

# YOUR Favorite Restaurants IN EVERY STATE



*People* teamed up with the dining experts at Zagat to create a list of the most-beloved eateries in the U.S. (including Washington, D.C.)—from local staples to renowned destinations

Original tomato  
pie with mozzarella  
at Frank Pepe in  
New Haven.

»» To determine our list of 51 restaurants, we considered Zagat's on-the-ground expert reviews, diner ratings and Google scores—paying special attention to spots sourcing local ingredients and serving iconic or regionally inspired food.

## ALABAMA

### Highlands Bar and Grill Birmingham

Fine dining meets French-influenced southern fare at this white-tablecloth go-to, where seasonal local dishes are supplemented by wines from France and California.

## ALASKA

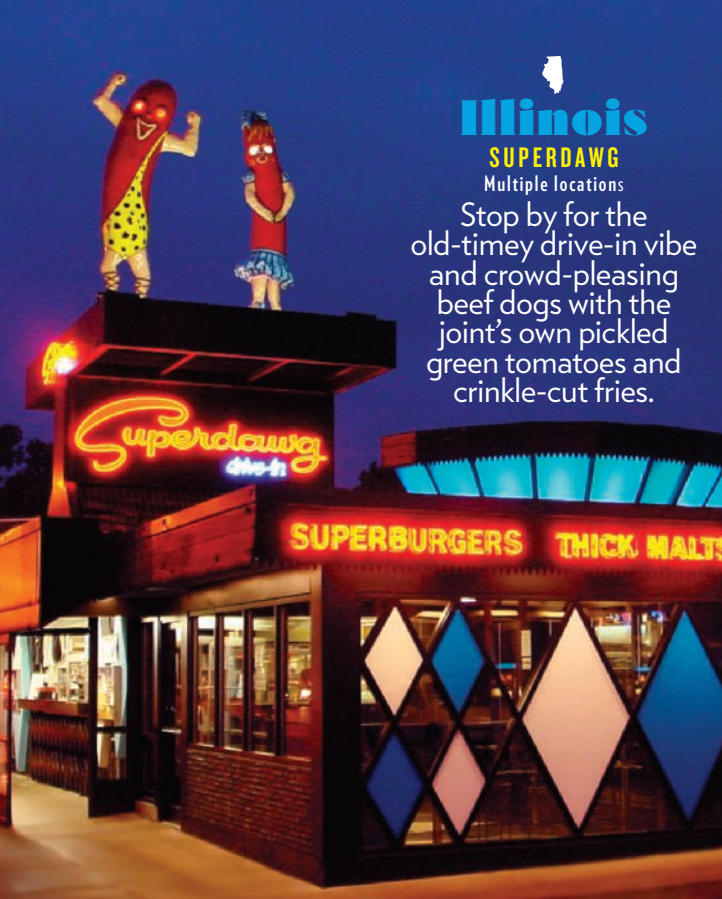
### The Rookery Café Juneau

Chef and co-owner Beau Schooler draws on his native-Alaskan roots to showcase the state's various populations and natural resources—think Filipino sisig (a sizzling vegetarian dish) alongside salmon chorizo and pan-seared halibut with spruce-tip chimichurri.

## ARIZONA

### Barrio Café Phoenix

With colorful wall murals and more than 200 tequilas, this lively Mexican eatery is where chef Silvana Salcido Esparza serves signature plates like chiles en



## Illinois

**SUPERDAWG**  
Multiple locations

Stop by for the old-timey drive-in vibe and crowd-pleasing beef dogs with the joint's own pickled green tomatoes and crinkle-cut fries.

## ILLINOIS

**Superdawg**  
Multiple locations  
(See left.)

## INDIANA

**St. Elmo Steak House**  
Indianapolis

What started out as a bar in 1902 became a steak house during Prohibition. While the meat and martinis still impress, it's the killer shrimp cocktail made with house-ground horseradish that will have you going back for seconds and thirds.

## IOWA

**Breitbach's Country Dining**  
Sherrill

The Breitbachs will greet you at the door of Iowa's oldest restaurant (ca. 1852), which serves down-home midwestern cooking: plates of made-from-scratch pork chops, fried chicken and pies as far as the eye can see.

## KANSAS

**Joe's Kansas City Bar-B-Que**  
Multiple locations

In the barbecue capital of the world, Joe's is one of the new kids—we're talking mid-'90s—but has quickly made its way to the top of the bucket list for smoked-meat obsessives, paving the way for a new generation of KC pit masters.

## KENTUCKY

**The Brown Hotel**  
Louisville

Hotel chef Fred Schmidt introduced fashionable late-night partygoers to the Hot Brown (an open-faced sandwich with turkey, bacon and Mornay sauce) decades ago; the



Seared trout and wild shrimp at Commander's Palace.

## MASSACHUSETTS

**Neptune Oyster**  
Boston

In the historic North End, known as the city's Little Italy, lies an intimate seafood spot with the best hot buttered lobster rolls and plenty of other elevated but accessible eats, from raw bar and crudo selections to seafood pastas.

## MICHIGAN

**Lafayette Coney Island**  
Detroit

The Coney Dog may look like just another chili dog to a non-Michigander, but in the Mitten State, this chili-mustard-and-onion-topped tube steak is Detroit's local cuisine.

## MINNESOTA

**Restaurant Alma**  
Minneapolis

James Beard winner Alex Roberts paved the way for the city's food scene with Alma's debut in 1999. The menu still displays creative cooking while giving a nod to the city's Scandinavian heritage.

## MISSISSIPPI

**City Grocery**  
Oxford

This new-southern landmark combines fine dining with seasonal

ingredients for a lighter take on southern classics like shrimp and grits.



## MISSOURI

**Pappy's Smokehouse**  
St. Louis

Customers wait in long lines for a taste of the slow-smoked, fall-off-the-bone meats at this Memphis-style barbecue fixture, which closes when the 'cue runs out.

## MONTANA

**The Burger Dive**  
Billings

Owner-chef Brad Halsten and his wife, Andi, have won scores of awards for their burgers, including the World Food Championships for their I'm Your Huckleberry: ½ lb. Angus beef topped with huckleberry-hatch-chili barbecue sauce, bacon, goat cheese, arugula and red-pepper mayo.

## NEBRASKA

**The Grey Plume**  
Omaha

One of the country's greenest and most sustainable restaurants, this spot with five-time James Beard nominee Clayton Chapman at the helm serves new



Smoked turkey with fried corn and baked beans at Pappy's Smokehouse.

American fare made with local produce and livestock—and highly praised duck-fat donuts.

## NEVADA

**Lotus of Siam**  
Las Vegas

At this strip-mall hole-in-the-wall turned nationally recognized destination, the large menu of Northern Thai specialties was crafted by chef Saipin Chutima using old family recipes.

## NEW HAMPSHIRE

**Polly's Pancake Parlor**  
Sugar Hill

New Englanders travel from all over to get a taste of the pancakes. Choose from varieties like buckwheat, gingerbread and cornmeal, and enjoy them with maple salt, maple coffee or even maple chili sauce.

## NEW JERSEY

**De Lorenzo's Tomato Pies**  
Robbinsville

Since 1947 this family-

owned pizzeria has made original Trenton-style tomato pies—a crispy, tomato-topped spin on the traditional Sicilian slice. Although they specialize in create-your-own pizzas, folks swear by the clam or tuna tomato pie and seasonal salads.

## NEW MEXICO

**Mary & Tito's Cafe**  
Albuquerque

Since 1963 this husband-and-wife team has been serving traditional New Mexican food like carne adovada and red and green chili in a retro setting with framed photographs of family and customers.

## NEW YORK

**Katz's Delicatessen**  
New York City

Get the pastrami sandwich at this classic Lower East Side institution that has been open since 1888 and epitomizes the near-extinct deli genre at the center of the city's culinary roots.

## NORTH CAROLINA

**Skylight Inn**  
Ayden

This no-frills spot (which started as a roadside burger joint in 1947) specializes in whole-hog, wood-smoked barbecue that's chopped and doused in a spicy vinegar sauce, a regional specialty.

## NORTH DAKOTA

**Ho Do Restaurant**  
 Fargo

This eatery at the Hotel Donaldson may be the new kid on the block compared with other state standbys, but the kitchen showcases farm-fresh midwestern food at its best, like local bison and garden-fresh veggies.

## OHIO

**Lola**  
Cleveland

The Chew cohost Michael Symon opened his flagship restaurant in his hometown, putting his spin on new midwestern cuisine with beef-cheek pierogi, pork belly with crispy pig ears and smoked chops.

## OKLAHOMA

**Eischen's**  
Okarche

Established in 1896, this



Chef Lee Chizmar rolls out sheets of pasta by hand.

## Pennsylvania

**BOLETE** | Bethlehem

Run by a husband-and-wife team and set in a former stagecoach inn, this Lehigh Valley restaurant epitomizes Pennsylvania farm-to-table cuisine.

nogada in an almond-cream sauce.

## ARKANSAS

**The Hive**  
Bentonville

Nestled inside the avant-garde 21c Museum Hotel, this spot seamlessly melds art with refined southern cuisine from award-winning chef Matthew McClure.

## CALIFORNIA

**Chez Panisse**  
Berkeley

Influential chef Alice Waters opened this legendary restaurant in 1971, defining California cuisine and encouraging other chefs to get to know local farmers and cook with organic produce and other good-for-you ingredients.

## COLORADO

**J-Bar**  
Aspen

Hunter S. Thompson used to hang out at this historic bar (located in the Hotel Jerome). It still has the vibe of a vintage mining-town saloon. On the menu: plenty of Colorado beef in the form of short-rib tacos, flat-iron steak and, of course, a killer burger.

## CONNECTICUT

**Frank Pepe Pizzeria Napoletana**  
New Haven

Open since 1925, the original Pepe's offers a classic tomato pie with mozzarella as well as its famous white clam pie, topped with freshly shucked clams. But get there early; Lines extend down the block almost every night.

## DELAWARE

**Dogfish Head Brewings & Eats**  
Rehoboth Beach

Sip exclusive tastes of the beloved brewery's experimental ales along with small-batch spirits and upscale pub grub.

## FLORIDA

**Joe's Stone Crab**  
Miami Beach

Crowds head to this famous seafood place for its killer stone crabs, as well as its famed key lime pie and fried chicken.

## GEORGIA

**Back in the Day Bakery**  
Savannah

Vintage pastries are churned out by the hour, but the flaky, buttery

Back in the Day biscuit—pillowy inside and crisp outside—is a paragon of the form, ideal with eggs and bacon, with local preserves or on its own.

## HAWAII

**Roy's**  
Honolulu

(See below.)

## IDAHO

**Bar Gernika**  
Boise

The country's largest Basque diaspora community is in Boise, where Bar Gernika serves the region's rustic fare, like lamb grinders and marinated pork loin with pimientos, paired with regional microbrews and wines from Spain.



Kona kampachi crudo.



## Hawaii

**ROY'S** | Honolulu

After 27 years the Original Roy's by Roy Yamaguchi still maintains its iconic homey vibe, serving classics like roasted macadamia nut shutome (swordfish) and traditional Hawaiian mixed plates.

CLOCKWISE FROM TOP RIGHT: NOAH FECKS; ANDREW CEBULKA; SCOTT LEWIS; PENNSYLVANIA: ILLUSTRATION CREATED BY BENICE BEZEDRY; FROM NOUN PROJECT; SOUTH CAROLINA: ILLUSTRATION CREATED BY MARY DROCK; FROM NOUN PROJECT

CLOCKWISE FROM TOP LEFT: COURTESY SUPERDAWG DRIVE-IN; COURTESY COMMANDER'S PALACE; CRAIG BIXEL; ILLINOIS: ILLUSTRATION CREATED BY AMBER PARROW; FROM NOUN PROJECT; HAWAII: ILLUSTRATION CREATED BY MARIA DABROW; FROM NOUN PROJECT

## South Carolina

**HUSK**

Charleston

Familiar ingredients are transformed in unexpected ways by celebrated chef Sean Brock, who pushes the limits on southern cooking with a modern daily-changing menu fueled by locally available foods and delicacies pickled in-house. Word of advice: Order the fried chicken made with five different fats.



Fried chicken meal with all the fixings.

cash-only mainstay is Oklahoma's oldest bar. Go for award-winning home-style cooking like whole fried chicken, chili and beef sandwiches.

## OREGON

**Beast**  
Portland

Diners first flocked to this intimate eatery for its six-course prix-fixe dinners created with only two electric induction burners. These days it uses a full kitchen but still offers innovative meat-centric meals.

## PENNSYLVANIA

**Bolete**  
Bethlehem

(See above.)

## RHODE ISLAND

**Al Forno**  
Providence

The birthplace of grilled pizza, this riverfront kitchen presents a changing menu of Italian pastas and wood-fired mains that make the

most of local specialties from land and water.

## SOUTH CAROLINA

**Husk**  
Charleston

(See left.)

## SOUTH DAKOTA

**Prairie House Restaurant**  
Freeman

The state specialty "chislic" is essentially meat on a stick, and in the Southeast, mutton takes center stage for this bar-food fave. The restaurant offers multiple options for its skewered sheep, whether grilled or fried, marinated or simply plain.

## TENNESSEE

**Prince's Hot Chicken**  
Nashville

Local lore says James Thornton Prince's man-about-town reputation caught up with him in the mid-1930s when a lady friend looking to get even spiked his fried-chicken



Brisket, sausage and ribs sampler.

## Texas

**FRANKLIN BARBECUE** | Austin

Started by Aaron Franklin in 2009 as a food trailer, the brick-and-mortar version has carnivores flocking to Austin to line up each morning to try for a heaping tray of smoked brisket, sausage and ribs—known as the “holy trinity” in Central Texas.

batter with pepper. Today the unassuming counter spot offers the Nashville classic hot chicken from plain to XXX Hot.

## TEXAS

**Franklin Barbecue**  
Austin

(See above.)

## UTAH

**Ruth's Diner**  
Salt Lake City

Housed in a refurbished trolley car with vintage furnishings and canyon views, this fixture—one of the state's oldest—was founded by a spirited woman with a penchant for storytelling. Traditional diner food is served all day.

## VERMONT

**Prohibition Pig**  
Waterbury

Serving up old-fashioned cocktails and expertly cooked swine—including spice-rubbed pork rinds, a chopped barbecued-pork sandwich and a

pork burger with bacon—Prohibition Pig doubles as a brewery, offering proprietary beers like the Mixed Berry Swine Cooler and Pro Pig Bantam Double IPA.

## VIRGINIA

**Merroir Topping**

At the water's edge in a sleepy town on the Rappahannock River, cousin owners Travis and Ryan Croxton showcase the oysters they raise there by offering simple dishes served raw or grilled.

## WASHINGTON

**Ray's Boathouse**  
Seattle

Identified by its red neon sign flashing “Ray’s,” the café has been serving up fish and chips and steaming mugs of coffee to boaters since 1945. These days it boasts fresh oysters, Copper River salmon, spot

prawns and other Puget Sound staples.

## WASHINGTON, D.C.

**Dukem**  
Logan Circle

The district takes pride in the cluster of Ethiopian restaurants

along the U Street corridor, where Dukem proudly serves rich and flavorful stews—like chicken-studded doro wot—to Ethiopian expats, globe-trotters and newbies alike.

## WEST VIRGINIA

**The Main Dining Room at the Greenbrier**  
White Sulphur Springs

Although the luxury destination resort has multiple dining venues, the jacket-required main dining room is especially lauded for its Five Onion Soup and globally influenced plates with local ingredients like seasonal pickled ramps.

## WISCONSIN

**Graze**  
Madison

This farm-to-table gastropub uses locally pastured grass-fed beef in signature dishes like the Wisconsin butter burger. Other crowd-pleasers include, of course, a variety of Wisconsin cheeses.

## WYOMING

**Snake River Grill**  
Jackson

The sophisticated New American restaurant has been a fixture of Jackson's Town Square since it opened in 1993. It now serves elegant locally inspired fare, signature cocktails and hundreds of wines from across the globe.



Shucking oysters at Merroir.

Oscar Mayer

GRAB & GO  
JUST GOT  
NATURAL



17g OF PROTEIN

NO ARTIFICIAL INGREDIENTS