

# FOOD & DINING

SPRING 2017 | FEBRUARY / MARCH / APRIL

Louisville Edition

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grilled skirt steak with  
chimichurri sauce

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Photo by Dan Dry



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# comings & goings

BY RON MIKULAK

The lively local restaurant scene continues to percolate as this dreary winter draws to a close. Throughout the last three months there was some upheaval in the restaurant world here, as a few long-running businesses ended, others changed hands and still others tried to reinvent themselves. Newcomers have joined the fray, 21 by our count. At least eight of those serve ethnic foods, owned by newcomers to America trying to gain a foothold by feeding us, always a welcoming way to join in the national ambition to make good by doing what you know how to do. Four additional outlets of existing restaurants have opened as well. There were only 13 restaurant closings in that time, plus four multi-location restaurants that have closed one outlet but still have others open.

## NEW TABLES

Familiar faces who have made good at other local restaurants offer several new options, joined by one experienced out-of-towner who was so impressed by Louisville that he decided to try his hand here. That guy would be Rocco Cadolini, who has two New York City restaurants, ROC in Tribeca in Manhattan, and Baci & Abbracci in Brooklyn. He also has a father-in-law who is a native Louisvillian, and family visits here persuaded him that this was a good place to do restaurant business. Cadolini has been making extensive alterations to the first floor and front garden space of the house at 1327 Bardstown Rd. that for about a decade was Butterfly Garden. The first floor of **ROC Restaurant** will be a bar and casual dining area, the upstairs a more formal room. The menu will be "traditional Italian with a touch of American."

Nostalgia buffs will be happy to know that Rick Longino has taken over **D. Nalley's**, 970 S. Third St., which got a much-needed mechanicals upgrade and thorough cleaning while keeping the 1950s-era diner interior unchanged. The menu is just what you would want from a diner, including breakfast items served all day.

In Clifton, two veterans of the local food scene who have been in at the start of several ventures have opened restaurants of their own. Geoffrey Heyde, who was executive chef at The Village Anchor for several years, and who then got SET off to a strong start, is opening **Fork & Barrel** at 2244 Frankfort Ave., the building that until recently had housed Basa Modern Vietnamese for 10 years. Heyde's interests in his new venture will be classic, unpretentious American cuisine. Griffin Paulin is serving Asian street food — *bahn mi*, ramen, dumplings, *bao* — at **Mirin**, 2011 Frankfort Ave.

Those who prefer more familiar Asian foods can find them at **Dragon Café**, 13206 Hwy. 42, and at **Yoki Buffet**, 1700 Alliant Ave.; both are Chinese restaurants that won't unduly challenge American tastes.

Three new Mexican restaurants have opened hither and yon. **El Rio Grande** has opened in the classy space at 10001 Forest Green Blvd. that used to be Limestone. **Gilberto's** is at 1600 S. Hurstbourne Pkwy. and **Cancún**, at 808 Lyndon Ln., adds some Mayan dishes to its otherwise standard Mexican choices.

Rounding out the roster of new ethnic restaurants opened recently are **Naila's Caribbean Cuisine**, 1370 Veterans Pkwy. in Clarksville, where curries on the menu show the influence of Indian emigration in

the Caribbean islands; and **Nahyla's Restaurant**, 12220 Shelbyville Rd., which is giving Middletown a sampling of Venezuelan cuisine (*arepas*, *pablon criollo*, *asado negro*). And Little Jerusalem Café has moved from Iroquois Manor to 4413 Saint Rita Dr., and renamed itself **Jerusalem Kitchen**, where it's still serving Mediterranean and Middle Eastern dishes.

There are three new bakeries in the area, each carving out an idiosyncratic niche. **Flora Kitchenette**, 1004 Barret Ave., offers gluten- and nut-free pastries; **Hi-Five Doughnuts** has settled into a storefront in the Butcher Block at 1011 E. Main St., and **410 Bakery** is a full retail bakery, offering breads, pastries and coffee at 140 E. Main St., New Albany.

Also in New Albany, at 147 E. Market St., "the old Little Chef" is now **Lady Tron's**, serving soup and sandwiches "with a retro outer space vibe."

Another new place likely to appeal to families is **Double Dogs**, 13307 Shelbyville Rd., a small, growing chain out of Bowling Green serving wings, salads, sandwiches, pizza and, of course, a variety of hot dogs. **Chef's Cut Pizzeria**, 9901 LaGrange Rd., also serves a variety of other stuff in addition to pizza: sandwiches, wings, bread sticks, salads and pasta.

**Scene** is the new bar and fast-casual dining offering in the lobby of the Kentucky Center for the Arts, serving small plates, salads and burgers to patrons before shows, and drinks afterwards.

Across the river, the former Old Bridge Inn at 131 W. Chestnut St. in Jeffersonville is becoming **Parlour**, a casual restaurant and bar, with a beer garden and extensive game lawn for playing horseshoes, corn-hole and other outdoor bar games.

Out at the airport, **Coals Artisan Pizza** has installed one of its high-temp ovens to provision travelers, and **Book & Bourbon Southern Kitchen** has taken over the large lobby space before the security checkpoint. The menu will focus on modern twists on Southern comfort food.

A few expansions of, or changes to, existing restaurants are worth noting. **El Taco Luchador** will soon open a second store at 112 Meridian Ave. in St. Matthews, the former Meridian Café location. Other moves include **Red Hot Roasters**, which is relocating its signature drive-thru across the street to a larger, more easily accessible spot at 1399 Lexington Rd., and **The Seafood Lady**, which has moved to a larger space at 105 E. Oak St., where there is now room for dining in.

Continued on page 11





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Two other expansions include **DiOrio's Pizza & Pub** opening another location in the space vacated by Café Lou Lou at 2216 Dundee Rd. And the **Urban Bread Co.** (which used to be The Hub Roti Café) has renamed itself and opened a larger space at 145 E. Main St., New Albany, in addition to its original store at 716 E. 19th St. in Jeffersonville.

## CLOSINGS

Among the most notable recent closings are **Basa**, 2244 Frankfort Ave.; **Hillbilly Tea**, 106 W. Main St.; **The Monkey Wrench**, 1025 Barret Ave.; **Hall's Cafeteria**, 1301 Story Ave.; and **Meridian Café**, 112 Meridian Ave.

Michael Ton, Basa's chef, decided to follow his wife, whose business interests have relocated her to Florida. His departure led him and his co-owner and brother, Steven Ton, to end Basa's run and concentrate on other ventures with Falls City Hospitality Group, which runs Doc Crow's and other properties.

Karter Louis's efforts to revive Hillbilly Tea did not work out — again.

Dennie Humphrey, owner of **The Monkey Wrench**, has more irons in the fire than he finds able to juggle effectively, so he has decided to retire his popular restaurant/barspace by April 1. Similarly, co-owner Pamela Hall and her

partners in **Hall's Cafeteria**, a Butchertown tradition, have aged out of the hectic-paced restaurant world and decided to retire after a half-century of feeding the general public.

The sort of clever but really rather limiting concept of the fast-casual chain **Tom + Chee** found that Louisville's taste for tomato soup and grilled cheese sandwiches was more restricted than hoped for, and the last of the three local outlets, in the Highlands at 1704 Bardstown Rd., has closed.

Two local creperies have closed, **For Goodness Crepes** at 619 Baxter Ave., and **Four Sisters**, 2246 Frankfort Ave. The latter is reportedly looking for a new location.

Also closed are **Emperor of China**, a multi-decade staple at 2210 Holiday Manor Ctr.; **Diamond Station**, 2280 Bardstown Rd.; **Red Dragon Pub**, 145 E. Main St., New Albany; and **Wiseguys Italian Kitchen**, 4413 Saint Rita Dr. **Little Jerusalem** closed in Iroquois Manor; and, re-christened as Jerusalem Kitchen, took over the Wiseguys' space.

Finally, **Bluegrass Brewing Company** has closed its founding location at 3929 Shelbyville Rd. in St. Matthews, leaving only a single location at 300 W. Main St. **Ruby Tuesday** has closed the Clarksville branch at 1354 Veterans Pkwy., and **The Ville Taqueria** closed the store

at 3099 Breckenridge Ln. Other locations of both businesses are still serving.

## CHANGES


Two long-running businesses now have new owners. **The Melting Pot**, 2045 S. Hurstbourne Pkwy., closed briefly until new franchisees resumed operations. Locally owned **Bistro 1860 Wine Bar**, 1765 Mellwood Ave., has changed hands. The new owner, Doug Prather, who also recently bought **Bistro 301**, is making modest upgrades to that restaurant, but leaving **Bistro 1860** as is.

Two restaurants have closed temporarily, for different reasons. **Eiderdown**, 983 Goss Ave., closed temporarily in January (but has already reopened) to rethink its focus and reorient its menu. Owners Heather Burks and James Gunnoe feared it had become fancier than what its neighborhood would prefer, so it made modest changes to the facility and the menu and reopened in February with a more casual, lower-priced menu. **Ghyslain**, the French fast-casual restaurant, patisserie and chocolatier, has closed the downtown location at 721 E. Market St. for a year or so, to allow for nearby hotel construction to commandeer its parking lot. Ghyslain's suburban location in Westport Village will remain open. **F&D**


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# Dining Trends for 2017

BY JAY FORMAN

And now it is time for my predictions for prevailing culinary trends of 2017. This one was tricky. Traditionally the pendulum tends to swing back the other way in a manner which makes this easy. If, for example, molecular gastronomy is popular in one year, then the next will feature foods cooked over a burning tumbleweed in a yurt. But I predict 2017 will be different; the zigs will not necessarily require commensurate zags. Part of the reason is that lots of the zags have been done before, and the Theorem of Retro dictates that the acceptable time frame for the return of a preexisting trend is equal to two thirds the sum of its other two sides. Or something. So 2017 will be rudderless, the Magic 8 Ball is uncertain, You-Know-Who is in the White House, and the only constant will be change. Here are my thoughts:

**OUT: Annoyingly Precise Oyster Menus** – Remember when you could just order oysters at an oyster bar? Times have changed. Nowadays it can be a nightmarish combination of geography and trivia when you sidle up to the counter at that new seafood joint in the boutique hotel. Kumamoto from Humboldt Bay, Howland's Landing from Duxbury Massachusetts, and Ice-9 from Vonnegut, Indiana... How's a guy to make sense of this? A quick look at the prices explains it all - \$3.00 each and you order one at a time. You see what's happened? It's the Tapas Effect, repurposed for driving up oyster margins. Armor yourself with this knowledge and be prepared to spend accordingly.

**IN: Hydrothermal Clams** – Are you still eating oysters from the gauche, shallow waters of your local continental shelf? What a rube. Get ready for the real deal. Plucked by the titanium claws of research submersibles from 2 kilometers down along the Juan de Fuca ridge off Washington State, these ghost-white clams astounded science when it was learned that they evolved around a chemotropic source for life. They are part of the biome found exclusively around hydrothermal vents. And they don't just redefine the prerequisites for life – they also taste delicious. Well, they don't, really. They feast on hydrogen sulfide and bacteria, after all. But still, they are exclusive. And unlike Fannie Bay Oysters, you can't find them along the Cheez-Its at a truck stop in Boise these days.

**OUT: Locally Sourced Produce** – Diners are finally coming around to the fact that a) strawberries grown in an urban lot three blocks away in June don't actually taste as good as normal strawberries and b) chefs are lyin'. Sure, it probably started innocently enough, but over time it just metastasized into an industry catch phrase and now if you don't claim it, you are assumed to be serving up Big Ag Mechanized Produce, aka "pesticide on a plate." But the emperor has no clothes, people. There is no way supply is keeping up with demand, lest there are vast invisible fairy fields plowed by unicorns and distributed by Chitty Chitty Bang Bang. Anyway, where's the accountability here? Who runs background checks on a carrot? Call *60 Minutes*.

**IN: Microbiotically Sourced Produce** – You want locally sourced? How about a 10-course prix fixe menu composed around microfauna harvested from your own body? In 2016 microbiome health was the tip of the health food spear, with products like probiotics aimed at nurturing a healthy inner life. And when I say inner life, I'm not talking about your spirituality. I'm talking about little buddies like *Lactobacillus plantarum* that call your insides home. 2016 was all

about nurturing that garden. 2017 is gonna be all about reaping the harvest. Disgusting? Oh, yeah. But great food, like great art, should challenge the diner. Or so the Chinese would have us believe.

**OUT: Blue Apron** – Supply chain questions have cast a pall over popular prepped meal kits like Blue Apron. Also, the paint-by-numbers approach takes the visceral thrill out of cooking for the true aficionado, who hungers for a more immersive experience. Enter the following:

**IN: Farm to Table Meal Kits** – This year, get your favorite foodie a subscription to Last Stop, which seamlessly blends humanely raised livestock with a hands-on approach that puts home chefs in touch with their food. Namely, you get a live chicken in a sack with a hammer. Have fun.

**OUT: Whole Wheat Folks** – As I forced my way through a serving of whole wheat pasta recently, it occurred to me how to best describe the experience. "This is like eating two bowls of dirt," I announced aloud to nobody in particular. Italians are a hot-blooded, passionate people – whole wheat pasta can't be something they came up with. You have to have six stomachs like a cow to digest this stuff. Whole wheat pasta must be stopped. But what would replace it?

**IN: Normal Pasta but in Thrilling Shapes** – Non-GMO single-source semolina flour will appease the produce police, while ruffled edges will assuage the cognoscenti. Hey, it worked for potato





chips. Also, technology gets an edge here with 3-D pasta extruder printing a possibility.

**OUT: Korean Food** – If you are tired of burning little strips of overpriced pork belly over butane fires in an intrusive shared meal setting, you are not alone. Also going home smelling like you just worked a shift as a short order cook adds to the dry cleaning bill. The small plates of random pickled vegetables are fun, but nobody really knows what to do with them. Eat them like amuse bouches or treat them like dainty condiments? Its time to look to their neighbors across the 38th parallel.

**IN: North Korean Food** – This mysterious cuisine, or lack of it, has only recently been brought to light by defectors of Kim Jong-un's autocratic regime. It divides along two lines – the rustic branch, of which there is none, and the fine dining branch enjoyed by cabinet members and the ruling elite. This is comprised mostly of Remy Martin cognac and jellied eel. If you complain, you get executed by anti-aircraft fire.

**OUT: Kale** – What sprouted as a quirky produce option at your neighborhood juice bar / coffee shop has morphed into a leafy green menace that can be bought by the clamshell at Costco. Kale, once proudly alternative, has lost its edge. What can replace it? Dandelion fluff? Kudzu? Edelweiss? Look to the seas for your answer:

**IN: Sargasso** – Sargasso, that floaty brown seaweed off in the Atlantic best known for concealing the secret lair of the Lizard Men and their nefarious laser base, is not just the focus of Jonny Quest episodes. It is also a vast and untapped resource for Sargasso-based food products like Sargasso chips, Sargasso slaw and Sargasso tasso. This one gets points for being on the hot list as well as being sustainably sourced.

**OUT: Ramen Bars**

**IN: Soba Bars** – Really, what's the difference? Wait. Don't tell me. I really couldn't care less. It's noodles, people. Noodles.

So there you have it. My predictions for 2017. I'll also predict that gluten will be proven to be a powerful autoimmune booster and cure halitosis and that the Paleo Diet will be replaced by the Precambrian Diet, where one feeds exclusively on extinct horseshoe crabs, but I don't want to look too amazingly smart. You heard it here first. **F&D**

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Gravy is such an accepted aspect of American cookery that the word – and the food concept behind it – has embedded itself in the American idiom. Boomerang parents, frustrated by returned-home slacker adult children, finally warn them that it is time to “jump off the gravy train” and fend for themselves. When jobs are secure and relationships stable, we exult in good fortune, content that “all the rest is gravy.”

Such familiar language attests to the role of gravy as a rich and soul-satisfying accompaniment to American foods. But this quintessential American food was most likely brought to America in the great waves of migration from the British Isles, where gravy had long been a cherished by-product of meat cooking. In America, the frugality demanded by life on the frontier, where nothing would be discarded if it could possibly be used, brought a new cachet to gravy, which is essentially a way to use the drippings or exuded juices of cooked meats to enhance the flavor and texture of cooked food.

Of course, enhancing flavor and texture is what sauces do, so the question arises: What, if anything, differentiates a sauce from a gravy? In one sense, the main thing that differentiates them is the English Channel. That is, sauces are very French, and gravy is indisputably English.

In a more culinary technical sense, gravy is made from the sautéing, frying or roasting residues of meat left in the cooking vessel. A liquid is added to these juices and browned bits of meat and fat, the residue is scraped from the pan and incorporated in the liquid reduction and voilà! You have gravy.

Sauces, on the other hand, are made in addition to and separate from the meat or fish being prepared. Sauces are a mixture of fats (butter or oil), flour (for thickening the sauce) and a liquid (to attain the proper consistency of the sauce and to add flavor).

Some issues of nomenclature and popular usage must be addressed at this point. “Gravy” can have rather far-reaching and idiosyncratic connotations in regional American cooking. In some parts of the American South chocolate gravy – yes, made with cocoa – is a much-desired accompaniment to biscuits, and for generations of Italian-Americans, “Sunday gravy” meant a long-

get  
on  
the

GRAVY

train

It's what makes  
comfort food  
comforting

BY RON MIKULAK | PHOTOS BY ANDY HYSLOP

cooked, meat-enhanced tomato sauce overseen by grandmothers and aunts.

But for our purposes here we are sticking with the basics: gravy made from the residue of meat cookery, deglazed (loosened from the cooking pan) with liquid and usually thickened with a starch, and used to enhance cooked meat.

That is the technique for making sawmill gravy, which is slathered atop biscuits for an economical and rib-sticking breakfast; red-eye gravy, which captures the essence of country ham and is also the perfect accompaniment to shrimp and grits; and milk gravy, a classic addition to fried chicken or other “chicken-fried” meats, often served with mashed potatoes, which always call out for some sort of gravy topping.

Gravy making is relatively easy, but one common problem is lumpiness, which can be avoided by the proper addition of flour or cornstarch to thicken the

gravy. The starch molecules in flour or other thickeners react very quickly to hot liquids, which then clump around the rest of the flour, trapping flour inside a soft shell, making lumps. The way to prevent that is to avoid adding flour directly to hot liquid. Flour and cornstarch will mix smoothly with cold water, or with warm fats such as melted

butter or oil. To avoid lumps, add the starch to the melted fat in the pan and stir well, cooking the mixture briefly to cook out the raw flour taste. (For additional nuttiness in a sauce, cook the mixture longer, until the flour starts to turn a golden brown. Just take care not to scorch it.) Alternatively, make a slurry by whisking flour or cornstarch into cold water, in about equal proportions, until that mixture is smooth. Add the slurry to the bubbling gravy about a tablespoon at a time, stirring and watching as the gravy thickens. Add more slurry as needed, or stop when the texture seems right.

## Breakfast biscuits and sawmill gravy (Serves 4)

### For the biscuits:

2½ cups flour, plus more for cutter  
3½ teaspoons baking powder  
1½ teaspoon kosher salt

8 tablespoons unsalted butter,  
cubed and chilled, plus  
2 tablespoons melted  
1½ cups buttermilk

### For the gravy:

2 slices bacon, finely chopped  
8 ounces breakfast sausage

¼ cup flour  
2 cups milk  
Kosher salt and freshly ground  
black pepper, to taste

**For the biscuits:** Heat oven to 425 degrees. Combine flour, baking powder and salt in a large bowl. Cut in the chilled butter, until pea-



Breakfast biscuits  
and sawmill gravy



Chicken-fried steak  
with milk gravy





size crumbles form. Add buttermilk and stir with a fork until just combined. Transfer to a floured work surface and knead gently, folding dough over on itself and patting out flat two or three times, until dough holds together. Pat or roll dough into a 12-inch by 6-inch rectangle, about 1-inch thick. Dip a 3-inch round cutter into a bowl of flour and cut out rounds of

dough. Press scraps together and repeat with remaining dough, making as many biscuits as you can. Brush a sheet pan or cookie sheet with melted butter, arrange biscuits in pan and brush the tops with melted butter. Bake until golden brown, 20-25 minutes, turning pan around back to front halfway through.

**For the gravy:** Place bacon in a saucepan over

medium-high heat and cook, stirring occasionally, until its fat renders, about 3 minutes. Add sausage and cook, breaking it into small pieces with a wooden spoon, until browned, about 5 minutes. Add flour and cook, stirring, for 2 minutes. Add milk, bring just to a boil and then immediately reduce heat to medium to cook, stirring occasionally, until gravy is thickened, about 5 minutes. Add salt and pepper, and stir until combined. If too thick, add more milk. If too thin, continue cooking down, stirring constantly to avoid scorching.

## Shrimp and grits with red-eye gravy

(Serves 4)

### For the grits:

- 1 cup stone-ground grits
- 1 teaspoon salt
- 4 cups water
- ½ cup grated Parmesan cheese

### For the red-eye gravy:

- 1 tablespoon unsalted butter
- ¼ pound of country ham, diced into ¼-inch cubes
- ½ cup onion, peeled and diced
- ¼ cup green or red bell pepper, seeded and diced
- ¼ cup petite-diced tomatoes, drained
- ½ cup strong black coffee
- ½ cup low-sodium chicken broth or water
- 1 teaspoon brown sugar
- Hot sauce of choice, to taste (optional)

### For the shrimp:

- 1 dozen Gulf shrimp, peeled and deveined
- 2 tablespoons butter
- Salt and pepper

**For the grits:** Bring water to a boil, add salt and slowly add grits, stirring well. Bring back to boil, lower heat and simmer, stirring often, until grits thicken and bubble. Stir in grated cheese.

**For the gravy:** Heat a cast-iron skillet over medium-high heat. Melt ½ tablespoon butter and when sizzling, add diced ham, onions, pepper and tomatoes and cook, stirring, until ham is browned, fat has rendered, and onions and pepper have softened, 5 minutes or so.

Pour coffee into the skillet and cook over



Shrimp and grits with red-eye gravy



medium-high heat, scraping skillet with a wooden spoon to deglaze and loosen any browned bits. Add broth and sugar; simmer, stirring occasionally, until thickened and reduced to about  $\frac{1}{4}$  cup, 3-4 minutes. Taste to adjust seasoning and add hot sauce, if using. Add remaining  $\frac{1}{2}$  tablespoon butter and whisk until emulsified, about 1 minute more. Keep warm while you quickly cook the shrimp.

**For the shrimp:** Melt butter in a skillet. Season shrimp with salt and pepper. When butter is sizzling, add shrimp and cook until they turn pink in color and curl up into a tight "C," just a couple of minutes. Add shrimp to gravy. Portion grits onto plates or into shallow bowls and top with shrimp and gravy.

## Chicken-fried steak with milk gravy

(Serves 4)

- 2 pounds top sirloin steaks  
or cubed steak
- $1\frac{1}{2}$  teaspoons coarse salt
- $\frac{1}{2}$  teaspoon ground black pepper
- 1 cup all-purpose flour
- $\frac{1}{4}$  teaspoon cayenne pepper
- 1 cup buttermilk, well shaken
- Vegetable oil, for frying
- 3 cups milk

Place steaks on a work surface and pound both sides to  $\frac{1}{4}$ -inch thickness with a meat mallet or small frying pan. Season steaks with 1 teaspoon salt and  $\frac{1}{4}$  teaspoon pepper.

Combine 1 cup flour and cayenne pepper in a wide, shallow dredging bowl and pour buttermilk into another dredging bowl. Coat steaks in buttermilk, and then in the flour. Transfer to a cooling rack over a baking sheet and let stand 20 minutes.

Pour about a quarter-inch of oil into a large cast-iron skillet and heat over medium-high heat. When shimmering, fry the steaks in two batches until golden brown and crispy on both sides, about 3 minutes per side, carefully turning once; avoid disturbing the coating. Transfer to a paper towel-lined plate to drain.

Carefully pour all but 2 tablespoons of fat from skillet and return skillet to heat. Whisk in remaining 3 tablespoons flour, cooking until bubbling and golden, a minute or so. Whisk in milk and season well with salt and pepper. Bring to a low boil, whisking constantly, until gravy thickens slightly. If too thick, add more milk. If gravy needs to be thicker, cook longer, or add a smooth slurry of flour and water a tablespoon at a time, stirring well until proper consistency is reached. Serve gravy on meat and mashed potatoes. **F&D**



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# F&D Staff Picks

At *Food & Dining* we are often asked: "What is your favorite dish?"

We have the pleasure of covering one of the most robust restaurant cities in all of America with more than 1,200 restaurants at last count. It's like asking Mother Goose's "the old woman in a shoe" who her favorite child is.

We decided to focus on four dishes that everyone eats at least occasionally, and almost everyone has an opinion about. Not fancy preparations or exotic ingredients, but those standard dishes we can all relate to, and debate about: a good bar burger, chicken wings, a fried fish sandwich and a Hot Brown.

The *Food & Dining* staff got together, tossed around their ideas and, after some lively debate, came up with our choices for these four dishes. Let's see how they stack up against your list.

BY JOHN CARLOS WHITE | PHOTOGRAPHY BY DAN DRY

## The Best Bar Burger

America has a love affair with the burger. It can be found on more restaurant menus than anything else. You can find a burger anywhere from top fine-dining spots to Chinese restaurants. There are numerous restaurants dedicated to the burger. In *F&D's* guide we list 24 restaurants with a form of burger in their name.

Chefs have taken the simple burger and elevated it to new heights with an array of world-class ingredients. Last year, for example, the Butchertown Grocery introduced a \$50 burger with five-year-old prosciutto, shaved black truffle and foie gras.

But our goal this issue was to find the best bar burger — a simple burger around \$5-\$6 with a beef patty and a nice slice of cheese with simple toppings.

Our choice is the cheeseburger (\$6) from **Kern's Korner**, 2600 Bardstown Road.

Of all the dishes we selected for this column, the burger inspired the mostly lively debate. While still researching our pick, I invited Chef



### Kern's Korner

2600 Bardstown Rd  
Louisville, KY  
502.456.9726





Fernando Martinez of Mussels & Burger Bar to join me at Kern's Korner. He had three burgers that day. "Best burger in Louisville for the money," Martinez said. That was enough to sway the vote.

Kern's Korner has been a neighborhood bar for almost 60 years (20 of those years under the name Godfrey's). A small spot with around a dozen tables and 14 seats at the bar, Kern's has no kitchen, just a simple grill tucked in the back corner of the bar. There are no printed menus, just a board hanging on the wall with a short list of rotating soups, chili and a handful of sandwiches. But the burger is the star here.

To begin each day, a stop at Kingsley's Meats is made to pick up a 30-pound supply of 85/15 ground chuck. Some days a second run is required. "We sell between 30 and 60 burgers a day," current owner Clay Shulhafer said. "Around March Madness we can sell as many as 75 a day."

What makes Kern's burgers so special? The secret may be in the grill. Kern's has been using the same grill for 60 years. They crank the grill to high (375 degrees to 400 degrees, they're not sure since the print on the knobs have worn off years ago), where it stays all day.

They patty each burger to order. No special seasoning, not even salt and pepper. When the burger hits the grill they make a small hole in the center of the patty. "That's a trick my mother taught me," said Jeff Kern. "It makes the burger cook more evenly." The bun goes on the grill too, giving it a nice crust.

"Once the burger hits the grill, don't mess with it," Kern added. After five minutes the burger is flipped and a slice of American cheese is added. Five more minutes, and the burger is done. It's served cheese side down on a crispy bun with lettuce, tomato and onion, pickles and condiments on the side.

## The Best Chicken Wings

If you think about it, chicken wings might be the most adaptable dish you can find. Wings make a great party food at a buffet table. They are a popular appetizer selection on menus. A mess of wings makes for a very satisfying dinner. They are a must-order when at a sports bar to watch a game. And a cold chicken wing, plucked from the fridge, is just about the perfect late-night snack.

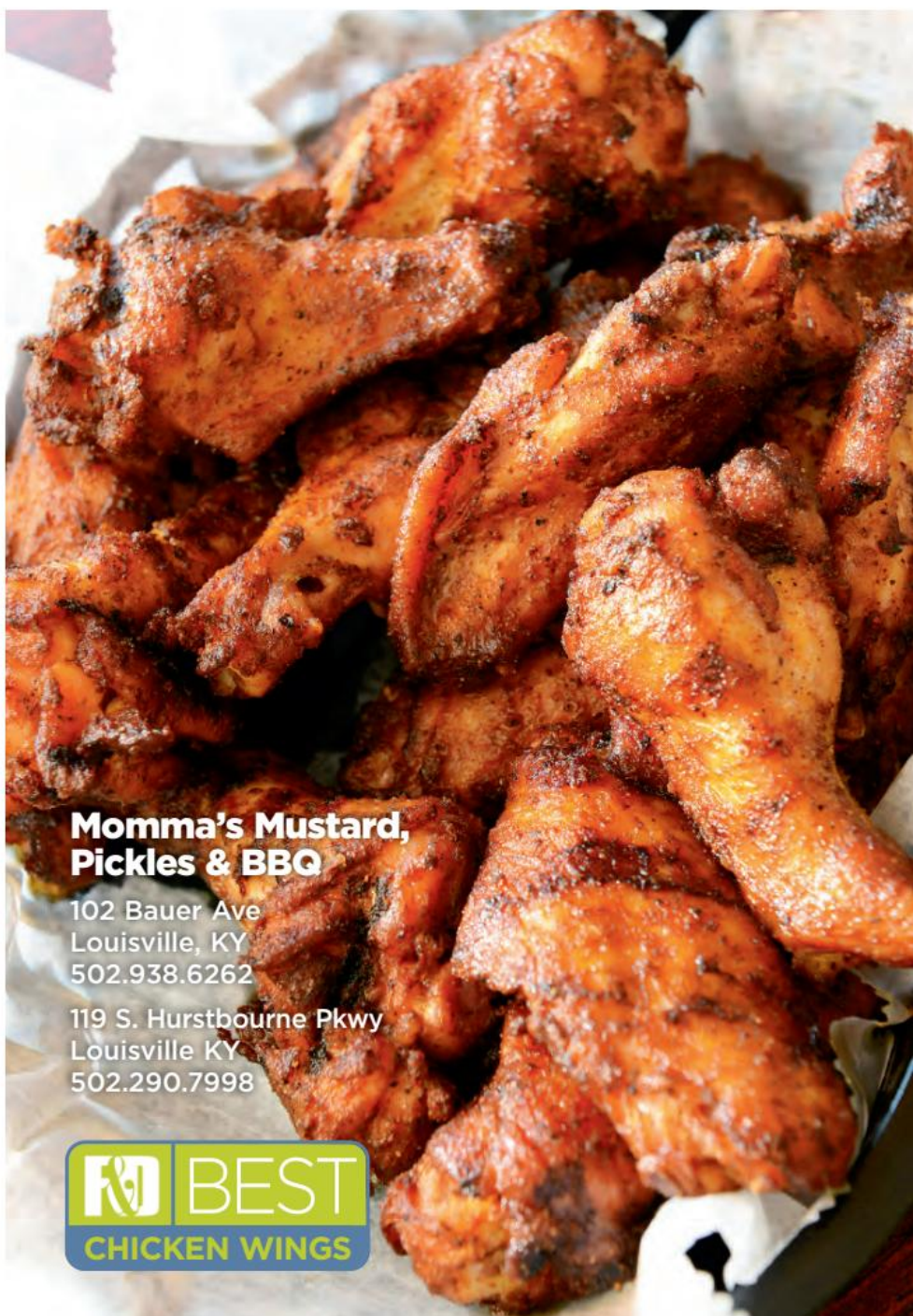
The genesis of this excellent use of what to a chicken is a relatively useless appendage can be traced to the Anchor Bar in Buffalo, N.Y., which introduced their "hot wings" in 1964. It has grown in appeal and in variations ever since.

And variations are plentiful. Wings can be battered or breaded, rubbed with spices or left bare. They can be fried, grilled, broiled, roasted or smoked. The list goes on.

Our choice for the best chicken wing in Louisville goes to **Momma's Mustard, Pickles & BBQ**.

Owner Chad Cooley and Chef Jamie Givan have been serving authentic Kansas City-style smoked meats with traditional sides at 102 Bauer Avenue since 2012 (a second location at 119 S. Hurstbourne Pkwy. opened in spring 2014).

Before they opened, Cooley and Givan went to study with Chef Paul Kirk, a renowned member of the Kansas City Barbecue Society and seven-time winner of world barbecue championships. Their intense tutorial included examining and testing equipment, learning about meats and, most importantly, unlocking the key to Kansas City-style — the dry rub.



### Momma's Mustard, Pickles & BBQ

102 Bauer Ave  
Louisville, KY  
502.938.6262

119 S. Hurstbourne Pkwy  
Louisville KY  
502.290.7998





"Momma's rub" is what sets their wings apart, a 13-ingredient proprietary house dry rub that is worked onto the wings before they are smoked over hickory wood for an hour and a half at 230 degrees.

Once the wings come off the massive smoker-grill they are fried for about two minutes to give them a crispy skin. Then they get one final toss in "Momma's rub" before plating. The restaurant offers a of couple house-made sauces on the side, but we promise you won't need them.

We are not alone with our praise for Momma's wings. Johnny Fugitt's 2015 book *The 100 Best Barbecue Restaurants in America* lists Momma's among the highest-rated wings in America.

And if all of that is not enough to entice you to give Momma's a try, know they are a restaurant that gives back to the community. Their "2% for Louisville" program donates that percentage of their proceeds to support local non-profit organizations.

## The Best Fish Sandwich

Warm and flavorful, coated with batter or meal, and fried to a crunchy golden brown, its flesh as white as angels' wings, lying between slices of rye bread: the fish sandwich is simple fare, but Louisvillians hold it in high esteem.

So how did Louisville's love affair with the fish sandwich come to pass? Simple answer: Catholics, fish camps along the Ohio River and Lent.

Many speculate that our fish-eating customs grew from the city's Catholic roots. Today, between one-fourth and one-third of the city's population is Catholic; 70 years ago that percentage was higher still. During the 40 days of Lent (which falls somewhere between mid-February and mid-April, depending on the year), Louisville Catholic Churches host no less than 50 fish fries across the city. Which church fish fry is the best? Well, that is a whole other argument on its own.

Louisvillians debate about the best fish sandwich as much as they discuss the finer points of barbecue or pizza. Should the coating be thin or thick, fine or crunchy? Should it have a peppery or herbal seasoning?

For our choice for the best Fish Sandwich in town is the scrod sandwich at **The Fish House**, 1310 Winter St. Adam Hilsenrad said that 25 years ago his father, David, could easily source young cod caught in on-shore fishing grounds in New England, the kind of fish popularized in Boston as scrod. Now, they get deep water cod, shipped to them in 3- to 5-pound fillets, which they hand-cut in-house to spec; the "scrod" name is a nostalgic leftover.

The Fish House serves fried fish Kentucky Green River style, the fish fillet coated in a crispy cornmeal coating, not a batter. The cornmeal is first seasoned with salt and lots of black cracked pepper and "secret seasonings." The fillets are dipped in buttermilk, then single dipped into the cornmeal breading. Adam explained



**F&J BEST**  
**FISH SANDWICH**

**The Fish House**

1310 Winter Street  
Louisville, KY  
502.568.2993



that letting the breaded fillet sit for 45 to 60 minutes before frying allows some of the moisture in the coating to evaporate, which locks in the flavor in the fish and makes the coating crispier.

Frying has to be done at the right temperature, about 375 degrees, hot enough to cook the fish quickly and to keep the coating from absorbing too much oil, but not so hot that the coating is burnt before the fish cooks.

Order the the Scrod Sandwich Combo (\$8.50). It comes with a side of fries and slaw on choice of bread, but don't mess with a good thing — go with the rye.

## The Best Take on a Hot Brown

The story of the iconic Louisville dish the Hot Brown has been told many times, the result of Chef Fred Schmidt's efforts to make an original dish to sate late-night appetites of dancers at the 1920s-era Brown Hotel. Schmidt's brainstorm — an open-faced turkey sandwich with bacon, tomato and a delicate Mornay sauce. Voila! The Hot Brown.

This fairly simple open-faced sandwich has become so iconic for Louisville that in 2015 it garnered Louisville inclusion in *National Geographic's* "The World's Top 10 Food Cities," a list citing each city's iconic dish. Louisville and the Hot Brown were listed alongside Buffalo and buffalo wings, Bologna, Italy and pasta Bolognese and Ho Chi Minh City and the bánh mì sandwich.

You can find versions of the Hot Brown on countless menus

around town, but if you want to try the best original version, you must try the original Hot Brown at The Brown Hotel. They still serve it in all three of their restaurants — The English Grill, J. Graham's Café and the Lobby Bar.

But our goal for this article was to seek out the best variation on the original Hot Brown.

The one that F&D ranks highest made only one small change to the original recipe — adding poached eggs. After trying this version we wondered why it was not part of the original recipe. Such a perfect addition. I'm sure Chef Schmidt would approve.

The Eggs Hot Brown (\$11.25) is served at **Dish on Market** at 434 W. Market St., the brain child of Owner/Chef Marshall Grissom.

This variation on the classic was first conceived as Grissom and his kitchen crew were experimenting with eggs Benedict dishes. He began fiddling with the Hot Brown so it would look like an eggs Benedict concoction, but decided that the idea worked better presented as a classic Hot Brown, not as something else. He laughed when he admitted that it took about six months for him to reach that conclusion. Grissom's sandwich is served in a heated cast-iron skillet. Texas toast is topped with slices of roasted turkey breast, applewood bacon, fresh tomatoes and house-made Mornay sauce, made with Havarti cheese. The sandwich is heated in the oven, and when it is bubbly, Grissom garnishes it with grated cheddar, sliced green onions and those poached eggs. **F&D**



### Dish on Market

434 W. Market St  
Louisville, KY  
502.315.0669







# A Family Affair

**Bond between mother and son makes Ramiro's Cantina stand out from other Mexican restaurants**

BY MICHAEL L. JONES | PHOTOGRAPHY BY DAN DRY

**R**amiro Gandara is the legal owner of Ramiro's Cantina, but he's not always sure his mother sees it that way. Ernestina Escajeda can be forgiven if she's just a little possessive of the restaurant at 2350 Frankfort Ave. After all, the 70-year-old designed the menu, cooks most of the food when she's around, and has even been known to greet and seat guests, even though she speaks very little English. Gandara just wishes his mother, who is supposed to be retired, would learn to relax a little more and trust him and their capable staff.

"She doesn't think the restaurant runs right if she is not here," he said. "She went to Texas for a two-week vacation, and she was calling every day to see how the restaurant was doing. She lives half a mile away, so even when she is not supposed to be here, she'll go into the kitchen and do a few things and then she'll sit at a table and drink her coffee."

Gandara is grateful for all his mother does because even with a staff of 26 (38 in the summer when the spacious patio is open), he needs all the help he can get. His wife, Christine, one of his sisters, and the two oldest of his four children also work at Ramiro's Cantina. That is because the business is more than a brick-and-mortar restaurant. It also houses a thriving catering service that had its best year ever in 2016, a food stand that does up to 30 shows a year at the Kentucky State Fairgrounds and two food trucks that are usually booked between March and October.

(pictured) Ernestina Escajeda





## RAMIRO'S CANTINA

2330 Frankfort Ave.  
Louisville, KY

502.895.3333  
ramiroscantina.com

RAMIRO'S CANTINA | PROFILE











A trio of tacos:  
fish, pork and chicken.

## In the kitchen, momma knows best

But at the heart of everything at Ramiro's Cantina is Escajeda's food, which stands out among other Mexican restaurants. She has worked as a chef for 45 years and insists on making everything from scratch the way she learned from her own mother. Gandara estimates that she spends 50 to 60 hours a week at the restaurant. He admits that he did not appreciate what a good cook his mother was until she started working for him.

"My mother is one of 10 kids and all of the girls in the family could cook," he said. "To us kids, it was just homemade food. But when I was growing up my friends were always like 'Your momma's cooking is awesome.' I really didn't know what the big deal was until I started selling it and I saw the success I had."

Gandara, 49, never expected to go into the restaurant industry. He grew up in Fabens — a small, desert town outside of El Paso, Texas — with his twin brother, Reuben, and three sisters. Fabens is about five miles from the border between Mexico and the United States.

(opposite, clockwise from top left) Ramiro's spacious bar; one of the several smaller dining areas; a view of the main dining room; the spacious patio overlooks Frankfort Avenue; three generations make Ramiro's run — Ramiro Gandara (left), mother Ernestina Escajeda (center) and son Ramiro Jr.; deviled shrimp in a ranchero sauce; enchiladas topped with a house-made mole sauce; cilantro burrito stuffed with grilled chicken and onions, topped with chile con queso and cilantro sauce.

Escajeda ran a popular restaurant on the Mexican side for most of her children's lives. At 16, Gandara started washing dishes to earn some pocket money, but he didn't see it as his future.

As soon as he graduated from high school, Gandara left Fabens behind. At 18, he joined the U.S. Army in search of adventure. After stints in Germany and Fort Bliss in El Paso, he was stationed at Fort Knox. In his downtime, Gandara often made the short drive to Louisville, where he fell in love with the people, restaurants and night life. He settled in the River City after leaving the Army in 1990.

"Louisville was very welcoming to me," he said. "It's like a small town in a big city. I liked the people and there were more opportunities for me here than in Texas."

A few years after he moved to town, a friend who knew Gandara's family background approached him about partnering on a restaurant. Gandara didn't have the \$20,000 for his share of the startup, but with a few thousand in savings and credit cards the two friends opened Los Indios Mexican Restaurant in New Albany. It was an immediate success. Gandara was eventually able to buy out his partner and open two more locations before he sold the business to move back to Louisville.

## Military training a help in running a restaurant

Gandara said the discipline and leadership skills he learned in the military turned out to be a boon when it came to running a restaurant. It taught him how to deal with the ups and downs of starting a new business. And his decisiveness under pressure ensured the staff had





confidence in him even after he made mistakes. Gandara was smart enough to listen to them to find the right vendors after some companies tried to take advantage of a novice owner.

"Companies out there will do a job but they will rip you off," Gandara said. "I don't mind paying, but why would I pay \$5 for the same gallon of milk I can get for \$3 from the next guy? It's the same product. Once I got the right staff and the right vendors in place everything else was easy."

Gandara was an investor in the Frankfort Avenue location of Sol Aztecas Restaurant, but in 2008 he took over the space and rechristened it Ramiro's Cantina. His sister, Ivonne, came to work for him. Gandara claims that she is as good a cook as his mom.

While her son was establishing himself in Louisville, Escajeda was still living in Texas and working at her restaurant in Mexico. But in 2010, she called her son with terrifying news. A Mexican cartel was trying to shake her down for money. Gandara told her to close the restaurant immediately and he sent his family tickets to Louisville. Escajeda would later learn that the cartel had burned down her house and restaurant.

Gandara said his business improved almost from the moment his mother arrived in Louisville. She expanded his menu and retrained his staff to cook her way. That is when he realized why her food impressed his friends when he was young.

"Everything has to be her way — all the sauces, all the meats have to be a certain way," Gandara said. "We are the only Mexican restaurant that smokes our meat. The brisket is awesome. We serve it in burritos, taco and quesadillas. We are introducing smoked chicken with the new menu."

Although beef, chicken and pork dominate the Ramiro's Cantina menu, most dishes also come in vegetarian options. Some of the top sellers at the restaurant are the burrito stuffed with grilled chicken and onions, topped with chile con queso and cilantro sauce, and the enchiladas topped with mole. There is also a delicious dish of

(from top) Mussels in a spicy tomato sauce; The Oink-Oink Burger — two beef patties topped with smoked braised pork; the 46 oz. Monster Margarita



corn tortillas filled with chicken and deep fried, served with guacamole, sour cream and pico de gallo, that is very popular.

### Seafood is special at Ramiro's

Ramiro's Cantina also holds some special treats for diners who want to venture outside the usual fare of tacos, burritos and quesadillas. Mexico is a country that is surrounded by water; and seafood is among the country's culinary staples. Ramiro's Cantina offers mussels, in a tequila lime cr ma or a spicy tomato sauce; deviled shrimp in ranchero sauce; and tacos that come with either grilled tilapia or fried mahi mahi.

There are some concessions to American cuisine too. The menu includes a number of tasty burgers and wraps. The Oink-Oink Burger is two thick, all-beef patties stacked with smoked carnitas (braised pork), romaine, tomato, onion, cheese and mayo, and topped with a choice of spicy mustard barbeque or sweet spicy barbeque sauce on a large bun. A cilantro chicken wrap comes with grilled chicken, diced tomatoes, cheddar cheese, romaine and rice in a flour torilla. The restaurant also serves tortilla soup and a variety of salads.

Ramiro's Cantina has a full-service bar, but it is the 46-ounce Monster Margarita pitcher that truly turns heads. "To be a Mexican restaurant, your margarita has got to be strong," Gandara explained. "You've got to have a great recipe, great flavor. If you don't, you're in trouble. Your margarita has got to carry you. We have a great margarita. Our recipe, I got it from a friend of mine who used to have 10 restaurants in Indianapolis."

Gandara has no immediate plans for more locations of Ramiro's Cantina. He said the business is doing great even with El Mundo, another exceptional Mexican restaurant, just across the street. Rather than hurt Ramiro's, Gandara said El Mundo has been a boon. "We help each other. When they are busy, I get the overflow. When I am busy they get my overflow," he said.

If Gandara could change anything else about his restaurant, it would be to make his mother take a little more time off and trust him and the staff. But he doesn't think that is going to happen any time soon. "She is very stubborn and set in her ways," he said. "But it's my mom. What am I gonna do?" **F&D**



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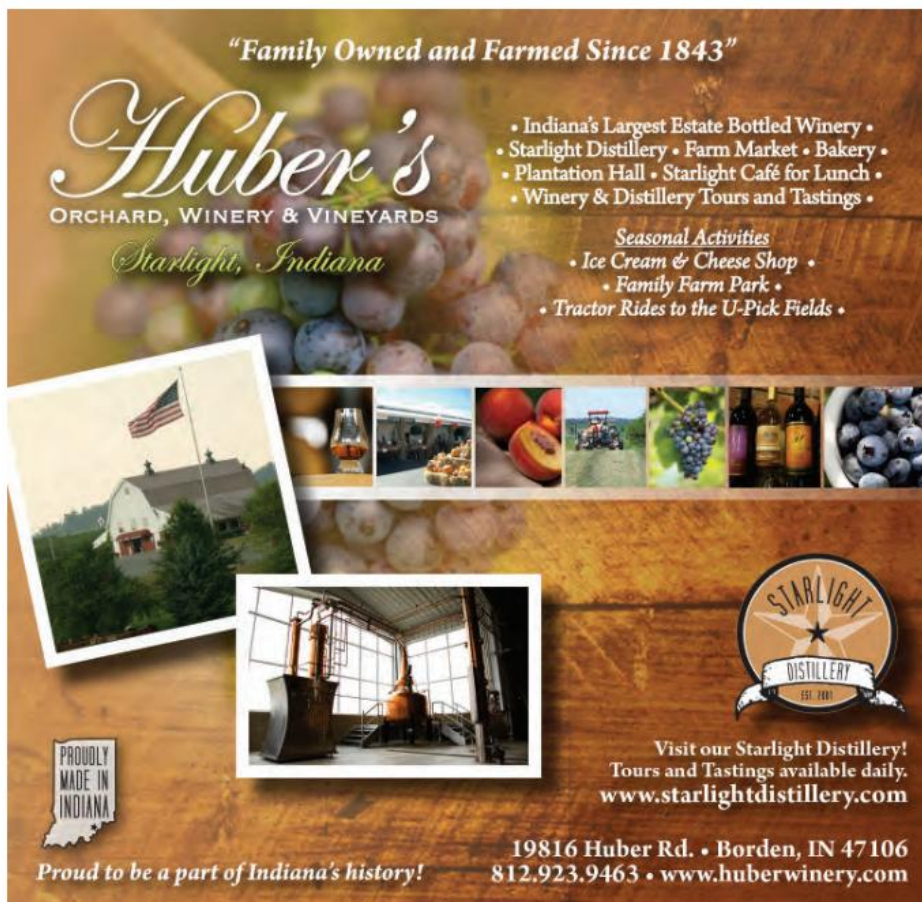
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# Mezcal

## Tasting Mexico by the Kiss

Mezcal won't tell you everything about Mexico, but you'll be in a far better mood to learn more

Agave isn't cactus and mezcal isn't tequila, but tequila is one type of mezcal, a traditional Mexican spirit distilled from an array of different agave plants, some rare like truffles or pearls, and each with distinctive flavors of its own. When it comes to mezcal, patience is a virtue, whether making it or drinking it, and there's a little bit of Mexico in every kiss.

BY ROGER BAYLOR | PHOTOS BY ROSS GORDON

When I read Malcolm Lowry's 1947 literary masterpiece, *Under the Volcano*, just after college, it marked the first time I'd ever heard of mezcal, the traditional Mexican spirit distilled from agave. Inspired by the novel, a friend and I determined to conduct field research — for purely academic reasons, of course. We proceeded to a nearby package store, and a shelf filled with cheap, mass-market tequila and just one solitary bottle identified as mezcal, complete with *dos gusanos*, or two agave worms, both deceased and in repose on the bottom.

According to the prevailing urban legends of hard-core boozing in that far-off, pre-electronic world, these worms were the ultimate stamp of macho Mexican authenticity, but they struck us as disgusting, and the liquid itself seemed indistinct, leaving little impression either way. Soon we were back to Pepe Lopez, triple sec, Tecate and Carta Blanca whenever the mood struck to express Latin American literary pretensions. Three decades later, belatedly, I've learned quite a bit more about mezcal's history, its importance to Mexican culture and why American aficionados of distilled spirits should know more about it.

Artisanal mezcal is being brought to the discerning clientele at Louisville establishments like Proof, Bistro 1860, Rye and Seville by a man named Marcos Mendoza, creator of the Mala Idea line of mezcal. With the help of Mendoza and testimony from a few others, I've learned that mezcal is an utterly unique distillate, borne of a long, slow,

achingly authentic process, and exhibiting delightful olfactory proof of its terroir — fruity, earthy, yeasty, smoky and primeval — like few other alcoholic beverages.

I was introduced to Mendoza in early January. He had just returned to Louisville from one of his frequent trips to Oaxaca, taken as necessary to manage Mala Idea, the name of his well-received mezcal line, which translates literally as “bad idea.” It was so named because of the finger-wagging advice Mendoza received from well-intentioned acquaintances when announcing his determination to produce small-batch mezcal made by rigorously traditional, time-consuming methods. As a passionate and exuberant personality, Mendoza's choice of slogans seems a natural: “*Bad Ideas Lead to Amazing Adventures.*”

However, as we stood in Mendoza's kitchen nipping at the wares, what struck me about his role in the ageless agave narrative is a sense of awe and a refreshing humbleness about the object of his affection. Time is the very best metaphor for mezcal, because it has taken mezcal generations to inch its way toward us.

Among the many things Spanish invaders brought to Mexico, along with Catholicism and European livestock, were alembic pot stills for distillation. Distillation heightened the strength of fermented drinks, and as such it collided headlong with the methodology of “softer” preexisting Mexican libations like *pulque*. *Pulque* is a milky beverage of moderate alcohol content fermented from agave sap, and the distillation of *pulque* led to the refined mezcal of today.

Throughout the changes, the fermentable and distillable sugar source stayed the same: the agave, Mexico's wonder plant. Also known as maguey, agave is a succulent native to hot, dry areas of Mexico and

“Mezcal is almost like a baby. It needs a lot of care.”

— Marcos Mendoza



the southwestern United States. Like cactus, agave's fleshy leaves are liberally spiked with thorny stickers and spines, such that harvesting it can be a delicate proposition for the blade-wielding *jimador*, the person whose job it is to collect the fermentable *piñas*, or hearts of the plant.

Agave did it all, providing life-giving food, medicine, sweeteners and intoxicants. Thorns made perfect needles, and fibers yielded the raw material for clothing, rope, musical instruments and even housing.

Tequila is a type of mezcal, but mezcal differs from tequila in three significant respects. Mezcal and tequila are produced in different Mexican states, with sanctioned geographical regional centers in Oaxaca and Jalisco, respectively; as many as 40 different types of agave can be used to make mezcal, while only the Blue Weber agave can be used to make tequila; and mezcal is made differently than tequila, accounting for its distinct flavor profile.

"I'm just a student of mezcal," Mendoza told me. "Mezcal is agave, and agave is a sacred plant, meant for handling with care. You have to respect the agave's life. There is reverence and thankfulness in the agave harvest. Every drop counts."

The post-modern irony for Mendoza and other artisanal producers of mezcal is an imperative to turn back the clock. While in most significant respects, tequila's international renown has been achieved by following the logic of the Spaniard's alembic to its logical and contemporary mass-market conclusion, Mendoza has chosen to emphasize mezcal's pre-industrial roots. Tequila can be — and is — produced quickly in quantity by industrial processes. Mezcal seeks to slow down, not speed up. While modernity cannot be entirely reversed, it can be placed into an artisanal context. Mendoza explained to me why distilling agave requires patience and deliberation.

Even the few domesticated varieties of agave require seven to 10 years of growth before harvesting. For those growing wild, the maturation period is even longer, up to 25 years in the case of Tepextate, which is both a variety of agave and the name of the mezcal Mendoza crafts from it. Moreover, because these plants do not grow in convenient formations in farmers' fields, producers must keep mental inventory of wild locations that

An outlier horticulturally, agave (*maguey*) is like no other distillate in the world of spirits. It takes years to grow to maturity, and many species resist domestication. To harvest agave species growing in the wild, foraging often is conducted with machetes, burros, medicinal flasks and a healthy sense of camaraderie.



Along with his crew, Marcos Mendoza (third from left) brings in the harvested agave hearts.







At the *palenque*, a meticulous distillation process unfolds over a period of days. The freshly harvested agave hearts are roasted in pits, pressed of juice and pulped by a heavy stone wheel, fermented with ambient yeast, then triple distilled. Every last part of this process contributes to mezcal's individualistic character.





might lie on top of a scrubby plateau, or at the bottom of a steep ravine.

Agave must be harvested at optimum ripeness, just before flowering when the sugar content is highest, as with browning bananas. The *jimador* must navigate the agave's nettles and remove the leaves, exposing the *piñas*, which can weigh anywhere between 50 to 500 pounds.

Once transported to the farmhouse distillery, called the *palenque*, the *piñas* are cooked for three or more days on hot rocks atop wood fires in earthen ovens — basically, pits in the ground lined with stone or clay. Tequila makers departed from this process long ago, but the venerable character of mezcal derives significantly from flavors and aromas redolent of fire, roast and smoke, which become fixed during cooking.

The agave now softened, its *aguamiel* (honey water) must be extracted by pressing and pulping, which can be done by hand with mallets, or by use of the *tahona*, a stone wheel in a circular stone pit pulled by a draft animal.

The *aguamiel* and remaining fibers then go together into open fermenters made of pine. Water is added, and wild yeast (sometimes with cultivated local strains) begin their work. Once fermentation has concluded, the liquid is distilled in copper or clay stills to an alcoholic strength of between 36% and 55%, with classifications including *joven* (unaged and clear), *reposado* (aged in oak for at least two months), and *añejo* (aged in oak for at least a year).

### After all this time, nothing less than mezcal will do

"Mezcal is the only spirit you kiss in order to taste," Mendoza said, encouraging the drinker to breathe deeply of the aromatics in preparation for tasting his Cuishe (one of six Mala Idea expressions), then ingesting only a few drops to acclimate the tongue, followed by a second gentle "kiss" to receive the full chapter and verse. "It's a beautiful dance of discovery. What can I find?"

Silver Dollar's Larry Rice, one of Louisville's most knowledgeable drinks purveyors, finds much to like about Mendoza's line. "Mala Idea is pretty exceptional," he wrote in an email. "The Cuishe is as balanced as any I've had, and very complex. The Tepexate has interesting brine notes, but in a good way. I wanted some east coast oysters to go with it."

"Mezcal is bold, so it holds up in cocktails and remains the star of the show," he says. "A well-rounded mezcal has tons of flavors to play off, so it can be used to make anything from an Old Fashioned riff to a sour."

The real trick might be finding enough Mala Idea. By its very methodical nature, owing to the rarity of wild agave and the old-fashioned techniques, mezcal is a limited art form. Mendoza's partner in Oaxaca state, a *palenque* with decades of distilling experience, is capable of producing only 60,000 bottles of year ... for the entire planet. For Mezcal Mala Idea, singularity and patience are two manifestations of a single ethos.

"I don't want it to be for everybody," remarked Mendoza. "Anything of high quality is worth waiting for it to be done well." **F&D**



The Ba Luu Rita, a signature drink at Pho Ba Luu restaurant, is a play on a margarita with Mala Idea and lemongrass syrup taking center stage.

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# Hard work, risk taking and betting on a long shot

BY GREG GAPSIS | PHOTOGRAPHY BY DAN DRY

There's a bastion of international and Cuban culture in downtown New Albany whose doors are open and welcoming to people who want to experience new foods, new music and the heartbeat of an emigré who has traveled a long way to reach the American dream.

Leonardo "Leo" Lopez opened Habana Blues Tapas Restaurant six years ago in downtown New Albany when that restaurant scene featured more headstones of ventures that had failed than flags of those who were succeeding. Today Habana Blues is a solid citizen in a revitalized, historic downtown and a pioneer among a small group of restaurants receiving good reviews and setting standards on both sides of the Ohio River.

Lopez, a Cuban emigré, as a young man felt the lack of opportunity and burden of poverty in his homeland to such an extent that he, with a group of friends, decided to build a raft to escape to America. When asked about the meaning behind the restaurant's name and logo — a noble figure holding a staff and looking up and out — he said, "Both are about a person wanting to leave, always dreaming of freedom."

Now in a large space previously occupied by a bank, Habana Blues greets diners with clean, modern lines that create a calm and welcoming space.

From an entrance on Pearl Street (across from River City Winery), you pass an enclosed front dining area (which opens to a street-front patio in mild weather), into a balanced mix of quiet booths, open tables and special event rooms before getting to a stylish bar on your right. Next as you work your way through the restaurant is an open dance floor



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bordered by black banquettes and club seating with a small stage for live music. In all, it is a contemporary setting complemented with both big brass chandeliers and Cuban-blue drop lights, and the vibrant paintings of Rafael Mophie, a local modern artist using a Caribbean palette.

At the bar, you can choose between engaging with the bartender, watching TV (often soccer games or popular movies in Spanish) or gazing into the old bank vault where dozens of safety deposit boxes hint at secrets only the imagination can unlock.

### **Artifacts of a former life and a dangerous journey**

But you won't be able to ignore a real, barn-preserved, 1951 blue Plymouth sitting on the dark brick floor in all its antique splendor or, next to it, a strange wooden assemblage with two rows of black steel barrels you can sit on.

The first recalls the American cars still common in Cuba because they were imported before America imposed an economic embargo 60 years ago. The latter is a representation of the raft (and grit and courage) which allowed Lopez and some friends to escape Cuba.

"My family was really poor, but you couldn't do anything about it in the old country. Most young people wanted to leave and we thought the U.S. was the greatest country where you could make your dreams come true," Lopez said. "We started building the raft on my front porch and everybody who wanted on had to contribute something. A lady and her husband got us four barrels, one guy knew welding, another knew a carpenter who could make oars, and so on. The last guy had access to a truck which could get us to the water.

"There were nine of us and we set out with no engine and two compasses that pointed north. We rowed hard until we couldn't see the Mantanzas light, which

**Owner Leo Lopez**





The 1951 blue Plymouth parked in its permanent spot inside the restaurant.

**“Lopez enjoys having an island of Cuban culture—with all its vibe and attitude—under his home and being able to welcome people every day to share it.”**



meant we were 13 miles out, in international waters,” Lopez said.

Getting picked up by the U.S. Coast Guard led to a stay in the Guantanamo Bay Naval Base (this was in 1994, before Gitmo became notorious for imprisoning terrorists) and, ultimately, emigrating to the U.S. as legal resident aliens. But this was still only the beginning.

“I first tried Miami but it was expensive. At minimum wage, you had to work three weeks just to pay \$375 rent on a studio apartment,” Lopez said. “A friend I met at Guantanamo told me about a job in a Butchertown slaughterhouse for \$10.50 an hour and two days later I was on the Greyhound bus.”

### From Butchertown to Cementville to New Albany

Lopez moved on to work at the Essroc cement plant in Speed, Indiana, and reconnected with his boyhood friend, Fernando Martinez, who had started with great success both Havana Rumba and later Mojito’s. Lopez started working part-time for Martinez and decided to try opening a place in Southern Indiana, the short-lived Cuba Libre on 10th Street in Jeffersonville.

“People liked the food but you couldn’t get a liquor license in that area and that made it tough,” Lopez said. “Then Mike Kopp talked me into looking at New Albany. I hadn’t been here before but liked the old look of the downtown, and it was clear something was possible.”

New Albany in 2010 was still known for more

restaurants that had gone out of business than for those that had succeeded. But Lopez and Chef Rafael Hernandez decided to take a chance and, in retrospect, it has paid off. Opening in the old New Albany Inn building, Lopez found a welcoming for a Cuban-inspired tapas (small plate) approach.

“When we opened we put a short lesson about tapas on the menu. We had to educate people. But we knew they would love the flavors as long as we could get them to try it,” Lopez said. “Word of mouth helped us a lot, but still some guys would call and ask, ‘You’re a topless restaurant? You mean the servers are naked?’”

Word got out and the combination of Cuban (itself a fusion of Spanish, African and Caribbean cuisines) and international dishes served in a tapas style, along with a creative drinks menu, led first to curiosity and then a regular following. Five years later,

(opposite, clockwise from top left) Spanish paella with chicken and seafood; shrimp sautéed with garlic, lemon juice and olive oil; hummus trio — black pepper, roasted red pepper, and traditional hummus served with pita; a view of the spacious bar; grilled skirt steak with chimichurri sauce; a look inside the antique vault; grilled lamb chops with roasted red pepper hummus and olives; a sampling of empanadas filled with chicken, beef and vegetables; traditional Cuban sandwich.









(top) Short ribs braised with rosemary and Rioja over mashed potatoes. (above, left) White Sangria. (above, right) Habana Blues Mojito. (below) A trio of skewers of chicken, beef tenderloin, and shrimp with mahi mahi. (bottom right) A-Corde trio perform on the weekends.



Habana Blues moved into its more spacious present space.

"We now have space for live music, room for more diners and an off-street parking lot. It was a good move." Lopez has also renovated the upstairs into an apartment where he lives with his young daughter, and major inspiration, Adysin. And he loves the combination.

"The restaurant business is a tough business, an everyday job," Lopez said. "You have to know it from the front door to the back door and be responsible for the whole place, and be smart enough to not burn out from it all."

## Cuban food — and Cuban vibe and attitude

Clearly, Lopez enjoys having an island of Cuban culture under his home and being able to welcome people every day to share it. "Yes, there's a Cuban vibe and attitude. First, enjoy the food. Cuban cuisine is sweet and not very spicy," Lopez said. "When you order two or three plates, you can share flavors, enjoy your company and relax. It's not just eating, but a broader experience."

The menu is extensive but easily approached with offerings of meat or seafood tapas samplers, *pinchos* (skewers of seafood, meats or vegetables), *bocaditos* (small sandwiches), tacos, six different salads and three unique bean soups, each one a different experience. There is a broad selection of hot or cold tapas, many of which can be ordered in small (4-ounce) or entree (8-ounce) sizes, (the latter being accompanied by a choice of two sides). A variety of steak, pork, lamb or seafood selections, as well as vegetarian choices, mean almost any hankering can be satisfied.

For special occasions or large groups, you can get an authentic Spanish-style *Paella Valenciana*, *Zarzuela de Mariscos* (a seafood stew), or a simpler chicken and chorizo dish, *Arroz con Pollo*, cooked with saffron rice, bell peppers, onions, peas and olives. A 6-ounce tenderloin-in-puff-pastry Beef Wellington is listed as the house signature dish.

Complementing this broad selection is an excellent bar service with drinks like margaritas, daiquiris, mojitos and sangrias to add to the Latin vibe, but also traditional cocktails, an extensive selection of Bourbons and whiskeys, 10 different draft beers and a wine list.

Of course, music lends to the ambiance. Typically well-known Latino singers like Maelo Ruiz, or the Salsa Odolecentes Orquesta, are projected over the sound system. But there's a special experience from 7 to 10 p.m. on Friday and Saturday nights when the talented A-Corde trio, led by Dayon Reyes, plays a wide variety of music in both Spanish and English — salsa, machata, Afro-Cuban and romantic ballads, including Tony Bennett hits. It's hard to resist taking to the dance floor.

The distance Leo Lopez has traveled, both geographically and economically, is large. But his heart, holding close to family and home, has also helped make dreams come true.

He shared an exemplary anecdote about the poverty he and Fernando Martinez grew up with in Cuba, a time when Lopez's parents could only buy him a pair of tennis shoes every three years.

"We called them 'kinkos', shoes you put plastic or cardboard into when the soles wore out. We all knew them. I used to drive my soccer coach nuts because I would play in my bare feet to save my shoes," Lopez said. "Otherwise, my mother would have killed me."

A couple years ago, Lopez was able to build a new home for his mother and his sister in their Havana neighborhood and is able to send his mom a monthly stipend, enabling her to live almost like an American. **F&D**





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# EASY entertaining

## Excerpts from That's Entertaining! Cocktails and Appetizers

BY TIM & LORI LAIRD | PHOTOS BY DAN DRY



(from left) Lori Laird, Tim Laird, Dan Dry

Lori and I have always loved throwing parties. It's in our blood. Over the years we have hosted literally hundreds of parties. From the beginning we have kept a journal on every party we have hosted which includes: what we served, how much we served of each item, the signature cocktail recipe, qualities of beer and wine, who attended, dishes that were big hits and those that were less popular. This then becomes a great tool for planning future parties.

We met John Carlos White, *Food & Dining's* Publisher, in 2003 when he first introduced *F&D* to the Louisville Market. We became friends and John attended a few of the parties we hosted over the next few years. In 2008 John called to talk about a new concept for his magazine which included a column on entertaining at home: *Easy Entertaining*.

His concept was to have a column that would give the readers a step-by-step guide on how to throw a party at home like a pro. Including themes for most any occasion, a complete menu with recipes, tips, hints and even a signature drink for the occasion.

Well that was right up our alley. We were intrigued with this concept and after several conversations we finally solid-

ified the concept over a glass of Woodford Reserve.

Our first *Easy Entertaining* column, *Grilled Pizza Party*, appeared in the summer 2008 issue of *F&D*. Eight years and over 30 delicious columns later, here we are.

In 2010 we published our first book, *That's Entertaining!*, a collection of 18 themed parties inspired by our *Easy Entertaining* column.

Given our relationships that began with this magazine, we thought it would be appropriate to share our favorite recipes from our second book, *That's Entertaining! Cocktails and Appetizers*.

These recipes have consistently received rave reviews and are perfect for home entertaining. Try them when having friends and family over for brunch, neighborhood gatherings, birthdays, Derby, graduation parties and anytime you want to try something new.

Cheers!

Tim and Lori Laird

You can find the books at local bookstores, wine and spirit shops, [www.butlerbooks.com](http://www.butlerbooks.com) or Amazon.







Mango Mojo Scallops

## Mango Mojo Scallops

(Serves 12)

- 12 large sea scallops
- 2 teaspoons unsalted butter
- 2 teaspoons olive oil
- Kosher salt
- Black pepper
- Mint leaves, for garnish

Using a paper towel, thoroughly pat the scallops dry, then season both sides with salt and pepper. Add the butter and oil to a sauté pan on high heat.

Sear the scallops on each side for 2 minutes until a golden crust forms. Place on serving spoons or a serving platter and top with a dollop of the mango sauce and a mint leaf.

## For the sauce:

- 1 ripe mango, peeled, pitted, coarsely chopped
- $\frac{1}{4}$  cup Finlandia Mango vodka
- $\frac{1}{4}$  cup orange juice
- $\frac{1}{4}$  habanero or Scotch Bonnet pepper (seeds removed)

In a blender, purée the mango, vodka, orange juice and pepper until smooth.

*Note: This sauce is a cool combination of mango and a little heat with a sliver of pepper. The sauce is also delicious with chicken, firm white fish or pork.*

## Sangria Sunrise

In a pitcher, add:

- 2 750-ml bottles of merlot or cabernet sauvignon wine
- 2 cups orange juice
- 6 ounces orange liqueur
- 2 ounces fresh lime juice

Stir and chill until served. Garnish with sliced lemons, limes and oranges.





## Smoked Salmon Flatbread (Serves 10-12)

- ½ cup non-fat plain yogurt (preferably Greek-style)
- 1 tablespoon red onion, finely chopped
- 1 tablespoon prepared horseradish
- 1 teaspoon fresh dill, finely chopped,  
plus sprigs for garnish
- Pinch of Kosher salt
- Pinch of black pepper
- 4 pita bread rounds
- 16 ounces smoked salmon

In a small bowl, combine the yogurt, onion, horseradish, dill, salt and pepper. Cover each pita bread round with 4 ounces of smoked salmon.

Cut each round in half, then in half again, then into quarters to make 8 triangles. Top each triangle with a dollop of sauce and garnish with a dill sprig.



Smoked Salmon Flatbread



Bean Salsa

## Bean Salsa (Serves 8-10)

- 1 15-ounce can black beans, drained, rinsed
- 1 15-ounce can pinto beans, drained, rinsed
- 1 10-ounce can chopped tomatoes and green chilies
- ½ cup cilantro, chopped
- 1 bunch green onions, chopped
- 1 teaspoon cumin
- 1 tablespoon olive oil
- ½ lime, juiced
- ½ teaspoon Kosher salt
- ½ teaspoon black pepper

Combine all ingredients in a large bowl. Serve with tortilla chips.



Big Blue Agave

## Big Blue Agave

In a rocks glass with ice, add:

- 1½ ounces Herradura Anejo tequila
- 3 ounces lemonade
- ½ ounce blue Curacao

Stir and garnish with an orange peel.



## Blue Cheese Toasts (Serves 8-10)

- ½ cup non-fat plain yogurt (preferably Greek-style)
- ½ cup mayonnaise
- 2 cloves garlic, crushed
- ½ teaspoon black pepper
- 1 cup Parmesan cheese, freshly grated
- 1 cup blue cheese, crumbled
- 3 slices cooked bacon, crumbled
- 1 baguette, sliced into ½-inch rounds
- ½ cup green onions, finely chopped

Preheat the oven to 400 degrees.

In a medium bowl, combine the yogurt, mayonnaise, garlic and pepper. Stir in the cheeses and bacon.

Spread 1 generous tablespoon of the cheese mixture on each bread round and place on a baking sheet. Bake until the cheese starts to melt and the bread is toasted, about 10 minutes.

Sprinkle with the green onions and serve warm.



Blue Cheese Toasts

## Crab Deviled Eggs (Serves 6-8)

- 8 large eggs, hard-boiled, peeled
- 3 tablespoons non-fat plain yogurt (preferably Greek-style)
- 1 tablespoon shallot, finely chopped
- 1 tablespoon fresh lemon juice
- 1 tablespoon fresh tarragon, finely chopped
- ½ teaspoon hot sauce
- 8 ounces crabmeat
- Kosher salt
- Black pepper
- Paprika, for garnish

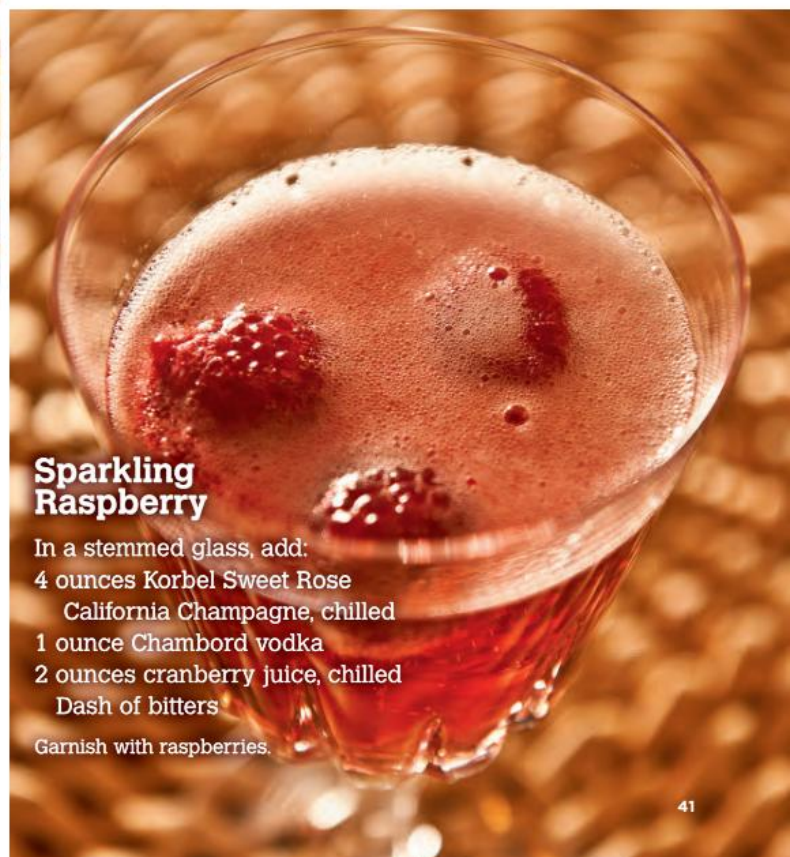


Crab Deviled Eggs

Cut the eggs in half lengthwise. Scoop out the yolks of 5 eggs (reserve the rest for another use) into a medium-size bowl. Mash with a fork, and then mix in the yogurt, shallot, lemon juice, tarragon and hot sauce. Add the crabmeat, then season to taste with salt and pepper.

Mound the crab mixture into the 16 egg-white halves and garnish with paprika.

*Note: The crab mixture can be made 6 hours ahead. Cover and refrigerate until ready to assemble and serve.*



## Sparkling Raspberry

In a stemmed glass, add:

- 4 ounces Korbel Sweet Rose California Champagne, chilled
- 1 ounce Chambord vodka
- 2 ounces cranberry juice, chilled
- Dash of bitters

Garnish with raspberries.



Chorizo with  
Red Wine

### Chorizo with Red Wine (Serves 4-6)

- 1 pound chorizo sausage, cut into ¼-inch slices
- ½ cup cabernet sauvignon wine
- 2 tablespoons fresh parsley, chopped
- 2 cloves garlic, minced
- 1 baguette, cut into large cubes

Preheat the oven to 450 degrees. Arrange sausage slices in a single layer in a shallow baking dish. Pour in the wine, then sprinkle with parsley and garlic. Bake 10 minutes. Serve directly from the dish with bread cubes for soaking up the sauce.

Bourbon  
and Pecan Brie

### Bourbon and Pecan Brie (Serves 6-8)

- ½ cup pure maple syrup
- ½ cup chopped pecans
- ¼ cup Woodford Reserve Bourbon
- 1 small (9-ounce) wheel Brie, room temperature
- 1 baguette, sliced

Combine syrup, pecans and bourbon in a small pan and simmer over low heat for 5 minutes. Pierce the Brie with a fork and pour the sauce over the top. Serve with baguette slices.



### Bourbon Peach Cooler

*Bourbon and peach make for a wonderful pair. Try bourbon with peach nectar as an alternative.*

In a shaker with ice, add:

- 1½ ounces Old Forester bourbon
- ½ ounce peach schnapps
- 1 ounce unsweetened iced tea
- 1 dash peach bitters (optional)

Shake vigorously and pour over ice.  
Garnish with a peach slice.



Cheese Biscuits



## Cheese Biscuits (Makes 80)

- 10 ounces sharp cheddar cheese, shredded
- 16 tablespoons (2 sticks) butter, softened
- 2 cups flour
- ½ teaspoon cayenne pepper
- 1½ cups Rice Krispies cereal
- Garlic salt

Preheat oven to 375 degrees.

In a large bowl, using your hands, combine the cheese, butter, flour and pepper. Then add the cereal, until combined.

Break off a piece of dough and roll into a 1-inch diameter ball. Place on a non-stick baking sheet and mash with the tines of a fork. Repeat with the remaining dough.

Bake for 15 minutes, then sprinkle with garlic salt. Enjoy immediately or freeze in an air-tight container.

*Note: Be sure to wash the baking sheet in between batches.*



## Liquid Bourbon Ball

*Bourbon ball candies are famous in Kentucky. They are made of chocolate and bourbon with a nut either on top or in the center. This cocktail is a liquid version of the popular candy and often those who do not like bourbon do enjoy this cocktail.*

In a shaker with ice, add:

- 2 ounces Woodford Reserve Bourbon
- 1 ounce dark crème de cocoa
- ½ ounce walnut liqueur (or your favorite nut liqueur)

Shake and strain into a martini glass. Top with ice chards, from the shaker, as an option. **F&D**

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Little Caesars Pizza	62 Pizza	[15]
Little Greek Fresh Grill	76 Mediterranean/Middle Eastern	3
Little India Café	76 Indian	4
Li's Garden	71 Asian/Chinese	5
Logan's Roadhouse	56 Steakhouse	6, 12, 15
Lolitas Tacos Inc.	78 Mexican	13
Lone Wolf Sports Bar	68 Bar & Grill/Taphouse	12
Lorion Steakhouse	56 Steakhouse	6, 8, 13, 15
Lonnie's Taste Of Chicago	66 Deli/Sandwich	2
Los Aztecas	78 Mexican	5, 10
Lotsa Pasta	66 Deli/Sandwich	3
Lou Orleans	73 Cajun/Creole	1
Loui Lou's Detroit Pizza	62 Pizza	6
Louis's "The Ton"	68 Bar & Grill/Taphouse	1
Louisville Coffee Co.	81 Coffee/Tea Houses	6
Louisville Pizza Co.	62 Pizza	6
Louisville Tea Co.	81 Coffee/Tea Houses	5
LouVino	53 Bistro/New American	2, 5
Lovafare	60 Cafés	2
Lucky House	71 Asian/Chinese	3
Luigi's	62 Pizza	1
Lulu's Frozen Yogurt	80 Desserts/Bakery	2
Lydia House	53 Bistro/New American	13
Ma Zerellas	62 Pizza	15
Maa Sha Allah	70 African	4
Main Eatery	66 Deli/Sandwich	1
Main Event Bar & Grill	70 Entertainment Dining	6
Mai's Thai Restaurant	73 Asian/Thai	16
Mango's Bar & Grill	78 Mexican	3, 6, 13
Manhattan Grill	66 Deli/Sandwich	1
Manhattan Project, The	57 Gastropub	12
Marco's Pizza	62 Pizza	14

RESTAURANT	PAGE #/CUISINE STYLE	MAP #
Marketplace Restaurant	51 Upscale Casual	1
Mark's Feed Store	64 Barbecue	2, 5, 11, 12, 14
Martini Italian Bistro	75 European/Italian	8
Martin's Bar-B-Que Joint	64 Barbecue	8
Masa Japanese	72 Asian/Japanese	5
Masala Grill	76 Mediterranean/Middle Eastern	1
Match Cigar Bar	53 Bistro/New American	16
Mayan Café	78 Mexican	1
McAister's Deli	66 Deli/Sandwich	[9]
Me Gusto Latin Kitchen	77 Latin American	1
Mellow Mushroom	62 Pizza	2, 3, 5
The Melting Pot	51 Upscale Casual	8
Mercato Italiano	75 European/Italian	8
Merle's Whiskey Kitchen	54 Bistro/New American	1
Mesh	51 Upscale Casual	3
Mexa Tacos	78 Mexican	3
Mexican Fiesta	78 Mexican	4
Mi Cocina on Fourth	78 Mexican	14
Mi Sueño	74 Cuban/Caribbean	4
Migo	78 Mexican	2
Mikato Japanese	72 Asian/Japanese	8
Mike Linnig's	55 Seafood	12
Mike's Tavern	69 Bar & Grill/Taphouse	14
MilkWood	48 Fine Dining	5
Mimi's Café	61 Casual Dining	13
Mimo's Pizzeria	62 Pizza	14
Mirage Mediterranean Grill	76 Mediterranean/Middle Eastern	13
Mirin	61 Casual Dining	2
Miss Ada's	67 Southern/Soul Food	1
Mitchell's Fish Market	56 Seafood	8
Moca Diner	67 Diner/Home Style	8
MOD Pizza	62 Pizza	12, 13, 15
Mo's Southwest Grill	70 Southwest/TexMex	3, 6, 8, 11, 15
Mojito Tapas Restaurant	76 European/Spanish	7
Molly Malone's	74 European/Irish	2, 3
Momma's Mustard, Pickles	64 Barbecue	3, 5
Momma's Pizza	64 Barbecue	15
Monnik Beer Co.	70 Microbreweries	4
More Shenanigan's	74 European/Irish	1, 2
Morris Deli & Catering	66 Deli/Sandwich	1
Morton's of Chicago	56 Steakhouse	12, 13, 15
Mr. Gattis	72 Asian/Japanese	3
Mr. Lee's Ichiiban Japanese	81 Coffee/Tea Houses	13
Mrs. Potter's Coffee	72 Asian/Japanese	13
Mt. Fuji	66 Deli/Sandwich	6, 8, 15
Muscle Monkey Café	58 Burgers/Chicken	1, 6
Mussel & Burger Bar	80 Desserts/Bakery	5
My Favorite Muffin	70 Entertainment Dining	13
My Old KY Dinner Train	77 Latin American	15
Nahyla's Restaurant	74 Cuban/Caribbean	15
Naila's Caribbean Cuisine	73 Asian/Vietnamese	3
NamNam Café	66 Deli/Sandwich	2
Nancy's Bagel Box	66 Deli/Sandwich	1
Nancy's Bagel Grounds	51 Upscale Casual	14
Napa River Grill	69 Bar & Grill/Taphouse	5
Neil & Patty's Fireside Grill	62 Pizza	14
New Albanian Brewing Co.	61 Casual Dining	13
New Albany Roadhouse	71 Asian/Chinese	5
New China	69 Bar & Grill/Taphouse	13
New Direction Bar & Grill	78 Mexican	6, 8
New Wave Burritos	61 Casual Dining	7
Noodles & Company	54 Bistro/New American	10
Noosh Nosh	80 Desserts/Bakery	2
Nord's Bakery	60 Cafés	13
Nord's End Café	61 Casual Dining	3, 6, 8, 13, 12, 15
O'Charley's	67 Diner/Home Style	12
O'Dolly's	74 European/Irish	3
O'Shea's Irish Pub	48 Fine Dining	1
The Oakroom	72 Asian/Japanese	4
Oishi Sushi	62 Pizza	6, 8
Old Chicago	69 Bar & Grill/Taphouse	13
Old Hickory Inn	69 Bar & Grill/Taphouse	13
Old Louisville Tavern	62 Pizza	5
Old School NY Pizza	75 European/Italian	11
Old Spaghetti Factory	51 Upscale Casual	5
Old Stone Inn	64 Barbecue	11
Ole Hickory Pit BBQ	69 Bar & Grill/Taphouse	8
O-Line Sports Grill	75 European/Italian	6, 8, 11, 15
The Olive Garden	54 Bistro/New American	16
Olive Leaf Bistro	58 Burgers/Chicken	1
Ollie's Trolley	71 Asian/Chinese	14
Onion Restaurant & Tea Houses	60 Cafés	16
Orange Clover Kitchen	71 Asian/Chinese	3
Oriental Café	71 Asian/Chinese	4
Oriental House	71 Asian/Chinese	13
Oriental Star	62 Pizza	1, 2, 10
Original Impellerz	72 Asian/Japanese	1, 2
Osaka Sushi Bar	56 Steakhouse	3, 8, 11, 13, 15
Outback Steakhouse	70 Microbreweries	5
Over the 9	54 Bistro/New American	10
P. F. Chang's China Bistro	71 Asian/Chinese	5, 6, 8, 15
Panda Chinese	66 Deli/Sandwich	[10]
Panda Express	62 Pizza	[30]
Panera Bread Co.	62 Pizza	3, 4, 5, 8, 11, 12, 14, 15, 16
Papa John's	62 Pizza	16
Papa Murphy's Pizza	76 Mediterranean/Middle Eastern	4
Parlour	56 Seafood	6
Pasha's Mediterranean	74 European/Irish	1
Passtime Fish House	56 Steakhouse	3, 4, 5, 7
Patrick O'Shea's	66 Deli/Sandwich	16
Pat's Steak House	69 Bar & Grill/Taphouse	16
Paul's Fruit Market	80 Desserts/Bakery	16
Pearl Street Taphouse	71 Asian/Chinese	5
Pearl Street Treats	72 Asian/Chinese	5
Peking City Bistro	66 Deli/Sandwich	[17]
Peking City Express	69 Bar & Grill/Taphouse	1
Penn Station	62 Pizza	6
Peppers Bar and Grill	75 European/Italian	1
Perfetto Pizza	73 Asian/Vietnamese	2
Pesto's Italian	62 Pizza	6
Pho Ba Luu	78 Mexican	12
Pleology	76 Mediterranean/Middle Eastern	5, 6
Pina Fiesta Mexican Grill	63 Pizza	13
Pita Pit	63 Pizza	14, 16
Pizza Donisi	63 Pizza	1
Pizza King	69 Bar & Grill/Taphouse	1, 2
Pizza Place	81 Coffee/Tea Houses	12, 13
Planet Bar & Bistro		
Please & Thank You		
Pleasure Ridge Place		

RESTAURANT	PAGE #/CUISINE STYLE	MAP #
Plehn's Bakery	80 Desserts/Bakery	3
Plump Peacock Bakery	60 Cafés	5
PokeHana	72 Asian/Japanese	1
Ponderosa Steakhouse	56 Steakhouse	13
Porcini	75 European/Italian	2
Portage House	61 Casual Dining	1, 6, 8
Portbelly Sandwich Shop	66 Deli/Sandwich	1, 6, 8
Press on Market	81 Coffee/Tea Houses	14
Primo's Delicatessen	66 Deli/Sandwich	13
Prince Hookah Lounge	76 Mediterranean/Middle Eastern	13
Proof On Main	51 Upscale Casual	1
Prospect Café	60 Cafés	10
Puerto Vallarta	78 Mexican	11, 14, 16
Qdoba Mexican Grill	78 Mexican	[17]
Queen of Sheba	70 African	4
Queue Café	60 Cafés	1
Quick Wok	72 Asian/Chinese	1
Quill's Coffee	81 Coffee/Tea Houses	2, 13, 14
Quizzo's Subs	66 Deli/Sandwich	1, 5, 14, 15
Rafferty's of Louisville	61 Casual Dining	3, 8
Rails Craft Brew & Eatery	69 Bar & Grill/Taphouse	15
Raising Cane's	58 Burgers/Chicken	2, 5, 8, 11, 12
Ramiro's Cantina	78 Mexican	2
Ramsi's Café	60 Cafés	2
Rechar	69 Bar & Grill/Taphouse	14
Red Barn Kitchen	67 Southern/Soul Food	5
Red Hog	60 Cafés	2
Red Hot Roasters	81 Coffee/Tea Houses	2
Red Robin	58 Burgers/Chicken	3, 8
Red Sun Chinese	72 Asian/Chinese	4
Red Yeti Brewing Co.	70 Microbreweries	16
Rice Bowl	73 Asian/Korean	14
River City Drafthouse	69 Bar & Grill/Taphouse	2
River City Winery	54 Bistro/New American	4
Riverhouse Restaurant	51 Upscale Casual	7
River Road BBQ	60 Barbecue	16
Riverside Café	60 Cafés	16
Rivue	49 Fine Dining	2
ROC Restaurant	75 European/Italian	2
Rocky's Pizza & Panini	63 Pizza	4
Rocky's Sub Pub	63 Pizza	16
Romano's Macaroni Grill	75 European/Italian	5
Roof Top Grill	74 Cuban/Caribbean	1
Roosters	58 Burgers/Chicken	5, 12, 13, 15
Rootie's Sports Bar	69 Bar & Grill/Taphouse	8
Roots	72 Asian/Japanese	2
Rosticceria Luna	79 Mexican	13
Roosters	58 Burgers/Chicken	5
Royal's Hot Chicken	65 Barbecue	1
Rubbin' Butts BBQ	65 Barbecue	15
Ruby Tuesday	61 Casual Dining	6
Rumors Raw Oyster Bar	56 Seafood	5
Ruth's Chris Steakhouse	56 Steakhouse	3
Rye	52 Upscale Casual	1
Safai Coffee	81 Coffee/Tea Houses	2
Safari Grill	70 African	13
Saffron's	76 Mediterranean/Middle Eastern	1
Saffier Mediterranean Deli	76 Mediterranean/Middle Eastern	1
Saint's	69 Bar & Grill/Taphouse	3
Sake Blue	72 Asian/Japanese	11
Sakura Blue	72 Asian/Japanese	3
Sala Thai	73 Asian/Thai	11
Sal's Pizza & Wings	63 Pizza	5
Salsanita's Fresh Cantina	70 Southwest/Tex Mex	3, 5
Sam's Food & Spirits	61 Casual Dining	14
Sam's Gyro	76 Mediterranean/Middle Eastern	2
Sam's Hot Dog Stand	61 Casual Dining	5
Samurai	72 Asian/Japanese	13
Santa Fe Grill	79 Mexican	13
Sapporo Japanese Grill	72 Asian/Japanese	2
Sarang	73 Asian/Korean	2
Scarlet's Bakery	80 Desserts/Bakery	13
Scene	67 Southern/Soul Food	1
Schlotzsky's Deli	66 Deli/Sandwich	8
Scotty's Ribs & More	65 Barbecue	5
Seaford Lady	56 Seafood	1
Seeds & Greens Deli	66 Deli/Sandwich	14
Selena's Willow Lake Tavern	73 Cajun/Creole	5
Señor Iguala's	79 Mexican	3, 5, 6, 11, 13, 15
Sergio's World Beers	69 Bar & Grill/Taphouse	2
SET at Theater Square	54 Bistro/New American	1
Seviche A Latin Restaurant	49 Fine Dining	2
Shack In The Back BBQ	65 Barbecue	13
Shady Lane Café	60 Cafés	7
Shah's Mongolian Grill	73 Asian/Mongolian	6
Shalimar Indian	76 Indian	6
Shandaar Indian	76 Indian	6
Shark's Fish & Chicken	56 Seafood	13
Shawn's Southern BBQ	65 Barbecue	14
Shenanigan's Irish Grille	74 European/Irish	2
Shiraz Mediterranean Grill	76 Mediterranean/ME	1, 5, 7, 8, 13
Shirley Mae's Café	67 Southern/Soul Food	1
Shogun	72 Asian/Japanese	6, 8
Shoney's	61 Casual Dining	13
Sichuan Garden	62 Asian/Chinese	6
Sicilian Pizza & Pasta	63 Pizza	1, 11
Sidebar	54 Bistro/New American	2
The Silver Dollar	54 Bistro/New American	2
Simply Italian Restaurant	75 European/Italian	3
Simply Thai	73 Asian/Thai	3, 5
Sin Fronteras	79 Mexican	15
Sir Dano's Pizza Parlor	63 Pizza	15
Sister Bean's	81 Coffee/Tea Houses	13
Skyline Chili	61 Casual Dining	2, 3, 6, 12
Smashburger	58 Burgers/Chicken	1, 5, 13
Smoke & Rye	54 Bistro/New American	14
Smokehouse BBQ	65 Barbecue	11
Smoky Bones BBQ	65 Barbecue	6
Snappy Tomato	63 Pizza	8
Sol Aztecas	79 Mexican	2, 11
Somewhere Louisville	54 Bistro/New American	2
Soupy's	66 Deli/Sandwich	4
Southern Express	67 Southern/Soul Food	13
Spaghetti Shop	75 European/Italian	11, 14
Spinelli's Pizzeria	63 Pizza	1, 2, 3, 8, 12, 13
Sporting News Grill	69 Bar & Grill/Taphouse	13
The Sports & Social Club	69 Bar & Grill/Taphouse	1
Spread Buffet, The	66 Cafeterias/Bufet	14
Spring St. Bar & Grill	69 Bar & Grill/Taphouse	2
Stadium Joes Sports Café	69 Bar & Grill/Taphouse	6



RESTAURANT	PAGE #/CUISINE STYLE	MAP #
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Star Sushi	72 Asian/Japanese	16
Starbucks Coffee	81 Coffee/Tea Houses	[35]
Starlight Coffee Co.	81 Coffee/Tea Houses	14
Starving Artist Café	60 Deli/Sandwich	5
State Donuts	80 Desserts/Bakery	8
Steak N Shake	58 Burgers/Chicken	[6]
Steel City Pops	80 Desserts/Bakery	2
Stevens & Stevens Deli	66 Deli/Sandwich	7
Steve-O's Italian Kitchen	75 European/Italian	8
Stoney River	56 Steakhouse	2
Stout Burgers & Beer	58 Burgers/Chicken	16
Stricker's Café	60 Cafés	13
Sub Station II	66 Deli/Sandwich	11
Sugar & Spice Donut Shop	80 Desserts/Bakery	1, 13
Sunergos Coffee	81 Coffee/Tea Houses	2
SuperChefs	61 Casual Dining	1
Sway	52 Upscale Casual	[4]
Sweets Frog	80 Desserts/Bakery	1
Sweet Peaches	66 Deli/Sandwich	14
Sweet Stuff Bakery	80 Desserts/Bakery	2
Sweet Surrender	81 Desserts/Bakery	16
Sweets By Morgan	81 Desserts/Bakery	14
Taco Steve	79 Mexican	12
Taco Tico	79 Mexican	13
Tacqueria La Mexicana	79 Mexican	8
Taj Palace	76 Indian	14
Tan Thai Restaurant	73 Asian/Thai	11
Taqueria Ramirez	79 Mexican	1
Tavern On Fourth	69 Bar & Grill/Taphouse	8
Taziki's Mediterranean Café	76 Mediterranean/Middle Eastern	13
Tea Station Chinese Bistro	72 Asian/Chinese	15
Teena's Pizza	63 Pizza	7
Texas Roadhouse	56 Steakhouse	2, 5, 12, 13
TGI Friday's	61 Casual Dining	13
Thai Café	73 Asian/Thai	7
Thai Noodles	73 Asian/Thai	13
That Place On Goss	61 Casual Dining	13
The Back Door	69 Bar & Grill/Taphouse	2
The Bakery	81 Desserts/Bakery	4
The Bistro	68 Cafeterias/Bufet	3
The Block Gourmet Deli	66 Deli/Sandwich	5
The Café	60 Cafés	1
The Cheddar Box	60 Cafés	3
The Cheddar Box Too	60 Cafés	3
The Corner	63 Pizza	8
The Cure Lounge	69 Bar & Grill/Taphouse	13
The Eagle	58 Burgers/Chicken	2
The Fat Lamb	55 Bistro/New American	2
The Fudgery	81 Desserts/Bakery	1
The Goat	69 Bar & Grill/Taphouse	5
The Hub Louisville	55 Bistro/New American	2
The Goat	69 Bar & Grill/Taphouse	5
The Krush	69 Bar & Grill/Taphouse	13
The Pearl	70 Bar & Grill/Taphouse	13
The Post	63 Pizza	1
The Table	60 Cafés	13
Tienda La Chapinlandia	79 Mexican	13
Time 4 Thai	73 Asian/Thai	2
Tin Roof	70 Bar & Grill/Taphouse	3
Toast On Market	61 Casual Dining	1, 14
ToGo Sushi	72 Asian/Japanese	5
Tokyo Japanese	72 Asian/Japanese	7
Tomo	72 Asian/Japanese	14
Tony Impellerzi's	66 Deli/Sandwich	14
Toonerville Deli	63 Pizza	1
Topp'd Pizza & Chopped Salad	63 Pizza	14
Troll Pub Under The Bridge	70 Bar & Grill/Taphouse	1
Tucker's	61 Casual Dining	14
Tumbleweed	79 Southwest/Tex Mex	[10]
Tuscany Italian Restaurant	76 European/Italian	13
Twig & Leaf Restaurant	61 Casual Dining	2
Uptown Café	52 Upscale Casual	7
Urban Bread Co.	55 Bistro/New American	14, 16
Varanese	52 Upscale Casual	2
Verbenia Café	60 Cafés	8
Vic's Café	60 Cafés	14
Vietnam Kitchen	73 Asian/Vietnamese	13
Village Anchor Pub & Roost	55 Bistro/New American	5
Ville Taqueria	79 Mexican	3
Vincenzo's	49 Fine Dining	1, 4
Vint Coffee	81 Coffee/Tea Houses	2
Vis a Vis Bar & Grill	70 Bar & Grill/Taphouse	1
Volare	76 European/Italian	2
W.W. Cousin's	58 Burgers/Chicken	3
Wagner's Pharmacy	67 Diner/Home Style	13
Wall Street Deli	66 Deli/Sandwich	1
Ward 426	49 Fine Dining	2
Way Cool Café	60 Cafés	1
Webb's Market	67 Diner/Home Style	1
Wei Wei Chinese Express	72 Asian/Chinese	1
Which Wich?	66 Deli/Sandwich	8
Wick's Pizza	63 Pizza	2, 5, 8, 14
Wild Dog Rose Tea Boutique	81 Coffee/Tea Houses	2
Wild Eggs	60 Cafés	1, 3, 5, 15
Wild Ginger Sushi & Fusion	72 Asian/Japanese	2
Wild Rita's	79 Mexican	1
William's Bakery	81 Desserts/Bakery	15
Willshire at the Speed	55 Bistro/New American	13
Willshire On Market	52 Upscale Casual	1
Willshire Pantry Bakery	60 Cafés	2
The Wing Zone	58 Burgers/Chicken	4, 13
Wingstop	58 Burgers/Chicken	6, 12
Wonton Express	72 Asian/Chinese	4
World of Beer	57 Gastropub	8
Yaching's East West Cuisine	52 Upscale Casual	1
Yang Kee Noodle	72 Asian/Chinese	2, 5
Yellow Cactus	79 Mexican	14
Yen Ching	72 Asian/Chinese	6
Yen Hapa	73 Asian/Vietnamese	2
Yoki Buffet	72 Asian/Chinese	6
You-Carryout-A	72 Asian/Chinese	15
Yummy Pollo	77 Latin American	13
Zad Modern Mediterranean	76 Mediterranean/Middle Eastern	3
Zanzabar	70 Bar & Grill/Taphouse	13
Za's Pizza	63 Pizza	2
Zaxby's	58 Burgers/Chicken	5, 12, 13, 14, 16
Zegg's Amazing Eggs	60 Cafés	5, 7, 8
Zen Garden	73 Asian/Vietnamese	2
Zoe's Kitchen	76 Mediterranean/Middle Eastern	1, 3, 8
Zoup!	66 Deli/Sandwich	1
Z's Oyster Bar	49 Fine Dining	5

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## GUIDE KEY

### Average Entrée Price:

\$ = under \$8    \$\$\$ = \$15-\$20  
 \$\$ = \$9-\$14    \$\$\$\$ = \$21 & up

**RED** = Advertiser    🕒 = Late Night  
**B** = Breakfast    OPEN TILL/PAST 11 PM  
**Br** = Brunch    🍷 = Full Bar  
**L** = Lunch    🌿 = Outdoor Dining  
**D** = Dinner    🎵 = Live Music

**ALL RESTAURANTS ARE LOCATED IN LOUISVILLE (unless noted otherwise).**

**All phone numbers are local calls. When out of the area, use area code 502 for all listings except Indiana, use 812 or 930.**

## FINE DINING

**211 CLOVER LANE RESTAURANT** 211 Clover Ln., 896-9570. To locate 211 Clover Lane you have to negotiate St. Matthews side streets and cross railroad tracks and look into the corner of a little cluster of upscale shops. When you do, you can enjoy drinks in a newly expanded lounge, and dine off seasonal menus from Chef Allen Heintzman, who, along with owner Andrew Smith, keeps 211 Clover Lane among the town's top tables. \$\$\$\$ **Br L D** 🍷 🌿

**610 MAGNOLIA** 610 Magnolia Ave., 636-0783. Since taking over this Old Louisville landmark restaurant

over a decade ago, Edward Lee has become a Food TV fixture, and opened new restaurants. Kevin Ashworth, newly promoted to Executive Chef at this perennial top table, continues the adventurous prix-fixe menu. The Wednesday a la carte nights allow sampling the menu at a more modest price point. \$\$\$\$ **D** 🍷 🌿

**BUCK'S** 425 W. Ormsby Ave., 637-5284. Elegant and understated, this fine dining room in the Mayflower Apartments is overseen by chef Andrew Welenken, who has kept long-standing favorites like the crispy fish, but has extended his menu into new areas, such as the fried oysters Rockefeller, maple-Bourbon glazed pork chop and country-fried quail. Rick Bartlett continues his long tenure at the piano. \$\$\$ **L D** 🍷 🌿 🎵

**CORBETT'S 'AN AMERICAN PLACE'** 5050 Norton Healthcare Blvd., 327-5058. Dean Corbett went all-out with his East End destination. Housed in the stunning former Von Allmen mansion, Corbett's kitchen is state of the art, the dining room amenities include a chef's table with closed circuit TV connection to the kitchen, and his menu, now overseen by Executive Chef Jeff Dailey, has been earning raves. Worth the trip and the price. \$\$\$\$ **L D** 🍷 🌿

**ENGLISH GRILL** 335 W. Broadway (The Brown Hotel), 583-1234. Executive Chef Josh Bettis oversees the formal dining room of one of downtown's historic hotels. The Hot Brown is still on the menus, but new dishes tempt visitors and old timers: seared scallop Benedict (with a quail's egg), beef shank *osso bucco*, slow-roasted salmon. The chef's table in the kitchen is still a great place for a special party. \$\$\$ **D** 🍷

**JACK BINION'S STEAKHOUSE** Horseshoe Casino Hotel, Elizabeth IN, 888-766-2648. When you hit it big at the Horseshoe Casino, Binion's has everything a high roller craves. Start with oysters Rockefeller or shrimp cocktails, French onion soup or crab *bisque*. Then, choose Chilean sea bass, lobster tail, rack of lamb or a choice of prime steak, including Wagyu tenderloin. \$\$\$\$ **D** 🍷 🌿

**JACK FRY'S** 1007 Bardstown Rd., 452-9244. Inside its unprepossessing exterior is one of Louisville's longest-running top tables. Seating is tight; it is noisy; but the food is consistently excellent. Chef McClain Brown has added to classic menu items that regulars love while gradually introducing some new cooking techniques. \$\$\$\$ **L D** 🍷 🌿

**LA CHASSE** 1359 Bardstown Rd., 822-3963. Chef Alexander Dulaney and partner Isaac Fox, veterans of Le Relais and Volare, aim for the ambience of a fine European country inn at the space that for many years was Palermo Viejo. The frequently-changing menu always includes some game dishes (rabbit, pheasant, elk), harder-to-find items like sweetbreads and octopus, and unusual salads. \$\$\$\$ **D** 🍷 🌿

**LILLY'S** 1147 Bardstown Rd., 451-0447. A Louisville institution for more than a quarter-century, Lilly's, under much heralded owner-chef Kathy Cary, continues to be as fresh as the locally-sourced foods she features on her Kentucky-accented menus, which change monthly. Recent items: pimento cheese wontons, veal scaloppini over homemade linguini, and a Farmer's Plate built around a mushroom ricotta stuffed eggplant. \$\$\$\$ **Br L D** 🍷

**MILKWOOD** 316 W. Main St., 584-6455. Owner Edward Lee has made the downstairs space at Actors Theatre a dining destination. The menu, now under the control of Glenn Dougan, blends Asian and Southern influences (smoked chicken wings, pimento cheese with spoonbill caviar, ramen noodles with shiitake and country ham) and has received national attention. \$\$\$ **D** 🍷

**THE OAKROOM** 500 S. Fourth St. (Seelbach Hotel), 585-3200. The dark, quiet, elegant formal Oakroom at the Seelbach has been a destination dining spot since F. Scott Fitzgerald ate there. The AAA 5-star rating since 1998 has been a draw, of course, but locals go for the sumptuous brunch and the seasonal menu, now overseen by Nick Sullivan, who came over from 610 Magnolia. Recent items: truffle

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gnocchi, "southern-fried" rabbit, pan-roasted halibut. \$\$\$\$ **Br D** 🍷

**RIVUE RESTAURANT & LOUNGE** 140 N. Fourth St., (Galt House Hotel) 568-4239. The sleek black and white modern decor, slowly spinning to give a panorama of the city, brings to mind an old Fred Astaire movie. Chef Dustin Willet's upscale menu adds another top hotel dining experience to the city. \$\$\$ **Br D** 🍷

**SEVICHE A LATIN RESTAURANT** 1538 Bardstown Rd., 473-8560. Chef Anthony Lamas' menu offers an eclectic range of Latin American dishes in addition to the namesake the Latino seafood dish "cooked" in tart citrus juices. Continuing to get notice throughout the Southeast for his imaginative cooking, he is setting a standard of cool for the Bardstown Road eating scene. \$\$\$\$ **D** 🍷🍹

**VINCENZO'S** 150 S. Fifth St., 580-1350. Known for its suave professional service, high-end Northern Italian fare and many trademark dishes finished at tableside, Vincenzo's continues to hold its own against growing downtown competition. \$\$\$\$ **L D** 🍷🍹

**WARD 426** 426 Baxter Ave., 365-2505. In this refurbished, elegant, warm fine dining space, chef Shawn Ward's lunch and dinner menus feature regional American fare with a Southern twist. Among the dishes winning raves: *gnudi* in Parmesan broth, duck confit over sweet potato hash, butter-poached short rib and an interesting range of vegetarian choices. Shrimp and grits, of course, and a country ham tasting platter. \$\$\$\$ **L D** 🍷🍹

**Z'S OYSTER BAR & STEAKHOUSE** 101 Whittington Pkwy., 429-8000, 115 S. Fourth St., 855-8000. Both the original suburban, and the sleek downtown outlets of this successful upscale steak and oyster concept offer splendid steaks, extraordinary seafood, fine service and clubby ambience. \$\$\$\$ **L D** 🍷🍹

## UPSCALE CASUAL

**SUP ELEVATED DRINKERY AND KITCHEN** 350 W. Chestnut St. (Hilton Garden Inn), 631-4180. This rooftop restaurant and bar sits eight floors above the hotel at the corner of Fourth and Chestnut. The elegant space has three areas — an upscale casual dining room, the bar with a separate kitchen and menu, and an expansive outdoor patio that overlooks downtown. The bar kitchen's two wood-fired ovens offer amusing small plates to nibble while sipping; the main kitchen serves elegant dinners, and provides breakfasts for guests. \$\$\$ **B D** 🍷🍹

**ASIATIQUE** 1767 Bardstown Rd., 451-2749. More than twenty years ago Chef Peng Looi introduced Louisville diners to pan-Asian Pacific Rim fusion cuisine. Now in his sophisticated, multi-level, Highlands restaurant he has refocused the menu on small plates, still displaying the multi-ethnic Pacific cuisines of his Malaysian homeland. \$\$\$ **Br D** 🍷🍹

**BLACKSTONE GRILLE** 9521 U.S. 42, 228-6962. Long-time restaurateur Rick Dissell has settled into his comfortable, casual restaurant in the Prospect Center. The menu offers sandwiches and an array of bistro entrées — pasta, seafood, beef and chicken, including fried chicken livers and "light" fried chicken. The monthly LobsterFest night is worth checking out. \$\$\$ **Br D** 🍷🍹

**BOURBON RAW** 446 S. Fourth St. (Fourth Street Live), 568-9009. This bar and restaurant in Fourth Street Live! features a raw seafood bar, an eclectic Southern menu, special Bourbon dinners and more than 85 Bourbons. The classy interior includes a 57-foot marble bar top, and an outdoor patio area. \$\$\$ **Br L D** 🍷🍹

**BRASSERIE PROVENCE** 150 N. Hurstbourne Pkwy., 883-3135. (See listing under European/French)

**BRAVO!** 206 Bullitt Ln. (Oxmoor Center), 326-0491. Management describes the Ohio-based Bravo! chain as "a fun, white-tablecloth casual eatery ... positioned between the fine-dining and casual chains." A Roman-

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ruin setting houses abundant Italian-American style fare. We particularly enjoyed appetizers and first-rate grilled meats. \$\$ **Br L D** ☺☹☹

**BRENDON'S CATCH 23** 505 S. Fourth St. (Embassy Suites), 909-3323. This new restaurant inside Embassy Suites shares a name with restaurants in Florida, but the Louisville location is an independent operation with its own menu focus, which includes a variety of options ranging from seafood to steak to Low Country cuisine. \$\$\$ **D** ☺☹

**BRISTOL BAR & GRILLE** 1321 Bardstown Rd., 456-1702, 300 N. Hurstbourne Pkwy., 426-0627, 614 W. Main St., 582-1995, 700 W. Riverside Dr., Jeffersonville IN, 218-1995. A cornerstone of Louisville's restaurant renaissance, Bristol started three decades ago on Bardstown Road. Now, with four venues around town, diners can always find dependable pub grub, eclectic entrées, and evergreen standards like the green-chile won tons and the Bristol Burger. *F&D* columnist Scott Harper has crafted an exceptional wine selection. \$\$ **Br L D** ☺☹☹

**CHARR'D BOURBON KITCHEN & LOUNGE** 1903 Embassy Square Blvd. (Marriott Louisville East), 491-1184. The J'town Marriott Hotel's restaurant is on the Urban Bourbon Trail, which explains menu divisions such as "10 Minute White Dog" lunch choices, and "Bootlegger Burger Bar." The bar boasts over 75 offerings of Bourbon. \$\$\$ **Br L D** ☺☹☹

**THE CHEESECAKE FACTORY** 5000 Shelbyville Rd. (Mall St. Matthews), 897-3933. One of 175 outlets of the California-based chain, this popular restaurant maintains a large and diverse menu that entices and satisfies a wide range of diners. Food quality is above average for this kind of restaurant chain, though its namesake cheesecakes are baked in California and North Carolina. \$\$\$ **Br L D** ☺☹☹

**DECCA** 812 E. Market St., 749-8128. Decca's handsomely re-done 19th-century building, its serene garden, its classy basement bar and breezy second-floor eating balcony are all fun. But chef Anne Pettry's inventive, locally sourced menu combined with the restaurant's wine program make it a classy place to dine. Live music in the garden in nice weather. \$\$\$\$ **D** ☺☹☹☹

**DOC CROW'S** 127 W. Main St., 587-1626. Doc Crow's solidly anchors the dining choices on Whiskey Row. Oysters from both coasts, raw and fried, fried green tomatoes, pork rinds, shrimp and grits, all served in a handsome renovation of one of Main Street's classic cast-iron front buildings. \$\$ **L D** ☺☹

**EQUUS** 122 Sears Ave., 897-9721. For over 30 years now (a remarkable run in the restaurant biz) chef-owner Dean Corbett's first restaurant (he is now involved in several others) continues to please locals and out of town visitors with its casual atmosphere and menu focus on clever re-imaginings of comfort foods. This St. Matthews spot remains an enduring and delightful dining choice. \$\$\$ **D** ☹

**FOND** 2520 Frankfort Ave., 727-3631. During the day Fond is a grocery handling local food products, and a "mini-café" offering baked goods, coffee and heat-at-home meals. On weekend evenings, proprietor Madeleine Dee serves an eclectic rotating seasonal prix-fixe menu at her chef's table. \$\$\$\$ **Br L D**

**FORK & BARREL** 2244 Frankfort Ave. Geoffrey Heyde, who led the kitchens at Village Anchor and SET, is renovating the recently closed Basa into his first personal restaurant venture. Hoping to open this spring, Heyde will serve a classic American menu. \$\$\$ **D** ☺☹

**GARY'S ON SPRING** 204 Spring St., 584-5533. Chef Harold Baker has been at the helm of this Irish Hill upscale casual spot since the start. His menu features appetizers such as a baby Hot Brown and ahi tuna guacamole, a buffalo mozzarella salad, Bourbon Street scallops and grilled lamb chops. All can be enjoyed in the main room, or in the very pleasant upstairs dining space, or on the outdoor patio when weather permits. \$\$\$ **D** ☺☹☹☹



**HARVEST** 624 E. Market St., 384-9090. Agricultural entrepreneur Ivor Chodkowski's restaurant venture features seasonal menus focused on sourcing ingredients within a 100-mile radius. Patrick Roney oversees dishes such as ramp and chevre gnocchi, buttermilk fried chicken and silver carp from Lake Barkley. Chef's Table dinners (offered monthly or by special reservation for parties of 12) are themed by producer and product, with farmers invited in to talk about what they raise. \$\$\$ **Br D** 🍷🌿

**J. ALEXANDER'S RESTAURANT** 102 Oxmoor Court, 339-2206. This comfortably upscale venue, a Nashville-based chain, features "contemporary American" fare with a broad menu that ranges from burgers and sandwiches to such upscale eats as grilled tuna or a New York strip steak. \$\$\$ **D** 🍷

**J. HARROD'S** 7507 Upper River Rd., 228-4555. For more than 20 years people have driven to Prospect for the well-prepared, old-school menu offerings at J. Harrod's. Served with aplomb in a quiet, comfortable dining room, the substantial menu includes grilled steaks and chops, pasta, seafood, fried green tomatoes and chicken livers with gravy. \$\$\$ **D** 🍷

**MARKETPLACE RESTAURANT** 651 S. Fourth St., 625-3001. Going to a show downtown? Chow down first at Marketplace. The elegant decor, whether at the circular bar, in the serene dining room, or any of the three outdoor spaces will get you in the mood, and the seasonal Italian-influenced southern cuisine will get you to the curtain well fed indeed. \$\$ **L D** 🍷🌿

**MELTING POT** 2045 S. Hurstbourne Pkwy., 491-3125. After a brief closure, Louisville's premiere fondue restaurant is under new ownership, in the same location, after a brief closing. If you have pleasant memories of fondue parties of the '70s, The Melting Pot is for you. If you can melt it and dip things in it, it's probably on the menu. \$\$\$ **D** 🍷

**MESH** 3612 Brownsboro Rd., 632-4421. The lush modern building and the casual/elegant menu have all but scotched memories of the previous restaurants that once were located here. Now you can find smoked trout salad, mushroom and goat cheese strudel and confit fried chicken, all served in an atmosphere of "contemporary elegance and comfort." Happy hour features a \$2 bar menu. \$\$\$ **Br L D** 🍷🌿

**NAPA RIVER GRILL** 1211 Herr Ln., 423-5822. You will find an eclectic mix of California-inspired fusion dishes here at lunch, dinner or brunch served in a clean, crisp, informally classy atmosphere. Lunch offerings range from their own take on Hot Browns (Creole roasted turkey on focaccia, with Alfredo sauce) to tacos to *pad thai*. Dinner choices range from blackened sea bass to prime rib-eye to Vandouvan chicken. With a lovely patio for lazy summer dining. \$\$\$ **L D** 🍷🌿

**OLD STONE INN** 6905 Shelbyville Rd., Simpsonville, KY, (502) 722-8200. For many years diners have happily driven out to Simpsonville to enjoy both the historic building and the traditional Kentucky menu of this dining institution. Those in the know order the fried chicken and country ham. \$\$\$ **Br L D** 🍷🌿

**PROOF ON MAIN** 702 W. Main St. (21c Hotel), 217-6360. Executive Chef Mike Wadja has kept the bison burger and the charred octopus, favorites from Proof's start, even as he has put his own stamp on the menu, with dishes such as a vegetarian cassoulet entrée, red wine braised beef shoulder and extensive charcuterie choices. The bar remains one of the hippest in town. \$\$\$ **Br L D** 🍷🌿

**RIVER HOUSE RESTAURANT & RAW BAR** 3015 River Rd., 897-5000. John Varanese realizes his long-held dream of a seafood-oriented place on the river, replete with boat slips and lawn chairs to relax waterside. River House's menu, inspired by New Orleans and Charleston, emphasizes Southern cuisine leaning toward tastes from the sea. There's a raw bar, but that won't stop him from grilling oysters topped with smoldering herbs. \$\$\$ **Br L D** 🍷🌿

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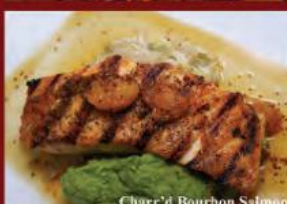
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**RYE** 900 E. Market St., 749-6200. New York hip meets Kentucky farm produce and meats, and the result is a daily menu focused on what is freshest. Every dish is created with unpretentious flair and served in a sleek East Market Street ambience. The house-made charcuterie program is exceptional. \$\$ **L D** ☺☹

**SWAY** 320 W. Jefferson St. (Hyatt Regency), 587-3434. The handsome dining room on the entry level of the hotel has a bar that opens to Fourth street in good weather, and a menu based on the "Southern Way," from whence comes the name Sway. The fried chicken, cooked to order, quickly became a signature dish, and Chef Logan Sandoval has got the timing of the tricky dish down to a science. \$\$\$ **B L D** ☺☹

**UPTOWN CAFE** 1624 Bardstown Rd., 458-4212. The Uptown has been an excellent spot for lunch and bistro-style dinners for so long that people seem to take it for granted. Those in the know find it an excellent value, for its Highlands location and sophisticated ambience, as well as the eclectic modern menu that includes seasonal small plate selections by long-time chef Matt Weber. \$\$\$ **L D** ☺☹

**VARANESE** 2106 Frankfort Ave., 899-9904. Chef John Varanese has made even old-timers forget that this stylish venue was once a gas station. With a slate-backed interior waterfall and a front wall that folds open in good weather, the dining room is as interesting as the lively, international seasonal menu. Live jazz, contemporary art and urban style complete the mood. \$\$\$ **D** ☺☹☺

**VOLARE** 2300 Frankfort Ave., 894-4446. (See review under European/Italian.)

**WILTSHIRE ON MARKET** 636 E. Market St., 589-5224. Understated elegance and creative dishes characterize this NuLu restaurant. The finely crafted small plates menu changes weekly to showcase the best seasonal ingredients. Start with the weekly charcuterie board or cheese plate, followed by a seasonal flatbread or salad, and perhaps a pasta dish. Open Thur.-Sun. only. Reservations suggested. \$\$ **D** ☺☹

**YACHING'S EAST WEST CUISINE** 105 S. Fourth St., 585-4005. Yaching's promises "an eclectic menu of contemporary Asian fusion cuisine." It's an attractive mix of East and West, sufficient to give just about everyone something to enjoy, regardless of which compass point attracts your taste buds. \$\$\$ **L D** ☺☹

## BISTRO / NEW AMERICAN

**502 BAR & BISTRO** 10401 Meeting Pl., 742-4772. There are a lot of TVs, with sports on in this sleek, contemporary spot in Norton Commons, but the food is several notches above the norm of sports bars. Chef Ming Pu's eclectic, modern American menu offers interesting twists on standards like wings and beer cheese, but you can also find an ahi tuna appetizer and a Korean short ribs dish, an open-faced meatloaf sandwich and entrees from a vegetable stir fry to a beef filet. A full bar and signature cocktails, and brunch on Saturdays and Sundays. \$\$ **Br D** ☺☹

**ANOOSH BISTRO** 4864 Brownsboro Rd., 690-6585. Anoosh Shariat's quietly elegant Brownsboro Center space has an eclectic lunch and dinner menu that includes pan-seared ruby trout, pork Dijon, grilled romaine salad, and house-made pastas. \$\$ **D** ☺

**BISTRO 1860 WINE BAR** 1765 Mellwood Ave., 618-1745. New owner Doug Prather plans no changes to Chef Michael Crouch's menu concept, offering three sizes and/or price ranges — petite for tasting, appetizer and small entrée — allowing diners to explore the menu at a reasonable cost. The homey, chic old Butchertown building is both comfortable and elegant. In fair weather, dine in the shady garden, or ask to be seated in the Camel Lounge upstairs. \$\$\$ **D** ☺☹

**BISTRO 301** 301 W. Market St., 584-8337. Its central location across the street from the Convention Center and a short stroll from the Yum! Center makes this stylish casual bistro a good choice for food and drink



before or after an event. New ownership is spiffing up the physical space but Chef Charlie Shouse is still in charge of the modern, locally-focused menu. Dine in the hospitable bar, or in the relaxed dining room off to the side. \$\$\$ **L D** 🍷 🍷

**BOURBONS BISTRO** 2255 Frankfort Ave., 894-8838. Located in an historic Clifton building dating back to the late 1800s, Bourbons Bistro stocks a selection of more than 130 bourbons, including a barrel selection program. The seasonally-changing menu is Bourbon-inspired and locally sourced. Recent menu choices have been spicy fried oysters, Marksby Farms pork chop with Bourbon sauce, and Bourbon bread pudding. \$\$\$ **D** 🍷 🍷

**BRIX WINE BAR** 12418 La Grange Rd., 243-1120. The use of an obscure wine term (it's pronounced "bricks" and refers to the sugar content of ripe grapes at harvest) hints that the proprietors of this wine bar know their vino. Interesting wines and a short bistro-style menu make it a welcome suburban alternative. \$\$ **D** 🍷 🍷

**BUTCHERTOWN GROCERY** 1076 E. Washington St., 742-8315. Bobby Benjamin's restaurant offers house-made pasta and charcuterie, a chef's table near the downstairs kitchen, and dishes such as rabbit pappardelle, mushroom risotto and the Grocery steak, a bone-in, 55-day dry-aged ribeye served with black truffle béarnaise. An upstairs entertainment space, Lola, is overseen by his partner, Patrick Hallahan of My Morning Jacket. \$\$\$ **Br L D** 🍷 🍷

**CAFÉ LOU LOU** 106 Sears Ave, 893-7776. Owner-Chef Clay Wallace's *laissez les bon temps rouler* atmosphere has made this spot a solid player for over a decade. The eclectic menu ranges from Cajun fare like gumbo and shrimp and grits to blue cheese polenta, hummus, farro salad, pizzas, calzones, pastas and hearty sandwiches. \$\$ **Br L D** 🍷 🍷

**DISH ON MARKET** 434 W. Market St., 315-0669. Owner Anderson Grissom has made old-timers almost forget the old Delta Restaurant, whose location he took several years ago. Offering breakfast, lunch and

dinner in the comfortable, brick-walled space, you can get your day going with eggs, omelets or bread pudding French toast. Lunch on salads, sandwiches or burgers or choose a dinner entrée (meatloaf, say, or chicken and waffles) any time of the day or night. \$ **Br L D** 🍷 🍷

**DITTO'S GRILL** 1114 Bardstown Rd., 581-9129. This informal Highlands space masks the work of classically trained owner-chefs Dominic Serratore and Frank Yang. Don't overlook Serratore's "gourmet casual" menu of New England crab cakes, fanciful salads and Sunday brunch egg dishes. \$\$ **Br L D** 🍷 🍷

**EGGS OVER FRANKFORT** 2712 Frankfort Ave., 709-4452. Husband and wife team Jackson and Courtney Nave have creatively refurbished this Crescent Hill space into a "very traditional" breakfast spot. Its menu includes omelets, eggs Benedict, waffles and oatmeal, as well as salads and sandwiches for lunch. \$ **Br L**

**GARAGE BAR** 700 E. Market St., 749-7100. Housed in a former service station in NuLu, Garage Bar serves up draft and bottled craft beers, Bourbons, seasonal cocktails and wine, pizzas from a wood-fired brick oven and Southern specialties, with an emphasis on fresh, local ingredients. The ham flight is not to be missed. \$\$\$ **D** 🍷 🍷

**HAMMERHEADS** 921 Swan St., 365-1112. One of the more unusual restaurant spaces in town, Hammerheads is also one of the hippest. Adam Burress and Chase Murcerino, who share owner and chef duties, fire up their BBQ smoker street-side, and fans far and wide flock to the semi-basement space on the edge of Germantown to partake of pulled pork and beef brisket, pork and lamb ribs, roasted duck sandwiches, pork belly BLTs and soft shell crab tacos. \$ **D** 🍷

**HARD ROCK CAFÉ** 424 S. Fourth St. (Fourth Street Live), 568-2202. Louisville's Fourth Street Live echoes with a bang amid hammering guitars and happy throngs at the local branch of this popular shrine to rock. The music scene is the draw, but you'll have no

complaints about Hard Rock's standard American cuisine. \$\$ **L D** 🍷 🍷

**HOLY GRALE** 1034 Bardstown Rd., 459-9939. Holy Grale's frequently changing craft beer draft selection is among the most esoteric in town. Couple that with the seasonally adapted menu of Chef Joshua Lehman and the oddity of being housed in a renovated church and you have a unique dining and drinking experience. \$ **L D** 🍷 🍷

**JACK'S LOUNGE** 122 Sears Ave., 897-9026. A sophisticated, elegant bar associated with the Equus restaurant next door, Jack's offers a short but excellent menu featuring appetizers and light bites, along with a drinks list beyond reproach. \$ **D** 🍷 🍷

**LEEVE AT RIVER HOUSE** 3015 River Rd., 897-5000. Levee is the more casual, family oriented component to John Varanese's River House venture. Small plates and other light eats, all priced under \$15, and entertainment are on offer nightly. That live music program include an eclectic mix of jazz, blues, salsa and even "beachy music." \$\$ **D** 🍷 🍷

**LOUVINO** 1606 Bardstown Rd., 365-1921, 11400 Main St., 742-1456. This immensely popular Highlands wine bar now has a suburban sister in Middletown. Executive Chef Tavis Rockwell supervises the menu at both locations. Look for duck fat frites, loaded baked potato tots, shrimp and grit cakes with spicy tomato jam and fried chicken tacos. \$\$ **Br D** 🍷 🍷

**LYDIA HOUSE** 1101 Lydia St., 718-6002. For generations the Germantown spot was Flabby's bar and grill. This new incarnation has slowly mutated from a breakfast spot to a lunch stop with interesting soups, sandwiches and salads, and a neighborhood bar stop with an extensive bar menu, and even a popular weekend brunch place. A new menu addition: ramen bowls. \$\$ **Br D**

**MATCH CIGAR BAR** 207 Spring St., Jeffersonville IN, 725-7475. This classy cigar and Bourbon lounge specializes in elegant cocktails and premium cigars. Its

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redesigned kitchen is now serving a Creole/Cajun menu prepared by Zing Zang, a new concept from the guys behind Urban Bread Co. **\$ D Y**

**MERLE'S WHISKEY KITCHEN** 122 W. Main St., 290-8888. Tony Palombino has expanded and re-imagined his popular Whiskey Row food and music spot. Renovations feature a larger outdoor 'Merle's Backyard' patio, with a bar, fire pit and adult games. The restaurant has a larger stage, added seating and an updated menu that keeps the tacos, but emphasizes Southern fried chicken with sides like sweet potato casserole, long-cooked green beans and a candied bacon appetizer. 100 bourbons are currently on offer, including handpicked private barrels from Buffalo Trace, Maker's Mark, Wild Turkey and others. **\$ L D Y**

**NOOSH NOSH** 4816 Brownsboro Ctr., 205-2888. Anoosh Shariat's upscale family-style eatery is behind his snazzy cafe in Brownsboro Ctr. A rustic stone oven in an open kitchen offers breakfast (omelets, baked eggs, frittatas, tofu florentine), lunch (sweet & spicy wings, mussels, crepes, soups) and dinner (pizzas, sandwiches, "hearty plates").. **\$\$\$ B Br L D Y**

**OLIVE LEAF BISTRO** 130 W. Riverside Dr., Jeffersonville IN, 913-1252. Walk over the Big Four bridge for a meal that draws on the rich food traditions of countries ringing the Mediterranean. Olive Leaf Bistro serves everything from tagines to chicken Forestiere, oysters Rockefeller to eggplant Napoleon, and Greek salad to paella. **\$\$\$ L D Y**

**P.F. CHANG'S CHINA BISTRO** 9120 Shelbyville Rd., 327-7707. This Arizona-based, Chinese themed restaurant offers a loud, happy scene with Chinese-style dishes. To its credit, everything is prepared well and service is consistently fine. **\$\$\$ L D Y**

**RIVER CITY WINERY** 321 Pearl St., New Albany IN, 945-9463. All the wines here – 26 varieties in all – are produced and bottled on the premises. Wine tastings and, upon request, wine cellar tours are available. The winery is also a full-service restaurant, with brick oven pizzas a specialty. A family-friendly place that is also pet-friendly on the outdoor patio. **\$\$ Br L D Y**

**SET AT THEATER SQUARE** 630 S. Fourth St., 587-0526. This restaurant seeks to please both lunchtime eaters and after-show imbibers, in the downtown space that was Cunningham's for many years. The menu focuses on Southern fare and American favorites at a moderate price level. In the evening, a more sophisticated menu and bar program caters to patrons before and after area theater events. **\$\$ L D Y**

**SIDEBAR AT WHISKEY ROW** 129 N. Second St., 384-1600. On the west side of Whiskey Row, above Troll Pub under the Bridge, Sidebar focuses on burgers, Bourbon and beer, a potentially boffo combo for those going to or coming from the Yum! Center across the street. The emphasis is on craft cocktails served alongside a short but bold selection of sandwiches, appetizers and desserts. **\$\$ L D Y**

**THE SILVER DOLLAR** 1761 Frankfort Ave., 259-9540. In this Clifton honky tonk bar and restaurant, the music, all on vinyl, is the "Bakersfield sound" — a fusion of Mexicali and American roots music. The southern country-style menu with sophisticated nuances has happy fans crowding in most nights. Choose from more than 80 Kentucky Bourbons, ryes, tequila and mescal, but no "foreign whiskey" like Scotch. **\$\$ Br L D Y**

**SMOKE & RYE** Horseshoe Casino Hotel, (812) 969-6423. This casino eatery focuses on house-ground burgers and BBQ (with buns baked fresh daily on premises) and offers, according to management, "one of the nation's largest selections of Bourbon and Rye whiskey found under a single roof." Sip your specialty cocktails or spiked milkshakes while listening to live music. **\$\$ L D Y**

**SOMEWHERE LOUISVILLE** 1135 Bardstown Rd., 552-6942. Now you can dine and have some cocktails, and then slide right next door to Nowhere for late-night fun and games. The new kitchen is run by Scott Darnell, formerly of Lilly's, cooking up an eclectic Southern-



inspired menu. The fare includes beer cheese and pretzels, smoked wings, buttermilk fried chicken and 3 varieties of flatbreads. **\$ \$ D** 🍷🍷🍷

**THE HUB LOUISVILLE** 2235 Frankfort Ave., 777-1505. Clifton residents who remember this totally renovated site as a one-time tire dealership will be awed when they take in its sprawling evolution into a modern restaurant, live music venue, cocktail bar and adult rec center. Tie into its Southern-inspired small plates menu and its specials board of rotating entrees. The bar boasts a big rum and tequila selection, with alcoholic floats a specialty. **\$ \$ D** 🍷🍷🍷

**THE FAT LAMB** 2011 Grinstead Dr., 409-7499. Dallas McGarity, long-time Executive Chef at Marketplace at Theater Square, has taken over the space that used to be Fontleroy's for his own restaurant, where he focuses on small plates such as baked ricotta-stuffed eggplant, lamb meatballs with tzatziki and feta, spinach and ricotta gnocchi with truffled cream, hand rolled beet pasta in white wine butter, seared scallops with cauliflower puree and a fish of the day. **\$ \$ D** 🍷🍷🍷

**URBAN BREAD CO.** 716 E. Tenth St., Jeffersonville IN, 913-1426, 145 E. Main St., New Albany IN, 557-2322. A rebranding and renaming of what used to be The Hub Roti Café, serving locally sourced breakfasts and lunches from a group of young cooks who strive to make healthful foods. At both locations they use roti, an Indian flatbread cooked on a griddle, as the base for sandwiches. Look for crisp salads, too, and desserts straight from their mom's kitchen. **\$ Br L D** 🍷🍷🍷

**VILLAGE ANCHOR PUB & ROOST** 11507 Park Rd., 708-1850. In the heart of Anchorage is this two-level Euro-village inspired concept. On the upper level, a French bistro with an outdoor terrace. Downstairs at The Sea Hag the ambience is a British pub. The hearty upscale comfort food-style menu is served lunch and dinner with weekend brunch. A short, well-selected wine list and ambitious beer list with more than 50 craft and import choices accompany 55 Bourbons to boot. **\$ \$ \$ Br L D** 🍷🍷🍷

**WILTSHIRE AT THE SPEED** 2035 S. Third St., 634-2976. Susan Hershberg and her team bring "artfully inspired, creative and seasonal" breakfast and luncheon fare to the renovated Speed Museum. Open at 10 a.m. for pastries, croissants, coffee and tea, lunch is served until 3 p.m., with soups, salads, sandwiches and entrees such as buckwheat noodle salad with seared salmon. Also a grab-and-go counter open until 5 p.m. **\$ \$ Br L** 🍷🍷🍷

## SEAFOOD

**BONEFISH GRILL** 657 S. Hurstbourne Pkwy., 412-4666. This franchise concept from the Florida-based Outback Steakhouse chain offers impressive seafood in a comfortable setting. Add Bonefish to your short list of suburban chain eateries that do the job right. **\$ \$ \$ D** 🍷🍷🍷

**CLARKSVILLE SEAFOOD** 916 Eastern Blvd., Clarksville IN, 283-8588. As the only surviving descendant of Louisville's old Cape Codder chain, Clarksville Seafood upholds a long and honorable tradition. The menu is simple — fried fish and fried seafood, served on paper trays — but it is consistently excellent and affordable. And now open until 8 p.m. most nights. **\$ L D**

**CUNNINGHAM'S** 6301 Upper River Rd., 228-3625. One of the longest-lived restaurants in the city, Cunningham's has had several incarnations, and now pulls in old timers and new fans at its Harrod's Creek location. There you can find fine fish sandwiches and pub grub, and absorb some of the nostalgia associated with this long-time favorite. **\$ Br L D** 🍷🍷🍷

**EAGLE LAKE & RESTAURANT** 7208 Whipple Rd., 937-7658. If you like to fish, or if you like to eat fish, you'll likely enjoy Eagle Lake, a simple, down-home eatery in Southwestern Jefferson County. Seafood is the specialty. Fishermen will enjoy their stocked pay-to-fish lake. **\$ \$ L D**

**THE FISH HOUSE** 1310 Winter Ave., 568-2993. Louisville is as overflowing as a well-stocked lake with

fish-sandwich houses, and The Fish House is right up there with the best. Crisp breading laced with black pepper is the signature of Green River fried fish from Western Kentucky. And on weekends the space morphs into Café Beignet, serving hearty breakfasts and New Orleans-style beignets. **\$ Br L D** 🍷🍷🍷

**THE FISHERY** 3624 Lexington Rd., 895-1188. The original fried-fish eatery in a neighborhood that's now awash with them, The Fishery remains justly popular for its quick, sizzling hot and affordable fish and seafood meals. **\$ L D** 🍷🍷🍷

**FISHERY STATION** 5610 Outer Loop, 968-8363. **\$ \$ L D**

**HILL STREET FISH FRY** 111 E. Hill St., 636-3474. This Old Louisville tradition is small and easy to miss, but it's worth the effort to find. Its oversized fried whitefish sandwich is the flagship dish, but a varied menu is also available. **\$ L D** 🍷🍷🍷

**JJ FISH & CHICKEN** 1701 E. Tenth St., Jeffersonville IN, 282-2523. This Indiana restaurant offers up fried perch and catfish, shrimp and oysters, chicken dinners, Philly cheese steaks and gyros. Italian beef sandwiches too, and the usual sides, nicely done. **\$ L D** 🍷🍷🍷

**JOE'S CRAB SHACK** 131 River Rd., 568-1171. The setting on the edge of Riverfront Park is bright, noisy and fun, with a wraparound deck providing a panoramic river view. **\$ \$ L D** 🍷🍷🍷

**KINGFISH RESTAURANT** 3021 Upper River Rd., 895-0544, 1610 Kentucky Mills Dr., 240-0700, 601 W. Riverside Dr., Jeffersonville IN, 284-3474. Fried fish in a family dining setting has made this local chain a popular favorite for many years. Two of its properties — upper River Road and Riverside Drive — boast river views. **\$ \$ L D** 🍷🍷🍷

**MIKE LINNIG'S** 9308 Cane Run Rd., 937-9888. This popular riverside restaurant has been dishing up tasty fried fish and seafood at family prices since 1925. There's indoor seating and a bar, but the picnic grove with its giant shade trees makes Linnig's a special place

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in season. Out of season — Nov. to Jan. — the family shutters the place and takes a nice vacation. \$ **L D** ☺

**MITCHELL'S FISH MARKET** 4031 Summit Plaza Dr., 412-1818. The decor of this upscale eatery evokes the feeling of a large fish market, with an open kitchen that offers views of chefs at work. Quality seafood and service have made Mitchell's a popular destination. \$\$\$ **L D** ☺☺

**PASSTIME FISH HOUSE** 10801 Locust Rd., 267-4633. If you are looking for an honest fish sandwich and a cold beer or two, with no frills, this southside tavern is just the ticket. Belly up, place your order, and be sure to have cash — no credit cards accepted here. \$\$ **L D** ☺☺

**RUMORS RESTAURANT & RAW BAR** 12339 Shelbyville Rd., 245-0366. Visualize Hooter's without the scantily-clad waitresses, and you've drawn a bead on Rumor's, the original Louisville home of the bucket-of-oysters and impressive raw bar. \$\$ **L D** ☺☺

**SEAFOOD LADY** 105 E. Oak St., 210-9381. It began as a food truck, then owner Michelle Thurston opened a small take-out mostly spot in Old Louisville. Now Seafood Lady has moved into larger digs, and is hoping to expand next door as well. The lure here is fresh fish, shrimp and crab legs brought up from the Gulf Coast, prepared with Cajun spices, and served simply and relatively cheaply. \$\$ **L D**

**SHARK'S FISH & CHICKEN** 2001 S. Seventh St., 637-2999. Several types of crunchy-breaded fried fish — white fish, shrimp, catfish, salmon — to choose from, as well as wings and side dishes like fried mushrooms and fried okra. Finish with appealing desserts such as chocolate cake, pineapple upside down cake or banana pudding. \$ **L D** ☺

## STEAKHOUSE

**BRAZEIRO'S CHURRASCARIA** 450 S. Fourth St. (Fourth Street Live) 290-8220. This Knoxville-based company's first satellite location has been a downtown hit. A

churrascaria works like this: You choose drinks, visit the salad bar and await visits from "gaucha chefs" who bring yard-long skewers of grilled meats (beef, lamb, sausage) to your table for slicing — as much as you wish — along with side dishes. \$\$\$\$ **L D** ☺☺

**BROOKLYN & THE BUTCHER** 148 E. Market St., New Albany IN, 590-2646. Ian Hall of The Exchange Pub + Kitchen has opened this steakhouse in a renovated historic hotel with lots of cool touches: black and white tiles on floor and walls, an open kitchen and a vintage bar counter from an old local Woolworth's store. The bar program will emphasize Bourbon, Scotch and craft beers. The menu includes fresh seafood, small plates and lots of beef — New York strip, bone-in ribeye, flat iron steaks, as locally sourced as possible. \$\$\$ **D** ☺☺

**CAST IRON STEAKHOUSE** 1207 E. Market St., Jeffersonville IN, 590-2298, 6325 River Rd., 384-7466. Buck's owner Curtis Rader also operates these two places, where the kitchens cook steaks and sides in cast iron pans at moderate prices. The ambience of all his places is upscale with "no peanuts on the floor, antlers on the wall or country music," Rader promises. \$\$\$ **D** ☺☺

**CATTLEMAN'S ROADHOUSE** 2001 S. Hurstbourne Pkwy., 384-7623, 139 Historical Trail, 543-3574. These local outlets of the small regional chain offer mid-priced beef choices and starters such as fried pickle chips and jalapeño poppers, grilled chicken, salmon, and plenty of sandwiches. \$\$\$ **L D** ☺☺

**DEL FRISCO'S** 4107 Oechsli Ave., 897-7077. Loyal Louisville carnivores continue to fill up this 35-year-old St. Matthews steakhouse, with its brick walls and beamed ceilings. Any red meat enthusiast would know to order the filet or Porterhouse, but only regulars know the glories of something called green punique. \$\$\$\$ **D** ☺☺

**EDDIE MERLOT'S PRIME AGED BEEF** 455 S. Fourth St., (Fourth Street Live) 584-3266. Located on the ground floor of the Starks Building is one of the largest dining spaces in town. The Ft. Wayne-based small

chain with big ambitions boasts glittering mosaic artwork, a handsome bar and luxurious seating in secluded nooks and corners. The menu encompasses high end steaks, well-prepared seafood and seasonal specials. \$\$\$\$ **L D** ☺☺

**JEFF RUBY'S STEAKHOUSE** 325 W. Main St., 584-0102. This Cincinnati restaurateur has made an impact in Louisville with his outstanding steaks, glittery bar, urban vibe and top-notch service. The rooms have Churchill Downs themes. The steaks take the rail with seafood and sushi coming up fast on the outside. \$\$\$\$ **D** ☺☺

**LE MOO** 2300 Lexington Rd., 458-8888. Kevin Grangier of Village Anchor & Pub in Anchorage has re-imagined the space that was for decades KT's, creating a new interior design he calls "Paris brothel meets vintage warehouse," a lively and amusing space with lots of steel, neon and velvet, a large bar, and an outdoor patio. Chip Lawrence, sous chef at Village Anchor, is executive chef, devising a Euro-eclectic menu with an emphasis on steaks. \$\$ **B Br L D** ☺☺☺

**LOGAN'S ROADHOUSE** 970 E. Lewis & Clark Pkwy., Clarksville IN, 288-9789, 1540 Alliant Ave., 266-6009. With more than 100 properties in 17 states, this Nashville-based chain parleys peanut shells on the floor and steaks on the table into a popular formula. \$\$ **L D** ☺☺

**LONGHORN STEAKHOUSE** 2535 Hurstbourne Gem Ln., 671-5350, 9700 Von Allmen Ct., 326-7500, 1210 Veterans Pkwy., Clarksville IN, 284-5800, 4813 Outer Loop, 969-9790. Oversize steaks and a "big sky" western theme are the draw at this chain eatery, although most of its properties are east of the Mississippi. \$\$ **L D** ☺☺

**MORTON'S** 626 W. Main St., 584-0421. This below-ground temple to the red meat gods is elegant and masculine, full of wood paneling, brass rails and leather booths. Louisville reveres its home-grown restaurants but has welcomed this Chicago-based chain with open mouths. \$\$\$\$ **D** ☺☺

**OUTBACK STEAK HOUSE** 4621 Shelbyville Rd., 895-4329, 6520 Signature Dr., 964-8383, 9498 Brownsboro Rd., 426-4329, 8101 Bardstown Rd., 231-2399, 1420 Park Place, Clarksville IN, 283-4329. The name suggests Australia, and so does the shuck at this popular national chain, but the food is pretty much familiar American, and the fare goes beyond just steak to take in chicken, seafood and pasta. \$\$\$ **D** ☺☺

**PAT'S STEAK HOUSE** 2437 Brownsboro Rd., 896-9234. A local favorite for more than fifty years and as traditional as a steakhouse gets. Pat Francis, like his father before him, cuts the meats himself. Its combination of quality beef and hospitality rank it among the best steak houses in town. \$\$\$\$ **D** ☺☺

**PONDEROSA STEAKHOUSE** 11470 S. Preston Hwy., 964-6117. Family-style dining with the ranch theme kept alive with the open flame from the grills. An extensive buffet with hot and cold foods, salads and desserts is also available. \$ **L D**

**RUTH'S CHRIS STEAKHOUSE** 6100 Dutchman's Ln., 479-0026. The Robb Report magazine has declared Rolex the world's best watch, Armani the best men's suit, Cohiba the best cigar and Ruth's Chris the best restaurant. It serves an excellent steak in an atmosphere of elegance that will make you feel pampered, at a price to match. \$\$\$\$ **D** ☺☺☺

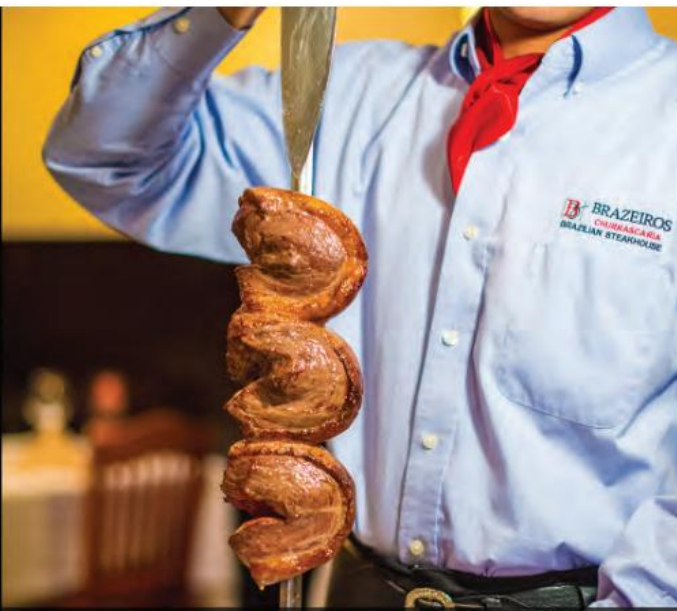
**STONEY RIVER LEGENDARY STEAK** 3900 Summit Plaza Dr., 429-8944. Stoney River in the Springhurst shopping center is one of the chain's first properties outside its Georgia home. It draws big crowds with its memorable steaks and trimmings, with extra points for friendly service and a comfortable atmosphere. \$\$\$\$ **Br D** ☺☺

**TEXAS ROADHOUSE** 757 E. Lewis & Clark Pkwy. (Green Tree Mall), Clarksville IN, 280-1103, 4406 Dixie Hwy., 448-0705, 6460 Dutchmans Pkwy., 897-5005, 3322 Outer Loop, 962-7600, 13321 Shelbyville Rd., 253-0085. The spirit of the West sets the theme for

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## GASTROPUB

**CORNER** 102 W. Main St., 583-1888. Corner is the bar and restaurant attached to the chic, contemporary Aloft Hotel downtown. The emphasis here is on the bar, with a wine and cocktail menu longer and more creative than the food side. Still, there are solid bar munchies, from dips and deviled eggs to sandwiches, salads and tacos. \$\$ **B D** 🍷 🍷

**CRESCENT HILL CRAFT HOUSE** 2636 Frankfort Ave., 895-9400. This beer pub serves only locally produced beers, and the menu is focused on local food sources. You'll find everything from charcuterie and cheese curds to salads, fun sandwiches and dinner plates of striped bass or chicken. There is live music and outdoor dining in season. \$\$ **Br L D** 🍷 🍷

**DOWN ONE BOURBON BAR & RESTAURANT** 321 W. Main St., 566-3258. Situated down one flight below street level, this cool, shaded watering hole stocks 150-plus Bourbons, local craft beer and serves wines by the glass. A small but clever bar menu offers burgers, sandwiches and more. \$\$ **L D** 🍷 🍷

**EXCHANGE PUB + KITCHEN** 118 W. Main St., New Albany IN, 948-6501. Owner Ian Hall has made his gastropub in a sumptuously renovated historic building such a fun place to sit and sample the eclectic bistro-style menu that he has had to expand his dining room and patio. Wash things down with something from its substantial beer, wine and cocktails list that even includes house-made ginger ale. \$\$ **L D** 🍷 🍷

**FOUR PEGS BEER LOUNGE** 1053 Goss Ave., 634-1447. Twelve craft beers on tap and a 30 bottle beer list bring in the fans, who also appreciate the award-winning veggie burger and other well-priced pub grub such as a

chicken and waffle sandwich and an estimable burger with fried green tomatoes and beer sauce. \$ **D** 🍷 🍷

**GALAXIE** 732 E. Market St., 690-6565. The guys behind RYE just down the street now have the Green Building space for a bar dedicated to moderately priced drinks (\$7 cocktails are what they are shooting for) and a bar menu of "international-inspired street food," which was described as "easy to take with you," so you can nosh as you imbibe. \$\$ **L D** 🍷 🍷

**GOSS AVENUE PUB** 1030 Goss Ave., 749-3929. It's the Germantown Craft House scaled down to a fast-casual concept during the week, with table service on weekends. There are still 30+ craft beers on tap, but the menu is whittled down to burgers, sandwiches, smoked-grilled wings, hearty salads and a delicious vegetarian oddity, the Not Dog, a long-braised whole carrot, served on a bun with relish. Arcade games up front, and lots of TVs. \$ **L D** 🍷 🍷

**GRALEHAUS** 1001 Baxter Ave., 454-7075. In the house behind the Holy Grale's beer garden is Gralehouse, a café and deli. Its breakfast and lunch menu includes biscuit and duck gravy, an open-face short rib sandwich, crepes, and a coffee bar, with house-made sodas, shrubs and kombucha. Also beers on tap and in the cooler. \$\$ **Br L** 🍷 🍷

**H. M. FRANK'S AN O'SHEA'S PUBLIC HOUSE** 355 Spring St., Jeffersonville IN, 913-1174. Upon gutting the interior and re-building the facade of this 1880's-era building, the original identity of H.M. Frank's Dry Goods store was uncovered, a discovery that has given this O'Shea's outpost its name. The bar is made from repurposed barn wood, there's an event space upstairs, and upscale bar food is created by Chef Michael Bradley. \$\$ **L D** 🍷 🍷

**THE MANHATTAN PROJECT** 2101 Frankfort Ave., 749-8925. An upscale gastropub moves into the off-the-street space behind Nancy's Bagel Box. The menu includes short rib nachos and sliders, crab cakes and

crab roll and marinated steak sandwich. Mac 'n' cheese has its own menu section, listing over a dozen possible adds on—from bacon to crab to pork cheek to grilled chicken. Garage door walls open on the patio in good weather. \$\$ **Br L D** 🍷 🍷

**WORLD OF BEER** 9850 Von Allmen Ct., 690-4280. This Florida-based chain serves a wide variety of craft beers and sports a tavern menu that is a few notches above the usual bar food: wings and sandwiches, sure, but also chimichurri meatballs, ahi tuna poke and chipotle BBQ chicken flatbread. Its giant pretzel and beer cheese is a great shared nibbler. \$\$ **L D** 🍷 🍷

## BURGERS / CHICKEN

**BACKYARD BURGER** 1800 Priority Way, 240-9945. The open flame at this counter-service diner provides the next best thing to a family cookout. Sandwiches, fresh salads, fruit cobblers and old-fashioned hand-dipped milkshakes enhance the nostalgic theme. \$ **L D**

**BIG FOUR BURGERS + BEER** 134 Spring St., Jeffersonville IN, 913-4967, 114 E. Main St., New Albany IN, 944-9777. The name reflects its original location in the shadows of the Big Four pedestrian bridge, but a second store is in New Albany, too. Diners can choose from a selection of gourmet burgers and 21 beer taps. \$\$ **L D** 🍷 🍷

**BLUE BULL BURGERS & TACOS** 2420 Lime Kiln Ln., 749-1509. In the lively strip mall at the Brownsboro Rd. intersection, this fast-casual place serves well-regarded fish tacos, burgers and Havana pork sandwich, among other items. \$\$ **L D** 🍷 🍷

**BLUEGRASS BURGERS** 3334 Frankfort Ave., 614-6567. Four women restaurateurs have partnered to offer a gourmet burger concept. Choose your burger — grass-fed Kentucky beef or bison, tuna or veggie (or grilled chicken, cheese steak or franks) — and then head for the topping bar. \$ **L D** 🍷 🍷



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**BUFFALO WILD WINGS (BW-3'S)** 6801 Dixie Hwy., 935-1997, 4600 Shelbyville Rd., 899-7732, 9134 Taylorsville Rd., 499-2356, 3584 Springhurst Blvd., 394-9596, 12901 Shelbyville Rd., 254-9464, 1055 Bardstown Rd., 454-3635, 1112 Veterans Pkwy., Clarksville IN, 283-9464, 4917 Outer Loop, 964-5803. As much as a sports bar as a restaurant, this national franchise chain offers tasty snack-type fare, including the chain's trademark Buffalo chicken wings. **\$ L D** 🍷🍺

**BUNZ RESTAURANT** 969 1/2 Baxter Ave., 632-1132. This little Highlands made-to-order gourmet hamburger shop concocts quality burgers with a range of standard and oddball toppings. **\$ L D** 🍷🍺

**CARALI'S ROTISSERIE CHICKEN** 9148 Taylorsville Rd., 618-0699. You will find Peruvian-style rotisserie chicken here and other South American dishes: *lomo* (grilled marinated steak), *chaufa* rice and various salads and side dishes (such as stuffed avocado). Sandwiches as well as full dinners, and take away half and full roasted chickens. **\$ L D** 🍷

**THE CHICKEN HOUSE** 7180 Hwy. 111, Sellersburg IN, 246-9485. The parking lot of this white frame building in rural Indiana is packed on weekend nights as families from throughout the area wait on delectable fried chicken. This is the very heart of American comfort food, including green beans, dumplings, and mashed potatoes. **\$ L D**

**CHICKEN KING** 639 E. Broadway, 589-5464. Spicy, crunchy and sizzling hot fried chicken is the primary draw on a short, affordable menu. **\$ L D** 🍷

**CLUCKERS WINGS** 4308 Charlestown Rd., New Albany IN, 944-8100, 100 W. Riverside Dr., Jeffersonville IN, 590-3662. At this growing chain, you can get your wings doused in an array of sauces, from honey barbecue to spicy garlic barbecue to sweet Thai chili to inferno — a habanero-based sauce that has a legit name. Also breaded and grilled tenders, chicken sandwiches, appetizers and salads. **\$ L D** 🍷🍺

**CULVER'S** 4630 S. Hurstbourne Pkwy., 671-2001, 1555 Veterans Pkwy., Jeffersonville IN, 913-0810. When the trademark item is called a "ButterBurger" and frozen custard tops the dessert menu, you know you're not in for diet fare. Quality fast food and friendly service make this chain popular. **\$ L D** 🍷

**DIXIE CHICKEN** 1785 W. Oak St., 690-2748, 3947 Dixie Hwy., 448-2102. A take-out fried chicken spot that serves up honest fried chicken and good, standard sides at reasonable prices. **\$ L D** 🍷

**DIZZY WHIZZ DRIVE-IN** 217 W. St. Catherine St., 583-3828. This neighborhood eatery is an institution. It goes back more than 50 years and hasn't changed much. It opens early and stays open late and offers good value for what you'd expect. **\$ L D** 🍷🍺

**FIVE GUYS BURGERS & FRIES** 2221 State Street, New Albany IN, 944-9958, 4116 Summit Plaza Dr., 426-1702, 4226 Shelbyville Rd., 891-8848, 4917 Outerloop, 822-3702, 13303 Shelbyville Rd., 244-1027. Based in Virginia, this burger chain invokes the early days of fast food with freshly-grilled burgers, big, smoky Kosher dogs, enough condiments to satisfy any craving, fresh-cut fries that are out of this world and a cheery rock'n'roll sensibility. **\$ L D**

**GRADY'S BURGERS AND WINGS** 414 W. Oak St., 637-7002. The name says most of what you need to know. Ten flavors of wings, breaded, fried and sauced. The hot wings and the honey BBQ are the biggest sellers. Deli sandwiches and gyros too. **\$ L D** 🍷

**GRIND BURGER KITCHEN** 829 E. Market St., 851-7333. Owners Liz and Jesse Huot are firmly established now in NuLu, giving them much-needed parking, as well as a full bar. In addition to their signature burgers, the Huots have a chopped chicken sandwich, an "adult" grilled cheese made with brie and gruyere and a couple of salad choices. **\$ L D** 🍷

**HOME RUN BURGERS & FRIES** 2060 S. Hurstbourne Pkwy., 409-7004, 4600 Shelbyville Rd., 365-3388, 12949 Shelbyville Rd., 384-8403, 303 W. Cardinal

Bldv., 708-1818. Burgers, dogs and fries and drinks with a baseball theme highlight this suburban spot, and more than 20 toppings offer you a fielder's choice of options to dress your burger. **\$ L D** 🍷

**HOOTERS** 4120 Dutchmans Ln., 895-7100, 4948 Dixie Hwy., 449-4194, 7701 Preston Hwy., 968-1606, 700 W. Riverside Dr., Jeffersonville IN, 218-9485, 941 E. Lewis & Clark Pkwy., Clarksville IN, 284-9464. Hooters may draw crowds with its long-standing reputation as a party scene, but you'll stay for the food, an appetizing selection of soups, salads, seafood and, of course, wings. **\$ L D** 🍷🍺

**INDI'S RESTAURANT** 1033 W. Broadway, 589-7985, 3820 W. Market St., 778-5154, 2901 Fern Valley Rd., 969-7993, 5009 S. Third St., 363-2535, 2970 Tenth St., Jeffersonville IN, 288-3980, 4590 Dixie Hwy., 447-4856, 4419 Cane Run Rd., 448-1109, 4901 Poplar Level Rd., 969-5352. Grown from a tiny West End takeout spot to a mini-chain, Indis vends a variety of affordable soul food and barbecue specialties to take out or eat in. **\$ L D** 🍷

**JOELLA'S HOT CHICKEN** 3400 Frankfort Ave., 895-2235, 13401 Shelbyville Rd., 254-1111. The newest venture from Tony Palombino is a Nashville-style chicken emporium, a homage to his parents' restaurant, named for Joe and Ms. Ella, who did the cooking back when he was a kid. Diners will find traditional Southern-fried chicken spiced medium, hot and hotter. House-made sides, of course, and local craft beers and wine, and fresh-squeezed lemonade, too. **\$ L D** 🍷🍺

**KING'S FRIED CHICKEN** 1302 Dixie Hwy., 776-3013. **\$ L D** 🍷

**KRISPY KRUNCHY CHICKEN** 4544 Poplar Level Rd., 964-6336. Crispy fried chicken and fried catfish, as well as daily Asian specialties. **\$ L**

**MUSSEL & BURGER BAR** 9200 Taylorsville Rd., 384-4834, 113 S. Seventh St., 749-6451. Fernando Martinez and his family have hit the mark with their affordable "American bistro concept" featuring mussels with six different sauces, and 12 clever twists on burgers. The original suburban location has been joined by a downtown venue, with an expanded menu and a handsome outdoor courtyard. **\$ L D** 🍷🍺

**OLLIE'S TROLLEY** 978 S. Third St., 583-5214. A little piece of fast-food history remains on an urban street corner in Old Louisville. It's one of the nation's few surviving trolleys of the Louisville-based chain that spread across the nation in the '70s. Oversize burgers with a spicy, homemade flavor are just as good as ever. **\$ L**

**RAISING CANE'S** 10490 Westport Rd., 425-4040, 6811 Bardstown Rd., 654-7737, 5212 Dixie Hwy., 742-9035, 1250 Bardstown Rd., 822-1188, 12009 Shelbyville Rd., 434-7681. A national chain with a single core product — chicken fingers. Four locations in town now, with a fourth at Mid-City Mall progressing slowly, all offering simple and straightforward fried chicken finger combos and sandwiches with slaw and fries on the side. **\$ L D** 🍷

**RED ROBIN GOURMET BURGERS** 9870 Von Allmen Ct., 339-8616, 5000 Shelbyville Rd., 899-9001. This Seattle-based chain serves up its well-regarded "gourmet burgers" and trimmings in two East End locations. Despite a full bar, it reportedly attracts hordes of happy youngsters. **\$ L D** 🍷🍺

**ROOSTERS** 7405 Preston Hwy., 964-9464, 4420 Dixie Hwy., 384-0330, 1601 Greentree Blvd., Clarksville IN, 590-3391, 10430 Shelbyville Rd., 883-1990. With a wide footprint in Ohio, this Columbus-based wings-and-brews chain is now spreading its franchise reach across Indiana, West Virginia and Kentucky. Its four local properties have gained popularity for a lively sports bar setting and oversize wings. **\$ L D** 🍷🍺

**ROYALS HOT CHICKEN** 736 E. Market St., 919-7068. Ryan Rogers' new hot chicken emporium is now frying in the Market Street space that once housed Toast on Market and then Taco Punk. Chicken is pressure-fried then, in the Nashville style, blanketed with a paste of oil

and spices delivering mild to "Gonzo" levels of heat. Save room for a few house-made sides, and if you're not in the mood for bird, salads and even Southern-fried tofu are on the menu. **\$ L D** 🍷

**SMASHBURGER** 9409 Shelbyville Rd., 326-4141, 312 S. Fourth St., 583-1500, 600 Terminal Dr. (Louisville Airport) 363-2526. A growing chain located mostly in the West and the South now has three Kentucky locations serving made-to-order Angus beef burgers, and is looking to open more area locations. **\$ L D** 🍷

**STEAK N SHAKE** 3232 Bardstown Rd., 456-2670, 4913 Dixie Hwy., 448-4400, 4545 Outer Loop, 966-3109, 2717 S. Hurstbourne Pkwy., 491-3397, 10721 Fischer Park Dr., 326-3625, 980 E. Lewis & Clark Pkwy., Clarksville IN., 285-1154. One of the oldest fast-food chains in the U.S., Steak N Shake traces its ancestry to an Illinois roadside stand in 1934. It now boasts 400 outlets in 19 states but still sticks to the basics: quality steak burgers and hand-dipped shakes served, if you dine in, on real china. **\$ B L D** 🍷

**STOUT BURGERS & BEER** 1604 Bardstown Rd., 459-8234. This California burger and brew concept serves a custom beef blend of chuck and brisket ground and grilled in-house two ways: pink and not pink, and the limited menu of chef-created sandwiches is clever and tasty. Craft beers from local, national and international breweries are poured from 30 taps and a selection of bottles, and each is paired by suggestions written on the food menu. **\$ L D**

**THE EAGLE** 1314 Bardstown Rd., 498-8420. The Eagle, a small Cincinnati-based chain serving fried chicken, five-cheese macaroni, collard greens, house-made biscuits and other comfort food, is taking over the space where El Camino was ensconced for the last three years. The renovations to the space that once was Avalon are extensive. The beer list here is a good one. **\$ L D** 🍷🍺

**W.W. COUSINS RESTAURANT** 900 Dupont Rd., 897-9684. For 30 years this locally owned and operated build-your-own burger joint has packed in fans at its location near Dupont Circle. Serving substantial burgers on magisterial home-baked buns and offer more than 40 toppings on the lengthy condiments bar. **\$ L D** 🍷

**THE WING ZONE** 905 Hess Ln., 636-2445, 3038 Hunsinger Ln., 618-0106. Wing Zone, with locations scattered across the eastern U.S., excels with jumbo wings in 25 flavors, including traditional Buffalo-style wings that range from Mild to Nuclear. Burgers, fried shrimp and sides as well. **\$ L D** 🍷🍺

**WINGSTOP** 4812 Dixie Hwy., 409-6000, 2007 S. Hurstbourne Pkwy., 491-7171. This Texas-based chain with 500 restaurants nationally, now reaches into Louisville. Their specialty? Wings of course, and you can get them 9 different ways. **\$ L D** 🍷🍺

**ZAXBY'S** (9 Locations) There are now 9 outlets in Louisville and Southern Indiana. The casual dining chain cuts its menu with a lot of "z's": zappetizers, zalads, platterz, wingz and fingerz — that sort of thing. **\$ L D** 🍷

## CAFES

**ALLEY CAT CAFÉ** 11804 Shelbyville Rd., 245-6544. This suburban Alley Cat is a cozy and bright little place, and the lunch-only menu is affordable and appealing. **\$ L**

**AROMA CAFÉ** Horseshoe Casino Hotel, Elizabeth IN, 888-766-2648. Grab a bite before hitting the casino. Sandwiches, salads, sides, cold beverages and coffee will fuel you for a night of entertainment. **\$ B L D** 🍷🍺

**ASPIRE CAFÉ & JUICE BAR** 332 W. Broadway, 804-4756. This African-soul food fusion restaurant, relocated in the Heyburn Building, offers vegetarian and vegan foods, including a specialty, a Nigerian stew, and now has a selection of juices and smoothies. **\$ B L** 🍷

**ATLANTIC NO. 5** 605 W. Main St., 883-3398. Owners Mary Wheatley and Rebecca Johnson offer fresh takes on breakfast and lunch in this sharp Main St.



renovation. Eat in or take away hearty biscuits, ham slider breakfast sandwiches, bagels or house-made granola. At lunch choose simple grilled cheese or PB&J or specialty sandwiches like Mediterranean tuna or Cuban press. \$ **B Br L** ☹️🍷

**ATRIUM CAFÉ** 9940 Corporate Campus Dr. (Embassy Suites), 426-9191. An eclectic bistro atmosphere in the heart of the hotel. Specials run from their popular crab cakes and array of pasta dishes to a Reuben sandwich or fruit pie. \$ **B L D** ☹️🍷

**BLUE DOG BAKERY AND CAFÉ** 2868 Frankfort Ave., 899-9800. Tables are always at a premium at this popular Crescent Hill breakfast and lunch spot. And its artisanal bakery continues to produce hearty European-style breads that have set a gold standard on restaurant tables and in better grocery stores around town. \$ **B L** ☹️

**BLUE HORSE CAFÉ** 830 Phillips Ln. (Crown Plaza Hotel), 367-2251. \$ **B L D** ☹️🍷

**BOOMER'S CAFÉ** 722 W. Main St., 585-4356. In the midst of the booming West Main Street arts and museum district, this lunch spot offers standard American café fare. \$ **L**

**CAFÉ 157** 157 E. Main St., (502) 548-9114. This little café downtown serves breakfast and lunch daily except Wednesdays, dinner on Thursday through Saturday, and Sunday brunch. The menu skews to Southern comfort foods, all fresh and scratch-made, including corned beef cured in-house. The owner ran Old Bridge Inn B&B, for many years. \$ **B Br L D** 🍷

**CAFÉ AT MAIN STREET** 10317 Waterson Trl., 267-5111. This bright, lively lunch place moved into the city from Bullitt County trailing loyalists and drawing new fans. A typical day of specials might include tomato cheddar or butterbean soup, asparagus and chicken quiche, warm brie spinach salad and a selection of house-made pies and cakes. \$ **B Br L**

**CAFÉ ON MEIGS** 425 Meigs Ave., Jeffersonville IN, 288-8515. The menu at this downtown Jville lunch spot emphasizes fresh local ingredients and the avoidance of preservatives and processed ingredients. Although the usual suspects are there — chicken salad, roast beef sandwiches with Swiss cheese and red onion, Benedictine, grilled cheese, Cobb salad — all are done with integrity. \$ **L**

**CAFFE CLASSICO** 2144 Frankfort Ave., 895-0076. At first a coffee bar, but over the years the classy space at Clifton and Frankfort has matured into an elegant bistro serving an eclectic menu — salmon croquettes with wasabi aioli, empanadas, an international array of salads, panini, bocadillos and pizzas. A stylish place for lunch, or a hip stop for a late-night supper. \$ **B L D** ☹️🍷

**CHEDDAR BOX CAFÉ** 12121 Shelbyville Rd., 245-2622. An attractive — and busy — Middletown lunch spot where owner Michelle Bartholmew serves popular salads, sandwiches and soups, as well as hot entrées such as potato-chip-crust whitefish, specialty pizzas, and lemon-tarragon chicken with orzo. Pick up some frozen appetizers for your next cocktail party. \$ **L D** ☹️

**CITY CAFÉ** 505 W. Broadway, 589-1797, 500 S. Preston St., 852-5739. Chef Jim Henry, a long-time star in the city's culinary firmament, brings his cooking skills and insistence on fresh, quality ingredients to these simple, but excellent, spots for lunch. \$ **L**

**CORNER CAFÉ** 9307 New Lagrange Rd., 426-8119. This family-owned and operated, classier-than-the-average-strip mall place has quietly turned out delicious menus for better than 25 years. The Frederick family serves an eclectic menu (blackened tenderloin, lump crab meat-encrusted sea bass, Andouille-stuffed chicken, garlic-basil chicken pizza), and dishes like Irish pork have won prizes at local charity contests. \$ **B L D** ☹️🍷

**CRAVE CAFÉ & CATERING** 2250 Frankfort Ave., 896-1488. Experienced caterers and chefs offer casual but quality café fare in this comfortable old frame house in Clifton. \$ **L D**

**CREEKSIDE OUTPOST & CAFÉ** 614 Hausfeldt Ln., New Albany IN, 948-9118. The Creekside Outpost warps customers back into the days of general stores and maintains every bit of old-fashioned charm. Serving up buffalo, elk and surprisingly good burgers. Exotic foods including Shinnecock ice fish, black bear, ostrich and kangaroo (when available) round out an excellent, traveled menu. \$ **B L** ☹️

**CRICKET'S CAFÉ** 7613 Old Hwy. 60, Sellersburg IN, 246-9339. Offering breakfasts and lunch to local Hoosiers and travelers who take exit 7 off I-65. Full breakfasts, omelets, and breakfast sandwiches. A full range of standard lunch sandwiches, with Reubens, Philly steak and cheese, and daily specials. Homemade soups and salads, too. \$ **B Br L** ☹️

**DERBY CAFÉ** 704 Central Ave., (Kentucky Derby Museum) 637-1111. Lunch served year-round in the dining area adjacent to the Derby Museum with such regional favorites as meaty burgoo, and the Hot Brown. \$ **L** ☹️

**EARTH FRIENDS CAFÉ AND COFFEE BAR** 415 Bank St., New Albany IN, 944-2577. This concept, after a peripatetic youth, has now settled into the kitchen space at New Albanian Brewing Co.'s Bank Street Brewhouse. Vegans can indulge in Philly cheese steaks made with seitan, or a BLT+A, with tempeh and avocado, among other vegetarian choices. Meat eaters have several chicken preparations — all served alongside NABC beers, of course. \$ **B Br L**

**GALLERY K** 1600 Story Ave., 243-7015. It's an art gallery and a coffee shop featuring work by local artists. Red Hot Roasters and Wiltshire Pantry provide the coffee and snacks, while Copper & Kings serves up its new line of soda. \$ **D** 🍷

**GRACIOUS PLENTY** 9207 US Hwy 42, 618-4755, 2900 Brownsboro Rd., 618-4755. Eat in or carry away fresh sandwiches, salads and soups, cookies and brownies at this Brownsboro Rd. deli and bakery, which also serves

alcohol. Take away meals to heat up at home for dinner, too. The Prospect location is carry-out only, and catering. \$ **L D** 🍷

**HAWKSVIEW GALLERY AND CAFÉ** 170 Carter Ave., Shepherdsville KY, (502) 955-1010. In this "American bistro with a Southern twist," diners eat amidst a gallery of hand-crafted glass art. Daily specials are inspired by world cuisines and the "confectionary artist" creates sweets like Linzer tortes and extreme turtle cheesecake. Watch glass being blown as you dine. \$ **Br L D** 🍷

**HIGHLAND MORNING** 1416 Bardstown Rd., 365-3900, 111 St. Matthews Ave., 883-0203. You can order breakfast anytime at both locations, with an eclectic menu that also encompasses brunch, burgers, soul food, Southern dishes and vegetarian fare as well. \$ **B L D** ☹️

**HOT BOX EATERY** 438 W. Market St., 822-3995. Fresh soups, salads, sandwiches, wraps and daily specials. Menu choices include a brie and salami wrap, Indonesian chicken peanut satay, pork schnitzel, a turkey club wrap and a gyro — in other words, an appealingly diverse selection. \$ **L**

**J. GRAHAM'S CAFÉ & BAR** 335 W. Broadway (The Brown Hotel), 583-1234. The home of the legendary "Hot Brown" sandwich, J. Graham's offers a more casual bistro-style alternative to the upscale English Grill, with choice of menu service or buffet dining. \$ **B L** ☹️🍷

**KAYROUZ CAFÉ** 3801 Willis Ave., 896-2630. Tucked in among St. Matthews sidestreets is one of the best sandwich places in Louisville. The tuna salad, Portobello mushroom Reuben, fish, chicken and hamburger — all are innovative and all come with some of the best fries in town. \$ **L D** ☹️

**KEVIN'S PICNIC** 11505 Park Rd., 690-3310. Located next to his Village Anchor in Anchorage, Kevin Grangier's new casual PICNIC features locally sourced items to eat on a blanket under the trees, or inside this colorful restaurant. Choose sandwiches served on fresh Gruyère buns, croissants and wheat berry toast, things



# Roosters

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**10430 Shelbyville Rd.,  
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(502) 883-1990**  
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in Blue Ridge Manor

**4420 Dixie Hwy.,  
Louisville, KY  
(502) 384-0330**  
Near The Watterson (I-264)

**1601 Greentree Blvd.,  
Clarksville, IN  
(812) 590-3391**  
Behind The Greentree Mall,  
Off Lewis & Clark Pkwy.

**7405 Preston Hwy.,  
Louisville, KY  
(502) 964-9464**  
Between Outer Loop  
and Fern Valley Rd.



like roasted tomato and brie grilled cheese, or country ham, egg and cheese biscuit. A selection of cakes and pies change daily. \$ **B** **Br** **L** **Y** **☺**

**LA PECHE GOURMET TO GO AND CAFÉ** 1147 Bardstown Rd., 451-0447. Kathy Cary's return to her roots with this popular gourmet take-out counter, in the corner of her restaurant, Lilly's. Featuring "tried and true" dishes like grilled chicken pasta, burgers, vegetarian sandwiches, chicken salad, "lots of great produce, affordable cuts of meat" and a dessert case that always includes strawberry pie. \$ **B** **L** **D**

**LOVAFARE** 2009 Highland Ave., 883-6595. Co-owners Adriana Dame and Julia Crittenden have created a "safe haven" for vegans, and those with food sensitivities. On the menu: kale wraps; house-made almond milk, sweet potato pie, protein bars — all made from fresh produce and local sources. \$ **L** **D** **☺**

**NORTH END CAFÉ** 1722 Frankfort Ave., 896-8770, 2116 Bardstown Rd., 690-4161. Both locations of this long-time favorite offer hearty and unusual breakfasts, satisfying lunches and dinners. With an eclectic menu of diverse tapas and interesting entrées, it's an appealing, affordable place to dine. The Bardstown Rd. location has added North End Slice, a pizza room, accessible from the restaurant and the street. \$ **B** **Br** **L** **D** **☺** **☹**

**ORANGE CLOVER KITCHEN & MORE** 590 Missouri Ave., Jeffersonville IN, 282-1005. Find quick breakfast and lunch items here, such as the Orange Clover muffin: poppy seed and blood orange flavors with a blood orange drizzle, as well as a cupcake version with cranberries. Two soup specials offered every day out of a recipe rotation of 75 possibilities won't result in many repeats. \$ **B** **L**

**PLUMP PEACOCK BAKERY AND CAFÉ** 11601 Main St., Middletown 681-3814. After selling her bakery items at farmers markets around town, owner Liz Wingfield has settled into Middletown. Stop in for sandwiches, high tea and a full range of bakery items. \$ **B** **L**

**PROSPECT CAFÉ** 9550 US Hwy. 42, 708-2151. Conveniently located at the intersection of River Rd. and Hwy. 42, stop in for hot sandwiches (Cuban, Reuben, grilled Italian, Bourbon BBQ) or cold deli stuff — club sandwich, egg, tuna or chicken salad, or soups like chicken and dumplings. Chess bars and banana pudding too. \$ **L**

**QUEUE CAFÉ** 220 W. Main St. (LG&E Building), 583-0273. \$ **B** **L** **☺**

**RAMSI'S CAFÉ ON THE WORLD** 1293 Bardstown Rd., 451-0700. The beating bohemian heart of the Highlands, Ramsi Kamar brings a wonderfully eclectic spirit to the environment and to his menu, with Cuban, Jamaican, Greek and Middle Eastern dishes. Moderate prices, a weekend brunch and late night hours add to the draw. \$ **L** **D** **☺** **☹**

**RED HOG** 2622 Frankfort Ave., 384-0795. Kit Garrett and Bob Hancock, owners of Blue Dog Bakery, now also have this butcher shop and café offering artisan cured meats in Crescent Hill. Pasture-raised pork, beef, bison, lamb and poultry are available. The café serves small plates accompanied by a bar with 12 beer taps and three house wines. \$ **L** **D** **Y** **☺**

**RIVERSIDE CAFÉ** 700 W. Riverside Dr. (Sheraton Hotel), Jeffersonville IN, 284-6711. The breakfast room and bar of the Sheraton Riverside. Breakfast served until 10:30 a.m. Unwind at the bar at night. \$ **B** **Y** **☺**

**SHADY LANE CAFÉ** 4806 Brownsboro Center, 893-5118. Another attractive East End storefront, Shady Lane Café, has been earning good reviews for simple breakfast and lunch fare served in friendly surroundings. \$ **Br** **L** **☺**

**THE STARVING ARTIST CAFÉ & DELI** 8034 New Lagrange Rd., 412-1599. \$ **L**

**STRICKER'S CAFÉ** 2781 Jefferson Centre Way, Jeffersonville IN, 218-9882. Family style restaurant serving hearty soups, salads, sandwiches, burgers, melts and breakfast too, in suburban Jeffersonville. \$ **B** **L**

**THE CAFÉ** 712 Brent St., 637-6869. You can see the traffic on East Broadway from The Café's serene walled patio. Choose from an eclectic breakfast and lunch menu, including old favorites like tomato dill soup and chicken salad. Or eat inside and be amused at the yard-sale look of mismatched furniture and chandeliers and doorways to nowhere, reminiscent of its former location in an antique mall. \$ **B** **Br** **L** **☺**

**THE CHEDDAR BOX** 3909 Chenoweth Sq., 893-2324. For more than 25 years this St. Matthews tradition has delighted ladies who lunch, hungry students who munch, and just about everyone else with their sandwiches, pasta salads and tasty desserts. It caters parties with almost 50 choices of appetizers, party sandwiches, dips, cheese rings and crostini. \$ **L** **☺**

**THE CHEDDAR BOX TOO** 109 Chenoweth Ln., 896-1133. Cheddar Box owner Nancy Tarrant has extended her presence with a café just across the parking lot. Look for the same tasty salads, soups and desserts that have made her take-away business so popular. \$ **B** **L**

**THE TABLE** 1800 Portland Ave., 708-2505. This West End non-profit, social entrepreneurship experiment serves locally grown, fresh food and operates under a pay-what-you-can model. Pay suggested prices if you can, or if not, contribute your time. Or donate more to "pay it forward." The menu offers soups, salads, sandwiches and sides. \$ **L** **D**

**VERBENA CAFÉ** 10639 Meeting St., 425-0020. This Norton Commons eatery is open early for breakfast and serves hearty lunches till midafternoon, but you can order breakfast or lunch at any of those hours. \$ **B** **L** **☺**

**VIC'S CAFÉ** 1839 E. Market St., New Albany IN, 944-4338. \$ **L** **D**

**WAYCOOL CAFÉ** 120 W. Broadway, 582-2241. Wayside Christian Mission trains people here in its community re-entry program in restaurant service and management. Breakfasts for under \$5; a lunch buffet is \$8 for unlimited trips. A dinner menu too. It's a do-gooder place that serves good food. \$ **L** **D**

**WILD EGGS** 3985 Dutchmans Ln., 893-8005, 1311 Herr Ln., 618-2866, 153 S. English Station Rd., 618-3449, 121 S. Floyd St., 690-5925, 1450 Veterans Pkwy., 913-4735. Specialty omelets, the everything muffin, spicy egg salad sandwiches — these dishes and more have made Wild Eggs a wildly popular breakfast and lunch spot. Prized seats at weekend brunch can now be found at this growing mini-chain's fifth outlet. \$ **B** **Br** **L** **Y**

**WILTSHIRE PANTRY BAKERY AND CAFÉ** 901 Barret Ave., 581-8561. Caterer/restaurant Susan Hershberg adds a bakery and café operation to her local empire. Baker Diana Rushing makes artisanal breads, scones and croissants, sandwiches and paninis, side salads and lots more. \$ **B** **L**

**ZEGGZ AMAZING EGGS** 4600 Chamberlain Ln., 425-3454, 11615 Shelbyville Rd., 882-1650, 2400 Lime Kiln Ln., 742-6292. This fast-growing breakfast and lunch chain offers five house omelets (plus the chance to build your own), three variations on eggs Benedict, as well as biscuits and gravy, croque madames, waffles and pancakes. Luncheon fare includes a B.A.L.T. (the 'a' is for avocado), salads and soups. \$ **B** **Br** **L** **Y** **☺**

## CASUAL DINING

**A NICE RESTAURANT** 3129 Blackiston Mill Rd., New Albany IN, 945-4321, 2784 Meijer Dr., Jeffersonville IN, 280-9160, 404 Lafollette Station, Floyds Knobs IN, 923-7770, 2784 Meijer Dr., Jeffersonville IN, 280-9160. A Nice Restaurant, billed as "New Albany's Finer Diner," is, well, nice enough to have branched out to four locations. All specialize in simple, down-home breakfast and lunch at affordable prices. \$ **B** **L**

**APPLEBEE'S** (6 locations) This cheery national chain features an eclectic assortment of salads, steaks, ribs,

poultry and pasta as well as full bar service. It's as consistent as a cookie cutter, but competent execution makes it a good bargain for those whose tastes run to mainstream American cuisine. \$ **L** **D** **☺**

**ASPEN CREEK RESTAURANT** 8000 Bardstown Rd., 239-2200, 302 Bullitt Ln., 425-0077. A lodge-style restaurant that invokes the rustic feel of the Rockies, and offers a menu of pastas, burgers, and poultry at prices that aren't mountain high. \$ **L** **D** **☺**

**BRICKHOUSE TAVERN & TAP** 871 S. Hurstbourne Pkwy., 326-3182. Brickhouse, a Houston-based chain, has upgraded its image with an increased focus on food. Serving brunch, lunch and dinner, with a half-dozen local beers on tap, and an unusual menu of beer cocktails. \$ **L** **D** **☺** **☹**

**BROOKE & BILLY'S BITES, BOURBONS & BREWS** 751 Vine St., 583-9165. The restored and remodeled 135+ year-old building, which used to be the Coach Lamp, has a secluded patio and revamped dining room in a cool, out-of-the-way neighborhood—and, it now has a new identity. The menu refocuses on house specials like fried chicken, a breakfast Hot Brown, and an extensive selection of sandwiches and small bites. \$ **S** **L** **D** **Y** **☺**

**BUCKHEAD MOUNTAIN GRILL** 3020 Bardstown Rd., 456-6680, 707 W. Riverside Dr., Jeffersonville IN 284-2919, 10206 Westport Rd., 339-0808. The deck of the riverfront location in Jeffersonville, with its view across the river, is a great place for a lazy summer meal, when the familiarity of all-American fare like meat loaf, pot pies, steak or ribs and a couple of cold ones is all you want. The big square bars in all three locations, with multiple TV screens, make for excellent sports viewing as well. \$ **L** **D** **☺** **☹**

**CAFÉ MAGNOLIA** 140 N. Fourth St. (Galt House), 589-5200. The Galt House's quick and casual second-floor dining alternative, this spacious venue offers a range of fare for guests on the go, from bacon and eggs to a late-night burger and fries. \$ **S** **L** **D** **☺** **☹**

**CAPTAIN'S QUARTERS** 5700 Captain's Quarters Rd., 228-1651. One of the city's most attractive eateries for atmosphere, Captain's Quarters matches the beautiful setting with quality bistro-style fare that won't disappoint. Summer or winter, it's a delightful place to dine. \$ **Br** **L** **D** **Y** **☺** **☹**

**CARDINAL HALL OF FAME CAFÉ** 2745 Crittenden Dr., 635-8686. This oversize eatery at Gate 4 of the Kentucky Fair & Exposition Center celebrates U of L sports with a "walk of fame" loaded with awards, photos, game balls and lots more Cardinal memorabilia. What? You want food too? Sure! Casual American dining features everything from a "Cardinal Burger" to steaks and prime rib. \$ **L** **D** **☺**

**CHAMPIONS GRILL** 505 Marriott Dr. (Holiday Inn), Clarksville IN, 283-4411. Known by locals for its Saturday night buffet of New York strip, ribeye and prime rib. Salads, sandwiches, soups and a kid-friendly menu round out the selection. \$ **B** **Br** **L** **D** **Y** **☺**

**CHEDDAR'S CASUAL CAFÉ** 10403 Westport Rd., 339-5400, 3521 Outer Loop, 966-3345, 1385 Veterans Pkwy., Clarksville IN, 280-9660. This popular Dallas-based chain draws big, hungry crowds with its large bar and familiar "casual to upscale American" fare. \$ **L** **D** **☺** **☹**

**CHILI'S** 421 S. Hurstbourne Pkwy., 425-6800, 3623 Bardstown Rd., 301-8888, 11600 Antonia Way, 301-8181, 9720 Von Allmen Ct., 301-8880, 6641 Dixie Hwy., 694-9445, 3007 Poplar Level Rd., 638-5202, 940 E. Lewis & Clark Pkwy., Clarksville IN, 670-3000. More than just a place to chow down on baby back ribs, this national chain has a wide selection including fajitas, burgers, sandwiches and veggies. \$ **L** **D** **☺**

**DARKSTAR ON THE CREEK** 6313 River Rd., 228-1991. Some of the old Crescent Hill crowd followed out to River Rd., and new city regulars commuting home can mingle with Prospect residents, river rats and parched kayakers docking out back on Harrod's Creek. Look for



an expanded bar food menu, brown bag lunches to go and late-night food service. \$ **L D** 🍷🍷🍷

**DOUBLE DOGS** 13307 Shelbyville Rd., 244-4430. Double Dogs, a Bowling Green, Ky.-based chain with four locations, has its first Louisville-area restaurant in Middletown. Double Dogs describes itself as “a family friendly restaurant with a sports atmosphere,” serving a variety of appetizers, sandwiches, hot dogs, burgers and pizza. \$ **L D** 🍷🍷🍷

**FIRST WATCH** 201 S. Hurstbourne Pkwy., 384-6075, 960 Breckenridge Ln., 618-1955. This Florida-based chain offers both traditional breakfast fare (fried eggs, sausage), proprietary specials, like French toast Monte Cristo (made with ham, turkey and Swiss cheese), crepes with plenty of fillings and healthful dishes like egg white omelets and cranberry nut oatmeal. Soups, salads and a big choice of sandwiches for lunch. \$ **B L**

**GAME** 2295 Lexington Rd., 618-1772. Are you dying for a nice burger made from ground antelope? Or maybe wild boar? How about a juicy lamb burger? The guys behind Hammerhead's have those covered, and more. Build your own with bun choices ranging from brioche to pretzel to Kaiser roll. Toppings include smoked truffle mayo, cranberry-jalapeño jam, and pesto — you get the idea. \$\$ **D** 🍷

**GANDER, AN AMERICAN GRILL** 111 S. English Station Rd., 915-8484. Chris and Anne Mike, of Goose Creek Diner, have opened Gander, An American Grill, serving steaks, burgers, pasta and sandwiches — “a little bit of everything that makes America what it is,” according to Mike. \$\$\$ **Br L D** 🍷🍷🍷

**GATSBY'S ON FOURTH** 500 S. Fourth St. (Seelbach Hilton Hotel), 585-3200. The casual dining space on the first floor of the Seelbach reflects its connection of the hotel to F. Scott Fitzgerald. Dinner and lunch menus offer soups, salads, sandwiches and a few entrées, such as sautéed trout with pickled fennel, pesto-crusted chicken, and skirt steak with celery root puree. \$\$ **B L D** 🍷🍷

**GREEN LEAF NATURAL VEGETARIAN BISTRO** 309 W. Cardinal Blvd., 637-5887. Green Leaf serves up vegetarian fare in the new town center of University of Louisville. The menu has a pan-Asian focus, with noodles and fried rice and stir fries, as well as smoothies and bubble tea. \$ **L D**

**INTERNATIONAL HOUSE OF PANCAKES** 1220 Veterans Pkwy., Clarksville IN, 285-1772, 1401 S. Hurstbourne Pkwy., 618-2250. IHOP fans can choose to go out to the East End or across the river to satisfy their jones for the national chain's inimitable food. \$ **B L D** 🍷

**KAREM'S** 9424 Norton Commons Blvd., 327-5646. Kareem's Grill & Pub, one of the first restaurants to open in the village-like Norton Commons, carries the look and feel of a neighborhood watering hole inside and out. The test of a restaurant, though, is the food, and Kareem's is excellent. \$\$ **L D** 🍷

**MIMI'S CAFÉ** 615 S. Hurstbourne Pkwy., 426-6588. This California chain, a subsidiary of Bob Evans, goes urban and upscale where Farmer Bob is folksy and country. This East End outlet has developed a following beyond those familiar with it from other locations. \$\$ **Br L D** 🍷🍷

**MIRIN** 2011 Frankfort Ave., 742-8911. Griffin Paulin has transferred his love for Asian street foods that he developed at the now-defunct Rumlins into this new fast-casual restaurant in Clifton. Mirin's menu features ramen noodle dishes, Vietnamese-style *banh mi* sandwiches, Chinese-style steamed bao buns and *Banh Khoai Mon*, Vietnamese rice balls. \$ **D**

**NEW ALBANY ROADHOUSE** 1702 Graybrook Rd., New Albany IN, 981-7777. \$ **L D** 🍷🍷

**NOODLES & COMPANY** 1225 S. Hurstbourne Pkwy., 632-0102, 4300 Summit Plaza Dr., 804-4724. This Colorado-based fast-casual chain offers an eclectic noodle array: Asian style (pad Thai, Bangkok curry, ),

pastas (Tuscan fresca, penne rossa) — or select from a lineup of savory sandwiches and salads. \$ **L D** 🍷

**O'CHARLEY'S** (6 locations) O'Charley's, Inc. could serve well as the picture in the dictionary next to “American casual dining.” The Nashville-based chain operates 206 properties in 16 states in the Southeast and Midwest, serving a straightforward steak-and-seafood menu with the motto “Mainstream with an attitude.” \$\$ **Br L D** 🍷🍷

**PORTAGE HOUSE** 117 E. Riverside Dr., Jeffersonville IN, 725-0435. Portage House is in a historic home along the river, with the bar on the first floor, and the second-floor dining room overlooking the Ohio. The menu focus is on Indiana foods—“Granny's Midwestern cooking with a progressive take,” as owner Alex Tinker puts it. Think a goat cheese and Taleggio grilled cheese on Texas toast topped with fried egg and sorghum drizzle. \$\$\$ **L D** 🍷🍷

**RAFFERTY'S OF LOUISVILLE** 988 Breckenridge Ln., 897-3900, 3601 Springhurst Blvd., 412-9000. This full-service, casual dining establishment has a hearty menu. Specialties like Red Alfredo Pasta showcase the gourmet offerings along with some of the largest and most creative salad combinations in town. \$ **L D** 🍷🍷

**RUBY TUESDAY** 11701 Bluegrass Pkwy., 267-7100. If success demonstrates quality, then Ruby Tuesday's 600 international properties and 30,000 employees can stand up with pride. They've been upholding the slogan “Awesome Food. Serious Salad Bar” in Louisville for a generation. \$ **L D** 🍷🍷

**SAM'S FOOD & SPIRITS** 702 Highlander Point Dr., Floyds Knobs IN, 923-2323. Fans of Sam Anderson's steaks, chicken, pizza and pasta know it is well worth the trip up into the Knobs above New Albany to enjoy the conviviality of his restaurant, and his always satisfying take on classic American steak, sandwiches and seafood. \$ **L D** 🍷

**SAM'S HOT DOG STAND** 1991 Brownsboro Rd., 259-7287. Devoted fans speak highly of this little shop in lower Clifton. Substantial hotdogs and rave-worthy pulled pork BBQ at reasonable prices are drawing in happy customers. \$ **L D**

**SHONEY'S** 6511 Signature Dr., 969-8904. For nearly 50 years, Shoney's restaurants have been one of America's top choices for fast roadside dining, and happily they've kept up with the times. \$ **B L D**

**SKYLINE CHILI** 1266 Bardstown Rd., 473-1234, 340 Whittington Pkwy., 429-5773, 4024 Dutchmans Ln., 721-0093, 6801 Dixie Hwy., 937-4020. Louisville's outposts of a famous Cincinnati chili restaurant, these casual eateries offer the regional favorite (really it's Greek spaghetti sauce, but keep it quiet) and other fast-food dishes. \$ **L D** 🍷

**SUPERCHEFS** 1702 Bardstown Rd., 409-8103. The funky comic book-themed decor continues in Darnell Ferguson's new Highlands incarnation with a twist: he will celebrate superheroes during the day, and, between 3 and 5 p.m., swap out tabletops and wall décor to change the theme to super-villains in a concept he calls DINNER. His menu will also continue to reflect his SuperChef, super-sized sensibilities: the SuperChefs Omelet, the Pancake Platter, sandwiches, burgers, fish tacos, and a seafood pizza with a petite lobster tail on top. \$\$ **Br L D** 🍷🍷

**TGI FRIDAYS** 416 S. Fourth St. (Fourth Street Live), 585-3577. The original place to loosen the tie and congregate after the whistle blows. TGIF carries on its party atmosphere tradition with American bistro dining and libations. The bill of fare ranges from baskets of appetizers on up to contemporary entrées. \$ **L D** 🍷🍷

**THAT PLACE ON GOSS** 946 Goss Ave., 409-5409. Located inside the Antique Mall in the old textile mill, That Place serves hearty and cleverly tweaked lunch fare and Sunday brunch. They are especially fond of their Meaty Jack, a meatloaf sandwich, grilled and topped with Jack cheese and their special sauce.

Art on the walls is from friends at Mellwood Art Center, where owners Amy and William Enix initially started. \$ **Br L**

**TOAST ON MARKET** 620 E. Market St., 569-4099, 141 E. Market St., New Albany IN, 941-8582. On both sides of the river this breakfast and lunch favorite has gained a loyal following and tremendous word-of-mouth. Be prepared to wait for tables for weekend brunches. \$ **B Br L** 🍷🍷

**TUCKER'S** 2441 State St., New Albany IN, 944-9999. Tucker's gives you a little bit of everything with a down-to-earth flair, offering burgers, ribs, steaks, a variety of appetizers and pastas. \$ **L D** 🍷

**TWIG & LEAF RESTAURANT** 2122 Bardstown Rd., 451-8944. Young new owners, enthralled by this long-time Highlands fixture, have plans for a needed refurbishing of interior and the kitchen. The American diner concept will persist. \$ **B L D** 🍷

## PIZZA

**ANGILO'S PIZZA** 1725 Berry Blvd., 368-1032. The local favorite is the steak hoagie, dripping with pizza sauce, pickles and onions. Angilo's also offers a wide selection of hot pizza pies and cold beer. \$ **L D**

**ANGIO'S RESTAURANT** 3731 Old Bardstown Rd., 451-5454. This small Buechel eatery attracts a friendly neighborhood crowd with hefty subs and quality pizzas, along with cold beer. \$ **L D**

**ANNIE'S PIZZA** 2520 Portland Ave., 776-6400, 4771 Cane Run Rd., 449-4444. Annie's has made-to-order pizza and a variety of stacked sandwiches such as the Big Daddy Strom with beef, Italian sausage, onions and banana peppers. \$ **L D** 🍷

**ARNI'S PIZZA** 1208 State St., New Albany IN, 945-1149, 3700 Paoli Pike, Floyds Knobs IN, 923-9805. A favorite Hoosier pizza and sandwich stop. Insist on getting the Deluxe. \$ **L D** 🍷

**ARNO'S PIZZA** 3912 Bardstown Rd., 384-8131. \$ **L D**

**BEARNO'S PIZZA** (12 locations) What began as a simple, family-run pizzeria near Bowman Field has morphed into a local chain with, at last count, 12 locations. \$ **L D** 🍷

**BLAZE FAST-FIRE'D PIZZA** 4600 Shelbyville Rd., 895-7800, 13317 Shelbyville Rd., 822-3677, 4055 Summit Plaza Dr., 915-8731. At this California-based pizza franchise you customize your own pie from a lineup of meat and vegetable toppings, cheeses and several sauces. The pie bakes in just 2 minutes in a flaming hearth oven. There are ready-to-order signature pies also for those who can't make up their minds. \$ **L D** 🍷🍷

**BONNIE & CLYDE'S PIZZA** 7611 Dixie Hwy., 935-5540. It may look like a dive that hasn't been renovated in ages, the service can be surly at times, and you have to pay in cash, but devoted fans of its thin-crust pizzas and hoagies keep coming back and talk it up with their friends. \$ **L D** 🍷

**BOOMBOZZ PIZZA & TAP HOUSE** 1448 Bardstown Rd., 458-8889, 1315 Herr Ln., 394-0000, 1450 Veterans Pkwy., Jeffersonville IN, 913-4171, 1890 S. Hurstbourne Pkwy., 491-4111, 3939 Shelbyville Rd., 896-9090. The Boombozz Pizza empire has expanded in concept and in locations, from Southern Indiana out to the edge of Middletown. The menu now extends into appetizers, sandwiches and pasta, and 21 craft beers on tap. \$ **L D** 🍷🍷

**BORROMEO'S PIZZA** 9417 Smyrna Pkwy., 968-7743. Serving up old-school thin-crust pizzas to chowhounds south of the Gene Snyder. \$ **L D** 🍷

**CALIFORNIA PIZZA KITCHEN** 7900 Shelbyville Rd. (Oxmoor Mall), 425-5125. California pizza became a trend when famous chefs gave this simple Italian fare a multi-ethnic spin with non-traditional Pacific Rim toppings. CPK successfully translates this trend for the mass market. \$ **L D** 🍷🍷



**CHARLESTOWN PIZZA COMPANY** 850 Main St., Charlestown IN, 256-2699. This welcoming venue on Charlestown's town square, a short trip upriver from Jeffersonville, is run by folks who learned their pizza and beer at New Albanian Brewing Company. That's a fine pedigree, and it shows in impressive quality. **\$ L D**

**CHEF'S CUT PIZZERIA** 9901 LaGrange Rd., 265-1320. This reasonably priced Lyndon pizza place has sandwiches too, from chili dogs to turkey clubs, and pasta dishes. **\$ L D**

**CLIFTON'S PIZZA** 2230 Frankfort Ave., 893-3730. One of the originators of "Louisville style" of pizza, with additional toppings placed over the cheese. The venerable Clifton's Pizza appeals with its adult style, full of the bold flavors of herbs and spices and available with grown-up toppings like anchovies and artichoke hearts. **\$ L D**

**COALS ARTISAN PIZZA** 3730 Frankfort Ave., 742-8200, 11615 Shelbyville Rd., 253-0106, 600 Terminal Dr. (Louisville Airport). Middletown and airport travelers now partake in what St. Matthews diners have enjoyed for a few years—excellent pizzas made in coal-fired ovens burning at 800 degrees F, crisping the crust in 4 minutes and "leoparding" it with black spots. Toppings are fresh and regionally sourced. **\$ L D**

**DANNY MAC'S PASTA & PIZZA** 1836 Mellwood Ave., 890-6331. **\$ L D**

**DIORIO'S PIZZA & PUB** 310 Wallace Ave., 618-3424, 917 Baxter Ave., 614-8424, 2216 Dundee Rd., 451-5667. With a third location now at the former Cafe Lou Lou, more residents can savor pizza by the slice, as well as by the mammoth 30-inch pie. Also grilled sandwiches, salads, wings, and queso sticks, and a good selection of domestic and import beers. **\$ L D**

**FAIRDALE PIZZA** 10619 Manslick Rd., 742-3090. This new business replaces Fat Daddy's Pizza in the city's southern reaches. Pies come in three sizes along with toasted subs, salads, burgers and chicken wings — something sure to please everyone. **\$ L D**

**FAT JIMMY'S** 2712 Frankfort Ave., 891-4555, 12216 Shelbyville Rd., 244-2500. This friendly neighborhood nook offers a cold mug of beer and a hot slice of pizza, along with sub sandwiches, pasta dishes and salads. The Lyndon spot lures a friendly biker crowd. **\$ L D**

**HOMETOWN PIZZA** 11804 Shelbyville Rd., 245-4555. Pasta dishes, hoagies, stromboli and cold beer are available, and so is the one-of-a-kind Bacon Cheese-burger pizza. **\$ L D**

**IROQUOIS PIZZA** 6614 Manslick Rd., 363-3211. **\$ L D**

**JET'S PIZZA** 101 S. Hubbards Ln., 895-4655, 3624 S. Hurstbourne Pkwy., 491-1700, 235 Blankenbaker Pkwy., 244-4440, 6523 Bardstown Rd., 239-0000, 2500 Bardstown Rd., 458-5387, 10494 Westport Rd., 426-1181. Now with a fourth Louisville outlet, this Detroit-based chain offers sit-down service and carry-out. The menu features eight crust flavors and some gourmet pizza options such as a BLT and chicken parmesan. **\$ L D**

**JOHNNY BRUSCO'S PIZZA** 10600 Meeting St., 749-8400. This Kansas City chain's first foray into the area chose wisely in settling in Norton Commons. There you can find New York style pies, subs, calzones, pasta and salads. **\$ L D**

**JOHNNY V'S** 10509 Watterson Trail, 267-0900. **\$ L D**

**LITTLE CAESARS PIZZA** (15 Locations) This pizzeria chain lost market share in the '90s, but business analysts say the company known for its two-for-one "pizza pizza" deal has turned things around with a renewed commitment to quality and service. **\$ L D**

**LOUI LOU'S AUTHENTIC DETROIT STYLE PIZZA** 10212 Taylorsville Rd., 266-7599. Detroit style? It's a

fluffy-deep-crust rectangular pie baked a good while to give the crust crispiness. Detroit native Michael Spurlock used to make road trips to satisfy a sick friend's cravings, then made a study of it, and now brings it to the old Ferd Grisanti location in J'town. **\$ L D**

**LOUISVILLE PIZZA CO.** 3910 Ruckriegel Pkwy., 267-1188. Also known as Chubby Ray's, this local pizzeria makes good, fresh pizzas and Italian-American sandwiches. **\$ L D**

**LUIGI'S** 712 W. Main St., 589-0005. New York City-style pizza, a treat that you'll find on just about every street corner there, has been making inroads in River City, but Luigi's was one of the first to offer in its authentic form here. **\$ L**

**MA ZERELLAS** 949 S. Indiana Ave., Sellersburg IN, 246-9517. Pleasant family-run-for-family-fun establishments. Pizza, pasta, salads and subs served for lunch and dinner seven days a week. **\$ L D**

**MARCO'S PIZZA** 2011 Charlestown Rd., New Albany IN, 941-1144. A rapidly growing (300+) pizza chain from Toledo, Ohio, adds to the choices of takeout pies in New Albany. Ironically, its CEO lives in Louisville and commutes to Toledo. **\$ L D**

**MELLOW MUSHROOM** 3920 Shelbyville Rd., 409-6874, 805 Blankenbaker Pkwy., 244-6112, 1023 Bardstown Rd., 749-7690. This small pizza/calzone/hoagie/salad chain touts its stoner origins, as the chain's name, and some of its offerings such as magic mushroom soup and Maui Wowie pizza, imply. Though a chain, each outlet (a third is opened in the Highlands) tries to be funky in an individualistic, local way. **\$ L D**

**MIMO'S NEW YORK STYLE PIZZERIA** 2708 Paoli Pike, Floyds Knobs IN, 945-7711. People move to the Knobs for its bucolic setting, but locals still crave their pizza fix. Mimo's provides that with daily specials, such as

Buffalo pizza, calzones, heroes, wraps or salads. Mangia, mangia! **\$ L D**

**MOD PIZZA** 3085 Breckenridge Ln., 915-7810. The first Louisville location of this Seattle chain makes artisan-style pizza and salads tossed to order. Its niche is individual pizzas served quickly and with a choice of over 30 toppings, all for one price. Choices are named in typical West Coast fashion: Calxico, Caspian, Lucy Sunshine, and so forth. **\$ L D**

**MOMMA'S PIZZA** 1611 Charlestown-New Albany Pike, Jeffersonville IN, 697-3224. Create your own pizza style here or choose one of the specialty pies, such as the Jesse James, with jalapeños, spicy sausage and pepperoni and marinara fire sauce, the ranch chicken or Momma's vegetable pizza. **\$ D**

**MR. GATTI'S** 703 E. Lewis & Clark Pkwy., Clarksville IN, 283-5005, 10035 Dixie Hwy., 632-2504, 4200 Outer Loop, 964-0920. This Austin-based chain was one of the first national pizzerias to reach Louisville in the 1970s, and quality ingredients — plus Gattiland playgrounds for the kids — have made its crisp, thin-crust pizzas a popular draw for more than 30 years. **\$ L D**

**NEW ALBANIAN BREWING CO.** 3312 Plaza Dr., New Albany IN, 944-2577. Touting "the best pizza in Southern Indiana" is quite a boast, but pizza only tells half of this tasty story. NABC combines the fine pies of Sporttime Pizza with the pub formerly known as Rich O's. Publican Roger Baylor's remarkable beer list, with more than 100 selections from around the world — plus locally brewed craft beers — has won international awards. **\$ L D**

**OLD CHICAGO PASTA & PIZZA** 9010 Taylorsville Rd., 301-7700, 10601 Fischer Park Dr., 657-5700. This growing chain specializes in both thick Chicago-style and thin traditional pizza, along with amusing appetizers (jalapeño cheese pretzels, Italian nachos), filling salads, sandwiches and burgers. Check out the imposing list of 110 beers from around the world. **\$ L D**

**OLD SCHOOL NY PIZZA** 12907 Factory Ln., 882-1776. You want Sicilian-style pizza, just like they make in Brooklyn? You can get it in the Eastern suburbs near I-265. Top it with vegetables supplied by local farmers, or tie into a calzone and finish with gelato. **\$ L D**

**ORIGINAL IMPELLIZZERI'S** 1381 Bardstown Rd., 454-2711, 4933 Brownsboro Rd., 425-9080, 110 W. Main St., 589-4900. Impellizzeri's pizzas, massive pies loved for a generation, can now be scarfed down near the arena on Main, in addition to its Highlands and Brownsboro Road locations. **\$ L D**

**PAPA JOHN'S PIZZA** (30 locations) "Papa" John Schnatter got into the pizza game as a Southern Indiana high-school student in 1984 and has built his business into a 3,000-restaurant international chain on the basis of a simple formula: traditional pizza, made from quality ingredients in a straightforward style. **\$ L D**

**PAPA MURPHY'S PIZZA** (11 Locations) **\$ L D**

**PARLOUR** 131 W. Chestnut St., Jeffersonville IN. 914-7400. Parlour, another Big Four Bridge-inspired eatery, will have 40+ beers on tap, a covered outdoor bar with a fire pit, an upstairs bar in the renovated 1870s-era house and green space for games like cornhole, horseshoes and bocce. **\$ L D**

**PERFETTO PIZZA** 9910 Linn Station Rd., 426-4644. Located in the old Slice of NY space off S. Hurstbourne Parkway, Perfetto carries on the New York style tradition: pies by the slice, just like on Flatbush Ave. Hand-tossed crust, all kinds of toppings, plus Italian sausage and meatball sandwiches. **\$ L D**

**PIEOLOGY** 2043 S. Hurstbourne Pkwy., 749-7072. Another pizza chain breaks into what appears to be pretty saturated market and offers "hand-crafted, stone oven-fired" pies. All are one size (11-1/2 inches) and one price (\$7.95) — unless you just want red sauce and mozzarella for a buck less. **\$ L D**



**PIZZA DONISI** 1396 S. Second St., 213-0488. Old Louisville hipsters have long needed a nearby pizza joint. Now they have it and it's owned by Danny Fitzgerald, impresario behind Mag Bar. Get it by the slice or in whole artisan pies, along with appetizers, fried ravioli and more. \$\$ **L D** ☺

**PIZZA KING** 3825 Charlestown Rd., New Albany IN, 945-4405, 1701 E. 10th St., Jeffersonville IN, 282-8286. The pizza is baked in a sturdy, clay stone oven and hand-tossed with thinner crust where the ingredients go all the way to the edge. We heartily recommend the barbecue pizza. \$\$ **L D**

**PIZZA PLACE** 2931 Richland Ave., 458-9700. \$\$ **L D** ☺

**PLEASURE RIDGE PIZZA AND SPORTS BAR** 5603 Greenwood Rd., 933-7373, 2500 Crittenden Dr., 384-4777. It is always nice when a business's name is self-explanatory. But the menu offers burgers and wings, too, along with toasted subs and pasta dishes. An ample supply of TVs makes it a good spot for watching games. \$\$ **L D** ☺

**ROCKY'S PIZZA & PANINI** 3022 Bardstown Rd., 690-8500. Need a quick lunch, and have a hankering for the classic Italian subs and pizzas that you have enjoyed for decades at Rocky's? Now you can get them quick and to go at this counter-service only branch in the outer edge of the Highlands. \$ **L D** ☺

**ROCKY'S SUB PUB** 715 W. Riverside Dr., Jeffersonville IN, 282-3844. A local institution since 1977, Rocky's offers baked zita and a dozen other pastas, pizzas, paninis and of course subs, along with a growing selection of craft and import beers and a select choice of Italian-American entrées. \$ **L D** ☺

**SAL'S PIZZA & WINGS** 812 Lyndon Ln., 365-4700. Pizza, calzones, chicken and salads join the food choices in the Lyndon strip mall that also houses other ethnic restaurants. \$\$ **L D** ☺

**SICILIAN PIZZA & PASTA** 629 S. Fourth St., 589-8686, 8133 Bardstown Rd., 491-3663. Ready for takeout or

eat-in, both the downtown storefront and its suburban sister site offer good, standard pizza and other familiar Italian-American dishes. \$\$ **L D** ☺

**SIR DANO'S PIZZA PARLOR** 496 N. Indiana Ave., Sellersburg IN, 246-3346. \$\$ **L D** ☺

**SNAPPY TOMATO** 10000 Brownsboro Rd., 412-6205. \$ **L D**

**SPINELLI'S PIZZERIA** 614 Baxter Ave., 568-5665, 2905 Goose Creek Rd., 632-2832, 4001 Shelbyville Rd., 895-0755, 239 S. Fifth St., 749-0919, 8610 Dixie Hwy., 614-5300, 6101 Preston Hwy., 961-7072. This locally-owned pizzeria, widely known for their massive pizza by the slice, has expanded to six locations. All are open until 5 a.m. nightly Wednesday through Saturday, offering Philly-style pizza and real Philly cheese steaks. \$ **L D** ☺

**TEENA'S PIZZA** 3799 Poplar Level Rd., 785-4344. Teena's, in the building on the corner of Trevilian Way and Poplar Level Rd. has a lunch buffet, with vegetable choices and three heat levels of chicken wings, in addition to pizza, giving this neighborhood pizza joint a bit of distinction. \$\$ **L D** ☺

**THE CORNER** 4111 Murphy Ln., 426-8340. \$\$ **L D** ☺

**THE POST** 1045 Goss Ave., 635-2020. Germantown has long needed a classic New York-style pizza joint, and this spot, in a former VFW post, has provided it. Pizza is available by slice or whole pie, mostly classic tomato sauced varieties, but a few oddities, like the chicken dinner pizza with Buffalo-based sauce, chicken, cheddar, onion and ranch drizzle. Calzones, subs and salads, too. \$ **L D** ☺

**TONY IMPELLIZZERI'S** 5170 Charlestown Rd., New Albany IN, 949-3000. The long-time Louisville pizza-maker moves across the river to fill the cravings of Hoosiers. \$\$\$ **D**

**TOPP'T HANDCRAFTED PIZZA + CHOPPED SALADS** 373 Professional Court, New Albany IN, 725-8891.

This Elizabethtown-based fast-casual pizza and salad concept serves fast-fired (in an 800-degree oven), handcrafted pizzas and made-to-order chopped salads. The thin crust dough is made onsite daily in original, wheat and gluten-free versions. One price regardless of the number of toppings. \$\$ **L D** ☺

**WICK'S PIZZA PARLOR** 975 Baxter Ave., 458-1828, 2927 Goose Creek Rd., 327-9425, 12717 Shelbyville Rd., 213-9425, 225 State St., New Albany IN, 945-9425. Wick's wins popularity with a welcoming mix of good pizza, a quality beer list and a friendly neighborhood feel at all five of its eateries. The pies are straightforward, made with ample toppings. "The Big Wick" is a favorite. \$\$ **L D** ☺

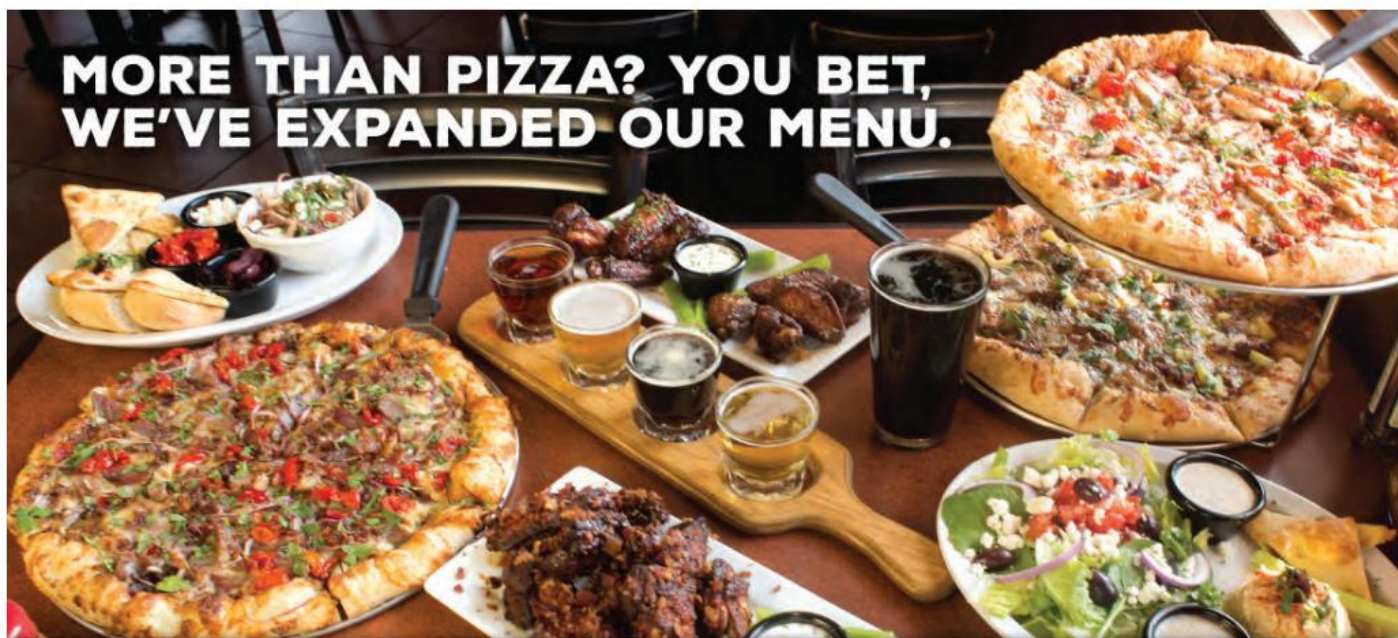
**ZA'S PIZZA** 1573 Bardstown Rd., 454-4544. \$\$ **L D**

## BARBECUE

**502CAFÉ SMOKEHOUSE AND SPORTS BAR** 1923 S. Fourth St., 996-7636. 502Café food truck has found a permanent site in the space most recently occupied by The Drunken Chicken. BBQ, sure, but also items like a barbecue Hot Brown with fried green tomatoes, and giant cheese-stuffed tater tots. Open until 4 a.m. (it is contiguous to U of L, after all). \$\$ **L D** ☺

**B3Q BBQ** 1044 Copperfield Drive, Georgetown IN, 951-3900. Ribs, pulled pork and beef brisket, served up as sandwiches, wraps or platters. Also, smoked baloney and chicken, smoked turkey and sirloin tips, and plenty of side choices. Dine-in, carry-out and catering available. \$ **L D** ☺

**BIG BEN'S BBQ** 600 Quartermaster Center, Jeffersonville IN, 284-4453. This family run BBQ joint is now at the Quartermaster Center, smoking up a storm and impressing locals who recommend Johnnie's Smokin Ribs, Joecille's Backbone (brisket tips), Big Ben's shredded pork sandwich and Alvin's Wild-Side shredded chicken sandwich. \$\$ **L D** ☺



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**BOOTLEG BARBECUE COMPANY** 9704 Bardstown Rd., 239-2722. Bootleg Barbecue offers a touch of rusticity and a good helping of country hospitality, as it dishes out hearty portions of well-prepared and affordable smoked meats and fixins. It's one of the few places in Louisville where you can get Western Kentucky-style mutton barbecue. \$ **L D** ☺

**BRANDON'S BBQ & PIZZA** 9901 LaGrange Rd., 426-6666. Hickory-smoked Tennessee-style barbecue sandwiches and filling, affordable dinners. \$ **L D**

**CITY BARBEQUE** 329 Whittington Pkwy., 996-8003. This Ohio-based BBQ chain specializes in brisket, but doesn't neglect pulled pork (served with slaw on top) and St. Louis ribs. It also smokes turkey breast, chicken and sausage. \$\$ **L D** ☺

**DICKEY'S BARBECUE PIT** 285 North Hubbards Ln., 650-9065, 9930 Linn Station Rd. This Dallas-based chain brings slow-smoked Texas barbecue brisket to the Louisville market, as well as pulled pork, spicy cheddar sausage and Polish sausage, ribs, turkey breast and chicken. The usual sides of slaw, beans and mac and cheese are joined by baked potato casserole and fried okra. \$\$ **L D**

**FAMOUS DAVE'S BAR-B-QUE** 8605 Citadel Way, 493-2812, 1360 Veterans Pkwy., Clarksville IN, 282-3283. This franchise chain operation may be based in the twin cities, but it looks like a Georgia gas station with its exuberant, if tongue-in-cheek faux country decor. The important thing, though, is the food, and Dave's excels with genuine, hickory-smoked barbecue. \$\$ **L D** ☺

**FDKY BBQ** 9606 Taylorsville Rd., 785-4273. The logo shows that "FD" stands for Fire Department — after all, those guys know all about smokin'. Eat dinner in or order a couple of pounds of pulled pork, marinated pulled chicken, brisket or smoked sausage, firehouse chili or Res Q stew and all the required side dishes to go. Ribs on Wednesdays and Friday calls for fried fish. \$\$ **L D** ☺

**FEAST BBQ** 116 W. Main St., New Albany IN, 920-0454, 909 E. Market St., 749-9900. Owner Ryan Rogers brings a modernist sensibility to the art of barbecue at both his locations. He has formulas for brining times, and uses a high-tech smoker to keep the temps low and the smoke from overwhelming the meats. \$ **L D** ☺

**FIRE FRESH BBQ** 211 S. Fifth St., 540-1171. Fire fighters, it is said, eat heartily and well. It's no coincidence, then, that Fire Fresh BBQ pays homage to local fire departments in its restaurant's decor. The barbecue and country fixins stand comparison to the best firehouse cuisine. \$ **L D**

**FRANKFORT AVENUE BEER DEPOT** 3204 Frankfort Ave., 895-3223. A neighborhood bar that welcomes all comers with some of the most notable 'cue in town. The burgoo and the baked beans rank as some of the best in the city and the pulled pork by the pound is value worth taking home. And where else can you play miniature golf while waiting for the smoker to finish? \$ **L D** ☺

**GUY FIERI'S SMOKEHOUSE** 434 S. Fourth St., 919-7299 (Fourth Street Live). The latest creation of the Food TV's bad boy chef caused some serious musing about the meaning of "celebrity" chefs to local eating. But see the hoopla for yourself, and try some of the fried chicken brined in pickle juice, brisket with pomegranate, sorghum-glazed pork chops or Triple Crown grilled cheese sandwich. \$\$ **L D** ☺

**HARLEY'S HARDWOODZ BAR-B-Q** 1703 Charlestown-New Albany Pk., Jeffersonville IN, 284-4490. Owner Frank Harley said "I found my calling, which is barbecue." He smokes up barbecue pork, chicken and brisket, marinated in Harley's own barbecue sauce. A menu specialty: smoked chicken white chili. \$ **L D**

**HOLY SMOKES BAR-B-QUE** 7508 Preston Hwy., 968-5657. The former Bootleg Bar-B-Q franchise on Preston Hwy. has become Holy Smokes Bar-B-Que. Owner Mark

Weatherholt smokes his wings for three hours, his ribs and chicken for five, and his pork lingers overnight. He does brown sugar wings, too. \$ **L D**

**JIMBO'S BBQ** 801 Kenwood Dr., 375-1888. Bouncing back from a fire a couple of years ago, Jimbo's has begun smoking again in the South End, across from Iroquois Park. All the usual, but for a quick lunch, try the BBQ-stuffed baked potato. \$ **L D** ☺

**JUCY'S SMOKEHOUSE BAR-B-QUE** 7626 New Lagrange Rd., 241-5829. Jucy's offers exceptionally good Texas-style barbecue from a little wooden shack that looks just like a country BBQ joint should. Highly recommended. \$\$ **L D** ☺

**MARK'S FEED STORE** 11422 Shelbyville Rd., 244-0140, 1514 Bardstown Rd., 458-1570, 10316 Dixie Hwy., 933-7707, 3827 Charlestown Rd., New Albany IN, 285-1998, 6501 Bardstown Rd., 442-0808. Mark's routinely takes local honors for its sauces, sandwiches and its meaty baby-back ribs. And don't miss the smoked take-home turkeys at Thanksgiving. \$\$ **L D** ☺

**MARTIN'S BAR-B-QUE JOINT** 3408 Indian Lake Dr., 242-4666. This East Tennessee regional chain boasts a huge pit in the middle of the restaurant, cooking whole hogs for 24 hours, resulting in smoky and savory pulled pork and ribs. There are also wings, burgers and tacos and catfish, the expected side dishes and classic Southern desserts. \$\$ **L D** ☺

**MOMMA'S MUSTARD PICKLES & BBQ** 102 Bauer Ave., 938-6262, 119 S. Hurstbourne Pkwy., 290-7998. St. Matthews barbecue fans have back this popular Kansas City-style spot, with maybe a little extra smokiness to the meats after a fire last year. Knot on your bib for smoked pork and beef ribs, brisket, chicken, pulled pork and all the standard sides. Their wings are a contender for best in all the city. \$\$ **D** ☺

**OLE HICKORY PIT BAR-B-QUE** 6106 Shepherdsville Rd., 968-0585. Located in an attractive house not far from General Electric's Appliance Park, this Louisville



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relative of a famous Western Kentucky barbecue pit is well worth the trip. \$ **L D** 🍷

**RIVER ROAD BBQ** 3017 River Rd., 592-7065. Right next to the Water Tower, this little take-out only place smokes brisket and pork: some days one sells out, on other days the other. Winter hours are 11-6 or until the meat runs out. Potato salad, slaw and drinks. Buy it by the sandwich or by the pound. \$ **L D**

**RUBBIE'S SOUTHSIDE GRILL & BAR** 6905 Southside Dr., 367-0007. This South End family knows how to do BBQ. It may be off the beaten path for some folks but here you'll find a bounty of secret BBQ recipes. \$ **L D** 🍷🍷

**RUBBIN' BUTTS BBQ** 8007 Highway 311, Sellersburg IN, 748-7266. Up the road a ways you will find this "traditional" BBQ joint with some house specialties not so traditional: smoked deviled eggs, BBQ pork queso and their signature, the BBQ hog-a-chonga, a flour shell stuffed with baked beans, cheese, and pulled pork, then deep fried and smothered in queso and BBQ sauce. \$ **L D**

**SCOTT'S RIBS AND MORE** 14049 Shelbyville Rd., 244-6868. Ribs, pork, chicken a la carte and dinners. The small East End venue moves a lot of pizzas and salads as well. \$\$ **L D** 🍷🍷

**SHACK IN THE BACK BBQ** 406 Mt. Holly Rd., 363-3227. This Fairdale institution since 2004 smokes and serves slow-smoked pulled pork, brisket, ribs and a dozen sides (including Nanny's potato salad) from an 1896 log house. Specialty is hickory-grilled steaks on Friday and Saturday nights. \$ **L D** 🍷🍷

**SHAWN'S SOUTHERN BBQ** 822 State St., New Albany IN, 741-7836. You'll find Memphis-style 'cue here smoked by owner Shawn Pitts using an old family recipe whose methods and mixtures have kept him competitive in BBQ cook-offs and encouraged him to open his own store. Early fans report that what he is doing is tasty and satisfying. \$ **L D**

**SMOKEHOUSE BBQ** 5414 Bardstown Rd., 239-4422. This smokery on Bardstown Road just past Hurstbourne offers baby back and spare ribs, pulled pork, brisket, chicken and burgers, along with home-cooked sides like collard greens, sweet potato fries and onion loaf. Finish off with a coconut cream pie or chocolate cobbler. \$\$ **L D** 🍷

**SMOKEY BONES BBQ** 2525 Hurstbourne Gem Ln., 491-7570. A property of Orlando's Darden fast-food chain, which also runs Olive Garden and Red Lobster, this noisy Stony Brook-area eatery conveys more of a sports-bar than barbecue concept, but the ribs are fine. \$\$ **L D** 🍷🍷

## DELI / SANDWICH

**321 DELI** 321 W. Main St., 566-3258. The dining and drinks complex on the corner of Third and Main offers something for everyone. This is the deli component (the others are an ice cream shop and a Bourbon bar), which strives to blend the look and feel of a New York deli with the charm of the South. Lunch on nicely done sandwiches constructed from meats roasted in house, gourmet salads and sides to go. \$ **L D** 🍷

**ANOTHER PLACE SANDWICH SHOP** 119 S. Seventh St., 589-4115. This venerable lunch spot has been recharging the energies of downtown workers for over four decades. Brian Goodwin, son of the late founder and owner, has brightened and modernized the space, and overhauled the menu, looking forward to decades more of lunchtime service. \$ **L**

**BARRY'S CHEESESTEAKS & MORE** 7502 Preston Hwy., 883-2874. Once you've had 'em in Philly, you want them everywhere you go, apparently. Barry's version has been getting raves from self-anointed cheesesteak mavens, who approve of his meat, bread and the cheese sauce choices. The "more" includes burgers, wings and fries. \$ **L D**

**BRIAN'S DELI** 531 S. Fourth St., 561-0098. Between Chestnut Street and Muhammad Ali Boulevard, Brian's

services the downtown lunch crowd with soup, salads, sandwiches and snacks. \$ **L** 🍷

**BRUEGGER'S BAGELS** 119 Breckenridge Ln., 618-1158. The bagel/deli/sandwich chain has set up shop in the middle of St. Matthews, offering another quick breakfast and lunch option. Choose from bagels and breakfast sandwiches, muffins, panini, salads and soups. \$ **B L** 🍷

**BUTCHER'S BEST** 9521 US Hwy. 42., 365-4650. This fully staffed meat store in Prospect offers custom-cut beef, lamb, pork, bison, chicken and veal, plus a well-stocked deli and specialty foods, with skilled butcher Jimmy Mike at the helm. \$ **L D** 🍷

**CAT BOX DELI** 500 W. Jefferson St., 561-6259. The name of this cozy downtown deli in the PNC Bank building might warrant a double-take, but its feline theme and kitty cartoons earn a smile. Open for breakfast and lunch, it offers a good selection of sandwiches, panini and wraps at budget prices. \$ **L**

**DANISH EXPRESS PASTRIES** 102-1/2 Cannons Ln., 895-2863. Just a few tables turn this takeout nook into a sit-in breakfast and lunch spot for a handful of diners at a time. Full breakfasts and light lunches are available, but as the name implies, Danish pastries are the specialty, and they're fine. \$ **B L**

**DEVINO'S** 104 W. Main St., 569-3939. This stylish deli offers another lunch and dinner option downtown. Sandwiches are made from quality Boar's Head meats and cheeses cut on the premises, with dining inside and on the patio; package beer and wine is also available. \$ **L D** 🍷

**EINSTEIN BROTHERS BAGELS** 320 W. Jefferson St. (Hyatt Regency), 217-6046. Nothing beats a bagel and a schmear of cream cheese — unless it's a bagel, a schmear, and a generous slab of lox. For those who don't live on bagels, a good selection of soups, salads and sandwiches offer quick sustenance at this branch of the national chain. \$ **B L** 🍷

**FIREHOUSE SUBS** 215 S. Hurstbourne Pkwy., 365-3473, 4905 Outer Loop, 749-4257, 13301 Shelbyville Rd., 883-4168. This national chain touts that they steam their meat and cheese sandwiches. Specialty subs carry out the Firehouse theme and the kids meals include a little fire helmet. \$ **L D**

**FRANK'S MEAT & PRODUCE** 3342 Preston Hwy., 363-3989. Frank's has been around a long time, treating those in the know to piled-high deli sandwiches for prices so reasonable it might seem you stepped into a time warp. There are steaks and chops and produce and other groceries, but it is best known for lunchtime service, where the long lines move fast, and the constant turnover ensures freshness of sandwiches and soups. \$ **L D**


**HONEYBAKED CAFÉ** 4600 Shelbyville Rd., 895-6001, 6423 Bardstown Rd., 239-9292, 3602 Northgate Crt., New Albany IN, 941-9426. Before holidays, you go in and carry out huge spiral-sliced hams or turkey breasts or beef roasts for your own parties. In the off season, you sit down in the café and order generous, filling sandwiches made from those same meats, served on rolls or croissants, cold or with a hot cheese melt. Soup and salads too. And cookies. \$ **L D** 🍷

**JASON'S DELI** 410 N. Hurstbourne Pkwy., 412-4101, 4600 Shelbyville Rd., 896-0150, 1975 S. Hurstbourne Pkwy., 493-4130. Don't look for a New York kosher-style deli at this Texas-based chain, but suburbanites are lining up at its multiple locations for oversize sandwiches, salads, wraps and more. \$ **L D** 🍷

**JERSEY MIKE'S SUBS AND SALADS** 10266 Shelbyville Rd., 244-1991, 10519 Fischer Park Dr., 425-1025. East Coast-style sub shop with local faves that include cheese, ham, *prosciuttini*, *capicola*, salami, pepperoni and fixings. \$ **L D**

**JIMMY JOHN'S SUB SHOP** (11 Locations) This national sandwich-shop chain offers a wide selection of over stuffed subs that benefit from fresh quality ingredients.

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But what sets them apart from the rest is their value — and they deliver. \$ **L D** 🍷

**LADY TRON'S** 147 E. Market St., New Albany, IN 725-9510. You won't recognize the former Little Chef building, which is where new owner Summer Seig has created an eclectic, sci-fi theme for her soup and sandwich diner. Outside is Lady Tron, a smiling robot with red hair and a yellow apron; inside, you can find seasonal soups and sandwiches and a kids' menu. \$ **B L D**

**LENNY'S SUB SHOP** 3942 Taylorsville Rd., 454-7831. Another semi-national chain, covering mostly the South and Midwest, brings a selection of familiar subs, sandwiches and salads to Louisville diners eager for more standardized semi-fast food. \$ **L D** 🍷

**LONNIE'S BEST TASTE OF CHICAGO** 121 St. Matthews Ave., 895-2380. This appetizing operation offers genuine Chicago style hot dogs and a taste of Chicago atmosphere for a fare price. \$ **L D** 🍷

**LOTS A PASTA** 3717 Lexington Rd., 896-6361. This family-owned pioneer in gourmet cheeses, oils, dips, hummus and, of course, pasta has been in operation for 32 years now. They are mainly an eclectic specialty-food store but fans stand three-deep at the sandwich counter every afternoon. And next door is a comfy café, to eat that deli sandwich, or get coffee and dessert. \$ **L D** 🍷

**MAIN EATERY** 643 W. Main St., 589-2700. Smack dab in the middle of the Main Street historic district, this fashionable deli lures the savvy business midday crowd. \$ **L**

**MANHATTAN GRILL** 429 W. Muhammad Ali Blvd., 561-0024. \$ **B L**

**MCALISTER'S DELI** (9 Locations) Emphasizing quality customer service, this delicatessen ladles up such soups as gumbo and chicken tortilla along with cutting board favorites. They have a special way with a tumbler of sweet iced tea. \$ **L D**

**MORRIS DELI & CATERING** 2228 Taylorsville Rd., 458-1668, 555 S. Second St. (YMCA building), 587-2353. Many locals still know this small, popular Highlands deli as Kareem Deeb's after its longtime previous owner. Mostly for takeout — it packs in a few crowded tables — it's known for high-quality, hand-made deli fare both in the Highlands and at the YMCA downtown. \$ **L**

**MUSCLE MONKEY GRILL** 9565 Taylorsville Rd., 297-8807, 9463 Westport Rd., 269-1773, 951 E. Lewis & Clark Pkwy., Clarksville IN, 284-5624. This small but growing local chain, founded by Steve and Jill Mazzoni and their friend Jason McCune, specializes in health and nutrition supplements and vitamins. \$ **B L D**

**NANCY'S BAGEL BOX** 651 S. Fourth St., 589-4004. An outpost of Nancy's Bagel Grounds in Clifton, this little outlet, inside Theater Square Marketplace, offers a similar mix of light fare and Nancy's unique take on the bagel. \$ **B L**

**NANCY'S BAGEL GROUND'S** 2101 Frankfort Ave., 895-8323. A friendly and casual neighborhood gathering spot. Offerings include soups, snacks, coffee drinks and bagels made on the premises to its own rather idiosyncratic formula. \$ **B L** 🍷

**PANERA BREAD CO.** (10 Locations) Warm breads finished-baked on the premises make a tasty base for a variety of sandwiches. Soups, salads, coffee drinks and a free WiFi hotspot make Panera's outlets popular gathering places. \$ **B L D** 🍷

**PAUL'S FRUIT MARKET** 3922 Chenoweth Sq., 896-8918, 4946 Brownsboro Rd., 426-5070, 12119 Shelbyville Rd., 253-0072, 3704 Taylorsville Rd., 456-4750. One of Louisville's popular sources for produce, cheeses, deli items, and the like. Deli sandwiches and salads are available (takeout only). \$ **L D**

**PENN STATION** (17 Locations). Billed as the East Coast Sub Headquarters, this sandwich kitchen does a brisk business here in the Louisville area. \$ **L D**

**POTBELLY SANDWICH SHOP** 302 S. Fourth St., 540-1100, 4023 Summit Plaza Dr., 420-9616, 9018

Taylorsville Rd., 290-4820. This local outpost of the Chicago chain offers substantial sandwiches, salads and even breakfast sandwiches and oatmeal both to the downtown lunch crowd along Fourth St., and out at the Summit in the eastern suburbs. \$ **L D**

**PRIMO'S DELICATESSEN** 153 E. Main St., New Albany IN, 913-0491. It's just what New Albany needed, a little New York style to give East Coast pizzazz to the downtown dining choices. Serving breakfast and lunch, so look for bagels and a schmear, and meaty sandwiches piled high. \$ **Br L**

**QUIZNO'S SUBS** 223 S. Fifth St., 589-5520, 11803 Shelbyville Rd., 253-5833, 4212 Charlestown Rd., New Albany IN, 981-7849, 220 S. Indiana Ave., Sellersburg IN, 246-1419. Toasted breads, a sandwich selection of meats, veggies and fish are built to fight hunger. Fresh soups are available daily, from chili to chowder; so are salads and desserts. \$ **L**

**SCHLOTZSKY'S DELI** 10531 Fischer Park Dr., 425-8447. The original Schlotzsky's offered just one kind of sandwich — "The Original" — when it opened its first eatery in Austin, Texas, in 1971. Now this national chain vends a full selection of deli-style fare, with one significant improvement on the traditional deli: the servers are invariably polite. \$ **B L D** 🍷

**SEEDS AND GREENS NATURAL MARKET & DELI** 207 W. First St., New Albany IN, 944-3800. Browse among the organic vegetables and health foods, and stop by the deli for soups and salads, hot and cold sandwiches, vegan, vegetarian and omnivore preparations. \$ **L D**

**SOUPY'S** 3027 Hunsinger Ln., 451-5325. Back in 1987, Danny Bowling's mother-in-law, Bette, started making pots of soup in a corner of Bowling's Meats & Deli, a family courtesy that led in 1995 to Soupy's. Now it's about 2 million cups of soup later, by Soupy's estimate, all using Bette's recipes, cooked up in small batches daily. Salads, sandwiches (including veggie burgers) and sweets as well. \$ **L D**

**STEVENS & STEVENS** 1114 Bardstown Rd., 584-3354. This authentic New York-style deli occupies the rear third of the Ditto's space in the heart of the Highlands. Take out or eat in one of the booths, you'll get piled-high pastrami, brisket and corned beef and you'll love lox and a schmear on your bagel — even if you don't know what a schmear is. \$ **L**

**SUB STATION II** 3101 Fern Valley Rd., 964-1075. The hardy No. 19, a six-meat-and-cheese super sub, keeps the store buzzing. An array of sandwiches, salad sides and desserts fill out an appetizing menu. \$ **L D**

**SWEET PEACHES** 1800 W. Muhammad Ali Blvd., 356-0232. Breakfast, sandwiches and soups are what you will find at this West End spot. And don't overlook fresh baked goodies like brownies and cookies or the chance to wash them down with peach-flavored sweet tea. This also is the location of the monthly Sweet Peaches Poetry Slam. \$ **B L D**

**THE BLOCK GOURMET DELI** 14041 Shelbyville Rd., 785-4689. A husband and wife team with considerable experience in restaurants runs this Middletown deli. Fans report excellent thick sandwiches, fresh salads and homemade soups. Box lunches and catering also available. \$ **L D**

**TOONERVILLE DELI** 1201 S. First St., 635-6960. Scott Lukemire and Dan Borsch, co-owners of The Old Louisville Tavern Bar & Grill and Burger Boy diner, have taken over the space long maintained by Ermin's Bakery & Café. The chess bar cookie and tomato and basil soup remain, but the menu strongly emphasizes classic deli sandwiches such as the Reuben, along with house-made, soups and sides including sauerkraut, potato salad and pasta salad. \$ **B L D**

**WALL ST. DELI** 225 Abraham Flexner Way (Jewish Hospital), 587-1006. Offering New York style with Kentucky flair, this busy downtown deli will serve in-house diners or take orders for deliveries. Authentic Nathan's Hot Dogs are a specialty. \$ **L D**

**WHICH WICH?** 9850 Von Allmen Ct., 290-3721. One of several franchise restaurants now open in the Old Brownsboro Crossing complex. The concept here is "create your own sandwich" and draws on 50 toppings choices including sauerkraut, candied walnuts, dried cranberries, crispy onion strings and Cheese Whiz. Savor a selection from the house's choices like Thank You Turkey, Sriracha Tuna, Monte Cristo and the inevitable Elvis Wich, with peanut butter, bacon, honey and bananas. \$\$ **B L D**

**ZOUP!** 318 S. Fourth St., 963-0777. Another chain outlet downtown gives all the lawyers and government workers another choice for soups, sandwiches and salads, plenty of low-fat, dairy-free and vegetarian choices that will rotate daily. \$ **L D**

## DINER / HOME STYLE

**BARBARA LEE'S KITCHEN** 2410 Brownsboro Rd., 897-3967. Barbara Lee's has been a late-night refuge for years. It's a reliable standby for those in search of traditional blue-plate special lunch food. Honest grub, honestly priced, in a rootsy atmosphere. \$ **B L D** 🍷

**BELLA'S DINER** 4106 Taylor Blvd., 749-1771. \$ **L D**

**BURGER BOY** 1450 S. Brook, 635-7410. For a real slice of Louisville life, this weathered greasy spoon at the corner of Brook and Burnett is the real thing. Neighborhood denizens drink coffee and chow down on burgers and breakfast until the wee hours (the joint is open 24 hours). If Louisville is home to a budding Charles Bukowski, there's a good chance he's sitting at their counter right now, recovering from last night's excesses. \$ **B L D** 🍷

**CHECK'S CAFÉ** 1101 E. Burnett Ave., 637-9515. You can whiff a scent of Louisville history coming off the old walls of this quintessential Germantown saloon. The bar food here is about as good as bar food gets, and that's not bad. The open-faced roast beef sandwich, with mashed potatoes and brussels sprouts, is a F&D favorite. \$ **L D** 🍷

**COTTAGE CAFÉ** 11609 Main St., Middletown, 244-9497. This nostalgic old house in the countryside offers a taste of Kentucky-style cookery in an array of lunch specials that range from homemade soups and sandwiches to the traditional Hot Brown. \$ **L**

**COTTAGE INN** 570 Eastern Pkwy., 637-4325. Longtime neighborhood fixture Cottage Inn has a bright new look, and continues happily doling out the kind of excellent down-home food it has served for more than 70 years. \$ **L D**

**D'NALLEY'S RESTAURANT** 970 S. Third St., 588-2003. Rick Longino, the former proprietor of Longino's Restaurant, has taken over the little place that time forgot in Old Louisville. And aside from some needed bring-up-to-code upgrades (like moving the restroom up from the basement) everything remains the same: the stools at the counter, the pie displays on the counter, and the red plastic booth seating. An extensive diner menu, with, of course, breakfast all day. \$ **B L D**

**DAVE & PEG'S COPPER KETTLE** 276 Main Cross St., Charlestown IN, 256-4257. \$ **B L D**

**FOUR KINGS CAFÉ** 4642 Jennings Ln., 968-2930. Steam-table service featuring spaghetti and meatballs, lasagna and chicken attract a hungry lunch crowd at this casual spot, and brunch specialties are just as popular. \$ **L D** 🍷

**FRONTIER DINER** 7299 Dixie Hwy., 883-1462. The name "diner" says it all, and this friendly neighborhood spot on Dixie Highway delivers just what you'd expect in down-home comfort fare. The word on the street, though, is simple: Go for the pancakes. They're worth a special trip. \$ **L D**

**GOOD OLE' JESSIE'S DIXIE DINER** 9609 Dixie Hwy., 937-6332. The core of this resurrected Dixie Highway institution is a '20s-era Sears, Roebuck & Co. pre-fab building. The owners have revived the down-homey



neighborhood feel that people remember from when Miss Jessie presided in the 1970s, but the food and accoutrements are up to date, a blend of "country" and "cool." \$ \$ **L D**

**GOOSE CREEK DINER** 2923 Goose Creek Rd., 339-8070. Goose Creek Diner offers old-fashioned comfort food, as the name "diner" suggests, but transcendently adds a gourmet taste to the down-home eats. \$ **B Br L D**

**HEALTHY EATING** 332 W. Broadway, 709-4411. This downtown storefront offers delivery and takeout of healthful meals focused on fresh fruits, vegetables and lean meats created to "make you feel light and energized when you return to work." Home meal plans available too. Dine in too, if you can grab a table in the little space. \$

**JOE & KATHY'S PLACE** 5408 Valley Station Rd., 935-5323. This family-run, home-cooking-from-scratch place has developed a loyal following among the Valley Station locals. The menu supplies expected standards like fried chicken, biscuits and gravy, but contemporary offerings like vegetable panini and pork tenderloin sandwich with pesto mayo are available, too. \$ **B L D**

**MOCA DINER** 2610 Chamberlain Ln., 618-0977. MOCA Diner (run by husband Moe and wife Cathy) serves house made dishes — meat loaf, roast chicken, spaghetti and meatballs — all made from scratch. Breakfast is served all day, along with lunch and dinner. There is a full bar with wine list, patio seating, and daily specials. \$ \$ **B L D**

**O'DOLLYS** 7800 Third St. Rd., 375-1690. Homestyle steam-table favorites, available from breakfast to dinner, not to mention full bar service that makes O'Dollys a Southwest Louisville destination. \$ **B L D**

**WAGNER'S PHARMACY** 3113 S. Fourth St., 375-3800. A track-side institution that has as much history as the nearby Twin Spires of Churchill Downs. Soups, sandwiches, shakes, cherry Cokes and an early bird "trainer's" breakfast can be enjoyed all year round. Racing history on the walls and servers who'll call you "hon." \$ **B L**

**WEBB'S MARKET** 944 E. Muhammad Ali Blvd., 583-0318. An old-line neighborhood corner grocery store houses a delicious secret: At the back you'll find a steam table loaded with exceptional comfort food. Fried chicken is excellent, and don't miss the chili. \$ **B L**

## SOUTHERN / SOUL FOOD

**BIG MOMMA'S SOUL KITCHEN** 4532 W. Broadway, 772-9580. Big Momma's may be the most hospitable place in the West End to get genuine soul food. A different main course is featured daily, all home-cooked food, including such goodies as baked chicken, smothered pork chops, meat loaf, catfish ... and fried chicken every day. \$ **L D**

**BOOK & BOURBON SOUTHERN KITCHEN** 600 Terminal Dr. (Louisville Airport). This library-themed concept at this upscale, airport dining venue offers more than 100 bourbons, along with a classic craft cocktail list. The food menu tweaks Southern comfort food with items such as fried green tomato Benedict and short rib hush puppies. \$ \$ **B L D**

**COOK N' COMPANY** 947 Central Ave., 635-1000. A home-cooking restaurant right across from Churchill Downs. You will find cheeseburgers, fried catfish sandwiches and rotating daily specials of ribs, salmon cakes and fried pork chops. House-made desserts round out lunch or dinner. \$ **L D**

**DAISY MAE'S** 223 W. Fifth St., New Albany IN, 944-8101. Daisy Mae's offers southern food and hospitality. The menu includes fried chicken and cod, meatloaf, mashed potatoes, collards and pinto bean soup every day. Look for daily specials that include a regularly rotating fruit cobbler and red velvet cake. \$ **L D**

**DASHA BARBOURS SOUTHERN BISTRO** 3825

Bardstown Rd., 882-2081. This Buechel place certainly gives the "bistro" concept a down-home Southern twist. Fried chicken and fish, a vegetable plate with three sides choices, burgers, pork chop sandwich, and chicken wings. Sides include sweet potato casserole studded with pecans, fried corn on the cob and collard greens. \$ \$ **L D**

**FINN'S SOUTHERN KITCHEN** 1318 McHenry St., 708-2984. Noted local restaurateur Steve Clements is back in action with this new southern-influenced spot located in the historic Fincastle building next to the newly developed Germantown Mill Lofts. Serving breakfast (buttermilk biscuit sandwiches), lunch (soups, salads and sandwiches) and dinner 7 days a week, with brunch on weekends. \$ \$ **B Br L D**

**FOOD 4 UR SOUL** 612 S. Fifth St., 614-6363. This corner space at Fifth and Chestnut offers up soulful favorites: fried catfish, rib tips, pork chops (grilled, fried, or smothered), sweet potato casserole, fried mac and cheese, and fried bologna sandwiches. \$ \$ **L D**

**FORTY ACRES AND A MULE RESTAURANT** 1800 Dixie Hwy., 776-5600. \$ **L D**

**FRANCO'S RESTAURANT & CATERING** 3300 Dixie Hwy., 448-8044. Long-time fans of Jay's Cafeteria (including politicians and national entertainers) are no longer bereft. Jay's former owners serve up Southern Soul food in Shively at family-friendly prices. Look for smothered pork chops, collard greens, fried chicken, fried catfish and fruit cobbler. \$ **L D**

**GOSPEL BIRD** 207 E. Main St., New Albany IN, 725-1054. Eric Morris and Ethan Ray, who have been part of some of the more interesting Louisville restaurants of late, move over to a grand old building in New Albany. They call their new place a "flashy pub with Southern influences," offering innovative choices such as a version of poutine, and venison chorizo queso sauce over grilled shrimp, their version of a surf 'n' turf. \$ \$ **Br D**

**MISS ADA'S** 510 E. Chestnut St., 561-3762. \$ **L**

**RED BARN KITCHEN** 8131 New Lagrange Rd., 434-7470. The OLE Restaurant group's latest eatery is a Southern foods and BBQ stop. Executive Chef Reed Johnson's menu includes pulled pork and ribs, beef brisket and ribs, shrimp and grits, fried chicken, a country ham platter — "home cooking coming from a chef perspective," according to partner Fernando Martinez. The renovated Joe's Older Than Dirt location has two dining rooms and an extensive patio. \$ \$ \$ **D**

**SCENE** 501 W. Main St. Scene is the latest dining venture in the space at the Kentucky Center for the Arts that has seen a lot of things come and go. Open before shows for drinks and small plate dining served in the fast-casual style. Flatbreads, burgers, pasta dishes, crab cakes; a small but good wine and beer selection and a full bar. \$ \$ **D**

**SHIRLEY MAE'S CAFÉ** 802 Clay St., 589-5295. This Smoketown institution draws hungry locals as well as celebrities in town hungry for the soul food of their youth. BBQ ribs, and hot-water cornbread cooked in a cast iron skillet. Pig's feet and chicken wings and collards, all seasoned with Shirley Mae Beard's spice rack — salt and pepper. \$ **L D**

**SOUTHERN EXPRESS** 418 W. Oak St., 963-1719. This well-known West End carryout spot has moved into a sit-down location in Old Louisville. There, classic soul food is served for eat-in or takeout and at rock-bottom prices. Diners build their own meal at \$1 per item. Choices vary daily, but look for fried chicken, cooked cabbage, fried whiting, pork roast, fried or smothered pork chops, mac and cheese and rib tips. \$ **L D**

## CAFETERIAS / BUFFET

**ANN'S BY THE RIVER** 149 Spring St., Jeffersonville IN, 284-2667. This is cafeteria-style dining done very well.

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They serve up the standard steam table meat-and-three menu items as good as any. With the Ohio River a block away, it's aptly named. \$ **L D**

**CRAVINGS A LA CARTE** 101 S. Fifth St. (National City Tower), 589-4230. This thrifty deli offers a variety of build-your-own sandwiches, a soup-and-salad bar, and specialty bars featuring baked potatoes, and a monthly ethnic creation. \$ **L**

**DOWNHOME CAFETERIA** 2605 Rockford Ln., 882-2510. Just what the name implies — homey comfort food dished up from a hot table. Salad, coleslaw, deviled eggs, beans (green, baked and pinto), corn and creamy mashed potatoes. Baby back ribs and daily specials like smothered pork chops, liver and onions and salmon croquettes on Friday. \$\$ **L D**

**GOLDEN CORRAL** 4032 Taylorsville Rd., 485-0004, 8013 Preston Hwy., 966-4970, 5362 Dixie Hwy., 447-6660, 1402 Cedar St., Clarksville IN. 258-2540. Buffet style family dining — one price, all you can eat. Steaks are served beginning at 4 p.m. \$ **B L D**

**THE BISTRO** 3701 Frankfort Ave., 714-5586. A gem hidden away in The Olmsted, on the Masonic Home grounds in St. Matthews. This spot has earned terrific word-of-mouth buzz. Soups, sandwiches, salads, pastas are the mainstay of the menu, with a four-item lunch buffet that changes weekly. \$ **B Br L D**

**THE SPREAD BUFFET** Horseshoe Casino Hotel, Elizabeth IN, 888-766-2648. Paula Deen's name has been excised from the entrance, but the concept remains the same: a sumptuous spread of all the things you like and more offered in an all-you-can-eat format. \$\$\$ **L D**

## BAR & GRILL / TAPHOUSE

**B.J.'S RESTAURANT & BREWHOUSE** 7900 Shelbyville Rd. (Oxmoor Mall), 326-3850. This Southern California chain arrived east of the Mississippi, including a large and imposing brewhouse at Oxmoor Mall. A full range of made-in-Nevada craft beers is dispensed, along with upscale-casual pub grub. \$\$ **L D**

**BAXTER'S 942 BAR & GRILL** 942 Baxter Ave., 409-9422. Lively music offerings and excellent barbecue have made this Lower Highlands bar and grill a very satisfying place to dine and to hang out. In addition to expected bar fare like wings and nachos, the menu offers catfish nuggets, Bourbon-braised brisket and vegetarian pasta and burgers, including an unusual grilled sweet potato burger. \$ **L D**

**BEEF O'BRAIDY'S** 241 Blankenbaker Pkwy., 254-2322, 5628 Bardstown Rd., 239-2226, 3101 S. Second St., 637-3737, 11324 Preston Hwy., 969-5559, 105 LaFollette Ct., Floyds Knobs IN, 923-1316. If you think your basic sports pub is only suitable for guys guzzling beer, take another look: Beef O'Brady's puts the "family" in "family sports pub," offering a wholesome environment. \$ **L D**

**BIG AL'S BEERITAVILLE** 1715 Mellwood Ave., 893-4487. Good people, good food, cold beer: The sign out front says it all, and we might add "cool atmosphere" in praise of this small but friendly Butchertown oasis. \$ **L D**

**BROWNIE'S THE SHED GRILLE & BAR** 237 Whittington Pkwy., 326-9830; 1578 Bardstown Rd., 454-9402, 826 W. Main St., New Albany IN, 920-0030. Restaurant owner and namesake Keith Brown used to host neighborhood gatherings in a shed at his home. Now he brings the same sociable concept to his three sports pubs, the area's official homes for Cincinnati Bengals fans. \$ **L D**

**BUBBA'S 33** 4631 Medical Plaza Way, Clarksville IN, 284-5933. The 12th location of the growing chain from the guys at Texas Roadhouse, Bubba's is a family friendly sports bar with TVs galore and corn hole boards on the patio. The menu offers chicken with two types of bacon, chili-rubbed salmon, smoked chipotle wings, a spicy habanero burger and pizzas. \$\$ **D**

**BUD'S TAVERN GOOD FOOD & BARBECUE** 4014 Dixie Hwy., 384-9131. This spiffed up Shively outpost offers honest bar food that's receiving high praise. Check out the "gently fried" grouper, burgers (including a Reuben burger), burritos and barbecue. \$ **L D**

**BUNGALOW JOE'S BAR & GRILL** 7813 Beulah Church Rd., 931-5637. A "family friendly sports bar and grill" in the Fern Creek area boasts 23 HDTVs including a 5-by-7-foot HD projector for 3D football viewing, a game room for kids, and plenty of wings, shrimp, burgers and beer. \$\$ **L D**

**CHAMPIONS SPORTS BAR AND GRILL** 280 W. Jefferson St. (Louisville Marriott), 671-4246. Another popular option at the striking downtown Marriott, Champions provides a fun, casual dining alternative with a Kentucky sports theme — and a gallery of big-screen televisions to keep the sports action flowing as freely as the libations and upscale pub grub. \$\$ **L D**

**DIAMOND PUB & BILLIARDS** 3814 Frankfort Ave., 895-7513, 630 Barret Ave., 690-7040. \$ **L D**

**DRAKE'S** 3939 Shelbyville Rd., 614-7327, 3921 Summit Plaza Dr., 384-3921. Lexington-based Bluegrass Hospitality Group has two local outlets that offer twenty-four craft beers on tap to wash down the traditional pub grub of tacos, ribs and — these days — sushi. Family-friendly by day and a hoppin' spot at night, with music videos and a DJ. \$\$ **L D**

**DUNDEE TAVERN** 2224 Dundee Rd., 458-6637. The newish owners of Dundee Gastropub have sold the business to Alan Hincks, a long-time regular at the old Dundee Tavern, who has returned the business to being a family-friendly restaurant with a neighborhood sports bar pub feel. Gastropub fare is gone; the menu is back to the one that pleased so many regulars over the years. \$\$ **L D**

**FLANAGAN'S ALE HOUSE** 934 Baxter Ave., 585-3700. Gourmet pizzas, hoagies, and an enormous beer selection draw Highlands folks to this cozy neighborhood pub. For a late night pizza (the kitchen's open until 2 a.m.), it's one of the best options in the city. \$ **L D**

**GERSTLE'S PLACE** 3801 Frankfort Ave., 742-8616. A popular St. Matthews neighborhood tavern since 1924. Although dining is secondary to booze and sports here, the food goes well beyond mere pub grub. \$ **L D**

**GRANVILLE INN** 1601 S. Third St., 637-9128. A long-time gathering place for U of L students, faculty and fans, this sturdy redbrick tavern just north of the university campus offers a good variety of bar munchies, sandwiches and simple grilled fare plus pizza. It's perhaps best known, though, for the signature Granville Burger, widely reputed as one of the best burgers in town. \$ **L D**

**GREAT AMERICAN GRILL** 2735 Crittenden Dr. (Hilton Garden Inn), 637-2424. Salads, burgers, pastas and sandwiches are available for the casual diner; main entrées include New York strip, filet of salmon and more. \$ **Br D**

**GRIFF'S** 323 W. Cardinal Blvd., 939-3535. This sports bar in the Cardinal Towne restaurant row is named for U of L and NBA basketball legend Darrell Griffith. There is plenty of Dr. Dunkenstein's basketball memorabilia scattered around, and its location contiguous to campus makes it a prime viewing spot for U of L games. \$\$ **L D**

**GYPSY'S SPORTS GRILLE** 7207 Fegenbush Ln., 909-0922. "Gypsy" is the name of the owner's rescued Boston terrier. The husband-wife team who own this Fern Creek hangout offer all that a sports fan could want: wings and ribs, nachos, potato skins, fried pickles, sandwiches, pork chops and steaks. \$\$ **L D**

**HIGHLANDS TAPROOM GRILL** 1058 Bardstown Rd., 584-5222. Another nice choice for beer and bar food along the B'town Rd. corridor, but with former Lilly's

chef Tommy Clemons at the helm the menu includes, but extends beyond, the usual beer cheese, chili and burgers. Look for the crabby patty, smoked shrimp scampi, or French toast sausage, house made with egg and maple syrup. The pulled pork spring rolls are on their way to becoming legendary. \$\$ **L D**

**HILLTOP TAVERN** 1800 Frankfort Ave., 742-2908. The Skelton brothers (John is an alum of Sevice) have settled in at this prime Clifton location. Their tavern fare is focused on barbecue, with pulled pork and beer-butt chicken specialties, along with hefty sandwiches (their meatloaf is a standout). \$ **D**

**HITCHING POST INN** 7314 Fegenbush Ln., 239-4724. In addition to its full bar and beer garden, and lively conversation, the Hitching Post Inn offers an array of pub grub, including burgers, chicken tenders, and sandwiches. \$ **L D**

**HOOPS GRILL AND SPORTS BAR** 6733 Strawberry Ln., 375-4667. The name says it all: sports, casual dining and good things to drink all find their natural meeting place at this friendly neighborhood spot where hot wings and hoops reign supreme. \$ **L D**

**HOPCAT** 1064 Bardstown Rd., 890-8676. This new Highlands attraction seats 300 or so in the dining room, three private party rooms and a covered second floor patio. HopCat is touting its 132 craft beers on tap, at least 30 of which are locally made, as the largest selection in Kentucky, along with 201 varieties of whiskey, many of them Bourbon. Lunch and dinner will offer homemade pub grub: burgers, mac & cheese, Detroit-style square pizza with cheesy crust, and signature "crack fries." Expect Saturday and Sunday brunch as well. \$\$ **Br L D**

**JB'S PUB** 307 Central Ave., 618-1843. Two veterans of the Troll Pub Under the Bridge, Ben Barker and Johnny Morgan, have taken over the space near Churchill Downs recently vacated by OverTime Sports Bar & Grill. Some considerable renovating has been done, and the menu will be "pub fare with flair." Look for several artisan burgers, 30 beers on tap and many styles of pizza — Sicilian, Chicago-style, New York and Detroit-style, and even their own Louisville-style pie. \$\$ **L D**

**JERSEY'S CAFÉ** 1515 Lynch Ln., Clarksville IN, 288-2100. Quality, affordable fare that goes well beyond pub grub to include an awesome smokehouse burger and barbecued ribs so tender, they say, that you can just tap the end of the bone on your plate, and the meat falls off. \$ **L D**

**JOHN O'BRYAN'S TAVERN** 4123 Flintlock Dr., 449-4940. \$ **B L D**

**KERN'S KORNER** 2600 Bardstown Rd., 456-9726. This family-owned tavern, a popular neighborhood pit stop since 1978, offers freshly made ham, chicken salad sandwiches and soups. The hamburgers, though, might be the best unpretentious burgers in town: freshly ground daily, always cooked perfectly, and served on a toasted bun. \$ **L D**

**KHALIL'S** 10966 Dixie Hwy., 632-2227. A family sports bar in Valley Station boasts plenty of TVs, including some tabletop TVs in booths. Menu presents the usual bar food suspects — salads, wings, burgers — but the burgers are on pretzel buns. \$ **L D**

**LONE WOLF FAMILY SPORTS BAR** 5501 Valley Station Rd., 653-7671. This family-run sports bar, named after its patriarch, called "Lone Wolf," has undergone a major renovation. You will find the expected sports pub fare of appetizers, soups, salads, sandwiches, burgers, wings, hot dogs and dessert. Lunch, dinner and an all-day Saturday Happy Hour. \$\$ **L D**

**LOUIS'S "THE TON"** 1601 Story Ave., 409-4977. Old-timers know the Butchertown space as Johnson's Beer & Bait, but new owners have renovated it to capture the atmosphere of a European "public house" focusing on moderately priced drinks, cold plate appetizers and tapas such as cheeses, meats and sausages and olives. \$\$ **D**



**MIKE'S TAVERN** 3521 Paoli Pike, Floyds Knobs IN, 945-8915. A friendly tavern up in the Knobs above New Albany. \$ **L D** 🍷

**NEIL & PATTY'S FIRESIDE BAR & GRILL** 7611 IN 311, Sellersburg IN, 246-5456. A family owned and operated outpost up the road a piece, long known for their warm and welcoming, down-home atmosphere, has expanded their craft beer selection. The local *cognoscenti* know they can also find excellent pastas, steaks, seafood, and salads. Homemade soups are created daily. Breakfast served until 2 p.m. \$\$ **Br L D** 🍷

**NEW DIRECTION BAR & GRILL** 2630 Chamberlain Ln., 243-8429. \$ **L D** 🍷🍷

**OLD HICKORY INN** 1038 Lydia St., 634-3011. The Schnitzelburg building has been around forever, has suffered indignities, like a fire that gutted it, but has always bounced back. Now it has expanded its presence with a new kitchen, outdoor deck and a food menu aimed to be competitive with other Germantown hangouts. \$ **L D** 🍷

**OLD LOUISVILLE TAVERN** 1532 S. Fourth St., 637-4200. It's risen from the ashes, the interior gutted and redone, a new kitchen installed, but the menu will be the same as before: top-flight bar grub made from scratch. An expanded beer program with 16 new taps will include a selection of local and craft beers. \$\$ **L D** 🍷🍷

**O-LINE SPORTS GRILL** 2813 N Hurstbourne Pkwy., 384-6171. You can watch every game, every sport all year long, they claim. While you do, you can chow down a variety of bar food, such as the juicy Lucy cheese burger or nacho burger. The kids might like the mini-footballs, franks encased in pastry dough, fried and served with dipping sauces. \$ **L D** 🍷

**PEARL STREET TAPHOUSE** 407 Pearl Street, Jeffersonville IN, 285-0890. In an historic home that was saved through a preservation grant, this pub has 24 taps with a heavy focus on local breweries, with regional and national choices as well. Food choices are limited to bites like oysters on the half-shell, wings and sliders, but everything is fresh and nothing is deep-fried. \$ **L D** 🍷🍷

**PEPPERS BAR & GRILL** 320 W. Jefferson St. (Hyatt Regency), 587-3434. This casual-dining facility in the Hyatt Regency offers a full dinner menu for hotel guests and outside visitors as well. \$\$ **D** 🍷

**PLANET BAR & BISTRO** 1565 Bardstown Rd., 654-7866. This sassy and stylish bar at the hot corner of Bardstown Rd. and Alta serves a menu full of double entendres: a plate of "mouth openers" (antipasti, more or less); *aspharos* (an appetizer made with asparagus, prosciutto and cantaloupe) is described as "as long as one's throat"; and the *Menage a Trois* dessert is "something everyone should have at least one" of. An eclectic range of adult music sets the mood. \$\$ **D** 🍷🍷

**RAILS CRAFT BREW & EATERY** 318 W. Lewis & Clark Pkwy., Clarksville IN, 945-3496. Located in the former Sam's at the Montrose, Rails, which has another location in Seymour, IN, offers two dozen or so craft beers on tap and more by the bottle. The menu features steaks, chicken and burgers. The family friendly atmosphere makes good use of the historic property. \$ **L D** 🍷🍷

**RECBAR** 10301 Taylorsville Rd., 509-3033. Family fun is the object here, with games galore: pool and ping-pong, skeeball, arcade games (for Nintendo, Sega Genesis, Super NES) and card and board games. A full bar and pub-style food, too. \$\$ **L D** 🍷🍷

**RIVER CITY DRAFTHOUSE** 1574-1/2 Bardstown Rd., 690-5111. Another beer joint along the Bardstown Road corridor boasts more than 20 taps focused on independent, American, craft beer (in sample, half-pint and pint sizes) and several bottled options. Its limited (for now) bar menu has garnered early praise for its wings. \$\$ **L D** 🍷🍷

**ROOTIE'S SPORTS BAR & GRILLE** 12205 Westport Rd., 365-4681. The first entry of the Buffalo-based

chain to open in the area. Rootie's angle is charcoal-grilled wings with a thick, hickory-smoked spicy sauce. \$ **L D** 🍷🍷

**SAINT'S** 131 Breckinridge Ln., 891-8883. Almost like two restaurants in one, Saints features both a small, intimate, candle-lighting room and a larger, happily boisterous main room with the look and feel of a sports bar. \$\$ **L D** 🍷🍷

**SERGIO'S WORLD BEERS** 1605 Story Ave., 618-2337. Despite minimal signage, Sergio's Butchertown digs pull in his fans, who dig the quirky website, and the whole aura of haughty mystery. What you really need when you locate the place is a desire to explore Sergio's world beer inventory, nearing 1000 different brews. \$\$ **D** 🍷

**THE SPORTING NEWS GRILL** 6551 Paramount Park Dr. (Holiday Inn), 966-0000. Just what you want in a sports bar: seven 52-inch screens, subscriptions to all the pro and college sports networks, and hearty appetizers, Angus burgers, steaks, shrimp and salmon. \$\$\$ **L D** 🍷🍷

**THE SPORTS & SOCIAL CLUB** 427 S. Fourth St. (Fourth Street Live), 568-1400. This Cordish-owned spot has four bars — including one that opens out onto the street — plenty of TVs to catch every game, and even a "stadium style sports media room." Chow down with the usual burgers, sandwiches and wings. \$\$ **L D** 🍷🍷

**SPRING STREET BAR & GRILL** 300 S. Spring St., 584-6630. A classic American bar and grill, open late on weekends, dispensing cold beer, burgers, sandwiches and good cheer in a friendly atmosphere. The decor includes a collection of old bicycles hanging from the ceiling, and amenities include several video games and pool tables. \$\$ **L D** 🍷

**STADIUM JOES SPORTS CAFÉ** 9700 Bluegrass Pkwy., 749-9605. This sports café has just what you want in such a place: plenty of TVs, and American food and drink standards. \$\$ **B L D** 🍷🍷

**TAVERN ON FOURTH** 427 S. Fourth St. (Fourth Street Live), 588-8888. This spacious sports bar adds to the festivities at Fourth Street Live. You will find plenty of games, filling upscale bar food and lots of drink choices at the bar. \$\$ **D** 🍷🍷

**THE BACK DOOR** 1250 Bardstown Rd. (Mid City Mall), 451-0659. You need a bit of perseverance to track down this saloon on the back side of Mid-City Mall. When you do, you will find one of the city's friendliest pubs, with a reputation for the best pour of drinks around. Limited bar fare, but don't miss the chicken wings. \$ **D** 🍷🍷

**THE CURE LOUNGE** 1481 S. Shelby St., 619-2178. The big old building at the corner of Burnett and Shelby Streets. has a long history, and The Cure Lounge is adding its chapter. Renovated and restyled by long-time Monkey Wrench bartender Alison Freels as a "super sexy lounge" with a small plates menu, this outpost brings a club vibe to Germantown. \$ **D** 🍷🍷

**THE GOAT** 700 Landis Ridge Dr., 437-3000. Ohio-based LC Lifestyle Communities operates this small chain of unusually named upscale-casual restaurants. Enjoy quesadillas, stuffed potatoes, salads, "double-grind" burgers, wings, pizza, wraps and craft beer on the expansive deck or around the community pool, or join one of the competitive leagues in euchre, corn hole or volleyball. \$\$ **L D** 🍷🍷

**THE KRUSH** 5011 Poplar Level Rd., 968-7788. Krush styles itself as a sports bar, sports club, restaurant, lounge and billiard hall. The restaurant serves lunch and dinner, and the management prides itself on being inclusive, welcoming everyone in the wider community. \$\$ **L D** 🍷🍷

**THE LIGHTHOUSE** 202 Main St., Jeffersonville IN, 913-0169. This lighthouse has been a beacon of casual, home cooking and tavern environment for years. Daily specials, appetizers, chicken and fish baskets, salads and desserts round out the menu. \$ **L D** 🍷



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**THE PEARL** 1151 Goss Ave., 996-7552. The Pearl aims to be a classic neighborhood pub (not unlike Pauly's, which it replaces). It also aims to be a spirits-focused hangout, with a bar menu limited to snacks like pickled eggs, country ham and cheese sandwiches and free popcorn or roasted nuts. In the works is a permanent food truck to be parked in the rear to expand food offerings. \$ \$ L D ☹️🍷

**TIN ROOF** 3921 Shelbyville Rd., 895-1940. This Nashville-based chain in the heart of St. Matthews has a split personality: a family-friendly vibe during the lunch hours; and a rockin' juke joint at night with live music until 3 a.m. Its menu encompasses everything you expect from bar grub: deep-fried hot dogs, hot wings, quesadillas and salads for the ladies. \$ L D ☹️🍷

**TROLL PUB UNDER THE BRIDGE** 150 W. Washington St., 618-4829. On the downslope alongside the Clark Memorial Bridge, a large troll beckons the adventurous into a space excavated out of the lost space in the old whiskey warehouse. The renovation boasts lots of dark, brick-walled spaces, as well as a funky outdoor dining area in the lightwell. The menu offers stacked sandwiches, bison burgers and sweet potato tots, and ribeye steaks. \$ \$ L D ☹️🍷

**VIS A VIS BAR & GRILL** 1164 S. Third St., 654-7057. Replacing Barasti Bat & Grill, Vis a Vis, offers a Mediterranean and American menu. New owner Mike Al Muhtaseb and his wife Dima Radwan, who is the chef, serve up hummus, falafel, fried halloumi cheese, burgers, shawarma, kebabs and salads. \$ \$ L D ☹️🍷

**ZANZABAR** 2100 S. Preston St., 635-9227. An icon of the '70s bar scene. The stylish tile front has been recreated anew, the arcade is stocked with vintage pinball and electronic games, and the Beer Can Collection is as long as your arm. The chow is high-quality bar grub — things like wings, fried egg rolls, pizzas, sandwiches, salads, and the Death Star cookie, baked in a skillet and topped with ice cream. And top-flight live music late into the night. \$ L D ☹️🍷

## MICROBREWERIES

**AGAINST THE GRAIN BREWERY** 401 E. Main St., 515-0174. Slugger Field once again has a beer-pub. The owners, veterans of the local brewing revival, have worked out an ambitious rotating beer selection and a smokehouse theme for the kitchen, with an emphasis on seasonal dishes. \$ \$ L D ☹️🍷

**APOCALYPSE BREW WORKS** 1612 Mellwood Ave., 589-4843. Veteran home brewers Leah Dienes, Paul Grignon and Bill Krauth run this brewery in Butchertown, dedicated to fresh craft beer in a space that heats with solar, recycles and reuses materials and grains. Their taproom, dubbed The Fallout Shelter, serves up to 10 of their concoctions. \$ ☹️

**BANK STREET BREWHOUSE** 415 Bank St., New Albany IN, 725-9585. *F&D* columnist Roger Baylor's New Albanian brewing empire still brews and serves fine craft beer here, but now Earth Friends Café runs the kitchen, serving breakfast and lunches with a vegan and vegetarian emphasis — and some chicken dishes for those who must. \$ \$ L D ☹️🍷

**BLUEGRASS BREWING COMPANY** 300 W. Main St., 562-0007. More than just a brewpub. BBC's management gives equally serious attention to both cooking and brewing, making this a great place to stop in for both dinner and a beer. The upstairs boasts a Bourbon lounge. \$ \$ L D ☹️🍷

**CUMBERLAND BREWS** 1576 Bardstown Rd., 458-8727. Giving new meaning to the term "microbrewery," Cumberland Brews may be one of the smallest eateries in town. It's usually packed, earning its crowds the old-fashioned way by providing very good food, friendly service, and high-quality hand-crafted artisan beers. \$ L D ☹️🍷

**DONUM DEI BREWERY** 3211 Grant Line Rd., New Albany IN, 541-2950. Brewer/owner Rick Otey's dictum

is "Beer is a living thing, and we wait until it's ready." Ready so far has been an Enkel (single) Belgian Gold, a saison, brown porter, and India pale ale, with a malty Wee Heavy Scottish ale waiting for its time. The interior is starkly Scandinavian modern, with no WiFi to distract serious beer drinkers and talkers. The limited menu offers hummus and a cheese plate, soup and several paninis. \$ L D ☹️

**FLAT 12 BIERWERKS** 130 W. Riverside Dr., Jeffersonville IN, 590-3219. Flat 12 has the fermenters, barrels and other technical accouterments right out front, producing five house beers, four seasonal brews and some select beers for special events. You can see it all getting kegged or bottled, too, as you sample. A rotating lineup of food trucks provides whatever additional nourishment the beer drinkers might need. \$ Br L D ☹️🍷

**FLOYD COUNTY BREWING CO.** 129 W. Main St., New Albany IN, (470) 588-2337. Walk in this new brewpub and you will find what looks like a medieval banquet hall, but scaled down to a Yorkshire public house. Brewer Jeff Coe's repertoire includes *Braun Jovi* (Brown Ale), *Hefe's Gate Hefeweizen* and *Vlad's India Pale Ale*, which complement perfectly menu items like fish and chips and oversized turkey legs. \$ L D ☹️

**GOODWOOD BREWING COMPANY** 636 E. Main St., 584-2739. Under separate ownership for a while, this downtown brewing and brewpub outpost of BBC has rebranded its product and refurbished its public spaces. \$ \$ L D

**GORDON BIERSCHE BREWERY RESTAURANT** 400 S. Fourth St., 589-8935. The growing national brewery and restaurant chain has become an anchor at the corner location at 4th and Liberty, brewing their characteristic German-style bottom-fermented lagers, *Hefeweizen*, bocks, pilsners and *Schwarzbiers*. The large menu offers the usual pub-grub, but touted as fresh, seasonal and made on the premises. \$ \$ Br L D ☹️🍷

**MONNIK BEER CO.** 1036 E. Burnett Ave., 742-6564. It was a long time a-coming, but the old Zeppelin Cafe is now completely renovated into one of the newest craft breweries in town. "Monnik" is Dutch for "monk" and co-owner Ian Lujik always liked the way monks live: intentionally and purposefully, which is how he makes his beer. The gastropub-style menu includes a nice range of Euro-inspired pub food including three kinds of double-fried fries, smoked trout, potted ham hock and sauerbraten. \$ \$ L D ☹️🍷

**OVER THE 9** 120 S. Tenth St., 252-6671. Old 502 Winery and the Falls City Brewery has added this small-plates eat-in taproom to its near-West End revival empire. Chef James Lucas's clever menu kicks pub fare up to a higher level with things like black-eyed pea cake, duck wings in sorghum glaze, and cornbread souffle. \$ \$ L D ☹️🍷

**RED YETI BREWING CO.** 256 Spring St., Jeffersonville IN, 288-5788. This craft brewery has an ambitious kitchen touting food so fresh in concept, they have no freezer. The brisket sandwich comes with house-made chips, the pork ribs are braised in wheat ale, and desserts include funnel cake with chocolate dipping fondue and a beer float-vanilla ice cream in your choice of porter or stout. \$ \$ L D ☹️

## ENTERTAINMENT DINING

**THE BARD'S TOWN** 1801 Bardstown Rd., 749-5275. On the ground floor a restaurant and lounge. On the second floor is the Bard's Town Theatre home to a resident troupe dedicated to producing new works from Kentucky playwrights and beyond, to other theatre, poetry and musical acts from around the country. Food and beverage service, but it's not a dinner theater. \$ \$ D ☹️🍷

**DERBY DINNER PLAYHOUSE** 525 Marriott Dr., Clarksville IN, 288-8281. The play's the thing at Derby Dinner, Louisville's long-running entry in the dinner-

theater sweepstakes. The expansive seasonal buffet offerings have fans returning show after show. \$ \$ \$ \$ L D ☹️

**HOWL AT THE MOON** 434 S. Fourth St. (Fourth Street Live), 562-9400. What'll they think of next? How about a nightclub featuring a "dueling" piano bar with two pianos and a sing-along concept? You'll find this 4,000-square-foot club at Fourth Street Live on the ground level. \$ D ☹️🍷

**JOE HUBER FAMILY FARM & RESTAURANT** 2421 Scottsville Rd., Starlight IN, 923-5255. A pleasant 20-minute drive from downtown Louisville, Huber's has built a solid reputation for simple farm fare that's well-made, fresh and good. Some of the produce is grown on the premises in season. \$ \$ \$ L D ☹️🍷

**MAIN EVENT BAR & GRILL** 12500 Sycamore Station Pl., 240-5555. This Dallas-based chain offers plenty of fun: bowling, laser tag, a high ropes course, billiards, video games — along with pizzas, sandwiches, full dinners and a full bar. \$ \$ L D ☹️

**MY OLD KENTUCKY DINNER TRAIN** 602 N. Third St., Bardstown KY, (502) 348-7300. Talk about a nostalgia trip: My Old Kentucky Dinner Train offers a four-course meal during a two-hour voyage along scenic Kentucky railroad tracks near Bardstown in vintage 1940s-era dining cars. Reservations are strongly recommended. \$ \$ \$ \$ L D ☹️

## AFRICAN

**ABYSSINIA** 554 S. Fifth St., 384-8347. This downtown Ethiopian restaurant has gained many fans with its variety of hearty stews, known as "wots," and interesting vegetarian choices, with large portions and reasonable prices. \$ L D

**ADDIS GRILL** 109 S. Fourth St., 581-1011. The signage of this downtown ethnic eatery promises "Mediterranean & Ethiopian Cuisine," but the menu offers mostly Mediterranean standbys — kabobs, hummus, *baba ghanouj*, *dolmades*, *tabbouleh*. \$ L D ☹️

**BARAKA RESTAURANT** 519 W. Oak St., 822-3046. This all-halal restaurant serves African, Asian and Indian dishes. At the counter you pick a meat and choose an accompaniment of rice, bread or noodles. The fish curry with *chapati* and chicken *saqaar* with rice are good examples. Goat is often available for those who want to try something different. \$ L D

**CHEZ SENEBA AFRICAN RESTAURANT** 4218 Bishop Ln., 473-8959. Offering another interesting ethnic cuisine to Louisville's international dining scene, with generous portions of spicy Senegalese cuisine from West Africa. \$ L D ☹️

**FUNMI'S AFRICAN RESTAURANT** 3028 Bardstown Rd., 454-5009. Funmi's offers a range of dishes from North and Central African cultures. Sample goat in a soup or a thick stew. Try *soya*, a West African shish kebab with a spicy peanut rub or *moin-moin*, a savory bean cake or *lablabi*, a Tunisian chickpea soup. \$ \$ L D

**JUBA RESTAURANT** 737 S. Eighth St., 561-8871. \$ L D

**MAA SHA ALLAH** 4113 Bardstown Rd., 491-3152. The name is an Arabic blessing or expression of joy, meaning "Whatever Allah wants to give." This little Buechel storefront is another example of the entrepreneurial spirit of recent immigrants, in this case from Senegal and Sierra Leone. The menu is African, the ambiance modest, the food spicy and tasty. \$ \$ L D

**QUEEN OF SHEBA ETHIOPIAN** 2804 Taylorsville Rd., 459-6301. This authentic Ethiopian restaurant offers a wide selection of intriguing Ethiopian dishes, including a variety of vegetarian selections as well as the traditional beef and chicken specialties. Ethiopian fare is made for sharing and eating with the fingers, but they'll gladly make forks available for the finicky. \$ L D

**SAFARI GRILL** 328 W. Woodlawn Ave., 915-0943. This ethnic eatery in Beechmont operates in the space that briefly was Yoli's Cafeteria, and it serves regional dishes



from East Africa, where the cuisine is influenced by India. The menu offers beef and goat *suqaar*, chicken *biryani* rice, spinach with honey and *injera*. Vegetarian selections too. \$ \$ **L D**

## ASIAN / CHINESE

**888 GREAT WALL** 9464 Brownsboro Rd., 425-2811. Strip mall Chinese food is an accurate description of what to expect here. Locals from the neighborhood have said good things about the garlic chicken and their crab Rangoon. \$ **L D**

**A TASTE OF CHINA** 1167 S. Fourth St., 585-5582, 8105 Lagrange Rd., 327-6863. \$ **L D**

**ASIAN BUFFET** 3813 Charlestown Rd., New Albany IN, 945-1888. Competent cookery and careful management that ensures buffet offerings stay fresh and hot makes these buffets a good choice among the many of all-you-can-eat Asian spots. \$ **L D**

**ASIAN WOK** 2235 Frankfort Ave., 822-3285. This pan-Asian spot offers a very large selection of Chinese & Japanese dishes in the stir-fried, hibachi-grilled and sushi categories. A lot of familiar things — Kung Pao chicken, pepper steak with onion, veggie fried rice, rainbow roll, hibachi steak, and so on. \$ \$ **L D**

**AUGUST MOON** 2269 Lexington Rd., 456-6569. August Moon's secret ingredient is the culinary oversight of Chef Peng Looi, better known as the force behind Asiatique. Housed in a soaring, open space with a Zen master's style. Consistent commitment in the kitchen and from the staff makes it a top spot for Asian fare. A lovely patio at the rear affords a pleasant alfresco dining experience. \$ \$ **L D** ☺ ☹

**CHEER KING STAR** 231 S. Fifth St., 587-8686. Just what downtown needed — a Chinese buffet for quick lunches. Mostly the familiar, a mix of Cantonese, Szechuan and Hunan choices for those who need a little spice to fire them up to get back to work. \$ **L D**

**CHINA 1** 123 Breckinridge Ln., 897-6511. \$ **L D**

**CHINA 1** 8105 Lagrange Rd., 327-6863. \$ **L D**

**CHINA BISTRO** 234 W. Broadway, 583-8988. \$ **L D** ☺

**CHINA BUFFET** 706 E. Lewis & Clark Pkwy., Clarksville IN, 288-8989. Chinese buffets are ubiquitous, but this one is squarely in the upper range. Regularly refreshed steam tables, attentively fried rice, and properly spicy General Tso's Chicken raise it above the other places typical of the genre. \$ **L D**

**CHINA CAFÉ** 8625 Preston Hwy., 969-9222. \$ **L D**

**CHINA CASTLE** 7420 Third Street Rd., 367-4272. \$ **L D**

**CHINA COAST** 4952 Manslick Rd., 363-4259. \$ **L D**

**CHINA GARDEN** 7309 Preston Hwy., 968-4672. A busy restaurant with the double pleasure of Chinese and American menu items. \$ **L D**

**CHINA INN** 1925 S. Fourth St., 636-2020. It's not the posh, private Faculty Club, but this little Asian spot may be one of the most popular eateries around the University of Louisville's Belknap Campus. \$ **L D**

**CHINA KING** 3830 Ruckriegel Pkwy., 240-0500. \$ **L D**

**CHINA TASTE** 135 Quartermaster Ct., Jeffersonville IN, 284-5580. \$ **L D**

**CHINESE CHEF** 7813 Beulah Church Rd., 384-5322. Pretty standard Chinese choices can be found at this new store in the South End. Eat in or carry out. \$ **L D**

**CHINESE EXPRESS** 3228 Crums Ln., 448-1360. \$ **L D**

**CHONG GARDEN** 10341 Dixie Hwy., 935-1628. \$ **L D** ☺

**CHOPSTICKS** 416 E. Broadway, 589-9145. \$ **L D**

**CHOPSTICKS HOUSE** 2112 W. Broadway, 772-3231. \$ **L D**  
**CHUNG KING CHINESE AMERICAN RESTAURANT** 110 E. Market St., 584-8880. \$ **L D**

**DOUBLE DRAGON** 1255 Goss Ave., 635-5656, 2600 W. Broadway, 778-2573. A standout among fast-food

shopping-center Chinese eateries, Double Dragon hits on all cylinders, turning out consistently well-prepared and flavorful fare. \$ **L D**

**DOUBLE DRAGON II** 12480 LaGrange Rd., 241-7766, 6832 Bardstown Rd., 231-3973, 3179 S. Second St., 367-6668, 5222 Dixie Hwy., 448-1988. \$ **L D**

**DOUBLE DRAGON 9** 9501 Taylorsville Rd., 267-5353. **L D**

**DRAGON CAFÉ** 13206 W. U.S. Hwy. 42, 228-1885. This Prospect-area Chinese restaurants offers many familiar dishes. East End fans say the service is quick and the food above-average tasty. \$ **L D**

**EAST STAR BUFFET** 161 Outer Loop, 368-2868. \$ \$ **L D**

**EGGROLL MACHINE** 1543 Bardstown Rd., 459-1259. The Chinese side of the menu at Café Mimosa is presented as The Egg Roll Machine, as opposed to the Vietnamese dishes on the fine dining Mimosa menu. All the expected Chinese favorites are here, including combination platters. \$ **L D** ☺ ☹

**EMPRESS OF CHINA** 2249 Hikes Ln., 451-2500. Older sister to The Emperor of China, the Empress was one of Louisville's first serious, authentic upscale Cantonese restaurants, and its fare still stands up to fancy spots in New York's Chinatown. \$ \$ **L D** ☺ ☹

**FIRST WOK** 3967 Seventh Street Rd., 448-0588. \$ **L D** ☺

**GOLDEN BUDDHA** 8000 Preston Hwy., 968-7700. \$ **L D** ☺

**GOLDEN STAR CHINESE RESTAURANT** 3458 Taylor Blvd., 368-1833. \$ **L D** ☺

**GOLDEN WALL** 3201 Fern Valley Rd., 968-9717. \$ **L D**

**GREAT WALL** 1977 Brownsboro Rd., 891-8881. This Clifton restaurant ranks high up in the fast-food Chinese pack. Offering steaming-hot, competently prepared and flavorful dishes. \$ **L D** ☺

**GREAT WOK** 2502 Preston Hwy., 634-1918. Just about every shopping center in town has a fast-food Chinese spot, but this one stands out, generating a buzz of word-of-mouth publicity about its well-crafted Chinese dishes at a bargain-basement price. \$ **L D**

**HAPPY CHINA** 9106 Taylorsville Rd., 493-1001. \$ **L D**

**HAPPY DRAGON** 12613 Taylorsville Rd., 297-8788. You guessed it: a good, go-to standard pan-China family-style restaurant in Jeffersontown that's always there when you're tired of cooking dinner for the clan. \$ **L D**

**HIBACHI BUFFET** 5372 Dixie Hwy., 449-8688. This far South Louisville Asian buffet gets strong positives from locals who appreciate its cleanliness, its range of choices (including hibachi grilled meats to order and sushi) and a buffet bar that is kept freshly loaded. \$ **L D** ☹

**HIBACHI SUSHI BUFFET** 5316 Bardstown Rd., 491-8228, 5729 Preston Hwy., 969-3788. Capitalizing on two seemingly persistent trends in American dining, this hot table place offers standard Chinese buffet dishes, and standard sushi choices. Cashew chicken, shrimp with garlic sauce, Dancing Dragon roll, spring and summer maki — it is all here. \$ \$ **L D**

**HONG KONG FAST FOOD** 5312 S. Third St., 367-8828. One of the many international eateries in Iroquois Manor, this fast-food Chinese spot offers Cantonese standards hot and fast and inexpensively. Check out the daily specials for an occasional intriguing item. \$ **L D** ☺

**HUNAN WOK** 6445 Bardstown Rd., 231-0393. \$ **L D** ☺

**JADE PALACE** 1201 Herr Ln., 425-9878. Jade Palace offers familiar Chinese food choices, as well as a long list of Chef's Specials, with names in Chinese characters as well as English (a sure sign you are in for authentic Chinese fare). Dim sum is offered daily, but on weekends it is served from a traditional rolling cart. \$ \$ **L D** ☺ ☹

**JASMINE** 13823 English Villa Dr., 244-8896. Like many Chinese restaurants, Jasmine is in a strip mall, but this is not just another hot table stir fry joint. There is an

American menu, but those in the know will ask for the 14-page Szechuan menu, featuring such interesting things as pig ear in sesame oil, hot and spicy intestines, spicy diced rabbit foot, frog legs, beef maw and tendon Szechuan style — one of the most popular choices, the manager said. \$ **L D** ☹

**THE JOY LUCK** 1285 Bardstown Rd., 238-3070, 9850 Von Allmen Ct., 618-1601. This fine Asian restaurant across from Mid-City Mall has opened a suburban site too. Both serve familiar Chinese dishes very well done, as well as authentic Taiwanese offerings. Duck dishes are cooked in three different styles — Cantonese, Taiwanese and Beijing. \$ \$ **L D** ☺ ☹

**JUMBO BUFFET** 2731 S. Hurstbourne Pkwy., 495-0028. Housed in a good-looking dining room, high on Chinatown-style glitz and glitter, Jumbo offers a standard all-you-can-eat Chinese buffet, with a larger-than-average selection of American dishes for those who want something less exotic. \$ \$ **L D** ☺

**L & J ASIAN CUISINE** 6017 Timber Ridge Dr., 228-8399. This Pan-Asian spot in the Kroger-anchored strip center at Hwy. 42 near River Rd. offers a large familiar Chinese selection that also includes Vietnamese, Thai and Japanese dishes, and a good vegetarian selection. \$ \$ **L D** ☺

**LEGEND OF CHINA** 9415 Norton Commons Blvd., 619-9630. Gary Keefer and his wife Huiqin Luo live above their new Chinese restaurant in Norton Commons. The dishes served are based on Luo's home-style recipes from the Shanghai region, using homemade spice blends. \$ \$ **L D** ☹ ☺

**LING LING** 10476 Shelbyville Rd., 245-2100. Modern and efficient in its East End shopping center location, Ling Ling is a cut above fast-food Chinese; better yet, it adds a few Vietnamese dishes to the bill of fare. \$ \$ **L D**

**LIU'S GARDEN** 11517 Shelbyville Rd., 244-9898. Small but charming, with white tablecloths and soft Chinese music, family-run Liu's gains our approval with fresh, competent cookery and courteous, friendly service that makes you feel like you're visiting a Chinese family at their home. \$ \$ **L D**

**LUCKY HOUSE** 291 N. Hubbards Ln., 896-1818. \$ **L D**

**NEW CHINA** 231 Blankenbaker Pkwy., 254-9299. \$ **L D**

**ONION RESTAURANT TEA HOUSE** 4211 Charlestown Rd., New Albany IN, 981-0188. Masterful Chinese and Japanese cuisine (including magnificent hotpots, donburi dishes, and wooden-bucket steamed rice) set this airy restaurant apart from the horde of other Asian spots. \$ **L D** ☺

**ORIENTAL CAFÉ** 3360 Hikes Ln., 451-0077. \$ **L D**

**ORIENTAL HOUSE** 4302 Shelbyville Rd., 897-1017. New owners continue the tradition at this long-standing St. Matthews restaurant, featuring both traditional Chinese-American and now, authentic Cantonese, menus. \$ **L D** ☹

**ORIENTAL STAR** 4212 Bishop Ln., 452-9898. A longtime area favorite in this heavy traffic lunch area. This establishment is quite good with Lo Mein Noodles, and Sweet and Sour Chicken. \$ **L D**

**PANDA CHINESE RESTAURANT** 9543 U.S. 42., 228-6400. \$ **L D**

**PANDA EXPRESS** 1075 Veterans Pkwy., Clarksville IN 288-0774, 1232 S. Hurstbourne Pkwy., 326-8430, 13311 Shelbyville Rd., 489-3980, 10600 Westport Rd., 425-1678. The Pentagon even has one of the 1500+ outlets of the nation's largest Chinese fast food chains, and now we have four. Moderately priced chow such as orange chicken, Beijing beef, SweetFire chicken breast and honey walnut shrimp fill the menu. \$ **L D**

**PEKING CITY BISTRO** 12410 Shelbyville Rd., 253-6777. With a recent ownership change, Peking City Bistro is following a small, but pleasant, trend among Chinese restaurants. They offer the standard Chinese-American dishes alongside choices from a truly authentic Chinese



menu, making them a solid choice above the typical Chinese “hot table” spots. \$ **L D**

**PEKING CITY EXPRESS** 4000 Dutchmans Ln., 891-0388. A lot of familiar items on the menu here, but those in the know ask for a Chinese menu, and order the dumplings or the *xiao long bao* (steam bun with meat filling). Dishes are handsomely presented, and servings are large. \$\$ **L D**

**QUICK WOK** 801 W. Broadway, 584-6519. \$ **L D**

**RED SUN CHINESE RESTAURANT** 3437 Breckinridge Ln., 499-7788. \$ **L D**

**SICHUAN GARDEN** 9850 Linn Station Rd., 426-6767. Another Asian restaurant that has stood the test of time, Sichuan Garden offers high-end Chinatown style and well-made dishes, plus a few Thai specialties to spice up the bill of fare. \$ **L D**

**TEA STATION CHINESE BISTRO** 9422 Norton Commons Blvd., 423-1202. This comfortable, sit-down Chinese restaurant has a large and eclectic menu, with lots of spicy dishes and daily double-stuff specials at the inviting bar. Now offering delivery to Norton Commons and adjacent suburbia. \$\$ **L D**

**WEI WEI CHINESE EXPRESS** 526 S. Fifth St., 889-0815. \$ **L D**

**WONTON EXPRESS** 3000 Hikes Ln., 452-2646. Traditional Chinese fare. Family-owned-and-operated, this popular neighborhood establishment has enjoyed a steady patronage for seventeen years. \$ **L D**

**YANG KEE NOODLE** 7900 Shelbyville Rd. (Oxmoor Mall), 426-0800, 13301 Shelbyville Rd., 245-9264, 1004 Bardstown Rd., 791-9600. This locally owned and operated colorful and stylish fast-casual restaurant now has three locations spread across the county. The menus offer an intriguing array of appealing noodle and rice dishes from all over Asia with fast-food efficiency and prices happily matched by sit-down restaurant quality and style. \$ **L D**

**YEN CHING** 1818 S. Hurstbourne Pkwy., 491-3581. \$ **L D**

**YOKI BUFFET** 1700 Alliant Ave., 267-2277. A Chinese food-oriented buffet, with sushi as well, offers more options near the Jeffersonton Industrial Park along the Blankenbaker Rd. corridor. \$\$ **L D**

**YOU-CARRYOUT-A** 827 Eastern Blvd., Clarksville IN, 282-8881, 621 S. Indiana Ave., Sellersburg IN, 246-1788. \$ **L D**

## ASIAN / JAPANESE

**ARATA SUSHI** 9207 U.S. 42, 409-4880. Arata is a dedicated sushi place, with only a few items that fall outside of the *maki*, *nigiri* and *sashimi* offerings. The elegant modern interior, and the commitment to the freshest ingredients have been drawing in fans from beyond the East End. \$\$ **L D**

**ASAHI JAPANESE** 3701 Lexington Rd., 895-1130. This small room in St. Matthews houses this neighborhood sushi spot where award-winning Chef Yong Bong Tak, formerly of Osaka, works his magic at the sushi bar. \$ **L D**

**BAR CODE 1758** 1758 Frankfort Ave., 209-9061. Song Kim, formerly the chef at Osaka, emphasizes sushi, along with a menu of Japanese and Korean appetizer-style dishes such as yakitori, Japanese-style skewered chicken. Better yet, they are open until 2 a.m. every night but Sunday. \$\$ **D**

**BENDOYA SUSHI BAR** 217 S. Fifth St., 581-0700. Adding international flair to its downtown neighborhood, Bendoaya is a genuine, serious sushi bar in a storefront just across the street from the courthouse. \$\$ **L**

**CHOI'S ASIAN FOOD MARKET** 607 Lyndon Ln., 426-4441. This suburban Asian grocery now serves hot table fare to enjoy while shopping. \$ **L D**

**DRAGON KING'S DAUGHTER** 1126 Bardstown Rd., 632-2444, 202 East Elm St., New Albany IN, 725-8600. Owner Toki Masubuchi's eclectic and somewhat funky

menu builds on traditional Japanese ingredients with unexpected twists: pizza topped with *sashimi*, and tacos filled with avocado tempura. \$ **L D**

**FUJI ASIAN BISTRO** 6801 Dixie Hwy., 937-0488. \$\$ **L D**

**FUJI JAPANESE STEAKHOUSE** 3576 Springhurst Blvd., 339-1978. Part of the fun of sitting at the sushi bar is that you get to watch the chef at work. Put in your order, then sit back and sip your tea while the artist creates edible delights. This suburban sushi bar does the job well. \$\$ **L D**

**GINZA ASIAN BISTRO** 9420 Shelbyville Rd., 749-8878. A one-stop Asian restaurant. Choose to eat from the Chinese, Japanese or Thai kitchen, or sidle up to the sushi bar for all manner of vegetarian or fish-focused rolls, or sushi combos that include miso soup and salad. A la carte sushi entrées too. \$\$ **L D**

**HANABI JAPANESE RESTAURANT** 6027 Timber Ridge Dr., 228-8244. A hospitable welcome, casual setting, and well-fashioned sushi and Japanese specialties have made this family run Prospect spot a worthy alternative in the East End dining scene. \$\$ **L D**

**HEART & SOY** 1216 Bardstown Rd., 452-6678. To the left is Roots, a sit-down restaurant. To the right is Heart & Soy, serving vegetarian “street food,” and entertaining passers-by with a glass-walled tofu-making room. State-of-the-art equipment from Taiwan transforms organic soy beans from Ohio into soy milk and then coagulates and presses it into tofu as you watch. \$ **L D**

**HICO A MON SUSHI BAR** 1115 Herr Ln., 365-1651, 416 W. Muhammad Ali Blvd., 625-3090. Japanese-trained chef Norihiko Nakanashi brings his skills to this sushi bar and Japanese grill in Westport Village. In addition to fine dining at the bar or in traditional Japanese dining rooms, Hiko A Mon offers sushi-grade fish from a small fish market. A second location takes over the downtown space from the former Caviar. \$\$\$ **L D**

**KAILANA SUSHI** 6435 Bardstown Rd., 614-7244. Fern Creek gets its own sushi bar, with generous rolls priced competitively — nothing over \$12. Four levels of 13-piece, mix and match lunch specials, as well as rice, noodles and salads. \$\$ **L D**

**KANSAI JAPANESE STEAKHOUSE** 1370 Veterans Pkwy., Clarksville IN, 218-9538, 1850 S. Hurstbourne Pkwy., 618-1870. Traditional Japanese dishes and sushi are available here, but like most Japanese Steakhouses, choose the grill tables with their slice-and-dice Japanese chef show for maximum entertainment. \$\$\$ **L D**

**KOBE STEAKHOUSE** 301 S. Indiana Ave., Jeffersonville IN, 280-8500. Southern Indiana's first serious Japanese restaurant has been drawing crowds with its exceptional sushi bar, with skilled and friendly chefs who can be relied on to fashion fresh and tasty bites that are just about certain to please. \$\$\$ **L D**

**MASA JAPANESE** 12336 Shelbyville Rd., 409-5040. Middletown, too, joins in the sushi expansion. Open for lunch and dinner, the standard menu is bolstered by daily chef's specials. Lunch specials include the Japadawg, a hot dog with Japanese toppings, a range of teriyaki choices and ramen noodles, Japanese style. \$\$ **L D**

**MIKATO JAPANESE STEAKHOUSE** 6001 Pleasant Colony Ct., 365-3614. This upscale hibachi grillhouse has moved out to Crestwood. Pleasant decor, entertaining grill chefs and fresh sushi preparations. \$\$ **L D**

**MR. LEE'S ICHIBAN JAPANESE STEAKHOUSE & SUSHI** 1510 Lake Shore Ct., 412-3339. This large Japanese-farmhouse building, originally a Benihana, offers similar delights, with the traditional slice-and-dice food show and good sushi. Best deal, while the offer lasts: All-you-can-eat sushi nightly until the karaoke starts at 9 p.m. \$\$\$ **L D**

**MT. FUJI** 309 Cardinal Blvd., 637-5887. The quick-eating strip on the north side of U. of I. campus needed a Japanese place to satisfy students' sushi cravings. The menu also has tempura and Japanese noodles. \$ **L D**

**OISHII SUSHI** 2810 Taylorsville Rd., 365-3474. This small, attractive and popular sushi spot serves all the popular maki and nigiri near Bowman Field. \$\$ **L D**

**OSAKA SUSHI BAR** 2039 Frankfort Ave., 894-9501, 426 W. Market St., 588-8899. This long-standing Clifton favorite also has a second location downtown, serving up sushi and other Japanese dishes in a bright and cheery environment to a loyal clientele. \$\$ **L D**

**POKEHANA** 436 W. Market St., 996-7994. Poke, an increasingly popular Hawaiian raw fish salad, is given a fast-casual Asian fusion twist here in the space that had been Chop Chop Salads. Choose your combination of protein and vegetables and toppings such as ginger, jalapeno and seaweed salad. Also fried rice, *bibimbab* and noodle-bab, made with sweet potato noodles. \$\$ **L**

**ROOTS** 1216 Bardstown Rd., 452-6688. Veteran restaurateur Coco Tran looks to seduce the vegan/vegetarian world of the Highlands with this crisp, elegant room. Eat at tables in the front, enjoy smoothies and tea at the bar, or snuggle down in a Japanese pit table in the back. Choose from an international selection of small plates. \$ **L D**

**SAKE BLUE JAPANESE BISTRO** 9326 Cedar Center Way, 708-1500. This Fern Creek restaurant brings the “full-service” Japanese restaurant experience to the southeast part of Louisville Metro. Look for hibachi grill tables and a sushi bar, along with a traditional dining room and cocktail bar. \$\$ **L D**

**SAKURA BLUE** 4600 Shelbyville Rd., 897-3600. Located in elegant, upscale quarters in a St. Matthews shopping center, Sakura Blue ranks among the city's top sushi bars. \$\$ **L D**

**SAMURAI** 12905 Shelbyville Rd., 253-0036. Middletown gets some artistic sushi, as well as hibachi-grilled steak and seafood. Teppan-style (food cooked on an iron griddle) lunch and dinner entrees are a specialty. \$\$ **L D**

**SAPPORO JAPANESE GRILL & SUSHI** 1706 Bardstown Rd., 479-5550. The remodeled Highlands location has an expanded kitchen, new sushi bar and new fixtures, giving trendy, glitzy Sapporo new *bona fides* as one of the city's top spots for sushi and Japanese fare. \$\$\$ **L D**

**SHOGUN JAPANESE STEAK HOUSE** 9026 Taylorsville Rd., 499-5700, 4110 Hampton Lake Way, 394-0123. Shogun's decor is attractive, and quality food and service make it a pleasant dining destination. It's unthreatening enough to appeal to those who find exotic cuisine “challenging,” but good enough to satisfy just about anyone who craves a Japanese dinner or a bite of sushi. \$\$\$ **L D**

**STAR SUSHI** 2781 Jefferson Centre Way, Jeffersonville IN, 725-8444. Jeffersonville joins the sushi craze with its own source of yellowtail rolls, *sashimi* and *nigiri*, which is drawing fans for the freshness and flavor of its offerings, and its very fair price point. \$\$ **L D**

**TOGO SUSHI** 700 Lyndon Ln., 883-0666. Lyndon sushi fans love this drive-thru sushi joint, finding servings fresh, large, tasty and way better than takeaway sushi from supermarkets. \$\$ **L D**

**TOKYO JAPANESE RESTAURANT** 2415 Lime Kiln Ln., 339-1717. It's appealing, pleasant in atmosphere and friendly in service, and most important, this East End sushi bar serves excellent Japanese treats, prepared with care and flair from high-quality, impeccably fresh ingredients. \$\$ **L D**

**TOMO** 4315 Charlestown Rd., New Albany IN, 941-0200. This Japanese hibachi steak house offers a good show of knife skills and tableside grilling, as well as sushi. Patrons seem to admire the oversize sushi rolls, the salads with ginger dressing, and the grilled chicken and scallops. \$\$ **L D**

**WILD GINGER SUSHI & FUSION** 1700 Bardstown Rd., 384-9252. This Highlands sushi and Asian fusion spot has a sushi bar up front, and a pan-Asian menu in the back dining room. Standard Japanese entrées are joined



with specials from Korea (*bibimbop*) China (Sichuan-style crispy tofu) and Thailand (pad thai and curries). **\$ L D ☺**

## ASIAN / KOREAN

**CHARIM KOREAN RESTAURANT** 4123 Oechsli Ave., 290-8900. "Charim" can be rendered as "the table is set." In this case with home-style Korean food, including *nokdu jeon*, a pancake with mung beans and kim chee — house-made kim chee at that. This modest St. Matthews place quickly became a hit, especially for the *banchan*, the assortment of sides that come with each entrée. **\$ L D**

**KIM & BAB** 3012 Charlestown Crossing Way, New Albany IN, 725-9844. This little Korean restaurant is getting rave notices from locals who love the mandu (dumplings), japchae (a noodle dish), galbi (short ribs) and dak-kangjung (fried marinated boneless chicken in a spicy sweet and sour sauce). More familiar things like bulgogi and fried rice too. **\$ L D**

**KOREANA II** 5009 Preston Hwy., 968-9686. One of the city's few restaurants devoted entirely to authentic Korean fare, Koreana is worth a special trip for this ethnic cuisine that offers a hearty, spicy alternative to the more familiar Chinese. **\$ L D**

**LEE'S KOREAN RESTAURANT** 1941 Bishop Ln., 456-9714. This little spot has been a secret since the '70s, and it just keeps on going. Walk into what looks like a diner in an office building, but push past the counter to the back room, where you'll find generous heaps of really authentic Korean food for next to nothing. **\$ L D ☺**

**RICE BOWL** 3114 Grant Line Rd., New Albany IN, 590-6786. Rice Bowl is another addition to the restaurant row area near the IUS campus. It serves Korean and Asian dishes. You will find clay pot *bibimbap*, chicken curry rice, several varieties of ramen. **\$ L D**

**SARANG** 1908 Eastern Pkwy., 216-2351. The store on the Eastern Parkway side of the Schuster Building most recently was a Ce Fiori yogurt shop, but it now serves Korean food such as *bibimbap*, *mandoo*, ramen and *dak-kangjung*. Bubble tea is back, too. **\$ L D**

## ASIAN / MONGOLIAN

**GENGHIS GRILL** 4002 Towne Center Dr., 426-4945. \. At this suburban location you can choose one of their dozen "signature bowls" including Szechuan bamboo beef, ginger herb shrimp, Mexican jalapeño and chipotle steak. Or design your own from a choice of protein, vegetables, sauces and starches. **\$ L D ☺**

**SHAH'S MONGOLIAN GRILL** 9148 Taylorsville Rd., 493-0234. Thirteenth Century Mongol warriors used to turn their steel shields to use as frying pans over the campfire, using their swords as spoons. Shah's carries their spirit forward. This all-you-can-eat buffet is fun, and the food is fine. **\$ L D**

## ASIAN / THAI

**A TASTE OF THAI** 6549 W. Highway 42, 365-1809. Quickly becoming one of the area's top Thai spots, the brightly-painted building stands out in downtown Crestwood. Early reports warn that the spice levels are not toned down for wimpy Western palates, so approach Level 3 with caution. **\$ L D**

**MAI'S THAI RESTAURANT** 1411 E. Tenth St., Jeffersonville IN, 282-0198. With a broad range of well-prepared and authentic Thai dishes, Mai's is the eatery to beat among the metro area's Thai restaurants. For both authenticity and quality, it's right up there with the top Thai places in New York, San Francisco and Seattle. **\$ L D**

**SALA THAI** 8125 Bardstown Rd., 231-1992, 10403 Glenmary Farm Dr., 493-3944. This entry on the growing list of Thai restaurants is gaining fans, partly because it is vegetarian- and vegan-friendly. **\$ L D**

**SIMPLY THAI** 323 Wallace Ave., 899-9670, 12003 Shelbyville Rd, 690-8344. Owner Mahn Saing and his wife, a classically trained Thai chef, are pleasing diners in St. Matthews and Middletown. Their menu of traditional Thai dishes, well-made sushi and a few upscale Thai-style "fusion" dinner items use many ingredients from their small home garden. **\$ L D ☺**

**TAN THAI RESTAURANT** 4510 Charlestown Rd., New Albany IN, 948-2012. It's in a strip mall, but the folks who run Tan Thai create a distinctive atmosphere by hanging sheer white scrims that divvy the room up into serene little chambers. The menu of Thai specialties is small — just a dozen or so entrées — but nicely executed and beautifully presented. **\$ L D**

**THAI CAFÉ** 2226 Holiday Manor Center, 425-4815. You'll find this small café tucked into a corner of the "Holiday



**charim** 차림  
Korean Restaurant

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KOREAN STYLE

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4123 Oechsli Ave.  
Louisville, KY 40207

Manor Walk." Owner Chavante Snow and her family offer a small but well-prepared selection of authentic Thai dishes at very reasonable prices. **\$ L D ☺**

**THAI NOODLES** 5800 Preston Hwy., 961-9018. The menu covers Thai standards like pad Thai and curries, with some interesting variations, including several duck items, such as Bangkok duck and pineapple curry duck. Noodle dishes range from flat and thin egg noodle to bean thread and rice noodle. **\$ L D**

**TIME 4 THAI** 2206 Frankfort Ave., 996-7899. This Clifton location has not been propitious for former businesses, but the new owner is veteran restaurateur Pavana Tسانibriboon who has had restaurants in Thailand, Florida and New Jersey. The elegantly redone interior is matched by some unusually elegant dishes, such as the volcano Cornish hen, a whole bird, marinated with Thai herbs and spicy chili sauce, which is flambéed at the table. All dishes are cooked to order, so choose your spice level. Gluten-free and vegetarian choices available. **\$ L D ☺**

## ASIAN / VIETNAMESE

**ANNIE CAFE** 308 W. Woodlawn Ave., 363-4847. Annie Cafe ranks not just as one of the better Vietnamese restaurants, but one the city's best of any variety, particularly when value and price are taken into account. Authentic Vietnamese food is made with care and served with pride. **\$ L D**

**CAFÉ MIMOSA** 1543 Bardstown Rd., 459-1259. Owner Phat Le, serving his Vietnamese, Chinese and pan-Asian dishes to happy regulars, might finally wean Louisvillians from referring to his building as the former Lentin's. **\$ L D ☺**

**CAFÉ THUY VAN** 5600 National Turnpike, 366-6959. A bit off the beaten track, this South End spot is true, authentic Vietnamese. Friendly service overcomes any language barrier, and prices are hard to beat. Don't miss the *banh mi*, traditional Vietnamese sandwiches. **\$ L D**

**FLA QUE** 1019 Bardstown Rd., 238-3981. La Que provides the lower Highlands with a dependable, economical Vietnamese menu that includes some dishes from other Asian cuisines. **\$ L D ☺**

**LEMONGRASS CAFÉ** 11606 Shelbyville Rd., 244-7110. Lemongrass Café offers an appealing blend of Vietnamese, Thai and Chinese fare in a simple setting that transcends an obviously low budget with style and grace. **\$ L D ☺**

**NAMNAM CAFÉ** 318 Wallace Ave., 891-8859. This small St. Matthews Vietnamese restaurant has gained many enthusiastic fans who flock there for the *pho*, the *banh mi* and other authentic Vietnamese dishes. **\$ L D ☺**

**PHO BA LUU** 1019 E. Main St., 384-6822. This Butchertown restaurant focuses on Vietnamese street food such as *pho*, the classic noodle soup, and *banh mi* sandwiches. The very cool repurposed space was once a welding shop; its large open spaces and high ceilings make for an elegant place to sip sweet iced coffee or munch on an Imperial roll or tuck into a rice or noodle bowl. Fast casual service at lunch; after happy hour the full bar and large patio have full service. **\$ L D ☺**

**VIETNAM KITCHEN** 5339 Mitscher Ave., 363-5154. This little South End storefront is well worth seeking out. The chef goes beyond the ordinary, preparing authentic Vietnamese dishes of unusual subtlety and flavor. We have yet to be disappointed with the quality of the food or service. **\$ L D ☺**

**YEN HAPA** 2245 Bardstown Rd., 456-2022. This fast-casual Highlands spot features soups (Vietnamese *pho*), noodle salads and stir-fried noodles. Focus is on Vietnamese dishes with tastes of Thailand, Cambodia and Singapore too. **\$ L D**

**ZEN GARDEN** 2240 Frankfort Ave., 895-9114. Vegetarians with a philosophical bent have found a combination guru and den mother in Zen Garden's owner Coco, who serves up sincere and soulful Asian vegan dishes. **\$ L D ☺**

## CAJUN / CREOLE

**J. GUMBO'S** 2109 Frankfort Ave., 896-4046, 8603 Citadel Way, 493-4720, 103 Quartermaster Crt., Jeffersonville IN, 282-7823. Former jockey Billy Fox has created a popular mini-chain serving hearty, affordable Cajun cuisine. The drunken chicken is addictive. **\$ B L D ☺**

**LOU ORLEANS** 430 W. Muhammad Ali Blvd., 654-7927. There is Cajun food on the lunch buffet: always chicken sausage gumbo and a salad bar, and a rotating selection of red beans and rice, jambalaya, Cajun smothered potatoes with shrimp, Cajun smothered cabbage and sausage and fresh sautéed vegetables with chicken. An à la carte lunch menu includes po' boys and gumbo. **\$ L**

**SELENA'S AT WILLOW LAKE TAVERN** 10609 LaGrange Rd., 245-9004. This Cajun/Creole place in a renovated Anchorage roadhouse continues to find fans. Shrimp or



fish with Manale sauce is a tribute to Pascal Manale's in New Orleans. \$\$ **Br L D** 🍷🍴

## CUBAN / CARIBBEAN

**CUBAN FLAVOR** 5700 Outer Loop, 618-2181. The flowering of Cuban/Caribbean cuisine is reaching out beyond the city. This little place, in a strip mall, of course, brings black beans and rice and pork *asado* to Okolona. \$ **L D**

**EL RINCON CUBAN RESTAURANT** 8118 Preston Hwy., 742-2768. Bringing Cuban cuisine to Okolona. Along with familiar dishes such as *arroz con pollo*, the menu also includes specialties such as *tasajo* (braised beef in tomato sauce), *ajiaco* (a root vegetable stew made with *malanga*, *yucca* and corn) and *cremas* — a variety of pureed vegetable soups. \$ **L D**

**HABANA BLUES TAPAS RESTAURANT** 320 Pearl St., New Albany IN, 944-9760. Owner Leo Lopez has rebooted his restaurant concept in a former bank; (the safe is still there, behind the bar) and installed in the front of the restaurant is a recreation of the raft he built to emigrate from Castro's Cuba when he was 18. Cuban-style tapas on the menu, also a half-dozen *bocaditos* (sandwiches) and a few dinner dishes such as *paella Valenciana* and *arroz con pollo*. Live music nightly — tango, flamenco and salsa. \$\$ **L D** 🍷🍴

**HAVANA RUMBA** 4115 Oechsli Ave., 897-1959, 12003 Shelbyville Rd., 244-5375. A true taste of Old Havana can be found at both locations of this consistently busy Cuban restaurant. Bountiful servings of Cuban fare as good as any in Key West or Miami, not to mention a hopping mojito bar, have earned Havana Rumba a place on our short list of local favorites. \$\$ **L D** 🍷🍴

**HAVANA RUMBA & TAPAS BAR** 2210 Bardstown Rd., 749-4600. The Havana Rumba family brings Cuban food to the Douglass Loop, and adds a large selection of Spanish tapas as well. Fans have also spoken reverently of the mojitos and other cocktails in the stylish bar. \$ **L D** 🍷🍴

**LATIN CAFÉ** 6334 W. Hwy 146, 241-9793. This restaurant out in the eastern suburbs serves breakfast, lunch and dinner born of an eclectic menu of Cuban/Caribbean dishes and American standards. You can find chicken salad and ceviche, an English breakfast and a Spanish omelet, a Cuban sandwich and tacos, *lechón asado* and *pollo con mojo criollo*. \$\$ **B L D**

**MI SUEÑO** 3425 Bardstown Rd., 709-4526. The name translates as "My Dream," an honest little bodega and hot table restaurant serving Latin groceries and a variety of Cuban-centric Latin dishes at really affordable big-city ethnic eatery prices. Those who've discovered this inconspicuous place give it high praise for excelling in its niche. \$ **B L D**

**NAILA'S CARIBBEAN** 1370 Veterans Pkwy., Jeffersonville, IN 725-0399. This little place is behind the Famous Dave's BBQ restaurant; look for the tiki awning. Inside, look for island fare like jerk wings with plantain chips, as well as Indian-inspired items like curries, and when available Trini fried whole fish. \$\$ **L D**

**ROOF TOP GRILL** 708 Louis Coleman Jr. Dr., 785-4069. This spot off Broadway is authentically Jamaican, its brightly colored chalk menu offering items such as jerk chicken, jerk rib tips, curry chicken and oxtails, also meatless collard greens and cabbage. \$ **L D**

## EUROPEAN / FRENCH

**BISTRO LE RELAIS** 2817 Taylorsville Rd. (Bowman Field), 451-9020. This art deco spot makes stylish use of an historic 1920s airport building to present elegant modern French cuisine. Owner Anthony Dike's refocus of the restaurant around a bistro menu continues its popularity. \$\$\$ **D** 🍷🍴

**BRASSERIE PROVENCE** 150 N. Hurstbourne Pkwy., 883-3153. This Provençal-style brasserie serves classical and Southern French specialties, the comfort

food enjoyed by owner Guy Genoud in his childhood home of Cannes, France. Dine like the French do on fish and seafood, a variety of meat and fowl, a daily "*plat du jour*", French cheese and charcuterie, specialty cocktails, draft beer and a large selection of French wine. \$\$\$ **L D** 🍷🍴

**GHYSLAIN** 1215 Herr Ln., 690-6001. The NuLu location of this French bistro and patisserie will be closed for a year to facilitate nearby hotel construction. The Westport Village location remains open for breakfast, lunch and dinner, serving grilled baguettes, croque monsieurs, panini, quiches, soups, salads, and fine chocolates and lovely pastries. \$\$ **B L D**

## EUROPEAN / GERMAN

**EIDERDOWN** 983 Goss Ave., 290-2390. The popular Germantown restaurant pioneer closed briefly to reimagine itself. Worrying that their menu had become a



bit too pricey for the neighborhood, their new concept will offer simpler, more moderately priced foods with a German-American accent. \$\$ **L D** 🍷

**GASTHAUS** 4812 Brownsboro Center, 899-7177. Michael and Annemarie Greipel came here with their five kids in 1993, straight from North Rhine-Westphalia to St. Matthews. Tiny lights twinkle from strands of fake red geraniums. But the hearty German fare — *schnitzels*, *sauerbraten* and *rouladen* with red cabbage and dumplings — is the real thing. \$\$\$ **D**

## EUROPEAN / IRISH

**IRISH ROVER** 2319 Frankfort Ave., 899-3544. Owner Michael Reidy is the Irish rover, having come to the U.S. from County Clare in 1984. His saloons are as smooth as Guinness, as warm as fish and chips, as genuine as Scotch eggs. The Frankfort Avenue building dates from 1859. \$ **Br L D** 🍷🍴

**MOLLY MALONE'S** 933 Baxter Ave., 473-1222, 3900 Shelbyville Rd., 882-2222. A carefully constructed replica of a modern urban Irish pub, Molly Malone's, a worthy addition to the city's eating and drinking scene, has added a second, suburban location. Both are as authentically Irish as the Wearin' o' the Green. \$\$ **L D** 🍷🍴

**MORE SHENANIGAN'S** 4521 Bardstown Rd., 493-3585. \$ **L D** 🍷🍴

**O'SHEA'S TRADITIONAL IRISH PUB** 956 Baxter Ave., 589-7373. The O'Shea family has been operating an Irish pub since the early 1900s. Today they have one of the most popular pubs on the entire Bardstown-Baxter corridor. Diners of all ages like its burgers, flat breads, sandwiches and fish and chips. When music fills the rooms, it's great to be Irish, even if you're not. \$\$ **L D** 🍷🍴

**PATRICK O'SHEA'S** 123 W. Main St., 708-2488. This downtown Irish bar was one of the first to open in the Whiskey Row complex. Crowds have been elbowing in for upscale Irish-inflected bar food and plenty of sports talk. \$\$ **L D** 🍷🍴

**SHENANIGAN'S IRISH GRILL** 1611 Norris Pl., 454-3919. Not just a neighborhood tavern (although it's a fine neighborhood tavern), Irish-accented Shenanigan's goes an extra step with an estimable selection of memorable burgers. \$ **L D** 🍷🍴

## EUROPEAN / ITALIAN

**ADRIENNE'S ITALIAN RESTAURANT** 129 W. Court Ave., Jeffersonville IN, 282-2665. A part of the dining renaissance on the sunny side of Louisville, Adrienne's has been pleasing Indiana diners with home-style Italian dishes. The owners also operate Adrienne's Bakery in Jeffersonville. \$\$ **L D**

**AMICI** 316 W. Ormsby Ave., 637-3167. Satisfying traditional Tuscan dishes are served in this interesting — and supposedly haunted — Old Louisville building. Dine inside or on the romantic patio on a lovely summer evening. There's no extra charge if the ghosts want to share your penne alla *Lorenzo* or *Valpolicella*. \$\$ **L D** 🍷

**ANSELMO'S ITALIAN BISTRO** 1511 Bardstown Rd., 749-0444. Highland residents hankering for simple, traditional, filling Italian dishes can find just that in this Italian bistro. The menu offers what one would expect: pizza, pastas, lasagna — at reasonable prices. \$\$ **L D** 🍷

**AT THE ITALIAN TABLE** 2359 Frankfort Ave., 883-0211. Chef Gina Stipo has a real osteria in her Crescent Hill house, serving dinners Wednesday through Saturday at two communal dining tables, imported from her former digs in Italy. Book now for later in the spring — both her dinners and Tuesday night hands-on cooking classes fill up fast. \$\$\$ **D**

**BELLA ROMA AUTHENTIC ITALIAN RESTAURANT** 134 E. Market St., New Albany IN, 725-9495. Bella Roma adds classic Italian-American choices in a pleasant environment in the midst of New Albany's growing restaurant row. \$\$\$ **L D** 🍷

**BIRRACIBO** 445 S. Fourth St., 915-8113. (Fourth Street Live!) Junior Bridgman's restaurant group joins the fun at Fourth Street Live! with this Italian restaurant. Specialties are artisanal pizzas and a charcuterie station behind the bar, served alongside wine and craft beer. After all, "birra" is Italian for beer, and "cibo" means meal. \$\$\$ **L D** 🍷🍴

**BISTRO 42** 6021 Timber Ridge Dr., 632-2552. Another entry in the dining choices at Prospect Village shopping center. This little family-run place, serving pasta, sandwiches and Italian and American dishes is proud of its 5-cheese 3-meat Bistro lasagna and their 3-hour honey-baked ham, offered at an attractive price. \$\$ **L D** 🍷🍴

**BLU ITALIAN GRILLE** 280 W. Jefferson St. (Louisville Marriott), 627-5045. BLU offers upscale Italian cuisine in a handsomely configured dining room. From Tuscan



grilled prawns to house-made ravioli to espresso-dusted pork chop and seafood risotto, diners are sure to find agreeable fare of BLU's menu. \$\$\$ **B Br L D** 🍷🍷

**BUCA DI BEPPO** 2051 S. Hurstbourne Pkwy., 493-2426. Buca di Beppo's recipe has all the necessary ingredients: huge portions of excellent food served with flair and the Buca scene is fun, a conscious parody of the exuberant decor of family Italian-American restaurants of the 1950s. \$\$ **L D** 🍷🍷

**CARRABBA'S ITALIAN GRILL** 617 S. Hurstbourne Pkwy., 412-2218. Not your ordinary suburban shopping-center franchise eatery. This place dramatically exceeds expectations. From warmed bread dishes with quality olive oil to first-rate Italian-American fare at reasonable prices. \$\$\$ **L D** 🍷🍷

**CIAO** 1201 Payne St., 690-3532. New owners Jesse Francis and Fred Pizzonia have resurrected the old Baxter Station space, and brought in Luigi Gelsomini, who runs Luigi's Pizzeria & Pasta on Main St. to operate the new restaurant. An extensive makeover adds a modern, eclectic atmosphere for Italian dishes at lunch and dinner. \$\$ **L D** 🍷🍷

**COME BACK INN** 909 Swan St., 627-1777, 415 Spring St., Jeffersonville IN, 285-1777. With both locations being in urban neighborhoods, Come Back Inn looks pretty much like any other neighborhood saloon. But unlike other neighborhood saloons, these house a family Italian spot that wouldn't be out of place in Chicago or Brooklyn. \$\$ **L D** 🍷

**DELFINO'S ITALIAN BISTRO** 3701 Hopewell Rd., 749-3935. An old-school Italian eatery with many expected pleasures and few surprises. Pastas and pizzas and subs, chicken parmesan or eggplant, Tuscan grilled steak and cannoli and tiramisu for dessert. \$\$ **L D**

**DIFABIO'S CASAPELA ITALIAN RESTAURANT** 2311 Frankfort Ave., 891-0411. Reminiscent of a menu that harks back to the red-checked tablecloth and Chianti bottle era of Italian restaurants. Look for baked stuffed

mushrooms and toasted ravioli, veal parmesan and chicken piccata, and your choice of pastas with your choice of sauce. \$\$ **D** 🍷

**MARTINI ITALIAN BISTRO** 4021 Summit Plaza Dr. 394-9797. Now locally owned, Martini's continues to serve hearty, well-fashioned Italian entrées, pastas and pizzas, a comfortable approximation of a Tuscan trattoria. An open kitchen with wood-fired oven gives a peek at the culinary goings-on. \$\$\$ **L D** 🍷🍷

**MERCATO ITALIANO** 10640 Meeting St., 690-3200. The newest addition to Fernando Martinez's portfolio is this Italian market and casual sit-down restaurant in Norton Commons. James Swihart, formerly a chef at Cena, is in charge of the kitchen, which will offer lunch (sandwiches, flatbreads, pasta dishes and salads) and more substantial choices at dinner, but at a moderate price point. In the market section customers can buy cheeses, bread, charcuterie, packaged pastas and sauces, tiramisu and cannoli. \$\$\$ **D** 🍷

**OLD SPAGHETTI FACTORY** 235 W. Market St., 581-1070. One of the original ventures of this national firm. Bright and noisy, it offers well-made if basic Italian family fare and dishes it out for surprisingly low prices. \$\$ **L D** 🍷

**THE OLIVE GARDEN** 1320 Hurstbourne Pkwy., 339-7190, 9730 Von Allmen Ct., 425-3607, 4805 Outer Loop, 968-2978, 1230 Veterans Pkwy., Clarksville IN, 218-8304. The top property of the Darden chain, Olive Garden now operates more than 500 properties and bills itself as the leading Italian restaurant in the casual dining industry. Hearty pastas of all shapes and sauces, appetizers and combo platters all carry the Italian theme. \$\$ **L D** 🍷

**PESTO'S ITALIAN RESTAURANT** 566 S. Fifth St., 584-0567. Offices for blocks around empty into this bustling Italian eatery for weekday lunches featuring hearty platters of lasagna, zesty salads, red wine and iced tea.

On Saturdays, the kitchen switches over to a special Persian menu. \$\$ **L D**

**PORCINI** 2730 Frankfort Ave., 894-8686. This anchor trattoria of the Crescent Hill dining scene has been serving up risotto, *ossobuco* and *bistecca* since 1992. Crowds wait at the popular bar for one of the tables — or just wait at the bar. \$\$\$ **L D** 🍷🍷

**ROC RESTAURANT** 1327 Bardstown Rd., 459-7878. New York City chef/restaurateur Rocco Cadolini, drawn to his in-laws' hometown, has transformed the house that was Emma Lou's Café (and before that, Butterfly Garden Café). In the new kitchen in the back, Cadolini and his chefs will prepare the cuisine of his native Sorrento. The front garden will include a pergola to be planted with grapevines. The first floor has a large bar and casual dining, and upstairs sees a more formal white tablecloth space. \$\$\$ **Br D** 🍷🍷

**ROMANO'S MACARONI GRILL** 401 S. Hurstbourne Pkwy., 423-9220. The Italian-style menu at this casual, Dallas-based family chain includes appetizers, salads, pastas, veal and desserts. Chefs entertain while creating wood-fired pizzas. \$\$ **L D** 🍷

**SILVIO'S ITALIAN RESTAURANT** 104 Fairfax Ave., 883-6369. Owned by one of the Melillo family, fondly remembered for their NuLu restaurant before NuLu became popular, this St. Matthews spot evokes the classic New Jersey style Italian restaurants of the "Big Night" era: baked pasta dishes, cheese-stuffed rice balls, pasta fagiolle, and eggplant Parmesan. \$\$ **L D** 🍷

**SPAGHETTI SHOP** 4657 Outer Loop, 969-5545, 4510 Charlestown Rd., New Albany IN, 944-5400. Baked pasta dishes, subs, salads and appetizers are prepared while you wait. \$ **L D**

**STEVE-O'S ITALIAN KITCHEN** 4205 W. Hwy. 146, LaGrange KY, 222-0300. Outstanding pizzas and fine family-style Italian-American dishes make this casual eatery just off I-71 at Buckner well worth a special trip out from the city. \$\$ **L D**

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**TUSCANY ITALIAN RESTAURANT** 165 Outer Loop, 363-0308. Adding an appetizing option to a stretch of the South End that hasn't been over-served by restaurants, this good-sized storefront near New Cut Road boasts a Mexican chef who demonstrates an expert's hand with hearty, red-sauced Italian-American fare at a price that's right. **\$ \$ L D** ☹️

**VOLARE** 2300 Frankfort Ave., 894-4446. The name evokes Sinatra, pasta with tomato sauce and candles in Chianti bottles, but stylish Volare kicks that image up a notch. With a combination of Italian standards and monthly menu updates, Chef Josh Moore has secured Volare a top spot for suave Italian dining. Its U.S.D.A. Prime barrel-cut beef program has received rave reviews.

## EUROPEAN / SPANISH

**ARTESANO TAPAS VINO Y MAS** 1321 Herr Ln., 708-2196. Fernando Martinez (he's the owner of Guacamole, Cena, M&BB and more) joins the dining mix at Westport Village with this casual and authentic Spanish tapas restaurant. Look for dishes such as wood-fire roasted octopus and potatoes and individual servings of paella, Iberico ham sliced to order, and larger sharable plates. **\$ \$ B Br L D** ☹️

**MOJITO TAPAS RESTAURANT** 2231 Holiday Manor Center, 425-0949. An offshoot of the popular St. Matthews Cuban restaurant Havana Rumba, Mojito quickly established its own identity as the East End spot for Spanish-inspired small plates with a global taste profile. Always crowded on weekends; no reservations, but call ahead to get high on the waiting list. **\$ \$ L D** ☹️

## INDIAN

**BAWERCHI** 1613 Bardstown Rd., 409-8484. This modest Indian restaurant serves both vegetarian and meat dishes, including several preparations using goat meat. All meats served are halal certified. The varied menu offers dishes from all regions of India: khorma, curries, paneers and naan. Desserts include mango lassi. **\$ \$ L D** ☹️

**BOMBAY GRILL** 216 N. Hurstbourne Pkwy., 425-8892. With its broad array of Indian regional specialties including the requisite lunch buffet, this spot in The Forum on Hurstbourne is winning praise for its aromatic flavors and bountiful portions. **\$ \$ L D**

**CLAY OVEN INDIAN RESTAURANT** 12567 Shelbyville Rd., 254-4363. Northern Indian cuisine with a focus on the clay oven specialties of the region, including some Nepalese dishes, like goat curry and chicken mo-mo (a kind of chicken and dumplings dish). Also selections of lamb dishes and, of course, a large vegetarian menu. **\$ \$ L D**

**DAKSHIN INDIAN RESTAURANT** 4742 Bardstown Rd., 491-7412. This Indian restaurant has won many fans with its aromatic and spicy Southern Indian fare to the Buechel-Fern Creek neighborhood in the Eastland Shopping Center. **\$ \$ B L D** ☹️

**KASHMIR INDIAN RESTAURANT** 1277 Bardstown Rd., 473-8765. One of the city's most popular Indian restaurants, Kashmir is casual, neither posh nor expensive, and it produces an extensive menu of seemingly authentic Indian fare. **\$ \$ L D** ☹️

**LITTLE INDIA CAFÉ** 2956 Richland Ave., 479-3353. It's sort of an Indian fast-food place. The menu includes appetizers such as lentil soup and *mirchi bajji* — fried lentil-battered stuffed peppers — followed by Northern lamb and vegetarian entrées, *tandoori* chicken and kebabs. There's also a selection of Indian breads. A Punjabi-style (Northern Indian) lunch buffet is for those who want really fast service. **\$ L D** ☹️

**SHALIMAR INDIAN RESTAURANT** 1820 S. Hurstbourne Pkwy., 493-8899. Modern and sleek in appearance, modest in price, this restaurant has become the patriarch of local Indian restaurants. With a substantial

lunch buffet and a full range of dinner items, it has built a loyal clientele. **\$ \$ L D**

**SHANDAAR INDIAN RESTAURANT** 1801 Priority Way, 261-7391. Fans of this new Indian eatery have been favorably impressed with its fresh, vibrant lunch buffet offerings. **\$ \$ L D**

**TAJ PALACE** 2929 Goose Creek Rd., 423-9692. Focused on Northern Indian cuisine, the menu offers a wide range of chicken, lamb, seafood and vegetarian dishes. Spiciness can be decided by the customer. Lunch buffet and dinner menu. **\$ \$ L D** ☹️

## MEDITERRANEAN/MIDDLE EASTERN

**A.J.'S GYRO CAFÉ** 9280 IN 64, Georgetown IN, 951-1715. **\$ L D** ☹️

**AL WATAN** 3713 Klondike Ln., 454-4406. Classic Arabic dishes home-cooked by friendly people in a cozy environment. That's the recipe that makes Al Watan a destination for lovers of fine Middle Eastern fare. **\$ L D**

**ALADDIN'S MEDITERRANEAN** 37 Bank St., New Albany IN, 489-7969. After bringing a higher level of Middle Eastern cuisine to the still-growing dining scene in New Albany, Aladdin's has moved to the cool new *Underground Station* complex. You will still find well-crafted gyros, chicken *shawarma*, *tabbouleh* and hummus in their sleek new environs. Finish your meal with thick Turkish coffee. **\$ L D** ☹️

**BURNING BUSH GRILLE** 13206 W. U.S. Highway 42, 228-7776. This Prospect-area Mediterranean café serves kebabs, steak, fish and lamb, salads, pizza, gyros and Balkan burgers. **\$ L D** ☹️

**CAFÉ 360** 1582 Bardstown Rd., 473-8694. Highlands diners enjoy an eclectic and international menu at the friendly corner place, with Southern fried catfish and Indian lamb *biryani* in immediate juxtaposition. You can get it all, diner-style, just about 24/7. **\$ B L D** ☹️

**CASPIAN GRILL PERSIAN BISTRO** 2716 Frankfort Ave., 290-6050. Middle Eastern food of an above-average quality. Kabobs and hummus, of course, but also shirazi salad with tomatoes, cucumbers and onions in a lemony dressing, and chicken stew with pomegranate and walnuts. **\$ L D**

**EAT A PITA** 2286 Bardstown Rd., 473-7482. Enjoy Mediterranean-Middle Eastern favorites, as well as the addition of a few "American" sandwiches — on fresh pita, of course. **\$ L D**

**THE FALAFEL HOUSE** 1001 Bardstown Rd., 454-4407. This small Highlands spot is strategically situated to offer quick and affordable sustenance along the Bardstown-Baxter entertainment strip. Look for the usual Middle Eastern fare in a casual, quick-service setting. **\$ \$ L D** ☹️

**GRAPE LEAF** 2217 Frankfort Ave., 897-1774. Relatively recent renovations and an expanded menu have elevated the Grape Leaf to destination status, placing it well above the generic Middle Eastern eatery niche. Prices remain affordable, while the food and mood now justify a special trip. **\$ \$ L D** ☹️

**JERUSALEM KITCHEN** 4413 Saint Rita Dr., 614-6465. Little Jerusalem Café has moved from the Iroquois Manor area and moderately rebranded itself. You can still find a range of Mediterranean dishes here, *schwarma* and *fattoush*, gyros and hummus and so on. **\$ L D**

**LITTLE GREEK FRESH GRILL** 4600 Shelbyville Rd., 690-8348. This Arkansas-based chain is now serving *dolmades* and *spanikopita*, pita sandwiches and wraps, a variety of skewers and *mousaka* and *pastitsio*. **\$ \$ L D** ☹️

**MASALA GRILL** 528 S. Fifth St., 562-0202. **\$ L**

**MIRAGE MEDITERRANEAN RESTAURANT** 4100 Preston Hwy., 363-7788. Preston Highway's international restaurant row is enriched by this Middle Eastern eatery, run by the owners of the now-defunct Little Jerusalem. Gyros, hummus, *falafel* — what one

would expect, but done with attention to details and a flair for flavor. **\$ \$ L D** ☹️

**PASHA'S MEDITERRANEAN** 3904 Bardstown Rd., 409-4532. All the usual suspects for a Mediterranean café: hummus, *baba ganoush*, *falafel*, *kibbe* — as sandwiches or as dinner plates. A selection of hookahs, too. **\$ \$ L D** ☹️

**PITA PIT** 9816 Linn Station Rd., 565-1220, 12537 Shelbyville Rd., 565-1220. A franchise operation dedicated to cramming all sorts of fillings into a flatbread pocket. Chomp on a chicken Caesar pita, or a Philly steak pita. Many veggie selections, from garden vegetables to *falafel* to hummus and *baba ganoush*. They're open for breakfast too: ham 'n' eggs and sausage scramble to go. **\$ L D**

**PRINCE HOOKAH LOUNGE** 1489 S. Fourth St., 618-4201. With the Highlands just about packed as full as possible with hookah bars, now Old Louisville residents can drop in for a puff at the corner building that has seen many owners and incarnations over the years, and have a burger, or a turkey sandwich, some *falafel* or hummus or wings. **\$ L D** ☹️

**SAFFRON'S** 131 W. Market St., 584-7800. An unassuming location in an odd spot downtown, but a most pleasant space inside, with food and service that continues to please regulars and delight visitors. The popular menu items continue to be rack of lamb, roasted duck *jesenjoon*, salmon and kebabs. **\$ \$ \$ L D** ☹️

**SAFIER MEDITERRANEAN DELI** 641 S. Fourth St., 585-1125. You can get standard American fare at this welcoming downtown quick-eats spot, but who'd do that when you can enjoy such appetizing Arabian delights as hummus, *mutabal*, *falafels* and the gyro-like (only better) *shawarma* beef-on-pita sandwich? **\$ L D** ☹️

**SAM'S GYRO** 9104 Taylorsville Rd., 491-1182. This Hikes Point hummus and kebab joint has won fans with its, tasty food and friendly service. The menu features everything you would expect from a typical Eastern Mediterranean menu: *falafel*, *tabouli*, gyros, *baklava* and *spanakopita*. **\$ L D** ☹️

**SHIRAZ MEDITERRANEAN GRILL** 2226 Holiday Manor Center, 426-9954, 201 N. Hurstbourne Pkwy., 426-3440, 3521 Poplar Level Rd., 632-2232, 237 S. Fifth St., 742-1058, 4614 Chamberlain Ln., 919-9014. From a tiny neighborhood storefront, Shiraz quickly grew out of its original location and expanded into a local mini-chain. In all its locations, Shiraz shines with authentic Persian (Iranian) cooking, such as char-grilled kebabs, fine pitas and lavish bread. **\$ L D** ☹️

**TAZIKI'S MEDITERRANEAN CAFÉ** 13317 Shelbyville Rd., 244-6222. At this Alabama-based chain the food is made fresh daily with vegan and gluten-free choices. The menu includes grilled chicken roll-ups, a grilled tilapia sandwich with dill-caper sauce, gyros, a grilled vegetable and rice plate, roasted potatoes and *baklava*, along with beer and wine. **\$ \$ L D** ☹️

**ZAD MODERN MEDITERRANEAN** 1616 Grinstead Dr., 569-1122. Nabil Al-Saba, the owner of Clifton's The Grape Leaf, has taken over the former location of Pita Delites, updated and refreshed the interior and rebadged it Zad Modern Mediterranean. The menu will update the usual Middle Eastern version of Mediterranean cuisine, with the addition of some new salads and Mediterranean and Moroccan stews. **\$ \$ L D**

**ZOE'S KITCHEN** 500 W. Jefferson St., 585-0000, 4126 Summit Plaza Dr., 329-8963, 3723 Lexington Rd., 409-8963. This chain has been growing throughout the South and Southwest, and now has three Louisville locations. An eclectic menu offers kabobs, hummus, quesadillas, roll-ups, pita sandwiches and chicken, tuna and shrimp salads. **\$ L D**

## LATIN AMERICAN

**LA GUANAQUITA** 4231 Taylor Blvd., 822-1343. This South End spot serves the dishes of Guatemala and Honduras: *pupusas* and *baledas* and *pescado frito* (fried



fish), served whole, head and tail on, garnished with lime wedges and avocado slices. \$\$ **L D** ☺

**ME GUSTA LATIN KITCHEN & BAR** 129 W. Main St., 583-5505. The owners of this Whiskey Row space have introduced a pan-Latin menu featuring *quesadillas*, *tacos* and *fajitas*, plus a Cuban sandwich and steak *tampiqueno* at lunch. For dinner, you'll find the Argentinian mixed grill *parillada* and marinated lamb shank with Peruvian spices. \$\$ **L D** ☺☹

**NAHYLA'S RESTAURANT** 12220 Shelbyville Rd., 822-1808. This Middletown restaurant serves Venezuelan food. Tequeños are a deep-fried cheese stick, served with a habanero mayo dip. A variety of arepas and specialties like Pebeñon, a beef dish similar to ropa vieja, with shredded beef, black beans, rice, fried plantain and a fried egg. \$\$ **L D**

**YUMMY POLLO** 4222 Bishop Ln., 618-1400. You can get Peruvian-style charcoal roasted chicken here by the piece, half or whole bird. American-style side dishes include fried or mashed potatoes, rice, steamed vegetables, slaw and pasta salad. \$ **L**

## MEXICAN

**BAZO'S FRESH MEXICAN GRILL** 4014 Dutchmans Ln., 899-9600, 1907 S. Fourth St., 899-9746, 1250 Bardstown Rd., 694-0040. Three locations now scattered around from Old Louisville to the Highlands to Dupont Circle of this pleasant local chain offer fine fish tacos and simple fast-food Mexican fare in an inexpensive, casual atmosphere. \$ **L D** ☺

**Café Aroma** 2020 Brownsboro Rd., 618-3434. This little shop along the lower Brownsboro food corridor touts "a world of flavor with a Mexican flair." It's mostly Mexican and really mostly good, according to our friends in the neighborhood. Affordable, casual and filling. \$ **L D**

**CANCÚN** 808 Lyndon Ln., 883-1924. Another Mexican restaurant has taken over the Lyndon-area space that recently was Hay Chi Wa Waa. The extensive menu offers familiar dishes, combination platters, and steak and seafood specialties like carne bandito and tostados de ceviche. \$\$ **L D** ☹

**CASA FIESTA** 10000 Brownsboro Rd., 423-4604. This Mexican restaurant in the Summit area has impressed diners with its clean, modern ambience and its generous portions for reasonable prices. \$ **L D** ☹☺

**CHIPOTLE MEXICAN GRILL** 315 S. Fourth St., 584-8606, 10333 Westport Rd., 526-5170, 1075 Bardstown Rd., 452-8990, 13303 Shelbyville Rd., 244-7173, 420 S. Hurstbourne Ln., 425-3017. Now with five Louisville locations, this increasingly popular Tex-Mex chain, with an emphasis on cooking with humanely-raised meat products, seems to have struck a chord with consumers. \$ **L D** ☺

**CITIZEN 7** 10715 Meeting St., 690-6390. South American street food joins the dining choices at Norton Commons with this Latin-themed place with a margarita menu at the bar. The dining menu offers small plates such as short rib empanada, mojo pork belly and salads, with entrees such as churrasco and Peruvian-style roast chicken. \$\$ **L D** ☹☺

**COCONUT BEACH TACOS & CERVEZA** 2787 S. Floyd St., 634-2843. The menu here is anchored by bargain-priced tacos created to lure in U of L students from nearby (the place is across from Papa John's Cardinal Stadium), as well as burritos, empanadas and tortas. Come the weekend, the huge space is converted into a bar and dance club. \$ **L D** ☹☺

**CON HUEVOS** 2339 Frankfort Ave., 384-3027. As the name implies, this is Mexican breakfast, so you can get all your favorites *con huevos* (with eggs) or without. Expect *huevos rancheros*, *chilaquiles*, breakfast-style *enchiladas* (with eggs, of course), *frijoladas*, *churros*, and *molletes*. Tortas and tacos at lunch, too. \$ **B Br L**

**EL BURRITO LOCO** 9904 Linn Station Rd., 425-5465. \$\$ **L D** ☹☹

**EL CAPORAL** 2209 Meadow Dr., 473-7840, 1909 Blankenbaker Pkwy., 266-9605. Louisville's growing Mexican-American community has fostered a happy trend: excellent, authentic Mexican food. El Caporal bridges the gap between the Latino and Anglo communities. \$ **L D** ☹

**EL MARIACHI** 9901 La Grange Rd., 413-5770. Fans of this Mexican restaurant, situated between a bakery and an ethnic grocery, find much to rave about: *tacos* and *burritos* made with the bakery's fresh tortillas, funky authentic fillings, and quick, friendly service. \$ **B L D** ☹

**EL MICHELADAS** 3027 S. Fourth St., 742-9687. This near-south side bar specializes in *micheladas*, the popular Mexican drink made with beer, lime juice and various sauces and spices (think a Mexican version of a bloody Mary). It serves lots of Mexican bar food appetizers like *nachos*, and offers karaoke as well. \$ **L D** ☹

**EL MOLCAJETE** 8106 Preston Hwy., 742-3485, 3022 S. Third St., 638-0300. \$\$ **L D** ☹☹

**EL MOLCAJETE** 2932 S. Fourth St., 638-0300. You can get gringo-style *tacos* (with shredded lettuce, cheese & sour cream) at this south-end Mexican joint. But if you come here, why not eat like a native? Lash your pork, beef and chicken *tacos* with fresh-squeezed lime juice and a heap of sliced radishes. Want to get truly authentic? Step up to beef tongue (*lengua*), intestine (*tripas*) or brain (*sesos*). \$\$ **L D** ☹☹

**EL MUNDO** 2345 Frankfort Ave., 899-9930. This crowded, noisy little Crescent Hill storefront offers creative renditions of Mexican regional specialties that make most diners want to yell "¡Olé!" The setting may lack the trendy flair of Rick Bayless' Frontera Grill in Chicago, but the fare mines a similar vein and does so nearly as well. \$ **L D** ☹☺

**EL NOPAL** (21 Locations) These locally owned restaurants have become a growing mini-chain that now numbers twenty, winning popularity on the basis of delicious and

inexpensive Mexican fare in comfortable surroundings. \$ **L D** ☹☺

**EL RANCHERO** 2918 Hikes Ln., 410-5668. Aficionados of Mexican food speak well of the *nacho grande*, *tostadas de ceviche* and spicier-than-usual *queso*. \$\$ **L D** ☹

**EL RIO GRANDE** 10001 Forest Green Blvd., 632-2403. A Mexican restaurant has taken over the expansive space that once was Limestone. Patrons report good experiences, with both the food and the service. \$\$ **L D** ☹☹

**EL SOMBRERO** 2784 Meijer St., Jeffersonville IN, 285-0109. An Indianapolis restaurant group has taken over the old Bearno's near Meijer in J'ville, and opened this "Americanized Mexican" restaurant. \$ **B L D** ☹

**EL TACO LUCHADOR** 938 Baxter Ave., 583-0440; 112 Meridian Ave. In addition to all his other restaurant concepts, Chef Fernando Martinez will soon have two *taquerias*: one in the heart of Baxter Ave.'s restaurant row, another in the heart of St. Matthews, in the long-time Meridian Cafe building. There are familiar taco names, such as *carnitas* or *carne asada*, but as the Martinezes have done at their numerous other restaurants, everything gets a clever riff in the kitchen. Call it elevated Mexican street food. And do try the amazing *tortas*. \$ **L D** ☺☺

**EL TARASCO** 5425 New Cut Rd., 368-5628, 110 Fairfax Ave., 895-8010, 9901 LaGrange Rd., 326-9373. El Tarasco's take on Mexican food appeals both to the area's growing Latino population and Anglos who want to enjoy a South-of-the-Border culinary adventure without compromise. \$ **L D** ☹

**EL TORAZO** 1850 S. Hurstbourne Pkwy., 491-7272. A family-oriented Mexican restaurant offers the expected menu items, as well as some more sophisticated dishes, such as *7 mares sopa*, a soup with shrimp, scallops and octopus; *banderillas*, a colorful beef brochette; and *chuleta sabrosa*, a Durango-style grilled steak. \$\$ **L D** ☹☺

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**EL TORO CANTINA & GRILL** 10602 Shelbyville Rd., 489-3839. One of the top Mexican restaurants in the metro, El Toro earns our recommendation for food, service and environment. Tex-Mex dishes are fine, but save room for the authentic Mexican seafood specialties. \$ **L D** ☹

**FIESTA TIME AMIGOS** 8133 Bardstown Rd., 231-2444. \$ **L D** ☹

**FIESTA TIME MEXICAN GRILL** 11320 Maple Brook Dr., 425-9144. \$ **L D** ☹

**GILBERTO'S** 1600 S. Hurstbourne Pkwy., 713-0761. Patrons call the menu here Cali-Mexican; Mexican as served in California. Tacos and fajitas and various combo plates served at very moderate prices. \$ **B L D** ☹

**GUACA MOLE** 9921 Ormsby Station Rd., 365-4823. When Fernando Martinez returned to Louisville, he started his remarkable new restaurant blitz with this East End "creative Mexican" restaurant. As the name emphasizes, the menu explores different moles, and the creativity comes with modern twists on classic Mexican dishes. Fans quickly warmed to the food and the up-to-the-minute cocktail program designed by Martinez's wife Christina. \$\$ **Br L D** ☹

**GUSTAVO'S** 6402 Westwind Way, Crestwood, 243-6950; 1226 Market St., La Grange, 222-4050, 6051 Timber Ridge Dr., 434-7266. Three East End outlets offer "bold Mexican flavors." Everything you would expect — fajitas, burritos, tacos — but also vegetarian options, house specialties like enchiladas verdes, chimichangas, shrimp tacos and pollo feliz (grilled chicken with chorizo and pineapple). \$\$ **L D** ☹

**ISRAEL'S DELICIAS DE MEXICO GOURMET** 1515 E. Market St., New Albany IN, 725-9139. Israel Landon introduced Kentuckiana to his Mexican home-style cooking at La Rosita a few years ago. Now he is back at his original location serving street tacos and Mayan

quesadillas. Weekly specials highlight cuisine from various regions of Mexico, including seafood dishes and new desserts. \$ **L D** ☹

**LA BAMBA** 1237 Bardstown Rd., 451-1418. La Bamba boasts of its "burritos as big as your head." It may be Louisville's most startling case of an eatery that is more than it appears to be, and that goes for both quality and quantity. Franchised and fast-foodish, it pleasantly surprises with genuine Mexican fare and Latino flair. \$ **L D** ☹

**LA HACIENDA GUADALAJARA** 4132 Outer Loop, 384-6427. \$\$ **B L D**

**LA POPULAR** 2521 Seventh St Rd., 636-3688. \$ **L D** ☹

**LA RIVIERA MAYA** 8104 National Turnpike, 361-3566. This South End Mexican restaurant is popular with local Latinos, which is always a good sign. Look for *gorditas* and *carne asada*, as well as familiar fare like *enchiladas*. Word is that the *horchata* is rich and spiced just right. \$ **L D** ☹

**LA ROSITA TAQUERIA** 8730 Westport Rd., 618-4588, 5059 Preston Hwy., 618-2883. For those who crave genuine Mexican tacos, you want them convenient when the urge to scarf one down strikes. These little places will certainly satisfy those cravings. \$ **L D**

**LA SIERRA RESTAURANT AND TAQUERIA** 6501 Shepherdsville Rd., 969-7938. \$

**LAS GORDITAS** 4756 Bardstown Rd., 492-0112. As Louisville's small but thriving Latino community grows, it's now possible to enjoy an authentic Mexico City-style dining experience at this taco and *gordita* wagon that rolls up in the Eastland Shopping Center Thursdays through Sundays only. Family owners and chefs Pat and Esperanza Costas and Ofelia Ortiz are completely bilingual, and as friendly as can be. \$ **D** ☹

**LOLITA'S TACOS** 4222 Poplar Level Rd., 459-4356. This tiny place may look like a fast-food joint, but the food is about as genuine Mexican as you'll find. Crisp or soft

tacos and burritos the size of paper-towel rolls turn a meal here into a real bargain. \$ **L D** ☹

**LOS AZTECAS** 530 W. Main St., 561-8535, 1107 Herr Ln., 426-3994, 9207 U.S. Hwy. 42, 228-2450. Genuine Mexican cuisine has become a viable option in Louisville, thanks to a growing immigrant community. With fresh bar and blender offerings, creative appetizers and comfortable seating, Los Aztecas is one of the best, with tasty Mexican dishes good enough to lure us back again and again. \$ **L D** ☹

**MANGO'S BAR & GRILL** 4632 Hendrik Dr., 671-5291, 1921 Bishop Ln., 749-5300, 6201 Dutchmans Ln., 749-6651. The 3 local outlets of this chain of Mexican-American restaurants serve a Latin lunch buffet seven days a week as well as a full dinner menu. You will find burritos, tacos and tamales, but also several steak dishes and Mexican-style desserts. \$\$ **L D**

**MAYAN CAFÉ** 813 E. Market St., 566-0651. Chef Bruce Ucan arguably kicked off the restaurant renaissance along East Market Street, in the area now known as Nulu. His stylish bistro serves distinctive cuisine from Ucan's native Yucatan Peninsula. \$\$ **L D**

**MEXA TACOS** 3701 Lexington Rd., 290-1334. This fast-casual restaurant features a list of signature steak tacos customizable with house-made salsas, guacamole, peppers and other toppings, such as the special house queso made with poblano peppers. Owner Lorena Casas-Ostos is a steak taco purist, so don't look for chicken or ground meat options here. \$\$ **L D** ☹

**MEXICAN FIESTA** 4507 Bardstown Rd., 491-2922 \$ **L D** ☹

**MI COCINA ON FOURTH** 520 S. Fourth St., 315-0666. Enthusiastic fans report that though the menu of this restaurant in the space just south of the Seelbach lists standard Mexican fare, the execution of those dishes is excellent. Quick service for lunch, a commitment to fresh ingredients and a tasty Happy Hour margarita have earned it good word of mouth. \$\$ **L D** ☹

**MIGO** 2222 Dundee Rd., 882-3279. 2222 Dundee Rd., 882-3279. Tacos, imaginatively conceived by Adam Burruss and Chase Mucirino are the focus of this popular Highlands restaurant. The ambiance is laid-back casual, and the flavor influences come from Brazil, Argentina and even Korea. Co-owner and bar manager Gerald Dickerson has worked up a notable bar and cocktail program as well. \$\$ **D** ☹

**NEW WAVE BURRITOS** 3311 Preston Hwy., 963-2727. The late-night burrito delivery service that has been operating out of borrowed kitchen spaces since late 2014 has moved into its own space — the former Grind Burger location — for the first time. In addition to their five signature burritos new items include tacos, tortas and chicharrones. \$\$ **D** ☹

**PINA FIESTA REAL MEXICAN GRILL** 7895 Dixie Hwy., 995-6775. Fans of Mexican food have another place to try, out along the wide, wide highway. You won't find anything new here, but they say it will be real. \$ **L D** ☹

**PUERTO VALLARTA** 4214 Charlestown Rd., New Albany IN, 945-3588, 125 Quartermaster Ct., Jeffersonville IN, 288-2022, 7814 Beulah Church Rd., 239-4646. \$\$ **L D** ☹

**QDOBA MEXICAN GRILL** (17 locations). This chain operation extends from Louisville to Frankfort and Lexington. Fast-foodish in style, Qdoba edges out its competitors on variety and interesting salsas, plus sizable portions at a price you can afford. \$ **L D** ☹

**RAMIRO'S CANTINA** 2350 Frankfort Ave., 895-3333. Ramiro Gandara's Mexican restaurant in the heart of Crescent Hill's restaurant row has his mom, Tina Ruton Escajeda, in control in the kitchen. Together they deliver some unique menu items, such as *enchiladas verdes*, lobster quesadilla, guacamole burger, and shrimp fajitas. And don't forget Tina's specialty: scratch-made tamales. Vegetarian choices too, and a full bar. \$ **L D** ☹

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**ROSTICERIA LUNA** 5213 Preston Hwy., 962-8898. Tiny and cluttered and very friendly, this little spot on Preston looks like another *taqueria* but the specialty, Mexican-style roasted chicken, takes it to another level, juicy and succulent and roasted golden brown. Chicken simply doesn't get any better than this. \$ **L D** ☹

**SANTA FE GRILL** 3000 S. Third St., 634-3722. This tiny eatery in a century-old South End storefront near Churchill Downs never fails to satisfy with genuine Mexican tacos and other simple fare at prices that will leave you plenty of change for an exacta bet at the races. \$ **L D**

**SEÑOR IGUANA'S** 1415 Broadway St., Clarksville IN, 280-8555, 3105 S. Second St., 368-0876, 9424 Shelbyville Rd., 425-4581, 9909 Taylorsville Rd., 409-9565, 4000 Dutchmans Ln., 742-1900, 5637 Outer Loop, 708-2165. This expanding local chain is going upscale, with re-designed crisp modern decor, well-prepared Mexican food, and plenty of it, in a casual, comfortable modern atmosphere. \$ **L D** ☹ ☹ ☹

**SIN FRONTERAS** 827 Eastern Blvd., Clarksville IN, 292-0901. \$ \$ **L D** ☹

**SOL AZTECAS** 2427 Bardstown Rd., 459-7776. Founded by Saul Garcia down on Main St.'s museum row, his restaurant has an extensive menu that satisfies those who want standard fare like tacos, fajitas and burritos, and also offers more sophisticated fare like salmon and shrimp, steak and several Mexican chicken preparations. \$ **L D** ☹ ☹ ☹

**TACO STEVE** 604 E. Spring St., New Albany IN. 670-6463. Steve Powell started out with a mobile cart he set up around downtown New Albany, but has now found shelter in the back of Destination Booksellers, where he has expanded his menu with burritos, quesadillas, guacamole, chicken wings and chorizo nachos as well. \$ **L D** ☹

**TACO TICO** 5925 Terry Rd., 449-9888. Founded in Wichita in 1962, the same year Taco Bell was born in

Southern California, the Taco Tico chain had been gone locally for more than a decade. Its happy return has been drawing remarkable crowds. \$ **L D**

**TACQUERIA LA MEXICANA** 6201 Preston Hwy., 969-4449. The tacos are fine at this tiny storefront. This is seriously ethnic stuff, but Anglos are thoroughly welcome, the staff is bilingual, and they will happily provide a menu with all the English translations written in. \$ **L D**

**TAQUERIA RAMIREZ** 4806 Bardstown Rd., 491-9300. You can find the expected here — tacos, burritos, enchiladas, fajitas, quesadillas — but with sincerity and fewer accommodations to American tastes. Unassuming decor, but satisfying Mexican food. \$ **L D** ☹

**TIENDA LA CHAPINLANDIA** 1209 McCawley Rd., 384-7075. If those tiny hole-in-the-wall places are the best for real Mexican food, this little South End place will satisfy Okolona's need for tacos and burritos. \$ **L D** ☹

**VILLE TAQUERIA** 3922 Westport Rd., 721-8226. Owner Fabian Garcia builds tacos upon scratch-made tortillas, tortas, and burritos — the way he tasted them when he visited Mexico as a kid. The bar serves margaritas, "bourbonritas" and *micheladas* (the beer, tomato juice and hot sauce concoction commonly found in better Mexican restaurants). \$ **L D** ☹

**WILD RITA'S** 445 E. Market St., 584-7482. Downtown needed this new concept from the owners of Wild Eggs: Modern Mexican food and a hundred choices of tequila at the bar. Owners J.D. Rothberg and Shane Hall, along with Chef Tony Efstratiadis have put together an entertaining and tasty menu, with things like tangy-spicy ceviches, mussels con chorizo, tamarind-glazed cod, a bunch of different tacos and an upscale tamale. \$ \$ **L D** ☹ ☹

**YELLOW CACTUS** 3620 Paoli Pk., Floyds Knobs IN, 903-0313. A yellow neon cactus draws diners to this

Indiana restaurant that offers standard Mexican cantina fare, as well as steak and chicken in both American and Mexican styles, and a few seafood dishes. \$ **L D** ☹ ☹

## SOUTHWEST / TEX MEX

**CHUY'S** 104 Oxmoor Crt., 327-3033, 1440 Veterans Pkwy., Clarksville IN, 288-2489. The Austin, Texas "unchain," has two area locations, offering a complimentary happy hour nacho "car bar" set in the back end of a 50s era auto, plenty of Elvis memorabilia, and a wall of chihuahua photos. Oh, and Tex-Mex food at reasonable prices. \$ \$ **L D** ☹ ☹ ☹

**MOE'S SOUTHWEST GRILL** 2001 S. Hurstbourne Pkwy., 491-1800, 1001 Breckinridge Ln., 893-6637, 4652 Chamberlain Ln., 425-3330, 1020 Veterans Pkwy., Clarksville IN, 288-6637, 9310 Cedar Center Way, 614-7722. The food may be more fast-food Mexican-American than authentic South-of-the-Border fare, but it is freshly made from quality ingredients and comes in oversize portions, and that's not a bad thing. \$ **L D**

**SALSARITA'S FRESH CANTINA** 285 N. Hubbards Ln., 897-5323, 12915 Shelbyville Rd., 365-1424. Another entry in the hot "Fresh Mexican" niche that features gigantic burritos made to order. Now with two locations, in St. Matthews and Middletown. \$ **L D** ☹

**TUMBLEWEED TEX MEX GRILL & MARGARITA BAR** (14 locations). Starting as a humble Mexican restaurant in New Albany, Tumbleweed grew to become an area favorite serving bold, southwest-inspired food such as burritos, spicy chile con queso, mesquite-grilled steaks, fish and chicken. Each Tumbleweed Margarita Bar offers two dozen tequila varieties and dozens of sweet and tangy margarita combinations. \$ **L D** ☹



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## DESSERTS / BAKERY

**2 DIPS AND A SHAKE** 321 W. Main St., 566-3258. Got an ice cream craving? Specifically a Comfy Cow craving but you don't have the time to rush from downtown to the 'burbs to sate it? Then visit this spot across the street from Actors Theater to get your fix. \$ **☺**

**410 BAKERY** 140 E. Main St., New Albany, IN 946-9410. Owner and baker Emily Butts attended the Culinary Institute of America in Hyde Park, N.Y., and at her artisan bakery in downtown New Albany, she creates breads (with special items on Saturdays), high-end pastries (which change daily), coffee and espresso drinks, sandwiches for lunch and macarons. \$ **B L**

**ADRIENNE & CO. BAKERY CAFÉ** 129 W. Court Ave., Jeffersonville IN, 282-2665, 133 E. Market St., New Albany IN, 949-2334. If you need something for your sweet tooth and won't be denied, count yourself lucky if the craving strikes when you're in the vicinity of one of these cozy Southern Indiana spots, with its good selection of homemade cakes and treats. \$ **☺**

**ANNIE MAY'S SWEETS CAFÉ** 3110 Frankfort Ave., 384-2667. The only gluten and nut-free bakery in the state caters to customers with dietary issues such as celiac disease and allergies. Cookies, brownies, cakes, pies, wedding cakes all made without wheat, dairy, eggs, soy or tree nuts. Arrive early, before the vegan and allergen-free oatmeal cream pie cookies sell out. \$

**THE ARCTIC SCOOP** 841 S. Hurstbourne Pkwy., 409-6602. Flash-freezing by liquid nitrogen produces super smooth and creamy ice cream, the owners of this family run shop assert. Choose your flavor combinations, and watch it all come together in front of your eyes. \$ **☺**

**BOUDREAUX'S NEW ORLEANS STYLE SNO-BALLS** 11816 Shelbyville Rd., This little family run shop offers the garishly colored shaved ice treat with all sorts of syrup flavors and toppings. \$ **☺**

**BREADWORKS** 3628 Brownsboro Rd., 893-3200, 2204 Dundee Rd., 452-1510, 11800 Shelbyville Rd., 254-2885. \$ **B**

**CAKE FLOUR** 2420 Lime Kiln Ln., 425-0130. This little bakery, with its all-natural ethos and locavore connections expanded its menu options beyond savory scones into bacon and egg biscuit sandwiches, catered box breakfasts for offices and large quiches by pre-order. Lunch offerings include stuffed croissant sandwiches and soups, and a new espresso bar is there to deliver a fresh jolt. \$ **☺**

**CELLAR DOOR CHOCOLATES** 1201 Story Ave., 561-2940, 7900 Shelbyville Rd. (Oxmoor Mall Kiosk), 601 S. Fourth St., 294-3496. Erika Chavez-Graziano still makes her chocolate confections at her artsy shop in the Butchertown Market building on Story Ave., but now has a large elegant downtown space in the Hilton Garden Inn building, as well as an Oxmoor kiosk. \$

**CLIFTON DONUTS** 2317 Brownsboro Rd., 749-6896. A family from Thailand produces very fresh donuts of all sorts daily to an appreciative crowd from the Clifton corridor. Fans favorably compare the offerings here to those at the chains, lauding freshness of product and friendliness of service. \$ **B**

**COCO'S CAKES** 501 W. Oak St., 836-1707. This recently opened little bakery in the near West End does special orders and wedding cakes, as well as cupcakes and cheesecake. \$

**THE COMFY COW** 1301 Herr Ln., 425-4979, 2223 Frankfort Ave., 409-4616, 339 W. Cardinal Blvd., 409-5090, 109 E. Market St., New Albany IN, 924-7197, 1449 Bardstown Rd., 365-2853, 1450 Veteran's Pkwy., Jeffersonville IN, 725-7358, 13301 Shelbyville Rd., 883-4131, 600 Terminal Dr. (Louisville Airport). Now fans of this "new-fashioned" ice-cream parlor can find their favorite flavors popping up all over town as outlets are

now in Jeffersonville, Middletown Common and at the Airport. And, you can now find Comfy Cow products in Krogers ice cream section. \$ **☺**

**DALAT'S GATEAUX & BAKERY** 6915 Southside Dr., 368-9280. It's a French bakery, run by a Vietnamese family, which makes perfect sense. Order French pastry, cakes and cookies as well as Vietnamese specialties. Savory choices, such as pork *pate* wrapped in *choux* pastry are also available. \$

**DESSERTS BY HELEN** 3500 Frankfort Ave., 451-7151. Helen Friedman has earned a loyal clientele since the 1970s with her elegant cakes, tempting pies and tortes and designer cookies. \$\$

**DINO'S BAKERY** 4162 Bardstown Rd., 493-2396. Dino Ghazawi, whose family owned a bakery in his native Jordan, has renovated space in the Buechel Plaza Shopping Center, installed three ovens for baking pita, French and Italian bread and pies. Many of those are sold wholesale, but retail shoppers can get locally made fresh pita and other Middle Eastern groceries. \$ **B**

**DIVINE TREATS** 1404 Eastern Blvd., Clarksville IN, 590-1470. This Southern Indiana bakery and café provides cakes cookies and other treats. \$ **B L**

**DUNKIN DONUTS** 1250 Bardstown Rd., 290-3865. You will find hot sandwiches as well as doughnuts and coffee, just what you need to get you going in the morning or to get you steady enough to get home at night. \$ **B L ☺**

**FLORA KITCHENETTE** 1004 Barret Ave., 742-3843. This Germantown bakery offers vegan and non-allergenic pastries and baked goods. Selections include cake donuts, toaster tarts, cupcakes, cookies, brownies, granola, orange zest date bars, and macarons. \$ **Br L ☺**

**GELATO GILBERTO** 9434 Norton Commons Blvd., 423-7751. Justin and Kristin Gilbert so loved the gelato they ate as students in Italy that they returned there after graduating to study gelato making. Their popular store draws fans out to Norton Commons, though owners can often be found scooping cones and cups at special events. Their store menu includes pies and crepes as well. \$ **☺**

**GIGI'S CUPCAKES** 1977 S. Hurstbourne Pkwy., 499-4998. The first outpost of the Tennessee bakery chain in Kentucky, this little shop offers a changing selection of high-end cupcakes in designer flavors — Bailey's Irish cream, apple spice, coconut snowball, and so on. \$

**HALF PEACH CAFÉ** 4121 Oechsli Ave., 742-7839. This vegan café joins the dining options behind the old Sears building in St. Matthews. Menu choices include mushroom drumsticks, pan-fried dumplings, veggie burgers, wraps and falafel, salads and soups, gluten-free baked goods and smoothies. \$\$ **L**

**HEITZMAN TRADITIONAL BAKERY & DELI** 9426 Shelbyville Rd., 426-7736. The Heitzman family has been baking in the Louisville area since your great-aunt was a girl ordering dinner rolls. Made fresh daily, the pies, cakes, cookies and specialty pastries provide tasty nostalgia for all who visit. \$

**HI-FIVE DOUGHNUTS** 1011 E. Main St., 409-5584. Owners Annie Harlow and Leslie Wilson started with a food truck, and now are among the pioneer businesses in the Butcher Block on E. Main St. Customers can create their own with a choice of glazes and toppings or choose house favorites like Kentucky Fried Buttermilk Chicken Doughnut, Bourbon Caramel with Bacon, or Sugah Doughnut. \$ **B L**

**HOMEMADE ICE CREAM & PIE KITCHEN** 2525 Bardstown Rd., 459-8184, 1041 Bardstown Rd., 618-3380, 3737 Lexington Rd., 893-3303, 3598 Springhurst Blvd., 326-8990, 12531 Shelbyville Rd., 245-7031, 5606 Bardstown Rd., 239-3880, 3113 Blackiston Mill Rd., Clarksville IN, 590-3580. \$ **L D ☺☺**

**HONEY CREME DONUT SHOP** 514 Vincennes St., New Albany IN, 945-2150. Off the beaten track, this down-homey bakery in a plain white building offers a wide

selection of doughnuts, fritters and Danish that keeps the shop's fans coming back again and again. \$ **B**

**JACKKNIFE CAFÉ AT CELLAR DOOR CHOCOLATES** 1201 Story Ave., 561-2940. Jackknife's has morphed from a breakfast café to a bakery. Come in any weekday for cupcakes and mini-cheesecakes, and be aware that what look like Rice Krispie treats harbor a substrate of other cereals under the sticky bonding. Or, explore a hot chocolate flight, each variety accompanied by a different flavored marshmallow. \$\$ **B L ☺**

**JASMIN BAKERY** 2201 Steier Ln., 458-0013. This "European-style" bakery offers an eclectic menu of Eastern Mediterranean fare, such as gyros and *baklava*, as well as breads. \$ **B L D ☺**

**KING DONUTS** 608 Lyndon Ln., 890-5293. Donuts, yes, but you can also choose muffins, breakfast sandwiches and sandwiches for lunch. Healthy juices as well as coffee. \$ **B L D**

**LULU'S FROZEN YOGURT** 1501 Bardstown Rd., 458-2322. Lulu's has been holding down the fort at the corner of Eastern Pkwy., for a while now, offering loaded frozen yogurt with a fully stocked toppings bar—jimmies, nuts and sauces—as well as flash-frozen nitro ice cream. \$ **L D**

**MY FAVORITE MUFFIN** 9800 Shelbyville Rd., 426-9645. All the muffins are made right in the store, including such popular choices as the Cinnamon Crumb and the Turtle Muffin. \$ **B**

**NORD'S BAKERY** 2118 S. Preston St., 634-0931. This old-school, family-owned bakery on the edge of Germantown has a devoted following, drawn by divine Danish, donuts, and great coffee from the nearby Sunergos micro-roastery — and if you're a sucker for over-the-top excess, try the caramel donut topped with — yes, it's true — bacon. \$ **B**

**PEARL STREET TREATS** 301 Pearl St., Jeffersonville IN, 288-8850. An invigorating walk across the Big Four Bridge will bring you down very close to this family-run frozen yogurt shop that also serves soup, chili, cookies, popcorn, and frozen dog treats. Novelty soda flavors in the cooler, but they will refill your water bottle for free. \$ **L D**

**PLEHN'S BAKERY** 3940 Shelbyville Rd., 896-4438. A neighborhood institution, this bakery is as busy as it is nostalgic. Enjoy the hometown soda fountain with ice cream while you wait for your hand-decorated birthday cake, breakfast rolls or colorful cookies to be boxed. \$ **B**

**SCARLET'S BAKERY** 741 E. Oak St., 290-7112. Scarlet's is a pleasant example of the new energy happening in the Smoketown/Shelby Park neighborhood. On the menu: cinnamon rolls, donut bites, muffins, scones and apple turnovers, along with cakes, brownies and cookies. Also lunch items like stromboli and grilled sandwiches. \$ **B L ☺**

**STATE DONUTS** 12907 Factory Ln., 409-8825. \$

**STEEL CITY POPS** 1021 Bardstown Rd., 324-1008. This Alabama-based chain bills itself as a "gourmet healthy popsicle business," with its cooling treats made from certified organic ingredients with no artificial flavors or colors. \$ **L D ☺**

**SUGAR AND SPICE DONUT SHOP** 5613 Bardstown Rd., 231-1411. This Fern Creek bakery has loads of loyal fans, who often buy out their favorite donut by mid-morning. Coffee to go too, of course, and even little half-pints of chocolate milk. \$ **B**

**SWEET FROG** 10494 Westport Rd., 423-3993, 1401 Veterans Parkway Ct., Clarksville IN, 725-7765, 5909 Timber Ridge Dr., 228-3535, 1987 S. Hurstbourne Pkwy., 499-9964. The hook here is a wall of live-culture self-serve yogurt dispensers. A toppings bar includes sprinkles, chocolate and butterscotch sauces, graham crackers — and on and on. \$ **B**

**SWEET STUFF BAKERY** 323 E. Spring St., New Albany IN, 948-2507. This long-time southern Indiana home-



style bakery is noted for baked goods just like your grandmother made. Its specialty: painted sugar cookies, with designs in white chocolate that change with the seasons and holidays. Also custom cookie and cake designs. \$ **B**

**SWEET SURRENDER** 1804 Frankfort Ave., 899-2008. Sweet Surrender, with Jessica Haskell at the helm, has returned to its original Clifton neighborhood to provide elegant desserts. \$\$ ☺ ☺

**SWEETS BY MORGAN** 533 Spring St., Jeffersonville IN. 644-4276. Owner Morgan Coomer is dedicated to scratch baking and using real butter in her icings. Expect the usual sweet bakery items like cookies and cupcakes, along with clever specialties. \$ **B L D**

**THE BAKERY** 3100 Bardstown Rd., 452-1210. Not just a fine bakery but a place where bakers learn their business, this excellent establishment is part of the culinary program at Sullivan University. It's hard to beat the quality breads and pastries offered here to eat in or carry out. \$

**THE FUDGERY** 416 S Fourth St.(Fourth Street Live), 409-7484.\$

**WILLIAM'S BAKERY** 1051 N. Clark Blvd., Clarksville IN, 284-2867. \$ **B**

## COFFEE / TEA HOUSES

**ARGO SONS COFFEE** 3640 S. Hurstbourne Pkwy., 365-4554. This roastery is mostly a wholesale business, but there is a classic espresso bar, so you can run in, buy a few pounds of beans and have a nice cuppa. No crullers or Danish, though. \$

**BEAN STREET COFFEE CO.** 101 Lafollette Station, Floyds Knobs IN, 923-1404. Bean Street introduced the Sunny Side to the joys of serious espresso. Like all good coffee shops, they're not just an eatery, but a cultural hangout. \$

**BEAN** 1138 Goss Ave., 785-4079. \$ **B L**

**BORSALINO COFFEE AND EUROPEAN PASTRY-DELI** 3825 Bardstown Rd., 807-5325. This Buechel store is somewhere between a coffee shop, a fancy bakery and a deli. You can stop in for your morning coffee and sweet bun to go, buy a cake for dessert or take away a stuffed pita for lunch. \$

**COFFEE CROSSING** 4212 Charlestown Rd., New Albany IN, 981-2633. \$ ☺

**THE COFFEE ZONE** 1052 Bardstown Rd., 785-4676. A North Carolina-based coffee shop chain establishes a beachhead in Louisville. They feature bakery items, such as pastries, and assorted sandwiches. \$ ☺

**DAY'S ESPRESSO AND COFFEE BAR** 1420 Bardstown Rd., 456-1170. Dark and cozy, with an old-fashioned feeling, Day's has everything you would expect in a college-neighborhood coffee shop except a college near by. \$ ☺ ☺

**HEINE BROTHERS COFFEE** (14 locations) Heine Bros. continues their dominance in the local brewing scene. The stores are always friendly and affordable, with good coffee roasted on the premises and a short list of pastries, desserts and panini sandwiches. \$ ☺ ☺

**HIGHLAND COFFEE CO.** 1140 Bardstown Rd., 451-4545. Offering two ways to get wired, this cozy neighborhood coffee shop also functions as one of Louisville's top Internet cafés, where you can enjoy a hot cappuccino while you surf the 'net in a WiFi hot spot. Funky Seattle-style ambience is a plus. \$ ☺ ☺

**HOBKNOBB COFFEE CO.** 3700 Paoli Pike, Floyds Knobs IN, 728-8239, 420 Spring St., Jeffersonville IN, 944-4555. HobKnobb offers fresh hot coffee, espresso drinks and fresh baked pastries, cakes and cookies. \$ ☺

**KOLKIN COFFEE** 2736 Charlestown Rd., New Albany IN, 920-0593. This family run caffeine dispensary on the north side of New Albany serves coffee from Sunergos roastery in a cheerful, inviting environment. \$

**LOUISVILLE COFFEE COMPANY ESPRESSO BAR CAFÉ** 10414 Watterson Trail, 797-3257. This suburban caffeine provider offers all that a Hurstbourne-bound shopper will need to charge up: lattes, cappuccinos, chai, Italian sodas. \$ **B L D**

**LOUISVILLE TEA COMPANY** 9305 New LaGrange Rd., 365-2516. Teas of all sorts, pastries and cookies make for a perfect morning snack the English call "elevenses." \$ **B L**

**MRS. POTTER'S COFFEE** 718 W. Main St., 581-1867. \$ ☺

**PLEASE AND THANK YOU** 800 E. Market St., 553-0113, 2341 Frankfort Ave., 432-8614, 1626 Duncan St., 262-9006. The quick success of their NuLu coffee house that serves breakfast, lunch, and an eclectic selection of vinyl records, led to the opening of their Portland Hot Coffee Bake House and most recently Please and Thank You on the Avenue in Crescent Hill. \$ **B L** ☺

**PRESS ON MARKET** 252 E. Market St., 290-2180. Located in, but separate from, the new Nucleus Research Park on the edge of NuLu, this traditional coffee house serves Argo and Sons coffees, Elmwood Inn teas, and custom artisan baked goods provided Tom Edwards of Louismill flours. The striking downtown space will include a courtyard. \$ ☺

**QUILL'S COFFEE SHOP** 930 Baxter Ave., 742-6129, 327 W. Cardinal Blvd., 690-5553, 137 E. Market St., New Albany IN, 590-3426. Fans of this local purveyor of excellent coffee and provider of amenable working spaces can find their caffeine fix and wi-fi hotspot at any of the three locations. \$ ☺

**RED HOT ROASTERS** 1399 Lexington Rd., 569-0000. The original drive-through joint has moved across Lexington Rd. to larger quarters. Even newer additional digs are planned for the near future in the Butcher

Block development on Main St., where owner Sondra Powell will house the business's roasting operations, and have expanded food offerings along with indoor and outdoor café seating. \$

**SAFAI COFFEE** 1707 Bardstown Rd., 384-3555. This casual spot boasts the ambience of a friendly old-fashioned book shop, with comfortable seating, house-made crepes, and roasted-on-site coffee. \$ **B L** ☺

**SISTER BEAN'S** 5225 New Cut Rd., 364-0082. \$ ☺

**STARBUCKS COFFEE** (35 locations) \$ ☺

**STARLIGHT COFFEE CO.** 3131 Grant Line Rd., New Albany IN, 542-1522. This sister outlet to Bean Street Coffee also produces high quality joe to those on the upper fringes of New Albany. In both you can find all the popular varieties of coffee and chai, as well as baked goods from Adrienne's in Jeffersonville. \$ ☺

**SUNERGOS COFFEE** 2122 S. Preston St., 634-1243, 306 W. Woodlawn Ave., 368-2820, 231 S. Fifth St., 589-3222. Matthew Huested and Brian Miller used to roast their own coffee beans as a hobby. Their friends said they did it so well, they should turn pro — the result is Sunergos Coffee. \$

**VINT COFFEE** 2309 Frankfort Ave., 894-8060. Owned by Heine Bros. this Crescent Hill location is the only one that keeps the name that reflects the concept that all their beverages — coffee, tea, ale and wine — will "have a vintage, an annual release cycle." \$ ☺

**WILD DOG ROSE TEA BOUTIQUE** 1570 Bardstown Rd., 996-7440. You can find all things New Age at this tea and book shop. In addition to dozens of teas, Wild Dog Rose stocks crystals, essential oils, books and baked goods such as scones, tea-infused truffles and muffins. Tea sold by the cup, or in bulk, and can be custom-blended to suit a customer's preferences. \$ **B**

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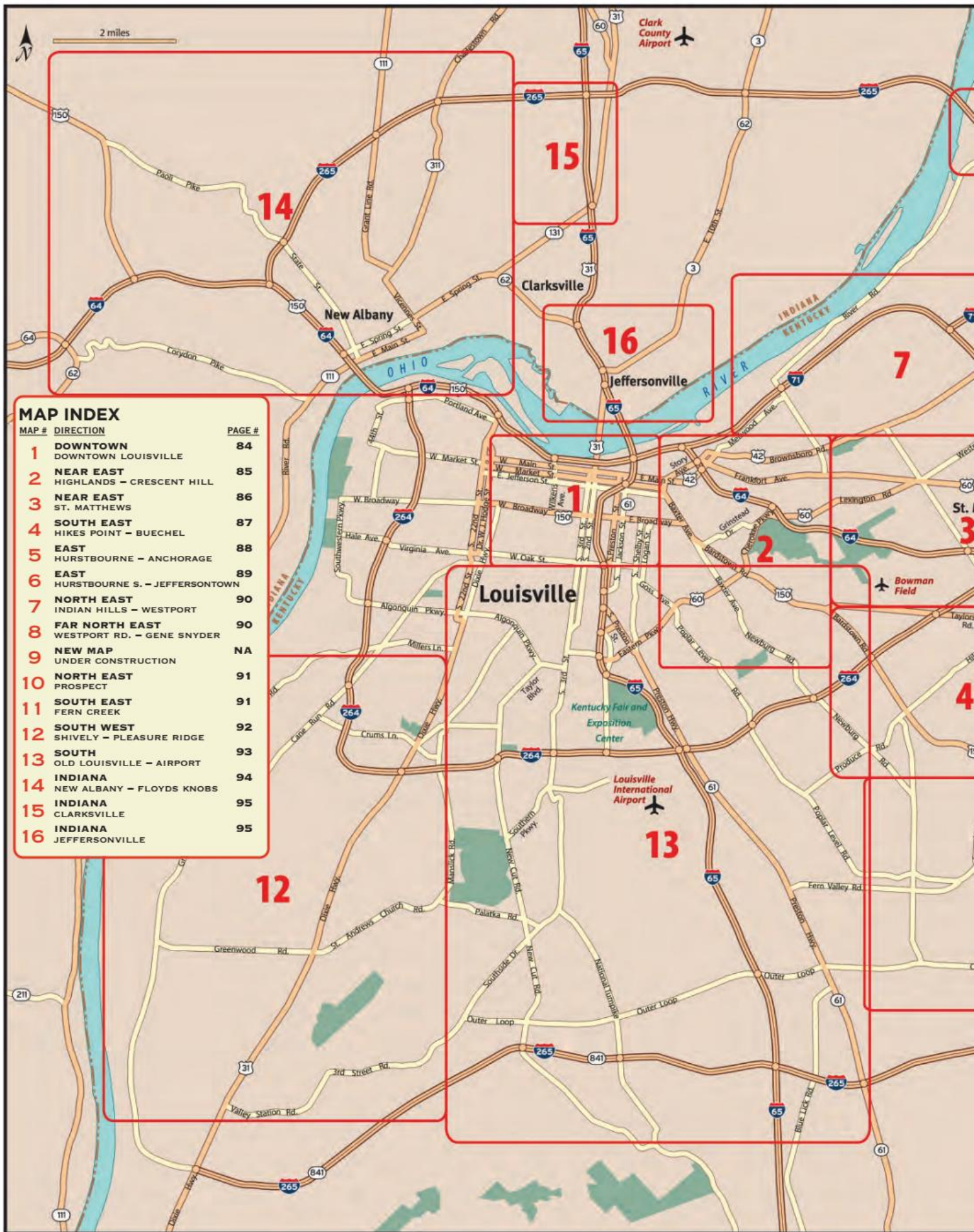
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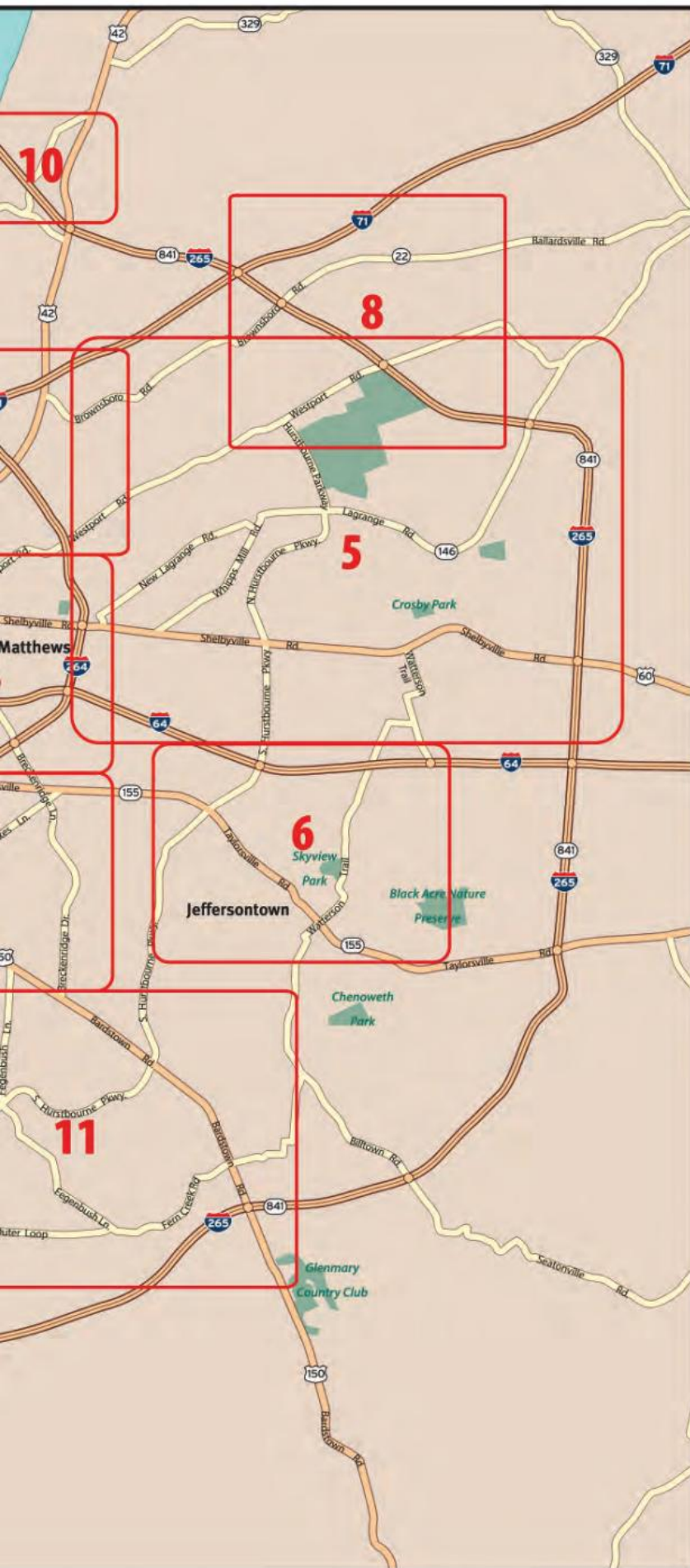


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13	NORTH EAST	93
14	INDIAN HILLS - WESTPORT	94
15	FAR NORTH EAST	95
16	WESTPORT RD. - GENE SNYDER	95
17	NEW MAP	NA
18	UNDER CONSTRUCTION	NA
19	NORTH EAST	91
20	PROSPECT	91
21	SOUTH EAST	91
22	FERN CREEK	92
23	SOUTH WEST	92
24	SHIVELY - PLEASURE RIDGE	93
25	SOUTH	93
26	OLD LOUISVILLE - AIRPORT	94
27	INDIANA	94
28	NEW ALBANY - FLOYDS KNOBS	95
29	INDIANA	95
30	CLARKSVILLE	95
31	JEFFERSONVILLE	95





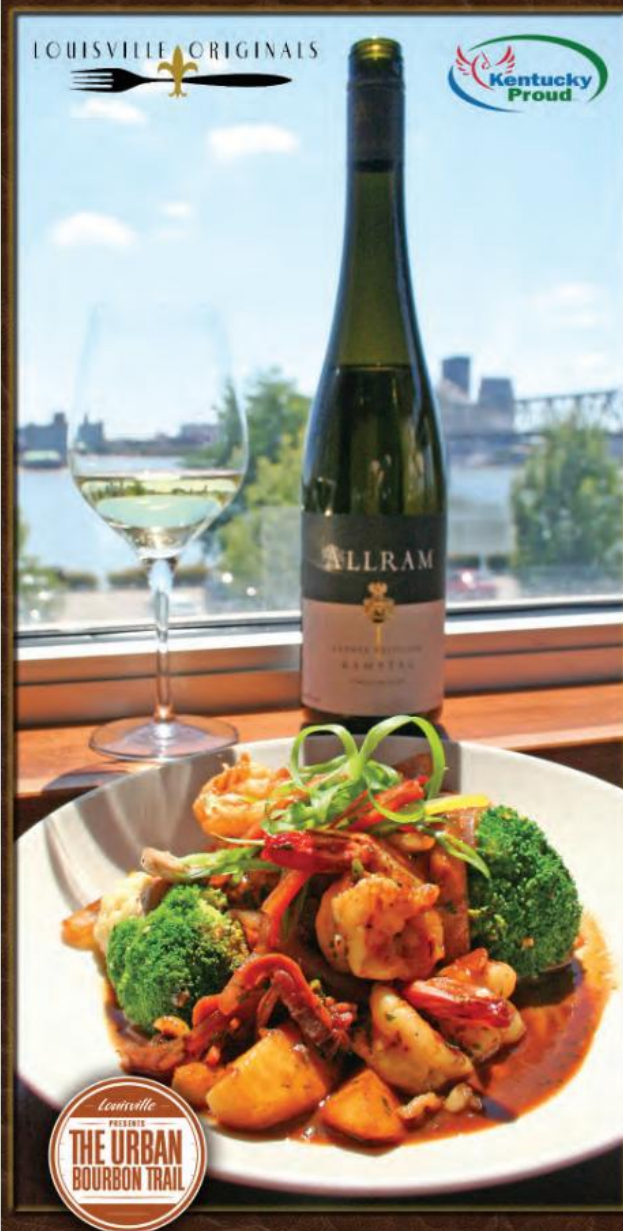


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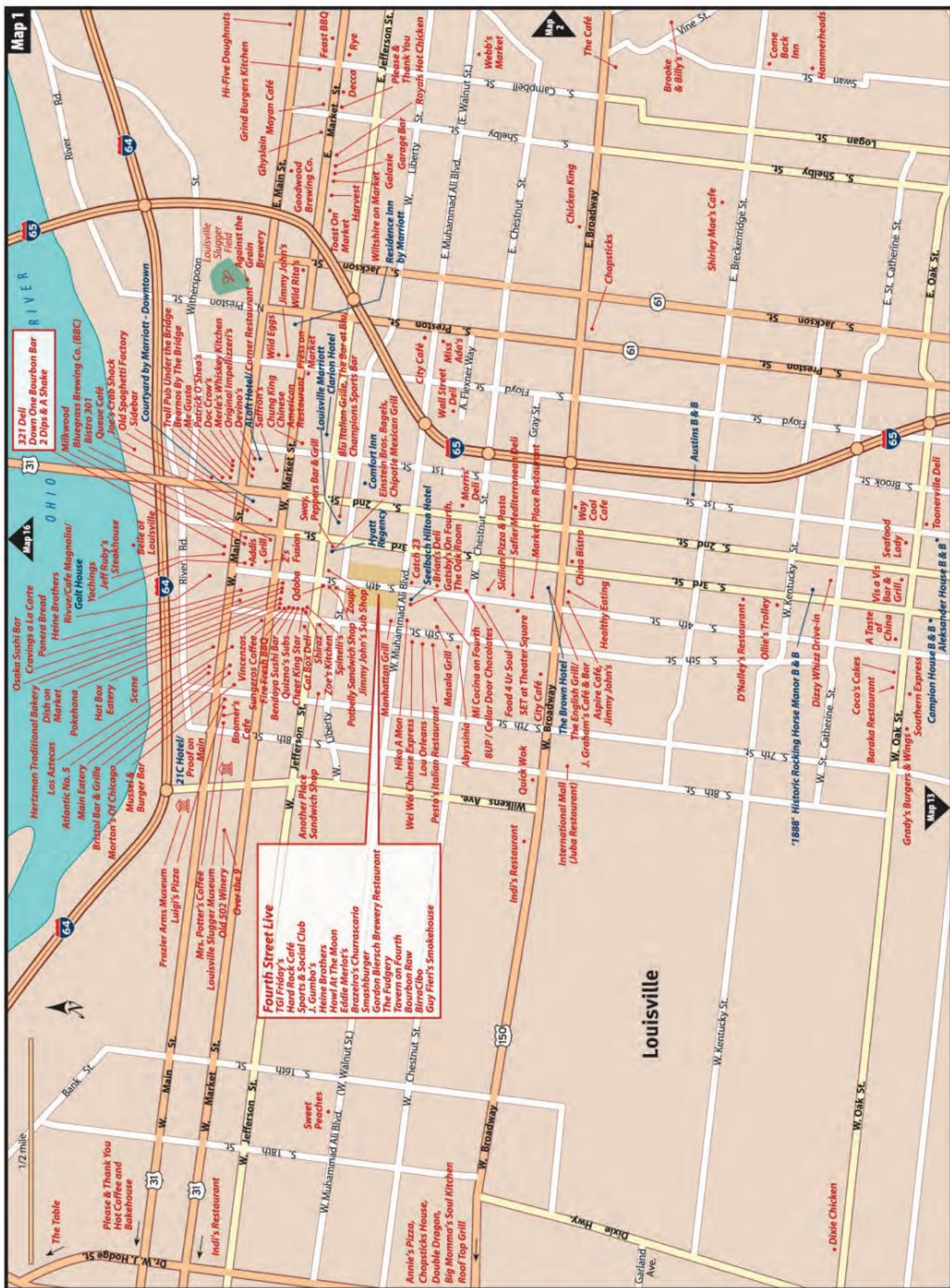
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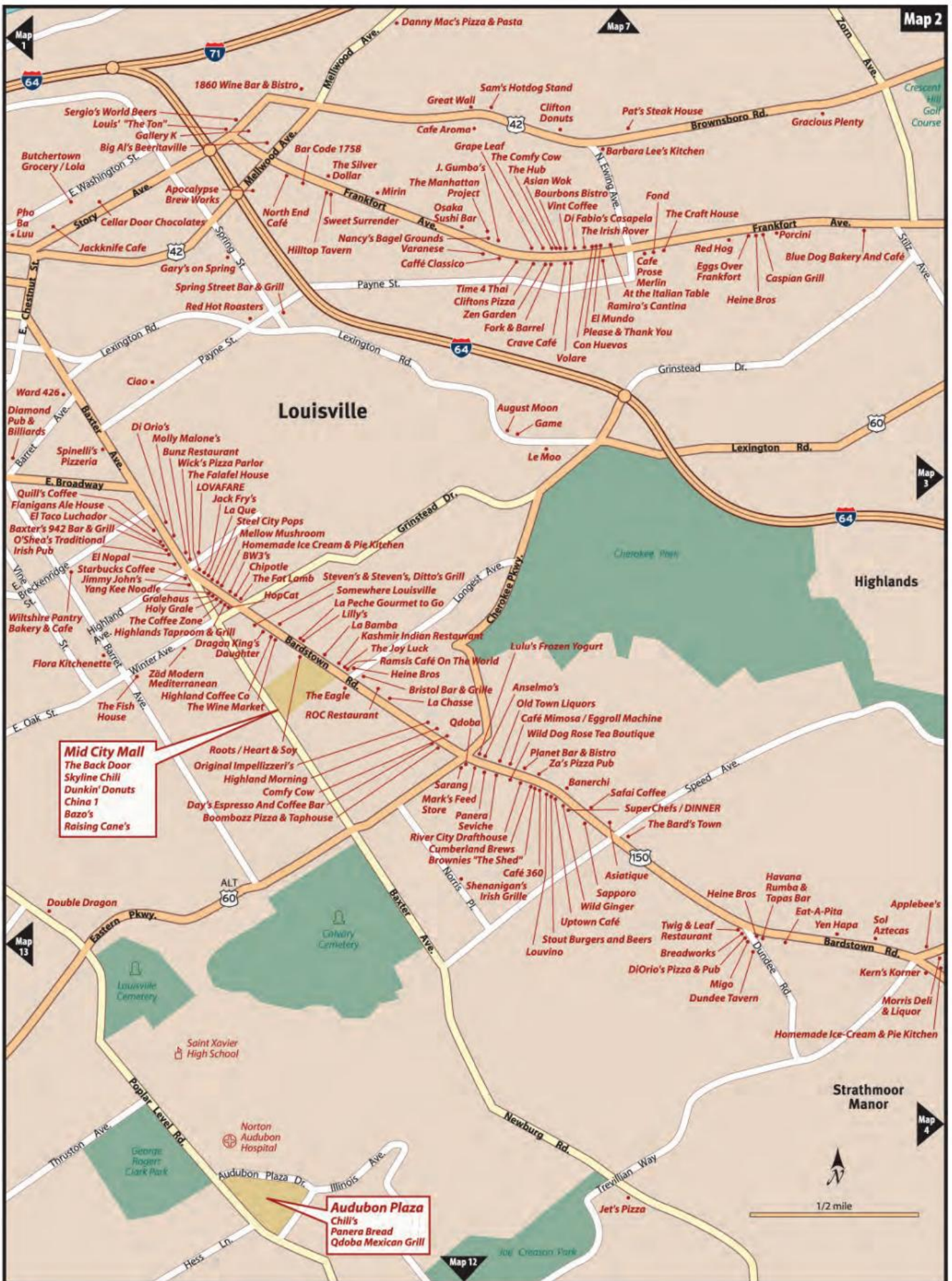


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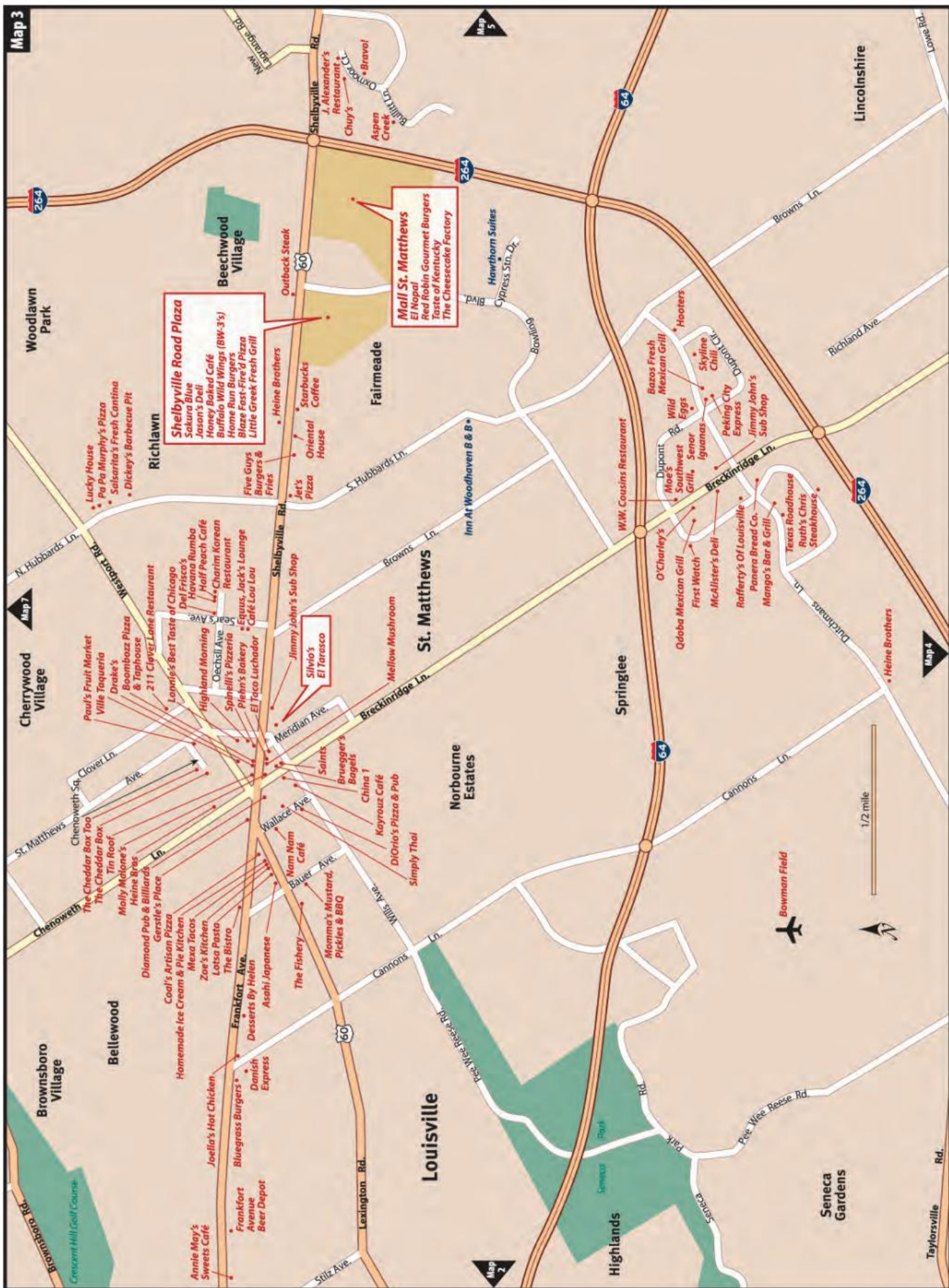




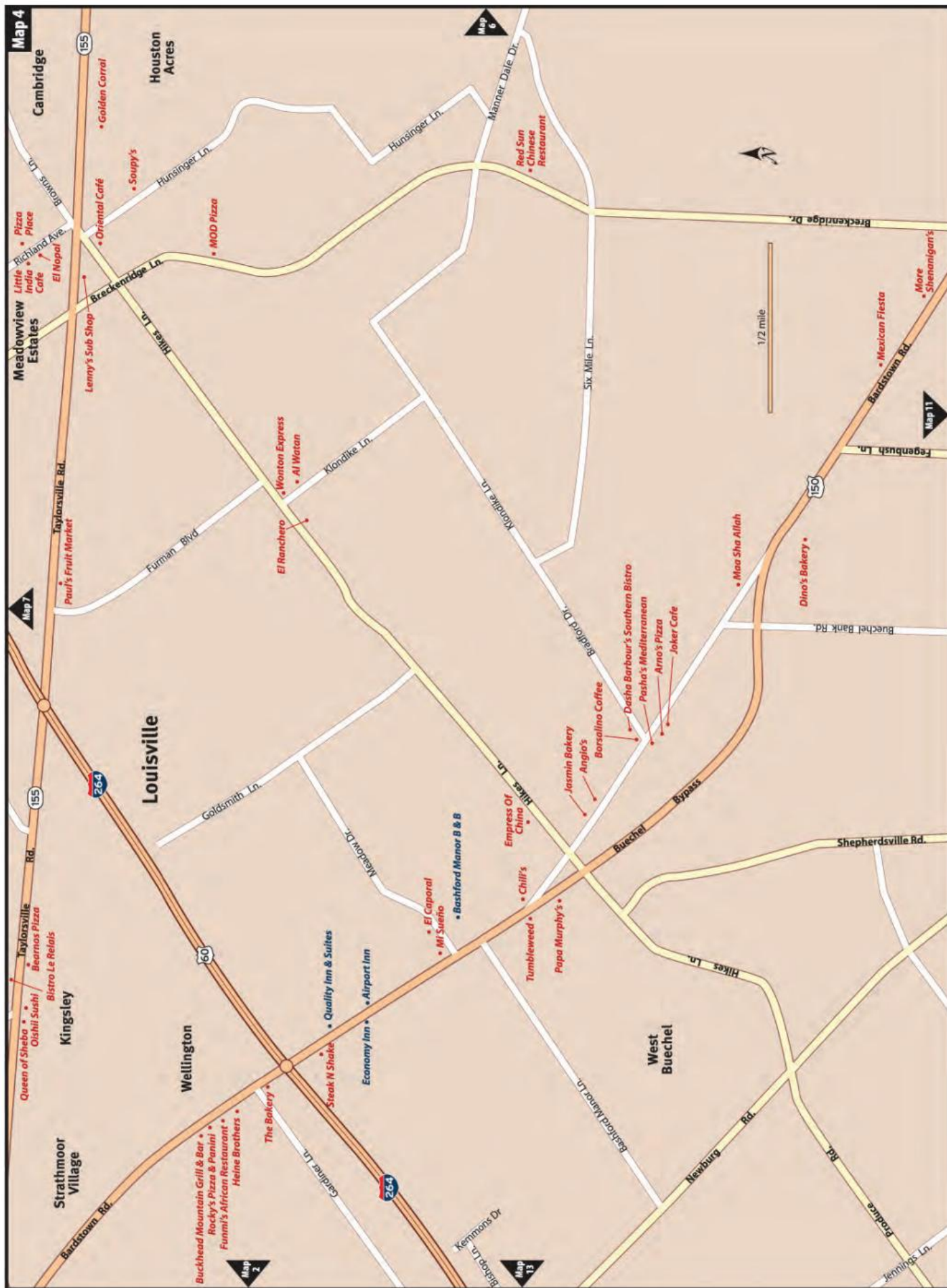




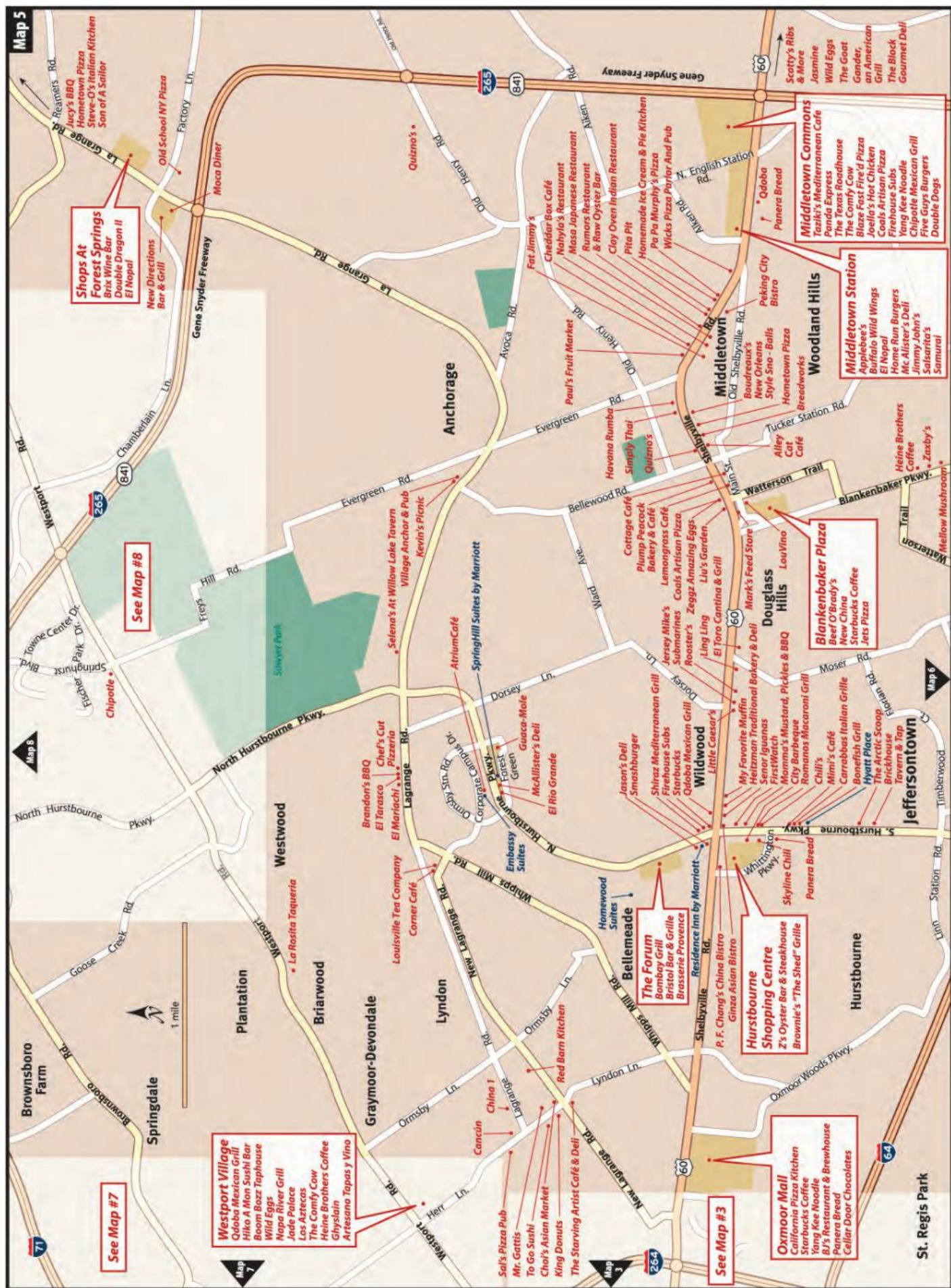




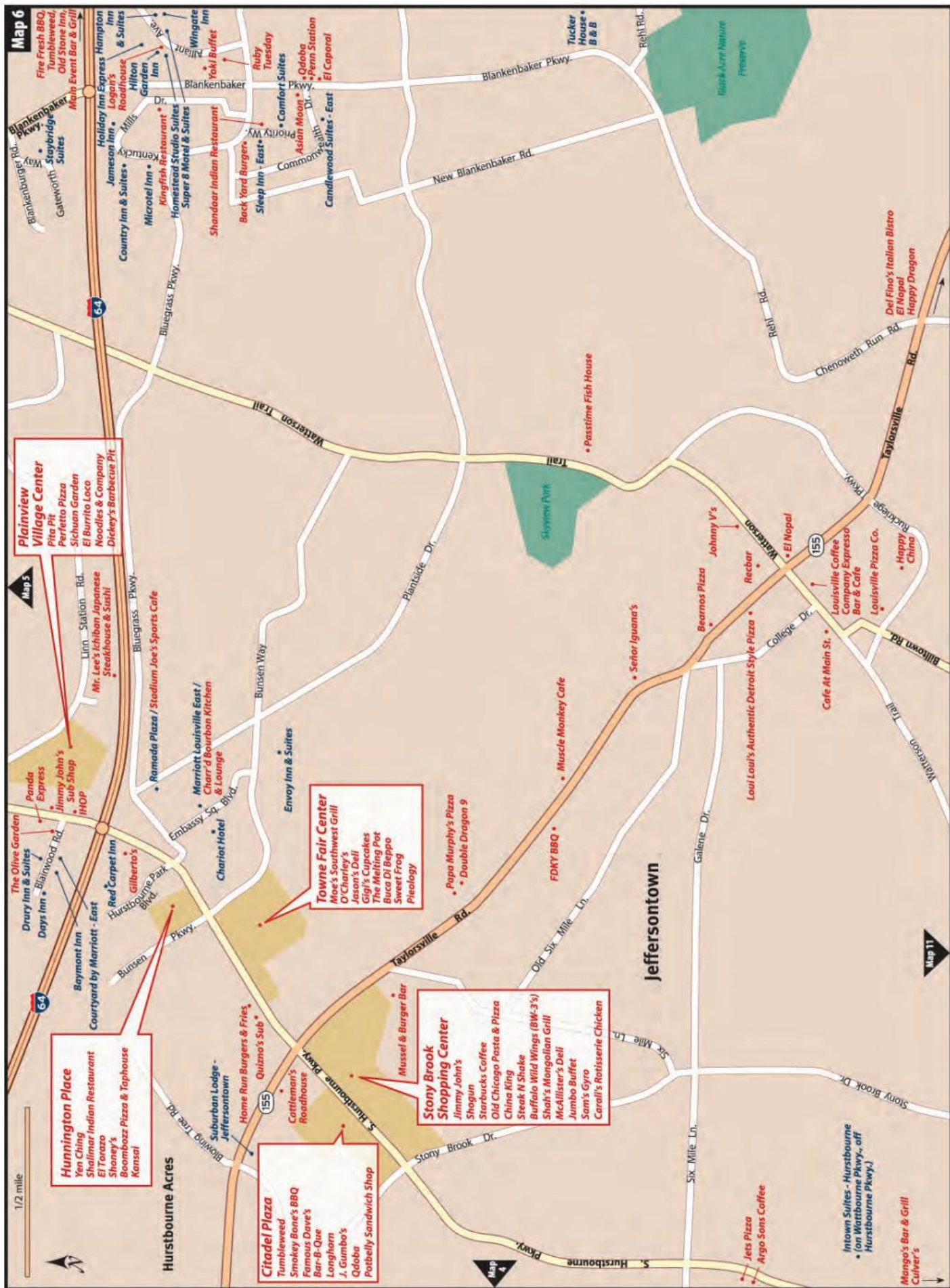




















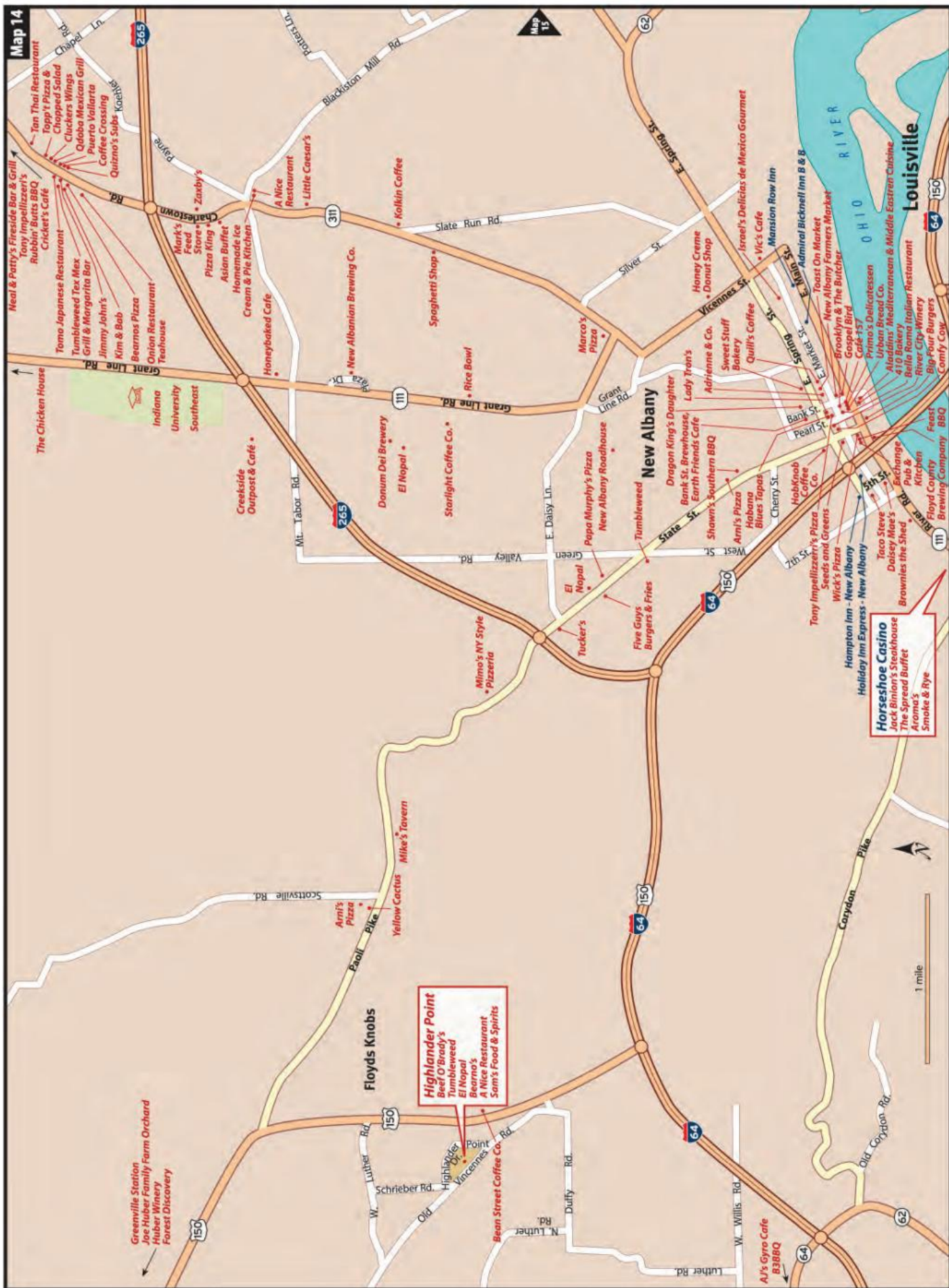




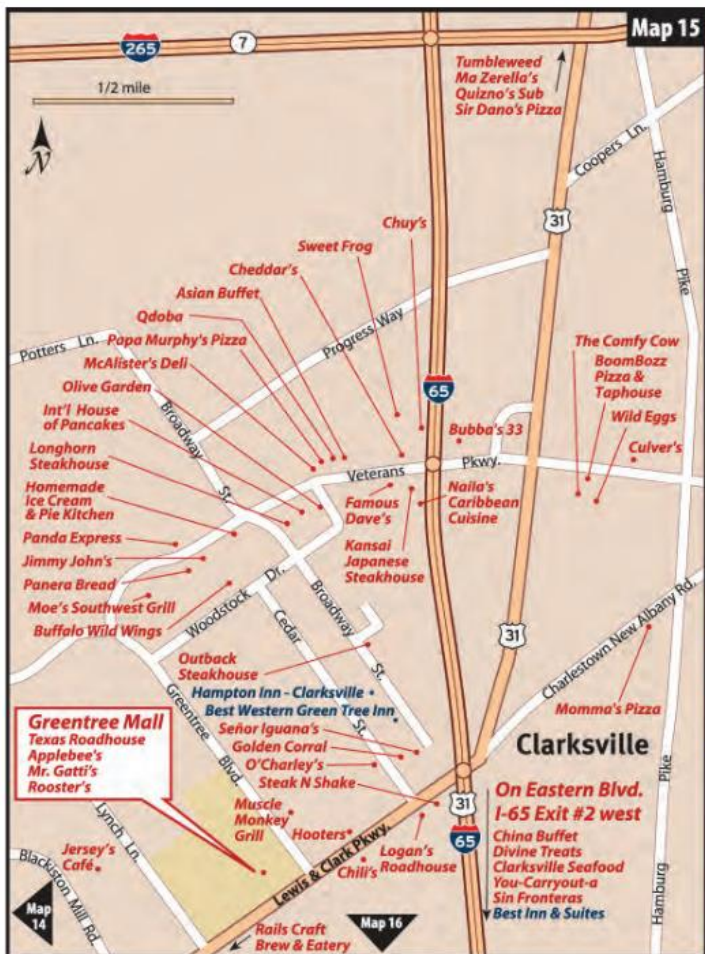












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