

The City Magazine Since 1975

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eat & drink



"Pimm's was created by James Pimm, an English oyster bar owner, in 1823. So it made a natural choice for us here at The Ordinary."

—Brooks Reitz



(Pimm's Cobbler)

There's nothing ordinary about The Ordinary, including their bar menu complete with this seasonal libation

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|--------------------------------------|----------------------|--|
| 1 oz. Pimm's No. 1 | charlestonmag.com | 1 sprig of mint |
| 1/2 oz. Greylock Gin | 2 slices of cucumber | 4 slices of apple (or available fruit in season) |
| 1/4 oz. simple syrup (find recipe at | 1 lemon wedge | Splash of ginger ale |

Pour Pimm's, gin, and simple syrup in a shaker. Add lemon and cucumber and muddle. Strain into glass filled with pebble ice and top with ginger ale. Garnish with mint, apple, and cucumber.

The season heats white-on-white

Back to the Designer Jeff D return the Gibbe its Beaux Arts sp a vision for year



► "DIAN

Plus!
The great cruise ship debate, getting gritty with Geechie Boy Mill, planting passionflowers, three recipes for local clams, & not-to-miss events

SPECIAL SECTION:
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