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

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

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.

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

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