietnamese	13
Village Anchor Pub & Roost	54	Bistro/New American	5
Ville Taqueria	79	Mexican	3
Vincenzo's	49	Fine Dining	1
Vint Coffee	81	Coffee/Tea Houses	2
Volare	76	European/Italian	2
W.W. Cousin's	58	Burgers/Chicken	3, 13
Wagner's Pharmacy	67	Diner/Home Style	13
Wall Street Deli	66	Deli/Sandwich	1
Ward 426	49	Fine Dining	2
Way Cool Café	60	Cafés	1
Webb's Market	67	Diner/Home Style	1
Wei Wei Chinese Express	72	Asian/Chinese	1
Which Wich?	66	Deli/Sandwich	8
Wick's Pizza	64	Pizza	2, 5, 8, 14
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Wild Ginger Sushi & Fusion	73	Asian/Japanese	2
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William's Bakery	81	Desserts/Bakery	15
Wiltshire at the Speed	54	Bistro/New American	13
Wiltshire On Market	52	Upscale Casual	1
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The Wing Zone	58	Burgers/Chicken	13
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Wonton Express	72	Asian/Chinese	4
World of Beer	57	Gastropub	8
Yaching's East West Cuisine	52	Upscale Casual	1
Yang Kee Noodle	72	Asian/Chinese	5
Yellow Cactus	79	Mexican	14
Yen Ching	72	Asian/Chinese	6
Yen Hapa	74	Asian/Vietnamese	2
Yoll's Cafeteria	74	Cuban/Caribbean	13
You-Carryout-A	72	Asian/Chinese	15
Yummy Pollo	79	Latin American	13
Zad Modern Mediterranean	77	Mediterranean/Middle Eastern	3
Zanzabar	69	Bar & Grill/Taphouse	13
Za's Pizza	64	Pizza	2
Zaxby's	58	Burgers/Chicken	[5]
Zegg's Amazing Eggs	60	Cafés	5, 7, 8
Zen Garden	74	Asian/Vietnamese	2
Zoe's Kitchen	77	Mediterranean/Middle Eastern	1, 3, 8
Zoup!	66	Deli/Sandwich	1
Z's Oyster Bar	49	Fine Dining	5

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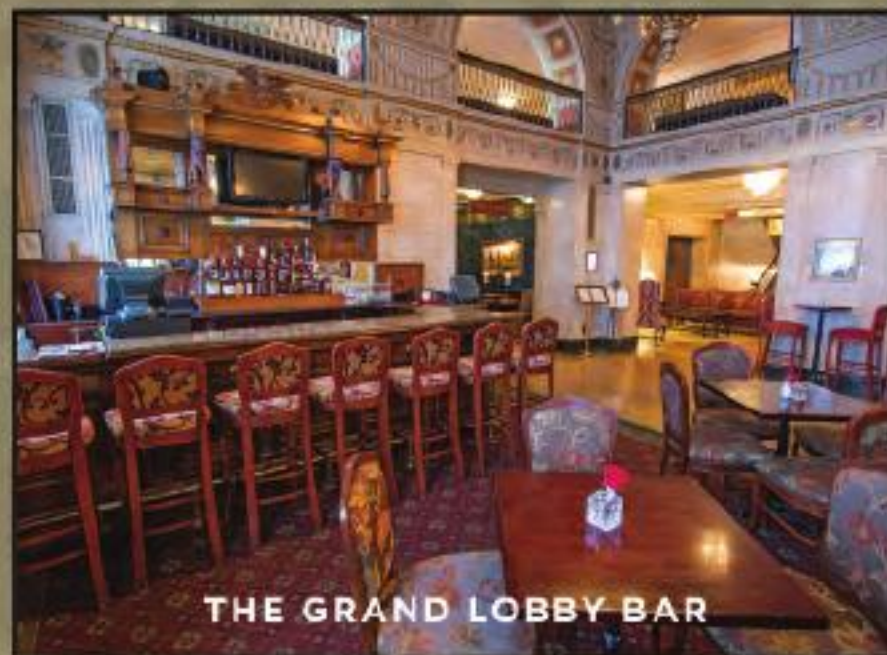
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RED = Advertiser 🕒 = Late Night
B = Breakfast 🍷 = Full Bar
Br = Brunch ☀️ = Outdoor Dining
L = Lunch 🎵 = Live Music
D = Dinner

ALL RESTAURANTS ARE LOCATED IN LOUISVILLE (unless noted otherwise).

All phone numbers are local calls. When out of the area, use area code 502 for all listings except Indiana, use 812 or 930.

FINE DINING

211 CLOVER LANE RESTAURANT 211 Clover Ln., 896-9570. To locate 211 Clover Lane you have to negotiate St. Matthews side streets and cross railroad tracks and look into the corner of a little cluster of upscale shops. When you do, you can enjoy drinks in a newly expanded lounge, and dine off seasonal menus from chef Allen Heintzman, who, along with owner Andrew Smith, keeps 211 Clover Lane among the town's top tables. \$\$\$\$ Br L D 🕒 ☀️

610 MAGNOLIA 610 Magnolia Ave., 636-0783. Since taking over this Old Louisville landmark restaurant over a decade ago, Edward Lee has become a Food TV fixture, and opened new restaurants. Kevin Ashworth, newly promoted to Executive Chef at this perennial top table, continues the adventurous prix-fixe menu. The Wednesday a la carte nights allow sampling the menu at a more modest price point. \$\$\$\$ D 🕒 ☀️

BUCKS 425 W. Ormsby Ave., 637-5284. Elegant and understated, this fine dining room in the Mayflower Apartments is overseen by chef Andrew Welenken, who has kept long-standing favorites like the crispy fish, but has extended his menu into new areas, such as the fried oysters Rockefeller, maple-Bourbon glazed pork chop and country-fried quail. Rick Bartlett continues his long tenure at the piano. \$\$\$ L D 🕒 ☀️

CORBETT'S 'AN AMERICAN PLACE' 5050 Norton Healthcare Blvd., 327-5058. Dean Corbett went all-out with his East End destination. Housed in the stunning former Von Allmen mansion, Corbett's kitchen is state of the art, the dining room amenities include a chef's table with closed circuit TV connection to the kitchen, and his menu has been earning raves. Worth the trip and the price. \$\$\$\$ L D 🕒 ☀️

ENGLISH GRILL 335 W. Broadway (The Brown Hotel), 583-1234. Executive Chef Josh Bettis oversees the formal dining room of one of downtown's historic hotels. The Hot Brown is still on the menus, but new dishes tempt visitors and old timers: seared scallop Benedict (with a quail's egg), beef shank *osso bucco*, slow-roasted salmon. The chef's table in the kitchen is still a great place for a special party. \$\$\$ D 🕒

JACK BINION'S STEAKHOUSE Horseshoe Casino Hotel, Elizabeth, IN, 888-766-2648. When you hit it big at the Horseshoe Casino, Binion's has everything a high roller craves. Start with oysters Rockefeller or shrimp cocktails, French onion soup or crab *bisque*. Then, choose Chilean sea bass, lobster tail, rack of lamb or a choice of prime steak, including Wagyu tenderloin. \$\$\$\$ D 🕒

JACK FRY'S 1007 Bardstown Rd., 452-9244. Inside its unprepossessing exterior is one of Louisville's longest-running top tables. Seating is tight; it is noisy; but the food is consistently excellent. Chef McClain Brown has added to classic menu items that regulars love while gradually introducing some new cooking techniques. \$\$\$\$ **L D** 🍷🎵

LA CHASSE 1359 Bardstown Rd., 822-3963. The space that for many years was Palermo Viejo has been quickly transformed into a French and Spanish country cooking spot. The frequently-changing menu always includes some game dishes (rabbit, pheasant, elk), harder-to-find items like sweetbreads and octopus, and unusual salads. Chef Alexander Dulaney and partner Isaac Fox, veterans of Le Relais and Volare, aim for the ambience of a European country inn. \$\$\$\$ **D** 🍷

LILLY'S 1147 Bardstown Rd., 451-0447. A Louisville institution for more than a quarter-century, Lilly's, under much heralded owner-chef Kathy Cary, continues to be as fresh as the locally-sourced foods she features on her Kentucky-accented menus, which change monthly. Recent items: pimento cheese wontons, veal scaloppini over homemade linguini, and a Farmer's Plate built around a mushroom ricotta stuffed eggplant. \$\$\$\$ **Br L D** 🍷

MILKWOOD 316 W. Main St., 584-6455. Owner Edward Lee has made the downstairs space at Actors Theatre a dining destination even after curtain call and when the theater is dark. The menu, now under the control of Glenn Dougan, blends Asian and Southern influences (smoked chicken wings, pimento cheese with spoonbill caviar, ramen noodles with shiitake and country ham) and has received national attention. \$\$\$ **D** 🍷

THE OAKROOM 500 S. Fourth St. (Seelbach Hotel), 585-3200. The dark, quiet, elegant formal Oakroom at the Seelbach has been a destination dining spot since Scott Fitzgerald ate there. The AAA 5-star rating since 1998 has been a draw, of course, but locals go for the sumptuous brunch and the seasonal menu, now overseen by Nick Sullivan, who came over from 610 Magnolia. Recent items: truffle gnocchi, "southern-fried" rabbit, pan-roasted halibut. \$\$\$\$ **Br D** 🍷🎵

RIVUE RESTAURANT & LOUNGE 140 N. Fourth St., (Galt House Hotel) 568-4239. The sleek black and white modern decor, slowly spinning to give a panorama of the city, brings to mind an old Fred Astaire movie. Chef Dustin Willet's upscale menu adds another top hotel dining experience to the city. \$\$\$ **Br D** 🍷

SEVICHE A LATIN RESTAURANT 1538 Bardstown Rd., 473-8560. Chef Anthony Lamas' menu offers an eclectic range of Latin American dishes in addition to the namesake the Latino seafood dish "cooked" in tart citrus juices. Continuing to get notice throughout the Southeast for his imaginative cooking, he is setting a standard of cool for the Bardstown Road eating scene. \$\$\$\$ **D** 🍷🎵

VINCENZO'S 150 S. Fifth St., 580-1350. Known for its suave professional service, high-end Northern Italian fare and many trademark dishes finished at tableside, Vincenzo's continues to hold its own against growing downtown competition. \$\$\$\$ **L D** 🍷🎵

WARD 426 426 Baxter Ave., 365-2505. In this refurbished, elegant, warm fine dining space, chef Shawn Ward's lunch and dinner menus feature regional American fare with a Southern twist. Among the dishes winning raves: gnudi in Parmesan broth, duck confit over sweet potato hash, butter-poached short rib and an interesting range of vegetarian choices. Shrimp and grits, of course, and a country ham tasting platter. \$\$\$\$ **L D** 🍷🎵

Z'S OYSTER BAR & STEAKHOUSE 101 Whittington Pkwy, 429-8000, 115 S. Fourth St., 855-8000. Both the original suburban, and the sleek downtown outlets of this successful upscale steak and oyster concept offer splendid steaks, extraordinary seafood, fine service and clubby ambience. \$\$\$\$ **L D** 🍷

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UPSCALE CASUAL

8UP ELEVATED DRINKERY AND KITCHEN 350 W. Chestnut St. (Hilton Garden Inn), 631-4180. This rooftop restaurant and bar sits eight floors above the hotel at the corner of Fourth and Chestnut. The elegant space has three areas — an upscale casual dining room, the bar with a separate kitchen and menu, and an expansive outdoor patio that overlooks downtown. The bar kitchen's two wood-fired ovens offers amusing small plates to nibble while sipping; the main kitchen serves elegant dinners, and provides breakfasts for guests. \$\$\$ **B D** ☺☹

10 TABLES 962 Baxter Ave. The pop-up concept devised by Dustin Stagers (Roux) continues strong. Now settled at Stagers' America. The Diner. on Monday nights, seating is by lottery on Facebook. If you are lucky to get one of the 40 seats, you get whatever the chef wants to cook that night. \$\$\$ **D** ☹

ASIATIQUE 1767 Bardstown Rd., 451-2749. More than twenty years ago Chef Peng Looi introduced Louisville diners to pan-Asian Pacific Rim fusion cuisine. Now in his sophisticated, multi-level, Highlands restaurant he has refocused the menu on small plates, still displaying the multi-ethnic Pacific cuisines of his Malaysian homeland. \$\$\$ **Br D** ☺☹

BASA MODERN VIETNAMESE 2244 Frankfort Ave., 896-1016. Chef Michael Ton brought a new style of Asian fusion cuisine to Louisville, playing entertaining riffs off Vietnamese cooking, with daring choices like caramelized catfish claypot and tamarind-sriracha gelato. \$\$\$ **D** ☺☹

BLACKSTONE GRILLE 9521 U.S. 42, 228-6962. Longtime restaurateur Rick Dissell has settled into his comfortable, casual restaurant in the Prospect Center. The menu offers sandwiches and an array of bistro entrées — pasta, seafood, beef and chicken, including fried chicken livers and "light" fried chicken. The monthly LobsterFest night is worth checking out. \$\$\$ **Br D** ☹☺

BOURBON RAW 446 S. Fourth St., 568-9009. This new bar and restaurant replaced Maker's Mark Bourbon Lounge in Fourth Street Live! The restaurant features a raw seafood bar, more than 85 bourbons and a cosmetic makeover that includes a 57-foot marble bar top, and an outdoor patio area. \$\$\$ **Br L D** ☺☹

BRAVO! 206 Bullitt Ln. (Oxmoor Center), 326-0491. Management describes the Ohio-based Bravo! chain as "a fun, white-tablecloth casual eatery ... positioned between the fine-dining and casual chains." A Roman-ruin setting houses abundant Italian-American style fare. We particularly enjoyed appetizers and first-rate grilled meats. \$\$ **Br L D** ☺☹

BRENDON'S CATCH 23 505 S. Fourth St. (Embassy Suites), 909-3323. This new restaurant inside Embassy Suites shares a name with restaurants in Florida, but the Louisville location is an independent operation with its own menu focus, which includes a variety of options ranging from seafood to steak to Low Country cuisine. \$\$\$ **D** ☺☹

BRISTOL BAR & GRILLE 1321 Bardstown Rd., 456-1702, 300 N. Hurstbourne Pkwy., 426-0627, 614 W. Main St., 582-1995, 6051 Timber Ridge Dr., 292-2585, 700 W. Riverside Dr., Jeffersonville IN, 218-1995. A cornerstone of Louisville's restaurant renaissance, The Bristol started three decades ago on Bardstown Road. Now with six venues around town, diners can always find dependable pub grub, eclectic entrées, and ever-green standards like the green-chile won tons and the Bristol Burger. *F&D* columnist Scott Harper has crafted an exceptional wine selection. \$\$ **Br L D** ☺☹

CHARR'D BOURBON KITCHEN & LOUNGE 1903 Embassy Square Blvd. (Marriott Louisville East), 491-1184. The Jtown Marriott Hotel's restaurant is on the Urban Bourbon Trail, which explains menu divisions such as "10 Minute White Dog" lunch choices, and "Bootlegger Burger Bar." The bar boasts over 75 offerings of Bourbon. \$\$\$ **Br L D** ☺☹

THE CHEESECAKE FACTORY 5000 Shelbyville Rd. (Mall St. Matthews), 897-3933. One of 175 outlets of the California-based chain, this popular restaurant maintains a large and diverse menu that entices and satisfies a wide range of diners. Food quality is above average for this kind of restaurant chain, though its namesake cheesecakes are baked in California and North Carolina. \$\$\$ Br L D ☺☹

DECCA 812 E. Market St., 749-8128. Decca's handsomely re-done 19th-century building, its serene garden, its classy basement bar and breezy second-floor eating balcony are all fun. But chef Anne Pettry's inventive, locally sourced menu combined with the restaurant's wine program make it a classy place to dine. Live music in the garden in nice weather; in the bar when not. \$\$\$\$ D ☺☹

DOC CROWS 127 W. Main St., 587-1626. Doc Crow's solidly anchors the dining choices on Whiskey Row. Oysters from both coasts, raw and fried, fried green tomatoes, pork rinds, shrimp and grits, all served in a handsome renovation of one of Main Street's classic cast-iron front buildings. \$\$ L D ☺☹

EQUUS 122 Sears Ave., 897-9721. For 30 years now (a remarkable run in the restaurant biz) chef-owner Dean Corbett's first restaurant (he is now involved in several others) continues to please locals and out of town visitors with its casual atmosphere and menu focus on clever re-imaginings of comfort foods. This St. Matthews spot remains an enduring and delightful dining choice. \$\$\$ D ☹

FOND 2520 Frankfort Ave., 727-3631. During the day Fond is a grocery handling local food products, and a "mini-café" offering baked goods, coffee and heat-at-home meals. On weekend evenings, proprietor Madeleine Dee serves an eclectic rotating seasonal prix-fixe menu at her chef's table. \$\$\$\$ Br L D

GARY'S ON SPRING 204 Spring St., 584-5533. Chef Harold Baker has been at the helm of this Irish Hill upscale casual spot since the start. His menu features appetizers such as a baby Hot Brown and ahi tuna guacamole, a buffalo mozzarella salad, Bourbon Street scallops and grilled lamb chops. All can be enjoyed in the main room, or in the very pleasant upstairs dining space, or on the outdoor patio when weather permits. \$\$\$ D ☹☺☹☺

HARVEST 624 E. Market St., 384-9090. Agricultural entrepreneur Ivor Chodkowski's venture into the restaurant world features seasonal menus, intensely focused on sourcing ingredients within a 100-mile radius, increases diners' awareness of how much local food producers can do. Patrick Roney, formerly chef at the Oakroom, will now oversee dishes such as smoked goat cheese ravioli and buttermilk fried chicken with arugula hoecake, which show what they have in mind. \$\$\$ Br L D ☺☹☺

J. ALEXANDER'S RESTAURANT 102 Oxmoor Court, 339-2206. This comfortably upscale venue, a Nashville-based chain, features "contemporary American" fare with a broad menu that ranges from burgers and sandwiches to such upscale eats as grilled tuna or a New York strip steak. \$\$\$ D ☺☹

J. HARROD'S 7507 Upper River Rd., 228-4555. For more than 20 years people have driven to Prospect for the well-prepared, old-school menu offerings at J. Harrod's. Served with aplomb in a quiet, comfortable dining room, the substantial menu includes grilled steaks and chops, pasta, seafood, fried green tomatoes and chicken livers with gravy. \$\$\$ D ☹

MAJID'S ST. MATTHEWS 3930 Chenoweth Sq., 618-2222. At his classy Chenoweth Square location long-time restaurant entrepreneur Majid Ghavami offers classic dishes focused on Mediterranean cuisine. Look for well-prepared standards like duck with orange sauce, and Majid's signature rack of lamb. In the sophisticated lounge, choose from a lively small plates menu while listening to live jazz and standards reminiscent of super clubs of the past. \$\$\$ Br D ☹☺



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MARKETPLACE RESTAURANT 651 S. Fourth St., 625-3001. Going to a show downtown? Chow down first at Marketplace. The elegant decor, whether at the circular bar, in the serene dining room, or any of the three outdoor spaces will get you in the mood, and Chef Dallas McGarity's seasonal Italian influenced southern cuisine will get you to the curtain well fed indeed. \$\$ **L D** ☺☹🎵

MELTING POT 2045 S. Hurstbourne Pkwy., 491-3125. This Florida-based chain brings back pleasant memories of fondue parties of the '70s. If you can melt it and dip things in it, the Melting Pot probably has it on the menu. \$\$\$ **D** ☺☹

MESH 3612 Brownsboro Rd., 632-4421. The lush modern building and the casual/elegant menu have all but scotched memories of the previous restaurants that once were located here. Now you can find smoked trout salad, mushroom and goat cheese strudel and and confit fried chicken, all served in an atmosphere of "contemporary elegance and comfort." Happy hour features a \$2 bar menu. \$\$\$ **Br L D** ☺☹

NAPA RIVER GRILL 1211 Herr Ln., 423-5822. You will find an eclectic mix of California-inspired fusion dishes here at lunch, dinner or brunch served in a clean, crisp, informally classy atmosphere. Lunch offerings range from their own take on Hot Browns (Creole roasted turkey on focaccia, with Alfredo sauce) to tacos to *pad thai*. Dinner choices range from blackened sea bass to prime rib-eye to Vandouvan chicken. With a lovely patio for lazy summer dining. \$\$\$ **L D** ☺☹🎵

OLD STONE INN 6905 Shelbyville Rd., Simpsonville, KY, (502) 722-8200. For many years diners have happily driven out to Simpsonville to enjoy both the historic building and the traditional Kentucky menu of this dining institution. Those in the know order the fried chicken and country ham. \$\$\$ **Br L D** ☺☹🎵

PROOF ON MAIN 702 W. Main St. (21c Hotel), 217-6360. Executive chef Mike Wadja has kept the bison

burger and the charred octopus, favorites from Proof's start, even as he has put his own stamp on the menu, with dishes such as roasted cauliflower vegetarian entrée, hog chop from the restaurant's own Woodland Farm, and extensive charcuterie choices. The bar remains one of the hippest in town. \$\$\$ **Br L D** ☺☹

RIVER HOUSE RESTAURANT & RAW BAR 3015 River Rd., 897-5000. John Varanese realizes his long-held dream of a seafood-oriented place on the river. River House shows the inspiration of New Orleans and Charleston with a menu emphasis on Southern cuisine leaning toward tastes from the sea. There 's a raw bar, but that won't stop him from grilling oysters topped with smoldering herbs. \$\$\$ **D** ☺☹

RYE 900 E. Market St., 749-6200. New York hip meets Kentucky farm produce and meats, and the result is a daily menu focused on what is freshest. Every dish is created with unpretentious flair and served in a sleek — if noisy — East Market Street ambience. The house-made charcuterie pro-gram is exceptional. \$\$ **L D** ☺☹

SWAY 320 W. Jefferson St. (Hyatt Regency), 587-3434. The handsome dining room on the entry level of the hotel has a bar that opens to Fourth street in good weather, and a menu based on the "Southern Way," from whence comes the name Sway. The fried chicken, cooked to order, quickly became a signature dish, and chef Logan Sandoval has got the timing of the tricky dish down to a science. \$\$\$ **B L D** ☺☹

UPTOWN CAFÉ 1624 Bardstown Rd., 458-4212. The Uptown has been an excellent spot for lunch and bistro-style dinners for so long that people seem to take it for granted. Those in the know find it an excellent value, for its Highlands location and sophisticated ambience, as well as the eclectic modern menu that includes seasonal small plate selections by long-time chef Matt Weber. \$\$\$ **L D** ☺☹

VARANESE 2106 Frankfort Ave., 899-9904. Chef John Varanese has made even old-timers forget that this stylish venue was once a gas station. With a slate-backed

interior waterfall and a front wall that folds open in good weather, the dining room is as interesting as the lively, international seasonal menu. Live jazz, con-temporary art and urban style complete the mood. \$\$\$ **D** ☺☹🎵

VOLARE 2300 Frankfort Ave., 894-4446. (See review under *European/Italian*.)

WILTSHIRE ON MARKET 636 E. Market St., 589-5224. Understated elegance and creative dishes characterize this NuLu restaurant. The finely crafted small plates menu changes weekly to showcase the best seasonal ingredients. Start with the weekly charcuterie board or cheese plate, followed by a seasonal flatbread or salad, and perhaps a pasta dish. Open Thur.-Sun. only. Reservations suggested. \$\$ **D** ☺☹

YACHING'S EAST WEST CUISINE 105 S. Fourth St., 585-4005. Yaching's promises "an eclectic menu of contemporary Asian fusion cuisine." It's an attractive mix of East and West, sufficient to give just about everyone something to enjoy, regardless of which compass point attracts your taste buds. \$\$\$ **L D** ☺☹

BISTRO / NEW AMERICAN

502 BAR & BISTRO 10401 Meeting Pl. (Slated for a March opening) Asiatique chef Peng Looi is consulting and his former protégé Ming Pu will be the chef at this Norton Commons upscale sports bar. Don't expect a Hooters experience, though you will find wings, sliders, pastas and steaks, (it is a sports bar) with global flavor twists. Brunch also on Saturdays and Sundays. \$\$ **Br D** ☺☹

ANOOSH BISTRO 4864 Brownsboro Rd., 690-6585. Anooch Shariat's quietly elegant Brownsboro Center space has an eclectic lunch and dinner menu that includes pan-seared ruby trout, pork Dijon, grilled romaine salad, and house-made pastas. \$\$ **L D** ☺☹

BISTRO 1860 WINE BAR 1765 Mellwood Ave., 618-1745. Chef Michael Crouch offers most dishes at three sizes and/or price ranges — petite for tasting, appetizer

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and small entrée — allowing diners to explore the menu at a reasonable cost. The homey old Butchertown building is comfy and chic. During fair weather, dine in the shady garden, or ask to be seated in the Camel Lounge upstairs. \$\$\$ **D** ☺☹☺

BISTRO 301 301 W. Market St., 584-8337. Its central location across the street from the Convention Center and a short stroll from the Yum! Center makes this stylish casual bistro a good choice for food and drink before or after an event. You can enjoy chef James Lucas's classic modern menu in the noisy, hospitable bar, or in the quieter dining room off to the side. \$\$\$ **L D** ☺☹☺

BOURBONS BISTRO 2255 Frankfort Ave., 894-8838. It's a comfortably upscale-casual restaurant, and a great bar, with a very comprehensive Bourbon list. Chef Jeff "The Dude" Bridges has been reinvigorating this Crescent Hill favorite's menu to match the excellence of its libations. \$\$\$ **D** ☺☹☺

BRIX WINE BAR 12418 La Grange Rd., 243-1120. The use of an obscure wine term (it's pronounced "bricks" and refers to the sugar content of ripe grapes at harvest) hints that the proprietors of this wine bar know their vino. Interesting wines and a short bistro-style menu make it a welcome suburban alternative. \$\$ **D** ☺☹☺

BUTCHERTOWN GROCERY 1076 E. Washington St., 742-8315. One of Louisville's top chefs returns. Bobby Benjamin's new restaurant offers house-made pasta and charcuterie, a chef's table near the downstairs kitchen, and dishes such as gnocchi with mushrooms, Parmesan and herbs, and the Grocery steak, a bone-in, 55-day dry-aged ribeye served with black truffle béarnaise. An upstairs entertainment space is overseen by his partner, Patrick Hallahan of My Morning Jacket. Butchertown can now get its collective groove on. \$\$\$ **Br L D** ☺☹☺

CAFÉ LOU LOU 106 Sears Ave, 893-7776, 2216 Dundee Rd., 459-9566. Critical raves and packed-in crowds at both locations testify to the popularity of Owner-Chef Clay Wallace's international bill of fare and *laissez les bon temps rouler* mood. \$\$ **Br L D** ☺☹☺

DISH ON MARKET 434 W. Market St., 315-0669. Owner Anderson Grissom has made old-timers almost forget the old Delta Restaurant, whose location he took several years ago. Offering breakfast, lunch and dinner in the comfortable, brick-walled space, you can get your day going with eggs, omelets or bread pudding French toast. Lunch on salads, sandwiches or burgers or choose a dinner entrée (meatloaf, say, or chicken and waffles) any time of the day or night. \$ **Br L D** ☺☹☺

DITTO'S GRILL 1114 Bardstown Rd., 581-9129. This informal Highlands space masks the work of classically trained owner-chefs Dominic Serratore and Frank Yang. Don't overlook Serratore's "gourmet casual" menu of New England crab cakes, fanciful salads and Sunday brunch egg dishes. \$\$ **Br L D** ☺☹☺

EGGS OVER FRANKFORT 2712 Frankfort Ave., 709-4452. Husband and wife team Jackson and Cortney Nave have creatively refurbished this Crescent Hill space into a "very traditional" breakfast spot. Its menu includes omelets, eggs Benedict, waffles and oatmeal, as well as salads and sandwiches for lunch. \$ **Br L**

GARAGE BAR 700 E. Market St., 749-7100. Housed in a former service station in NuLu, Garage Bar serves up draft and bottled craft beers, Bourbons, seasonal cocktails and wine, pizzas from a wood-fired brick oven and Southern specialties, with an emphasis on fresh, local ingredients. The ham flight is not to be missed. \$\$\$ **D** ☺☹☺

HAMMERHEADS 921 Swan St., 365-1112. One of the more unusual restaurant spaces in town, Hammerheads is also one of the hippest. Adam Burress and Chase Murcerino, who share owner and chef duties, fire up their BBQ smoker street-side, and fans far and wide flock to the semi-basement space on the edge of Germantown to partake of pulled pork and beef brisket, pork and lamb ribs, roasted duck sandwiches, pork belly BLTs and soft shell crab tacos. \$ **D** ☺

HARD ROCK CAFÉ 424 S. Fourth St. (Fourth Street Live), 568-2202. Louisville's Fourth Street Live echoes with a bang amid hammering guitars and happy throngs at the local branch of this popular shrine to rock. The music scene is the draw, but you'll have no complaints about Hard Rock's standard American cuisine. \$\$ **L D** ☺☹☺

HOLY GRALE 1034 Bardstown Rd., 459-9939. Holy Grale's frequently changing craft beer draft selection is among the most esoteric in town. Couple that with the seasonally adapted menu of Chef Joshua Lehman and the oddity of being housed in a renovated church and you have a unique dining and drinking experience. \$ **L D** ☺☹☺

JACK'S LOUNGE 122 Sears Ave., 897-9026. A sophisticated, elegant bar associated with the Equus restaurant next door, Jack's offers a short but excellent menu featuring appetizers and light bites, along with a drinks list beyond reproach. \$ **D** ☺☹☺

LEVEE AT RIVER HOUSE 3015 River Rd., 897-5000. John Varanese's ambitions for a riverfront restaurant get doubled with the opening of Levee, the more casual, family oriented component to his River House venture. Small plates and other light eats, all priced under \$15, and entertainment are on offer nightly. Varanese emphasizes that live music will include an eclectic mix of jazz, blues, salsa and even "beachy music." \$\$ **L D** ☺☹☺

LOUVINO 1606 Bardstown Rd., 365-1921. Travis Rockwell, longtime executive chef at Equus/Jack's Lounge, has crafted the small plates menu offered at this immediately popular Highlands wine bar. Look for duck fat frites, loaded baked potato tots, shrimp and grit cakes with spicy tomato jam, hot brown mac and fried chicken tacos. \$\$ **Br D** ☺☹☺

LYDIA HOUSE 1101 Lydia St., 718-6002. For generations the Germantown spot was Flabby's bar and grill. This new incarnation has slowly mutated

from a breakfast spot to a lunch stop with interesting soups, sandwiches and salads, and a neighborhood bar stop with an extensive bar menu, and even a popular weekend brunch place. A new menu addition: ramen bowls. \$\$ **Br D**

MANNY & MERLE 122 W. Main St., 290-8888. Tony Palombino's addition to his eclectic local empire serves up contemporary Mexican street food (Mod Mex) and a funky bar menu that highlights an impressive collection of tequilas and Bourbons. A major C&W music venue, with live acts most nights of the week, featuring Nashville bands as well as local talent tending to the rawer, honky-tonk end of the country spectrum. \$ **L D** ☺☹☺

MATCH CIGAR BAR 207 Spring St., Jeffersonville IN, 725-7475. This classy cigar and Bourbon lounge specializes in elegant cocktails, premium cigars and offers a small menu including Bourbon-marinated steak, grilled chicken, burgers and cheeses. \$\$ **D** ☺☹☺

OLIVE LEAF BISTRO 130 W. Riverside Dr., Jeffersonville IN, 913-1252. Walk over the Big Four bridge for a meal that draws on the rich food traditions of countries ringing the Mediterranean. Olive Leaf Bistro serves everything from tagines to chicken Forestiere, oysters Rockefeller to eggplant Napoleon, and Greek salad to paella. \$\$\$ **L D** ☺☹☺

P.F. CHANG'S CHINA BISTRO 9120 Shelbyville Rd., 327-7707. This Arizona-based, Chinese themed restaurant offers a loud, happy scene with Chinese-style dishes. To its credit, everything is prepared well and service is consistently fine. \$\$\$ **L D** ☺☹☺

RIVER CITY WINERY 321 Pearl St., New Albany IN, 945-9463. Several of owners Gary and Melissa Humphrey's wines have medaled in recent Indy International Wine Competition. Their honest, straight-forward wines and Italian-inspired menu, featuring brick-oven pizzas, draw appreciative crowds. \$\$ **Br L D** ☺☹☺

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SIDEBAR AT WHISKEY ROW 129 N. Second St., 384-1600. On the west side of Whiskey Row, above Troll Pub under the Bridge, Sidebar focuses on burgers, Bourbon and beer, a potentially boffo combo for those going to or coming from the Yum! Center across the street. The emphasis is on craft cocktails served alongside a short but bold selection of sandwiches, appetizers and desserts. \$\$ **L D** ☺☹

THE SILVER DOLLAR 1761 Frankfort Ave., 259-9540. In this Clifton honky tonk bar and restaurant, the music, all on vinyl, is the “Bakersfield sound” — a fusion of Mexicali and American roots music. The southern country-style menu with sophisticated nuances has happy fans crowding in most nights. Choose from more than 80 Kentucky Bourbons, ryes, tequila and mescal, but no “foreign whiskey” like Scotch. \$\$ **Br L D** ☺☹

SMOKE & RYE Horseshoe Casino Hotel, (812) 969-6423. This casino eatery focuses on house-ground burgers and BBQ (with buns baked fresh daily on premises) and offers, according to management, “one of the nation’s largest selections of Bourbon and Rye whiskey found under a single roof.” Sip your specialty cocktails or spiked milkshakes while listening to live music. \$\$ **L D** ☺☹

THE HUB LOUISVILLE 2235 Frankfort Ave., 777-1505. Clifton residents who remember this totally renovated site as a one-time tire dealership will be awed when they take its sprawling evolution into a modern restaurant, live music venue, cocktail bar and adult rec center. Tie into its Southern-inspired small plates menu and its specials board of rotating entrees. The bar boasts a big rum and tequila selection, with alcoholic floats a specialty. \$\$ **D** ☺☹☺

VILLAGE ANCHOR PUB & ROOST 11507 Park Rd., 708-1850. In the heart of Anchorage is this two-level Euro-village inspired concept. On the upper level, a French bistro with an outdoor terrace. Downstairs at The Sea Hag the ambience is a British pub. The hearty upscale comfort food-style menu is served lunch and dinner with weekend brunch. A short, well-selected wine list and ambitious beer list with more than 50 craft and import choices accompany 55 Bourbons to boot. \$\$\$ **Br L D** ☺☹☺

WILTSHIRE AT THE SPEED 22035 S. Third St., 634-2700. Susan Hershberg and her team bring “artfully inspired, creative and seasonal” breakfast and luncheon fare to the renovated Speed Museum. Open at 10 a.m. for pastries, croissants, coffee and tea, lunch is served until 3 p.m., with soups, salads, sandwiches and entrees such as buckwheat noodle salad with seared salmon. Also a grab-and-go counter open until 5 p.m. \$\$ **B Br L Y** ☺

SEAFOOD

BONEFISH GRILL 657 S. Hurstbourne Pkwy., 412-4666. This franchise concept from the Florida-based Outback Steakhouse chain offers impressive seafood in a comfortable setting. Add Bonefish to your short list of suburban chain eateries that do the job right. \$\$\$ **D** ☺☹

CLARKSVILLE SEAFOOD 916 Eastern Blvd., Clarksville IN, 283-8588. As the only surviving descendant of Louisville’s old Cape Codder chain, Clarksville Seafood upholds a long and honorable tradition. The menu is simple — fried fish and fried seafood, served on paper trays — but it is consistently excellent and affordable. And now open until 8 p.m. most nights. \$ **L D**

CUNNINGHAM’S 6301 Upper River Rd., 228-3625. One of the longest-lived restaurant business in the city, Cunningham’s has had several incarnations, and now pulls in old timers and new fans at its Harrod’s Creek location. There you can find fine fish sandwiches and pub grub, and absorb some of the nostalgia associated with this long-time favorite. \$ **Br L D** ☺☹☺

EAGLE LAKE & RESTAURANT 7208 Whipple Rd., 937-7658. If you like to fish, or if you like to eat fish, you’ll likely enjoy Eagle Lake, a simple, down-home eatery in

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Southwestern Jefferson County. Seafood is the specialty. Fishermen will enjoy their stocked pay-to-fish lake. Note though, it's not possible to have your catch fried for dinner. \$\$ **L D** ☉

THE FISH HOUSE 1310 Winter Ave., 568-2993. Louisville is as overflowing as a well-stocked lake with fish-sandwich houses, and The Fish House is right up there with the best. Crisp breading laced with black pepper is the signature of Green River fried fish from Western Kentucky. And on weekends the space morphs into Café Beignet, serving hearty breakfasts and New Orleans-style beignets. \$ **Br L D** ☉

THE FISHERY 3624 Lexington Rd., 895-1188. The original fried-fish eatery in a neighborhood that's now awash with them, The Fishery remains justly popular for its quick, sizzling hot and affordable fish and seafood meals. \$ **L D** ☉

FISHERY STATION 5610 Outer Loop, 968-8363. \$\$ **L D**

HILL STREET FISH FRY 111 E. Hill St., 636-3474. This Old Louisville tradition is small and easy to miss, but it's worth the effort to find. Its oversized fried whitefish sandwich is the flagship dish, but a varied menu is also available. \$ **L D** ☉

JJ FISH & CHICKEN 1701 E. Tenth St., Jeffersonville, IN, 282-2523. This Indiana restaurant offers up fried perch and catfish, shrimp and oysters, chicken dinners, Philly cheese steaks and gyros. Italian beef sandwiches too, and the usual sides, nicely done. \$ **L D** ☉

JOE'S CRAB SHACK 131 River Rd., 568-1171. The setting on the edge of Riverfront Park is bright, noisy and fun, with a wraparound deck providing a panoramic river view. \$\$ **L D** ☉🎵

KINGFISH RESTAURANT 3021 Upper River Rd., 895-0544, 1610 Kentucky Mills Dr., 240-0700, 601 W. Riverside Dr., Jeffersonville IN, 284-3474. Fried fish in a family dining setting has made this local chain a popular favorite for many years. Two of its properties — upper River Road and Riverside Drive — boast river views. \$\$ **L D** ☉🎵

MIKE LINNIG'S 9308 Cane Run Rd., 937-9888. This popular riverside restaurant has been dishing up tasty fried fish and seafood at family prices since 1925. There's indoor seating and a bar, but the picnic grove with its giant shade trees makes Linnig's a special place in season. Out of season — Nov. to Jan. — the family shutsters the place and takes a nice vacation. \$ **L D** ☉

MITCHELL'S FISH MARKET 4031 Summit Plaza Dr., 412-1818. The decor of this upscale eatery evokes the feeling of a large fish market, with an open kitchen that offers views of chefs at work. Quality seafood and service have made Mitchell's a popular destination. \$\$\$ **L D** ☉🎵

PASSTIME FISH HOUSE 10801 Locust Rd., 267-4633. If you are looking for an honest fish sandwich and a cold beer or two, with no frills, this southside tavern is just the ticket. Belly up, place your order, and be sure to have cash — no credit cards accepted here. \$\$ **L D** ☉🎵

RUMORS RESTAURANT & RAW BAR 12339 Shelbyville Rd., 245-0366. Visualize Hooter's without the scantily-clad waitresses, and you've drawn a bead on Rumor's, the original Louisville home of the bucket-of-oysters and impressive raw bar. \$\$ **L D** ☉🎵

SHARK'S FISH & CHICKEN 2001 S. Seventh St., 637-2999. Several types of crunchy-breaded fried fish — white fish, shrimp, catfish, salmon — to choose from, as well as wings and side dishes like fried mushrooms and fried okra. Finish with appealing desserts such as chocolate cake, pineapple upside down cake or banana pudding. \$ **L D** ☉

STEAKHOUSE

BRAZEIROS CHURRASCARIA 450 S. Fourth St. (Fourth Street Live) 2908220. This Knoxville-based company's first satellite location has been a downtown hit. A *churrascaria* works like this: You choose drinks, visit the salad bar and await visits from "gaucho chefs"

who bring yard-long skewers of grilled meats (beef, lamb, sausage) to your table for slicing — as much as you wish — along with side dishes. \$\$\$\$ **L D** ☉🎵

BROOKLYN & THE BUTCHER 148 E. Market St., New Albany IN. 590-2646. Ian Hall of The Exchange Pub + Kitchen has opened this steakhouse in a renovated historic hotel with lots of cool touches: black and white tiles on floor and walls, an open kitchen and a vintage bar counter from an old local Woolworth's store. The bar program will emphasize Bourbon, Scotch and craft beers. The menu includes fresh seafood, small plates and lots of beef — New York strip, bone-in ribeye, flat iron steaks, as locally sourced as possible. \$\$\$ **D** ☉🎵

CAST IRON STEAKHOUSE 1207 E. Market St., Jeffersonville IN, 590-2298, 6325 River Rd., 384-7466. Buck's owner Curtis Rader also operates these two places, where the kitchens cook steaks and sides in cast iron pans at moderate prices. The ambience of all his places is upscale with "no peanuts on the floor, antlers on the wall or country music," Rader promises. \$\$\$ **D** ☉🎵

CATTLEMAN'S ROADHOUSE 2001 S. Hurstbourne Pkwy, 384-7623, 139 Historical Trail, 543-3574. These local outlets of the small regional chain offer mid-priced beef choices and starters such as fried pickle chips and jalapeño poppers, grilled chicken, salmon, and plenty of sandwiches. \$\$\$ **L D** ☉🎵

DEL FRISCO'S 4107 Oechsli Ave., 897-7077. Loyal Louisville beefeaters continue to fill up this 34-year-old St. Matthews steakhouse, with its brick walls and beamed ceilings. Any red meat enthusiast would know to order the filet or Porterhouse, but only regulars know the glories of something called green phunque. \$\$\$\$ **D** ☉🎵

EDDIE MERLOT'S PRIME AGED BEEF 455 S. Fourth St., (Fourth Street Live) 584-3266. The sumptuous renovation of the space at the corner of Fourth and Muhammad Ali has resulted in one of the largest dining spaces in town. The Ft. Wayne-based small chain with big ambitions boasts glittering mosaic artwork, a handsome bar and luxurious seating in secluded nooks and corners. The menu focuses on high end steaks, well-prepared seafood and seasonal specials. \$\$\$\$ **L D** ☉🎵


JEFF RUBY'S STEAKHOUSE 325 W. Main St., 584-0102. This Cincinnati restaurateur has made an impact in Louisville with his outstanding steaks, glittery bar, urban vibe and top-notch service. The rooms have Churchill Downs themes. The steaks take the rail with seafood and sushi coming up fast on the outside. \$\$\$\$ **D** ☉🎵

LE MOO 2300 Lexington Rd., 458-8888. Kevin Grangier of Village Anchor & Pub in Anchorage has re-imagined the space that was for decades KT's, creating a new interior design he calls "Paris brothel meets vintage warehouse," a lively and amusing space with lots of steel, neon and velvet, a large bar, and an outdoor patio. Chip Lawrence, sous chef at Village Anchor, is executive chef, devising a Euro-eclectic menu with an emphasis on steaks. \$\$ **B Br L D** ☉🎵

LOGAN'S ROADHOUSE 5055 Shelbyville Rd., 893-3884, 5229 Dixie Hwy., 448-0577, 970 E. Lewis & Clark Pkwy., Clarksville IN, 288-9789, 1540 Alliant Ave., 266-6009. With more than 100 properties in 17 states, this Nashville-based chain parlays peanut shells on the floor and steaks on the table into a popular formula. \$\$ **L D** ☉🎵

LONGHORN STEAKHOUSE 2535 Hurstbourne Gem Ln., 671-5350, 9700 Von Allmen Ct., 326-7500, 1210 Veterans Pkwy., Clarksville IN, 284-5800, 4813 Outer Loop, 969-9790. Oversize steaks and a "big sky" western theme are the draw at this chain eatery, although most of its properties are east of the Mississippi. \$\$ **L D** ☉🎵

MORTON'S 626 W. Main St., 584-0421. This below-ground temple to the red meat gods is elegant and masculine, full of wood paneling, brass rails and leather booths. Louisville reveres its home-grown



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restaurants but has welcomed this Chicago-based chain with open mouths. \$\$\$ D ☺

OUTBACK STEAK HOUSE 4621 Shelbyville Rd., 895-4329, 6520 Signature Dr., 964-8383, 9498 Brownsboro Rd., 426-4329, 8101 Bardstown Rd., 231-2399, 1420 Park Place, Clarksville IN, 283-4329. The name suggests Australia, and so does the shtick at this popular national chain, but the food is pretty much familiar American, and the fare goes beyond just steak to take in chicken, seafood and pasta. \$\$\$ D ☺

PAT'S STEAK HOUSE 2437 Brownsboro Rd., 896-9234. A local favorite for more than fifty years and as traditional as a steakhouse gets. Pat Francis, like his father before him, cuts the meats himself. Its combination of quality beef and hospitality rank it among the best steak houses in town. \$\$\$ D ☺

PONDEROSA STEAKHOUSE 11470 S. Preston Hwy., 964-6117. Family-style dining with the ranch theme kept alive with the open flame from the grills. An extensive buffet with hot and cold foods, salads and desserts is also available. \$ L D

RUTH'S CHRIS STEAKHOUSE 6100 Dutchman's Ln., 479-0026. *The Robb Report* magazine has declared Rolex the world's best watch, Armani the best men's suit, Cohiba the best cigar and Ruth's Chris the best restaurant. It serves an excellent steak in an atmosphere of elegance that will make you feel pampered, at a price to match. \$\$\$ D ☺

RYAN'S FAMILY STEAKHOUSE 5338 Bardstown Rd., 491-1088. This North Carolina-based chain offers family dining with good variety: Its diverse and extensive buffet features more than 150 items. \$\$ L D

STONEY RIVER LEGENDARY STEAK 3900 Summit Plaza Dr., 429-8944. Stoney River in the Springhurst shopping center is one of the chain's first properties outside its Georgia home. It draws big crowds with its memorable steaks and trimmings, with extra points for friendly service and a comfortable atmosphere. \$\$\$ D ☺

TEXAS ROADHOUSE 757 E. Lewis & Clark Pkwy. (Green Tree Mall), Clarksville IN, 280-1103, 4406 Dixie Hwy., 448-0705, 6460 Dutchmans Pkwy., 897-5005, 3322 Outer Loop, 962-7600, 13321 Shelbyville Rd., 253-0085. The spirit of the West sets the theme for this popular steak house. Salads, vegetables and breads with hearty side dishes round out your meal options. This is family-style dining, with no tray sliding — service at your table. \$\$ L D ☺

GASTROPUB

CORNER 102 W. Main St., 583-1888. Corner is the bar and restaurant attached to the chic, contemporary Aloft Hotel downtown. The emphasis here is on the bar, with a wine and cocktail menu longer and more creative than the food side. Still, there are solid bar munchies, from dips and deviled eggs to sandwiches, salads and tacos. \$\$ B D ☺

CRESCENT HILL CRAFT HOUSE 2636 Frankfort Ave., 895-9400. Bluegrass Brewing Co. has renovated the old Dark Star dive, where it serves only locally produced beers, its own and its many competitors (or are they colleagues?). The menu is focused on local food sources, too, and there is live music and an outdoor patio. \$\$ Br L D ☺

DOWN ONE BOURBON BAR & RESTAURANT 321 W. Main St., 566-3258. Situated down one flight below street level, this cool, shaded watering hold stocks 150-plus Bourbons, local craft beer and serves wines by the glass. A small but clever bar menu offers burgers, sandwiches and more. \$\$ L D ☺

DUNDEE GASTROPUB 2224 Dundee Rd., 458-6637. Some old-timers mourn the loss of the old Dundee Tavern, but Bristol veterans Susan Conway and Chris Ross have slowly but surely claimed new fans for their interesting, edgy menu. Look for things like goat cheese lollipops, truffle fries, Kentucky 7 layer salad, Southern-fried cod sandwich on rye and a pub burger. \$\$ L D ☺

EXCHANGE PUB + KITCHEN 118 W. Main St., New Albany IN, 948-6501. Owner Ian Hall has made his gastropub in a sumptuously renovated historic building such a fun place to sit and sample the eclectic bistro-style menu that he has had to expand his dining room and patio. Wash things down with something from its substantial beer, wine and cocktails list that even includes house-made ginger ale. \$\$ L D ☺

FONTLEROY'S 2011 Grinstead Dr., 882-2507. Allan Rosenberg (founder of Papalino's and former chef at Cena) has named his upscale gastropub after an early 20th century Louisville mayor. His focus is American food fashioned with his own tweaks. The seasonal menu includes house-made charcuterie served with craft cocktails. \$\$\$ Br L D ☺

FOUR PEGS BEER LOUNGE 1053 Goss Ave., 634-1447. Twelve craft beers on tap and a 30 bottle beer list bring in the fans, who also appreciate the award-winning veggie burger and other well-priced pub grub such as a chicken and waffle sandwich and an estimable burger with fried green tomatoes and beer sauce. \$ D ☺

GALAXIE 732 E. Market St., galaxiebar.com. The guys behind RYE just down the street now have the Green Building space for a bar dedicated to moderately priced drinks (\$7 cocktails are what they are shooting for) and a bar menu of "international-inspired street food," which was described as "easy to take with you," so you can nosh as you imbibe. \$\$ L D ☺

GRALEHAUS 1001 Baxter Ave., 454-7075. In the house behind the Holy Grale's beer garden is Gralehouse, a café and deli. Its breakfast and lunch menu includes biscuit and duck gravy, an open-face short rib sandwich, crepes, and a coffee bar, with house-made sodas, shrubs and kombucha. Also beers on tap and in the cooler. \$\$ B Br L ☺

H. M. FRANK'S AN O'SHEA'S PUBLIC HOUSE 355 Spring St., Jeffersonville IN, 948-6501. A lot of love and effort has been expended to bring the




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1880's-era building back to life. Upon gutting the interior and re-building the facade, the original identity of H.M. Frank's Dry Goods store was uncovered, a discovery that has given this newest O'Shea's outpost its name. The bar is made from repurposed barn wood, there's an event space upstairs, and upscale bar food will be created by chef Michael Bradley. \$\$ L D ☺☹☺

WORLD OF BEER 9850 Von Allmen Ct., 690-4280. This Florida-based chain serves a wide variety of craft beers and sports a tavern menu that is a few notches above the usual bar food: wings and sandwiches, sure, but also chimichurri meatballs, ahi tuna poke and chipotle BBQ chicken flatbread. Its giant pretzel and beer cheese is a great shared nibbler. \$\$ L D ☺☹☺

BURGERS / CHICKEN

BACKYARD BURGER 1800 Priority Way, 240-9945. The open flame at this counter-service diner provides the next best thing to a family cookout. Sandwiches, fresh salads, fruit cobblers and old-fashioned hand-dipped milkshakes enhance the nostalgic theme. \$ L D

BIG FOUR BURGERS + BEER 134 Spring St., Jeffersonville IN, 913-4967, 114 E. Main St., New Albany IN, 944-9777. The name reflects its original location in the shadows of the Big Four pedestrian bridge, but a second store is in New Albany, too. Diners can choose from a selection of gourmet burgers and 21 beer taps. \$\$ L D ☺☹☺

BLUEGRASS BURGERS 3334 Frankfort Ave., 614-6567. Four women restaurateurs have partnered to offer a gourmet burger concept. Choose your burger — grass-fed Kentucky beef or bison, tuna or veggie (or grilled chicken, cheese steak or franks) — and then head for the topping bar. \$ L D ☺

BUFFALO WILD WINGS (BW-3'S) 6801 Dixie Hwy., 935-1997, 4600 Shelbyville Rd., 899-7732, 9134 Taylorsville Rd., 499-2356, 3584 Springhurst Blvd., 394-

9596, 12901 Shelbyville Rd., 254-9464, 1055 Bardstown Rd., 454-3635, 1112 Veterans Pkwy., Clarksville IN, 283-9464, 4917 Outer Loop, 964-5803. As much a sports bar as a restaurant, this national franchise chain offers tasty snack-type fare, including the chain's trademark Buffalo chicken wings. \$\$ L D ☺☹☺

BUNZ RESTAURANT 969 1/2 Baxter Ave., 632-1132. This little Highlands made-to-order gourmet hamburger shop concocts quality burgers with a range of standard and oddball toppings. \$ L D ☺☺

THE CHICKEN HOUSE 7180 Hwy. 111, Sellersburg IN, 246-9485. The parking lot of this white frame building in rural Indiana is packed on weekend nights as families from throughout the area wait on delectable fried chicken. This is the very heart of American comfort food, including green beans, dumplings, and mashed potatoes. \$\$ L D

CHICKEN KING 639 E. Broadway, 589-5464. Spicy, crunchy and sizzling hot fried chicken is the primary draw on a short, affordable menu. \$ L D ☺

CLUCKERS WINGS 4308 Charlestown Rd., New Albany IN, 944-8100, 100 W. Riverside Dr., Jeffersonville IN, 590-3662. At this growing chain, you can get your wings doused in an array of sauces, from honey barbecue to spicy garlic barbecue to sweet Thai chili to inferno — a habanero-based sauce that has a legit name. Also breaded and grilled tenders, chicken sandwiches, appetizers and salads. \$ L D ☺☹☺

CULVER'S 4630 S. Hurstbourne Pkwy., 671-2001, 1555 Veterans Pkwy., Jeffersonville IN, 913-0810. When the trademark item is called a "ButterBurger" and frozen custard tops the dessert menu, you know you're not in for diet fare. Quality fast food and friendly service make this chain popular. \$ L D ☺

DIXIE CHICKEN 1785 W. Oak St., 690-2748, 3947 Dixie Hwy., 448-2102. A take-out fried chicken spot that serves up honest fried chicken and good, standard sides at reasonable prices. \$\$ L D ☺

DIZZY WHIZZ DRIVE-IN 217 W. St. Catherine St., 583-3828. This neighborhood eatery is an institution. It goes back more than 50 years and hasn't changed much. It opens early and stays open late and offers good value for what you'd expect. \$ L D ☺☺

FIVE GUYS BURGERS & FRIES 2221 State Street, New Albany IN, 944-9958, 4116 Summit Plaza Dr., 426-1702, 4226 Shelbyville Rd., 891-8848, 4917 Outerloop, 822-3702. Based in Virginia, this burger chain invokes the early days of fast food with freshly-grilled burgers, big, smoky Kosher dogs, enough condiments to satisfy any craving, fresh-cut fries that are out of this world and a cheery rock'n'roll sensibility. \$ L D

GRADY'S BURGERS AND WINGS 414 W. Oak St., 637-7002. The name says most of what you need to know. Ten flavors of wings, breaded, fried and sauced. The hot wings and the honey BBQ are the biggest sellers. Deli sandwiches and gyros too. \$ L D ☺

GRIND BURGER KITCHEN 829 E. Market St., 851-7333. Owners Liz and Jesse Huot have moved their funky brick-and-mortar restaurant to NuLu, taking over the spot that most recently was Earth Friends Café, giving them much-needed parking, as well as a full bar. In addition to their signature burgers, the Huots have a chopped chicken sandwich, an "adult" grilled cheese made with Brie and Gruyere and a couple of salad choices. \$\$ L D ☺

HOME RUN BURGERS & FRIES 2060 S. Hurstbourne Pkwy., 409-7004, 4600 Shelbyville Rd., 365-3388, 12949 Shelbyville Rd., 384-8403, 303 W. Cardinal Blvd., 708-1818. Burgers, dogs and fries and drinks with a baseball theme highlight this suburban spot, and more than 20 toppings offer you a fielder's choice of options to dress your burger. \$ L D ☺

HOOTERS 4120 Dutchmans Ln., 895-7100, 4948 Dixie Hwy., 449-4194, 7701 Preston Hwy., 968-1606, 700 W. Riverside Dr., Jeffersonville IN, 218-9485, 941 E. Lewis & Clark Pkwy., Clarksville IN, 284-9464. Hooter's may draw crowds with its long-standing reputation as a



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party scene, but you'll stay for the food, an appetizing selection of soups, salads, seafood and, of course, wings. \$ L D ☺☻

INDI'S RESTAURANT 1033 W. Broadway, 589-7985, 3820 W. Market St., 778-5154, 2901 Fern Valley Rd., 969-7993, 5009 S. Third St., 363-2535, 2970 Tenth St., Jeffersonville IN, 288-3980, 4590 Dixie Hwy., 447-4856, 4419 Cane Run Rd., 448-1109, 4901 Poplar Level Rd., 969-5352. Grown from a tiny West End takeout spot to a mini-chain, Indi's vends a variety of affordable soul food and barbecue specialties to take out or eat in. \$ L D ☺

JOELLA'S HOT CHICKEN 3400 Frankfort Ave., 895-2235, 12222 Shelbyville Rd. The newest venture from Tony Palombino is a Nashville-style chicken emporium, a homage to his parents' restaurant, named for Joe and Ms. Ella, who did the cooking back when he was a kid. Diners will find traditional Southern-fried chicken spiced medium, hot and hotter. House-made sides, of course, and local craft beers and wine, and fresh-squeezed lemonade, too. \$\$ L D ☺☻

KING'S FRIED CHICKEN 1302 Dixie Hwy., 776-3013. \$ L D ☺

KRISPY KRUNCHY CHICKEN 4544 Poplar Level Rd., 964-6336. Crispy fried chicken and fried catfish, as well as daily Asian specialties. \$ L

MUSSEL & BURGER BAR 9200 Taylorsville Rd., 384-4834, 113 S. Seventh St., 749-6451. Fernando Martinez and his family have hit the mark with their affordable "American bistro concept" featuring mussels with six different sauces, and 12 clever twists on burgers. The original suburban location has been joined by a downtown venue, with an expanded menu. L D ☺☻

OLLIE'S TROLLEY 978 S. Third St., 583-5214. A little piece of fast-food history remains on an urban street corner in Old Louisville. It's one of the nation's few surviving trolleys of the Louisville-based chain that spread across

the nation in the '70s. Oversize burgers with a spicy, homemade flavor are just as good as ever. \$ L

RAISING CANE'S 10490 Westport Rd., 425-4040, 6811 Bardstown Rd., 654-7737, 5212 Dixie Hwy., 742-9035. A national chain with a single core product — chicken fingers. Three locations in town now, with a fourth at Mid-City Mall progressing slowly, all offering simple and straight-forward fried chicken finger combos and sandwiches with slaw and fries on the side. \$ L D ☺

RED ROBIN GOURMET BURGERS 9870 Von Allmen Ct., 339-8616, 5000 Shelbyville Rd., 899-9001. This Seattle-based chain serves up its well regarded "gourmet burgers" and trimmings in two East End locations. Despite a full bar, it reportedly attracts hordes of happy youngsters. \$\$ L D ☺☻

ROOSTERS 7405 Preston Hwy., 964-9464, 4420 Dixie Hwy., 384-0330, 1601 Greentree Blvd., Clarksville IN, 590-3391, 10430 Shelbyville Rd., 883-1990. With a wide footprint in Ohio, this Columbus-based wings-and-brews chain is now spreading its franchise reach across Indiana, West Virginia and Kentucky. Its four local properties have gained popularity for a lively sports bar setting and oversize wings. \$ L D ☺☻

ROYALS HOT CHICKEN 736 E. Market St., 919-7068. Ryan Rogers' new hot chicken emporium is now frying in the Market Street space that once housed Toast on Market and then Taco Punk. Chicken is pressure-fried then, in the Nashville style, blanketed with a paste of oil and spices delivering mild to "Gonzo" levels of heat. Save room for a few house-made sides, and if you're not in the mood for bird, salads and even Southern-fried tofu are on the menu. \$\$ L D ☺

SMASHBURGER 9409 Shelbyville Rd., 326-4141, 312 S. Fourth St., 583-1500. A growing chain located mostly in the West and the South now has two Kentucky locations serving made-to-order Angus beef burgers, and is looking to open up to four more locations. \$ L D ☺

STEAK N SHAKE 3232 Bardstown Rd., 456-2670, 4913 Dixie Hwy., 448-4400, 4545 Outer Loop, 966-3109, 2717 S. Hurstbourne Pkwy., 491-3397, 10721 Fischer Park Dr., 326-3625, 980 E. Lewis & Clark Pkwy., Clarksville IN., 285-1154. One of the oldest fast-food chains in the U.S., Steak N Shake traces its ancestry to an Illinois roadside stand in 1934. It now boasts 400 outlets in 19 states but still sticks to the basics: quality steak burgers and hand-dipped shakes served, if you dine in, on real china. \$ B L D ☺

STOUT BURGERS & BEER 1604 Bardstown Rd., 459-8234. This California burger and brew concept serves a custom beef blend of chuck and brisket ground and grilled in-house two ways: pink and not pink, and the limited menu of chef-created sandwiches is clever and tasty. Craft beers from local, national and international breweries are poured from 30 taps and a selection of bottles, and each is paired by suggestions written on the food menu. \$ L D

THE DRUNKEN CHICKEN 1923 S. Fourth St., 637-2800. J. Gumbo's is trying out a hot chicken concept on U of L students. There is a full bar, TVs for Cardinals Sports, and several varieties of Nashville-style spicy chicken and J. Gumbo's-style sides. \$\$ L D ☺☻

W.W. COUSINS RESTAURANT 900 Dupont Rd., 897-9684, 4112 Outer Loop, 290-5478. For 30 years this locally owned and operated build-your-own burger joint has packed in fans at its original location near Dupont Circle, and now it has expanded with a new outlet in Okolona. Both serve substantial burgers on magisterial home-baked buns and offer more than 40 toppings on the lengthy condiments bar. \$ L D ☺

THE WING ZONE 905 Hess Ln., 636-2445. Another wings emporium situated to catch the fancy of U of L fans, Wing Zone excels with jumbo wings in 25 flavors, including traditional Buffalo-style wings that range from Mild to Nuclear. \$ L D ☺☻

WINGSTOP 4812 Dixie Hwy., 409-6000, 2007 S. Hurstbourne Pkwy., 491-7171. This Texas-based chain with 500 restaurants nationally, now reaches into Louisville. Their specialty? Wings of course, and you can get them 9 different ways. \$\$ L D ☺☻

ZAXBY'S 2740 Allison Ln., Jeffersonville IN, 920-0080, 807 Blankenbaker Pkwy., 742-8600, 5025 Mud Ln., 632-1400, 2870 Technology Ave., New Albany IN, 725-7484, 10715 Dixie Hwy., 271-6990. They have been all around us out in the state, but now Louisville and Southern Indiana have their own Zaxby's, the casual dining chain that cutens its menu with a lot of "z's": zappetizers, zalads, platterz, wings and fingerz — that sort of thing. \$ L D ☺

CAFES

ALLEY CAT CAFÉ 11804 Shelbyville Rd., 245-6544. This suburban Alley Cat is a cozy and bright little place, and the lunch-only menu is affordable and appealing. \$ L

AROMA CAFÉ Horseshoe Casino Hotel, Elizabeth IN, 888-766-2648. Grab a bite before hitting the casino. Sandwiches, salads, sides, cold beverages and coffee will fuel you for a night of entertainment. \$ B L D ☺☻

ASPIRE CAFÉ, DELI & FRESH MARKET 418 S. 18th St., 804-4756. This African-soul food fusion restaurant, with artist studios above the café, offers healthful food to a community often regarded as being in a "food desert." The menu includes vegetarian and vegan foods, including a specialty, a Nigerian stew. A deli and market offers freshly made items and health-food groceries. \$ B L D ☺☻

ATLANTIC NO. 5 605 W. Main St., 883-3398. Owners Mary Wheatley and Rebecca Johnson offer fresh takes on breakfast and lunch in this sharp Main St. renovation. Eat in or take away hearty biscuits, ham slider breakfast sandwiches, bagels or house-made granola. At lunch choose simple grilled cheese or PB&J or specialty sandwiches like Mediterranean tuna or Cuban press. \$ B Br L ☺☻



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10430 Shelbyville Rd., Louisville, KY (502) 883-1990 Near Dorsey Lane in Blue Ridge Manor	4420 Dixie Hwy., Louisville, KY (502) 384-0330 Near The Watterson (I-264)	1601 Greentree Blvd., Clarksville, IN (812) 590-3391 Behind The Greentree Mall, Off Lewis & Clark Pkwy.	7405 Preston Hwy., Louisville, KY (502) 964-9464 Between Outer Loop and Fern Valley Rd.
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ATRIUM CAFÉ 9940 Corporate Campus Dr. (Embassy Suites), 426-9191. An eclectic bistro atmosphere in the heart of the hotel. Specials run from their popular crab cakes and array of pasta dishes to a Reuben sandwich or fruit pie. \$\$ **B L D** ☹

BLUE DOG BAKERY AND CAFÉ 2868 Frankfort Ave., 899-9800. Tables are always at a premium at this popular Crescent Hill breakfast and lunch spot. And its artisanal bakery continues to produce hearty European-style breads that have set a gold standard on restaurant tables and in better grocery stores around town. \$\$ **B L** ☉

BLUE HORSE CAFÉ 830 Phillips Ln. (Crown Plaza Hotel), 367-2251. \$\$\$ **L D** ☹

BLUEGRASS CAFÉ 3819 Bardstown Rd., 459-2320. This little lunch spot in the Derby City Antique Mall in Buechel has a daily hot table buffet line plus a menu of soups, salads and sandwiches. On Sundays it offers a brunch buffet with a choice of breakfast and luncheon dishes. \$ **Br L**

BOOMER'S CAFÉ 722 W. Main St., 585-4356. In the midst of the booming West Main Street arts and museum district, this lunch spot offers standard American café fare. \$ **L**

CAFÉ AT MAIN STREET 10317 Watterson Trl., 267-5111. This bright, lively lunch place moved into the city from Bullitt County trailing loyalists and drawing new fans. A typical day of specials might include tomato cheddar or butterbean soup, asparagus and chicken quiche, warm brie spinach salad and a selection of house-made pies and cakes. \$ **Br L**

CAFÉ ON MEIGS 425 Meigs Ave., Jeffersonville IN, 288-8515. The menu at this downtown J'ville lunch spot emphasizes fresh local ingredients and the avoidance of preservatives and processed ingredients. Although the usual suspects are there — chicken salad, roast beef sandwiches with Swiss cheese and red onion, Benedictine, grilled cheese, Cobb salad — all are done with integrity. \$ **L**

CAFFÈ CLASSICO 2144 Frankfort Ave., 895-0076. At first a coffee bar, but over the years the classy space at Clifton and Frankfort has matured into an elegant bistro serving an eclectic menu — salmon croquettes with wasabi aioli, empanadas, an international array of salads, panini, bocadillos and pizzas. A stylish place for lunch, or a hip stop for a late-night supper. \$\$ **B L D** ☉

CHEDDAR BOX CAFÉ 12121 Shelbyville Rd., 245-2622. An attractive — and busy — Middletown lunch spot where owner Michelle Bartholmew serves popular salads, sandwiches and soups, as well as hot entrées such as potato-chip-crust whitefish, specialty pizzas, and lemon-tarragon chicken with orzo. Pick up some frozen appetizers for your next cocktail party. \$ **L D** ☉

CITY CAFÉ 505 W. Broadway, 589-1797, 500 S. Preston St., 852-5739. Chef Jim Henry, a long-time star in the city's culinary firmament, brings his cooking skills and insistence on fresh, quality ingredients to these simple, but excellent, spots for lunch. \$ **L**

COQUI'S CAFÉ 147 E. Market St., New Albany, IN. 557-2564. The tiny, 10-seat red-and-white diner in downtown New Albany that previously housed the Little Chef has become Coqui's Café, serving Southern favorites infused with a Latin flair such as pulled pork sandwiches and flan, for instance. \$ **Br L D** ☉

CORNER CAFÉ 9307 New Lagrange Rd., 426-8119. This family-owned and operated, classier-than-the-average-strip mall place has quietly turned out delicious menus for better than 25 years. The Frederick family serves an eclectic menu (blackened tenderloin, lump crab meat-encrusted sea bass, Andouille-stuffed chicken, garlic-basil chicken pizza), and dishes like Irish pork have won prizes at local charity contests. \$\$\$ **L D** ☹

CRAVE CAFÉ & CATERING 2250 Frankfort Ave., 896-1488. Experienced caterers and chefs offer casual but quality café fare in this comfortable old frame house in Clifton. \$\$ **L D**

CREEKSIDE OUTPOST & CAFÉ 614 Hausfeldt Ln., New Albany IN, 948-9118. The Creekside Outpost warps customers back into the days of general stores and maintains every bit of old-fashioned charm. Serving up buffalo, elk and surprisingly good burgers. Exotic foods including Shinnecock ice fish, black bear, ostrich and kangaroo (when available) round out an excellent, traveled menu. \$\$ **B L** ☉

CRICKET'S CAFÉ 7613 Old Hwy. 60, Sellersburg IN, 246-9339. Offering breakfasts and lunch to local Hoosiers and travelers who take exit 7 off I-65. Full breakfasts, omelets, and breakfast sandwiches. A full range of standard lunch sandwiches, with Reubens, Philly steak and cheese, and daily specials. Homemade soups and salads, too. \$ **Br L** ☉

DERBY CAFÉ 704 Central Ave., (Kentucky Derby Museum) 637-1111. Lunch served year-round in the dining area adjacent to the Derby Museum with such regional favorites as meaty burgoo, and the Hot Brown. \$ **L** ☹

EARTH FRIENDS CAFÉ AND COFFEE BAR 415 Bank St., New Albany IN, 944-2577. This spot has led a peripatetic existence, but now it has returned to its Southern Indiana roots, sliding into the kitchen space at New Albanian Brewing Co.'s Bank Street Brewhouse. Vegans can indulge in Philly cheese steaks made with seitan, or a BLT+A, with tempeh and avocado. Vegetarian choices include wraps and rice bowls, and meat eaters have several chicken preparations — all served alongside NABC beers, of course. \$ **Br L**

FOR GOODNESS CREPES 619 Baxter Ave., 690-7441. The sincere young owners fill their French pancakes with savory fixings (like cheeseburger and pizza crepes for lunch) and sweets (such as cookies-and-cream cream and s'mores fillings for dessert). Salads and soups served too, and gluten-free options \$ **B L D**

GALLERY K 1600 Story Ave., 243-7015. It's an art gallery and a coffee shop featuring work by local artists. Red Hot Roasters and Wiltshire Pantry provide the coffee

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HAWKSVIEW GALLERY AND CAFÉ 170 Carter Ave., Shepherdsville KY, (502) 955-1010. In this “American bistro with a Southern twist,” diners eat amidst a gallery of hand-crafted glass art. Daily specials are inspired by world cuisines and the “confectionary artist” creates sweets like Linzer tortes and extreme turtle cheesecake. Watch glass being blown as you dine. \$\$ **Br L D** 🍷

HIGHLAND MORNING 1416 Bardstown Rd., 365-3900. You can order breakfast anytime at this Highlands space, with an eclectic menu that also encompasses brunch, burgers, soul food, Southern dishes and vegetarian fare as well. \$ **B L D** ☺

J. GRAHAM'S CAFÉ & BAR 335 W. Broadway (The Brown Hotel), 583-1234. The home of the legendary “Hot Brown” sandwich, J. Graham's offers a more casual bistro-style alternative to the upscale English Grill, with choice of menu service or buffet dining. \$\$ **B L** ☺

KAYROUZ CAFÉ 3801 Willis Ave., 896-2630. Tucked in among St. Matthews sidestreets is one of the best sandwich places in Louisville. The tuna salad, Portobello mushroom Reuben, fish, chicken and hamburger — all are innovative and all come with some of the best fries in town. \$ **L D** ☺

LA PECHE GOURMET TO GO AND CAFÉ 1147 Bardstown Rd., 451-0447. Kathy Cary's return to her roots with this popular gourmet take-out counter, reinstalled in the corner of her restaurant, Lilly's, features “tried and true” dishes like grilled chicken pasta, burgers, vegetarian sandwiches, chicken salad, “lots of great produce, affordable cuts of meat” and a dessert case that always includes strawberry pie. \$\$ **B L D**

MERIDIAN CAFÉ 112 Meridian Ave., 897-9703. The menu balances hearty vegetarian and meat-friendly options. There's a new spacious outdoor patio and breakfast is served all day. \$ **B L** ☺

NORTH END CAFÉ 1722 Frankfort Ave., 896-8770, 2116 Bardstown Rd., 690-4161. Both locations of this long-time favorite offer hearty and unusual breakfasts, satisfying lunches and dinners. With an eclectic menu of diverse tapas and interesting entrées, it's an appealing, affordable place to dine. The Bardstown Rd. location has added North End Slice, a pizza room, accessible from the restaurant and the street. \$\$ **B Br L D** ☺🍷

ORANGE CLOVER KITCHEN & MORE 590 Missouri Ave., Jeffersonville IN, 282-1005. Find quick breakfast and lunch items here, such as the Orange Clover muffin: poppy seed and blood orange flavors with a blood orange drizzle, as well as a cupcake version with cranberries. Two soup specials offered every day out of a recipe rotation of 75 possibilities won't result in many repeats. \$ **B L**

PLUMP PEACOCK BAKERY AND CAFÉ 11601 Main St., Middletown 681-3814. After selling her bakery items at farmers markets around town, owner Liz Wingfield has settled into Middletown. After shopping Middletown's cute shops, stop in for sandwiches, high tea and a full range of bakery items. \$ **B L**

POPPY'S CAFÉ AND COFFEE 4214 Bishop Ln., 365-1871. At breakfast, Poppy's offers doughnuts, bagels, breakfast sandwiches, breakfast burritos and Scotch eggs. The lunch menu has soups, salads, deli and hot sandwiches, pulled pork and chicken and brisket sandwiches, house-made cole slaw and potato salad. \$ **B L**

PROSPECT CAFÉ 9550 US Hwy. 42, 708-2151. Conveniently located at the intersection of River Rd. and Hwy. 42, stop in for hot sandwiches (Cuban, Reuben, grilled Italian, Bourbon BBQ) or cold deli stuff — club sandwich, egg, tuna or chicken salad, or soups like chicken and dumplings. Chess bars and banana pudding too. \$ **L**

QUEUE CAFÉ 220 W. Main St. (LG&E Building), 583-0273. \$ **B L** ☺

RAMSI'S CAFÉ ON THE WORLD 1293 Bardstown Rd., 451-0700. The beating bohemian heart of the Highlands. Ramsi Kamar brings a wonderfully eclectic spirit to the environment and to his menu, with Cuban, Jamaican, Greek and Middle Eastern dishes. Moderate prices, a weekend brunch and late night hours add to the draw. \$\$ **L D** ☺🍷

RIVERSIDE CAFÉ 700 W. Riverside Dr. (Sheraton Hotel), Jeffersonville IN, 284-6711. The breakfast room and bar of the Sheraton Riverside. Breakfast served until 10:30 a.m. Unwind at the bar at night. \$\$ **B** ☺

SHADY LANE CAFÉ 4806 Brownsboro Center, 893-5118. Another attractive East End storefront, Shady Lane Café, has been earning good reviews for simple breakfast and lunch fare served in friendly surroundings. \$ **Br L** ☺

THE STARVING ARTIST CAFÉ & DELI 8034 New Lagrange Rd., 412-1599. \$ **L**

STRICKER'S CAFÉ 2781 Jefferson Centre Way, Jeffersonville IN, 218-9882. Family style restaurant serving hearty soups, salads, sandwiches, burgers, melts and breakfast too, in suburban Jeffersonville. \$ **B L**

THE CAFÉ 712 Brent St., 637-6869. You can see the traffic on East Broadway from The Café's serene walled patio. Choose from an eclectic breakfast and lunch menu, including old favorites like tomato dill soup and chicken salad. Or eat inside and be amused at the yard-sale look of mismatched furniture and chandeliers and doorways to nowhere, reminiscent of its former location in an antique mall. \$ **B Br L** ☺

THE CHEDDAR BOX 3909 Chenoweth Sq., 893-2324. For more than 25 years this St. Matthews tradition has delighted ladies who lunch, hungry students who munch, and just about everyone else with their sandwiches, pasta salads and tasty desserts. It caters parties with almost 50 choices of appetizers, party sandwiches, dips, cheese rings and crostini. \$ **L** ☺

THE CHEDDAR BOX TOO 109 Chenoweth Ln., 896-1133. Cheddar Box owner Nancy Tarrant has extended her presence with a café just across the parking lot. Look for the same tasty salads, soups and desserts that have made her take-away business so popular. \$ **B L**

VERBENA CAFÉ 10639 Meeting St., 425-0020. This Norton Commons eatery is open early for breakfast and serves hearty lunches till midafternoon, but you can order breakfast or lunch at any of those hours. \$\$ **B L** ☺

VICS CAFÉ 1839 E. Market St., New Albany IN, 944-4338. \$ **L D**

WAYCOOL CAFÉ 120 W. Broadway, 582-2241. Wayside Christian Mission trains people here in its community re-entry program in restaurant service and management. Breakfasts for under \$5; a lunch buffet is \$8 for unlimited trips. A dinner menu too. It's a do-gooder place that serves good food. \$ **L D**

WILD EGGS 3985 Dutchmans Ln., 893-8005, 1311 Herr Ln., 618-2866, 153 S. English Station Rd., 618-3449, 121 S. Floyd St., 690-5925. Specialty omelets, the everything muffin, spicy egg salad sandwiches — these dishes and more have made Wild Eggs a wildly popular breakfast and lunch spot. Prized seats at weekend brunch can now be found at this growing mini-chain's fourth outlet. \$ **B Br L** ☺

WILTSHIRE AT THE SPEED 2035 S. Third St., 634-2700. (See review under *Bistro / New American*.)

WILTSHIRE PANTRY BAKERY AND CAFÉ 901 Barret Ave., 581-8561. Caterer/restaurateur Susan Hershberg adds a bakery and café operation to her local empire. Baker Diana Rushing makes artisanal breads, scones and croissants, sandwiches and paninis, side salads and lots more. \$ **B L**

ZEGGZ AMAZING EGGS 4600 Chamberlain Ln., 425-3454, 11615 Shelbyville Rd., 2400 Lime Kiln Ln. This fast-growing breakfast and lunch chain (a fourth

location in Middletown is planned) offers five house omelets (plus the chance to build your own), three variations on eggs Benedict, as well as biscuits and gravy, croque madames, waffles and pancakes. Luncheon fare includes a B.A.L.T (the 'a' is for avocado), salads and soups. \$\$ **B Br L** ☺🍷

CASUAL DINING

A NICE RESTAURANT 3129 Blackiston Mill Rd., New Albany IN, 945-4321, 2784 Meijer Dr., Jeffersonville IN, 280-9160, 404 Lafollette Station, Floyds Knobs IN, 923-7770, 2784 Meijer Dr., Jeffersonville IN, 280-9160. A Nice Restaurant, billed as “New Albany's Finer Diner,” is, well, nice enough to have branched out to four locations. All specialize in simple, down-home breakfast and lunch at affordable prices. \$ **B L**

APPLEBEES (7 locations) This cheery national chain features an eclectic assortment of salads, steaks, ribs, poultry and pasta as well as full bar service. It's as consistent as a cookie cutter, but competent execution makes it a good bargain for those whose tastes run to mainstream American cuisine. \$\$ **L D** ☺

ASPEN CREEK RESTAURANT 8000 Bardstown Rd., 239-2200, 302 Bullitt Ln., 425-0077. A lodge-style restaurant that invokes the rustic feel of the Rockies, and offers a menu of pastas, burgers, and poultry at prices that aren't mountain high. \$\$ **L D** ☺

BRICKHOUSE TAVERN & TAP 871 S. Hurstbourne Pkwy., 326-3182. Brickhouse, a Houston-based chain, has upgraded its image with an increased focus on food. Serving brunch, lunch and dinner, with a half-dozen local beers on tap, and an unusual menu of beer cocktails. \$\$ **L D** ☺🍷

BROOKE & BILLY'S BITES, BOURBONS & BREWS 751 Vine St., 583-9165. The restored and remodeled 137-year-old building, which used to be the Coach Lamp, has a secluded patio and revamped dining room in a cool, out-of-the-way neighborhood—and, it now has a new identity. The menu refocuses on house specials like fried chicken, a breakfast Hot Brown, and an extensive selection of sandwiches and small bites. \$\$\$ **L D** ☺

BUCKHEAD MOUNTAIN GRILL 3020 Bardstown Rd., 456-6680, 707 W. Riverside Dr., Jeffersonville IN 284-2919, 10206 Westport Rd., 339-0808. The deck of the riverfront location in Jeffersonville, with its view across the river, is a great place for a lazy summer meal, when the familiarity of all-American fare like meat loaf, pot pies, steak or ribs and a couple of cold ones is all you want. The big square bars in all three locations, with multiple TV screens, make for excellent sports viewing as well. \$\$ **L D** ☺🍷

CAFÉ MAGNOLIA 140 N. Fourth St. (Galt House), 589-5200. The Galt House's quick and casual second-floor dining alternative, this spacious venue offers a range of fare for guests on the go, from bacon and eggs to a late-night burger and fries. \$\$\$ **L D** ☺

CAPTAIN'S QUARTERS 5700 Captain's Quarters Rd., 228-1651. One of the city's most attractive eateries for atmosphere, Captain's Quarters matches the beautiful setting with quality bistro-style fare that won't disappoint. Summer or winter, it's a delightful place to dine. \$\$ **Br L D** ☺🍷

CARDINAL HALL OF FAME CAFÉ 2745 Crittenden Dr., 635-8686. This oversize eatery at Gate 4 of the Kentucky Fair & Exposition Center celebrates U of L sports with a “walk of fame” loaded with awards, photos, game balls and lots more Cardinal memorabilia. What? You want food too? Sure! Casual American dining features everything from a “Cardinal Burger” to steaks and prime rib. \$ **L D** ☺

CHAMPIONS GRILL 505 Marriott Dr. (Holiday Inn), Clarksville IN, 283-4411. Known by locals for its Saturday night buffet of New York strip, ribeye and prime rib. Salads, sandwiches, soups and a kid-friendly menu round out the selection. \$\$ **B Br L D** ☺🍷

CHEDDAR'S CASUAL CAFÉ 10403 Westport Rd., 339-5400, 3521 Outer Loop, 966-3345, 1385 Veterans Pkwy., Clarksville IN, 280-9660. This popular Dallas-based chain draws big, hungry crowds with its large bar and familiar "casual to upscale American" fare. \$ L D ☺☹

CHILI'S 421 S. Hurstbourne Pkwy., 425-6800, 3623 Bardstown Rd., 301-8888, 11600 Antonia Way, 301-8181, 9720 Von Allmen Ct., 301-8880, 6641 Dixie Hwy., 694-9445, 3007 Poplar Level Rd., 638-5202, 940 E. Lewis & Clark Pkwy., Clarksville IN, 670-3000. More than just a place to chow down on baby back ribs, this national chain has a wide selection including fajitas, burgers, sandwiches and veggies. \$\$ L D ☺

CHOP SHOP SALADS 126 Breckinridge Ln., 384-4252. The two-handed *mezzalunas* rock steady as the line cooks chop up lettuce, vegetables and meats into hearty salads or wraps. Mostly a to-go place with limited seating, the steady lunchtime crowds attest that office workers see a need for fresh light lunch fare. \$ L D

DARKSTAR ON THE CREEK 6313 River Rd., 228-1991. Some of the old Crescent Hill crowd followed out to River Rd., and new city regulars commuting home can mingle with Prospect residents, river rats and parched kayakers docking out back on Harrod's Creek. Look for an expanded bar food menu, brown bag lunches to go and late-night food service. \$ L D ☺☹☺

FIRST WATCH 201 S. Hurstbourne Pkwy., 384-6075. This Florida-based chain offers both traditional breakfast fare (fried eggs, sausage), proprietary specials, like French toast Monte Cristo (made with ham, turkey and Swiss cheese), crepes with plenty of fillings and healthful dishes like egg white omelets and cranberry nut oatmeal. Soups, salads and a big choice of sandwiches for lunch. \$ B L

GAME 2295 Lexington Rd., 618-1772. Are you dying for a nice burger made from ground antelope? Or maybe wild boar? How about a juicy lamb burger? The guys

behind Hammerhead's have those covered, and more. Build your own with bun choices ranging from brioche to pretzel to Kaiser roll. Toppings include smoked truffle mayo, cranberry-jalapeño jam, and pesto — you get the idea. \$\$ D ☺

GATSBYS ON FOURTH 500 S. Fourth St. (Seelbach Hilton Hotel), 585-3200. The casual dining space on the first floor of the Seelbach reflects its connection of the hotel to F Scott Fitzgerald. Dinner and lunch menus offer soups, salads, sandwiches and a few entrées, such as sautéed trout with pickled fennel, pesto-crust chicken, and skirt steak with celery root puree. \$\$ B L D ☺☹

GREEN LEAF NATURAL VEGETARIAN BISTRO 309 W. Cardinal Blvd., 637-5887. Green Leaf serves up vegetarian fare in the new town center of University of Louisville. The menu has a pan-Asian focus, with noodles and fried rice and stir fries, as well as smoothies and bubble tea. \$ L D

INTERNATIONAL HOUSE OF PANCAKES 1220 Veterans Pkwy., Clarksville IN, 285-1772, 1401 S. Hurstbourne Pkwy., 618-2250. IHOP fans can choose to go out to the East End or across the river to satisfy their jones for the national chain's inimitable food. \$ B L D ☺

KAREM'S 9424 Norton Commons Blvd., 327-5646. Karem's Grill & Pub, one of the first restaurants to open in the village-like Norton Commons, carries the look and feel of a neighborhood watering hole inside and out. The test of a restaurant, though, is the food, and Karem's is excellent. \$\$ L D ☺

MIMI'S CAFÉ 615 S. Hurstbourne Pkwy., 426-6588. This California chain, a subsidiary of Bob Evans, goes urban and upscale where Farmer Bob is folksy and country. This East End outlet has developed a following beyond those familiar with it from other locations. \$\$ B Br L D ☺☹☺

NEW ALBANY ROADHOUSE 1702 Graybrook Rd., New Albany IN, 981-7777. \$\$ L D ☺☹

NOODLES & COMPANY 1225 S. Hurstbourne Pkwy., 632-0102, 4300 Summit Plaza Dr., 804-4724. The first two of the Broomfield, Colo.-based fast-casual chain's proposed nine Louisville-area locations are open now. Choose your noodles — Asian style (pad Thai, Bangkok curry, etc.), pastas (Tuscan Fresca, Penne Rossa and more) — or select from a lineup of savory sandwiches and salads including the BBQ Pork and Chinese Chicken Chop Salad. \$ L D ☺

O'CHARLEY'S (6 locations) O'Charley's, Inc. could serve well as the picture in the dictionary next to "American casual dining." The Nashville-based chain operates 206 properties in 16 states in the Southeast and Midwest, serving a straightforward steak-and-seafood menu with the motto "Mainstream with an attitude." \$\$ Br L D ☺☹

RAFFERTY'S OF LOUISVILLE 988 Breckenridge Ln., 897-3900, 3601 Springhurst Blvd., 412-9000. This full-service, casual dining establishment has a hearty menu. Specialties like Red Alfredo Pasta showcase the gourmet offerings along with some of the largest and most creative salad combinations in town. \$\$ L D ☺☹☺

RUBY TUESDAY 11701 Bluegrass Pkwy., 267-7100, 1354 Veterans Pkwy., Clarksville IN, 288-5010. If success demonstrates quality, then Ruby Tuesday's 600 international properties and 30,000 employees can stand up with pride. They've been upholding the slogan "Awesome Food. Serious Salad Bar" in Louisville for a generation. \$\$ L D ☺☹

SAM'S AT THE MONTROSE 318 W. Lewis & Clark Pkwy., Clarksville IN, 945-3496. Sam Anderson has run the Montrose Planation building as an events space for a while, and now has turned it also into a restaurant, serving his well-known and much loved menu of American cuisine staples such as steaks, sandwiches, burgers, seafood and chicken, pizzas and Italian dishes. \$\$ L D ☺☹

SAM'S FOOD & SPIRITS 702 Highlander Point Dr., Floyds Knobs IN, 923-2323. Fans of Sam Anderson's

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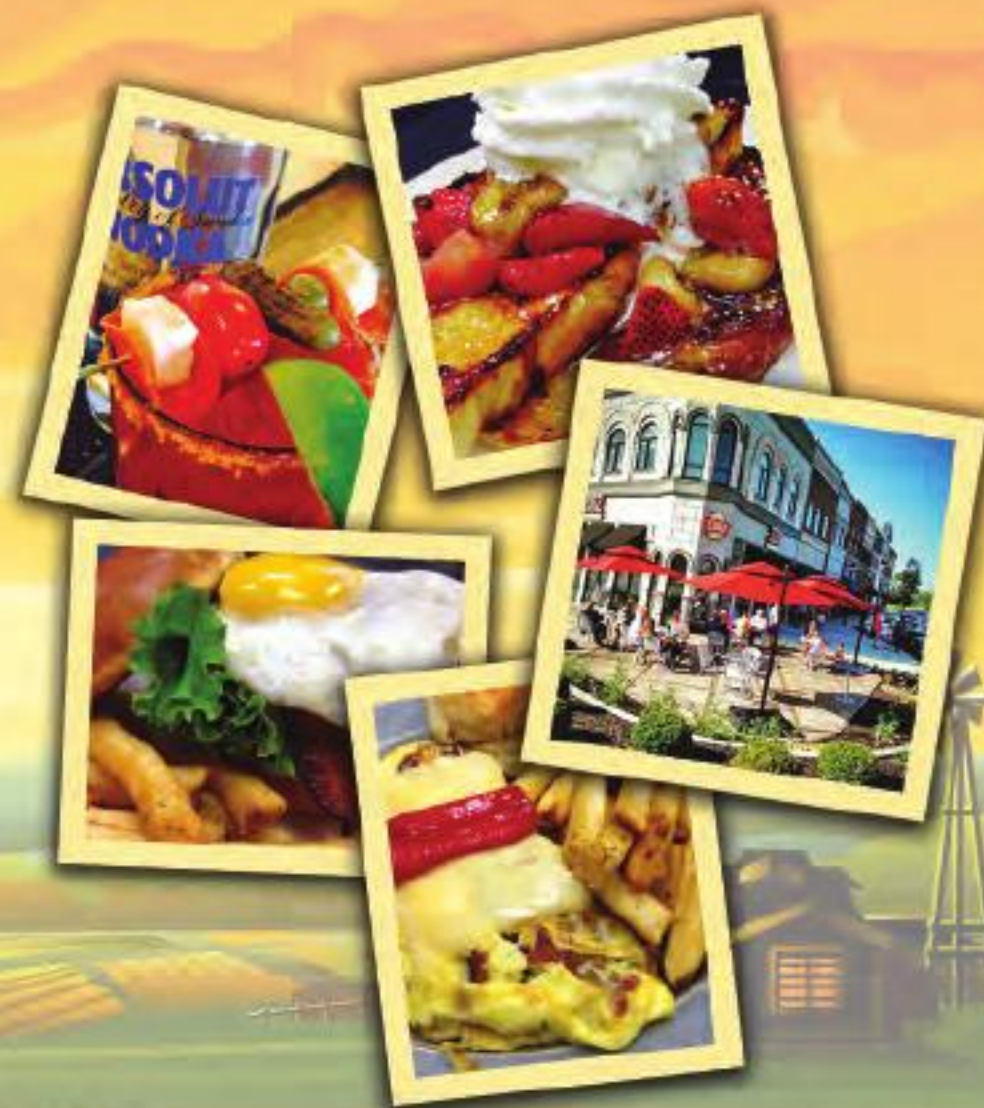
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steaks, chicken, pizza and pasta know it is well worth the trip up into the Knobs above New Albany to enjoy the conviviality of his restaurant, and his always satisfying take on classic American steak, sandwiches and seafood. \$\$ **L D** ☺

**SAM'S HOT DOG STAND** 1991 Brownsboro Rd., 259-7287. Devoted fans speak highly of this little shop in lower Clifton. Substantial hotdogs and rave-worthy pulled pork BBQ at reasonable prices are drawing in happy customers. \$ **L D**

**SHONEY'S** 6511 Signature Dr., 969-8904. For nearly 50 years, Shoney's restaurants have been one of America's top choices for fast roadside dining, and happily they've kept up with the times. \$ **B L D**

**SKYLINE CHILI** 1266 Bardstown Rd., 473-1234, 340 Whittington Pkwy., 429-5773, 4024 Dutchmans Ln., 721-0093, 6801 Dixie Hwy., 937-4020. Louisville's outposts of a famous Cincinnati chili restaurant, these casual eateries offer the regional favorite (really it's Greek spaghetti sauce, but keep it quiet) and other fast-food dishes. \$ **L D** ☺

**TGI FRIDAYS** 416 S. Fourth St. (Fourth Street Live), 585-3577. The original place to loosen the tie and congregate after the whistle blows. TGIF carries on its party atmosphere tradition with American bistro dining and libations. The bill of fare ranges from baskets of appetizers on up to contemporary entrées. \$\$ **L D** ☺☺☺

**THAT PLACE ON GOSS** 946 Goss Ave., 409-5409. Located inside the Antique Mall in the old textile mill, That Place serves hearty and cleverly tweaked lunch fare and Sunday brunch. They are especially fond of their Meaty Jack, a meatloaf sandwich, grilled and topped with Jack cheese and their special sauce. Art on the walls is from friends at Mellwood Art Center, where owners Amy and William Enix initially started. \$ **Br L**

**TOAST ON MARKET** 620 E. Market St., 569-4099, 141 E. Market St., New Albany IN, 941-8582. On both sides of the river this breakfast and lunch favorite has

gained a loyal following and tremendous word-of-mouth. Be prepared to wait for tables for weekend brunches. \$ **B Br L** ☺

**TUCKER'S** 2441 State St., New Albany IN, 944-9999. Tucker's gives you a little bit of everything with a down-to-earth flair, offering burgers, ribs, steaks, a variety of appetizers and pastas. \$ **L D** ☺☺

**TWIG & LEAF RESTAURANT** 2122 Bardstown Rd., 451-8944. Young new owners, enthralled by this long-time Highlands fixture, have plans for a needed refurbishing of interior and the kitchen. The American diner concept will persist. \$ **B L D** ☺

## PIZZA

**ANGILO'S PIZZA** 1725 Berry Blvd., 368-1032. The local favorite is the steak hoagie, dripping with pizza sauce, pickles and onions. Angilo's also offers a wide selection of hot pizza pies and cold beer. \$\$ **L D**

**ANGIO'S RESTAURANT** 3731 Old Bardstown Rd., 451-5454. This small Buechel eatery attracts a friendly neighborhood crowd with hefty subs and quality pizzas, along with cold beer. \$\$ **L D**

**ANNIE'S PIZZA** 2520 Portland Ave., 776-6400, 4771 Cane Run Rd., 449-4444. Annie's has made-to-order pizza and a variety of stacked sandwiches such as the Big Daddy Strom with beef, Italian sausage, onions and banana peppers. \$\$ **L D** ☺

**ARNI'S PIZZA** 1208 State St., New Albany IN, 945-1149, 3700 Paoli Pike, Floyds Knobs IN, 923-9805. A favorite Hoosier pizza and sandwich stop. Insist on getting the Deluxe. \$\$ **L D** ☺

**ARNO'S PIZZA** 3912 Bardstown Rd., 384-8131. \$ **L D**

**BEARNO'S PIZZA** (12 locations) What began as a simple, family-run pizzeria near Bowman Field has morphed into a local chain with, at last count, 12 locations. \$\$ **L D** ☺

**BLAZE FAST-FIRE'D PIZZA** 4600 Shelbyville Rd., 895-

7800, 13317 Shelbyville Rd., 822-3677. At this California-based pizza franchise you customize your own pie from a lineup of meat and vegetable toppings, cheeses and several sauces. The pie bakes in just 2 minutes in a flaming hearth oven. There are ready-to-order signature pies also for those who can't make up their minds. \$\$ **L D** ☺☺☺

**BONNIE & CLYDE'S PIZZA** 7611 Dixie Hwy., 935-5540. It may look like a dive that hasn't been renovated in ages, the service can be surly at times, and you have to pay in cash, but devoted fans of its thin-crust pizzas and hoagies keep coming back and talk it up with their friends. \$\$ **L D** ☺

**BOOMBOZZ PIZZA & TAP HOUSE** 1448 Bardstown Rd., 458-8889, 1315 Herr Ln., 394-0000, 1450 Veterans Pkwy., Jeffersonville IN, 913-4171, 1890 S. Hurstbourne Pkwy., 491-4111, 13401 Shelbyville Rd., 254-1111, 3939 Shelbyville Rd., 896-9090. The Boombozz Pizza empire has expanded in concept and in locations, from Southern Indiana out to the edge of Middletown. The menu now extends into appetizers, sandwiches and pasta, and 21 craft beers on tap. \$\$ **L D** ☺☺☺

**BORROMEO'S PIZZA** 9417 Smyrna Pkwy., 968-7743. Serving up old-school thin-crust pizzas to chowhounds south of the Gene Snyder. \$\$ **L D** ☺

**CALIFORNIA PIZZA KITCHEN** 7900 Shelbyville Rd. (Oxmoor Mall), 425-5125. California pizza became a trend when famous chefs gave this simple Italian fare a multi-ethnic spin with non-traditional Pacific Rim toppings. CPK successfully translates this trend for the mass market. \$\$ **L D** ☺☺

**CHARLESTOWN PIZZA COMPANY** 850 Main St., Charlestown IN, 256-2699. This welcoming venue on Charlestown's town square, a short trip upriver from Jeffersonville, is run by folks who learned their pizza and beer at New Albanian Brewing Company. That's a fine pedigree, and it shows in impressive quality. \$\$ **L D**

**CLIFTON'S PIZZA** 2230 Frankfort Ave., 893-3730. One

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of the originators of “Louisville style” of pizza, with additional toppings placed over the cheese. The venerable Clifton’s Pizza appeals with its adult style, full of the bold flavors of herbs and spices and available with grown-up toppings like anchovies and artichoke hearts. \$\$ **L D** ☹️

**COALS ARTISAN PIZZA** 3730 Frankfort Ave., 742-8200, 11615 Shelbyville Rd., 253-0106. Middletown now can enjoy what St. Matthews has been eating for a few years—excellent pizzas made in coal-fired ovens at 1000 degrees F, charring and crisping the crust in four minutes. The dough rises for three days, making for a lighter, more developed crust. Toppings are fresh and regionally-sourced. \$\$ **L D** ☹️

**DANNY MAC’S PASTA & PIZZA** 1567 S. Shelby St., 635-7994. \$\$ **L D** ☹️

**DIORIO’S PIZZA & PUB** 310 Wallace Ave., 618-3424, 917 Baxter Ave., 614-8424. With a second location now, Highlands’ as well as St. Matthews’ residents can savor pizza by the slice, as well as by the mammoth 30-inch pie. Also grilled sandwiches, salads, wings, and queso sticks, and a good selection of domestic and import beers. \$\$ **L D** ☹️

**FAIRDALE PIZZA** 10619 Manslick Rd., 742-3090. This new business replaces Fat Daddy’s Pizza in the city’s southern reaches. Pies come in three sizes along with toasted subs, salads, burgers and chicken wings — something sure to please everyone. \$\$ **L D** ☹️

**FAT JIMMYS** 2712 Frankfort Ave., 891-4555, 12216 Shelbyville Rd., 244-2500. This friendly neighborhood nook offers a cold mug of beer and a hot slice of pizza, along with sub sandwiches, pasta dishes and salads. The Lyndon spot lures a friendly biker crowd. \$\$ **L D** ☹️

**HOMETOWN PIZZA** 11804 Shelbyville Rd., 245-4555. Pasta dishes, hoagies, stromboli and cold beer are available, and so is the one-of-a-kind Bacon Cheeseburger pizza. \$\$ **L D** ☹️

**IROQUOIS PIZZA** 6614 Manslick Rd., 363-3211. \$\$ **L D** ☹️

**JET’S PIZZA** 101 S. Hubbards Ln., 895-4655, 3624 S. Hurstbourne Pkwy., 491-1700, 235 Blankenbaker Pkwy., 244-4440, 6523 Bardstown Rd., 239-0000. Now with a fourth Louisville outlet, this Detroit-based chain offers sit-down service and carry-out. The menu features eight crust flavors and some gourmet pizza options such as a BLT and chicken parmesan. \$\$ **L D** ☹️

**JOHNNY BRUSCO’S PIZZA** 10600 Meeting St., 749-8400. This Kansas City chain’s first foray into the area chose wisely in settling in Norton Commons. There you can find New York style pies, subs, calzones, pasta and salads. \$\$ **L D**

**JOHNNY VS** 10509 Watterson Trail, 267-0900. \$\$ **L D** ☹️

**LITTLE CAESARS PIZZA** (15 Locations) This pizzeria chain lost market share in the ‘90s, but business analysts say the company known for its two-for-one “pizza pizza” deal has turned things around with a renewed commitment to quality and service. \$\$ **L D** ☹️

**LOUI LOUI’S AUTHENTIC DETROIT STYLE PIZZA** 10212 Taylorsville Rd., 266-7599. Detroit style? It’s a fluffy-deep-crust rectangular pie baked a good while to give the crust crispiness. Detroit native Michael Spurlock used to make road trips to satisfy a sick friend’s cravings, then made a study of it, and now brings it to the old Ferd Grisanti location in Jtown. \$\$ **L D** ☹️

**LOUISVILLE PIZZA CO.** 3910 Ruckriegel Pkwy., 267-1188. Also known as Chubby Ray’s, this local pizzeria makes good, fresh pizzas and Italian-American sandwiches. \$\$\$ **L D** ☹️

**LUIGI’S** 712 W. Main St., 589-0005. New York City-style pizza, a treat that you’ll find on just about every street corner there, has been making inroads in River City, but Luigi’s was one of the first to offer in its authentic form here. \$\$ **L**

**MA ZERELLAS** 949 S. Indiana Ave., Sellersburg IN, 246-9517. Pleasant family-run-for-family-fun establishments. Pizza, pasta, salads and subs served for lunch and

dinner seven days a week. \$\$ **L D** ☹️

**MARCO’S PIZZA** 2011 Charlestown Rd., New Albany IN, 941-1144. A rapidly growing (300+) pizza chain from Toledo, Ohio, adds to the choices of takeout pies in New Albany. Ironically, its CEO lives in Louisville and commutes to Toledo. \$\$ **L D** ☹️

**MELLOW MUSHROOM** 3920 Shelbyville Rd., 409-6874, 805 Blankenbaker Pkwy., 244-6112, 1023 Bardstown Rd., 749-7690. This small pizza/calzone/hoagie/salad chain touts its stoner origins, as the chain’s name, and some of its offerings such as magic mushroom soup and Maui Wowie pizza, imply. Though a chain, each outlet (a third is opened in the Highlands) tries to be funky in an individualistic, local way. \$\$ **L D** ☹️

**MIMO’S NEW YORK STYLE PIZZERIA** 2708 Paoli Pike, Floyds Knobs IN, 945-7711. People move to the Knobs for its bucolic setting, but locals still crave their pizza fix. Mimo’s provides that with daily specials, such as Buffalo pizza, calzones, heroes, wraps or salads. *Mangia, mangia!* \$\$ **L D** ☹️

**MOMMA’S PIZZA** 1611 Charlestown-New Albany Pike, Jeffersonville IN, 697-3224. Create your own pizza style here or choose one of the specialty pies, such as the Jesse James, with jalapeños, spicy sausage and pepperoni and marinara fire sauce, the ranch chicken or Momma’s vegetable pizza. \$\$ **D**

**MR. GATTI’S** 703 E. Lewis & Clark Pkwy., Clarksville IN, 283-5005, 8594 Dixie Hwy., 935-0100, 4200 Outer Loop, 964-0920. This Austin-based chain was one of the first national pizzerias to reach Louisville in the 1970s, and quality ingredients — plus Gattiland playgrounds for the kids — have made its crisp, thin-crust pizzas a popular draw for more than 30 years. \$\$ **L D**

**NEW ALBANIAN BREWING CO.** 3312 Plaza Dr., New Albany IN, 944-2577. Touting “the best pizza in Southern Indiana” is quite a boast, but pizza only tells half of this tasty story. NABC combines the fine pies



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of Sportstime Pizza with the pub formerly known as Rich O's. Publican Roger Baylor's remarkable beer list, with more than 100 selections from around the world — plus locally brewed craft beers — has won international awards. \$\$ **L D** ☺

**OLD CHICAGO PASTA & PIZZA** 9010 Taylorsville Rd., 301-7700, 10601 Fischer Park Dr., 657-5700. This growing chain specializes in both thick Chicago-style and thin traditional pizza, along with amusing appetizers (jalapeño cheese pretzels, Italian nachos), filling salads, sandwiches and burgers. Check out the imposing list of 110 beers from around the world. \$\$ **L D** ☺

**OLD SCHOOL NY PIZZA** 12907 Factory Ln., 882-1776. You want Sicilian-style pizza, just like they make in Brooklyn? You can get it in the Eastern suburbs near I-265. Top it with vegetables supplied by local farmers, or tie into a calzone and finish with gelato. \$\$ **L D**

**ORIGINAL IMPELLIZZERI'S** 1381 Bardstown Rd., 454-2711, 4933 Brownsboro Rd., 425-9080, 110 W. Main St., 589-4900. Impellizzeri's pizzas, massive pies loved for a generation, can now be scarfed down near the arena on Main, in addition to its Highlands and Brownsboro Road locations. \$\$\$\$ **L D** ☺☺

**PAPA JOHN'S PIZZA** (30 locations) "Papa" John Schnatter got into the pizza game as a Southern Indiana high-school student in 1984 and has built his business into a 3,000-restaurant international chain on the basis of a simple formula: traditional pizza, made from quality ingredients in a straightforward style. \$ **L D** ☺

**PAPA MURPHY'S PIZZA** (11 Locations) \$\$ **L D**

**PAPALINOS ITALIAN PUB** 3598 Springhurst Blvd., 736-2700. Pizza, sure, but now a lot of additional pub-style offerings as well: wings, dips, *bruschetta*, *calzones* and subs, and special items like bacon mac and cheese and *zeppoles* for dessert. The dessert chef will also make a variety of cakes, pies and brownies to take away to your own party on 24-hour notice. \$ **L D** ☺

**PERFETTO PIZZA** 9910 Linn Station Rd., 426-4644. Located in the old Slice of NY space off S. Hurstbourne Parkway, Perfetto carries on the New York style tradition: pies by the slice, just like on Flatbush Ave. Hand-tossed crust, all kinds of toppings, plus Italian sausage and meatball sandwiches. \$\$ **L D**

**PIEOLOGY** 2043 S. Hurstbourne Pkwy., 749-7072. Another pizza chain breaks into what appears to be pretty saturated market and offers "hand-crafted, stone oven-fired" pies. All are one size (11-1/2 inches) and one price (\$7.95) — unless you just want red sauce and mozzarella for a buck less. \$ **L D**

**PIZZA DONISI** 1396 S. Second St., 213-0488. Old Louisville hipsters have long needed a nearby pizza joint. Now they have it and it's owned by Danny Fitzgerald, impresario behind Mag Bar. Get it by the slice or in whole artisan pies, along with appetizers, fried ravioli and more. \$\$ **L D** ☺☺

**PIZZA KING** 3825 Charlestown Rd., New Albany IN, 945-4405, 1701 E. 10th St., Jeffersonville IN, 282-8286. The pizza is baked in a sturdy, clay stone oven and hand-tossed with thinner crust where the ingredients go all the way to the edge. We heartily recommend the barbecue pizza. \$\$ **L D**

**PIZZA PLACE** 2931 Richland Ave., 458-9700. \$\$ **L D** ☺☺

**PLEASURE RIDGE PIZZA AND SPORTS BAR** 5603 Greenwood Rd., 933-7373, 2500 Crittenden Dr., 384-4777. It is always nice when a business's name is self-explanatory. But the menu offers burgers and wings, too, along with toasted subs and pasta dishes. An ample supply of TVs makes it a good spot for watching games. \$\$ **L D** ☺☺

**ROCKY'S PIZZA & PANINI** 3022 Bardstown Rd., 690-8500. Need a quick lunch, and have a hankering for the classic Italian subs and pizzas that you have enjoyed for decades at Rocky's? Now you can get them quick and to go at this counter-service only branch in the outer edge of the Highlands. \$ **L D** ☺☺

**ROCKY'S SUB PUB** 715 W. Riverside Dr., Jeffersonville IN, 282-3844. A local institution since 1977, Rocky's offers baked zita and a dozen other pastas, pizzas, paninis and of course subs, along with a growing selection of craft and import beers and a select choice of Italian-American entrées. \$ **L D** ☺☺

**SALS PIZZA & WINGS** 812 Lyndon Ln., 365-4700. Pizza, calzones, chicken and salads join the food choices in the Lyndon strip mall that also houses other ethnic restaurants. \$\$ **L D** ☺☺

**SICILIAN PIZZA & PASTA** 629 S. Fourth St., 589-8686. Ready for takeout or eat-in, this downtown storefront offers good, standard pizza and other familiar Italian-American dishes. \$\$ **L D** ☺☺

**SIR DANO'S PIZZA PARLOR** 496 N. Indiana Ave., Sellersburg IN, 246-3346. \$\$ **L D** ☺☺

**SNAPPY TOMATO** 10000 Brownsboro Rd., 412-6205. \$ **L D**

**SPINELLI'S PIZZERIA** 614 Baxter Ave., 568-5665, 2905 Goose Creek Rd., 632-2832, 4001 Shelbyville Rd., 895-0755, 239 S. Fifth St., 749-0919, 8610 Dixie Hwy., 614-5300. This locally-owned pizzeria, widely known for their massive pizza by the slice, has expanded to four locations. All are open until 5 a.m. nightly Wednesday through Saturday, offering Philly-style pizza and real Philly cheese steaks. \$ **L D** ☺

**TEENA'S PIZZA** 3799 Poplar Level Rd., 785-4344. Teena's, in the building on the corner of Trevilian Way and Poplar Level Rd. has a lunch buffet, with vegetable choices and three heat levels of chicken wings, in addition to pizza, giving this neighborhood pizza joint a bit of distinction. \$\$ **L D** ☺☺

**THE CORNER** 4111 Murphy Ln., 426-8340. \$\$ **L D** ☺

**THE POST** 1045 Goss Ave., 635-2020. Germantown has long needed a classic New York-style pizza joint, and this spot, in a former VFW post, has provided it. Pizza is available by slice or whole pie, mostly classic tomato

sauced varieties, but a few oddities, like the chicken dinner pizza with Buffalo-based sauce, chicken, cheddar, onion and ranch drizzle. Calzones, subs and salads, too. \$\$ **D** ☺

**TONY IMPELLIZZERI'S** 5170 Charlestown Rd., New Albany IN, 949-3000. The long-time Louisville pizzamaker moves across the river to fill the cravings of Hoosiers. \$\$\$ **D**

**WICK'S PIZZA PARLOR** 975 Baxter Ave., 458-1828, 2927 Goose Creek Rd., 327-9425, 12717 Shelbyville Rd., 213-9425, 225 State St., New Albany IN, 945-9425. Wick's wins popularity with a welcoming mix of good pizza, a quality beer list and a friendly neighborhood feel at all five of its eateries. The pies are straightforward, made with ample toppings. "The Big Wick" is a favorite. \$\$ **L D** ☺☺☺

**ZA'S PIZZA** 1573 Bardstown Rd., 454-4544. \$\$ **L D**

## BARBECUE

**B3Q BBQ** 1044 Copperfield Drive, Georgetown IN, 951-3900. Ribs, pulled pork and beef brisket, served up as sandwiches, wraps or platters. Also, smoked baloney and chicken, smoked turkey and sirloin tips, and plenty of side choices. Dine-in, carry-out and catering available. \$ **L D** ☺

**BIG BEN'S BBQ** 600 Quartermaster Center, Jeffersonville IN, 284-4453. This family run BBQ joint is now at the Quartermaster Center, smoking up a storm and impressing locals who recommend Johnnie's Smokin Ribs, Joecille's Backbone (brisket tips), Big Ben's shredded pork sandwich and Alvin's Wild-Side shredded chicken sandwich. \$\$ **L D** ☺

**BOOTLEG BARBECUE COMPANY** 9704 Bardstown Rd., 239-2722, 7508 Preston Hwy., 968-5657. Bootleg Barbecue offers a touch of rusticity and a good helping of country hospitality, as it dishes out hearty portions of well-prepared and affordable smoked meats and fixin's. It's one of the few places in Louisville where you can get Western Kentucky-style mutton barbecue. \$ **L D** ☺

**BRANDON'S BBQ & PIZZA** 9901 LaGrange Rd., 426-6666. Hickory-smoked Tennessee-style barbecue sandwiches and filling, affordable dinners. \$ **L D**

**CITY BARBEQUE**, 329 Whittington Pkwy., 996-8003. This Ohio-based BBQ chain specializes in brisket, but doesn't neglect pulled pork (served with slaw on top) and St. Louis ribs. It also smokes turkey breast, chicken and sausage. \$\$ **L D** ☺☺

**DICKEY'S BARBECUE PIT** 285 North Hubbards Ln., 650-9065, 9930 Linn Station Rd. This Dallas-based chain brings slow-smoked Texas barbecue brisket to the Louisville market, as well as pulled pork, spicy cheddar sausage and Polish sausage, ribs, turkey breast and chicken. The usual sides of slaw, beans and mac and cheese are joined by baked potato casserole and fried okra. \$\$ **L D**

**FAMOUS DAVE'S BAR-B-QUE** 8605 Citadel Way, 493-2812, 1360 Veterans Pkwy., Clarksville IN, 282-3283. This franchise chain operation may be based in the twin cities, but it looks like a Georgia gas station with its exuberant, if tongue-in-cheek faux country decor. The important thing, though, is the food, and Dave's excels with genuine, hickory-smoked barbecue. \$\$ **L D** ☺☺

**FDKY BBQ** 9606 Taylorsville Rd., 785-4273. The logo shows that "FD" stands for Fire Department — after all, those guys know all about smokin'. Eat dinner in or order a couple of pounds of pulled pork, marinated pulled chicken, brisket or smoked sausage, firehouse chili or Res Q stew and all the required side dishes to go. Ribs on Wednesdays and Friday calls for fried fish. \$\$ **L D** ☺

**FEAST BBQ** 116 W. Main St., New Albany IN, 920-0454, 909 E. Market St., 749-9900. Owner Ryan Rogers brings a modernist sensibility to the art of barbecue at both his locations. He has formulas for brining times, and uses a high-tech smoker to keep the temps low and the smoke from overwhelming the meats. \$ **L D** ☺☺

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**FIRE FRESH BBQ** 211 S. Fifth St., 540-1171. Fire fighters, it is said, eat heartily and well. It's no coincidence, then, that Fire Fresh BBQ pays homage to local fire departments in its restaurant's decor. The barbecue and country fixin's stand comparison to the best firehouse cuisine. \$ L D

**FRANKFORT AVENUE BEER DEPOT** 3204 Frankfort Ave., 895-3223. A neighborhood bar that welcomes all comers with some of the most notable 'cue in town. The burgoo and the baked beans rank as some of the best in the city and the pulled pork by the pound is value worth taking home. And where else can you play miniature golf while waiting for the smoker to finish? \$ L D 🍷

**HARLEY'S HARDWOODZ BAR-B-Q** 1703 Charlestown-New Albany Pk., Jeffersonville IN, 284-4490. Owner Frank Harley said "I found my calling, which is barbecue." He smokes up barbecue pork, chicken and brisket, marinated in Harley's own barbecue sauce. A menu specialty: smoked chicken white chili. \$ L D

**JIMBO'S BBQ** 801 Kenwood Dr., 375-1888. Bouncing back from a fire a couple of years ago, Jimbo's has begun smoking again in the South End, across from Iroquois Park. All the usual, but for a quick lunch, try the BBQ-stuffed baked potato. \$ L D 🍷

**JUCY'S SMOKEHOUSE BAR-B-QUE** 7626 New Lagrange Rd., 241-5829. Jucy's offers exceptionally good Texas-style barbecue from a little wooden shack that looks just like a country BBQ joint should. Highly recommended. \$\$ L D 🍷

**MARK'S FEED STORE** 11422 Shelbyville Rd., 244-0140, 1514 Bardstown Rd., 458-1570, 10316 Dixie Hwy., 933-7707, 3827 Charlestown Rd., New Albany IN, 285-1998, 6501 Bardstown Rd., 442-0808. Mark's routinely takes local honors for its sauces, sandwiches and its meaty baby-back ribs. And don't miss the smoked take-home turkeys at Thanksgiving. \$\$ L D 🍷

**MOMMA'S MUSTARD PICKLES & BBQ** 102 Bauer Ave., 938-6262, 119 S. Hurstbourne Pkwy., 290-7998. St. Matthews barbecue fiends will soon have back this popular Kansas City-style spot which is reopening in mid-February after a fire. (The second East End location has remained open throughout.) Knot on your bib for smoked pork and beef ribs, brisket, chicken, pulled pork and all the standard sides. Their wings are a contender for best in all the city. \$\$ D 🍷

**OLE HICKORY PIT BAR-B-QUE** 6106 Shepherdsville Rd., 968-0585. Located in an attractive house not far from General Electric's Appliance Park, this Louisville relative of a famous Western Kentucky barbecue pit is well worth the trip. \$ L D 🍷

**RIVER ROAD BBQ** 3017 River Rd., 592-7065. Right next to the Water Tower, this little take-out only place smokes brisket and pork: some days one sells out, on other days the other. Winter hours are 11-6 or until the meat runs out. Potato salad, slaw and drinks. Buy it by the sandwich or by the pound. \$ L D

**RUBBIE'S SOUTHSIDE GRILL & BAR** 6905 Southside Dr., 367-0007. This South End family knows how to do BBQ. It may be off the beaten path for some folks but here you'll find a bounty of secret BBQ recipes. \$ L D 🍷🎵

**RUBBIN' BUTTS BBQ** 8007 Highway 311, Sellersburg IN, 748-7266. Up the road a ways you will find this "traditional" BBQ joint with some house specialties not so traditional: smoked deviled eggs, BBQ pork queso and their signature, the BBQ hog-a-chonga, a flour shell stuffed with baked beans, cheese, and pulled pork, then deep fried and smothered in queso and BBQ sauce. \$ L D

**SCOTT'S RIBS AND MORE** 14049 Shelbyville Rd., 244-6868. Ribs, pork, chicken a la carte and dinners. The small East End venue moves a lot of pizzas and salads as well. \$\$ L D 🍷

**SHACK IN THE BACK BBQ** 406 Mt. Holly Rd., 363-3227. This Fairdale institution since 2004 smokes and serves slow-smoked pulled pork, brisket, ribs and a dozen sides (including Nanny's potato salad) from an

1896 log house. Specialty is hickory-grilled steaks on Friday and Saturday nights. \$ L D 🍷🎵

**SHAWN'S SOUTHERN BBQ** 822 State St., New Albany IN, 741-7836. You'll find Memphis-style 'cue here smoked by owner Shawn Pitts using an old family recipe whose methods and mixtures have kept him competitive in BBQ cook-offs and encouraged him to open his own store. Early fans report that what he is doing is tasty and satisfying. \$ L D

**SMOKEHOUSE BBQ** 5414 Bardstown Rd., 239-4422. This smokery on Bardstown Road just past Hurstbourne offers baby back and spare ribs, pulled pork, brisket, chicken and burgers, along with home-cooked sides like collard greens, sweet potato fries and onion loaf. Finish off with a coconut cream pie or chocolate cobbler. \$\$ L D 🍷

**SMOKETOWN USA** 1153 Logan St., 409-9180. "Smoketown" points to the restaurant's local location in this midtown neighborhood, while signaling the consistently fine Memphis- and Texas-style barbecue to be found here. Irrepressible owner Eric Gould also makes fine vegetarian side dishes, and, a yard sale maven, makes clear that everything in the store is for sale (artwork on the walls, furniture, even the salt shakers, just make an offer). \$\$ L D 🍷

**SMOKEY BONES BBQ** 2525 Hurstbourne Gem Ln., 491-7570. A property of Orlando's Darden fast-food chain, which also runs Olive Garden and Red Lobster, this noisy Stony Brook-area eatery conveys more of a sports-bar than barbecue concept, but the ribs are fine. \$\$ L D 🍷

**TEXICANS BBQ PIT** 6608 Hwy. 146, Crestwood. 241-9227. A small, neighborhood place just off I-71 in Crestwood pleases fans with standard barbecue fare — pulled pork, brisket and ribs — as well as smoked sausage, chicken and boneless chops. Cinnamon apples join the usual side selection of green beans, slaw and mac and cheese. \$ L D

## DELI / SANDWICH

**321 DELI** 321 W. Main St., 566-3258. The dining and drinks complex on the corner of Third and Main offers something for everyone. This is the deli component (the others are an ice cream shop and a Bourbon bar), which strives to blend the look and feel of a New York deli with the charm of the South. Lunch on nicely done sandwiches constructed from meats roasted in house, gourmet salads and sides to go. \$ L D 🍷

**ANOTHER PLACE SANDWICH SHOP** 119 S. Seventh St., 589-4115. If you want to buy a car, go to a car dealer. To buy a carpet, patronize a carpet shop. And if you've got a sandwich on your to-do list, it makes sense to go to a sandwich shop. \$ L

**BARRY'S CHEESESTEAKS & MORE** 7502 Preston Hwy., 883-2874. Once you've had 'em in Philly, you want them everywhere you go, apparently. Barry's version has been getting raves from self-anointed cheesesteak mavens, who approve of his meat, bread and the cheese sauce choices. The "more" includes burgers, wings and fries. \$ L D

**BRIAN'S DELI** 531 S. Fourth St., 561-0098. Between Chestnut Street and Muhammad Ali Boulevard, Brian's services the downtown lunch crowd with soup, salads, sandwiches and snacks. \$ L 🍷

**BRUEGGER'S BAGELS** 119 Breckenridge Ln., 618-1158. The bagel/deli/sandwich chain has set up shop in the middle of St. Matthews, offering another quick breakfast and lunch option. Choose from bagels and breakfast sandwiches, muffins, panini, salads and soups. \$ B L 🍷

**BUTCHER'S BEST** 9521 US Hwy. 42., 365-4650. This fully staffed meat store in Prospect offers custom-cut beef, lamb, pork, bison, chicken and veal, plus a well-stocked deli and specialty foods, with skilled butcher Jimmy Mike at the helm. \$ L D 🍷



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**CAT BOX DELI** 500 W. Jefferson St., 561-6259. The name of this cozy downtown deli in the PNC Bank building might warrant a double-take, but its feline theme and kitty cartoons earn a smile. Open for breakfast and lunch, it offers a good selection of sandwiches, panini and wraps at budget prices. \$ L

**DANISH EXPRESS PASTRIES** 102-1/2 Cannons Ln., 895-2863. Just a few tables turn this takeout nook into a sit-in breakfast and lunch spot for a handful of diners at a time. Full breakfasts and light lunches are available, but as the name implies, Danish pastries are the specialty, and they're fine. \$ B L

**DEVINO'S** 104 W. Main St., 569-3939. This stylish deli offers another lunch and dinner option downtown. Sandwiches are made from quality Boar's Head meats and cheeses cut on the premises, with dining inside and on the patio; package beer and wine is also available. \$ L D

**EINSTEIN BROTHERS BAGELS** 320 W. Jefferson St. (Hyatt Regency), 217-6046. Nothing beats a bagel and a schmear of cream cheese — unless it's a bagel, a schmear, and a generous slab of lox. For those who don't live on bagels, a good selection of soups, salads and sandwiches offer quick sustenance at this branch of the national chain. \$ B L

**EPIC SAMMICH CO.** 2009 Highland Ave., 713-3742. Dustin Stagers' new venture that replaced Rumplings (which he cofounded) serves cold sandwiches like the Gigante (cappicola, country ham, salami, mortadella, mozzarella, banana peppers), pressed sandwiches like the Cuban, and hot sandwiches like the Nawlins Vice, built around fried chicken livers. Lots of salads and sides, too. \$\$ L D

**FIREHOUSE SUBS** 215 S. Hurstbourne Pkwy., 365-3473, 4905 Outer Loop, 749-4257, 13301 Shelbyville Rd., 883-4168. This national chain touts that they steam their meat and cheese sandwiches. Specialty subs carry out the Firehouse theme and the kids meals include a little fire helmet. \$ L D

**HONEYBAKED CAFÉ** 4600 Shelbyville Rd., 895-6001, 6423 Bardstown Rd., 239-9292, 3602 Northgate Crt., New Albany IN, 941-9426. Before holidays, you go in and carry out huge spiral-sliced hams or turkey breasts or beef roasts for your own parties. In the off season, you sit down in the café and order generous, filling sandwiches made from those same meats, served on rolls or croissants, cold or with a hot cheese melt. Soup and salads too. And cookies. \$ L D

**JASON'S DELI** 410 N. Hurstbourne Pkwy., 412-4101, 4600 Shelbyville Rd., 896-0150, 1975 S. Hurstbourne Pkwy., 493-4130. Don't look for a New York kosher-style deli at this Texas-based chain, but suburbanites are lining up at its multiple locations for oversize sandwiches, salads, wraps and more. \$ L D

**JERSEY MIKE'S SUBS AND SALADS** 10266 Shelbyville Rd., 244-1991, 10519 Fischer Park Dr., 425-1025. East Coast-style sub shop with local faves that includes cheese, ham, *prosciuttini*, *capicola*, salami, pepperoni and fixings. \$ L D

**JIMMY JOHN'S SUB SHOP** (11 Locations) This national sandwich-shop chain offers a wide selection of over stuffed subs that benefit from fresh quality ingredients. But what sets them apart from the rest is their value — and they deliver. \$ L D

**LENNY'S SUB SHOP** 3942 Taylorsville Rd., 454-7831. Another semi-national chain, covering mostly the South and Midwest, brings a selection of familiar subs, sandwiches and salads to Louisville diners eager for more standardized semi-fast food. \$ L D

**LONNIE'S BEST TASTE OF CHICAGO** 121 St. Matthews Ave., 895-2380. This appetizing operation offers genuine Chicago style hot dogs and a taste of Chicago atmosphere for a fare price. \$ L D

**LOTSA PASTA** 3717 Lexington Rd., 896-6361. This family-owned pioneer in gourmet cheeses, oils, dips, hummus and, of course, pasta has been in operation for 32 years now. They are mainly an eclectic specialty-food store but fans stand three-deep at the sandwich counter

every afternoon. And next door is a comfy café, to eat that deli sandwich, or get coffee and dessert. \$ L D

**MAIN EATERY** 643 W. Main St., 589-2700. Smack dab in the middle of the Main Street historic district, this fashionable deli lures the savvy business midday crowd. \$ L

**MANHATTAN GRILL** 429 W. Muhammad Ali Blvd., 561-0024. \$ B L

**MICALISTER'S DELI** (9 Locations) Emphasizing quality customer service, this delicatessen ladles up such soups as gumbo and chicken tortilla along with cutting board favorites. They have a special way with a tumbler of sweet iced tea. \$ L D

**MORRIS DELI & CATERING** 2228 Taylorsville Rd., 458-1668, 555 S. Second St. (YMCA building), 587-2353. Many locals still know this small, popular Highlands deli as Karem Deeb's after its longtime previous owner. Mostly for takeout — it packs in a few crowded tables — it's known for high-quality, hand-made deli fare both in the Highlands and at the YMCA downtown. \$ L

**MUSCLE MONKEY GRILL** 9565 Taylorsville Rd., 297-8807, 9463 Westport Rd., 269-1773, 951 E. Lewis & Clark Pkwy., Clarksville IN, 284-5624. This small but growing local chain, founded by Steve and Jill Mazzoni and their friend Jason McCune, specializes in health and nutrition supplements and vitamins. \$ B L D

**NANCY'S BAGEL BOX** 651 S. Fourth St., 589-4004. An outpost of Nancy's Bagel Grounds in Clifton, this little outlet, inside Theater Square Marketplace, offers a similar mix of light fare and Nancy's unique take on the bagel. \$ B L

**NANCY'S BAGEL GROUNDS** 2101 Frankfort Ave., 895-8323. A friendly and casual neighborhood gathering spot. Offerings include soups, snacks, coffee drinks and bagels made on the premises to its own rather idiosyncratic formula. \$ B L

**PANERA BREAD CO.** (8 Locations) Warm breads finish-baked on the premises make a tasty base for a variety of sandwiches. Soups, salads, coffee drinks and a free WiFi hotspot make Panera's outlets popular gathering places. \$ B L D

**PAUL'S FRUIT MARKET** 3922 Chenoweth Sq., 896-8918, 4946 Brownsboro Rd., 426-5070, 12119 Shelbyville Rd., 253-0072, 3704 Taylorsville Rd., 456-4750. One of Louisville's popular sources for produce, cheeses, deli items, and the like. Deli sandwiches and salads are available (takeout only). \$ L D

**PENN STATION** (17 Locations). Billed as the East Coast Sub Headquarters, this sandwich kitchen does a brisk business here in the Louisville area. \$ L D

**POTBELLY SANDWICH SHOP** 302 S. Fourth St., 540-1100, 4023 Summit Plaza Dr., 420-9616, 9018 Taylorsville Rd., 290-4820. This local outpost of the Chicago chain offers substantial sandwiches, salads and even breakfast sandwiches and oatmeal both to the downtown lunch crowd along Fourth St., and out at the Summit in the eastern suburbs. \$ L D

**PRIMO'S DELICATESSEN** 153 E. Main St., New Albany IN, 913-0491. It's just what New Albany needed, a little New York style to give East Coast pizzazz to the downtown dining choices. Serving breakfast and lunch, so look for bagels and a schmear, and meaty sandwiches piled high. \$ Br L

**QUIZNO'S SUBS** 223 S. Fifth St., 589-5520, 11803 Shelbyville Rd., 253-5833, 4212 Charlestown Rd., New Albany, IN, 981-7849, 220 S. Indiana Ave., Sellersburg, IN, 246-1419. Toasted breads, a sandwich selection of meats, veggies and fish are built to fight hunger. Fresh soups are available daily, from chili to chowder; so are salads and desserts. \$ L

**SCHLOTZSKY'S DELI** 10531 Fischer Park Dr., 425-8447. The original Schlotzsky's offered just one kind of sandwich — "The Original" — when it opened its first eatery in Austin, Texas, in 1971. Now this national chain vends a full selection of deli-style fare, with one significant improvement on the traditional deli: the servers are invariably polite. \$ B L D

**SEEDS AND GREENS NATURAL MARKET & DELI** 207 W. First St., New Albany IN, 944-3800. Browse among the organic vegetables and health foods, and stop by the deli for soups and salads, hot and cold sandwiches, vegan, vegetarian and omnivore preparations. A small but interesting beer and wine selection (including gluten-free beer) and a juice and smoothie bar. \$ L D

**STEVENS & STEVENS** 1114 Bardstown Rd., 584-3354. This authentic New York-style deli occupies the rear third of the Ditto's space in the heart of the Highlands. Take out or eat in one of the booths, you'll get piled-high pastrami, brisket and corned beef and you'll love lox and a schmear on your bagel — even if you don't know what a schmear is. \$ L

**SUB STATION II** 3101 Fern Valley Rd., 964-1075. The hardy No. 19, a six-meat-and-cheese super sub, keeps the store buzzing. An array of sandwiches, salad sides and desserts fill out an appetizing menu. \$ L D

**SWEET PEACHES** 1800 W. Muhammad Ali Blvd., 356-0232. Breakfast, sandwiches and soups are what you will find at this West End spot. And don't overlook fresh baked goodies like brownies and cookies or the chance to wash them down with peach-flavored sweet tea. This also is the location of the monthly Sweet Peaches Poetry Slam. \$ B L D

**TOM + CHEE** 1704 Bardstown Rd., 409-9494, 111 St. Matthews Ave., 893-3575. This regional soup and sandwich chain now has two locations in town and more in Lexington and Newport. Its hook is serving many variations on grilled cheese sandwiches (including a grilled cheese donut that has gained TV notoriety) and tomato (and other) soups. \$ L D

**TOONERVILLE DELI** 1201 S. First St., 635-6960. Scott Lukemire and Dan Borsch, co-owners of The Old Louisville Tavern Bar & Grill and Burger Boy diner, have taken over the space long maintained by Ermin's Bakery & Café. The chess bar cookie and tomato and basil soup remain, but the menu strongly emphasizes classic deli sandwiches such as the Reuben, along with house-made, soups and sides including sauerkraut, potato salad and pasta salad. \$ B L D

**WALL ST. DELI** 225 Abraham Flexner Way (Jewish Hospital), 587-1006. Offering New York style with Kentucky flair, this busy downtown deli will serve in-house diners or take orders for deliveries. Authentic Nathan's Hot Dogs are a specialty. \$ L D

**WHICH WICH?** 9850 Von Allmen Ct., 290-3721. One of several franchise restaurants now open in the Old Brownsboro Crossing complex. The concept here is "create your own sandwich" and draws on 50 toppings choices including sauerkraut, candied walnuts, dried cranberries, crispy onion strings and Cheese Whiz. Savor a selection from the house's choices like Thank You Turkey, Sriracha Tuna, Monte Cristo and the inevitable Elvis Wich, with peanut butter, bacon, honey and bananas. \$\$ B L D

**ZOUP!** 318 S. Fourth St., 963-0777. Another chain outlet downtown gives all the lawyers and government workers another choice for soups, sandwiches and salads, plenty of low-fat, dairy-free and vegetarian choices that will rotate daily. \$ L D

## DINER / HOME STYLE

**AMERICA. THE DINER.** 962 Baxter Ave., 822-1282. Dustin Stagers newest venture, a diner open 24-7 Thursday — Saturday, and from 7 a.m. other days. The Diner's eclectic menu includes offerings such as matzo ball soup, fried green tomatoes, poutine, mac and cheese, jalapeño poppers, hot dogs, country fried steak, pot roast and fried chicken livers — hearty breakfasts, too, of course. \$\$ B L D

**BARBARA LEE'S KITCHEN** 2410 Brownsboro Rd., 897-3967. Barbara Lee's has been a late-night refuge for years. It's a reliable standby for those in search of traditional blue-plate special lunch food. Honest grub, honestly priced, in a rootsy atmosphere. \$ B L D

**BELLA'S DINER** 4106 Taylor Blvd., 749-1771. \$ L D

**BURGER BOY** 1450 S. Brook, 635-7410. For a real slice of Louisville life, this weathered greasy spoon at the corner of Brook and Burnett is the real thing. Neighborhood denizens drink coffee and chow down on burgers and breakfast until the wee hours (the joint is open 24 hours). If Louisville is home to a budding Charles Bukowski, there's a good chance he's sitting at their counter right now, recovering from last night's excesses. \$ B L D ☺

**CHECK'S CAFÉ** 1101 E. Burnett Ave., 637-9515. You can whiff a scent of Louisville history coming off the old walls of this quintessential Germantown saloon. The bar food here is about as good as bar food gets, and that's not bad. The open-faced roast beef sandwich, with mashed potatoes and brussels sprouts, is a F&D favorite. \$ L D ☺

**COTTAGE CAFÉ** 11609 Main St., Middletown, 244-9497. This nostalgic old house in the countryside offers a taste of Kentucky-style cookery in an array of lunch specials that range from homemade soups and sandwiches to the traditional Hot Brown. \$ L

**COTTAGE INN** 570 Eastern Pkwy., 637-4325. Longtime neighborhood fixture Cottage Inn has a bright new look, and continues happily doling out the kind of excellent down-home food it has served for more than 70 years. \$ L D

**D'NALLEY'S** 970 S. Third St., 588-2003. Dirt-cheap blue-plate specials and hearty breakfasts bring droves to this classic greasy spoon. Saturday morning hours are sporadic, but for a quick plate of meat loaf, green beans, and mashed potatoes, D'Nalley's is a hard place to beat. \$ B L D

**DAVE & PEG'S COPPER KETTLE** 276 Main Cross St., Charlestown IN, 256-4257. \$ B L D

**FOUR KINGS CAFÉ** 4642 Jennings Ln., 968-2930. Steam-table service featuring spaghetti and meatballs, lasagna and chicken attract a hungry lunch crowd at this casual spot, and brunch specialties are just as popular. \$ L D ☺

**FRONTIER DINER** 7299 Dixie Hwy., 883-1462. The name "diner" says it all, and this friendly neighborhood spot on Dixie Highway delivers just what you'd expect in down-home comfort fare. The word on the street, though, is simple: Go for the pancakes. They're worth a special trip. \$ L D

**GOOD OLE JESSIE'S DIXIE DINER** 9609 Dixie Hwy., 937-6332. The core of this resurrected Dixie Highway institution is a '20s-era Sears, Roebuck & Co. pre-fab building. The owners have revived the down-homey neighborhood feel that people remember from when Miss Jessie presided in the 1970s, but the food and accouterments are up to date, a blend of "country" and "cool." \$\$ L D

**GOOSE CREEK DINER** 2923 Goose Creek Rd., 339-8070. Goose Creek Diner offers old-fashioned comfort food, as the name "diner" suggests, but transcendently adds a gourmet taste to the down-home eats. \$ B Br L D

**HEALTHY EATING** 332 W. Broadway, 709-4411. This downtown storefront offers delivery and takeout of healthful meals focused on fresh fruits, vegetables and lean meats created to "make you feel light and energized when you return to work." Home meal plans available too. Dine in too, if you can grab a table in the little space. \$

**JOE & KATHY'S PLACE** 5408 Valley Station Rd., 935-5323. This family-run, home-cooking-from-scratch place has developed a loyal following among the Valley Station locals. The menu supplies expected standards like fried chicken, biscuits and gravy, but contemporary offerings like vegetable panini and pork tenderloin sandwich with pesto mayo are available, too. \$ B L D

**MARRIC'S RESTAURANT** 8402 Hudson Ln., 384-7417. Tough critics of places that bill themselves as "home cooking" establishments give Marris's high praise for really fitting the bill. Real mashed potatoes, chicken-fried

steak that's peppery and non-gristly, and combos ranging from chicken fingers to fish to meatloaf, pork chops and fried-to-order chicken. (Fair warning, this dish takes 20 minutes to cook, but it's worth the wait.) \$ B L D

**MOCA DINER** 2610 Chamberlain Ln., 618-0977. MOCA Diner (run by husband Moe and wife Cathy) serves house made dishes — meat loaf, roast chicken, spaghetti and meatballs — all made from scratch. Breakfast is served all day, along with lunch and dinner. There is a full bar with wine list, patio seating, and daily specials. \$\$ B L D ☺

**O'DOLLYS** 7800 Third St. Rd., 375-1690. Homestyle steam-table favorites, available from breakfast to dinner, not to mention full bar service that makes O'Dollys a Southwest Louisville destination. \$ B L D ☺

**THE KITCHEN** 5300 Cane Run Rd., 384-6525. When you want home-style cooking, you will want it like it is served here. Breakfast all day, lunch and dinner too. The regulars like the meatloaf and the chicken fried steak. \$ B L D

**WAGNER'S PHARMACY** 3113 S. Fourth St., 375-3800. A track-side institution that has as much history as the nearby Twin Spires of Churchill Downs. Soups, sandwiches, shakes, cherry Cokes and an early bird "trainers" breakfast can be enjoyed all year round. Racing history on the walls and servers who'll call you "hon." \$ B L

**WEBB'S MARKET** 944 E. Muhammad Ali Blvd., 583-0318. An old-line neighborhood corner grocery store houses a delicious secret: At the back you'll find a steam table loaded with exceptional comfort food. Fried chicken is excellent, and don't miss the chili. \$ B L

## SOUTHERN / SOUL FOOD

**BIG MOMMA'S SOUL KITCHEN** 4532 W. Broadway, 772-9580. Big Momma's may be the most hospitable place in the West End to get genuine soul food. A

different main course is featured daily, all home-cooked food, including such goodies as baked chicken, smothered pork chops, meat loaf, catfish ... and fried chicken every day. \$ L D

**COOK N' COMPANY** 947 Central Ave., 635-1000. A home-cooking restaurant right across from Churchill Downs. You will find cheeseburgers, fried catfish sandwiches and rotating daily specials of ribs, salmon cakes and fried pork chops. House-made desserts round out lunch or dinner. \$ L D ☺

**DAISY MAE'S** 223 W. Fifth St., New Albany IN, 944-8101. Daisy Mae's offers southern food and hospitality. The menu includes fried chicken and cod, meatloaf, mashed potatoes, collards and pinto bean soup every day. Look for daily specials that include a regularly rotating fruit cobbler and red velvet cake. \$ L D ☺

**DASHA BARBOURS SOUTHERN BISTRO** 3825 Bardstown Rd., 882-2081. This Buechel place certainly gives the "bistro" concept a down-home Southern twist. Fried chicken and fish, a vegetable plate with three sides choices, burgers, pork chop sandwich, and chicken wings. Sides include sweet potato casserole studded with pecans, fried corn on the cob and collard greens. \$\$ L D

**FOOD 4 URSOUL** 612 S. Fifth St., 614-6363. This corner space at Fifth and Chestnut offers up soulful favorites: fried catfish, rib tips, pork chops (grilled, fried, or smothered), sweet potato casserole, fried mac and cheese, and fried bologna sandwiches. \$\$ L D

**FORTY ACRES AND A MULE RESTAURANT** 1800 Dixie Hwy., 776-5600. \$ L D

**FRANCO'S RESTAURANT & CATERING** 3300 Dixie Hwy., 448-8044. Long-time fans of Jay's Cafeteria (including politicians and national entertainers) are no longer bereft. Jay's former owners serve up Southern Soul food in Shively at family-friendly prices. Look for smothered pork chops, collard greens, fried chicken, fried catfish and fruit cobbler. \$ L D

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**GOSPEL BIRD** 207 E. Main St., New Albany IN. Eric Morris and Ethan Ray, who have been part of some of the more interesting Louisville restaurants of late, move over to a grand old building in the middle of New Albany. They call their new place a “flashy pub with Southern influences,” offering innovative choices such as a version of poutine, and venison chorizo queso sauce over grilled shrimp, their version of a surf ‘n’ turf. \$\$ **Br D** ☺☹

**MISS ADAS** 510 E. Chestnut St., 561-3762. \$ **L**

**RED’S COMFORT FOOD** 514 W. Muhammad Ali Blvd., 587-7337. Across from Louisville Gardens, “Red” offers gourmet wieners and sausages, chicken barbecue topped with coleslaw and vegetarian side dishes, many made with locally sourced products. Red closes for the winter, though, so his fans have to wait til spring. \$ **L** ☺

**SHIRLEY MAE’S CAFÉ** 802 Clay St., 589-5295. This Smoketown institution draws hungry locals as well as celebrities in town hungry for the soul food of their youth. BBQ ribs, and hot-water cornbread cooked in a cast iron skillet. Pig’s feet and chicken wings and collards, all seasoned with Shirley Mae Beard’s spice rack — salt and pepper. \$ **L D**

## CAFETERIAS / BUFFET

**ANN’S BY THE RIVER** 149 Spring St., Jeffersonville IN, 284-2667. This is cafeteria-style dining done very well. They serve up the standard steam table meat-and-three menu items as good as any. With the Ohio River a block away, it’s aptly named. \$ **L D**

**CRAVINGS A LA CARTE** 101 S. Fifth St. (National City Tower), 589-4230. This thrifty deli offers a variety of build-your-own sandwiches, a soup-and-salad bar, and specialty bars featuring baked potatoes, and a monthly ethnic creation. \$ **L**

**DOWNHOME CAFETERIA** 2605 Rockford Ln., 882-2510. Just what the name implies — homey comfort food dished up from a hot table. Salad, coleslaw, deviled eggs, beans (green, baked and pinto), corn and creamy mashed potatoes. Baby back ribs and daily specials like smothered pork chops, liver and onions and salmon croquettes on Friday. \$\$ **L D**

**GOLDEN CORRAL** 4032 Taylorsville Rd., 485-0004, 8013 Preston Hwy., 966-4970, 5362 Dixie Hwy., 447-6660, 1402 Cedar St., Clarksville IN. 258-2540. Buffet style family dining — one price, all you can eat. Steaks are served beginning at 4 p.m. \$ **B L D**

**HALL’S CAFETERIA** 1301 Story Ave., 583-0437. Doing a brisk business on the steam tables since 1955, they attract customers from Butchertown’s truck loading docks and from offices downtown. \$ **B L D**

**HOMETOWN BUFFET** 1700 Alliant Ave., 267-7044. This chain serves up nostalgic dishes, casseroles, meats and desserts that allow you to set an all-American supper table with the all-you-can eat price tag. \$ **B L D**

**THE BISTRO** 3701 Frankfort Ave., 714-5586. A gem hidden away in The Olmsted, on the Masonic Home grounds in St. Matthews. This spot has earned terrific word-of-mouth buzz. Soups, sandwiches, salads, pastas are the mainstay of the menu, with a four-item lunch buffet that changes weekly. \$ **B Br L D** ☺

**THE SPREAD BUFFET** Horseshoe Casino Hotel, Elizabeth IN, 888-766-2648. Paula Deen’s name has been excised from the entrance, but the concept remains the same: a sumptuous spread of all the things you like and more offered in an all-you-can-eat format. \$\$\$ **L D**

## BAR & GRILL / TAPHOUSE

**B.J.’S RESTAURANT & BREWHOUSE** 7900 Shelbyville Rd.(Oxmoor Mall), 326-3850. This Southern California chain arrived east of the Mississippi, including a large and imposing brewhouse at Oxmoor Mall. A full range of made-in-Nevada craft beers is dispensed, along with upscale-casual pub grub. \$\$ **L D** ☺

**BARASTI BAR & GRILL** 1164 S. Third St., 654-7057. The pleasant Old Louisville corner that once was Third Avenue Café finally has new life as an eclectic lunch and dinner spot offering something for vegans (hummus, falafel, a bean burger and seasonal salads), carnivores (burgers and chicken wraps), and hookah puffers. Entertainment in the evenings, and comedy shows on Sundays. \$\$ **L D** ☺

**BAXTER’S 942 BAR & GRILL** 942 Baxter Ave., 409-9422. Lively music offerings and excellent barbecue have made this Lower Highlands bar and grill a very satisfying place to dine and to hang out. In addition to expected bar fare like wings and nachos, the menu offers catfish nuggets, Bourbon-braised brisket and vegetarian pasta and burgers, including an unusual grilled sweet potato burger. \$ **L D** ☺☹

**BEEF O’BRADY’S** 241 Blankenbaker Pkwy., 254-2322, 5628 Bardstown Rd., 239-2226, 3101 S. Second St., 637-3737, 11324 Preston Hwy., 969-5559, 105 LaFollette Ct., Floyds Knobs IN, 923-1316. If you think your basic sports pub is only suitable for guys guzzling beer, take another look: Beef O’Brady’s puts the “family” in “family sports pub,” offering a wholesome environment. \$ **L D** ☺☹

**BIG ALE BEERITAVILLE** 1715 Mellwood Ave., 893-4487. Good people, good food, cold beer: The sign out front says it all, and we might add “cool atmosphere” in praise of this small but friendly Butchertown oasis. \$ **L D** ☺☹

**BROWNIE’S THE SHED GRILLE & BAR** 237 Whittington Pkwy., 326-9830; 1578 Bardstown Rd., 454-9402, 826 W. Main St., New Albany IN, 920-0030. Restaurant owner and namesake Keith Brown used to host neighborhood gatherings in a shed at his home. Now he brings the same sociable concept to his three sports pubs, the area’s official homes for Cincinnati Bengals fans. \$ **L D** ☺☹

**BUD’S TAVERN GOOD FOOD & BARBECUE** 4014 Dixie Hwy., 384-9131. This spiffed up Shively outpost offers honest bar food that’s receiving high praise. Check out the “gently fried” grouper, burgers (including a Reuben burger), burritos and barbecue. \$ **L D** ☺☹

**BUNGALOW JOE’S BAR & GRILL** 7813 Beulah Church Rd., 931-5637. A “family friendly sports bar and grill” in the Fern Creek area boasts 23 HDTVs including a 5-by-7-foot HD projector for 3D football viewing, a game room for kids, and plenty of wings, shrimp, burgers and beer. \$\$ **L D** ☺☹

**CHAMPIONS SPORTS BAR AND GRILL** 280 W. Jefferson St. (Louisville Marriott), 671-4246. Another popular option at the striking downtown Marriott, Champions provides a fun, casual dining alternative with a Kentucky sports theme — and a gallery of big-screen televisions to keep the sports action flowing as freely as the libations and upscale pub grub. \$\$ **L D** ☺

**DIAMOND PUB & BILLIARDS** 3814 Frankfort Ave., 895-7513, 630 Barret Ave., 690-7040. \$ **L D** ☺☹

**DIAMOND STATION** 2280 Bardstown Rd., 409-4332. A classic bar and grill in the Upper Highlands has plenty of TVs, wings, burgers, wraps and salads, eight beers on tap and about 50 in bottles. Several ciders too. \$ **L D** ☺

**DRAKE’S** 3939 Shelbyville Rd., 614-7327, 3921 Summit Plaza Dr., 384-3921. Lexington-based Bluegrass Hospitality Group has two local outlets that offer twenty-four craft beers on tap to wash down the traditional pub grub of tacos, ribs and — these days — sushi. Family-friendly by day and a hoppin’ spot at night, with music videos and a DJ. \$\$ **L D** ☺☹

**FLANAGAN’S ALE HOUSE** 934 Baxter Ave., 585-3700. Gourmet pizzas, hoagies, and an enormous beer selection draw Highlands folks to this cozy neighborhood pub. For a late night pizza (the kitchen’s open until 2 a.m.), it’s one of the best options in the city. \$ **L D** ☺☹

**GERSTLE’S PLACE** 3801 Frankfort Ave., 742-8616. A popular St. Matthews neighborhood tavern since

1924. Although dining is secondary to booze and sports here, the food goes well beyond mere pub grub. \$ **L D** ☺☹

**GRANVILLE INN** 1601 S. Third St., 637-9128. A long-time gathering place for U of L students, faculty and fans, this sturdy redbrick tavern just north of the university campus offers a good variety of bar munchies, sandwiches and simple grilled fare plus pizza. It’s perhaps best known, though, for the signature Granville Burger, widely reputed as one of the best burgers in town. \$ **L D** ☺

**GREAT AMERICAN GRILL** 2735 Crittenden Dr. (Hilton Garden Inn), 637-2424. Salads, burgers, pastas and sandwiches are available for the casual diner; main entrées include New York strip, filet of salmon and more. \$ **Br D** ☺

**GRIFFS** 323 W. Cardinal Blvd., 939-3535. This sports bar in the Cardinal Towne restaurant row is named for U of L and NBA basketball legend Darrell Griffith. There is plenty of Dr. Dunkenstein’s basketball memorabilia scattered around, and its location contiguous to campus makes it a prime viewing spot for U of L games. \$\$ **L D** ☺

**GYPSY’S SPORTS GRILLE** 7207 Fegenbush Ln., 909-0922. “Gypsy” is the name of the owner’s rescued Boston terrier. The husband-wife team who own this Fern Creek hangout offer all that a sports fan could want: wings and ribs, nachos, potato skins, fried pickles, sandwiches, pork chops and steaks. \$\$ **L D** ☺☹

**HIGHLANDS TAPROOM GRILL** 1058 Bardstown Rd., 584-5222. Another nice choice for beer and bar food along the B’town Rd. corridor, but with former Lilly’s chef Tommy Clemons at the helm the menu includes, but extends beyond, the usual beer cheese, chili and burgers. Look for the crabby patty, smoked shrimp scampi, or French toast sausage, house made with egg and maple syrup. The pulled pork spring rolls are on their way to becoming legendary. \$\$ **L D** ☺☹

**HILLTOP TAVERN** 1800 Frankfort Ave., 742-2908. The Skelton brothers (John is an alum of Sevice) have taken over this prime Clifton location. Their tavern fare is focused on barbecue, with pulled pork and beer-butt chicken specialties, along with hefty sandwiches (their meatloaf is a standout). \$ **D** ☺

**HITCHING POST INN** 7314 Fegenbush Ln., 239-4724. In addition to its full bar and beer garden, and lively conversation, the Hitching Post Inn offers an array of pub grub, including burgers, chicken tenders, and sandwiches. \$ **L D** ☺☹

**HOOPS GRILL AND SPORTS BAR** 6733 Strawberry Ln., 375-4667. The name says it all: sports, casual dining and good things to drink all find their natural meeting place at this friendly neighborhood spot where hot wings and hoops reign supreme. \$ **L D** ☺☹

**JERSEY’S CAFÉ** 1515 Lynch Ln., Clarksville IN, 288-2100. Quality, affordable fare that goes well beyond pub grub to include an awesome smokehouse burger and barbecued ribs so tender, they say, that you can just tap the end of the bone on your plate, and the meat falls off. \$ **L D** ☺☹

**JOHN O’BRYAN’S TAVERN** 4123 Flintlock Dr., 449-4940. \$ **B L D**

**KERN’S KORNER** 2600 Bardstown Rd., 456-9726. This family-owned tavern, a popular neighborhood pit stop since 1978, offers freshly made ham, chicken salad sandwiches and soups. The hamburgers, though, might be the best unpretentious burgers in town: freshly ground daily, always cooked perfectly, and served on a toasted bun. \$ **L D** ☺

**KHALI’S** 10966 Dixie Hwy., 632-2227. A family sports bar in Valley Station boasts plenty of TVs, including some tabletop TVs in booths. Menu presents the usual bar food suspects — salads, wings, burgers — but the burgers are on pretzel buns. \$ **L D** ☺

**LONE WOLF FAMILY SPORTS BAR** 5501 Valley Station Rd., 653-7671. This family-run sports bar, named after

its patriarch, called "Lone Wolf," has undergone a major renovation. You will find the expected sports pub fare of appetizers, soups, salads, sandwiches, burgers, wings, hot dogs and dessert. Lunch, dinner and an all-day Saturday Happy Hour. \$\$ **L D** 🍷🍷🍷🍷🍷

**LOUIS'S "THE TON"** 1601 Story Ave., 409-4977. Old-timers know the Butchertown space as Johnson's Beer & Bait, but new owners have renovated it to capture the atmosphere of a European "public house" focusing on moderately priced drinks, cold plate appetizers and tapas such as cheeses, meats and sausages and olives. \$\$ **D** 🍷🍷

**MIKE'S TAVERN** 3521 Paoli Pike, Floyds Knobs IN, 945-8915. A friendly tavern up in the Knobs above New Albany. \$ **L D** 🍷

**THE MONKEY WRENCH** 1025 Barret Ave., 582-2433. The music program here is eclectic and nonjudgmental, and you could say the same for the food service, which is now called The Monkey's Uncle Grill, run by Matt Davis (Lil Cheezers) and Bret Donaldson (Stellar Craft Catering). The initial focus is on interesting grilled cheese and other pub fare. \$ **L D** 🍷🍷🍷

**NEIL & PATTY'S FIRESIDE BAR & GRILL** 7611 IN 311, Sellersburg IN, 246-5456. A family owned and operated outpost up the road a piece, long known for their warm and welcoming, down-home atmosphere, has expanded their craft beer selection. The local *cognoscenti* know they can also find excellent pastas, steaks, seafood, and salads. Homemade soups are created daily. Breakfast served until 2 p.m. \$\$ **Br L D** 🍷

**NEW DIRECTION BAR & GRILL** 2630 Chamberlain Ln., 243-8429. \$ **L D** 🍷🍷🍷

**OLD HICKORY INN** 1038 Lydia St., 634-3011. The Schnitzelburg building has been around forever, has suffered indignities, like a fire that gutted it, but has always bounced back. Now it has expanded its presence with a new kitchen, outdoor deck and a food menu aimed to be competitive with other Germantown hangouts. \$ **L D** 🍷

**OLD LOUISVILLE TAVERN** 1532 S. Fourth St., 637-4200. It's risen from the ashes, the interior gutted and redone, a new kitchen installed, but the menu will be the same as before: top-flight bar grub made from scratch. An expanded beer program with 16 new taps will include a selection of local and craft beers. \$\$ **L D** 🍷🍷

**O-LINE SPORTS GRILL** 2813 N Hurstbourne Pkwy., 384-6171. You can watch every game, every sport all year long, they claim. While you do, you can chow down a variety of bar food, such as the juicy Lucy cheese burger or nacho burger. The kids might like the mini-footballs, franks encased in pastry dough, fried and served with dipping sauces. \$ **L D** 🍷

**PEPPERS BAR & GRILL** 320 W. Jefferson St. (Hyatt Regency), 587-3434. This casual-dining facility in the Hyatt Regency offers a full dinner menu for hotel guests and outside visitors as well. \$\$ **D** 🍷🍷

**PLANET BAR & BISTRO** 1565 Bardstown Rd., 654-7866. This sassy and stylish bar at the hot corner of Bardstown Rd. and Alta serves a menu full of double entendres: a plate of "mouth openers" (antipasti, more or less); *aspharos* (an appetizer made with asparagus, prosciutto and cantaloupe) is described as "as long as one's throat"; and the Menage a Trois dessert is "something everyone should have at least one" of. An eclectic range of adult music sets the mood. \$\$ **D** 🍷🍷🍷

**RIVER CITY DRAFTHOUSE** 1574-1/2 Bardstown Rd., 690-5111. Another beer joint along the Bardstown Road corridor boasts more than 20 taps focused on independent, American, craft beer (in sample, half-pint and pint sizes) and several bottled options. Its limited (for now) bar menu has garnered early praise for its wings. \$\$ **L D** 🍷🍷

**ROOTIES SPORTS BAR & GRILLE** 12205 Westport Rd., 365-4681. The first entry of the Buffalo-based chain to open in the area. Rootie's angle is charcoal-

grilled wings with a thick, hickory-smoked spicy sauce. \$ **L D** 🍷🍷

**SAINTS** 131 Breckinridge Ln., 891-8883. Almost like two restaurants in one, Saints features both a small, intimate, candle-lighted room and a larger, happily boisterous main room with the look and feel of a sports bar. \$\$ **L D** 🍷🍷🍷

**SERGIO'S WORLD BEERS** 1605 Story Ave., 618-2337. Despite minimal signage, Sergio's Butchertown digs pull in his fans, who dig the quirky website, and the whole aura of haughty mystery. What you really need when you locate the place is a desire to explore Sergio's world beer inventory, nearing 1000 different brews. \$\$ **D** 🍷

**THE SPORTING NEWS GRILL** 6551 Paramount Park Dr. (Holiday Inn), 966-0000. Just what you want in a sports bar: seven 52-inch screens, subscriptions to all the pro and college sports networks, and hearty appetizers, Angus burgers, steaks, shrimp and salmon. \$\$\$ **L D** 🍷🍷

**THE SPORTS & SOCIAL CLUB** 427 S. Fourth St. (Fourth Street Live), 568-1400. This Cordish-owned spot has four bars — including one that opens out onto the street — plenty of TVs to catch every game, and even a "stadium style sports media room." Chow down with the usual burgers, sandwiches and wings. \$\$ **L D** 🍷🍷

**SPRING STREET BAR & GRILL** 300 S. Spring St., 584-6630. A classic American bar and grill, open late on weekends, dispensing cold beer, burgers, sandwiches and good cheer in a friendly atmosphere. The decor includes a collection of old bicycles hanging from the ceiling, and amenities include several video games and pool tables. \$\$ **L D** 🍷

**STADIUM JOES SPORTS CAFÉ** 9700 Bluegrass Pkwy., 749-9605. This Shepherdsville sports café has just what you want in such a place: plenty of TVs, and American food and drink standards. \$\$ **B L D** 🍷🍷🍷

**TAVERN ON FOURTH** 427 S. Fourth St. (Fourth Street Live), 588-8888. This spacious sports bar adds to the festivities at Fourth Street Live. You will find plenty of games, filling upscale bar food and lots of drink choices at the bar. \$\$ **D** 🍷🍷🍷

**THE BACK DOOR** 1250 Bardstown Rd. (Mid City Mall), 451-0659. You need a bit of perseverance to track down this saloon on the back side of Mid-City Mall. When you do, you will find one of the city's friendliest pubs, with a reputation for the best pour of drinks around. Limited bar fare, but don't miss the chicken wings. \$ **D** 🍷🍷

**THE CURE LOUNGE** 1481 S. Shelby St., 619-2178. The big old building at the corner of Burnett and Shelby Streets. has a long history, and The Cure Lounge is adding its chapter. Renovated and restyled by long-time Monkey Wrench bartender Alison Freels as a "super sexy lounge" with a small plates menu, this outpost brings a club vibe to Germantown. \$ **D** 🍷🍷🍷

**THE GOAT** 700 Landis Ridge Dr., 437-3000. Ohio-based LC Lifestyle Communities operates this small chain of unusually named upscale-casual restaurants. Enjoy quesadillas, stuffed potatoes, salads, "double-grind" burgers, wings, pizza, wraps and craft beer on the expansive deck or around the community pool, or join one of the competitive leagues in euchre, corn hole or volleyball. \$\$ **L D** 🍷🍷🍷

**THE KRUSH** 5011 Poplar Level Rd., 968-7788. Krush styles itself as a sports bar, sports club, restaurant, lounge and billiard hall. The restaurant serves lunch and dinner, and the management prides itself on being inclusive, welcoming everyone in the wider community. \$\$ **L D** 🍷🍷

**THE LIGHTHOUSE** 202 Main St., Jeffersonville IN, 913-0169. This lighthouse has been a beacon of casual, home cooking and tavern environment for years. Daily specials, appetizers, chicken and fish baskets, salads and desserts round out the menu. \$ **L D** 🍷🍷

**TIN ROOF** 3921 Shelbyville Rd., 895-1940. This

Nashville-based chain in the heart of St. Matthews has a split personality: a family-friendly vibe during the lunch hours; and a rockin' juke joint at night with live music until 3 a.m. Its menu encompasses everything you expect from bar grub: deep-fried hot dogs, hot wings, quesadillas and salads for the ladies. \$ **L D** 🍷🍷🍷

**TROLL PUB UNDER THE BRIDGE** 150 W. Washington St., 618-4829. On the downslope alongside the Clark Memorial Bridge, a large troll beckons the adventurous into a space excavated out of the lost space in the old whiskey warehouse. The renovation boasts lots of dark, brick-walled spaces, as well as a funky outdoor dining area in the lightwell. The menu offers stacked sandwiches, bison burgers and sweet potato tots, and ribeye steaks. \$\$ **L D** 🍷🍷

**ZANZABAR** 2100 S. Preston St., 635-9227. An icon of the '70s bar scene. The stylish tile front has been recreated anew, the arcade is stocked with vintage pinball and electronic games, and the Beer Can Collection is as long as your arm. The chow is high-quality bar grub — things like wings, fried egg rolls, pizzas, sandwiches, salads, and the Death Star cookie, baked in a skillet and topped with ice cream. And top-flight live music late into the night. \$ **L D** 🍷🍷🍷

## MICROBREWERIES

**AGAINST THE GRAIN BREWERY** 401 E. Main St., 515-0174. Slugger Field once again has a beer-pub. The owners, veterans of the local brewing revival, have worked out an ambitious rotating beer selection and a smokehouse theme for the kitchen, with an emphasis on seasonal dishes. \$\$ **L D** 🍷

**APOCALYPSE BREW WORKS** 1612 Mellwood Ave., 589-4843. Veteran home brewers Leah Dienes, Paul Grignon and Bill Krauth run the newest brewery in Butchertown. Their taproom, dubbed The Fallout Shelter, serves up to 10 of their concoctions. \$ 🍷



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**BANK STREET BREWHOUSE** 415 Bank St., New Albany IN, 725-9585. *F&D* columnist Roger Baylor's New Albanian brewing empire still brews and serves fine craft beer here, but now Earth Friends Café runs the kitchen, serving breakfast and lunches with a vegan and vegetarian emphasis — and some chicken dishes for those who must. \$\$ **L D** ♻️

**BLUEGRASS BREWING COMPANY** 3929 Shelbyville Rd., 899-7070, 300 W. Main St., 562-0007. More than just a brewpub. BBC's management gives equally serious attention to both cooking and brewing, making this a great place to stop in for both dinner and a beer. Its third restaurant site on Main Street boasts an upstairs Bourbon lounge. \$\$ **L D** ♻️

**CUMBERLAND BREWS** 1576 Bardstown Rd., 458-8727. Giving new meaning to the term "microbrewery," Cumberland Brews may be one of the smallest eateries in town. It's usually packed, earning its crowds the old-fashioned way by providing very good food, friendly service, and high-quality hand-crafted artisan beers. \$ **L D** ♻️

**DONUM DEI BREWERY** 3211 Grant Line Rd., New Albany IN, 541-2950. Brewer/owner Rick Otey's dictum is "Beer is a living thing, and we wait until it's ready." Ready so far has been an Enkel (single) Belgian Gold, a saison, brown porter, and India pale ale, with a malty Wee Heavy Scottish ale waiting for its time. The interior is starkly Scandinavian modern, with no WiFi to distract serious beer drinkers and talkers. The limited menu offers hummus and a cheese plate, soup and several paninis. \$ **L D** ♻️

**FLOYD COUNTY BREWING CO.** 129 W. Main St., New Albany IN, (470) 588-2337. Walk in this new brewpub and you will find what looks like a medieval banquet hall, but scaled down to a Yorkshire public house. Brewer Jeff Coe's repertoire includes *Braun Jovi* (Brown Ale), *Hefe's Gate Hefeweizen* and *Vlad's India Pale Ale*, which complement perfectly menu items like fish and chips and oversized turkey legs \$ **L D** ♻️

**FLAT 12 BIERWERKS** 130 W. Riverside Dr., Jeffersonville IN, 590-3219. Flat 12 has the fermenters, barrels and other technical accouterments right out front, producing five house beers, four seasonal brews and some select beers for special events. You can see it all getting kegged or bottled, too, as you sample. A rotating lineup of food trucks provides whatever additional nourishment the beer drinkers might need. \$ **Br L D** ♻️

**GOODWOOD BREWING COMPANY** 636 E. Main St., 584-2739. Under separate ownership for a while, this downtown brewing and brewpub outpost of BBC has rebranded its product and refurbished its public spaces. \$\$ **L D**

**GORDON BIRSCH BREWERY RESTAURANT** 400 S. Fourth St., 589-8935. The growing national brewery and restaurant chain has become an anchor at the corner location at 4th and Liberty, brewing their characteristic German-style bottom-fermented lagers, *Hefeweizen*, bocks, pilsners and *Schwarzbiers*. The large menu offers the usual pub-grub, but touted as fresh, seasonal and made on the premises. \$\$\$ **Br L D** ♻️

**MONNIK BEER CO.** 1036 E. Burnett Ave., 742-6564. It was a long time a-coming, but the old Zeppelin Cafe is now completely renovated into one of the newest craft breweries in town. "Monnik" is Dutch for "monk" and co-owner Ian Lujik always liked the way monks live: intentionally and purposefully, which is how he makes his beer. The gastropub-style menu includes a nice range of Euro-inspired pub food including three kinds of double-fried fries, smoked trout, potted ham hock and sauerbraten. \$\$ **L D** ♻️

**NEW ALBANIAN BREWING CO.** 3312 Plaza Dr., New Albany IN, 944-2577. (See review under *Pizza*.)

**OVER THE 9** 120 S. Tenth St., 252-6671. The near West End revival is being spearheaded by Old 502 Winery and the Falls City Brewery, which has added this small-plates eat-in taproom to its little empire. Chef Griffin Paulin has developing a clever menu that kicks pub

fare up to a higher level with things like Scotch duck eggs, BLT sliders and BBQ lamb nachos. The restaurant's bar will, of course, feature Old 502 wines and a range of Falls City beers, as well as products from other local breweries and distillers. \$\$ **L D** ♻️

**RED YETI BREWING CO.** 256 Spring St., Jeffersonville IN, 288-5788. This craft brewery has an ambitious kitchen touting food so fresh in concept, they have no freezer. The brisket sandwich comes with house-made chips, the pork ribs are braised in wheat ale, and desserts include funnel cake with chocolate dipping fondue and a beer float: vanilla ice cream in your choice of porter or stout. \$\$ **L D** ♻️

## ENTERTAINMENT DINING

**THE BARD'S TOWN** 1801 Bardstown Rd., 749-5275. On the ground floor a restaurant and lounge. On the second floor is the Bard's Town Theatre home to a resident troupe dedicated to producing new works from Kentucky playwrights and beyond, to other theatre, poetry and musical acts from around the country. Food and beverage service, but it's not a dinner theater. \$\$ **D** ♻️

**DERBY DINNER PLAYHOUSE** 525 Marriott Dr., Clarksville IN, 288-8281. The plays the thing at Derby Dinner, Louisville's long-running entry in the dinner-theater sweepstakes. The expansive seasonal buffet offerings have fans returning show after show. \$\$\$\$ **L D** ♻️

**HOWL AT THE MOON** 434 S. Fourth St. (Fourth Street Live), 562-9400. What'll they think of next? How about a nightclub featuring a "dueling" piano bar with two pianos and a sing-along concept? You'll find this 4,000-square-foot club at Fourth Street Live on the ground level. \$ **D** ♻️

**JOE HUBER FAMILY FARM & RESTAURANT** 2421 Scottsville Rd., Starlight IN, 923-5255. A pleasant 20-minute drive from downtown Louisville, Huber's has built a solid reputation for simple farm fare that's well-made, fresh and good. Some of the produce is grown on the premises in season. \$\$\$ **L D** ♻️

**MY OLD KENTUCKY DINNER TRAIN** 602 N. Third St., Bardstown KY, (502) 348-7300. Talk about a nostalgia trip: My Old Kentucky Dinner Train offers a four-course meal during a two-hour voyage along scenic Kentucky railroad tracks near Bardstown in vintage 1940s-era dining cars. Reservations are strongly recommended. \$\$\$\$ **L D** ♻️

## AFRICAN

**ABYSSINIA** 554 S. Fifth St., 384-8347. This downtown Ethiopian restaurant has gained many fans with its variety of hearty stews, known as "wots," and interesting vegetarian choices, with large portions and reasonable prices. \$ **L D**

**ADDIS GRILL** 109 S. Fourth St., 581-1011. The signage of this downtown ethnic eatery promises "Mediterranean & Ethiopian Cuisine," but the menu offers mostly Mediterranean standbys — kabobs, hummus, *baba ghanouj*, *dolmades*, *tabbouleh*. \$ **L D** ♻️

**BARAKA RESTAURANT** 519 W. Oak St., 822-3046. This *all-halal* restaurant serves African, Asian and Indian dishes. At the counter you pick a meat and choose an accompaniment of rice, bread or noodles. The fish curry with *chapati* and chicken *saqaar* with rice are good examples. Goat is often available for those who want to try something different. \$ **L D**

**CHEZ SENEBA AFRICAN RESTAURANT** 4218 Bishop Ln., 473-8959. Offering another interesting ethnic cuisine to Louisville's international dining scene, with generous portions of spicy Senegalese cuisine from West Africa. \$ **L D** ♻️

**FUNMI'S AFRICAN RESTAURANT** 3028 Bardstown Rd., 454-5009. Funmi's offers a range of dishes from North and Central African cultures. Sample goat in a soup or a thick stew. Try *soya*, a West African shish kebab with a spicy peanut rub or *moin-moin*, a savory bean cake or *lablabi*, a Tunisian chickpea soup. \$\$ **L D**

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**JUBA RESTAURANT** 737 S. Eighth St., 561-8871. \$ **L D**

**MAA SHA ALLAH** 4113 Bardstown Rd., 491-3152. The name is an Arabic blessing or expression of joy, meaning "Whatever Allah wants to give." This little Buechel storefront is another example of the entrepreneurial spirit of recent immigrants, in this case from Senegal and Sierra Leone. The menu is African, the ambiance modest, the food spicy and tasty. \$\$ **L D**

**QUEEN OF SHEBA ETHIOPIAN** 2804 Taylorsville Rd., 459-6301. This authentic Ethiopian restaurant offers a wide selection of intriguing Ethiopian dishes, including a variety of vegetarian selections as well as the traditional beef and chicken specialties. Ethiopian fare is made for sharing and eating with the fingers, but they'll gladly make forks available for the finicky. \$ **L D**

## ASIAN / CHINESE

**A TASTE OF CHINA** 1167 S. Fourth St., 585-5582, 8105 Lagrange Rd., 327-6863. \$ **L D**

**ASIAN BUFFET** 3813 Charlestown Rd., New Albany IN, 945-1888. Competent cookery and careful management that ensures buffet offerings stay fresh and hot makes these buffets a good choice among the many of all-you-can-eat Asian spots. \$ **L D**

**AUGUST MOON** 2269 Lexington Rd., 456-6569. August Moon's secret ingredient is the culinary oversight of Chef Peng Looi, better known as the force behind Asiatique. Housed in a soaring, open space with a Zen master's style. Consistent commitment in the kitchen and from the staff makes it a top spot for Asian fare. A lovely patio at the rear affords a pleasant alfresco dining experience. \$\$\$ **L D** ☺☻

**CHEER KING STAR** 231 S. Fifth St., 587-8686. Just what downtown needed — a Chinese buffet for quick lunches. Mostly the familiar, a mix of Cantonese, Szechuan and Hunan choices for those who need a little spice to fire them up to get back to work. \$ **L D**

**CHINA 1** 123 Breckinridge Ln., 897-6511. \$ **L D**

**CHINA 1** 8105 Lagrange Rd., 327-6863. \$ **L D**

**CHINA BISTRO** 234 W. Broadway, 583-8988. \$ **L D** ☺

**CHINA BUFFET** 706 E. Lewis & Clark Pkwy., Clarksville IN, 288-8989. Chinese buffets are ubiquitous, but this one is squarely in the upper range. Regularly refreshed steam tables, attentively fried rice, and properly spicy General Tso's Chicken raise it above the other places typical of the genre. \$ **L D**

**CHINA CAFÉ** 8625 Preston Hwy., 969-9222. \$ **L D**

**CHINA CASTLE** 7420 Third Street Rd., 367-4272. \$ **L D**

**CHINA COAST** 4952 Manslick Rd., 363-4259. \$ **L D**

**CHINA GARDEN** 7309 Preston Hwy., 968-4672. A busy restaurant with the double pleasure of Chinese and American menu items. \$ **L D**

**CHINA INN** 1925 S. Fourth St., 636-2020. It's not the posh, private Faculty Club, but this little Asian spot may be one of the most popular eateries around the University of Louisville's Belknap Campus. \$ **L D**

**CHINA KING** 3830 Ruckriegel Pkwy., 240-0500. \$ **L D**

**CHINA TASTE** 135 Quartermaster Ct., Jeffersonville IN, 284-5580. \$ **L D**

**CHINESE CHEF** 2619 S. Fourth St., 634-0979. \$ **L D**

**CHINESE EXPRESS** 3228 Crums Ln., 448-1360. \$ **L D**

**CHONG GARDEN** 10341 Dixie Hwy., 935-1628. \$ **L D** ☺

**CHOPSTICKS** 416 E. Broadway, 589-9145. \$ **L D**

**CHOPSTICKS HOUSE** 2112 W. Broadway, 772-3231. \$ **L D**

**CHUNG KING CHINESE AMERICAN RESTAURANT** 110 E. Market St., 584-8880. \$ **L D**

**CRYSTAL CHINESE** 3901 W. Market St., 776-9702. \$ **L D**

**DOUBLE DRAGON** 1255 Goss Ave., 635-5656, 2600 W. Broadway, 778-2573. A standout among fast-food shopping-center Chinese eateries, Double Dragon hits

on all cylinders, turning out consistently well-prepared and flavorful fare. \$ **L D**

**DOUBLE DRAGON II** 12480 LaGrange Rd., 241-7766, 6832 Bardstown Rd., 231-3973, 3179 S. Second St., 367-6668, 5222 Dixie Hwy., 448-1988. \$ **L D**

**DOUBLE DRAGON 9** 9501 Taylorsville Rd., 267-5353. \$ **L D**

**EAST STAR BUFFET** 161 Outer Loop, 368-2868. \$\$ **L D**

**EASTERN HOUSE** 5372 Dixie Hwy., 568-2688. \$ **L D**

**EGGROLL MACHINE** 1543 Bardstown Rd., 459-1259. The Chinese side of the menu at Café Mimosa is presented as The Egg Roll Machine, as opposed to the Vietnamese dishes on the fine dining Mimosa menu. All the expected Chinese favorites are here, including combination platters. \$ **L D** ☺☻

**EMPEROR OF CHINA** 2210 Holiday Manor Center, 426-1717. One of Louisville's fanciest and most noteworthy Chinese restaurants, the Emperor's quarters are stylishly strewn across multiple levels of a former suburban movie theater. Outstanding. \$\$ **L D** ☺☻

**EMPRESS OF CHINA** 2249 Hikes Ln., 451-2500. Older sister to The Emperor of China, the Empress was one of Louisville's first serious, authentic upscale Cantonese restaurants, and its fare still stands up to fancy spots in New York's Chinatown. \$\$ **L D** ☺☻

**FIRST WOK** 3967 Seventh Street Rd., 448-0588. \$ **L D** ☺

**GOLDEN BUDDHA** 8000 Preston Hwy., 968-7700. \$ **L D** ☺

**GOLDEN STAR CHINESE RESTAURANT** 3458 Taylor Blvd., 368-1833. \$ **L D** ☺

**GOLDEN WALL** 3201 Fern Valley Rd., 968-9717. \$ **L D**

**GREAT WALL** 1977 Brownsboro Rd., 891-8881. This Clifton restaurant ranks high up in the fast-food Chinese pack. Offering steaming-hot, competently prepared and flavorful dishes. \$ **L D** ☺

**GREAT WOK** 2502 Preston Hwy., 634-1918. Just about every shopping center in town has a fast-food Chinese spot, but this one stands out, generating a buzz of word-of-mouth publicity about its well-crafted Chinese dishes at a bargain-basement price. \$ **L D**

**HAPPY CHINA** 9106 Taylorsville Rd., 493-1001. \$ **L D**

**HAPPY DRAGON** 12613 Taylorsville Rd., 297-8788. You guessed it: a good, go-to standard pan-China family-style restaurant in Jeffersontown that's always there when you're tired of cooking dinner for the clan. \$ **L D**

**HIBACHI SUSHI BUFFET** 5316 Bardstown Rd., 491-8228, 5729 Preston Hwy., 969-3788. Capitalizing on two seemingly persistent trends in American dining, this hot table place offers standard Chinese buffet dishes, and standard sushi choices. Cashew chicken, shrimp with garlic sauce, Dancing Dragon roll, spring and summer maki — it is all here. \$\$ **L D**

**HONG KONG FAST FOOD** 5312 S. Third St., 367-8828. One of the many international eateries in Iroquois Manor, this fast-food Chinese spot offers Cantonese standards hot and fast and inexpensively. Check out the daily specials for an occasional intriguing item. \$ **L D** ☺

**HUNAN WOK** 6445 Bardstown Rd., 231-0393. \$ **L D** ☺

**JADE PALACE** 1201 Herr Ln., 425-9878. Jade Palace is a decent place for Chinese food at any time, but don't miss it at mid-day Friday through Monday, when it offers the metro area's only *dim sum* (Chinese brunch) menu. \$\$ **Br L D** ☺☻

**JASMINE** 13823 English Villa Dr., 244-8896. Like many Chinese restaurants, Jasmine is in a strip mall, but this is not just another hot table stir fry joint. There is an American menu, but those in the know will ask for the 14-page Szechuan menu, featuring such interesting things as pig ear in sesame oil, hot and spicy intestines, spicy diced rabbit foot, frog legs, beef maw and tendon Szechuan style — one of the most popular choices, the manager said. \$ **L D** ☻

**THE JOY LUCK** 1285 Bardstown Rd., 238-3070. This fine Asian restaurant across from Mid-City Mall serves

familiar Chinese dishes very well done, as well as some authentic Taiwanese offerings. Duck dishes cooked in three different styles — Cantonese, Taiwanese and Beijing. The stunningly redone interior and the quality of the food make Joy Luck a competitor with the town's better Asian restaurants. \$\$ **L D** ☺☻

**JUMBO BUFFET** 2731 S. Hurstbourne Pkwy., 495-0028. Housed in a good-looking dining room, high on Chinatown-style glitz and glitter, Jumbo offers a standard all-you-can-eat Chinese buffet, with a larger-than-average selection of American dishes for those who want something less exotic. \$\$ **L D** ☺

**L & J ASIAN CUISINE** 6017 Timber Ridge Dr., 228-8399. This Pan-Asian spot in the Kroger-anchored strip center at Hwy. 42 near River Rd. offers a large familiar Chinese selection that also includes Vietnamese, Thai and Japanese dishes, and a good vegetarian selection. \$\$ **L D** ☺

**LING LING** 10476 Shelbyville Rd., 245-2100. Modern and efficient in its East End shopping center location, Ling Ling is a cut above fast-food Chinese; better yet, it adds a few Vietnamese dishes to the bill of fare. \$\$ **L D**

**LIU'S GARDEN** 11517 Shelbyville Rd., 244-9898. Small but charming, with white tablecloths and soft Chinese music, family-run Liu's gains our approval with fresh, competent cookery and courteous, friendly service that makes you feel like you're visiting a Chinese family at their home. \$\$ **L D**

**LUCKY HOUSE** 291 N. Hubbards Ln., 896-1818. \$ **L D**

**NEW CHINA** 231 Blankenbaker Pkwy., 254-9299. \$ **L D**

**ONION RESTAURANT TEA HOUSE** 4211 Charlestown Rd., New Albany IN, 981-0188. Masterful Chinese and Japanese cuisine (including magnificent hotpots, donburi dishes, and wooden-bucket steamed rice) set this airy restaurant apart from the horde of other Asian spots. \$ **L D** ☺

**ORIENTAL CAFÉ** 3360 Hikes Ln., 451-0077. \$ **L D**

# CRAFT CURIOUS?



## DONUM DEI BREWERY

3211 Grant Line Road  
New Albany, IN 47150  
Behind Lee's Famous Recipe Chicken

Facebook.com/donumdeibrewery

**ORIENTAL HOUSE** 4302 Shelbyville Rd., 897-1017. New owners continue the tradition at this long-standing St. Matthews restaurant, featuring both traditional Chinese-American and now, authentic Cantonese, menus. \$ L D ☺

**ORIENTAL STAR** 4212 Bishop Ln., 452-9898. A long-time area favorite in this heavy traffic lunch area. This establishment is quite good with Lo Mein Noodles, and Sweet and Sour Chicken. \$ L D

**PANDA CHINESE RESTAURANT** 9543 U.S. 42., 228-6400. \$ L D

**PANDA EXPRESS** 1075 Veterans Pkwy., Clarksville, IN 288-0774, 1232 S. Hurstbourne Pkwy., 326-8430. The Pentagon even has one of the 1500+ outlets of the nation's largest Chinese fast food chains, and now we have two. Moderately priced chow such as orange chicken, Beijing beef, SweetFire chicken breast and honey walnut shrimp fill the menu. \$ L D

**PEKING CITY BISTRO** 12410 Shelbyville Rd., 253-6777. A lot of familiar items on the menu here, but those in the know ask for a Chinese menu and order the dumplings or the *xiao long bao* (steam bun with meat filling). Dishes are handsomely presented and servings are large. \$ L D

**PEKING CITY EXPRESS** 4000 Dutchmans Ln., 891-0388. A lot of familiar items on the menu here, but those in the know ask for a Chinese menu, and order the dumplings or the *xiao long bao* (steam bun with meat filling). Dishes are handsomely presented, and servings are large. \$\$ L D

**QUICK WOK** 801 W. Broadway, 584-6519. \$ L D

**RED SUN CHINESE RESTAURANT** 3437 Breckinridge Ln., 499-7788. \$ L D

**SICHUAN GARDEN** 9850 Linn Station Rd., 426-6767. Another Asian restaurant that has stood the test of time, Sichuan Garden offers high-end Chinatown style and well-made dishes, plus a few Thai specialties to spice up the bill of fare. \$ L D

**TEA STATION CHINESE BISTRO** 9422 Norton Commons Blvd., 423-1202. This comfortable, sit-down Chinese restaurant has a large and eclectic menu, with lots of spicy dishes and daily double shot specials at the inviting bar. Now offering delivery to Norton Commons and adjacent suburbia. \$\$ L D ☺☺

**WEI WEI CHINESE EXPRESS** 526 S. Fifth St., 889-0815. \$ L D

**WONTON EXPRESS** 3000 Hikes Ln., 452-2646. Traditional Chinese fare. Family-owned-and-operated, this popular neighborhood establishment has enjoyed a steady patronage for seventeen years. \$ L D

**YANG KEE NOODLE** 7900 Shelbyville Rd. (Oxmoor Mall), 426-0800, 13301 Shelbyville Rd., 245-9264. This locally owned and operated colorful and stylish fast-casual restaurant now has a second location in Middletown Common. The menus offer an intriguing array of appealing noodle and rice dishes from all over Asia with fast-food efficiency and prices happily matched by sit-down restaurant quality and style. \$ L D ☺

**YEN CHING** 1818 S. Hurstbourne Pkwy., 491-3581. \$ L D

**YOU-CARRYOUT-A** 827 Eastern Blvd., Clarksville IN, 282-8881, 621 S. Indiana Ave., Sellersburg IN, 246-1788. \$ L D

## ASIAN / JAPANESE

**ARATA SUSHI** 9207 U.S. 42, 409-4880. Arata is a dedicated sushi place, with only a few items that fall outside of the *maki*, *nigiri* and *sashimi* offerings. The elegant modern interior, and the commitment to the freshest ingredients have been drawing in fans from beyond the East End. \$\$ L D ☺

**ASAHI JAPANESE** 3701 Lexington Rd., 895-1130. This small room in St. Matthews houses this neighborhood sushi spot where award-winning Chef Yong Bong Tak, formerly of Osaka, works his magic at the sushi bar. \$ L D

**BAR CODE 1758** 1758 Frankfort Ave., 209-9061. Song Kim, formerly the chef at Osaka, emphasizes sushi, along with a menu of Japanese and Korean appetizer-style dishes such as yakitori, Japanese-style skewered chicken. Better yet, they are open until 2 a.m. every night but Sunday. \$\$ D ☺☺☺

**BENDOYA SUSHI BAR** 217 S. Fifth St., 581-0700. Adding international flair to its downtown neighborhood, Bendoya is a genuine, serious sushi bar in a storefront just across the street from the courthouse. \$\$ L

**CHOI'S ASIAN FOOD MARKET** 607 Lyndon Ln., 426-4441. This suburban Asian grocery now serves hot table fare to enjoy while shopping. \$ L D

**DRAGON KING'S DAUGHTER** 1126 Bardstown Rd., 632-2444, 202 East Elm St., New Albany IN, 725-8600. Owner Toki Masubuchi's eclectic and somewhat funky menu builds on traditional Japanese ingredients with unexpected twists: pizza topped with *sashimi*, and tacos filled with avocado tempura. \$ L D ☺☺☺

**FUJI ASIAN BISTRO** 6801 Dixie Hwy., 937-0488. \$\$ L D ☺

**FUJI JAPANESE STEAKHOUSE** 3576 Springhurst Blvd., 339-1978. Part of the fun of sitting at the sushi bar is that you get to watch the chef at work. Put in your order, then sit back and sip your tea while the artist creates edible delights. This suburban sushi bar does the job well. \$\$ L D ☺☺

**GINZA ASIAN BISTRO** 9420 Shelbyville Rd., 749-8878. A one-stop Asian restaurant. Choose to eat from the Chinese, Japanese or Thai kitchen, or sidle up to the sushi bar for all manner of vegetarian or fish-focused rolls, or sushi combos that include miso soup and salad. A la carte sushi entrées too. \$\$ L D ☺☺

**HANABI JAPANESE RESTAURANT** 6027 Timber Ridge Dr., 228-8244. A hospitable welcome, casual setting, and well-fashioned sushi and Japanese specialties have made this family run Prospect spot a worthy alternative in the East End dining scene. \$\$ L D ☺☺

**HEART & SOY** 1216 Bardstown Rd., 452-6678. To the left is Roots, a sit-down restaurant. To the right is Heart & Soy, serving vegetarian "street food," and entertaining passers-by with a glass-walled tofu-making room. State-of-the-art equipment from Taiwan transforms organic soy beans from Ohio into soy milk and then coagulates and presses it into tofu as you watch. \$ L D

**HIKO A MON SUSHI BAR** 1115 Herr Ln., 365-1651, 416 W. Muhammad Ali Blvd., 625-3090. Japanese-trained chef Norihiko Nakanashi brings his skills to this sushi bar and Japanese grill in Westport Village. In addition to fine dining at the bar or in traditional Japanese dining rooms, Hiko A Mon offers sushi-grade fish from a small fish market. A second location takes over the downtown space from the former Caviar. \$\$\$ L D ☺☺

**KAILANA SUSHI** 6435 Bardstown Rd., 614-7244. Fern Creek gets its own sushi bar, with generous rolls priced competitively — nothing over \$12. Four levels of 13-piece, mix and match lunch specials, as well as rice, noodles and salads. \$\$ L D ☺

**KANSAI JAPANESE STEAKHOUSE** 1370 Veterans Pkwy., Clarksville IN, 218-9538, 1850 S. Hurstbourne Pkwy., 618-1870. Traditional Japanese dishes and sushi are available here, but like most Japanese Steakhouses, choose the grill tables with their slice-and-dice Japanese chef show for maximum entertainment. \$\$\$ L D ☺☺

**KOBE STEAKHOUSE** 301 S. Indiana Ave., Jeffersonville IN, 280-8500. Southern Indiana's first serious Japanese restaurant has been drawing crowds with its exceptional sushi bar, with skilled and friendly chefs who can be relied on to fashion fresh and tasty bites that are just about certain to please. \$\$\$ L D ☺

**MASA JAPANESE** 12336 Shelbyville Rd., 409-5040. Middletown, too, joins in the sushi expansion. Open for lunch and dinner, the standard menu is bolstered by daily chef's specials. Lunch specials include the



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Japadawg, a hot dog with Japanese toppings, a range of teriyaki choices and ramen noodles, Japanese style. \$\$ **L D** ☺

**MIKATO JAPANESE STEAKHOUSE** 6001 Pleasant Colony Ct., 365-3614. This upscale hibachi grillhouse has moved out to Crestwood. Pleasant decor, entertaining grill chefs and fresh sushi preparations. \$\$ **L D** ☺☺☺

**MR. LEE'S ICHIBAN JAPANESE STEAKHOUSE & SUSHI** 1510 Lake Shore Ct., 412-3339. This large Japanese-farmhouse building, originally a Benihana, offers similar delights, with the traditional slice-and-dice food show and good sushi. Best deal, while the offer lasts: All-you-can-eat sushi nightly until the karaoke starts at 9 p.m. \$\$\$ **L D** ☺

**MT. FUJI** 309 Cardinal Blvd., 637-5887. The quick-eating strip on the north side of U of L campus needed a Japanese place to satisfy students' sushi cravings. The menu also has tempura and Japanese noodles. \$ **L D** ☺

**OISHII SUSHI** 2810 Taylorsville Rd., 365-3474. This small, attractive and popular sushi spot serves all the popular maki and nigiri near Bowman Field. \$\$ **L D** ☺

**OSAKA SUSHI BAR** 2039 Frankfort Ave., 894-9501, 426 W. Market St., 588-8899. This long-standing Clifton favorite also has a second location downtown, serving up sushi and other Japanese dishes in a bright and cheery environment to a loyal clientele. \$\$ **L D**

**ROOTS** 1216 Bardstown Rd., 452-6688. Veteran restaurateur Coco Tran looks to seduce the vegan/vegetarian world of the Highlands with this crisp, elegant room. Eat at tables in the front, enjoy smoothies and tea at the bar, or snuggle down in a Japanese pit table in the back. Choose from an international selection of small plates. \$ **L D**

**SAKE BLUE JAPANESE BISTRO** 9326 Cedar Center Way, 708-1500. This Fern Creek restaurant brings the "full-service" Japanese restaurant experience to the southeast part of Louisville Metro. Look for hibachi grill tables and a sushi bar, along with a traditional dining room and cocktail bar. \$\$ **L D** ☺☺

**SAKURA BLUE** 4600 Shelbyville Rd., 897-3600. Located in elegant, upscale quarters in a St. Matthews shopping center, Sakura Blue ranks among the city's top sushi bars. \$\$ **L D** ☺

**SAPPORO JAPANESE GRILL & SUSHI** 1706 Bardstown Rd., 479-5550, 649 S. Fourth St., 589-3333. The Highlands location has just undergone a major renovation, with an expanded kitchen, new sushi bar and new fixtures, giving trendy, glitzy Sapporo new *bona fides* as one of the city's top spots for sushi and Japanese fare. Its second location is in a beautifully designed space in Theater Square off Broadway downtown. \$\$\$ **L D** ☺☺

**SHOGUN JAPANESE STEAK HOUSE** 9026 Taylorsville Rd., 499-5700, 4110 Hampton Lake Way, 394-0123. Shogun's decor is attractive, and quality food and service make it a pleasant dining destination. It's unthreatening enough to appeal to those who find exotic cuisine "challenging," but good enough to satisfy just about anyone who craves a Japanese dinner or a bite of sushi. \$\$\$ **L D** ☺☺

**STAR SUSHI** 2781 Jefferson Centre Way, Jeffersonville IN, 725-8444. Jeffersonville joins the sushi craze with its own source of yellowtail rolls, *sashimi* and *nigiri*, which is drawing fans for the freshness and flavor of its offerings, and its very fair price point. \$\$ **L D**

**TOGO SUSHI** 700 Lyndon Ln., 883-0666. Lyndon sushi fans love this drive-thru sushi joint, finding servings fresh, large, tasty and way better than takeaway sushi from supermarkets. \$\$ **L D**

**TOKYO JAPANESE RESTAURANT** 2415 Lime Kiln Ln., 339-7171. It's appealing, pleasant in atmosphere and friendly in service, and most important, this East End sushi bar serves excellent Japanese treats, prepared with care and flair from high-quality, impeccably fresh ingredients. \$\$ **L D**

**TOMO** 4315 Charlestown Rd., New Albany IN, 941-0200. This Japanese hibachi steak house offers a good show of knife skills and tableside grilling, as well as sushi. Patrons seem to admire the oversize sushi rolls, the salads with ginger dressing, and the grilled chicken and scallops. \$\$ **L D** ☺

**WILD GINGER SUSHI & FUSION** 1700 Bardstown Rd., 384-9252. This Highlands sushi and Asian fusion spot has a sushi bar up front, and a pan-Asian menu in the back dining room. Standard Japanese entrées are joined with specials from Korea (*bibimbop*) China (Sichuan-style crispy tofu) and Thailand (pad thai and curries). \$\$ **L D** ☺☺

## ASIAN / KOREAN

**CHARIM KOREAN RESTAURANT** 4123 Oechsli Ave., 290-8900. "Charim" can be rendered as "the table is set." In this case with home-style Korean food, including *nokdo jeon*, a pancake with mung beans and kim chee — house-made kim chee at that. This modest St. Matthews place quickly became a hit, especially for the *bauchan*, the assortment of sides that come with each entrée. \$ **L D**

**KOREANA II** 5009 Preston Hwy., 968-9686. One of the city's few restaurants devoted entirely to authentic Korean fare, Koreana is worth a special trip for this ethnic cuisine that offers a hearty, spicy alternative to the more familiar Chinese. \$\$ **L D**

**LEE'S KOREAN RESTAURANT** 1941 Bishop Ln., 456-9714. This little spot has been a secret since the '70s, and it just keeps on going. Walk into what looks like a diner in an office building, but push past the counter to the back room, where you'll find generous heaps of really authentic Korean food for next to nothing. \$\$ **L D** ☺

**SARANG** 1908 Eastern Pkwy., 216-2351. The store on the Eastern Pkwy. side of the Schuster Building most recently was a Ce Fiori yogurt shop, but it now serves Korean food such as *bibimbap*, *mandoo*, ramen and *dak-kangjung*. Bubble tea is back, too. \$ **L D**

## ASIAN / MONGOLIAN

**GENGHIS GRILL** 4002 Towne Center Dr., 426-4945. \ At this suburban location you can choose one of their dozen "signature bowls" including Szechuan bamboo beef, ginger herb shrimp, Mexican jalapeño and chipotle steak. Or design your own from a choice of protein, vegetables, sauces and starches. \$\$ **L D** ☺

**SHAH'S MONGOLIAN GRILL** 9148 Taylorsville Rd., 493-0234. Thirteenth Century Mongol warriors used to turn their steel shields to use as frying pans over the campfire, using their swords as spoons. Shah's carries their spirit forward. This all-you-can-eat buffet is fun, and the food is fine. \$\$ **L D**

## ASIAN / THAI

**MAI'S THAI RESTAURANT** 1411 E. Tenth St., Jeffersonville IN, 282-0198. With a broad range of well-prepared and authentic Thai dishes, Mai's is the eatery to beat among the metro area's Thai restaurants. For both authenticity and quality, it's right up there with the top Thai places in New York, San Francisco and Seattle. \$ **L D**

**SALA THAI** 8125 Bardstown Rd., 231-1992, 10403 Glenmary Farm Dr., 493-3944. This entry on the growing list of Thai restaurants is gaining fans, partly because it is vegetarian- and vegan-friendly. \$\$ **L D**

**SIMPLY THAI** 323 Wallace Ave., 899-9670, 12003 Shelbyville Rd., 690-8344. Owner Mahn Saing and his wife, a classically trained Thai chef, are pleasing diners in St. Matthews and Middletown. Their menu of traditional Thai dishes, well-made sushi and a few upscale Thai-style "fusion" dinner items use many ingredients from their small home garden. \$\$ **L D** ☺

**TAN THAI RESTAURANT** 4510 Charlestown Rd., New Albany IN, 948-2012. It's in a strip mall, but the folks who run Tan Thai create a distinctive atmosphere by hanging sheer white scrims that divvy the room up into serene little chambers. The menu of Thai specialties is small — just a dozen or so entrées — but nicely executed and beautifully presented. \$ **L D**

**THAI CAFÉ** 2226 Holiday Manor Center, 425-4815. You'll find this small café tucked into a corner of the "Holiday Manor Walk." Owner Chavante Snow and her family offer a small but well-prepared selection of authentic Thai dishes at very reasonable prices. \$ **L D** ☺

**THAI NOODLES** 5800 Preston Hwy., 961-9018. The menu covers Thai standards like pad Thai and curries, with some interesting variations, including several duck items, such as Bangkok duck and pineapple curry duck. Noodle dishes range from flat and thin egg noodle to bean thread and rice noodle. \$ **L D**

## ASIAN / VIETNAMESE

**ANNIE CAFE** 308 W. Woodlawn Ave., 363-4847. Annie Cafe ranks not just as one of the better Vietnamese restaurants, but one the city's best of any variety, particularly when value and price are taken into account. Authentic Vietnamese food is made with care and served with pride. \$ **L D**

**CAFÉ MIMOSA** 1543 Bardstown Rd., 459-1259. Owner Phat Le, serving his Vietnamese, Chinese and pan-Asian dishes to happy regulars, might finally wean Louisvillians from referring to his building as the former Lentini's. \$ **L D** ☺☺

**CAFÉ THUY VAN** 5600 National Turnpike, 366-6959. A bit off the beaten track, this South End spot is true, authentic Vietnamese. Friendly service overcomes any language barrier, and prices are hard to beat. Don't miss the *banh mi*, traditional Vietnamese sandwiches. \$ **L D**

**FOUR SISTERS** 2246 Frankfort Ave., 384-4262. Four Vietnamese sisters have developed a devoted following



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for their Clifton coffeehouse and tea room that also serves sweet and savory crepes and *bahn mi*. \$ L D

**LA QUE** 1019 Bardstown Rd., 238-3981. La Que provides the lower Highlands with a dependable, economical Vietnamese menu that includes some dishes from other Asian cuisines. \$\$ L D ☺☺

**LEMONGRASS CAFÉ** 11606 Shelbyville Rd., 244-7110. Lemongrass Café offers an appealing blend of Vietnamese, Thai and Chinese fare in a simple setting that transcends an obviously low budget with style and grace. \$ L D ☺

**NAMNAM CAFÉ** 318 Wallace Ave., 891-8859. This small St. Matthews Vietnamese restaurant has gained many enthusiastic fans who flock there for the *pho*, the *banh mi* and other authentic Vietnamese dishes. \$ L D ☺

**VIETNAM KITCHEN** 5339 Mitscher Ave., 363-5154. This little South End storefront is well worth seeking out. The chef goes beyond the ordinary, preparing authentic Vietnamese dishes of unusual subtlety and flavor. We have yet to be disappointed with the quality of the food or service. \$ L D ☺

**YEN HAPA** 2245 Bardstown Rd., 456-2022. Bahn Mi Hero is gone, but the same owner now serves noodle soups (Vietnamese *pho*), noodle salads and stir-fried noodles. Focus is on Vietnamese dishes with tastes of Thailand, Cambodia and Singapore too. \$\$ L D

**ZEN GARDEN** 2240 Frankfort Ave., 895-9114. Vegetarians with a philosophical bent have found a combination guru and den mother in Zen Garden's owner Coco, who serves up sincere and soulful Asian vegan dishes. \$ L D ☺

## CAJUN / CREOLE

**J. GUMBO'S** 2109 Frankfort Ave., 896-4046, 8603 Citadel Way, 493-4720, 103 Quartermaster Crt., Jeffersonville IN, 282-7823. Former jockey Billy Fox has created a popular mini-chain serving hearty,

affordable Cajun cuisine. The drunken chicken is addictive. \$ B L D ☺

**JOE'S OK BAYOU** 9874 Linn Station Rd., 426-1320. Fine, filling and authentic Louisiana-style fare is the draw at Joe's. A lengthy menu and bayou fishing-shack decor showcases authentic Cajun and Creole chow. \$\$ L D ☺

**LOU ORLEANS** 430 W. Muhammad Ali Blvd., 654-7927. There is Cajun food on the lunch buffet: always chicken sausage gumbo and a salad bar, and a rotating selection of red beans and rice, jambalaya, Cajun smothered potatoes with shrimp, Cajun smothered cabbage and sausage and fresh sautéed vegetables with chicken. An a la carte lunch menu includes po' boys and gumbo. \$ L

**ROUX** 1325 Bardstown Rd., 530-0531. Chef Dustin Stagers began his recent surge of new business activity with this popular Creole-Cajun place, where he serves classic New Orleans dishes like barbecue shrimp, beignets, chicory coffee and Abita beer in a cozy-funky Highlands space. \$\$ L D ☺☺☺☺

**SELENA'S AT WILLOW LAKE TAVERN** 10609 LaGrange Rd., 245-9004. This Cajun/Creole place in a renovated Anchorage roadhouse continues to find fans. Shrimp or fish with Manale sauce is a tribute to Pascal Manale's in New Orleans. \$\$ Br L D ☺☺☺

## CUBAN / CARIBBEAN

**CUBAN FLAVOR** 5700 Outer Loop, 618-2181. The flowering of Cuban/Caribbean cuisine is reaching out beyond the city. This little place, in a strip mall, of course, brings black beans and rice and pork *asado* to Okolona. \$ L D

**EL RINCON CUBAN RESTAURANT** 8118 Preston Hwy., 742-2768. Bringing Cuban cuisine to Okolona. Along with familiar dishes such as *arroz con pollo*, the menu also includes specialties such as *tasajo* (braised beef in

tomato sauce), *ajiaco* (a root vegetable stew made with *malanga*, *yucca* and corn) and *cremas* — a variety of pureed vegetable soups. \$ L D

**HABANA BLUES TAPAS RESTAURANT** 320 Pearl St., New Albany IN, 944-9760. Owner Leo Lopez has rebooted his restaurant concept in a former bank; (the safe is still there, behind the bar) and installed in the front of the restaurant is a recreation of the raft he built to emigrate from Castro's Cuba when he was 18. Cuban-style tapas on the menu, also a half-dozen *bocaditos* (sandwiches) and a few dinner dishes such as *paella Valenciana* and *arroz con pollo*. Live music nightly — tango, flamenco and salsa. \$\$ L D ☺☺☺

**HAVANA RUMBA** 4115 Oechsli Ave., 897-1959, 12003 Shelbyville Rd., 244-5375. A true taste of Old Havana can be found at both locations of this consistently busy Cuban restaurant. Bountiful servings of Cuban fare as good as any in Key West or Miami, not to mention a hopping mojito bar, have earned Havana Rumba a place on our short list of local favorites. \$\$ L D ☺☺

**HAVANA RUMBA & TAPAS BAR** 2210 Bardstown Rd., 749-4600. The Havana Rumba family brings Cuban food to the Douglass Loop, and adds a large selection of Spanish tapas as well. Fans have also spoken reverently of the mojitos and other cocktails in the stylish bar. \$ L D ☺☺☺☺

**MI SUEÑO** 3425 Bardstown Rd., 709-4526. The name translates as "My Dream," an honest little bodega and hot table restaurant serving Latin groceries and a variety of Cuban-centric Latin dishes at really affordable big-city ethnic eatery prices. Those who've discovered this inconspicuous place give it high praise for excelling in its niche. \$ B L D

**ROOF TOP GRILL** 708 Louis Coleman Jr. Dr., 785-4069. This spot off Broadway is authentically Jamaican, its brightly colored chalk menu offering items such as jerk chicken, jerk rib tips, curry chicken and oxtails, also meatless collard greens and cabbage. \$ L D

**YOLI'S CAFETERIA** 328 W. Woodlawn Ave., 822-3150. It serves Cuban food cafeteria style. Go through the line and load up on *ropa vieja*, fried plantains, *yucca* and black beans and rice. Don't overlook the *dulce de leche* at the dessert end. \$ B L D

## EUROPEAN / FRENCH

**BISTRO LE RELAIS** 2817 Taylorsville Rd. (Bowman Field), 451-9020. This art deco spot makes stylish use of an historic 1920s airport building to present elegant modern French cuisine. Owner Anthony Dike's refocus of the restaurant around a bistro menu continues its popularity. \$\$\$ D ☺☺☺

**BRASSERIE PROVENCE** 150 N. Hurstbourne Pkwy., 883-3153. This Provençal-style French brasserie serves classical and Southern France specialties. Owner Guy Genoud, a native of Cannes, and chef de cuisine Edoardo Bacci offer a large selection of mid-priced lunch and dinner fare including an array of seafoods, lamb, duck and beef, daily "*plat du jour*," delightful aperitifs, wines and cocktails just like you'd find in Provence. \$\$\$ L D ☺☺☺

**GHYSLAIN** 721 E. Market St., 690-8645, 1215 Herr Ln., 690-6001. The two locations of this French bistro, in NuLu and in Westport Village are open for breakfast, lunch and dinner, serving grilled baguettes, croque monsieurs, panini, quiches, soups, salads, and fine chocolates. \$\$ B L D

## EUROPEAN / GERMAN

**EIDERDOWN** 983 Goss Ave., 290-2390. The owners of the Germantown watering hole Nachbar also operate the popular Eiderdown, serving Southern comfort food influenced by the owners' German and European heritage. Dreams of a microbrewery there also dance in their heads; in the meantime, diners are satisfied with a large selection of European craft beers on tap. \$\$ L D ☺

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**GASTHAUS** 4812 Brownsboro Center, 899-7177. Michael and Annemarie Greipel came here with their five kids in 1993, straight from North Rhine-Westphalia to St. Matthews. Tiny lights twinkle from strands of fake red geraniums. But the hearty German fare — *schnitzels*, *sauerbraten* and *rouladen* with red cabbage and dumplings — is the real thing. \$\$\$ **D**

## EUROPEAN / IRISH

**IRISH ROVER** 2319 Frankfort Ave., 899-3544. Owner Michael Reidy is the Irish rover, having come to the U.S. from County Clare in 1984. His saloons are as smooth as Guinness, as warm as fish and chips, as genuine as Scotch eggs. The Frankfort Avenue building dates from 1859. \$ **Br L D** ☺☹

**MOLLY MALONE'S** 933 Baxter Ave., 473-1222, 3900 Shelbyville Rd., 882-2222. A carefully constructed replica of a modern urban Irish pub, Molly Malone's, a worthy addition to the city's eating and drinking scene, has added a second, suburban location. Both are as authentically Irish as the Wearin' o' the Green. \$\$ **L D** ☺☹☹

**MORE SHENANIGAN'S** 4521 Bardstown Rd., 493-3585. \$ **L D** ☺☹☹

**O'SHEA'S TRADITIONAL IRISH PUB** 956 Baxter Ave., 589-7373. The O'Shea family has been operating an Irish pub since the early 1900s. Today they have one of the most popular pubs on the entire Bardstown-Baxter corridor. Diners of all ages like its burgers, flat breads, sandwiches and fish and chips. When music fills the rooms, it's great to be Irish, even if you're not. \$\$ **L D** ☺☹☹

**PATRICK O'SHEA'S** 123 W. Main St., 708-2488. This downtown Irish bar was one of the first to open in the Whiskey Row complex. Crowds have been elbowing in for upscale Irish-inflected bar food and plenty of sports talk. \$\$ **L D** ☺☹☹

**SHENANIGAN'S IRISH GRILL** 1611 Norris Pl., 454-3919. Not just a neighborhood tavern (although it's a fine neighborhood tavern), Irish-accented Shenanigan's goes an extra step with an estimable selection of memorable burgers. \$ **L D** ☺☹☹

## EUROPEAN / ITALIAN

**ADRIENNE'S ITALIAN RESTAURANT** 129 W. Court Ave., Jeffersonville IN, 282-2665. A part of the dining renaissance on the sunny side of Louisville, Adrienne's has been pleasing Indiana diners with home-style Italian dishes. The owners also operate Adrienne's Bakery in Jeffersonville. \$\$ **L D**

**AMICI** 316 W. Ormsby Ave., 637-3167. Satisfying traditional Tuscan dishes are served in this interesting — and supposedly haunted — Old Louisville building. Dine inside or on the romantic patio on a lovely summer evening. There's no extra charge if the ghosts want to share your penne alla *Lorenzo* or *Valpolicella*. \$\$ **L D** ☺☹

**ANSELMO'S ITALIAN BISTRO** 1511 Bardstown Rd., 749-0444. Highland residents hankering for simple, traditional, filling Italian dishes can find just that in this Italian bistro. The menu offers what one would expect: pizza, pastas, lasagna — at reasonable prices. \$\$ **L D** ☺☹

**AT THE ITALIAN TABLE** 2359 Frankfort Ave., 883-0211. Gaining her wine and spirits license late last year has enabled Gina Stipo to convert her Italian food business into a real osteria, serving dinners Wednesday through Saturday at two communal dining tables, imported from her former digs in Italy. Book now for later in the spring — both her dinners and Tuesday night hands-on cooking classes fill up fast. \$\$\$ **D**

**BELLA ROMA AUTHENTIC ITALIAN RESTAURANT** 134 E. Market St., New Albany IN, 725-9495. Bella Roma adds classic Italian-American choices in a pleasant environment in the midst of New Albany's growing restaurant row. \$\$\$ **L D** ☹

**BIRACIBO** 445 S. Fourth St., (Fourth Street Live!) Junior Bridgman's restaurant group opens this Italian restaurant in the Fourth Street Live! space last home to RiRa Irish Pub. Specialties will be artisanal pizzas and a charcuterie station behind the bar, served alongside wine and craft beer. After all, "birra" is Italian for beer, and "cibo" means meal.

**BISTRO 42** 6021 Timber Ridge Dr., 632-2552. Another entry in the dining choices at Prospect Village shopping center. This little family-run place, serving pasta, sandwiches and Italian and American dishes is proud of its 5-cheese 3-meat Bistro lasagna and their 3-hour honey-baked ham, offered at an attractive price. \$\$ **L D** ☺☹☹

**BLU ITALIAN GRILLE** 280 W. Jefferson St. (Louisville Marriott), 627-5045. BLU offers upscale Italian cuisine in a handsomely configured dining room. From Tuscan grilled prawns to house-made ravioli to espresso-dusted pork chop and seafood risotto, diners are sure to find agreeable fare of BLU's menu. \$\$\$ **B Br L D** ☺☹

**BUCA DI BEPPO** 2051 S. Hurstbourne Pkwy., 493-2426. Buca di Beppo's recipe has all the necessary ingredients: huge portions of excellent food served with flair and the Buca scene is fun, a conscious parody of the exuberant decor of family Italian-American restaurants of the 1950s. \$\$ **L D** ☺☹

**CARRABBA'S ITALIAN GRILL** 617 S. Hurstbourne Pkwy., 412-2218. Not your ordinary suburban shopping-center franchise eatery. This place dramatically exceeds expectations. From warmed bread dishes with quality olive oil to first-rate Italian-American fare at reasonable prices. \$\$\$ **L D** ☺☹☹

**COME BACK INN** 909 Swan St., 627-1777, 415 Spring St., Jeffersonville IN, 285-1777. With both locations being in urban neighborhoods, Come Back Inn looks pretty much like any other neighborhood saloon. But unlike other neighborhood saloons, these house a

family Italian spot that wouldn't be out of place in Chicago or Brooklyn. \$\$ **L D** ☹

**DELFINO'S ITALIAN BISTRO** 3701 Hopewell Rd., 749-3935. A brand-new, old-school Italian eatery with many expected pleasures and few surprises. Pastas and pizzas and subs, chicken parmesan or eggplant, Tuscan grilled steak and *cannoli* and *tiramisu* for dessert. \$\$ **L D**

**DIFABIO'S CASAPELA ITALIAN RESTAURANT** 2311 Frankfort Ave., 891-0411. Reminiscent of a menu that harks back to the red-checked tablecloth and Chianti bottle era of Italian restaurants. Look for baked stuffed mushrooms and toasted ravioli, veal parmesan and chicken piccata, and your choice of pastas with your choice of sauce. \$\$ **D** ☹

**LE GALLO ROSSO** 1860 Mellwood Ave., 742-7006. Chef Annette Saco's Italian bistro is now located at the Mellwood Art Center. Service includes breakfast (omelets, lemon *ricotta* pancakes, chocolate chip waffles and Bourbon Trail French toast) and lunch, with take-out dinner service until 4. The late-day offerings include flatbread pizzas, pastas, soups, salads, sandwiches and a *trattoria* burger. \$\$ **B L D** ☹

**MARTINI ITALIAN BISTRO** 4021 Summit Plaza Dr. 394-9797. Now locally owned, Martini's continues to serve hearty, well-fashioned Italian entrées, pastas and pizzas, a comfortable approximation of a Tuscan trattoria. An open kitchen with wood-fired oven gives a peek at the culinary goings-on. \$\$\$ **L D** ☺☹☹

**MERCATO ITALIANO** 10640 Meeting St., 690-3200. The newest addition to Fernando Martinez's portfolio is this Italian market and casual sit-down restaurant in Norton Commons. James Swihart, formerly a chef at Cena, is in charge of the kitchen, which will offer lunch (sandwiches, flatbreads, pasta dishes and salads) and more substantial choices at dinner, but at a moderate price point. In the market section customers can buy cheeses, bread,

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**OLD SPAGHETTI FACTORY** 235 W. Market St., 581-1070. One of the original ventures of this national firm. Bright and noisy, it offers well-made if basic Italian family fare and dishes it out for surprisingly low prices. \$\$ L D Y

**THE OLIVE GARDEN** 1320 Hurstbourne Pkwy., 339-7190, 9730 Von Allmen Ct., 425-3607, 4805 Outer Loop, 968-2978, 1230 Veterans Pkwy., Clarksville IN, 218-8304. The top property of the Darden chain, Olive Garden now operates more than 500 properties and bills itself as the leading Italian restaurant in the casual dining industry. Hearty pastas of all shapes and sauces, appetizers and combo platters all carry the Italian theme. \$\$ L D Y

**PESTO'S ITALIAN RESTAURANT** 566 S. Fifth St., 584-0567. Offices for blocks around empty into this bustling Italian eatery for weekday lunches featuring hearty platters of lasagna, zesty salads, red wine and iced tea. On Saturdays, the kitchen switches over to a special Persian menu. \$\$ L D

**PORCINI** 2730 Frankfort Ave., 894-8686. This anchor trattoria of the Crescent Hill dining scene has been serving up risotto, *ossobuco* and *bistecca* since 1992. Crowds wait at the popular bar for one of the tables — or just wait at the bar. \$\$\$ L D Y Y

**ROMANO'S MACARONI GRILL** 401 S. Hurstbourne Pkwy., 423-9220. The Italian-style menu at this casual, Dallas-based family chain includes appetizers, salads, pastas, veal and desserts. Chefs entertain while creating wood-fired pizzas. \$\$ L D Y

**SPAGHETTI SHOP** 4657 Outer Loop, 969-5545, 4510 Charlestown Rd., New Albany IN, 944-5400. Baked pasta dishes, subs, salads and appetizers are prepared while you wait. \$ L D

**STEVE-O'S ITALIAN KITCHEN** 4205 W. Hwy. 146, LaGrange KY, 222-0300. Outstanding pizzas and fine family-style Italian-American dishes make this casual eatery just off I-71 at Buckner well worth a special trip out from the city. \$\$ L D

**TUSCANY ITALIAN RESTAURANT** 165 Outer Loop, 363-0308. Adding an appetizing option to a stretch of the South End that hasn't been over-served by restaurants, this good-sized storefront near New Cut Road boasts a Mexican chef who demonstrates an expert's hand with hearty, red-sauced Italian-American fare at a price that's right. \$\$ L D Y

**VINCENZO'S** 150 S. Fifth St., 580-1350. (See listing under Fine Dining)

**VOLARE** 2300 Frankfort Ave., 894-4446. The name evokes Sinatra, pasta with tomato sauce and candles in Chianti bottles, but stylish Volare kicks that image up a notch. With a combination of Italian standards and monthly menu updates, Chef Josh Moore has secured Volare a top spot for suave Italian dining. Its U.S.D.A. Prime barrel-cut beef program has received rave reviews.

**WISEGUYS ITALIAN KITCHEN** 4413 St. Rita Dr., 742-5977. This Okolona spot brings homey Italian pasta dishes and pizzas to the South End. \$\$ L D

## EUROPEAN / SPANISH

**ARTESANO TAPAS VINO Y MAS** 1321 Herr Ln., 708-2196. Fernando Martinez's latest idea (he's the owner of Guacamole, Cena, M&BB and more) is a “casual and authentic Spanish tapas restaurant.” Look for dishes such as wood-fire roasted octopus and potatoes and individual servings of paella, Iberico ham sliced to order, and larger sharable plates. \$\$ B Br L D Y Y

**MOJITO TAPAS RESTAURANT** 2231 Holiday Manor Center, 425-0949. An offshoot of the popular St. Matthews Cuban restaurant Havana Rumba, Mojito quickly established its own identity as the East End spot for Spanish-inspired small plates with a global taste profile. Always crowded on weekends; no

reservations, but call ahead to get high on the waiting list. \$\$ L D Y Y

## INDIAN

**BOMBAY GRILL** 216 N. Hurstbourne Pkwy., 425-8892. With its broad array of Indian regional specialties including the requisite lunch buffet, this spot in The Forum on Hurstbourne is winning praise for its aromatic flavors and bountiful portions. \$\$ L D

**CLAY OVEN INDIAN RESTAURANT** 12567 Shelbyville Rd., 254-4363. Northern Indian cuisine with a focus on the clay oven specialties of the region, including some Nepalese dishes, like goat curry and chicken momo (a kind of chicken and dumplings dish). Also selections of lamb dishes and, of course, a large vegetarian menu. \$\$ L D

**DAKSHIN INDIAN RESTAURANT** 4742 Bardstown Rd., 491-7412. This Indian restaurant has won many fans with its aromatic and spicy Southern Indian fare to the Buechel-Fern Creek neighborhood in the Eastland Shopping Center. \$\$ B L D Y

**KASHMIR INDIAN RESTAURANT** 1277 Bardstown Rd., 473-8765. One of the city's most popular Indian restaurants, Kashmir is casual, neither posh nor expensive, and it produces an extensive menu of seemingly authentic Indian fare. \$\$ L D Y

**LITTLE INDIA CAFÉ** 2956 Richland Ave., 479-3353. It's sort of an Indian fast-food place. The menu includes appetizers such as lentil soup and *mirchi bajji* — fried lentil-battered stuffed peppers — followed by Northern lamb and vegetarian entrées, *tandoori* chicken and kebabs. There's also a selection of Indian breads. A Punjabi-style (Northern Indian) lunch buffet is for those who want really fast service. \$ L D Y

**MOUNT EVEREST VIEW** 4109 Bardstown Rd., 384-7760. Louisville's first restaurant serving the cuisine of Nepal, the home country of owner Hasta Rai. Look for a fairly spicy cuisine similar to Indian food, with dishes that include lentils and rice. Buffet choices, as well as menu options. \$\$ L

**SHALIMAR INDIAN RESTAURANT** 1820 S. Hurstbourne Pkwy., 493-8899. Modern and sleek in appearance, modest in price, this restaurant has become the patriarch of local Indian restaurants. With a substantial lunch buffet and a full range of dinner items, it has built a loyal clientele. \$\$ L D

**SHANDAAR INDIAN RESTAURANT** 1801 Priority Way, 261-7391. Fans of this new Indian eatery have been favorably impressed with its fresh, vibrant lunch buffet offerings. \$\$ L D

**TAJ PALACE** 2929 Goose Creek Rd., 423-9692. Focused on Northern Indian cuisine, the menu offers a wide range of chicken, lamb, seafood and vegetarian dishes. Spiciness can be decided by the customer. Lunch buffet and dinner menu. \$\$ L D Y

## MEDITERRANEAN/MIDDLE EASTERN

**AJ'S GYRO CAFÉ** 9280 IN 64, Georgetown, IN, 951-1715. \$ L D Y

**AL WATAN** 3713 Klondike Ln., 454-4406. Classic Arabic dishes home-cooked by friendly people in a cozy environment. That's the recipe that makes Al Watan a destination for lovers of fine Middle Eastern fare. \$ L D

**ALADDIN'S CAFÉ** 111 W. Market St., New Albany IN, 489-7969, 1613 Bardstown Rd., 409-8484. After bringing Middle Eastern cuisine to the still-growing dining scene in New Albany, Aladdin's has opened a second location in the Highlands. At both stores you'll find beef, lamb or chicken gyros, chicken *shawarma*, *tabbouleh* and hummus. Finish your meal with thick Turkish coffee. \$ L D Y

**BURNING BUSH GRILLE** 13206 W. U.S. Highway 42, 228-7776. This Prospect-area Mediterranean café serves kebabs, steak, fish and lamb, salads, pizza, gyros and Balkan burgers. \$ L D Y

**CAFÉ 360** 1582 Bardstown Rd., 473-8694. Highlands diners enjoy an eclectic and international menu at the friendly corner place, with Southern fried catfish and Indian lamb *biryani* in immediate juxtaposition. You can get it all, diner-style, just about 24/7. \$ **L D** ☺☻

**CASPIAN GRILL PERSIAN BISTRO** 2716 Frankfort Ave., 290-6050. Middle Eastern food of an above-average quality. Kabobs and hummus, of course, but also shirazi salad with tomatoes, cucumbers and onions in a lemony dressing, and chicken stew with pomegranate and walnuts. \$ **L D**

**EAT A PITA** 2286 Bardstown Rd., 473-7482. Enjoy Mediterranean-Middle Eastern favorites, as well as the addition of a few “American” sandwiches — on fresh pita, of course. \$ **L D**

**THE FALAFEL HOUSE** 1001 Bardstown Rd., 454-4407. This small Highlands spot is strategically situated to offer quick and affordable sustenance along the Bardstown-Baxter entertainment strip. Look for the usual Middle Eastern fare in a casual, quick-service setting. \$\$ **L D** ☺☻

**FATTOUSH** 2319 Brownsboro Rd., 709-4001. \$\$ **B L D**

**GRAPE LEAF** 2217 Frankfort Ave., 897-1774. Relatively recent renovations and an expanded menu have elevated the Grape Leaf to destination status, placing it well above the generic Middle Eastern eatery niche. Prices remain affordable, while the food and mood now justify a special trip. \$\$ **L D** ☺

**LITTLE JERUSALEM** 5312 S. Third St., 614-6465. Middle Eastern fare in the ethnic food complex around Iroquois Manor. The usual things, like hummus and falafel, but also chicken *sumac* and *fatoush* and *mujadara*, made from green lentils, basmati rice, onions and exotic spices. \$ **L D**

**MASALA GRILL** 528 S. Fifth St., 562-0202. \$ **L**

**MIRAGE MEDITERRANEAN RESTAURANT** 4100 Preston Hwy., 363-7788. Preston Highway’s international restaurant row is enriched by this Middle Eastern eatery, run by the owners of the now-defunct Little Jerusalem. Gyros, hummus, *falafel* — what one would expect, but done with attention to details and a flair for flavor. \$\$ **L D** ☺

**PITA PIT** 9816 Linn Station Rd., 565-1220, 12537 Shelbyville Rd., 565-1220. A franchise operation dedicated to cramming all sorts of fillings into a flatbread pocket. Chomp on a chicken Caesar pita, or a Philly steak pita. Many veggie selections, from garden vegetables to *falafel* to hummus and baba ganoush. They’re open for breakfast too: ham ‘n’ eggs and sausage scramble to go. \$ **L D**

**PRINCE HOOKAH LOUNGE** 1489 S. Fourth St., 618-4201. With the Highlands just about packed as full as possible with hookah bars, now Old Louisville residents can drop in for a puff at the corner building that has seen many owners and incarnations over the years, and have a burger, or a turkey sandwich, some falafel or hummus or wings. \$ **L D** ☺

**SAFFRON’S** 131 W. Market St., 584-7800. An unassuming location in an odd spot downtown, but a most pleasant space inside, with food and service that continues to please regulars and delight visitors. The popular menu items continue to be rack of lamb, roasted duck *fesenjoon*, salomon and kebabs. \$\$\$ **L D** ☺☻

**SAFIER MEDITERRANEAN DELI** 641 S. Fourth St., 585-1125. You can get standard American fare at this welcoming downtown quick-eats spot, but who’d do that when you can enjoy such appetizing Arabian delights as hummus, *mutabal*, *falafels* and the gyros-like (only better) *shawarma* beef-on-pita sandwich? \$ **L D** ☺

**SAM’S GYRO** 9104 Taylorsville Rd., 491-1182. This Hikes Point hummus and kebab joint has won fans with its, tasty food and friendly service. The menu features everything you would expect from a typical

Eastern Mediterranean menu: *falafel*, *tabouli*, *gyros*, *baklava* and *spanakopita*. \$ **L D** ☺

**SHIRAZ MEDITERRANEAN GRILL** 2226 Holiday Manor Center, 426-9954, 201 N. Hurstbourne Pkwy., 426-3440, 3521 Poplar Level Rd., 632-2232, 237 S. Fifth St., 742-1058, 4614 Chamberlain Ln. From a tiny neighborhood storefront, Shiraz quickly grew out of its original location and expanded into a local mini-chain. In all its locations, Shiraz shines with authentic Persian (Iranian) cooking, such as char-grilled kebabs, fine pitas and lavish bread. \$ **L D** ☺

**TAZIKI’S MEDITERRANEAN CAFÉ** 13317 Shelbyville Rd., 244-6222. At this Alabama-based chain the food is made fresh daily with vegan and gluten-free choices. The menu includes grilled chicken roll-ups, a grilled tilapia sandwich with dill-caper sauce, gyros, a grilled vegetable and rice plate, roasted potatoes and baklava, along with beer and wine. \$\$ **L D** ☺☻

**ZAD MODERN MEDITERRANEAN** 1616 Grinstead Dr., 569-1122. Nabil Al-Saba, the owner of Clifton’s The Grape Leaf, has taken over the former location of Pita Delites, updated and refreshed the interior and rebadged it Zād Modern Mediterranean. The menu will update the usual Middle Eastern version of Mediterranean cuisine, with the addition of some new salads and Mediterranean and Moroccan stews. \$\$ **L D**

**ZOES KITCHEN** 500 W. Jefferson St., 585-0000, 4126 Summit Plaza Dr., 329-8963, 3723 Lexington Rd., 409-8963. This chain has been growing throughout the South and Southwest, and now has three Louisville locations. An eclectic menu offers kabobs, hummus, quesadillas, roll-ups, pita sandwiches and chicken, tuna and shrimp salads. \$ **L D**

## SOUTHWEST / TEX MEX

**CHUYS** 104 Oxmoor Crt., 327-3033, 1440 Veterans Pkwy., Clarksville IN, 288-2489. The Austin, Texas

“unchain,” has two area locations, offering a complimentary happy hour nacho “car bar” set in the back end of a 50s era auto, plenty of Elvis memorabilia, and a wall of chihuahua photos. Oh, and Tex-Mex food at reasonable prices. \$\$ **L D** ☺☻

**MOE’S SOUTHWEST GRILL** 2001 S. Hurstbourne Pkwy., 491-1800, 1001 Breckinridge Ln., 893-6637, 4652 Chamberlain Ln., 425-3330, 1020 Veterans Pkwy., Clarksville IN, 288-6637, 9310 Cedar Center Way, 614-7722. The food may be more fast-food Mexican-American than authentic South-of-the-Border fare, but it is freshly made from quality ingredients and comes in oversize portions, and that’s not a bad thing. \$ **L D**

**SALSARITA’S FRESH CANTINA** 285 N. Hubbards Ln., 897-5323, 12915 Shelbyville Rd., 365-1424. Another entry in the hot “Fresh Mexican” niche that features gigantic burritos made to order. Now with two locations, in St. Matthews and Middletown. \$ **L D** ☺

**TUMBLEWEED TEX MEX GRILL & MARGARITA BAR** (14 locations). Starting as a humble Mexican restaurant in New Albany, Tumbleweed grew to become an area favorite serving bold, southwest-inspired food such as burritos, spicy chile con queso, mesquite-grilled steaks, fish and chicken. Each Tumbleweed Margarita Bar offers two dozen tequila varieties and dozens of sweet and tangy margarita combinations. \$ **L D** ☺☻

## MEXICAN

**BAZO’S FRESH MEXICAN GRILL** 4014 Dutchmans Ln., 899-9600, 1907 S. Fourth St., 899-9746, 1250 Bardstown Rd., 694-0040. Three locations now scattered around from Old Louisville to the Highlands to Dupont Circle of this pleasant local chain offer fine fish tacos and simple fast-food Mexican fare in an inexpensive, casual atmosphere. \$ **L D** ☺

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MEXICAN CUISINE

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- CAFÉ AROMA** 2020 Brownsboro Rd., 618-3434. This little shop along the lower Brownsboro food corridor touts "a world of flavor with a Mexican flair." It's mostly Mexican and really mostly good, according to our friends in the neighborhood. Affordable, casual and filling. \$ L D
- CASA FIESTA** 10000 Brownsboro Rd., 423-4604. This Mexican restaurant in the Summit area has impressed diners with its clean, modern ambience and its generous portions for reasonable prices. \$ L D
- CHIPOTLE MEXICAN GRILL** 315 S. Fourth St., 584-8606, 10333 Westport Rd., 526-5170, 1075 Bardstown Rd., 452-8990, 13303 Shelbyville Rd., 244-7173. Now with four Louisville locations, this increasingly popular Tex-Mex chain, with an emphasis on cooking with humanely-raised meat products, seems to have struck a chord with consumers. \$ L D
- CITIZEN 7** 10715 Meeting St. Norton Commons is getting another restaurant choice, a Latin-themed place with a margarita menu at the bar. The menu will be conceived and overseen by Allan Rosenberg, when he is not taking care of business at Fontleroy's, but an on-site chef will be executing the dishes. \$\$ L D
- COCONUT BEACH TACOS & CERVEZA** 2787 S. Floyd St., 634-2843. The menu here is anchored by bargain-priced tacos created to lure in U of L students from nearby (the place is across from Papa John's Cardinal Stadium), as well as burritos, empanadas and tortas. Come the weekend, the huge space is converted into a bar and dance club. \$ L D
- CON HUEVOS** 2339 Frankfort Ave., 384-3027. As the name implies, this is Mexican breakfast, so you can get all your favorites *con huevos* (with eggs) or without. Expect *huevos rancheros*, *chilaquiles*, breakfast-style *enchiladas* (with eggs, of course), *frijoladas*, *churros*, and *molletes*. *Tortas* and *tacos* at lunch, too. \$ B Br L
- EL BURRITO LOCO** 9904 Linn Station Rd., 425-5465. \$ L D
- EL CAMINO** 1314 Bardstown Rd., 454-5417. A high-concept melding of tiki bar, southern California surfer hangout and well-crafted Mexican street-food emporium. The sound track features Beach Boy-era surfer music, and the TVs show surfer movies and Mexican wrestling only. In the warmer months, the patio is THE spot to be. \$\$ Br L D
- EL CAPORAL** 2209 Meadow Dr., 473-7840, 1909 Blankenbaker Pkwy., 266-9605. Louisville's growing Mexican-American community has fostered a happy trend: excellent, authentic Mexican food. El Caporal bridges the gap between the Latino and Anglo communities. \$ L D
- EL MARIACHI** 9901 La Grange Rd., 413-5770. Fans of this Mexican restaurant, situated between a bakery and an ethnic grocery, find much to rave about: *tacos* and *burritos* made with the bakery's fresh tortillas, funky authentic fillings, and quick, friendly service. \$ B L D
- EL MARLIN SEAFOOD RESTAURANT** 1850 S. Hurstbourne Pkwy., 365-1777. As genuine a take on Mexican seafood cookery as is possible in land-locked Kentucky. Choose mild or spicy preparations of marlin, tilapia, grouper and snappers. \$\$ L D
- EL MICHELADAS** 3027 S. Fourth St., 742-9687. This near-south side bar specializes in *micheladas*, the popular Mexican drink made with beer, lime juice and various sauces and spices (think a Mexican version of a bloody Mary). It serves lots of Mexican bar food appetizers like *nachos*, and offers karaoke as well. \$ L D
- EL MOLCAJETE** 8106 Preston Hwy., 742-3485, 3022 S. Third St., 638-0300. \$ L D
- EL MOLCAJETE** 2932 S. Fourth St., 638-0300. You can get gringo-style *tacos* (with shredded lettuce, cheese & sour cream) at this south-end Mexican joint. But if you come here, why not eat like a native? Lash your pork, beef and chicken *tacos* with fresh-squeezed lime juice and a heap of sliced radishes. Want to get truly authentic? Step up to beef tongue (*lengua*), intestine (*tripas*) or brain (*sesos*). \$\$ L D
- EL MUNDO** 2345 Frankfort Ave., 899-9930. This crowded, noisy little Crescent Hill storefront offers creative renditions of Mexican regional specialties that make most diners want to yell "Olé!" The setting may lack the trendy flair of Rick Bayless' Frontera Grill in Chicago, but the fare mines a similar vein and does so nearly as well. \$ L D
- EL NOPAL** (20 Locations) These locally owned restaurants have become a growing mini-chain that now numbers twenty, winning popularity on the basis of delicious and inexpensive Mexican fare in comfortable surroundings. \$ L D
- EL RANCHERO** 2918 Hikes Ln., 410-5668. Aficionados of Mexican food speak well of the *nacho grande*, *tostadas de ceviche* and spicier-than-usual *queso*. \$\$ L D
- EL SOMBRERO** 2784 Meijer St, Jeffersonville IN, 285-0109. An Indianapolis restaurant group has taken over the old Bearno's near Meijer in Jville, and opened this "Americanized Mexican" restaurant. \$ B L D
- EL TACO LUCHADOR** 938 Baxter Ave., 583-0440. Chef Fernando Martinez keeps churning out creative, tasty and affordable restaurants. This time, a *taqueria*, in the heart of Baxter Ave.'s restaurant row. You may recognize some *taco* names, such as *carnitas* or *carne asada*, but as the Martinezes have done at their numerous other restaurants, everything gets a clever riff in the kitchen. Call it elevated Mexican street food. And do try the amazing *tortas*. \$ L D
- EL TARASCO** 5425 New Cut Rd., 368-5628, 110 Fairfax Ave., 895-8010, 9901 LaGrange Rd., 326-9373. El Tarasco's take on Mexican food appeals both to the area's growing Latino population and Anglos who want to enjoy a South-of-the-Border culinary adventure without compromise. \$ L D
- EL TORAZO** 1850 S. Hurstbourne Pkwy., 491-7272. A family-oriented Mexican restaurant offers the expected menu items, as well as some more sophisticated dishes, such as *7 mares sopa*, a soup with shrimp, scallops and octopus; *banderillas*, a colorful beef brochette; and *chuleta sabrosa*, a Durango-style grilled steak. \$\$ L D
- EL TORITO DE JALISCO** 4325 Preston Hwy., 409-8138. \$ L D
- EL TORO CANTINA & GRILL** 10602 Shelbyville Rd., 489-3839. One of the top Mexican restaurants in the metro, El Toro earns our recommendation for food, service and environment. Tex-Mex dishes are fine, but save room for the authentic Mexican seafood specialties. \$ L D
- FIESTA TIME AMIGOS** 8133 Bardstown Rd., 231-2444. \$ L D
- FIESTA TIME MEXICAN GRILL** 11320 Maple Brook Dr., 425-9144. \$ L D
- GUACA MOLE** 9921 Ormsby Station Rd., 365-4823. When Fernando Martinez returned to Louisville, he started his remarkable new restaurant blitz with this East End "creative Mexican" restaurant. As the name emphasizes, the menu explores different moles, and the creativity comes with modern twists on classic Mexican dishes. Fans quickly warmed to the food and the up-to-the-minute cocktail program designed by Martinez's wife Christina. \$\$ Br L D
- HAY CHI WA WAA** 808 Lyndon Ln., 883-1924. This Tex-Mex place lives up to its tagline, "Ditch the chains for authentic Mexican." The menu claims everything is prepared from scratch in generous portions. In addition to *fajitas* and *burritos*, there is a "100% Mexicano" section (*carne guisada*, *tacos al carbon*), and a fun bar menu. \$ L D
- ISRAEL'S DELICIAS DE MEXICO GOURMET** 1515 E. Market St., New Albany, IN, 725-9139. Israel Landon introduced Kentuckiana to his Mexican home-style cooking at La Rosita a few years ago. Now he is back at his original location serving street *tacos* and Mayan *quesadillas*. Weekly specials highlight cuisine from various regions of Mexico, including seafood dishes and new desserts. \$ L D
- LA BAMBA** 1237 Bardstown Rd., 451-1418. La Bamba boasts of its "burritos as big as your head." It may be Louisville's most startling case of an eatery that is more than it appears to be, and that goes for both quality and quantity. Franchised and fast-foodish, it pleasantly surprises with genuine Mexican fare and Latino flair. \$ L D
- LA COCINA DE MAMA** 520 S. Fourth St., 315-0666. The restaurant in the space just south of the Seelbach has a name that promises down homey ethnic dishes. Early enthusiastic fans report that though the menu lists standard Mexican fare, the execution of those dishes is excellent. Quick service for lunch, a commitment to fresh ingredients and a tasty Happy Hour margarita have earned it good word of mouth. \$\$ L D
- LA HACIENDA GUADALAJARA** 4132 Outer Loop, 384-6427. \$ B L D
- LA POPULAR** 2521 Seventh St Rd., 636-3688. \$ L D
- LA RIVIERA MAYA** 8104 National Turnpike, 361-3566. This South End Mexican restaurant is popular with local Latinos, which is always a good sign. Look for *gorditas* and *carne asada*, as well as familiar fare like *enchiladas*. Word is that the *horchata* is rich and spiced just right. \$ L D
- LA ROSITA TAQUERIA** 8730 Westport Rd., 618-4588, 5059 Preston Hwy., 618-2883. For those who crave genuine Mexican *tacos*, you want them convenient when the urge to scarf one down strikes. These little places will certainly satisfy those cravings. \$ L D
- LA SIERRA RESTAURANT AND TAQUERIA** 6501 Shepherdsville Rd., 969-7938. \$
- LAS GORDITAS** 4756 Bardstown Rd., 492-0112. As Louisville's small but thriving Latino community grows, it's now possible to enjoy an authentic Mexico City-style dining experience at this *taco* and *gordita* wagon that rolls up in the Eastland Shopping Center Thursdays through Sundays only. Family owners and chefs Pat and Esperanza Costas and Ofelia Ortiz are completely bilingual, and as friendly as can be. \$ D
- LOLITA'S TACOS** 4222 Poplar Level Rd., 459-4356. This tiny place may look like a fast-food joint, but the food is about as genuine Mexican as you'll find. Crisp or soft *tacos* and *burritos* the size of paper-towel rolls turn a meal here into a real bargain. \$ L D
- LOS AZTECAS** 530 W. Main St., 561-8535, 1107 Herr Ln., 426-3994, 9207 U.S. Hwy. 42, 228-2450. Genuine Mexican cuisine has become a viable option in Louisville, thanks to a growing immigrant community. With fresh bar and blender offerings, creative appetizers and comfortable seating, Los Aztecas is one of the best, with tasty Mexican dishes good enough to lure us back again and again. \$ L D
- MANGO'S BAR & GRILL** 4632 S. Hurstbourne Pkwy., 671-5291, 1921 Bishop Ln., 749-5300. \$ L D
- MAYAN CAFÉ** 813 E. Market St., 566-0651. Chef Bruce Ucan arguably kicked off the restaurant renaissance along East Market Street, in the area now known as Nulu. His stylish bistro serves distinctive cuisine from Ucan's native Yucatan Peninsula. \$\$ L D
- MEXICAN FIESTA** 4507 Bardstown Rd., 491-2922 \$ L D
- MIGO** 2222 Dundee Rd., 882-3279. *Tacos*, imaginatively conceived by Adam Burrell and Chase Mucirino are the focus of the restaurant that replaces Loop 22. The space has been renovated, the ambience is laid-back casual, and the flavor influences come from Brazil, Argentina and even Korea. \$\$ D
- PINA FIESTA REAL MEXICAN GRILL** 7895 Dixie Hwy., 995-6775. Fans of Mexican food have another place to try, out along the wide, wide highway. You won't find anything new here, but they say it will be real. \$ L D

**PUERTO VALLARTA** 4214 Charlestown Rd., New Albany IN, 945-3588, 125 Quartermaster Ct., Jeffersonville IN, 288-2022, 7814 Beulah Church Rd., 239-4646. \$\$ **L D** ♫

**QDOBA MEXICAN GRILL** (17 locations). This chain operation extends from Louisville to Frankfort and Lexington. Fast-foodish in style, Qdoba edges out its competitors on variety and interesting salsas, plus sizable portions at a price you can afford. \$ **L D** ☺

**RAMIRO'S CANTINA** 2350 Frankfort Ave., 895-3333. Ramiro Gandara's Mexican restaurant in the heart of Crescent Hill's restaurant row has his mom, Tina Ruton Escajeda, in control in the kitchen. Together they deliver some unique menu items, such as enchiladas verdes, lobster quesadilla, guacamole burger, and shrimp fajitas. And don't forget Tina's specialty: scratch-made tamales. Vegetarian choices too, and a full bar. \$ **L D** ☺☹☺

**ROSTICERIA LUNA** 5213 Preston Hwy., 962-8898. Tiny and cluttered and very friendly, this little spot on Preston looks like another *tacqueria* but the specialty, Mexican-style roasted chicken, takes it to another level, juicy and succulent and roasted golden brown. Chicken simply doesn't get any better than this. \$ **L D** ☺☹

**SANTA FE GRILL** 3000 S. Third St., 634-3722. This tiny eatery in a century-old South End storefront near Churchill Downs never fails to satisfy with genuine Mexican tacos and other simple fare at prices that will leave you plenty of change for an exacta bet at the races. \$ **L D**

**SEÑOR IGUANAS** 1415 Broadway St., Clarksville IN, 280-8555, 3105 S. Second St., 368-0876, 9424 Shelbyville Rd., 425-4581, 9909 Taylorsville Rd., 409-9565, 4000 Dutchmans Ln., 742-1900, 5637 Outer Loop, 708-2165. This expanding local chain is going upscale, with re-designed crisp modern decor, well-prepared Mexican food, and plenty of it, in a casual, comfortable modern atmosphere. \$ **L D** ☺☹☺☺

**SIN FRONTERAS** 827 Eastern Blvd., Clarksville IN, 292-0901. \$\$ **L D** ♫

**SOL AZTECAS** 2427 Bardstown Rd., 459-7776. Founded by Saul Garcia down on Main St.'s museum row, his restaurant has an extensive menu that satisfies those who want standard fare like tacos, fajitas and burritos, and also offers more sophisticated fare like salmon and shrimp, steak and several Mexican chicken preparations. \$ **L D** ☺☹☺

**TACO TICO** 5925 Terry Rd., 449-9888. Founded in Wichita in 1962, the same year Taco Bell was born in Southern California, the Taco Tico chain had been gone locally for more than a decade. Its happy return has been drawing remarkable crowds. \$ **L D**

**TACQUERIA LA MEXICANA** 6201 Preston Hwy., 969-4449. The tacos are fine at this tiny storefront. This is seriously ethnic stuff, but Anglos are thoroughly welcome, the staff is bilingual, and they will happily provide a menu with all the English translations written in. \$ **L D**

**TAQUERIA RAMIREZ** 4806 Bardstown Rd., 491-9300. You can find the expected here — tacos, burritos, enchiladas, fajitas, quesadillas — but with sincerity and fewer accommodations to American tastes. Unassuming decor, but satisfying Mexican food. \$ **L D** ♫

**TIENDA LA CHAPINLANDIA** 1209 McCawley Rd., 384-7075. If those tiny hole-in-the-wall places are the best for real Mexican food, this little South End place will satisfy Okolona's need for tacos and burritos. \$ **L D** ♫

**VILLE TAQUERIA** 3922 Westport Rd., 721-2886. Owner Fabian Garcia builds tacos upon scratch-made tortillas, tortas, and burritos — the way he tasted them when he visited Mexico as a kid. The bar serves margaritas, "bourbonritas" and *Micheladas* (the beer, tomato juice and hot sauce concoction commonly found in better Mexican restaurants). \$ **L D** ☺☹

**WILD RITAS** 445 E. Market St., 584-7482. Downtown needed this new concept from the owners of Wild Eggs: Modern Mexican food and a hundred choices of tequila at the bar. Owners J.D. Rothberg and Shane Hall, along with Chef Tony Efstratiadis have put together an entertaining and tasty menu, with things like tangy-spicy ceviches, mussels con chorizo, tamarind-glazed cod, a bunch of different tacos and an upscale tamale. \$\$ **L D** ☺☹☺

**YELLOW CACTUS** 3620 Paoli Pk., Floyds Knobs IN, 903-0313. A yellow neon cactus draws diners to this Indiana restaurant that offers standard Mexican cantina fare, as well as steak and chicken in both American and Mexican styles, and a few seafood dishes. \$ **L D** ☺☹

## LATIN AMERICAN

**ME GUSTA LATIN KITCHEN & BAR** 129 W. Main St., 583-5505. The owners of this Whiskey Row space have introduced a pan-Latin menu featuring *quesadillas*, tacos and *fajitas*, plus a Cuban sandwich and steak *tampiqueno* at lunch. For dinner, you'll find the Argentinian mixed grill *parrillada* and marinated lamb shank with Peruvian spices. \$\$ **L D** ☺☹☺

**YUMMY POLLO** 4222 Bishop Ln., 618-1400. You can get Peruvian-style charcoal roasted chicken here by the piece, half or whole bird. American-style side dishes include fried or mashed potatoes, rice, steamed vegetables, slaw and pasta salad. \$ **L**

## DESSERTS / BAKERY

**2 DIPS AND A SHAKE** 321 W. Main St., 566-3258. Got an ice cream craving? Specifically a Comfy Cow craving but you don't have the time to rush from downtown to the 'burbs to sate it? Then visit this spot across the street from Actors Theater to get your fix. \$ ☺



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530 W. Main Street | 561-8535  
[www.losaztecas.net](http://www.losaztecas.net)

**ADRIENNE & CO. BAKERY CAFÉ** 129 W. Court Ave., Jeffersonville IN, 282-2665. If you need something for your sweet tooth and won't be denied, count yourself lucky if the craving strikes when you're in the vicinity of this cozy Southern Indiana spot, with its good selection of homemade cakes and treats. \$ ☺

**ANNIE MAY'S SWEETS CAFÉ** 3110 Frankfort Ave., 384-2667. The only gluten and nut-free bakery in the state caters to customers with dietary issues such as celiac disease and allergies. Cookies, brownies, cakes, pies, wedding cakes all made without wheat, dairy, eggs, soy or tree nuts. Arrive early, before the vegan and allergen-free oatmeal cream pie cookies sell out. \$

**THE ARCTIC SCOOP** 841 S. Hurstbourne Pkwy., 409-6602. Flash-freezing by liquid nitrogen produces super smooth and creamy ice cream, the owners of this family run shop assert. Choose your flavor combinations, and watch it all come together in front of your eyes. \$ ☺

**BOUDREAUX'S NEW ORLEANS STYLE SNO-BALLS** 11816 Shelbyville Rd., This little family run shop offers the garishly colored shaved ice treat with all sorts of syrup flavors and toppings. \$ ☺

**BREADWORKS** 3628 Brownsboro Rd., 893-3200, 2204 Dundee Rd., 452-1510, 11800 Shelbyville Rd., 254-2885. \$ B

**CAKE FLOUR** 2420 Lime Kiln Ln., 425-0130. This little bakery, with its all-natural ethos and locavore connections expanded its menu options beyond savory scones into bacon and egg biscuit sandwiches, catered box breakfasts for offices and large quiches by pre-order. Lunch offerings include stuffed croissant sandwiches and soups, and a new espresso bar is there to deliver a fresh jolt. \$ ☺

**CELLAR DOOR CHOCOLATES** 1201 Story Ave., 561-2940, 7900 Shelbyville Rd. (Oxmoor Mall Kiosk). Erika Chavez-Graziano continues her chocolate explorations at her artsy shop in the Butchertown

Market building on Story Ave., as well as at a kiosk in Oxmoor Mall. Look for esoteric, but luscious, inventive chocolate confections such as beer flavored truffles and avocado soft-centers. \$

**CLIFTON DONUTS** 2317 Brownsboro Rd., 749-6896. A family from Thailand produces very fresh donuts of all sorts daily to an appreciative crowd from the Clifton corridor. Fans favorably compare the offerings here to those at the chains, lauding freshness of product and friendliness of service. \$ B

**COCO'S CAKES** 501 W. Oak St., 836-1707. This recently opened little bakery in the near West End does special orders and wedding cakes, as well as cupcakes and cheesecake. \$

**THE COMFY COW** 1301 Herr Ln., 425-4979, 2223 Frankfort Ave., 409-4616, 339 W. Cardinal Blvd., 409-5090, 109 E. Market St., New Albany IN, 924-7197, 1449 Bardstown Rd., 365-2853, 1450 Veteran's Pkwy., Jeffersonville, IN, 725-7358, 13301 Shelbyville Rd., 883-4131. Now fans of this "new-fashioned" ice-cream parlor can find their favorite flavors popping up all over town as outlets are now in Jeffersonville and Middletown Common. And, you can now find Comfy Cow products in Krogers ice cream section. \$ ☺

**DALAT'S GATEAUX & BAKERY** 6915 Southside Dr., 368-9280. It's a French bakery, run by a Vietnamese family, which makes perfect sense. Order French pastry, cakes and cookies as well as Vietnamese specialties. Savory choices, such as pork *pate* wrapped in *choux* pastry are also available. \$

**DESSERTS BY HELEN** 3500 Frankfort Ave., 451-7151. Helen Friedman has earned a loyal clientele since the 1970s with her elegant cakes, tempting pies and tortes and designer cookies. \$\$

**DINO'S BAKERY** 4162 Bardstown Rd., 493-2396. Dino Ghazawi, whose family owned a bakery in his native Jordan, has renovated space in the Buechel Plaza Shopping Center, installed three ovens for baking pita, French and Italian bread and pies. Many of those are sold wholesale, but retail shoppers can get locally made fresh pita and other Middle Eastern groceries. \$ B

**DIVINE TREATS** 1404 Eastern Blvd., Clarksville IN. 590-1470. This Southern Indiana bakery and café provides cakes cookies and other treats. \$ B L

**DUNKIN DONUTS** 1250 Bardstown Rd., 290-3865. You will find hot sandwiches as well as doughnuts and coffee, just what you need to get you going in the morning or to get you steady enough to get home at night. \$ B L ☺

**GELATO GILBERTO** 9434 Norton Commons Blvd., 423-7751. Justin and Kristin Gilbert so loved the gelato they ate as students in Italy that they returned there after graduating to study gelato making. Their popular store draws fans out to Norton Commons, though owners can often be found scooping cones and cups at special events. Their store menu includes pies and crepes as well. \$ ☺

**GIG'S CUPCAKES** 1977 S. Hurstbourne Pkwy., 499-4998. The first outpost of the Tennessee bakery chain in Kentucky; this little shop offers a changing selection of high-end cupcakes in designer flavors — Bailey's Irish cream, apple spice, coconut snowball, and so on. \$

**HEITZMAN TRADITIONAL BAKERY & DELI** 9426 Shelbyville Rd., 426-7736. The Heitzman family has been baking in the Louisville area since your great-aunt was a girl ordering dinner rolls. Made fresh daily, the pies, cakes, cookies and specialty pastries provide tasty nostalgia for all who visit. \$

**HOMEMADE ICE CREAM & PIE KITCHEN** 2525 Bardstown Rd., 459-8184, 1041 Bardstown Rd., 618-3380, 3737 Lexington Rd., 893-3303, 3598 Springhurst Blvd., 326-8990, 12531 Shelbyville Rd., 245-7031, 5606 Bardstown Rd., 239-3880, 3113 Blackiston Mill Rd., Clarksville IN, 590-3580, 2232 Frankfort Ave., 409-6100. \$ L D ☺☺

**HONEY CREME DONUT SHOP** 514 Vincennes St., New Albany IN, 945-2150. Off the beaten track, this down-homey bakery in a plain white building offers a wide selection of doughnuts, fritters and Danish that keeps the shop's fans coming back again and again. \$ B

**JACKKNIFE CAFÉ AT CELLAR DOOR CHOCOLATES** 1201 Story Ave., 561-2940. Jackknife's has morphed from a breakfast café to a bakery. Come in any weekday for cupcakes, and mini-cheesecakes, and be aware that what look like Rice Krispie treats harbor a substrate of other cereals under the sticky bonding. Or, explore a hot chocolate flight, each variety accompanied by a different flavored marshmallow. \$\$ B L ☺

**JASMIN BAKERY** 2201 Steier Ln., 458-0013. This "European-style" bakery offers an eclectic menu of Eastern Mediterranean fare, such as gyros and *baklava*, as well as breads. \$ B L D ☺

**MY FAVORITE MUFFIN** 9800 Shelbyville Rd., 426-9645. All the muffins are made right in the store, including such popular choices as the Cinnamon Crumb and the Turtle Muffin. \$ B

**NORD'S BAKERY** 2118 S. Preston St., 634-0931. This old-school, family-owned bakery on the edge of Germantown has a devoted following, drawn by divine Danish, donuts, and great coffee from the nearby Sunergos micro-roastery — and if you're a sucker for over-the-top excess, try the caramel donut topped with — yes, it's true — bacon. \$ B

**PEARL STREET TREATS** 301 Pearl St., Jeffersonville, IN. 288-8850. An invigorating walk across the Big Four Bridge will bring you down very close to this family-run frozen yogurt shop that also serves soup, chili, cookies, popcorn, and frozen dog treats. Novelty soda flavors in the cooler, but they will refill your water bottle for free. \$ L D

**PLEHN'S BAKERY** 3940 Shelbyville Rd., 896-4438. A neighborhood institution, this bakery is as busy as it is nostalgic. Enjoy the hometown soda fountain with ice cream while you wait for your hand-decorated birthday cake, breakfast rolls or colorful cookies to be boxed. \$ B

**STATE DONUTS** 12907 Factory Ln., 409-8825. \$

**SUGAR AND SPICE DONUT SHOP** 5613 Bardstown Rd., 231-1411. This Fern Creek bakery has loads of loyal fans, who often buy out their favorite donut by mid-morning. Coffee to go too, of course, and even little half-pints of chocolate milk. \$ B

**SWEET FROG** 10494 Westport Rd., 423-3993, 1401 Veterans Parkway Ct., Clarksville IN, 725-7765, 5909 Timber Ridge Dr., 228-3535, 1987 S. Hurstbourne Pkwy., 499-9964. The hook here is a wall of live-culture self-serve yogurt dispensers. A toppings bar includes sprinkles, chocolate and butterscotch sauces, graham crackers — and on and on. \$ B

**SWEET STUFF BAKERY** 323 E. Spring St., New Albany IN, 948-2507. This long-time southern Indiana home-style bakery is noted for baked goods just like your grandmother made. Its specialty: painted sugar cookies, with designs in white chocolate that change with the seasons and holidays. Also custom cookie and cake designs. \$ B

**SWEET SURRENDER** 1804 Frankfort Ave., 899-2008. Sweet Surrender, with Jessica Haskell at the helm, has returned to its original Clifton neighborhood to provide elegant desserts. \$\$ ☺☺

**SWEETS BY MORGAN** 533 Spring St., Jeffersonville, IN. 644-4276. Owner Morgan Coomer is dedicated to scratch baking and using real butter in her icings. Expect the usual sweet bakery items like cookies and cupcakes, along with clever specialties. \$ B L D

**THE BAKERY** 3100 Bardstown Rd., 452-1210. Not just a fine bakery but a place where bakers learn their business, this excellent establishment is part of the culinary program at Sullivan University. It's hard to beat the quality breads and pastries offered here to eat in or carry out. \$

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**THE FUDGERY** 416 S Fourth St.(Fourth Street Live), 409-7484. \$

**WILLIAM'S BAKERY** 1051 N. Clark Blvd., Clarksville IN, 284-2867. \$ B

**WILTSHIRE PANTRY BAKERY AND CAFÉ** 901 Barret Ave., 581-8561 (See listing under Cafés.)

## COFFEE / TEA HOUSES

**ARGO SONS COFFEE** 3640 S. Hurstbourne Pkwy., 365-4554. This roastery is mostly a wholesale business, but there is a classic espresso bar, so you can run in, buy a few pounds of beans and have a nice cuppa. No crullers or Danish, though. \$

**BEAN STREET COFFEE CO.** 101 Lafollette Station, Floyds Knobs IN, 923-1404. Bean Street introduced the Sunny Side to the joys of serious espresso. Like all good coffee shops, they're not just an eatery, but a cultural hangout. \$

**BORSALINO COFFEE AND EUROPEAN PASTRY-DELI** 3825 Bardstown Rd., 807-5325. This Buechel store is somewhere between a coffee shop, a fancy bakery and a deli. You can stop in for your morning coffee and sweet bun to go, buy a cake for dessert or take away a stuffed pita for lunch. \$

**COFFEE CROSSING** 4212 Charlestown Rd., New Albany IN, 981-2633. \$ ☺

**DAYS ESPRESSO AND COFFEE BAR** 1420 Bardstown Rd., 456-1170. Dark and cozy, with an old-fashioned feeling, Day's has everything you would expect in a college-neighborhood coffee shop except a college near by. \$ ☺☺

**HEINE BROTHERS COFFEE** (14 locations) Heine Bros. continues their dominance in the local brewing scene. The stores are always friendly and affordable, with good coffee roasted on the premises and a short list of pastries, desserts and panini sandwiches. \$ ☺☺🎵

**HIGHLAND COFFEE CO.** 1140 Bardstown Rd., 451-4545. Offering two ways to get wired, this cozy neighborhood coffee shop also functions as one of Louisville's top Internet cafés, where you can enjoy a hot cappuccino while you surf the 'net in a WiFi hot spot. Funky Seattle-style ambience is a plus. \$ ☺☺

**THE HOBKNOBB ROASTING CO.** 3700 Paoli Pike, Floyds Knobs IN, 923-1458. HobKnobb offers fresh hot coffee, espresso drinks and fresh baked pastries, cakes and cookies. \$ ☺

**KOLKIN COFFEE** 2736 Charlestown Rd., New Albany, IN, 920-0593. This family run caffeine dispensary on the north side of New Albany serves coffee from Sunergos roastery in a cheerful, inviting environment. \$

**LOUISVILLE COFFEE COMPANY ESPRESSO BAR CAFÉ** 10414 Watterson Trail, 797-3257. This suburban caffeine provider offers all that a Hurstbourne-bound shopper will need to charge up: lattes, cappuccinos, chai, Italian sodas. \$ B L D

**LOUISVILLE TEA COMPANY** 9305 New LaGrange Rd., 365-2516. Teas of all sorts, pastries and cookies make for a perfect morning snack the English call "elevenses." \$ B L

**MRS. POTTER'S COFFEE** 718 W. Main St., 581-1867. \$ ☺

**PLEASE AND THANK YOU** 800 E. Market St., 553-0113. This coffee house serves breakfast and lunch, and offers an eclectic selection of vinyl records, which can be sampled in a listening room. Try the ganache latte, granola parfait, or a field greens salad with dried cherries and blue cheese. \$ B L ☺

**PRESS ON MARKET** 252 E. Market St. Located in, but separate from, the new Nucleus Research Park on the edge of NuLu, this traditional coffee house serves Argo and Sons coffees, Elmwood Inn teas, and custom artisan baked goods provided Tom Edwards of

Louisville mill flours. The striking downtown space will include a courtyard. \$ ☺

**QUILL'S COFFEE SHOP** 930 Baxter Ave., 742-6129, 327 W. Cardinal Blvd., 690-5553, 137 E. Market St., New Albany IN, 590-3426. Fans of this local purveyor of excellent coffee and provider of amenable working spaces can find their caffeine fix and wi-fi hotspot at any of the three locations. \$ ☺

**RED HOT ROASTERS** 1402 Payne St., 569-0000, 901 S. Fourth St. (Spalding University), 585-9911. Drive-through the original take-away joint (entrance off Lexington Rd.) or walk into the little space at Spalding, for your morning latte, cold-brewed iced coffee drinks, or excellent whole beans roasted on the premises. \$

**SAFAI COFFEE** 1707 Bardstown Rd., 384-3555. This casual spot boasts the ambience of a friendly old-fashioned book shop, with comfortable seating, house-made crepes, and roasted-on-site coffee. \$ B L ☺

**SISTER BEAN'S** 5225 New Cut Rd., 364-0082. \$ ☺

**STARBUCKS COFFEE** (35 locations) \$ ☺

**STARLIGHT COFFEE CO.** 3131 Grant Line Rd., New Albany IN, 542-1522. This sister outlet to Bean Street Coffee also produces high quality joe to those on the upper fringes of New Albany. In both you can find all the popular varieties of coffee and chai, as well as baked goods from Adrienne's in Jeffersonville. \$ ☺

**SUNERGOS COFFEE** 2122 S. Preston St., 634-1243, 306 W. Woodlawn Ave., 368-2820, 231 S. Fifth St., 589-3222. Matthew Husted and Brian Miller used to roast their own coffee beans as a hobby. Their friends said they did it so well, they should turn pro — the result is Sunergos Coffee. \$

**VINT COFFEE** 2309 Frankfort Ave., 894-8060. Owned by Heine Bros. this Crescent Hill location is the only one that keeps the name that reflects the concept that all their beverages — coffee, tea, ale and wine — will "have a vintage, an annual release cycle." \$ ☺

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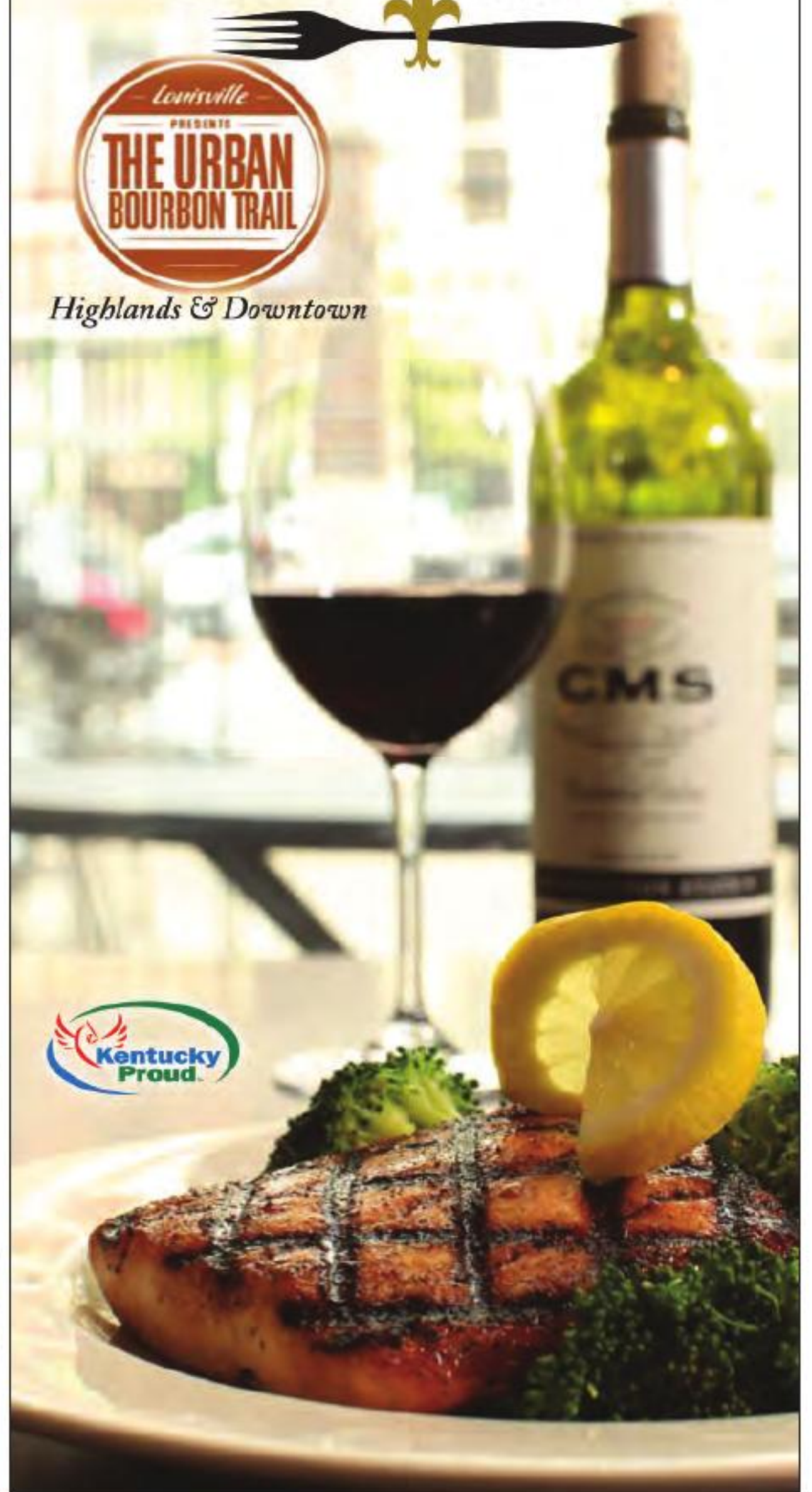
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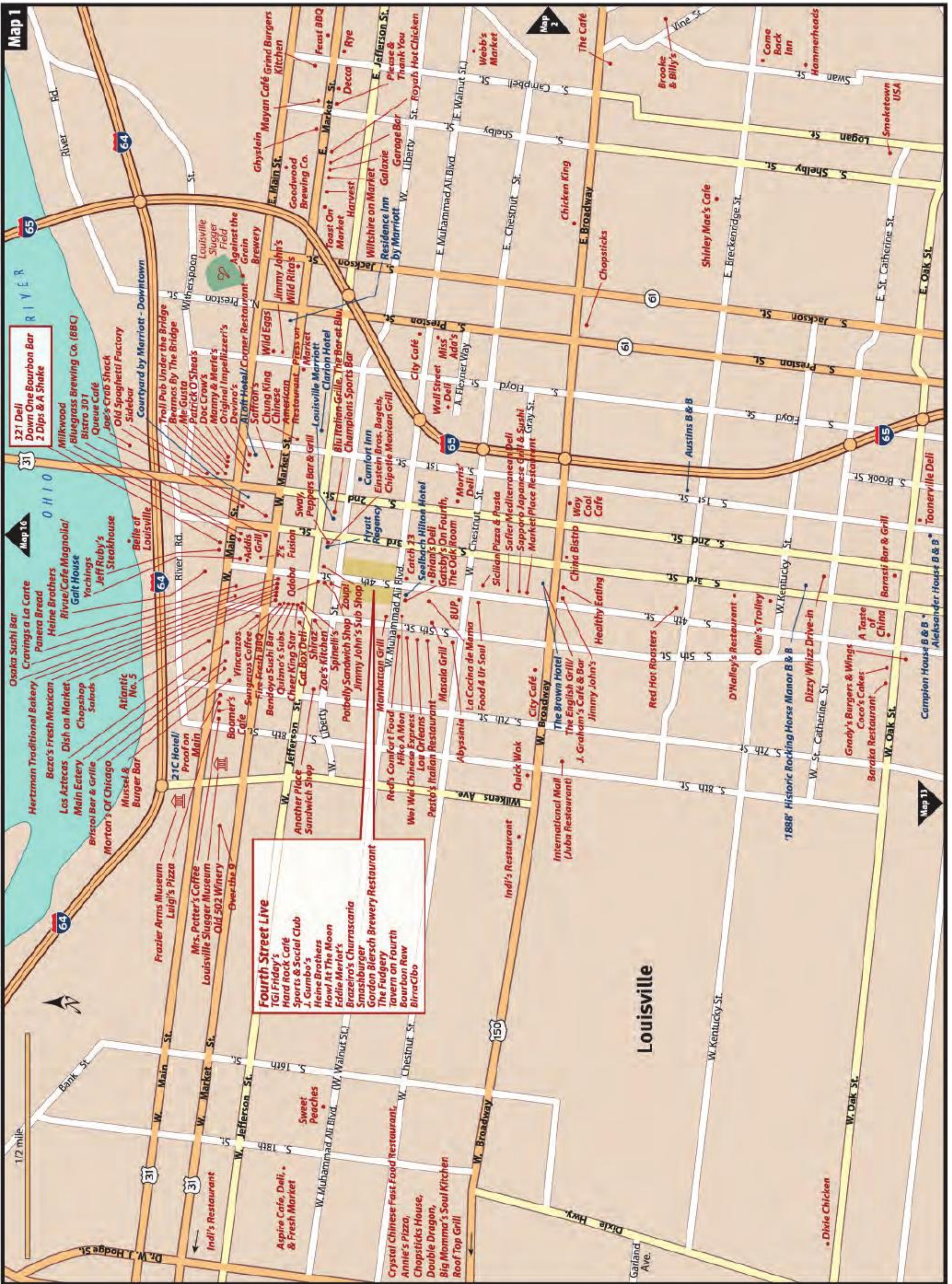
Highlands - Downtown - Hurstbourne - Prospect - Jeffersonville

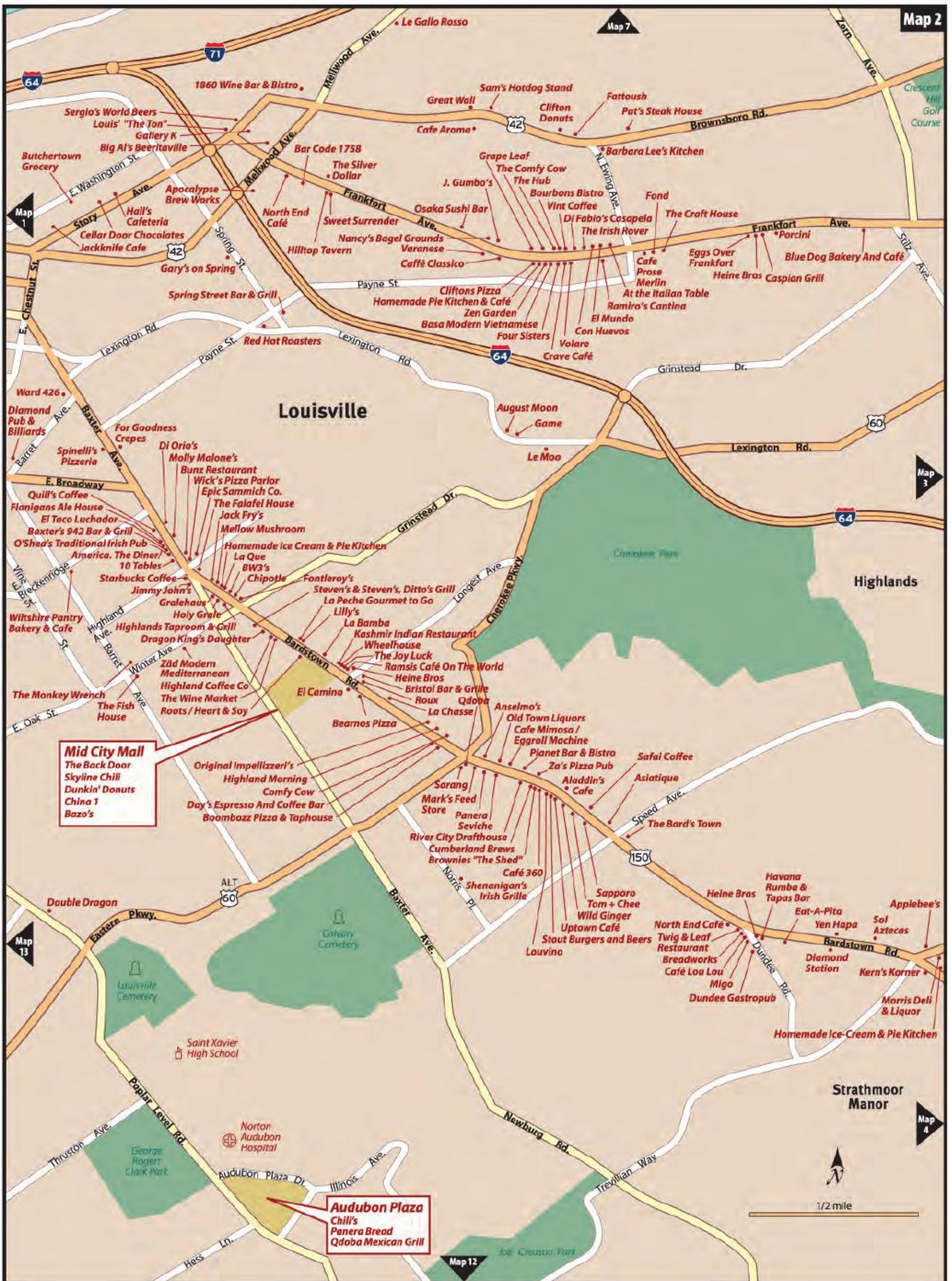
## LOUISVILLE ORIGINALS



Highlands & Downtown

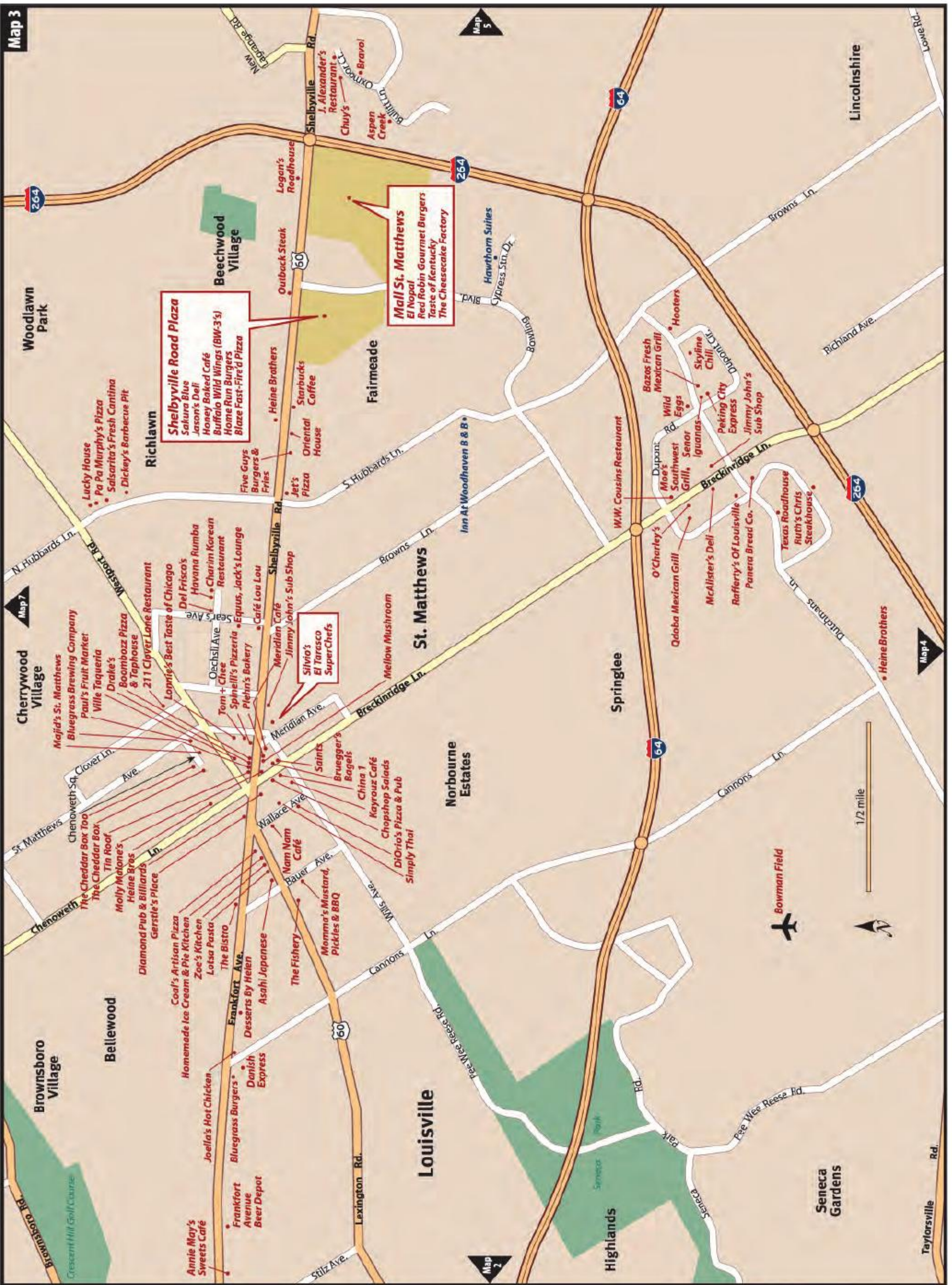




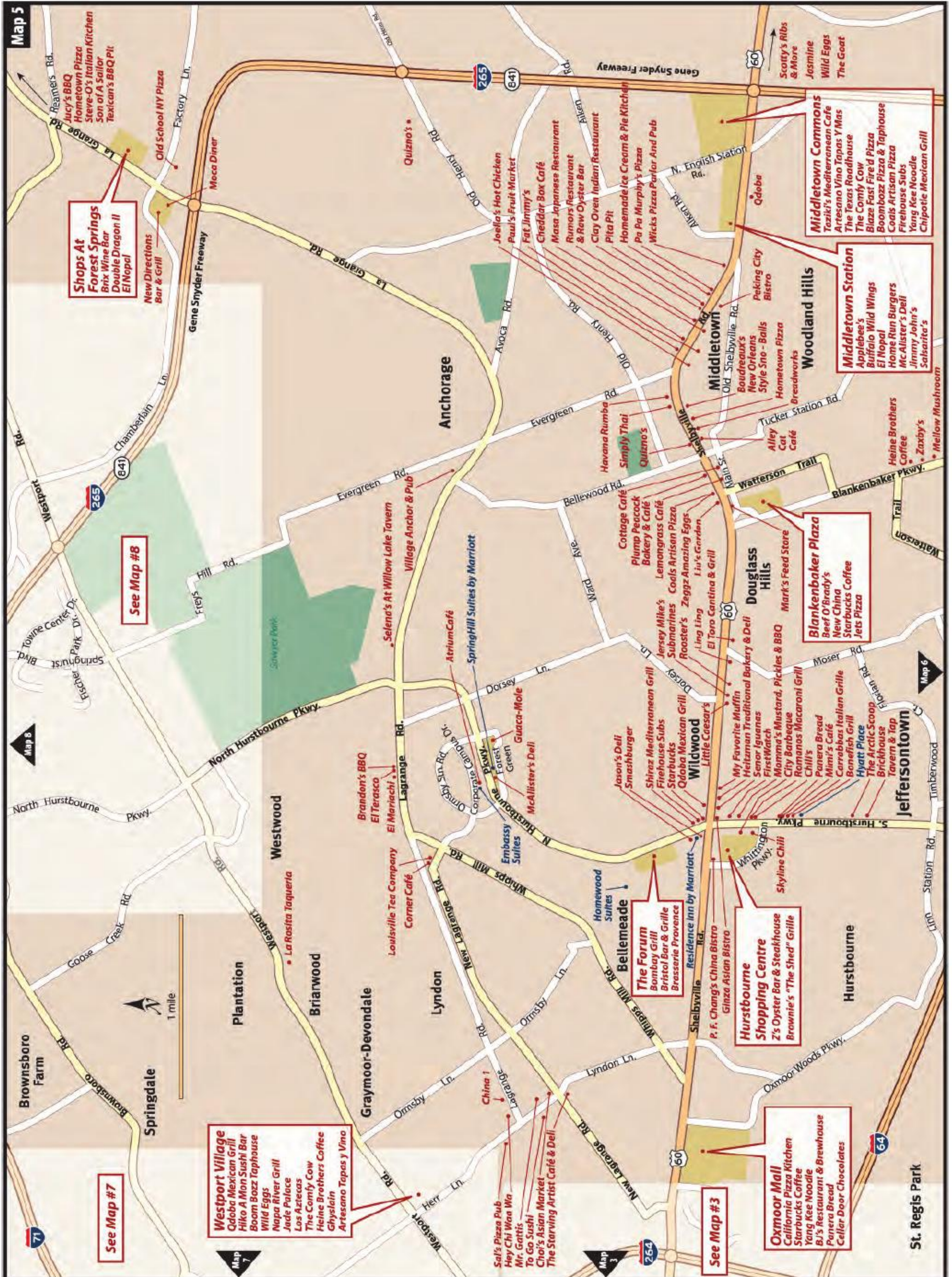


**Mid City Mall**  
The Back Door  
Skyline Chili  
Dunkin' Donuts  
China 1  
Bazo's

**Audubon Plaza**  
Chili's  
Panera Bread  
Qdoba Mexican Grill







**Shops At Forest Springs**  
 Brix Wine Bar  
 Double Dragon II  
 El Nopal  
 New Directions Bar & Grill

See Map #8

See Map #7

**Westport Village**  
 Qdoba Mexican Grill  
 Hiko A Mon Sushi Bar  
 Boom Bozz Taphouse  
 Wild Eggs  
 Napa River Grill  
 Jade Palace  
 Los Aztecas  
 The Comfy Cow  
 Heine Brothers Coffee  
 Ghyslain  
 Artesano Tapas y Vino

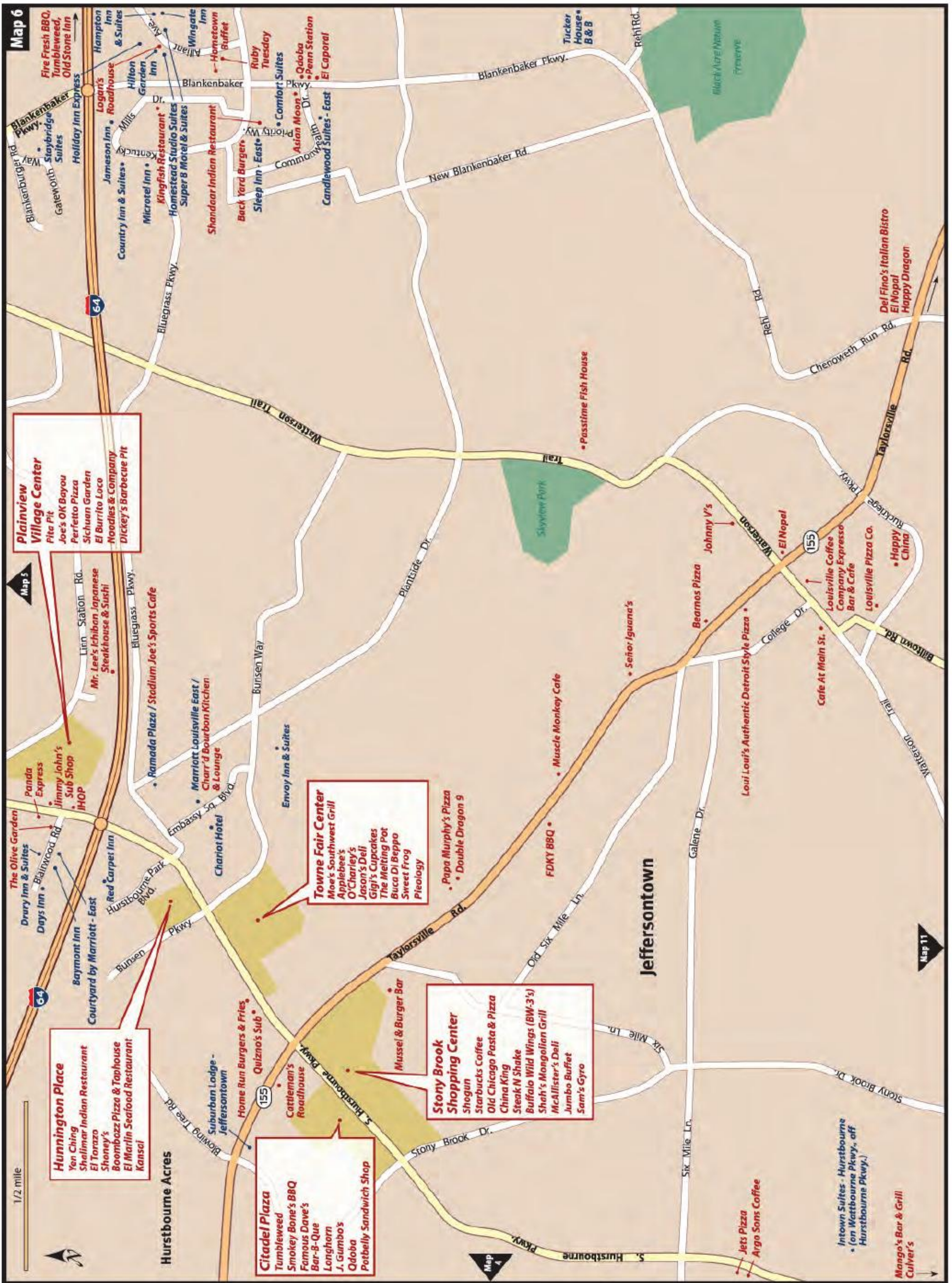
**Hurstbourne Shopping Centre**  
 Z's Oyster Bar & Steakhouse  
 Brownie's "The Shed" Grille

**Oxmoor Mall**  
 California Pizza Kitchen  
 Starbucks Coffee  
 Yang Kee Noodle  
 BJ's Restaurant & Brewhouse  
 Panera Bread  
 Celler Door Chocolates

**Middletown Commons**  
 Taziki's Mediterranean Cafe  
 Artesano Vino Tapas y Mas  
 The Texas Roadhouse  
 The Comfy Cow  
 Blaze Fast Fire'd Pizza  
 Boombozz Pizza & Taphouse  
 Coals Artisan Pizza  
 Firehouse Subs  
 Yang Kee Noodle  
 Chipotle Mexican Grill

**Middletown Station**  
 Applebee's  
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 El Nopal  
 Home Run Burgers  
 McAlister's Deli  
 Jimmy John's  
 Salsarita's

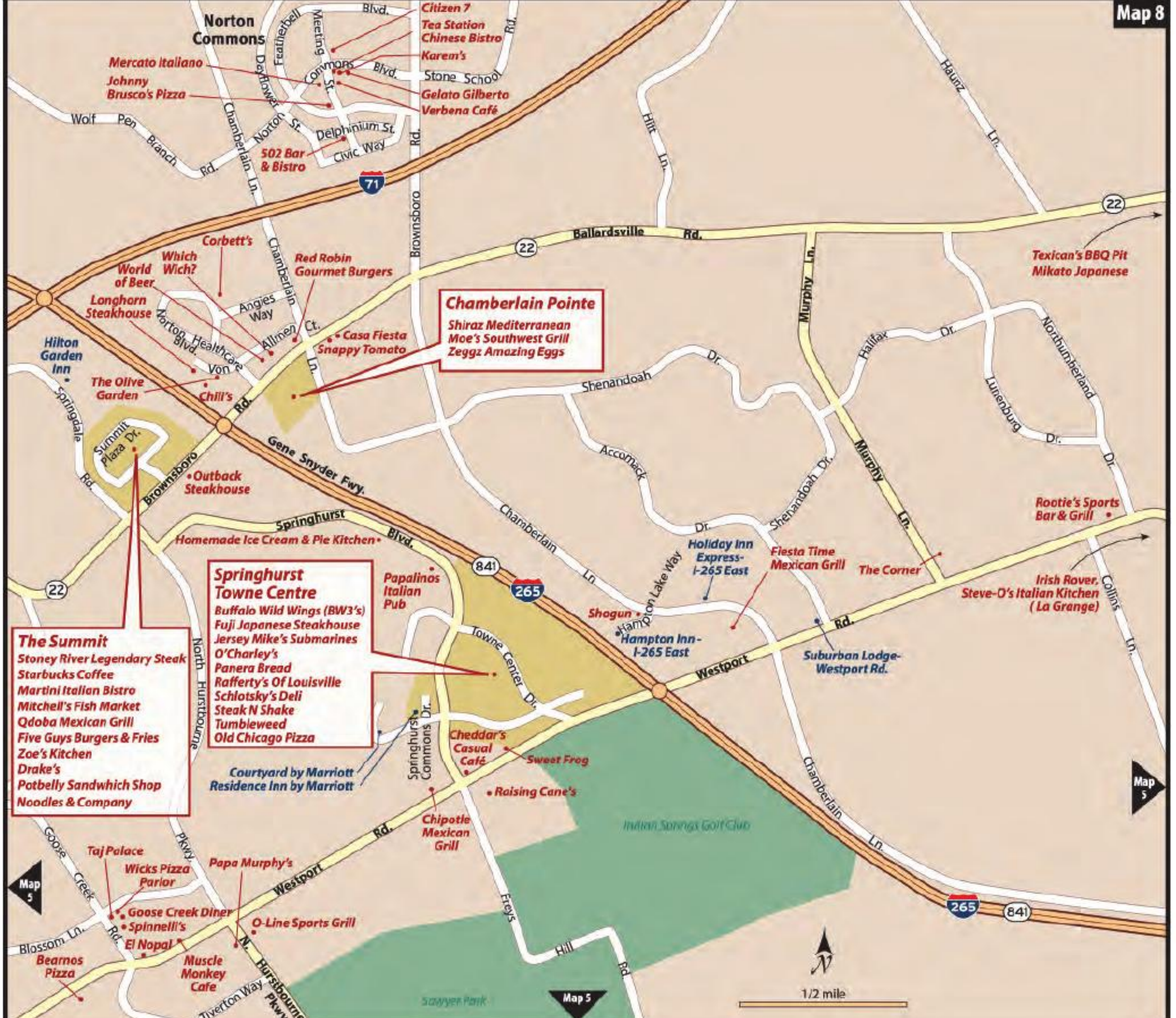
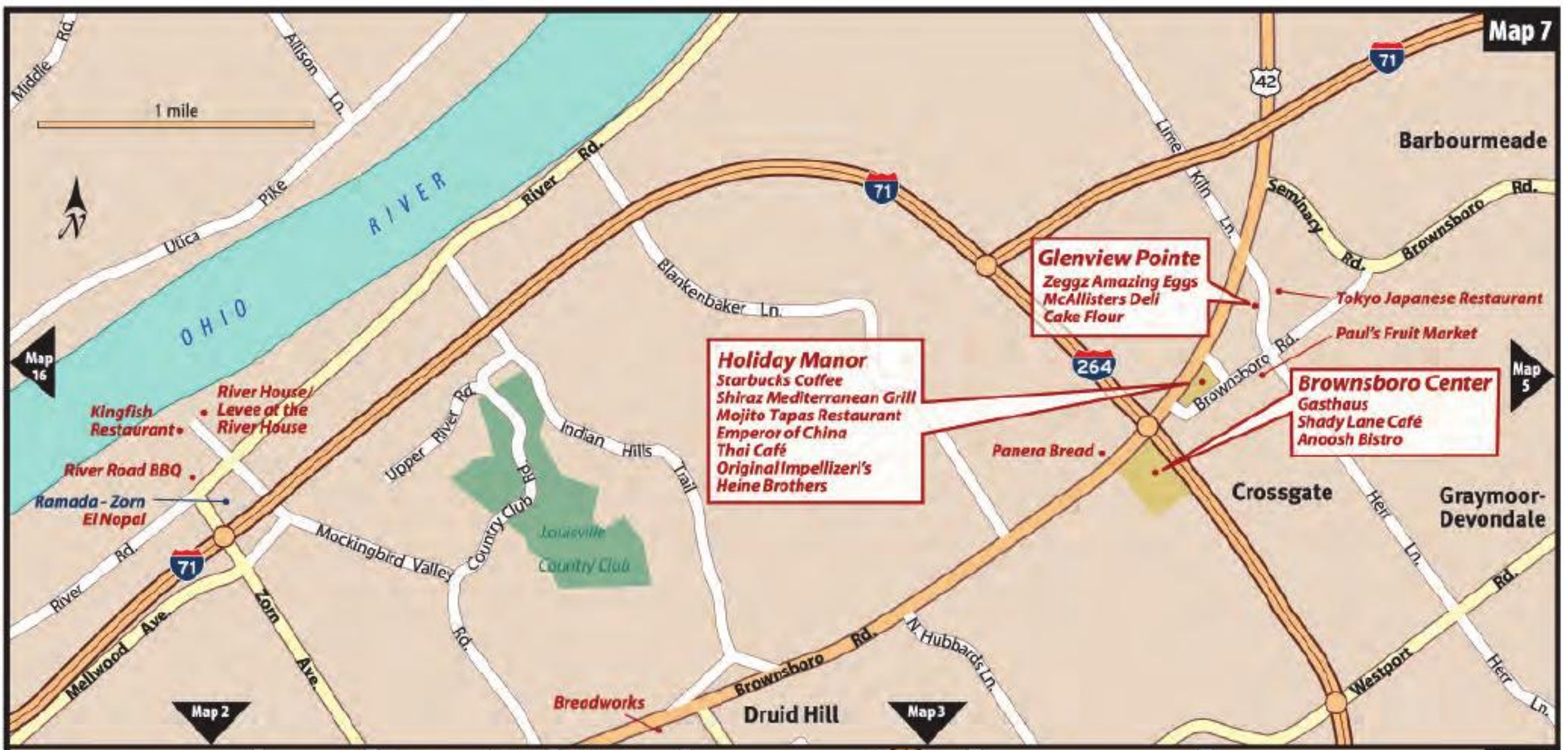
**Blankenbaker Plaza**  
 Beef O'Brady's  
 New China  
 Starbucks Coffee  
 Jets Pizza



Map 6

MAP • 6

(EAST) HURSTBOURNE SOUTH - FOREST HILLS - JEFFERSONTOWN



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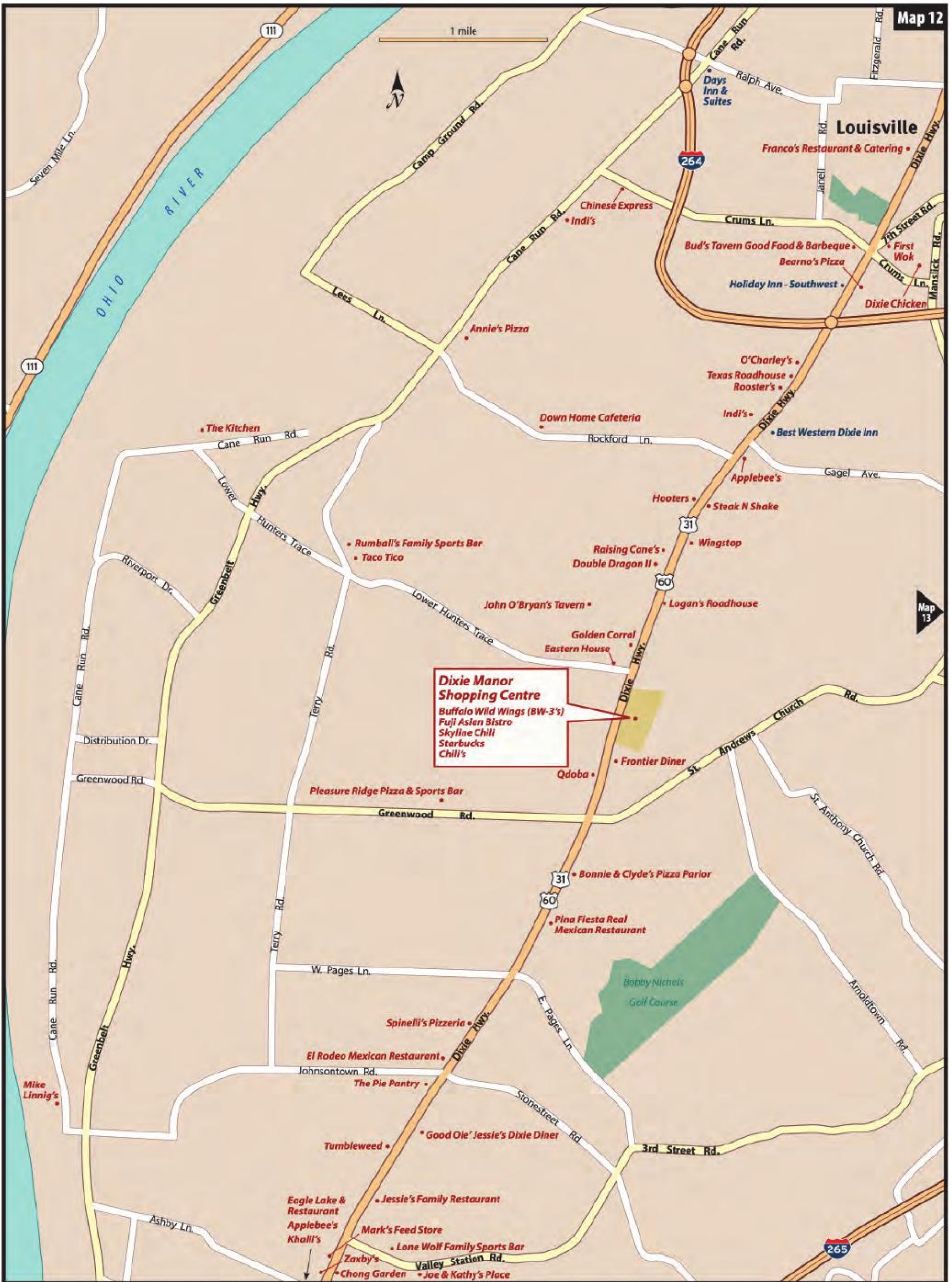
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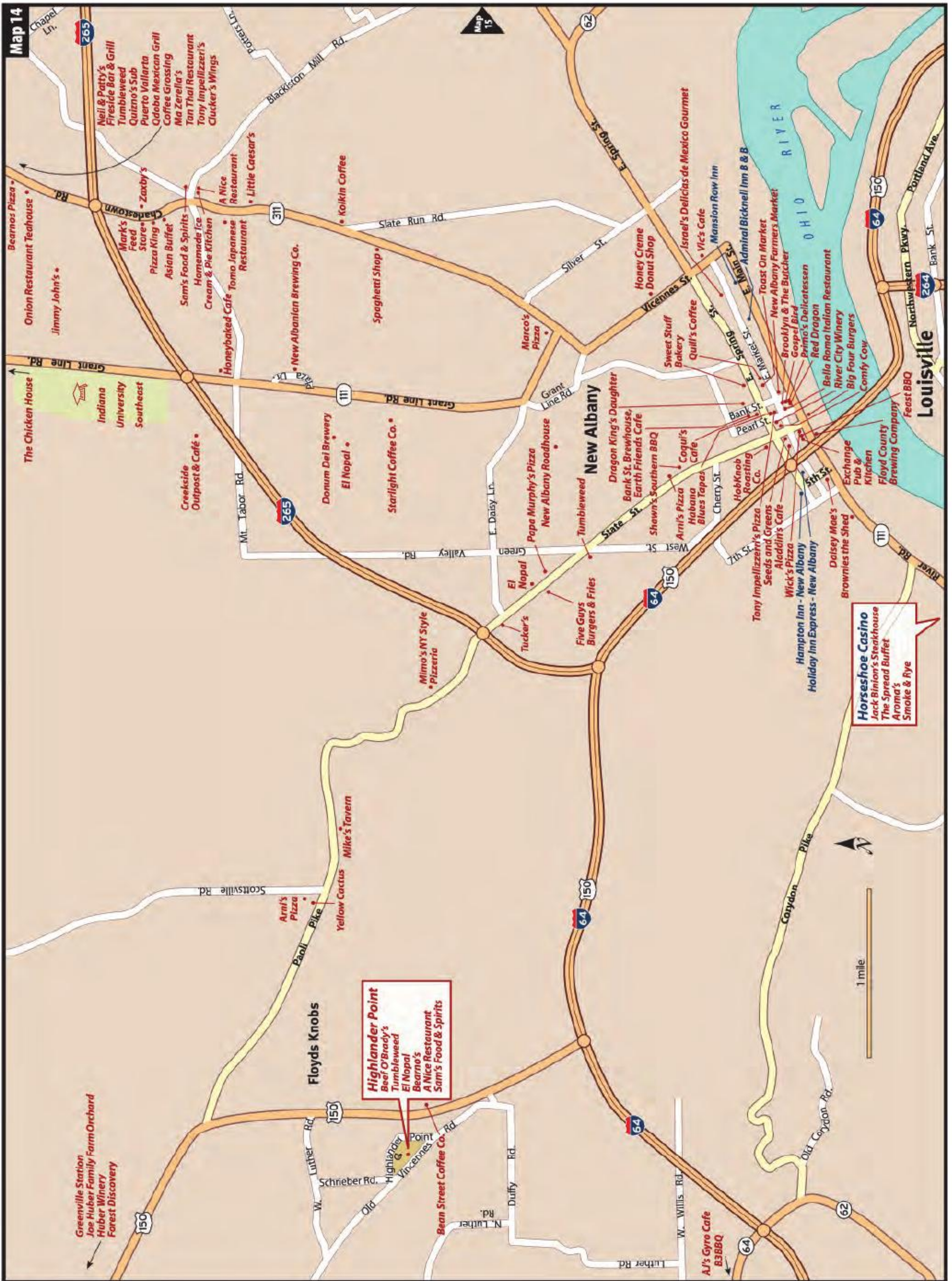
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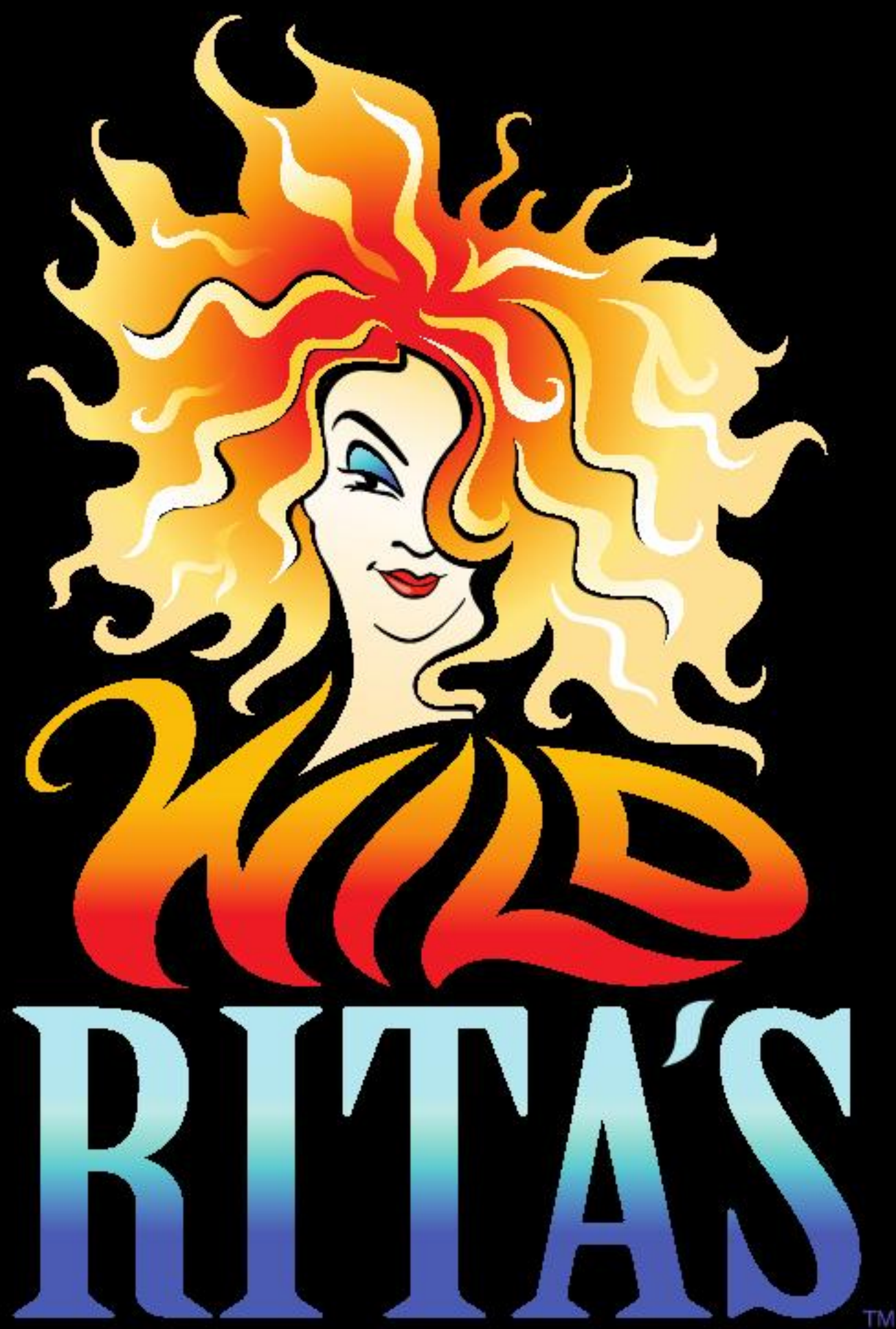
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