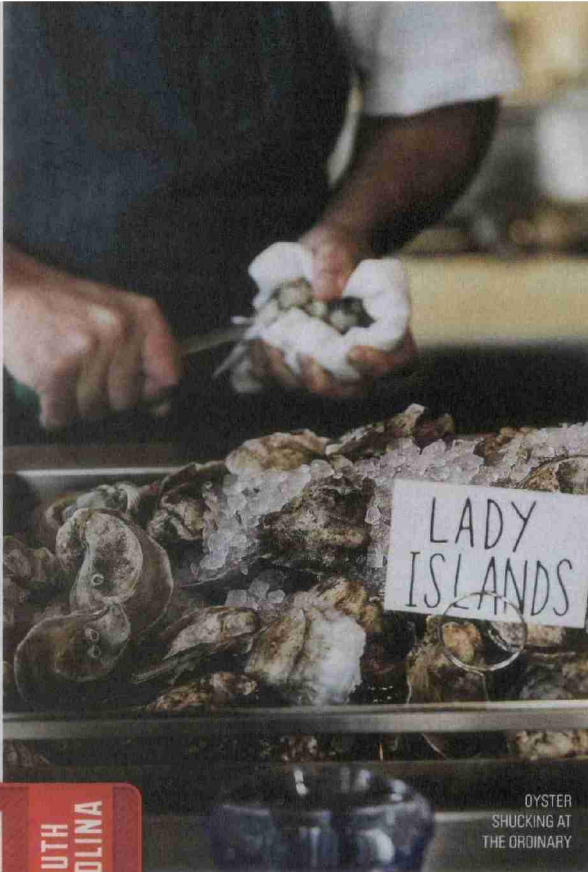


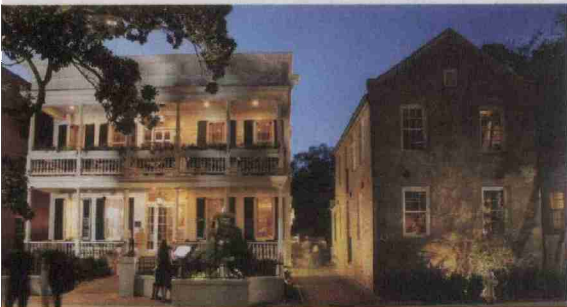
THE MONEY TRAVELER



FROM TOP: LUNCH AT THE BUTCHER & BEE; HUSK RESTAURANT (LEFT) AND NEXT-DOOR BAR.



OYSTER SHUCKING AT THE ORDINARY



CHARLESTON SOUTH CAROLINA

WITH SOUTHERN FOOD becoming increasingly popular in cities like New York and L.A., chefs in Charleston are drawing nationwide attention. Come for their South Carolina classics, as well as the new riffs on old favorites.

★ THE MUST-EAT The \$35 Sunday Fish Fry at **Ordinary**, which includes soup or salad, seasonal veggies, and dessert. The restaurant is a favorite of Matt and Ted Lee, authors of *The Lee Bros. Charleston Kitchen* cookbook.

MORE TO TRY Take the Taste of the Lowcountry cooking class (\$25, including food and wine) at **Charleston Cooks**, a kitchen shop and classroom. Learn to make shrimp and grits while the head cook talks you through the region's diverse food influences. To practice at home, pick up a bag of stone-ground Carolina Plantation Grits (\$9) and Tiverton Farms' Low Country Seafood Seasoning (\$8).

Cocktail hour is sacred in Charleston, so pay your respects

at **Husk Bar**, says *Garden & Gun* magazine deputy editor Dave Mezz. You're in bourbon heaven—50 types line the shelves—so try a cocktail like A Yard Too Far, a mix of vanilla- and ginger-infused bourbon, pecan orgeat syrup, and bitters. For an affordable nosh, order a round of not-so-small plates (from \$6). You could also head next door to **Husk** restaurant, located in a restored 19th-century house. Dinner there is a splurge, about \$110 for two, but the nose-to-tail pork dishes, such as crispy pig ears topped with cucumbers marinated in sweet vinegar, are well worth it, says Mezz.

Need a casual lunch spot? It's tough to beat BYOB café **Butcher & Bee**. The menu changes daily, offering a range of tempting plates such as locally grown squash and smoked slaw or tender pork belly sandwiches starting at \$9.

DO Rent wheels at the Bicycle Shoppe on Meeting Street (from

THE LOGISTICS

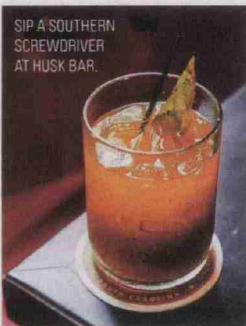
FLIGHT COST
 \$292 on United

RENTAL CAR
 \$36/day

RECOMMENDED HOTELS
 \$140-\$359

\$7 an hour) and zigzag through charming streets in the South of Broad neighborhood and along the waterfront Battery. Guides with the new Free Tours by Foot also lead themed walks for discretionary donations.

STAY The Lee brothers recommend Zero George hotel, which offers free breakfast and biweekly cooking classes (from \$359). Or, for a more affordable option, drive 15 minutes out of town to the Inn at l'On (from \$140, including breakfast), where you can start your day with the Wagyu beef hash and orange vanilla French toast.



SIP A SOUTHERN SCREWDRIVER AT HUSK BAR.