





f you love great food and enjoy a little adventure, then you've got to try a restaurant hop through downtown Greenville! What's a restaurant hop? It's simple—just change restaurants for each course, from cocktails and appetizers to entrées and desserts! It's a short trip in a place like Greenville, but get ready to bring your appetite because we've got more than 200 restaurants in the downtown area alone. From classic Southern fare to innovative, contemporary cuisine and everything in between, Greenville's got a diverse and delectable menu that's to dine for.

# Here's a quick sampling of what Main Street has to offer:

A proper dinner experience starts with appetizers and cocktails, and there's nowhere better to get things started than **Paloma**. Spanish tapas rules here, as in *Gambas al Ajillo* (Garlic Shrimp) paired with a Wild Flower, the cocktail on tap and a delightfully fruity refresher. If oysters are your thing, grab a seat at the bar at **Jianna**, where you can wash down the day's raw oyster selection with a sparkling Nebbiolo rosé from Italy's Piemonte region. See that—you're hopping already!

Next, take a short detour off Main Street to **Urban Wren** at Markley Station, and order several small plates to share. With its patio dining and paired-wine expertise, this popular stop offers amazing small plates like Chicken and Burnt Ends, Chorizo-Lobster Corn Dogs, and Mouth Punch Noodles enlivened by Thai spices. With so many choices, you'll want to share with a friend or two.

If you're not full yet—and we know you're not—it's time for an entrée! Keep it simple with New American cuisine at **Larkin's Camperdown**, where Wild Mushroom Ravioli or Grilled Pork Chops are menu features, or grab a perfectly seared steak at **Rick Erwin's West End Grille**. If you're in the mood for something international, take a quick trip over to **Pomegranate on Main**, where everything from the lamb to hummus is infused with Persian flavors.

Last, but never least, is dessert. Depending on how you're leaning—and how much room you have left—this could mean heading up the street to **Soby's New South Cuisine** for a piece of the signature White Chocolate Banana Cream Pie, a menu fixture since day one. **Better Than Sex**, a deliciously decadent dessert restaurant,

offers up its own memorable (and sensual) moments including Cookie Nookie Pie and the Italian Stallion—oh, my!
Or, if you want a place to relax after your feast, head down to
Coffee Underground to top off your meal with freshly roasted coffee and one of their many signature cheesecakes.

No matter where your taste buds steer you, a restaurant hop is a delicious way to prime your palate for everything Greenville has to offer.

JIANNA



#### **PIZZA**

#### ANTONINO BERTOLO'S PIZZA

Bertolo's signature marinara sauce recipe is steeped in the family's Sicilian heritage. • 200 N. Main St.; 864.467.9555; antoninobertolospizza.com; \$

#### **MYLES PIZZA PUB**

Atop a hearty crust, flavor-packed sauce is piled with toppings and caramelized cheese. • 555 S. Pleasantburg Dr.; 864.509.1416; \$\$

# **SEAFOOD**

#### MR. CRISP

Mr. Crisp is a modern seafood spot showcasing fish & chips, a raw bar, natural wine, and craft cocktails. • 1501 E. North St., Suite 102; 864.549.8149; therealmrcrisp.com; \$\$ D R

# THE JONES OYSTER COMPANY

This oyster bar from the Table 301 group stars seafood specialties from New England to New Orleans.
• 22 E Court St.; 864.549.0301; thejonesoysterco.com; \$\$

# **STEAKHOUSES**

#### **CHOPHOUSE 47**

Every detail counts at Chophouse '47, from USDA prime-only meat to a classy supper club ambiance. • 36 Beacon Dr.; 864.286.8700; chophouse47.com; \$\$\$; D R

#### CITYRANGE STEAKHOUSE GRILL

Certified Angus Beef comes in ribeye, filet mignon, and the "Bar None" prime rib cut. • 615 Haywood Rd.; 864.286.9018; cityrange.com; \$\$-\$\$\$

# **HALLS CHOPHOUSE**

This family-operated steakhouse boasts aged Prime steaks, great service, and a Reedy River view.
• 550 S. Main St.; 864.335.4200; hallschophouse.com; \$\$\$; R

# THE PEDDLER STEAKHOUSE

Opened in 1969, The Peddler still draws fans for its juicy prime rib and unlimited salad bar. • 2000 Poinsett Hwy.; 864.235.7192; thepeddlersteakhouse.com; \$\$; D

### **RICK ERWIN'S EASTSIDE**

Marry a filet with a lump crab cake or lobster tail at Rick Erwin's Eastside satellite. • 8595 Pelham Rd.; 864.672.9040; rickerwins.com/eastside; \$\$\$; D R

# RICK ERWIN'S WEST END GRILLE

Dark woods and low lighting set the mood for aged Prime



Certified Angus. • 648 S. Main St.; 864.232.8999; rickerwins.com/westend-grille; \$\$\$; D R

# RUTH'S CHRIS STEAK HOUSE — CONGAREE ROAD

USDA Prime cuts are seared at 1,800 degrees to seal in flavor at Ruth Fertel's legendary steakhouse. • 851 Congaree Rd. (next to the Crowne Plaza Greenville); 864.248.1700; ruthschris.net; \$\$\$; D R

## RUTH'S CHRIS STEAK HOUSE — RIVERPLACE

Savor Prime steaks and an awardwinning wine list. • Embassy Suites Greenville Downtown RiverPlace, 250 RiverPlace, #200; 864.242.2000; ruthschris.net; \$\$\$;DR

# SWEET TREATS: CANDY & ICE CREAM

# BETTER THAN SEX - A DESSERT RESTAURANT

Stop in for sweets like Between My Red Velvet Sheets Cheesecake. • 23-25 College St.; 864.991.1952; betterthansexdesserts.com; \$

#### **CLARE'S CREAMERY**

Small-batch ice cream, handcrafted in Greenville's historic Overbrook neighborhood. • 1635 E. North St.; clarescreamery.com; \$

**CRÈME SHACK**Artisan-made ice cream rolls are made-to-order right

in front of your eyes.
• 120 N. Main St.;
864.558.0585.
cremeshack.
com; \$

The Pound Cake Man

# JENI'S SPLENDID ICE CREAMS

Head to Camperdown to try Jeni's—ice creams completely from scratch, using unique recipes perfected for over 20 years. • 12 E. Broad St., 6B; 864.565.9595; jenis.com/blogs/scoop-shops/greenville-sc; \$

#### KILWINS CHOCOLATES, FUDGE & ICE CREAM

Locals love Kilwins for its countless confections and 32 flavors of ice cream. • 220 N. Main St.; 864.241.2003; kilwins.com/greenville; \$

#### MARBLE SLAB CREAMERY

Homemade ice cream is blended with your choice of 60 yummy mix-ins. • 108 N. Main St.; 864.255.5008; marbleslab.com; \$

# THE POUND CAKE MAN / CLAYTON'S DELI

Jeff Bennett brings homemade pound cake to Overbrook, while his son runs Clayton's Deli. • 1628 E. North St.; 864.236.1518; lbcakes. com; claytonsdeli.com \$

# RIVER STREET SWEETS • SAVANNAH'S CANDY KITCHEN

This Savannah-based sweet shop brings the candymaker's signature Southern pralines to downtown. • 12 S. Main St.; 864.412.5200;

ilovepralines.com/
 greenville-sc-candy store; \$

# **CATERING**

# **BIG DAVE'S ALL-AMERICAN BBQ**

Throwing a tailgate? Call Big Dave's for BBQ fixin's from brisket to homemade sauce. • 864.593.8884; thebigdavesbbq.com

#### **LARKIN'S CATERING & EVENTS**

Years of experience and a choice of venues make good reasons to host your next event with Larkin's.
• 864.467.3020; larkinscatering.com

#### **TABLE 301 CATERING**

With 25 years of experience, Table 301 Catering has the expertise to make your event amazing. • 68 Global Dr.; 864.271.8431; table 301 catering.com

# **COOKING CLASSES**

#### THE COOK'S STATION

THE Greenville culinary destination! Kitchen emporium, cooking school, café, wine bar, and gourmet foods.
• 515 Buncombe St.; 864.250.0091; thecooksstation.com

# TRUIST CULINARY & HOSPITALITY INNOVATION CENTER— GREENVILLE TECHNICAL COLLEGE

Expert-led cooking classes cater to all ages in CHI's sparkling kitchens at Poe West. • 556 Perry Ave., Suite B114; 864.250.8835; chigreenville.com

# BARS & EVENING ENTERTAINMENT

## **CAFE AND THEN SOME**

The state's only comedy dinner theater has been poking fun at local sacred cows since 1978. • 101 College St.; 864.232.2287; cafeats.com; D

# FOXCROFT WINE CO.

Stop in for a wine flight, a glass, or a bottle at this wine bar, retail shop, and restaurant. • 631 S. Main St.; 864.906.4200; foxcroftwine.com/ Greenville

## **JUNIPER**

A garden oasis offering epic rooftop views, delectable dishes, artisan cocktails, and weekend entertainment. • AC Hotel, 315 S. Main St.; 864.549.0000; junipergyl.com

#### LARUE FINE CHOCOLATE

Master chocolatier Elizabeth
McDaniel serves up fine
cocktails to complement
her handmade bonbons.
• 556 Perry Ave., Suite

556 Perry Ave., Suite 8115; 864.263.7083; leruefinechocolate.com