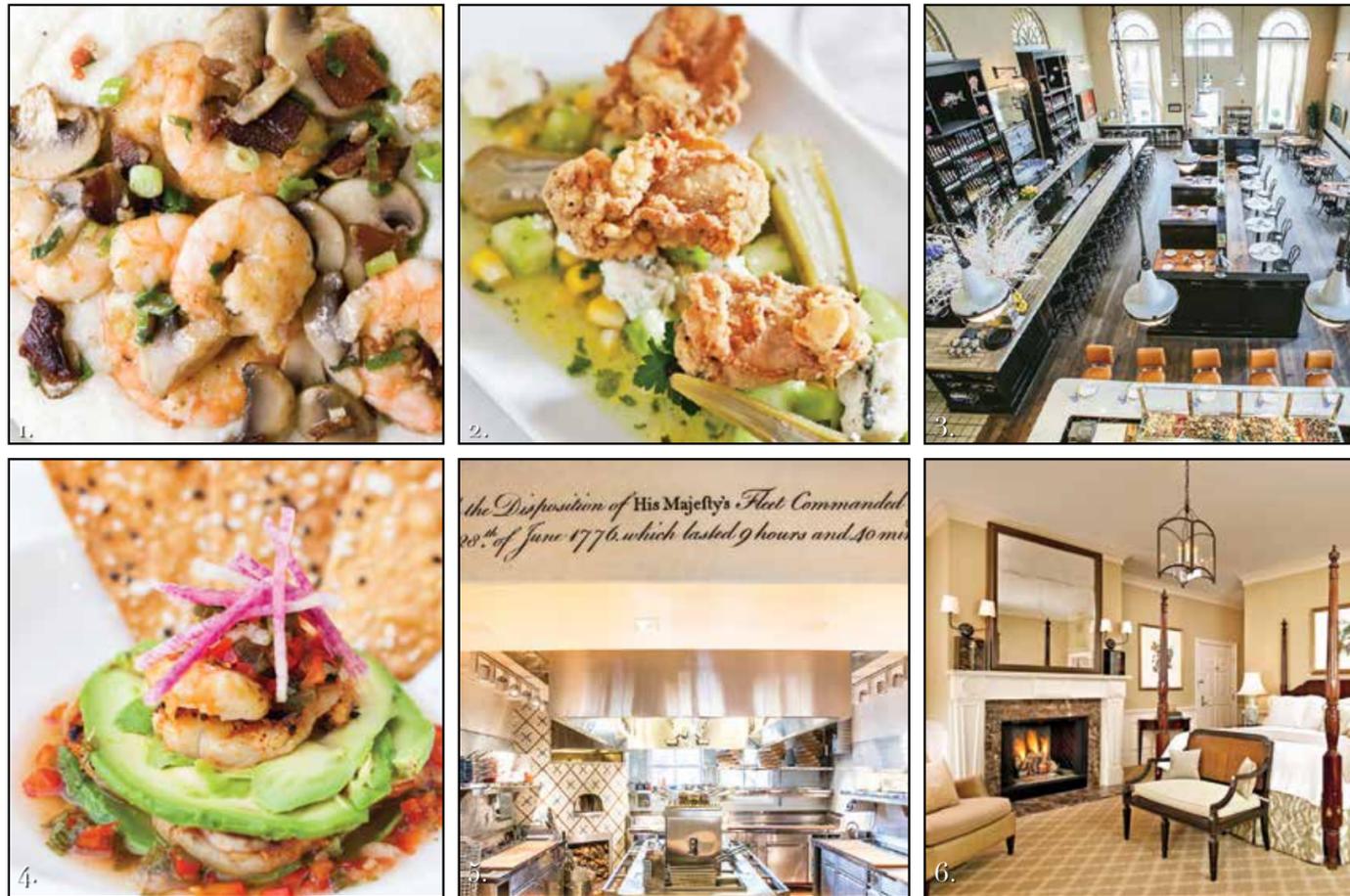


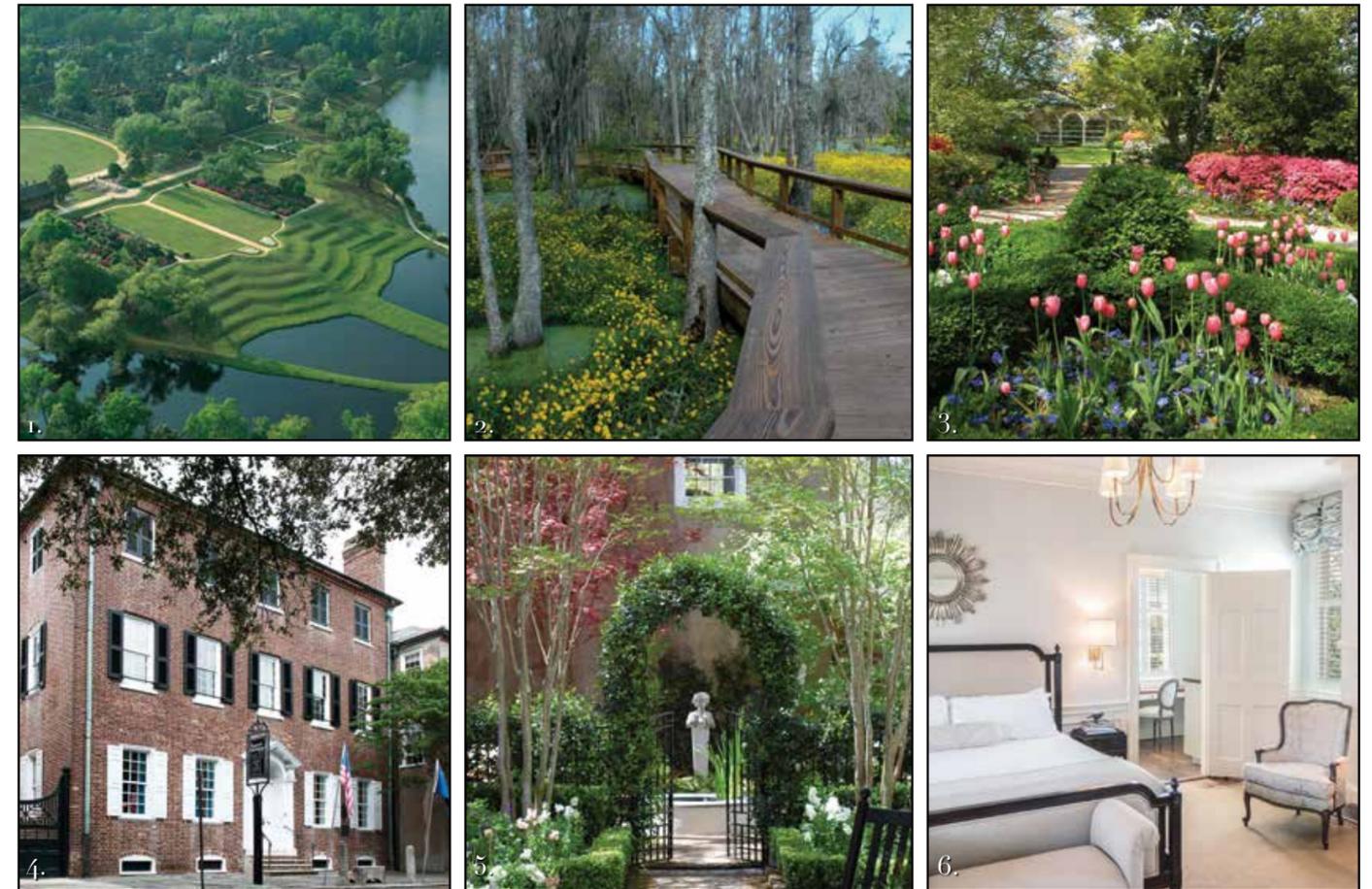
CHARLESTON



For Seafood

Fresh and briny, the coastal waters surrounding Charleston, South Carolina, unite as a natural melting pot of seafood, procuring the mainstays of the city's celebrated cuisine.

- 1. Hominy Grill** The Holy Grail of shrimp and grits leads to this super-cozy, neighborhood-style Lowcountry eatery, helmed by James Beard Award-winning chef and owner Robert Stehling. hominygrill.com
- 2. Hank's Seafood Restaurant** Unapologetically feast on fried oysters over minced green tomato, sweet corn, blue cheese, and pickled okra at this local institution before moving on to Seafood à la Wando, a shellfish cream stew bursting with local seafood. hanksseafoodrestaurant.com
- 3. The Ordinary** The term "extraordinary" would be more apt to describe the plates at James Beard Award-winner Mike Lata's oyster and seafood hall, housed in a reinvented 1920s bank. Smoked Oysters + Saltines, Hot Sauce is the requisite starter—smoked at 150 degrees for 15 minutes, then marinated ceviche-style in peppers and olive oil and served with buttered and toasted saltines and a house-made hot sauce. eattheordinary.com
- 4. Palmetto Café** Creativity rules the menu at this eclectic sunlit café, where familiar seafood dishes receive a savory makeover: shrimp poke, a play on the traditional Hawaiian raw tuna salad, and deconstructed she-crab soup, which starts as a bowl of lump crab and scallions, with bubbling stock folded in tableside and capped with a shot of sherry. charlestonplace.com
- 5. The Obstinate Daughter** Pan-European and farm- and ocean-to-table delights include the Five Fathom Hole Pizza with a sauce of thickened clam juice and topped with roasted fennel, chili flake, lemon, parsley, and local, sustainable clams. theobstinatedaughter.com
- 6. STAY: Planters Inn** Despite its petite size, offering just 64 rooms, the inn hosts three acclaimed restaurants with headlining seafood dishes, at the aforementioned Hank's plus the French-inspired Brasserie Gigi and the legendary Peninsula Grill. From \$289, plantersinn.com.



For Gardens

Illuminating the grounds of historic plantations and breathing life into the courtyards of prized dwellings, Charleston's gardens tell some of the city's most colorful and fascinating stories.

- 1. Middleton Place** America's oldest landscaped garden is rooted in the grand classic style of André Le Nôtre. Though retouched through the years, the 65-acre gardens retain much of the geometric precision, focal points, labyrinthine passageways, and foliage of the original 1741 incarnation by historical figure Henry Middleton. middletonplace.org
- 2. Magnolia Gardens** The gardens surrounding this 19th-century plantation endure as America's last large-scale Romantic garden, an untamed 464-acre expanse that channels a more English naturalistic style, void of symmetries, diverse in color and nature, and in balance with the natural environs. magnoliaplantation.com
- 3. Nathaniel Russell House** One of Charleston's most distinguished antebellum family homes has been restored to its complete 1808 luster, inclusive of formal gardens showcasing plants commonly used in early 19th-century landscaping. historiccharleston.org
- 4. Heyward-Washington House** This home originally belonged to lawyer Thomas Heyward Jr., whose signature appears on the Declaration of Independence. Unable to source an original garden plan of the home, landscape architects have redeveloped the house gardens as quintessential 18th-century Colonial Revival. charlestonmuseum.org
- 5. Festival of Houses and Gardens** This annual, monthlong festival from late March to late April is organized by the Historical Charleston Foundation, offering access to the private houses and gardens of Charleston, which are traditionally off-limits to the public. historiccharleston.org
- 6. STAY: Zero George Street** A collection of three historic homes and two carriage houses converted into an 18-key boutique hotel, Zero George impresses with early 19th-century millwork, pine floors, and a lush, garden-rich courtyard at its core. From \$349, zerogeorge.com.

—Paul Rubio

Photos: (Top center) Peter Frank Edwards; (top right) Andrew Cebulka; (opposite, bottom left) Sean Money