



CULINARY MEDIA FACT SHEET

Welcome to the Queen City, a melting pot of culinary creativity and opportunity. This creative haven for foodies is constantly evolving with new tastes and experiences in food and drink. From craft breweries and delectable eateries to young, inventive chefs and well-established restaurateurs, Charlotte offers a diverse and eclectic culinary experience for locals and visitors alike. In a city of tastemakers, chefs, mixologists and brewers, Charlotte's incomparable flavor is perfect for those with adventurous appetites.

FUN FACTS & FIGURES



25% of visitor spending in Charlotte is attributed to food & beverage



100+ new bars and restaurants recently opened doors



70% of all Leisure & Hospitality jobs are in food service



60+ breweries are in Charlotte's metro area, with over 100 in surrounding counties

ACCLAIMED EATERIES

In a city that is always evolving and celebrates innovation, it's no surprise there are new restaurants making a mark on its culinary scene.

Supperland

Ambience is everything. In a restored midcentury church in Plaza Midwood, Supperland is a Southern steakhouse with unusual, whimsical menu inspiration from the church building itself. From delicious menu items in the expansive main dining room and an intimate Bar at Supperland experience to the private wine room and wide outdoor patio, this restaurant is the apex of what's now and next in Charlotte. Located on grounds that encompass two historic buildings, the vibrant Southern garden and unique spaces throughout the property offer up a can't-miss, must-try atmosphere.

Leah & Louise

A modern juke joint from James Beard-nominated Chef Greg Collier and Subrina Collier, the award-winning Leah & Louise offers Southern dishes inspired by Mississippi River Valley foodways. The menu includes Southern favorites like Down & Dirty grits, brined pheasant breast and River Chips. The restaurant is located in Camp North End, one of Charlotte's most creative and innovative new spaces. With warm, friendly and knowledgeable service, experience the best of true Southern hospitality at this hotspot.

PARA

Located in the heart of South End, PARA is an innovative restaurant and bar serving globally influenced small plates and creative cocktails. The cuisine leans heavily on Asian inspiration from "izakaya" style restaurants – a type of bar or gastropub found in Japan. The rotating seasonal menu changes on a weekly basis, sometimes daily, with a secret menu available upon request. This hidden gem is a neighborhood classic with menu items such as lobster toast, gnudi, Korean street corn and more.





IMBIBE EXPERIENCES

The Queen City has a love of libations – sip and stay a while with a wide range of palate-pleasing pubs, speakeasies, wine bars, breweries and more.

Creative Cocktails

Secret speakeasies make for crafty cocktail fun at **Dot Dot Dot**, the cellar at **Duckworth's** and **The Cotton Room**. With rooftop bars aplenty, go-to spots include **Buho Bar**, **Aura**, **Fahrenheit** and **Merchant & Trade**.

Local Wine

From upscale bars to relaxed hidden gems, unwind with wine at **Dilworth Tasting Room**, **Mere's Wine & Cheese Shop**, **NoDa Company Store** and **Napa on Providence**. Experience must-try vineyards near Charlotte including **Childress Vineyards**, **Raffaldini Vineyards & Winery**, **Shelton Vineyards** and **Treehouse Vineyards**.

Craft Beer

With 60+ craft breweries in Charlotte and 40+ more dotting the region, the city is a must for all things fermented. Learn more at CLTonTap.com and beer hop with the **Charlotte Brew Badge** www.charlottesgotalot.com/explore.

PLANT-BASED BOOM

In keeping with the Queen City's innovative ethos, the plant-based boom has a cult following of vegan and non-vegan foodies.

Romeo's Vegan Burgers

Choose from Romeo's famous burgers, fries and milkshakes. Started by Lamont Heath and musician Tigo B, Romeo's Vegan Burgers grew from a food truck to the area's only drive-thru vegan restaurant.

Plant Joy

This Camp North End food stall focuses on all-things plants with colorful and inventive menu items with a variety of influences.

Dee's Vegan To Go

This Black-owned farmers market is a staple-to-storefront specializing in vegan soul food.

Oh My Soul

NoDa's only fully vegan restaurant, Oh My Soul serves South African-inspired cuisine to foodies of all kinds.

Soul Miner's Garden

Found cruising the Queen City, this woman-owned food truck specializes in vegan sandwiches and burritos.



CREATIVE ADAPTIVE REUSE

Charlotte's continuously expanding food hall scene is more vibrant than ever. Optimist Hall resides in a historic mill, redeveloped to feature 20+ vendors with new shops and eateries opening regularly, with others found across the Queen City.

Camp North End

A former Ford manufacturing site and United States armory recently welcomed its newest feature: the historic Gamma Goat Building. The 2020 addition brought 140,000 square feet of office space, four food stalls, a boutique fitness center and plenty of outdoor gathering space to the 76-acre campus.

Lintmen's

The city's newest food hall with vendors opening shop, Lintmen's is located in the historic Lawrence Knitting Mills. A nod to the workers who once inhabited its premises, the 18,000 square foot building includes a food hall, offices and retail space. Next door, a 15,000 square foot warehouse is the new second location for South End restaurant and bar, Seoul Food Meat Company Mill District featuring surprising vegan options and fan-favorite wings.

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