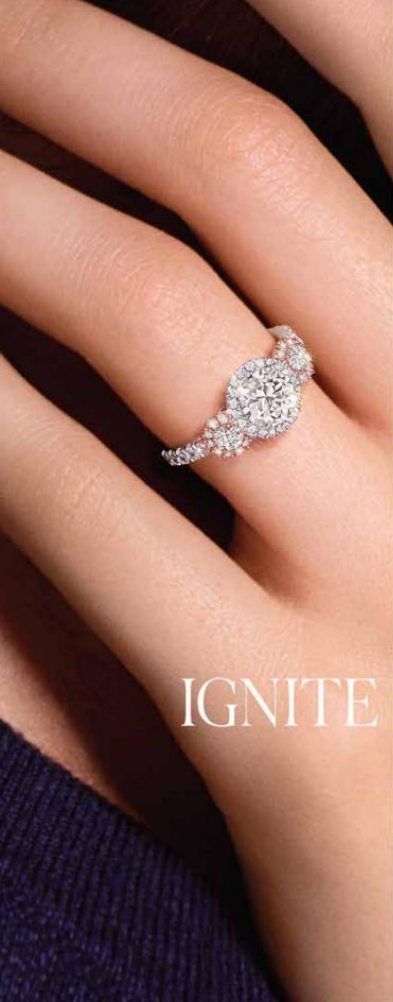


QC

EXCLUSIVE

**FINALLY,
WE BRUNCH.**
See you at ten.





IGNITE SOMETHING

ONLY THE PERFECT CUT CAN UNLEASH A
DIAMOND'S BRILLIANCE.



HEARTS ON FIRE STORES, AUTHORIZED RETAILERS, HEARTSONFIRE.COM

DAVID'S LTD
jewelers

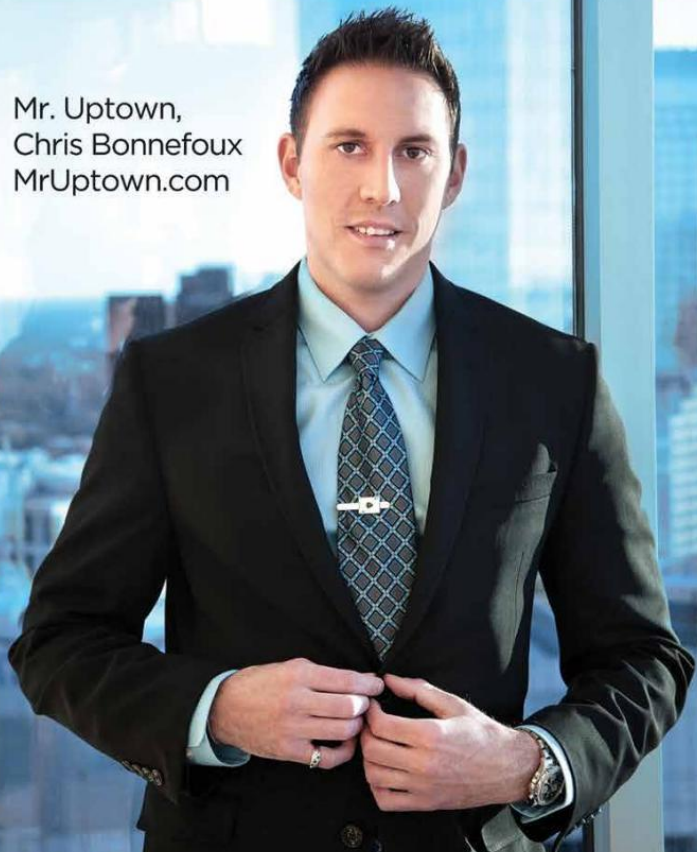
THE VILLAGE AT SOUTH PARK
4310 SHARON RD., STE T-08, CHARLOTTE, NC
(704) 364-6543 ↔ DAVIDSLTD.COM

HEARTS ON FIRE

THE WORLD'S MOST PERFECTLY CUT DIAMOND®

THE BONNEFOUX GROUP

Mr. Uptown,
Chris Bonnefoux
MrUptown.com



The Bonnefoux Group



The Trust 5A
4 bed, 4.5 bath
\$3,750,000



The Ratcliffe 701
2 Bed, 2 Bath
\$749,900



The Trust 3A
3 bed 3.5 bath
\$2,100,000



3201 Sunnybrooke Drive
4 bed, 3 bath
\$549,900



Avenue 1114
2 bed, 2 bath
\$435,000



925 Bobby Lane
3 bed, 3.5 bath
\$529,900



9745 Ridgeforest Drive
5 bed, 3 bath
\$425,000



Trademark 1802
2 bed, 2 bath
\$399,000



704.562.7406





DRIVEN BY DREAMS

Sales. Service. Metrolina Auto Group.

Creating a luxury standard, built
on relationships, driven by dreams.

Main location 6010 Kenley Lane | Charlotte, NC | 704.705.2570
South End 1316 South Tryon Street | Charlotte, NC | 704.625.0521
www.MetrolinaAutoGroup.com



AT THIS MOMENT

THE CITY COMES TO LIFE

CHARLOTTE, NORTH CAROLINA 3:33 PM

PREMIERSIR.COM/ID/3290644 704.248.0243

Premier | Sotheby's
INTERNATIONAL REALTY

PREMIERSOTHEBYSREALTY.COM

Contact us today for a consultation on how your home can be marketed in the Carolinas and around the world.

877.539.9865

Asheville | 828.277.3238
Banner Elk | 828.898.5022

Blowing Rock | 828.295.0776
Charlotte | 704.248.0243

Lake Norman | 704.727.4170
Linville Ridge | 828.898.5151
Uwharrie Lakes | 704.727.4170

Sotheby's International Realty® and the Sotheby's International Realty logo are registered service marks used with permission. Each office is independently owned and operated. Equal Housing Opportunity. Property information herein is derived from various sources including, but not limited to, county records and multiple listing services, and may include approximations. All information is deemed accurate.

ROOFTOP

SPECIAL EVENTS | OFF-SITE CATERING

OPEN DAILY FOR DINNER | SUNDAY BRUNCH | PRIVATE SPACE

RESTAURANT

BAR

980.237.6718 | www.fahrenheitcharlotte.com



Located at 222 South Caldwell Street, 21st Floor, Charlotte, NC

NO. 42
AUG/SEPT 2017 FEATURES

128
FROM THE WATER
Charlotte does seafood right

138
A BOY AND HIS SMOKER
Noble Smoke's heartfelt barbecue

144
PROPER GOOD SCIENCE
The Suffolk Punch



• Note • 201 | Eventist • 29 | Partnership Section • 170 | Index • 120 •

Mussels at The Suffolk Punch | by Kyo H. Nam

PROVEN. INNOVATIVE. LOCAL.

The McDevitt Agency was founded by a group of the area's top producing brokers who came together to focus on taking customer service, sales, marketing, and technology to the next level. We are a team of over-qualified real estate professionals who provide unmatched market knowledge and personalized service to each of our clients. We break out of the traditional image of real estate and introduce a fresh, vibrant, and professional environment to our clients.

TheMcDevittAgency.com



SPECIALIZING IN | Homes, Townhomes, Luxury Condos, and Penthouses



400NCHURCH236.COM
2 Baths / 2.1 Beds / \$529,900



DILWORTHICON.COM
3 Beds / 2.1 Baths / \$839,000



SKYEPENTHOUSE.COM
3 Beds / 3.1 Baths / \$2,348,635



COTSWOLDTUDOR.COM
5 Baths / 4 Baths / \$819,900



1901BELVEDEREAVE.COM
4 Beds / 3 Baths / \$619,900



SKYECONDOS1712.COM
2 Beds / 2 Baths / \$580,000



FIFTHANDPOPLARLUXURY.COM
3 Beds / 3 Baths / \$760,000



PARKPLACE337.COM
3 Beds / 2.1 Baths / \$699,000

AUG/SEPT 2017

THE BRUNCH ISSUE

- | | |
|--------------------------|---------------------------|
| 154 FINALLY, WE BRUNCH | 160 BRUNCHES WE MISS |
| 156 TOAST TO TASTE | 164 SUNDAY SERVICE |
| 158 BISCUITS TO DEVOUR | 166 MIMOSAS |
| 159 CARBS TO CONSUME | 168 BLOODY MARYS |
| 158 YOLKS TO BREAK | 168 BEERS FOR BREAKFAST |
| 160 CLT STAPLES | 168 THE ALTERNATIVES |

Eggs Benedict and Bloody
Mary from Cafe Monte
Cover photo by Kyo H. Nam



Door to door in 2 hours.

93 MILES TO A WHOLE NEW VIEW.



Homes from \$399k.
Condominiums from \$430k.
Homesites from the \$80s.

Book your Discovery Tour today.
ExploreBRMC.com
828-414-4261

Find your forever.



©2016 The Property Group, a subsidiary of Forest City Ratner Group. All information is believed to be accurate but is not warranted. This information and our website is not a solicitation to sell or any state where price registration is required. The information and features are not intended to be construed as an offer of insurance or any other financial product. All other trademarks and registered trademarks are the property of their respective owners. All rights reserved. No part of this publication may be reproduced, stored in a retrieval system, or transmitted in any form or by any means, electronic, mechanical, photocopying, recording, or by any information storage and retrieval system, without the prior written permission of the publisher. All other trademarks and registered trademarks are the property of their respective owners.



71

THE CULTURE

FINE ART / PERFORMING ARTS / STYLE / WELLNESS

45
CHARLOTTE ARTS,
GLOBAL ROOTS
Multimedia artist Tom Thounne defines Charlotte's arts scene

50
ELLIOT PUCKETT AT SOCO
The Southern-raised Brooklynite comes back home with her unique art medium

54
HOW RICHARD MET TAYLOR & GONNER
TRC's Richard Pattison talks about his fashion journey

60
LOCAL GOODS FOR THE GREATER GOOD
The three friends behind Buckskin & Mane

64
A COMMUNITY OF MOVEMENT
Meet the owners of Cornelius' unique studio Kadi fit

THE SPREAD

RESTAURANTS / CHEFS / RECIPES / COCKTAILS

71
WAKING CHARLOTTE'S PALATE
Baku's Birdie Yang pushes Charlotte toward the adventurous

80
SWEET ESCAPE
Suárez Bakery holds court amongst a booming city

84
RAMEN SOC'S GYOZA
Tim Groody's famous lamb shank takes gyozo form

86
THE KING'S CAKE
The coconut cake at King's Kitchen

88
DOT DOT DOT'S NO LAST CALL
Stefan Huebner's coffee cocktail

90
BISTRO LA BON'S LYCHEE MARTINI
A twist on a classic from a classic



50

64



84



BORN TO DARE

#BornToDare

BLACK BAY S&G



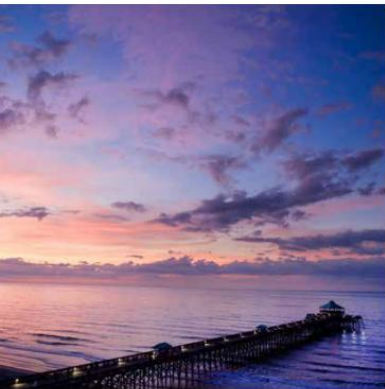
TUDOR, BORN TO DARE, BLACK BAY AND S&G ARE ® TRADEMARKS, NEW YORK.

WINDSOR
JEWELERS

PHILLIPS PLACE



TUDOR



119

THE FOLIO

DESIGN / DECOR / SPACES / FEATURED HOMES

93 LOCAL DESIGNS, WORLDLY STYLE
Charlotte's Acquisitions specializes in European Design

98 CLUCK
Cluck Design Collaborative brings smart, socially responsible restaurant design to the Queen City

104 KITCHEN CREATIVITY
The perfect Sub Zero and Wolf professional kitchens

106 PRACTICAL MEETS LUXE
A design from kitchen design expert Karen Kettler

108 DINE IN STYLE
Kindery Brewer Nawn makes a dining room pop

110 A SIMONINI CELLAR
A wine cellar we wish we had

112 AN ICON UPDATED
Designers Harrie Benson and John Lineweaver team up for the refresh of Reid's

THE EXPLORED

RESORTS / TOWNS / DESTINATIONS / SPORTING / ADVENTURE

119 THE QUINTESSENTIAL CAROLINA BEACH TOWN
Folly Beach offers a slower pace to soak in the sun and enjoy the South Carolina sand and surf

124 RELAX IN HIGHLANDS
Experience the casually elegant Highlands, North Carolina resort, Old Edwards Inn & Spa, and enjoy the world-class amenities



106

112



124



ALL-NEW DISCOVERY

VERSATILITY WITH A VIEW FOR THOSE THAT ARE NEVER AT REST



ABOVE & BEYOND



MSRP FROM \$56,950*

The All-New Discovery is ready for whatever lies ahead by delivering the ultimate in all-terrain capability with Terrain Response® 2¹ and All-Terrain Progress Control¹ to help you feel confident in challenging situations.² The All-New Discovery is practical as well, with room for seven adults³, a powered inner tailgate⁴ and multiple charging points, making it ideal for people who enjoy living life to the fullest.

For more information on the All-New Discovery, visit your local Land Rover Retailer.

Land Rover Charlotte
6940 East Independence Blvd, Charlotte, NC 28227
704 536 4270 LandRoverCharlotte.com

Model Shown: 2017 Discovery HSE Luxury. European Sevens plate shown. *Features are optional on certain models. †These systems are not a substitute for driving safely with due care and attention and will not function under all circumstances, speeds, weather and road conditions, etc. Driver should not assume that these systems will correct errors of judgment in driving. Please consult the owner's manual or your local authorized Land Rover Retailer for more details. †Price shown is Manufacturer's Suggested Retail Price for the 2017 [vehicle_model_year]. Supplies are limited. Excludes \$350.00 charge destination/handling charge, tax, title, license, source, and dealer fees, all cost of shipping, and optional equipment. Retailer price, terms and vehicle availability may vary. See your [dealer/retailer] or call Page1_Selection for qualifications and complete details. © 2017 Jaguar Land Rover North America, LLC



photo by Jamey Price

THE BRUNCH ISSUE

I REMEMBER THE FIRST TIME I TASTED THE COUNTRY eggs benedict at the old Lulu in Plaza Midwood. How I miss that meal—a salty, delicious benedict paired with my favorite frites and an easy-to-drink mimosa. I remember my first order of Challah French Toast at the famous Landmark—fluffy and so sweet—and the first bite of Chef Rocco's famous Cap'n Crunch pancakes at Fahrenheit. For me, brunch has always been memorable; a family-and-friends gathering full of good food, drink, and conversation. However, until recently, there was one small, antiquated problem—no Bloody Marys till noon.

But, as of late July with the passing of the new Brunch Bill, Charlotte steps into the 21st century. Now we can all experience everyone's favorite meal the way it was meant to be: Sunday service now starts at ten o'clock.

This issue, entitled "Finally, We Brunch" features 20 pages of brunch from the very best dishes to the tastiest cocktails and everything in between. Some

of the highlights include Cafe Monte's benedicts, a hot chicken sammie at Reid's that's to die for, livermush at Little Spoon, the world's heftiest Bloody Mary at Moo & Brew, and a most beautiful cocktail spread at Vivace.

Aside from all the delicious brunch items featured in this issue, this year's annual food edition also showcases food-centric spaces in our Folio section including a dining room designed by Kimberly Brewer Nawn of KBN Interiors, a wine cellar from the good folk at Simonini, and a kitchen by the talented Karen Kettler. You will also be able to read about Birdie Yang's venture at Baku, the new Suffolk Punch, Jim Noble's Mobile Smoke catering service, the city's best seafood dishes, and so much more.

We hope you enjoy reading this issue and hope you'll get out there on Sunday mornings to support our city's growing food and drink scene. See you at ten.

Best,
Jon-Paul Grice, Editor

What
will
you
create?



Shown: And Microbe Concrete Slab, Dippeno Flat, Stone, Shell, and Dippeno Flat. For more info.

Tile & Stone Showroom
2116 Hawkins Street
Suite 500
Charlotte, N.C. 28203
704.583.7000

Slab Gallery
1331 S. Mint Street
Charlotte, N.C. 28203
704.583.7010

Authentic, handcrafted natural stone
and ceramic tile, since 1952

**WALKER
ZANGER**
walkerzanger.com

QC
EXCLUSIVE



Subscribe Today

Receive nine issues of the quintessential
Charlotte magazine for only \$25.

qcexclusive.com/subscribe

EST. 2013
QC
EXCLUSIVE

DETAILS

*

ADDRESS

619 S. Cedar Street
Suite B
Charlotte, NC 28202

WEBSITE

www.qcexclusive.com

EMAIL

info@qcexclusive.com

PHONE

704.219.9088
828.773.4922

SUBSCRIBE

*

FOR A SUBSCRIPTION

Receive 9 issues/year of
QC Exclusive Magazine by
subscribing online at
qcexclusive.com/subscribe
or contacting us through the
methods provided below:

SUBSCRIPTION BY EMAIL

info@qcexclusive.com

SUBSCRIPTION BY PHONE

704.953.6910

SUBSCRIPTION BY MAIL

Exclusive Media Group
619 S. Cedar St. | Suite B
Charlotte, NC 28202
(Include a check for \$25
and address and info)



ESTD  2013

THE SPORTING GENT™

BOW TIES TO DRY FLIES



**THE TRUE
PURVEYORS OF
FIELD TO TABLE.**

2848 SELWYN AVE | CLT
THESPORTINGGENT.COM



Amina Rubinacci

6401 Morrison Blvd. • Specialty Shops SouthPark
Charlotte, North Carolina 28211 • 704-817-9247

www.aminarubinaccinc.com



OUR TEAM

*

PUBLISHER

Brett Barter

EDITOR

Jon-Paul Grice

SALES

Kathleen Hands

Ashley Carlini

EDITORIAL

Corey Miller

Sunny Hubler

EDITORIAL CONTRIBUTORS

Xenia Fong

Sarah Gallo

Kadeeja Janneh

Stephen Sears

Courtney Wilber

CREATIVE

Stephen Philipott

PHOTOGRAPHY

Jamey Price

PHOTOGRAPHY CONTRIBUTORS

Thien La

Lunahzon

Justin Driscoll

Joe Purvis

CONNECT

@QCExclusive

*



CRAFTSMANSHIP. REFINED.



GERRARDBUILDERS.COM | 704.241.8863



RADIANT. YOUTHFUL. SMOOTH.



Satin MED SPA

SPECIALIZING IN WOW SKIN:

- BOTOX & DERMAL FILLERS
- LASER HAIR REMOVAL
- LASER TATTOO REMOVAL
- COOLSCULPTING FAT REDUCTION
- VEIN THERAPY
- MICRODERMABRASION
- CHEMICAL PEELS
- MEDICAL SKINCARE PRODUCTS
- IV HYDRATION



CALL TODAY TO SCHEDULE YOUR COMPLIMENTARY CONSULTATION

704.365.3588

2700 COLTSGATE ROAD #101, CHARLOTTE, NC, 28211
LOCATED ACROSS THE STREET FROM SOUTHPARK MALL

WWW.SATINMEDSPA.COM

EST. 2011

QC
EXCLUSIVE

CONTACT US

*

FEEDBACK

We welcome your feedback—both positive and negative—and believe it is very valuable in our constant pursuit to be better as a publication. We encourage all of our readers to contact us with any critiques, compliments, or questions by email at info@qcexclusive.com.

EDITORIAL

Contact JP Grice by phone at 828-773-4922 or email at jp@qcexclusive.com.

ADVERTISING

Contact Brett Barter by phone at 704-219-9088 or email at brett@qcexclusive.com.

INTERSHIP OPPORTUNITIES

Please contact us by email at corey@qcexclusive.com.

EVENTS & PARTNERSHIPS

Post an event in QCExclusive or inquire about partnering with us for an upcoming event by email at info@qcexclusive.com.



*Everyday
excellence.*

SETHI
COUTURE

Marriott Village across from South Park Mall | 704.365.5400

BBB Member and Ethics in Business Award Recipient

Donald
HAACK
DIAMONDS FINE GEMS



A BUILDER OF FINE LIVING

COMING SOON TO EASTOVER

9.07.2017



1500 SCOTLAND AVENUE | CHARLOTTE

WWW.GRANDEBUILDERS.COM

GRANDE CUSTOM BUILDERS | CHARLOTTE, NC

AUGUST/SEPTEMBER 2017
EDITOR'S PICK

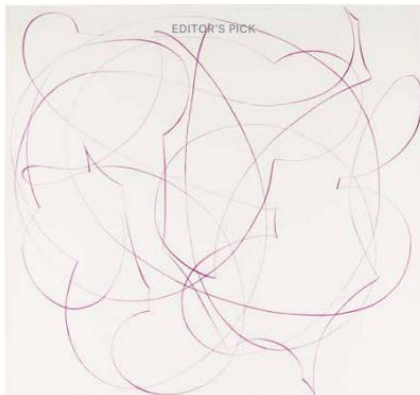
POTTERS MARKET INVITATIONAL 2017

September 9, 2017 - Visit the Potters Market Invitational (PMI) in its 13th year. More than 50 North Carolina potters will gather on the lawn of the Mint Museum Randolph to sell their creations. PMI showcases the breadth and depth of work by makers in what has become known as the Pottery State. Enjoy this opportunity to purchase works of art directly from some of the most talented North Carolina ceramic artists.

At the event, guests can meet exceptional potters from Seagrove, the NC mountains, the Piedmont and the Catawba Valley. You'll find works ranging from traditional functional wares to contemporary sculptural works. This is a fun-filled day featuring clay demonstrations, a pop-up cafe, and live music. Your ticket also includes admission to the Mint Museum Randolph and Mint Museum Uptown.

For more information: mintmuseum.org





9/13/17-10/27/17 | Elliott Puckette's Recent Works | soco-gallery.com

MARY CHAPIN CARPENTER

8/11/17 - Five-time Grammy award-winner and Nashville Songwriters Hall of Fame inductee Mary Chapin Carpenter will visit the Knight's theatre at Levine Center for the Arts along with special guest singer, Emily Barker. Carpenter will be performing songs from her vast 14-album library including her newest album released May 6, 2016, *The Things That We Are Made Of*.

blumenthalarts.org

THE AUSTRALIAN PINK FLOYD SHOW

8/13/17 - Described by The Times as "The Gold Standard", The Australian Pink Floyd Show has performed in 35 different countries since first performing in Adelaide, Australia in 1988. They have just about mastered the art of Pink Floyd's music, going note-for-note with the legendary English rock band. This has left audiences around the world astonished. The show also includes a unique light and laser show, video animations, and other visuals.

blumenthalarts.org

PHILLIP WHACK

8/18/2017 - The Stage Door Theatre is continuing its Jazz Room Series featuring Phillip Whack playing the music of John Coltrane. The region's top jazz trumpet players will be in attendance for an unforgettable night of jazz.

thejazzarts.org

GREAT GATSBY GALA

8/19/17 - Come out to the Wells Fargo Atrium and party like it's 1920. The award-winning event returns for its 29th year. Dance the night away and enjoy the different tastes from all around Charlotte. The event will include an open bar serving wine and beer, and you can even participate in a silent auction. The gala is, of course, black tie or 1920s attire.

gatsbygala.org

SOLAR ECLIPSE WEEKEND

8/19/17 - 8/21/17 - Celebrate the celestial event of the year with the Schiele Museum. Have the opportunity to view the sun through a solar telescope, learn about the astronomy behind a solar eclipse and

Exhibited

Charlotte curator Chandra Johnson's shares her three must-see shows starting this fall.

by Chandra Johnson

ELLIOTT PUCKETTE: RECENT WORKS
SEPTEMBER 13 - OCTOBER 27, 2017
SOCO GALLERY

Kentucky-born, currently NYC-based artist Elliott Puckette is known for her compositions of fluid, vibrant lines that meander and twist across brilliant surfaces. In her first exhibition in North Carolina, *Recent Works* reunites Puckette with the Southeast. Her works are in the permanent collections of the Whitney Museum of American Art, the New York Public Library, and the Fogg Museum in Massachusetts.
soco-gallery.com

LEAH ROSENBERG:
COLOR FOR THE PEOPLE
SEPTEMBER 14 - DECEMBER 2, 2017
MCCOLL CENTER

Leah Rosenberg's *Color for the People* is a site-specific exploration of color and taste. Rosenberg's process begins with a daily routine of observing colors outdoors and capturing them with her smartphone camera. Each week, she will select a color from Charlotte's landscape and apply it to the gallery walls and furniture to create an immersive color-field painting and meditative space. To deepen visitors' sensory engagement with her project, Rosenberg will host a series of "Color Bar" events over the course of her residency: on selected Thursday evenings, she will serve cocktails and treats to match the color of the week, encouraging the public to reflect on the relationships between experiences of color, flavor, and people.
mccollcenter.org

MAESTROS MEXICANOS DE FOTOGRAFIA MODERNA

SEPTEMBER 29, 2017 - MARCH 4, 2018
THE BECHTLER MUSEUM OF MODERN ART
The mid-20th century was a time of great change in post-revolutionary Mexico as the sociopolitical landscape struggled to find stability. In these decades of flux, many artists captured the country's efforts to establish a unified Mexican cultural identity. *Maestros Mexicanos de Fotografia Moderna* focuses on five modernist photographers who documented this period—Manuel Alvarez Bravo, Manuel Carrillo, Flor Garduno, Graciela Iturbide, and Mariana Yampolsky.
bechtler.org



XPANDABLE™

PICCHIOTTI



EXPANDABLE
DIAMOND BRACELETS

ELIZABETH BRUNS, INC.
JEWELERS



EDITOR'S PICK

9/1/17 | Soul of the South Uptown Food Tour
photo of Sea Level | feastfoodtours.com

even create your own sun print. On Monday, watch a live feed of the entire solar eclipse itself.

schiolemuseum.org

SABRINA CARPENTER: THE DE-TOUR

8/25/17 - 17-year-old singer, songwriter, and actress Sabrina Carpenter began her career at just two years old when she started ballet. As her passion and skill with dancing grew, she discovered her unique singing talent.

blumenthalarts.org

WINSTON CHURCHILL AND THE SECOND WORLD WAR TEA

8/27/17 - Sir Winston Churchill led the British through the darkest days of the Second World War. This presentation displays his life and career, as well as his role in Britain's "finest hour."

charlottemuseum.org

SOUL OF THE SOUTH FOOD TOUR

9/1/17 - Join the Soul of the South Uptown Food Tour. Taste great food and learn about the unique influence of Southern fare and culture in the bustling Queen City. This three hour tour covers about 1.5 miles so the hosts advise finding a sitter for the little ones. The tour will be held every Friday this September and tickets are \$55 per person.

feastfoodtours.com



EVOKE
your senses

where technique & taste combine to create passionately prepared cuisine & cocktails

555 S McDowell St.
Charlotte, NC 28204
(980) 237-5354
evokorestaurant.com
reservations accepted



COTTINGHAMCHALK HAYES

SELLING LUXURY PROPERTIES
for over 30 Years...

WWW.CCHREALTORS.COM

LEADING REAL ESTATE COMPANIES OF THE WORLD

LUXURY PORTFOLIO INTERNATIONAL

Your Luxurious European Getaway...
without the jet lag



CHARLOTTE'S NEWEST LUXURY, BOUTIQUE HOTEL
IN THE HEART OF CITY CENTER, LOCATED IN THE HISTORIC IVEY'S BUILDING



CHARLOTTE, NC

ASHEVILLE, NC

MIAMI BEACH, FL



www.theiveyshotel.com
704.228.1111



www.windsorashville.com
1.844.494.6376



www.themarlinhotel.com
305.695.3000

MATTHEWS ALIVE FESTIVAL

9/1/17 - 9/4/17 - Bring all your family and friends out for a weekend of excitement in Matthews, NC. The Matthews Alive Festival will host three stages of various musical performances. The event will also include food vendors, arts and crafts, carnival rides, and fun for all ages.

matthewsalive.org

EAST SIDE BLOCK MUSIC FESTIVAL

9/2/17 - Join the Queen City at Alhambra Road Recreation Center for the inaugural East Side Block Music Festival. The event will include live music from local artists, food and merchandise vendors, a health fair, a kids zone and much more. Bring the whole family out for an afternoon of fun.

dapperstreetproductions.com

REUNION & MOTORCYCLE SHOW

9/4/17 - The 27th Annual Reunion & Motorcycle Show is back again for more Labor Day fun. The event will showcase classic and unique motorcycles and automobiles.

matthewschamber.org

APOCALYPTICA

9/8/17 - Finnish artist Apocalyptica released their debut album, *Flays Metallica by Four Cellos*, on May 10, 1996. To celebrate their 20th anniversary, the group is re-releasing the album remastered, this time with two bonus tracks. Witness it all live at the McGlohon Theatre at Spirit Square.

blumenthalarts.org

POTTERS MARKET INVITATIONAL

9/9/17 - In its 13th year, the Potters Market Invitational returns to the Mint Museum on Sept. 9. More than 50 of North Carolina's potters will gather on the lawn to sell their creations. Enjoy this chance to purchase art work right from the ceramics artists themselves.

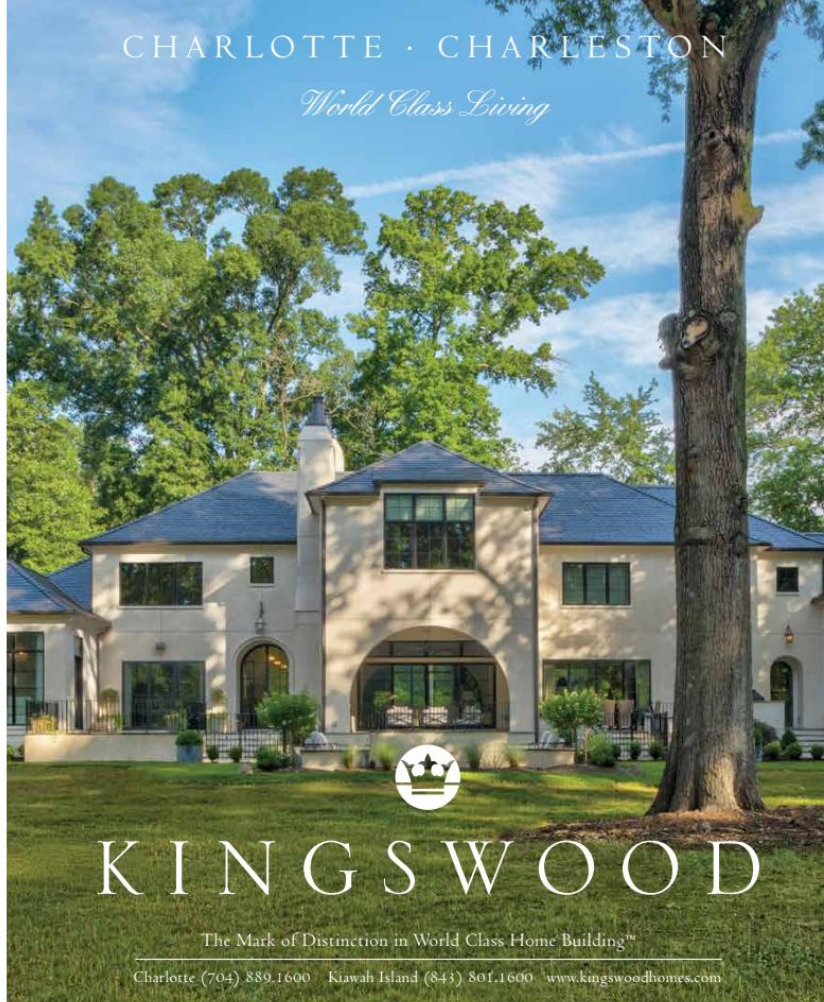
mintmuseum.org

MAD ABOUT MODERN HOME TOUR

9/9/17 - Join the Charlotte Museum of History as they tour Charlotte's

CHARLOTTE · CHARLESTON

World Class Living



KINGSWOOD

The Mark of Distinction in World Class Home Building™

Charlotte (704) 889.1600 Kiawah Island (843) 801.1600 www.kingswoodhomes.com

A Fresh Perspective For Everyday Living



ashley j design
custom homes and renovations

www.ashleyjdesign.com | 704-858-0631

unique mid-century modern architectural history, through its amazing collection of homes.

madaboutmodern.com

SOUTH END SHUFFLE 5K

9/9/17 - Join Wooden Robot Brewery in the heart of South End for the South End Shuffle 5k and mile run festival. After the race, enjoy live music, beer from Wooden Robot Brewery, and team competitions. The event will benefit both the Charlotte Rail Trail in South End and the Purple Promise Foundation to End Melanoma.

southendshuffle-racesonline.com

GAL FRIDAY CONCERT

9/09/17 - This country trio is made up of three sisters born and raised on the love of music. They perform with a Carolina flare you don't want to miss. This event is family-friendly and enjoyable for everyone.

minthill.com

LANG LANG PLAYS BEETHOVEN

9/12/17 - Witness superstar pianist Lang Lang make his Charlotte debut as he performs Beethoven's Emperor Concerto. This one-night event will kick off the Symphony's 86th season.

charlottesymphony.org

LOVE & COMEDY TOUR

9/14/17 - Come out to the Belk Theatre at Blumenthal Performing Arts Center and celebrate Garrison Keillor's 75th with a night of storytelling, love duets, Guy Noir, cowboys and more.

blumenthalarts.org

JEREMY DAVENPORT

9/15/17 - 9/16/17 - Charlotte's Jazz Arts Initiative monthly series wraps up season 9 of its series on September 15 and 16. Famed Jazz trumpeter and vocalist Jeremy Davenport will pay a special musical tribute to musical legend Frank Sinatra.

blumenthalarts.org

SLAMCHARLOTTE POETRY SLAM

9/15/17 - The two-time Spoken Word Poetry National Champions, Slam-

EXPERIENCE A SMART HOME...



- LIGHTING
- MOTORIZED SHADES
- AUDIO AND VIDEO
- HOME THEATER
- HOME AUTOMATION
- OUTDOOR LIVING
- STRUCTURAL WIRING
- SECURITY



INSIGHT
AUTOMATION

INSIGHT-AUTO.COM

704.778.8626

401 HAWTHORNE LN
SUITE 110491
CHARLOTTE NC 28204

Our Promise

Insight will help you create a home that is uniquely yours, we will design our luxury line of products to suit the way you *live*.

QUALITY PRODUCTS MATTER

SAVANT Honeywell marantz LUTRON SONOS





New location September 1st
 3903 Selwyn Avenue 28209 | Charlotte, NC 28207
 www.invisalign.com | @invisalign
 www.invisalign.com

Charlotte, is hosting its monthly poetry slam at the McGlothin Theatre at Spirit Square. SlamCharlotte strives to promote poetic growth, performance enhancement, and increased camaraderie among the poets and the community.

blumenthalarts.org

UB40 LEGENDS

9/15/17 - Original members of UB40, Ali, Astro, and Mickey helped to define reggae music for generations. The band formed in 1979 and placed a diverse set of influences on Jamaican reggae. Watch as the group reunites to deliver a night of feel-good music at the Knight Theatre.

blumenthalarts.org

GRAPE STOMP HARVEST PARTY

9/15/17 - Celebrate the 2017 harvest by joining Childress Vineyards for an evening of grape stomping fun. Admission is free and it's open to all ages.

childressvineyards.com

ST. JUDE WALK/RUN CHARLOTTE

9/16/17 - Join the fight against childhood cancer and help raise money for the St. Jude Children's Research Hospital. Charlotte walkers and runners will be joined by fellow supporters in cities all across the country who will also be walking for the same cause. The hospital hopes to raise \$210,000 to support the mission.

fundraising.stjude.org

JOHN PRINE

9/16/17 - Folk singer John Prine will be at the Belk Theater at Blumenthal Performing Arts Center this September. Renowned in the folk community and among musicians such as Bob Dylan and Bruce Springsteen, Prine is an artist you don't want to miss.

blumenthalarts.org

PITCHIN' FOR WISHES

9/16/17 - Benefiting the Make a Wish Foundation of central and west-

Because We Smile A Lot in The South.



Dr. Mickey Webb, DDS, MS

Dr. Colin Webb, DDS, MS

Complimentary Consultations for Braces and Invisalign

webb 
 ORTHODONTICS

704-864-7343

www.webb-orthodontics.com

2915 Coltsgate Rd. • Suite 102
 Charlotte, NC 28211





WHENEVER WHEREVER
& HOWEVER
YOU WANT US
—
WE'RE THERE
FOR YOU

DIAMOND SPRINGS
Don't feed the beast!

Water & Coffee
Home | Office | Anywhere
www.diamondsprings.com
800.715.2286

Tent Your Event



NEW at MINT MUSEUM RANDOLPH

Photo: www.oldsouthstudios.com

Tented events on the front lawn are now available for your wedding, business luncheon, or gathering for up to 400 people. Contact our Special Events team for more information!

Mint Museum RANDOLPH | 2730 Randolph Road 28207
704.337.2132 mintmuseum.org/visit/museum-rental

ern North Carolina, the Pitchin' for Wishes Cornhole Tournament makes its return to Freedom Park. The fundraisers have set a goal of \$210,000 which would enable Make a Wish to grant the wishes of 35 children in our Charlotte community who have life-threatening medical conditions.

pitchinforwishes.com

WORLD WAR I SYMPOSIUM

9/17/17 - Come to the Charlotte Museum of History to learn about World War I and its effects on our state of North Carolina. There will be refreshments and a showing of the documentary, *City of Canvas: The Story of Camp Greene*.

charlottemuseum.org

BAREFOOT GALA

9/19/17 - The 14th Annual Samaritan's Feet Barefoot Invitational is an afternoon to enjoy a world class golf course, participate in silent auctions, enjoy good food, and make a lasting difference in the life of a child.

samaritanfeet.org

GREATER CHARLOTTE HEART WALK

9/23/17 - The Healthy for Good movement is designed to rally millions of Americans to live a healthier life, inspire change, and create a difference for future generations.

heart.org

CONSUMING IDENTITY

9/26/17 - Ashli Quesinberry Stokes will be hosting a talk at UNC-Charlotte about southern food and its ability to unite people and dissolve racial prejudices. The talk will be based on her book *Consuming Identity: The Role of Food in Redefining the South*.

unc-c.edu

ART WALK & JAZZFEST

9/30/17 - For 32 years now, the city of Matthews has been putting on a grand art show for its community. This year they aim to reach even higher. The festival will bring more



Craig Alan, *My World*, on board, 40" x 40"



PICTURE HOUSE GALLERY

1522 East 70th Street Charlotte, NC 28214
704.333.8233 Fax: 704.333.2827
E-mail: Bob@picture-house-gallery.com

 @PictureHouseGallery

 @picture_house_gallery

 @PictureHouseGal



the pink hanger

Amanda Upchurch	Ella Moss
Feel the Piece	French Connection
Joi	Red Engine Jeans
Show Me Your Mumu	Splendid
Tart	Three Dots
Tolani	Yumi Kim

Connect with us!

- The Pink Hanger
- @pinkhangercharlotte
- thepinkhanger
- The Pink Hanger

PinkHangerOnline.com
PO 104344.7277 • 3155 Providence Road, Suite 101 • Charlotte, NC 28211



arts and jazz to the city than ever. The event is free of charge and sure to be enjoyable for all ages. matthewschamber.org

GREAT GRAPES WINE & FOOD FEST
9/30/17 - Come to SouthPark Mall and taste the wine from over 20 wineries at the Great Grapes Wine and Food Festival. Let your children play in the Kids Area and enjoy live music along with your wine. Tickets for adults are \$33, and children 12 and younger are free. uncorkthefun.com

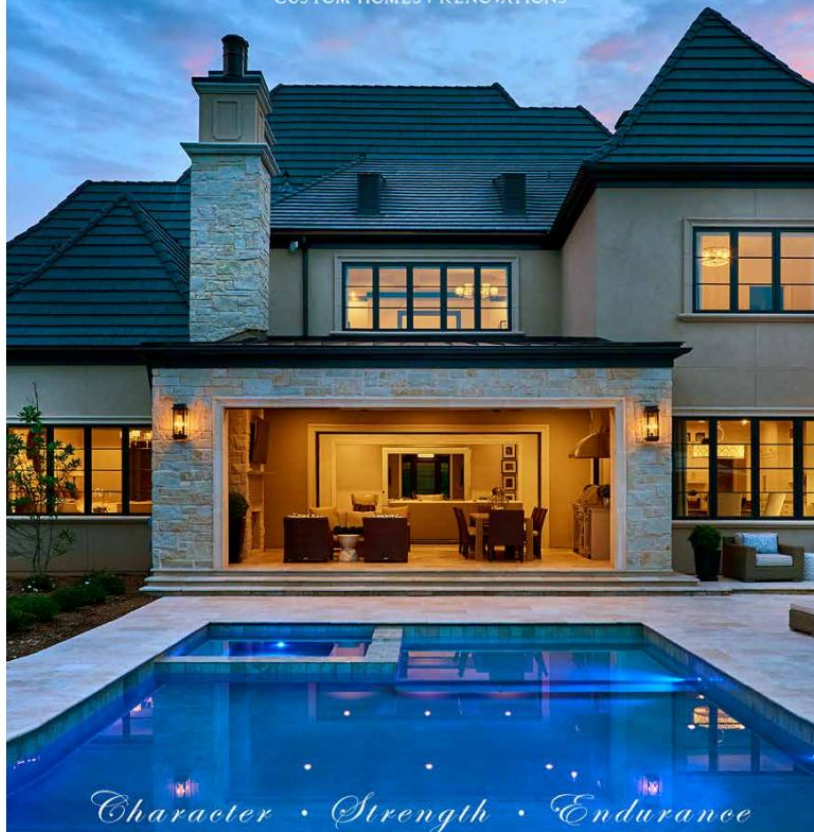
LOCAL FLAVORS OF NODA
9/30/17 - NoDa, Charlotte's Historic Arts District, is bustling with a vibrant nightlife and live music scene, creative eateries, colorful art, and thriving craft breweries. Connect with the entrepreneurs, chefs, and artisans who make NoDa their home and find out how their passion is transformed into the unique flavors of the area. Gather around the area's tables with chef-driven comfort foods, stroll along historic streets full of mill town character, and go behind-the-scenes at a craft brewery to learn about Charlotte's award-winning craft beer industry. The tour includes sample food and beverages from six of Charlotte's finest establishments. feastfoodtours.com

SIERRA NEVADA OKTOBERFEST
9/30/17 - Sierra Nevada's Oktoberfest returns to draw out thousands of lederhosen-clad beer lovers. Visit for an evening featuring their Oktoberfest collaboration beer, a German feast, musical performances, live glassblowing demonstrations, and more. sierranevada.com

To post your upcoming Charlotte event here contact us by email info@qcexclusive.com

ARCADIA

CUSTOM HOMES | RENOVATIONS



Character • Strength • Endurance

Come
TRUSTED AGENCY.
New
GLOBAL PARTNER.

Nestlewood Realty has combined our local expertise in listing, pricing, and selling your home with the top-tier exposure of North America's largest real estate brand, Keller Williams.

FOR SALE



kw

NESTLEWOODREALTY.COM



nestlewood
REALTY

kw SOUTH PARK
KELLER WILLIAMS

CHARLOTTE ART, GLOBAL ROOTS

Multimedia artist Tom Thounne
defines Charlotte's arts scene

words SARAH GALLO photos JAMEY PRICE



TOM THOUNE IS A MASTER AT FINDING THE BEAUTY in what appears to be broken. The Charlotte-based multimedia artist, sculptor, and painter has worked tirelessly to make a name for himself in the exploding art hub of the South. For the seasoned artist, what began as a fascination with collecting knickknacks led to a highly successful career in the arts.

"I've collected broken things ever since I was twenty-two," Thoue begins, "not knowing that I was going to enter a period of creating artworks from these reclaimed materials. Connecting the dots later, I realized my mindset de-

"My work is always evolving. The mosaics are gleaned from all around the world."

veloped after years of accidental destruction of my father's art objects."

As Thoue grew up in Southern California, he quickly developed his father's creative eye. His father, who worked as an interior decorator in SoCal, became a major influence in sparking Thoue's passion for all that is art.

"My first job, at the age of fifteen, was to distress furniture for my father's clients who were told they wanted 'old world treasures,'" Thoue adds. "An oversaturation in the decorative arts was my college. There was no push for formal education."



CRAFTING THE MOST EXCLUSIVE HOMES FOR OVER 30 YEARS
info@JasAmGroup.com | www.JasAmGroup.com | (704) 507-8795



Architect: JJ Barja / Elite Design Group
Interior Design: Scott Carpenter

MLS# 3252556

Your Best Source for Residential Real Estate.



Ellen Gibson
REALTOR®/Broker
704.614.2296
egibson@dickensmitchener.com
dickensmitchener.com

Richard Haake
704.577.0005
Richard@LionheartRealEstate.us
www.LionheartRealEstate.us





After moving to Charlotte, Thoune noticed a lack of public art in the area and is one of many artists who worked to cultivate what can now be deemed an art-lover's paradise. Taking ceramics and mixed media classes at Central Piedmont Community College and working at the McColl Center for Visual Art as an Artist-in-Residence helped expand Thoune's collection of ceramics, multimedia art, paintings, and fan-favorite 2D and 3D mosaic works, which can be now be spotted throughout Charlotte.

"We do have a lot to see in our current public art infrastructure," Thoune recounts. "When hungry for contemporary art, treasures are sandwiched between the McColl Center for Art and Innovation and the Levine Campus located at the more southern end of Tryon."

Thoune's signature 2D mosaic works effortlessly combine pieces of brightly colored glass, resulting in kaleidoscope-like masterpieces. The carefully crafted mosaics work to add a pop of

color to an otherwise mundane place, as his works can be spotted at the bustling Charlotte Area Transit System. The multimedia artist's "Camden Wall" blends royal blue, turquoise, and crisp white colors to create what is now a much-loved cultural landmark. The artist credits his first trip to Europe, in 1989, as the beginning of what would later blossom into a lengthy relationship with mosaic art.

[i/i/o tomthouneart.wordpress.com](http://www.tomthouneart.wordpress.com)



Joe 812-374-9800 | Jen 512-983-0468

Joe Purvis Photos

Unmatched Quality | Guaranteed Results



Real Estate | Architecture | Design

JOE PURVIS.COM | 812.374.9800



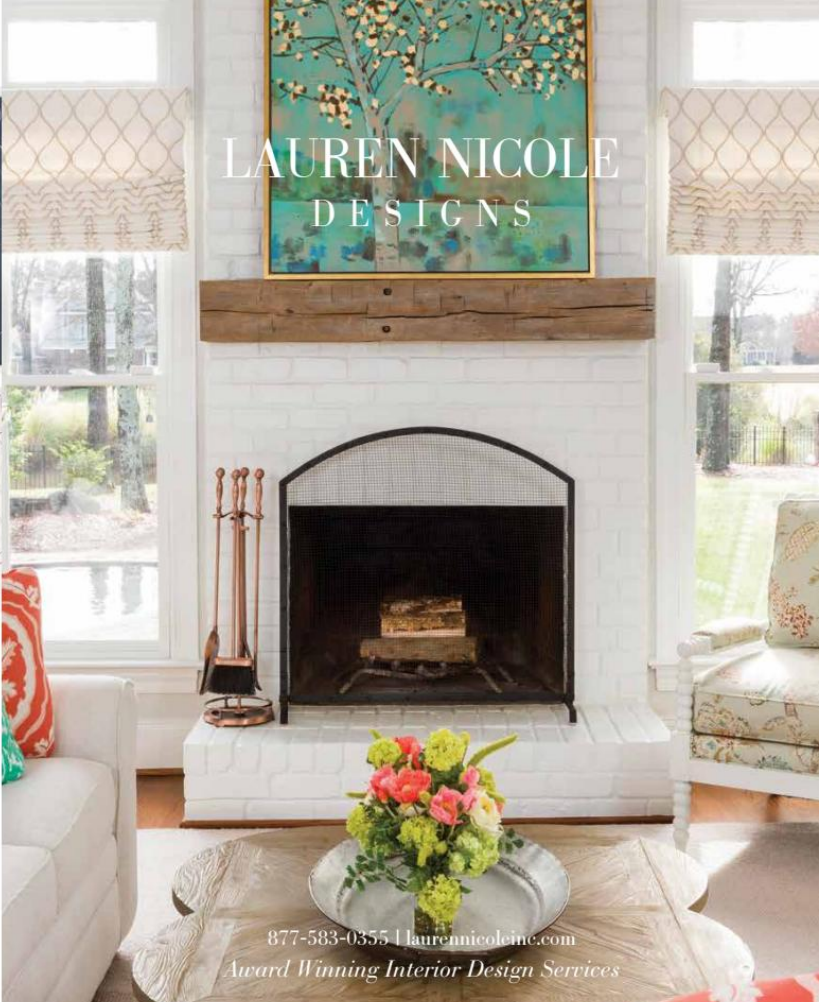
ELLIOTT PUCKETTE AT SOCO

words SUNNY HUBLER photos/courtesy SOCO GALLERY
portrait courtesy PAUL KASMIN GALLERY by DIEGO FLORES

THE LOOPING LINES MAKE WORDLESS phrases, a kind of calligraphy-inspired minimalism art that Elliott Puckette either etches or paints onto canvas. The Southern native was raised in the mountains of Tennessee. Those walks through the woods—the branches, the smell of the mountain—underline her

artistic influence. “Home,” she says, “hits you like a ton of bricks.”

SOCO Gallery, spearheaded by Chandra Johnson, also has a deep appreciation for home: As a platform for artists working locally, nationally, and internationally at the highest levels, SOCO supports Southern artists of all variety.



LAUREN NICOLE
DESIGNS

877-583-0355 laurennicoleinc.com

Award Winning Interior Design Services



“Home hits you like a ton of bricks.”

Elliott, who has been perfecting her medium for over 25 years, works out of her now-home in Brooklyn, New York. Her art has received attention from Art in America, The New Yorker, The New York Times, Elle Décor and Vogue. Her works are in the permanent collections of the Whitney Museum of American Art,

the New York Public Library, the Fogg Museum, and the Huntsville Museum of Art.

The opening reception with Elliott Puckette is at SOCO Gallery in Charlotte's Eastover neighborhood on September 13, from 6-8PM.

info.soco-gallery.com

LACA PROJECTS CAFE | BASAL COFFEE | SEPTEMBER 2017



BASAL COFFEE

ESTD.  #MEXY

www.lacaprojects.com | www.basalcoffee.com



GRANDFATHER HOMES

LASTING VALUE, TIMELESS TRADITION

980.219.7480

1111 Central Ave. #320
Charlotte, NC 28204

www.grandfatherhomes.com



CRAMER POND

PLAZA MIDWOOD'S LATEST DEVELOPMENT

Introducing Cramer Pond, a new community located on a 15-acre historic homesite near the Charlotte Country Club. Building a custom home is a realization of a long-held dream and we are honored to continue the tradition as a featured builder.

There are 10 opportunities to build with Grandfather Homes. Contact our sales team for proposed floor plans and introductory pricing.

EASTOVER • MYERS PARK • FOXCROFT • COTSWOLD • DILLWORTH • ELIZABETH SOUTH PARK • PROVIDENCE DOWNS SOUTH • MIDWOOD • CHANTILLY • CHEVAL



HOW RICHARD MET TAYLOR & CONGER

Richard Pattison of Charlotte staple Taylor Richards & Conger on his fashion journey, the Queen City's evolving style, and the time he sold the suspenders off his back to ZZ Top.

interview COREY MILLER photos JAMEY PRICE

How did Taylor, Richard, and Conger originally meet?

I was at a store in Chapel Hill looking for a job, and the manager came out of the back sporting a shag haircut and a suit. He was the coolest guy I had ever seen and, at that moment, I knew I had to work there. We worked together for 6-8 months before he moved to Charlotte. He had been to Europe and knew all there was to know about clothes. He was a man I have always remembered. He was Lyn Conger. I managed a high-end European store after I got out of school, while Conger ended up starting his own store. In 1986, with former salesman Glen Taylor as an additional business partner, we started Taylor Richards & Conger.

Tell me about the name of the business? Richard is your first name but Conger and Taylor are the last names of your partners?

Back in 1981 we created the concept of "Taylor Richards," who was the coolest guy in Charlotte. Taylor Richards went to the disco, drove the best car, wore the best clothes, could out-drink and out-dance any guy on the dance floor, and always left with the best looking girls. He was the guy that we thought should be shopping with us. Once we had Lyn on our team, however, it was only appropriate to change our name to Taylor Richards & Conger.

WHATEVER
Luxury
MEANS
To You



20420 Island Forest Drive
Cornelius, NC



20420 Island Forest Drive | Cornelius, NC
MLS# 3300430 | \$1,340,000

Luxury living on Southern Lake Norman from the apartment down. Just landscaping and gardens surround fabulous views and exclusive parks. Healer on main with brand new bath. New roof, gourmet appliances, and so much more.

DEBBIE MONROE | 704.533.0644



3643 Gordon Street | Forest, NC
MLS# 3207189 | \$999,000

So close to your favorite vacation line tucked away in a quiet neighborhood with an oversized pool & outdoor kitchen.

CARLA AGNINI | 704.490.0563



8475 Monroa Road | Cotuitow, NC
MLS# 3225962 | \$1,000,000

Enjoy magnificent 180 degree views while entertaining in this spectacular Lake Norman home on 285 feet of waterfront.

MARIO MICHAEL | 704.280.8523



15815 Juno Warren Road | Davidson, NC
MLS# 3945436 | \$1,299,000

8-11 in 2013. This 7000+ square foot home is the real WOW! out bathroom and every upgrade imaginable on a 1.54 acre lot in The Reserve of Silver Run.

MARY ANNE MICHAEL | 704.728.5749



LAKE NORMAN
REALTY, INC.
LUXURY



Debbie Monroe
704.533.0444



Ann Scott
704.763.2872



Mary Anne Michael
704.728.5749



Kathleen McKeon
704.966.2982



Sally Sutherland
704.577.8352



Carla Agnini
704.490.0663



Valerie Smithers
704.779.4285



Mario Michael
704.280.8523



Bob Crowley
704.740.8370

"Most thought we were crazy for trying to sell suits in Charlotte. We knew they could be right, but took our chance at success anyway..."



How have you seen Charlotte's clothing scene evolve? What are some things you like about it and some things you don't?

When it comes to fashion, it's all a big circle. One of the common trends I've seen more and more is that of casual dress. While there's nothing wrong with dressing casually, certain events require more formal attire. In the United States today, a tuxedo is pretty much the only outfit you are ever going to need for any sort of formal event.

How did you get into the women's side of the fashion business?

Glen thought a women's store would round out the collection nicely, making us more of a fashion destination. Getting a bigger footprint on the city made us a bigger entity as a whole.

If you had to name one thing that you like that the store is doing right now what would it be?

We have seen our trademark made-to-measure aspect become a very healthy part of the business. This specialized process allows for our customers to come in and have their measurements taken before having their clothes custom selected.

What is the strangest experience you've had while owning your own business?

Every business owner has stories with especially unique customers. When we first started in the business we were at Specialty Shops on the Park, and a lot of performers would stay nearby. One day, Billy Gibbons of ZZ Top walked in the store. I had on some super skinny suspenders at the time, which were just the coolest thing. He looked at my suspenders and said, "I want those." I knew I didn't have any more like mine, since I'd





had them for a while. I showed him our stores suspenders section and he said, "Son, you don't get it. I want those." He reached in his pocket and pulled out what must have been a thousand dollars, and started straightening out hundred dollar bills. When he got to three hundred dollars, I took the suspenders off my back. Although I didn't get to see him perform that night, friends have told me he was wearing my suspenders.

Could you've ever predicted when you were starting this that you would have so much success in Charlotte?

There's a theory that bumblebees can't fly. Their bodies are too fat, their wings too little. But they do anyway, because they don't know they can't. When we first started, most local clothing store owners thought we were crazy for trying to sell suits in Charlotte. We knew they could be right, but we took our chance at success anyway. Charlotte was growing immensely as banking became more and more prosperous, putting men's suits in high demand. People were moving to the city from New York, Chicago, and San Francisco. Since these big city guys already knew and loved European clothing, that became our niche. I think you can be good at anything you have a passion for, whether it's carving wood, working on cars, or running a business. Like those bumblebees, we're just dreamers.

info@trstyle.com



Shea
CUSTOM

Custom Homes from \$300K to over \$2 million

SheaCustom.com | 704.602.3333



**BOLDLY
BEAUTIFUL
INFINITELY
CONFIDENT**

From the most powerful, age-reversing treatments to the latest science and cutting-edge technology, Infinity MedSpa + Wellness has everything you need to look and feel your best at every age.

704.733.9202 • INFINITYMEDSPAANDWELLNESS.COM
SouthPark • 2809 Collgate Road, Suite 100, Charlotte, NC



We offer:

Custom homes on your homestead | Homestead preparation and/or demo of existing home
State-of-the-art Design Studio as a starting point for interior selections
Home Warranty | Use your plan or start with one of ours





LOCAL GOODS FOR THE GREATER GOOD

The three friends behind Buckskin & Mane make men's grooming products with the military in mind.

words SUNNY HUBLER photos JAMEY PRICE

WE ARE LOCAL GOODS CONNOISSEURS. WE LOVE craftsmanship and we love our Queen City, so when we find something high-quality made at home, well, it just makes sense.

That's exactly how we felt when we heard about Buckskin & Mane, a business that not only thrives in our backyard, but was also created specifically to give back. Though they may not be from Charlotte originally, Mason, Lukas, and Luke, the founders of the men's grooming product company, are firmly in our midst now.

In March 2015, after working various jobs and after military service, the three friends decided to lay down roots and start their Queen City business.

Their inspiration was simple: "As veterans with a passion for health and wellness, we were tired of using cheap, chemical-laden products and wanted to create a premium grooming line free of harmful materials and suitable for all men. We also wanted the capacity to give back to the veteran community," says Luke.



Local Expertise. Worldwide Recognition.

From a small boutique shop in Europe to more than 500 shops in the best locations around the world, we have delivered quality service and personal attention to the clients who have welcomed us. Wherever you find beautiful properties, premium service, and extraordinary living, you will find Engel & Völkers South Charlotte, the world leader in luxury real estate. Contact an experienced advisor today for all your real estate needs.

Please stop by and visit us at one of our three locations.
South Charlotte, Uptown and Birkdale Village.



ENGEL & VÖLKERS®



Nita Hunt
(704) 577-9266
nita.hunt@evusa.com



Kristen Auten
(704) 218-9468
kristen.auten@evusa.com



Tracy Rowland
(704) 238-9732
tracy.rowland@evusa.com



Luda Vaynshteyn
(704) 227-4140
luda.vaynshteyn@evusa.com



Martha Borgese
(704) 226-6633
martha.borgese@evusa.com

Engel & Völkers South Charlotte
11220 Elm Lane · Suite 207
Charlotte · NC 28277
Phone +1 704-500-2266
www.southcharlotte.evusa.com

Engel & Völkers Uptown Charlotte
333 W. Trade St · Unit 1C
Charlotte · NC 28202
Phone +1 704-275-3000
www.uptowncharlotte.evusa.com

Engel & Völkers Lake Norman
16745 Birkdale Commons Pkwy · #C
Huntersville · NC 28078
Phone +1 704-500-2266
www.lakenorman.evusa.com



Their products are composed of natural and organic raw ingredients all domestically sourced and mixed by hand right here in the Queen City. Buckskin & Mane shuns fillers like water or alcohol and, instead, relies on an organic aloe vera base that is mild yet effective.

"With our products, we have eliminated mainstream, harmful chemicals and preservatives like SLS, parabens, and foam boosters that strip skin and hair of necessary oils and nutrients, leading to dryness, irritation, and inflammation," explains Luke.

The friends hope that their company will not only inspire men to think differently about grooming, but also will help support their fellow veterans. For every product sold, Buckskin & Mane donates one dollar to Charlotte Bridge Home, a local organization that aids veterans with their transition to civilian life.

Buckskin & Mane products can be purchased online and, as of this fall, at Atherton Mill and Market in South End.

info.buckskinmane.com

LIVE IN ART



ELITE DESIGN GROUP
CUSTOM HOME DESIGNS & FLOOR PLANS

WWW.ELITEDESIGNGROUP.COM/QCE (704) 545-2928

Built by Jim Shelvey.
Photos by Matthew Benham



A COMMUNITY OF MOVEMENT

Meet the owners of Kadi fit, a unique studio in Cornelius' historic district, and hear the story of the birth and growth of their fitness movement.

words: SUNNY HUBLER photos: MAGEN PORTANOVA and JAMEY PRICE

THE SPACE ALONE TELLS YOU KADI FIT IS SOMETHING a little different. With its exposed brick, high ceilings, and modern-style lighting, it looks, plainly, nothing like a gym. It has nonetheless quickly become a community hub for wellness and exercise, with a totally innovative approach.

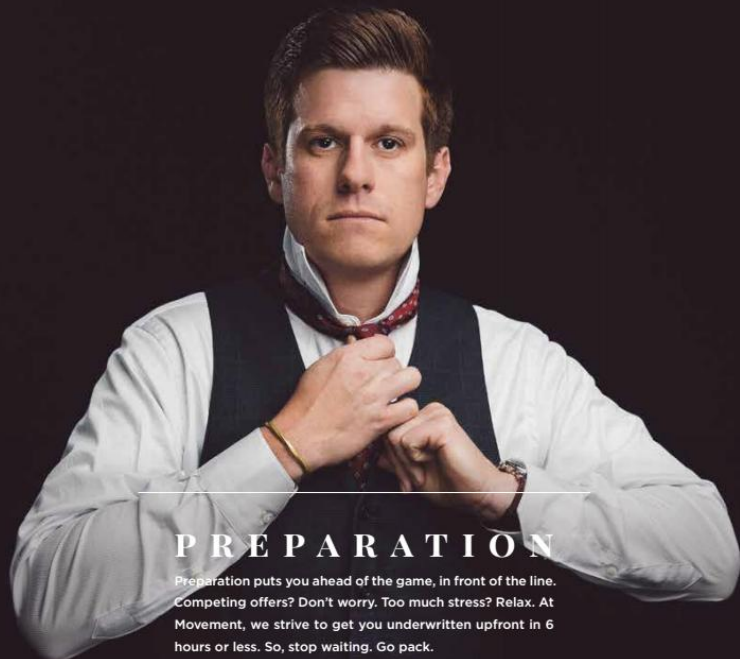
"Our tribe at Kadi fit is beautifully diverse, but one thing they all share is a sense of adventure, and open-mindedness," owner Katie says. "We love to think outside the box and challenge your tenacity, but all within the realm of what that looks like for you regardless of fitness level."

Katie and Mike Dixon opened the doors to their self-started business in January of 2010,

with a whole lot of dreams and subsequent elbow grease. They spent countless hours stripping the paint off the brick, laying wallpaper, constructing wood walls, building the dance bar, and wrapping twine around exercise balls to make massive light fixtures.

"The idea was to ignite visual inspiration, from the moment people walk in the door, and carry that inspiration all the way through the workout environment," Katie explains.

It's the rigorous attention-to-detail, reflected in the design of the space but present all throughout Kadi fit, that makes it such a unique part of the Charlotte community.



PREPARATION

Preparation puts you ahead of the game, in front of the line. Competing offers? Don't worry. Too much stress? Relax. At Movement, we strive to get you underwritten upfront in 6 hours or less. So, stop waiting. Go pack.

BLAINE NEWSOME | LOAN OFFICER | NMLS# 117403 | 980.622.2699
8410 PIT STOP CT, STE 130, CONCORD, NC 28027

While it is Movement Mortgage's practice to provide underwriting results within six hours of receiving an application, extenuating circumstances may cause underwriting delays outside of this six-hour window. © NCM443029 | Movement Mortgage, LLC is a North Carolina Equal Housing Opportunity, NMLS ID# 18796 (www.movementmortgage.com) | 877-238-8449. Movement Mortgage, LLC is licensed by NC # LA42670. Interest rates and products are subject to change without notice and may or may not be available at the time of loan commitment or lock-in. Borrowers must qualify at closing for all benefits. "Movement Mortgage" is a registered trademark of the Movement Mortgage, LLC, a Delaware limited liability company, 8024 Calvin Hill Road, Indian Land, SC 29707. CND 3088 | Exp. 5/2017





"I believe my sole purpose is inspiring community—gathering with the people I love, doing things that light them up."



What was it like to open the business?

People always ask if I was super nervous, leaving my career and salary to go out on my own. But, to tell you the truth, I was so stoked that failure didn't cross my mind. When I started, everything was simple: The space was small, and I only had one other instructor, so it was much less pressure. Now, there's more fear and responsibility because it's become a community of a few hundred people, so there's far more to lose now. My husband Mike supplies the yin to my yang there; I am the loud type of group coach, and he is incredible with one-on-one motivation.

What really defines Kaditt?

Connection and authenticity. What sets us apart is when you walk in our doors, you will have immediate connection; not

only with the instructors, but with the members as well. You'll be lead through an intentional, sustainable, innovative sweat, during which you'll hear words that elevate you to your best self. That shift will continue with you as you walk out the door and transform your life.

Why did you guys design the Kaditt fit brand as a "different type" of exercise?

I wanted a brand that was visionary, one with a creative right to expression. I never wanted to be part of a franchise. There are so many aspects of my life that I'm super laid-back about, but on the flip side, there are things that I am incredibly opinionated about, from marketing and design to coaching style and energy.

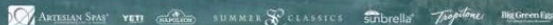


CLEARANCE SALE
SAVE UP TO 70%

OVER 100 OUTDOOR FURNITURE COLLECTIONS IN STOCK
AND READY FOR IMMEDIATE WHITE GLOVE DELIVERY.
MANY MORE AVAILABLE VIA CUSTOM ORDER.



11729 CAROLINA PLACE PARKWAY PINEVILLE, NC 704.542.5300 OASISPOOLSPLUS.COM





Why did you make a career out of movement?

Any time I hear music, I move, inherently. Dance is my euphoria. The only thing I've ever wanted to do, every single day for the rest of my life, is dance. Once I began taking dance as a form of group exercise, I fell in love with the idea that I could share dance with anyone. No formal training, no concern with perfect technique—just falling in love with the pure joy, release of emotion, and experience of euphoria [that comes with dance].

Tell us about the class offerings - they all sound unique.

Every class, (other than yoga), has been curated in-house, through the Kadi brand. Kardi Dance is an intense cardio hip hop experience. The energy, charisma, and total euphoria sets it apart from any other. Primal is one where we knew we wanted to design a workout based on the way our bodies are intended to move. Mike is the "Primal Guru." He wasn't an uber fit, healthy guy until he had a major health scare 6 years ago. Instead of going the medicinal route, he chose to cure his own body. Through research, he tried out different moves and philosophies through his own workouts. Primal has developed into a solid, successful fitness format and mindset. Boga is a mat workout that combines strength and flexibility to maximize rhythmic cadence and spirituality.

info.kadifit.com

MonaLisa Touch

Fast, simple and safe.

The Mona Lisa Touch treatment is the only FDA approved laser for gynecologic health. MonaLisa Touch laser treatment is a simple procedure that takes less than 5 minutes.

- In-office
- Requires no anesthesia
- Minimal side effects
- No downtime
- Symptom relief after just one treatment
- Thousands of women successfully treated

The Center
For Women's Aesthetics

(980)218-9496 • 1001 Morehead Square Dr., #195 • Charlotte, NC • www.thecfwa.com



WE ARE THE AREA'S PREMIERE
CENTER FOR THE NONINVASIVE
MOMMY MAKEOVER.

We also offer:

- SculpSure
- Pelleve
- PelleFirm
- Skincare
- Jane Redale Makeup



The Shops at Twin Oaks • 1419 East Blvd-Ste. C • Charlotte, NC
704.342.0123 • www.sallysopticalsecrets.com

Sally's
Optical
Secrets



blackhawk
HARDWARE

YOUR DESTINATION FOR WEBER AND THE BIG GREEN EGG

PARK ROAD SHOPPING CENTER | BLACKHAWKHARDWARE.COM | 704-525-2682





"It's all the food I enjoy, food I'm proud to serve to Charlotte."



UNDER THE GUIDANCE OF BIRDIE YANG, OWNER OF Yama Izakaya and Yama Asian Fusion, the modern Japanese restaurant Baku is slowly transforming local palates and creating a new market in Charlotte's food scene.

Birdie has completely transformed almost everything while changing what Baku is—the menu, the quality of the products, the suppliers, the decorations, and the plating, in order to create what he calls "the pinnacle of modern Japanese cooking."

At Baku, Birdie aims to preserve Japanese authenticity while simultaneously pushing boundaries and challenging the conventional.

"The preparations are very traditional Japanese," Birdie explains, "but the ingredients aren't necessarily traditional, and the decorations are

more contemporary. It's all the food I enjoy, food I'm proud to serve to Charlotte."

Baku is a modern-day form of Izakaya that incorporates a robata grill—a Japanese grill that uses special white oak "bincho" charcoal and features a square shape with different cooking levels.

"Each meat needs a different temperature to cook," Birdie explains. "It's a setup where every product is cooked perfectly."

Traditional Japanese drinks, along with more innovative cocktails, are also an essential feature at Baku. As a certified sake sommelier—a title that took six years to acquire with a final test in Japan—Birdie is sure his restaurant is stocked with the finest sakes. Baku touts the largest sake selection in the Southeast, sourced from all over



NOT ALL SMOKE IS
CREATED EQUAL



NOBLE
SMOKE

CHARLOTTE OUTDOOR KITCHENS

EARLY 2018

MOBILE SMOKE GATHERINGS AVAILABLE NOW



Photo by Patrick Brickman

“There are so many options—you could eat for \$20 here or you could eat for \$2000. That’s the best thing about this restaurant.”

the world: Enjoying a bottle or two seems absolutely vital to a proper dining experience here.

Baku also offers another notable Japanese liquor Charlotteans may not be as familiar with—Japanese whiskey.

Usually aged a little longer and more meticulously made, the whiskey’s quality is “very high, almost the same standard as a scotch.” There are various flavor profiles and a major difference in the aging process and blending as well,

so it’s a must-try for those new to the stuff.

Birdie insists that part of Baku’s beauty is your ability, from your first bite to your last sip, to create your own experience.

“If money’s not an issue, omakase is the only way to go. Omakase means ‘trust the chef’ and all I have to ask you is, ‘Are you allergic to anything?’ I’ll typically send out seven to eight courses... It’s the best experience for someone that’s new. If money’s an issue, there are so

MODERN MIX.



Venatino Quartz



Fantasy Blue Quartz

Debating between a natural stone and a quartz? No need for the great debate; mix the two. Make a statement on your island using a natural stone and compliment the look with the simplicity and durability of a quartz on the perimeter.

AGM Imports offers a vast selection of first choice natural stones as well as Polarstone, Tellos & AGM quartz. Visit us to create your own modern mix.



AGM IMPORTS
GRANITE & MARBLE

AGMIMPORTS.COM

CHARLESTON, SC 4250 Scott Street 843-747-0088
HARDEVILLE, SC 199 Marble Road 843-784-4400

ATLANTA, GA 6175 Northbelt Parkway NW, Suite E 770-903-3850
CHARLOTTE, NC 300 Forsyth Hall Drive, Suite F 704-588-1950



Chef Stories

Chef Bruce Moffett on the evolution of Charlotte's food scene.

by Bruce Moffett

This is the first in a series of columns from chef and restaurateur Bruce Moffett with QC Exclusive. Over the next several issues, he will be sharing stories from his experiences in the Charlotte culinary scene over the years. Enjoy!

Every once in a while, someone refers to me as the godfather of the Charlotte culinary scene. While a compliment, it always causes me to think, "What are they talking about?" Then, I do the math in my head and realize that I have been in business here for close to two decades. How did that happen?

When I arrived in Charlotte, I knew nothing about what was popular, at least food-wise, in the Queen City. With the help of some local chefs and farmers, I got ingrained in the community and set out to make food that I was passionate about. It was slow going at first. Some customers were even upset that I didn't offer an all-you-can-eat salad bar. Slowly but surely, I began to develop a following and things at Barrington's made a turn.

Along the way, I have seen ups and downs. The year after I opened, 9/11 happened and business came to a screeching halt. The year after I opened Good Food (2010), the banking industry fell apart. These were, however, small blips in a city that has grown up with me. We have had some things break in our favor. Between the culinary schools and the growing population, the city has developed into an emerging force in the Southeastern culinary scene. I am glad to be a part of this evolution and I'm excited to see the growth. I guess being part of the older generation is not so bad.

info
moffettrestaurantgroup.com

many other options, because you can eat two skewers and a bowl of rice and be full. There are so many options—you could eat for \$20 here or you could eat for \$2000. That's the best thing about this restaurant."

For Birdie, owning a modern Japanese restaurant isn't just about adapting and adjusting to the desires of the customer to make money. He has greater plans in store. Charlotte, he says, isn't necessarily known as a

foodie destination, and some have claimed that that's due to two reasons: the consumers are less willing to try new things, and those who are adventurous eaters travel to big cities like New York and Charleston to eat, thus focusing less on their own city. But Birdie is trying to change the tide with his long-term plan.

"You want to educate your consumers and if you make it through that, it's very

FOR THE LOVE OF SEAFOOD



Come to the eclectic little oyster bar where you can enjoy amazing seafood, a casual, fun atmosphere and have an extraordinary experience.

pearlzoysterbar.com

STONECREST AT PIPER GLEN • BALLANTYNE

7804 REA ROAD
CHARLOTTE, NC 28277
980-498-7247

PEARLZ

← OYSTER BAR →
The Eclectic Little Oyster Bar

NEW MENU ITEMS &
DAILY FEATURES

“Eventually, when they travel to other cities, they’re going to say ‘My city’s just as good, why am I flying to New York?’”

rewarding. You have to earn trust, you have to build that... Not everyone’s going to like you, but long-term wise, five, ten years, people will still come back and it’ll still excite them... Eventually, when they travel to other cities, they’re going to say ‘You know what? My city’s just as good, why am I flying to New York?’”

Whether you’re after one of the most incredible Japanese dining experiences you’ll find in Charlotte, or whether you’re looking for a simpler meal for an affordable price, Birdie guarantees that “at Baku, you’re going to have the best of the best.” If the sake-glazed chicken wing skewers are any indication, he’s not wrong.

info.baku-restaurant.com

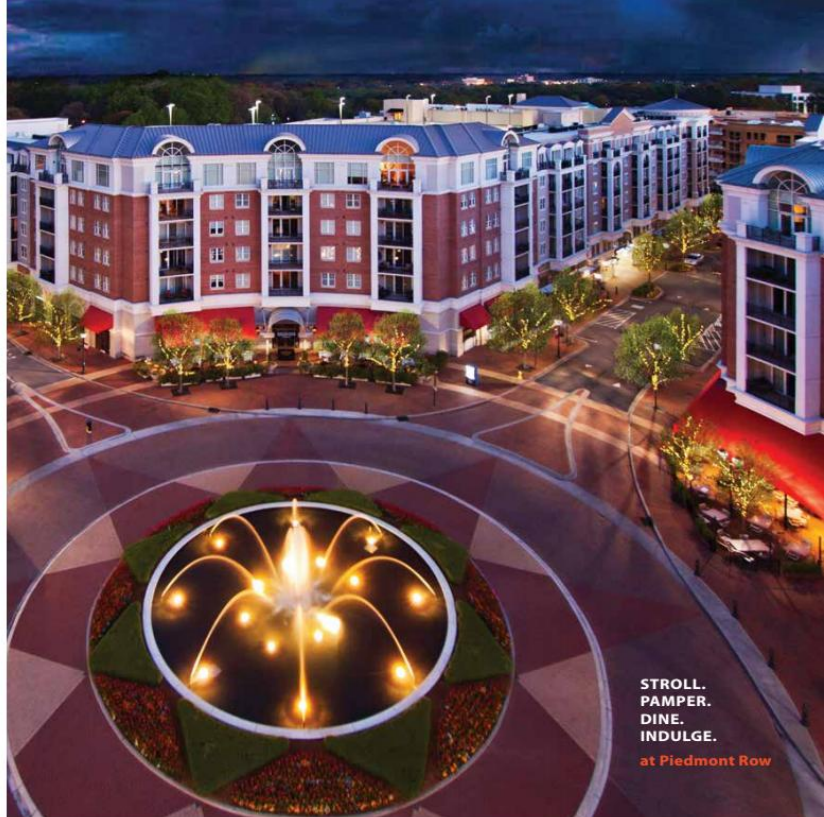


OPEN 7 DAYS A WEEK
THURS-SAT
OPEN TIL MIDNIGHT



GROWLER & BOTTLE SHOP
BEER GARDEN
ARTISANAL CHEESES
FLATBREAD PIZZAS
CHARCUTERIE

1320 S CHURCH ST
CHARLOTTE, NC
PH: 980-207-3716
CRAFTGROWLERSHOP.COM



STROLL.
PAMPER.
DINE.
INDULGE.
at Piedmont Row



BERKSHIRE HATHAWAY HOME SERVICES BRIO TUSCAN GRILL
BROCK MORAN CACHET NAILS DEL FRISCO'S FRESHIE
GEORGE'S BRASSERIE HUNSTAD KORTESIS J. SAM'S M&S CLEANERS
SALON VIVACE SCOTTRADE TACO MAC TCBY TERRACE CAFE
YMCA ZEN MASSAGE

WWW.PIEDMONTTOWNCENTER.COM



SWEET ESCAPE

Suárez bakery, a nostalgia-inducing family-run business, holds court amongst a booming city.

words SUNNY HUBLER photos JAMEY PRICE

SUÁREZ BAKERY HAS ONE HECK OF AN origin story. If you've heard of the Cuban-influenced sweets mecca in Park Road Shopping Center, by now you may also have heard its infamous backstory. The popular, bustling spot that opened in the early nineties—now serving up everything from picture-worthy letter-shaped donuts to detailed custom wedding cakes—gained a whole lot of traction when the tale behind the treats ran in the presses in 2012.

Indeed, the story of the Suárez family—by the sound of a saga, and one that's also

firmly rooted in Charlotte's own history. Suárez's owner, Carlos Suárez, is the son of a freedom fighter who narrowly escaped Castro's Cuba with his wife and their young children in tow. The patriarch of the family, Roberto, became president of The Charlotte Observer in 1972.

Carlos' family made it to America—first Miami, then Charlotte—but it wasn't ever an easy ride. The Suárezes went through the trials and tribulations many immigrants endure. There was a new life, new norms, new language...but they also endured unique struggles. Years after im-

migrating, Carlos tragically lost two of his brothers in two short weeks, which in turn escalated to their father's decline. He finally decided to open Suárez in 1992 in what used to be the old Federal Bake Shop.

But here's the thing: This isn't really the whole story of Suárez bakery. It became a stand-in, the immediate association with the shop. But everyone has a past, and what Suarez is doing—and doing successfully—is sailing smoothly into a future that was built on that most traditional of foundations: blood, sweat, tears. Jesse Suárez, Carlos' son and the

OUR SHOWROOMS STIMULATE ALL FIVE SENSES. SIX, IF YOU INCLUDE YOUR SENSE OF ACCOMPLISHMENT.



Hear sizzling steak. Taste chef-made bites. See exceptional appliances. From cooking demos to product classes, you're invited to discover the potential for your kitchen.

SUB-ZERO WOLF

SHOWROOM

"Working with family can be challenging at times, but at the end of the day it's rewarding to have a big impact on something with my name on it."



head baker, explains the place as “innovation and familiarity.”

This is a family nurturing a passion in the present day, and that’s what really gets people fired up about this little slice of nostalgia headed by a man who is, simply, a wizard in the kitchen.

Carlos Sr. is a lean man with a quick grin and distinctive shaggy long locks. Like his sons, Carlos Jr. and Jesse, he is soft-spoken and careful, but more than ready to talk about anything that pertains to the shop. The rest of it? They’re all a bit reserved...and why not? The Suárez that exists today is the Suárez that deserves attention. We all want our children to grow up.

“I started working in hotel kitchens, which led me to discovering and becoming obsessed with baking,” Carlos explains. “It was a craft that just came natural to me. And while I never intend-

ed for this to be a family business, I’m glad to be able to work with my sons on a daily basis.”

Jesse expresses a similar “je me sais quoi” about finding himself in a family business. He grew up around the bakery, but didn’t start officially until 2008.

“Working with family can be challenging at times, but at the end of the day it’s rewarding to have a big impact on something with my name on it. As is usually the case with children joining in their family’s business, it wasn’t something I planned, but rather something I fell into.”

Carlos built a place to honor the European roots of baking, and used many of the classic American goods on the menu as an homage to the 1950s bakery that occupied the space before. It’s something of an anomaly, dishing up Cuban bread, cooking with French

technique, toying with Mexican sweets and social media fodder like those pink alphabet donuts and decadent cupcakes.

“The Cuban specialties we make—like our Cuban bread, guava pastelitos, and Tres Leches cake—are things I grew up eating in Miami, and the more modern items are influenced by our young and creative team,” Carlos explains.

Suárez is a slice of nostalgia: an old-school counter service bakery that draws a dedicated crowd—the birthday cakes for the same family ordered every year, the pastry purchased with a hot cup o’ coffee eaten before work every single morning. But the bakery’s story isn’t just its past. The family, and the whole operation, is looking forward, savoring each day.

in/fo suarezbakery.com



SPEND SOME TIME HERE.

From retail fashion to gourmet delights, there are over twenty stores and restaurants to keep you outfitted, well-fed and entertained at Metropolitan. Right on the greenway and just south of uptown, it’s an ideal location. Meet some friends, stay a while, and see why Metropolitan is one of Charlotte’s favorite destinations. Learn more at MetropolitanCLT.com.



METROPOLITAN

metropolitanCLT.com | [f: MetropolitanCharlotte](https://www.facebook.com/MetropolitanCharlotte)

West Elm | Trader Joe’s | Vinyls | Best Buy | Pices Subs | CRV | Dressler’s | Sberly | Lipp Boutique | Xland Barre | Marshall’s
Cherry Berry | Metropolitan Cleaners | Tropical Smoothie Cafe | Taste buds Popcorn | Staples | Zeiss Kitchen | Which Wich | Malcom Ballroom
Pizzeria Orzaglio | Hickory Tavern | Modern Salon & Spa | New Dominion Bank | Teriyaki Madness | La Macaron French Pastries

RAMEN SOUL'S GYOZA

words: COREY MILLER photo: JAMEY PRICE

IT SHOULD COME AS LITTLE SURPRISE THAT RAMEN Soul is probably going to come to be known for its ramen. It's true: The latest venture from Tim and Melanie Groody (the couple behind Fork! in Cornelius), the Mooresville establishment looks to be a self-aware, hip spot to scarf down bowls of spicy noodles. And true to form, Groody's ramen delivers...but it's the ever-alluring dumpling options that have us hooked.

Take this house-made Spicy Lamb Gyoza, for example: Gyoza doesn't usually involve lamb

shank, and Groody knows this. Several options on his menu embrace the not-so-Asian meat option, to greatly addictive effect: Tender lamb shank, melding with fresh herbs and togarashi spice, hides inside wraps browned just-right. Garnished with a heaping of scallions and served alongside some deliciously mysterious soy dipping sauce, these bad boys are designed to be the lake community's new addiction.

info: ramensoulnc.com



Your Italian gastronomic adventure starts here

Discover authentic Italian dishes and the spirit of pizza craftsmanship in a welcoming atmosphere indoors and on the patio.

Start building your own traditions with your new destination for Italian flavors!

DINE IN | PICK UP | LUNCH SPECIALS | CATERING | ORDER ONLINE



LOCATED AT THE METROPOLITAN IN MIDTOWN

1055 METROPOLITAN AVENUE | SUITE 130 | CHARLOTTE, NC 28204 | 704 370-0777 | free parking at the metropolitan deck
WWW.PIZZERIAOMAGGIO.COM

THE KING'S CAKE

words COREY MILLER photo JAMEY PRICE

THE KING'S KITCHEN & BAKERY COCONUT cake—which, providentially, can also be found gracing tables at Rooster's—is many things. It's a delicate sponge that lends itself to French-style gâteau. It's a coconut elixir that's almost tres-leches-levels of richness, almost tropical. It's layers of shredded coconut skillfully balanced with confectioner's sugar and sour cream, with cream cheese icing rounding out a flavor profile

that, among all these other things, is at once classically Southern.

It's also—and it should be noted that I don't do this often—my favorite dessert in Charlotte. Thank you, Jim Noble and Mike Pappas, for making this cylinder of cake heaven possible.

info: kingskitchen.org
recipe: qceexclusive.com



DOT DOT DOT'S NO LAST CALL

words COREY MILLER
photo KYO H. NAM

"AND NOW FOR THE COCKTAIL
NO ONE IS GOING TO ORDER."

Mixologist Stefan Haebner's ominous prediction may be a little extreme, but the man who built this house has got a point: Dot Dot Dot's No Last Call is a tad daunting on paper. At its heart, this drink is coffee with a Jim Beam nip. It's the rest of the ingredients that are poised to frighten: The herby Fernet-Branca and the earthy Central Coffee Co. cold brew concentrate seem a two-headed bitterness beast, and then, of course, there's the whole egg to think about.

That's the perception. In reality, this drink is a brilliant dessert cocktail that deserves to be ordered by everyone. That much becomes clear the second it arrives at your table, covered in Fernet whipped cream. The topping isn't just for presentation, though—this mixture of heavy cream, Fernet-Branca, sugar, and lactose ties the beverage together with the velvety mouthfeel of a Greek-style frappé. All frothy richness and earthy complexity, it's breakfast in a rocks glass, best served cold—and at 1:30 a.m.

info dotdotdotcharlotte.com



SMOKE BBQ GRILLE Featuring shareable social plates, traditional BBQ, and favorites from the American Grille

"Buck a Bone" St Louis Ribs Happy hour 4-7 daily

StoneCrest Shopping Center in Ballantyne | 7828 E. Red Rd. | 980-237-2582 | smokebbqgrille.com

BREAKFAST BURRITO WINES WESLEY HEIGHTS
 LOCAL COFFEE ABT TRIVIA DJs RAW RHINO
 LIVE MUSIC ROTATING TAPS THE BIG SKINNY
 CHICKEN TORTA CATERING LUNCH CHAUD LEGUMES
 DINNER SANDWICHES OMELETTES DAILY SPECIALS
 RONDELEZ VEGETARIAN CRAFT BEER MIXERS
 LE MONDE RHINO MARKET & DELI SOUP OF THE DAY
 PROVISIONS 1500 W. MOREHEAD COMING SOON
 STACKED HIGH SUITE E CHARLOTTE RHINO UPTOWN
 704.375.2036 LATE SUMMER 2017
 FANCY CRACKERS CHEESES HOT SICILIAN COOL PEOPLE



BISTRO'S LYCHEE MARTINI

words SUNNY HUBLER

photo JAMEY PRICE

BISTRO LA BON IS ALWAYS TOVING WITH UNIQUE flavors and ingredients, and this lychee martini is in complete keeping with that effort. Added to a martini, the lychee—a white tropical fruit originating in China—lends a fragrant, sweet flavor to this classically dry drink order. Bistro la Bon does this cocktail up right, with Tito's vodka, muddled imported lychee, and white vermouth. Topped with a brightly colored edible orchid, this drink is beauty and intrigue in a glass, and pairs perfectly with the a la carte Saturday brunch menu. Skip the mimosa this time.

info bistrolabon.com

THE PORTER'S HOUSE

Dinner · Happy Hour Bar Menu · Craft Cocktails



South Charlotte's premier private dining destination is also home to the area's finest steaks cut tableside and handcrafted cocktails.

704.930.7878 | theportershous.com | rarerootshospitality.com

RARE ROOTS



SIP & STOMP THE SOUTHERN WAY AT

CHILDRESS Vineyards

Save the date!



SEPTEMBER 15
7pm-10pm



OCTOBER 27
6pm-9pm

Follow us for a complete list of events.



OPEN DAILY for LUNCH, TOURS and TASTINGS.
1000 CHILDRESS VINEYARDS RD., LEXINGTON, NC 27295
336-236-9463 | CHILDRESSVINEYARDS.COM



THE BOLD LOOK
OF **KOHLER**

When you take a shower, where does your shower take you?

The remarkable DTV+™ digital showering system. A simple touch takes you worlds away to a showering experience you can only get from Kohler.

Discover yours at KOHLER.com/DTVplus or at your local KOHLER® Showroom.



Majestic Bath
621 South Sharon Amity Rd
Charlotte, NC 28211 (704) 366-9099

Hughes Kitchen & Bath
15235 Northcross Dr
Huntersville, NC 28078 (704) 892-6466

THE
Majestic
BATH



LOCAL DESIGNS, WORLDLY STYLE

Acquisitions brings European designs to Charlotte.

words: SARAH GALLO photos: KYO H. NAM

THE FOLIO



FROM SOPHISTICATED, COMFORTABLE STYLES TO MORE ARTFUL and modern design elements, Charlotte's interior design aesthetic is anything but ordinary. The Queen City is a hotspot of interior excellence, and as an ever-growing design hub, it seamlessly brings in interior designers from (just about) everywhere.

One of these hopeful incoming designers was Lucia Montagna, who was instantly awestruck after visiting the QC a year ago. Shortly after, Lucia decided to dive headfirst into

Charlotte's world of interiors. She is interior architect and territory manager of the notable firm Acquisitions Interiors, which features European-influenced decor to reflect Lucia's diverse background as a graduate of the European Institute of Design in Italy. These worldly elements work to help Lucia achieve just the right design, satisfying every client's deepest decor cravings. She's assisted in doing so by lead interior designer Mark Frye, an antiques expert who is on hand to provide clients with his insight and eye.

STRAIGHT FROM THE SOURCE.

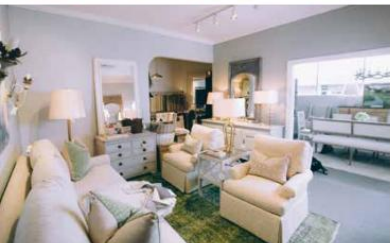
To bring you the finest marble, we go directly to the source from which it's quarried, in the Apuan Alps in Italy.

Cadenza Granite & Marble buys much of our stone direct from the quarries, handpicking to guarantee you the perfect stone for your project.



Cadenza
GRANITE & MARBLE

Charlotte's Premier Stone Fabricator | Minutes from Uptown | cadenzagranite.com | 704-788-2744



"We dedicate a lot of our time to ensuring all our client desires are fulfilled, so we can then become part of their lives—which is, personally, my favorite result."

"My inspiration is to create gorgeous homes," Lucia shares. "Finding the right furniture is our biggest goal. Once we emerge on a project, we dedicate a lot of our time to ensuring all our client desires are fulfilled, so we can then become part of their lives—which is, personally, my favorite result."

The successful center of interior design, which always boasts two designers in house, offers clients the full package. The process begins with choosing a furniture layout, before selecting the proper colors and materials, while keeping the space's lighting in mind.

For Lucia, the highly personalized process of decorating one's home is a rewarding process.

"Being able to know the market, trends, help our clients' needs makes my job my biggest passion in life," Lucia says.



info@acquisitionsinteriors.com

COCOCO

CREATIVITY ENCOURAGED



Let us make your dream(couch)
come true.

Use your own fabric at no additional cost



CLUCK

Meet the founders of Cluck Design Collaborative, Chris Scorsone and Kevin Kennedy, who make it their mission to bring Charlotte designs that are smart, socially responsible, and enrich lives.

words XENIA FONG portrait JAMEY PRICE photos courtesy CLUCK

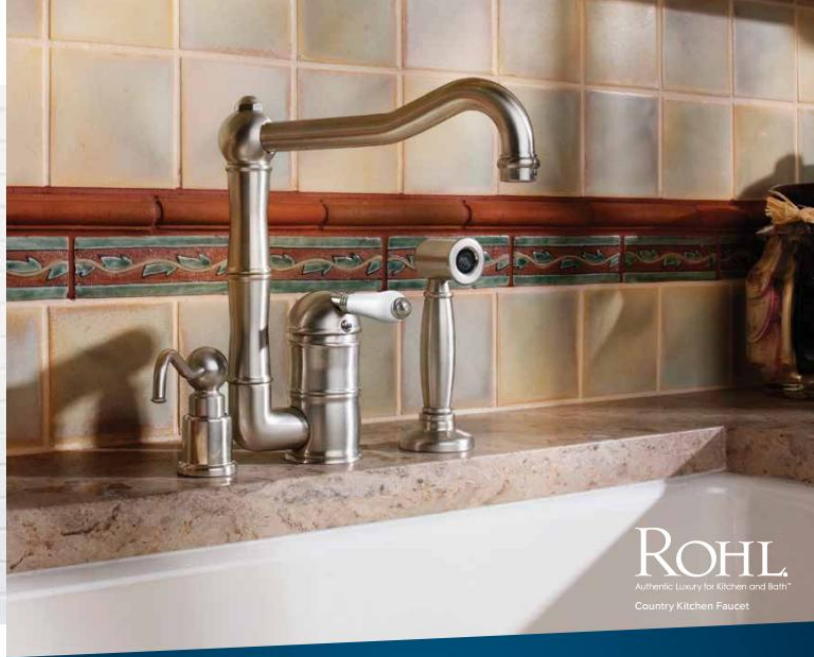
THE ARCHITECTS OF CLUCK DESIGN COLLABORATIVE, who brought you the design of beloved Charlotte gathering spots like Suffolk Punch, Haberdish, Moo & Brew, Free Range Brewing, and countless others, are transforming Charlotte one project at a time.

Cluck's driving mission is simple, but characteristically thoughtful: They aim to bring joy to their audience and to make smart, socially responsible, and enriching design accessible

"Architects coordinate and set the stage, yet the occupants make a space come alive."

for all by "[collaborating] with fellow architects, builders, artists, craftsmen, and others outside of the traditional architectural model."

The fact that their office is located directly behind their own bicycle shop and bar should tell you something: These guys are doing something a little different. Kevin Kennedy and Chris Scorsone are the architects—North Carolina natives, and longtime friends—behind the unique company. Their easygoing attitudes and humor



ROHL
Authentic Luxury for Kitchen and Bath™
Country Kitchen Faucet

YOUR HOME SAYS A LOT ABOUT YOU.
WE'RE HERE TO LISTEN.

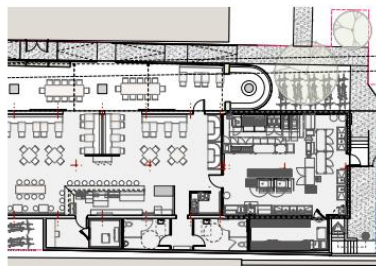
Your home is a reflection of you. Ferguson's product experts are here to listen to every detail of your vision, and we'll work alongside you and your designer, builder or remodeler to bring it to life. Our product experts will help you find the perfect products from the finest bath, kitchen and lighting brands in the world. Request an appointment with your own personal Ferguson product expert and let us discover the possibilities for your next project.

Visit FergusonShowrooms.com to get started.

FERGUSON
Bath, Kitchen & Lighting Gallery

CHARLOTTE
129 W SUMMIT AVE.
(704) 370-2020

“The alchemy of our digital and analog processes has been very exciting, and we feel that we are only beginning to tap into our potential.”



Front elevations and floor plans designed by the talented group at Cluck Design Collaborative for Charlotte establishments like Mac's Speedshop, Haberdash, The Suffolk Punch and Hyde Brewing, and Southbound (coming soon).

makes it apparent they don't take themselves too seriously. But when it comes to their work, it's a whole different story.

Both architects graduated from the University of North Carolina at Charlotte and worked at local architecture firms before joining forces to found Cluck. Kevin's concentration in digital design and technology, along with Chris's concentration in sketching, construction, wood-

work, and steel fabrication bring the best of both worlds when it comes to design and architecture.

“The alchemy of our digital and analog processes has been very exciting, and we feel that we are only beginning to tap into our potential,” Kevin says.

One priority is for each project to be unique. Every client is different and, thus, each project is catered to their specific needs and desires.

NEW LIFE
BUILDING
SUPPLIES

A Magliocca Co.

YOUR NEW CONSTRUCTION & RE-HAB CONCIERGE

RICK AND KRISTEN MAGLIOCCA,
OWNERS

2151 HAWKINS STREET | SUITE 300
CHARLOTTE, NC 28203
980-237-2670
WWW.NEWLIFEBUILDINGSUPPLIES.COM



Inside the completed projects designed by Cluck Design Collaborative, including clockwise from top left: Haberdish, The Suffolk Punch/Hyde Brewing, and Mac's Speed Shop (photo of Mac's by Brad Overcash, courtesy of Cluck)

"We've never been the firm with the ego that says 'this is our style and if you hire us, you're going to get this,'" Chris explains.

Instead, they call themselves "portrait artists" who reflect the characters of their clients in their designs—"we draw a portrait, and if it's a self-portrait we're doing it wrong," says Kevin.

Their vast portfolio encompasses an abundance of global projects including private residences, retail, furniture, and restaurants. But Kevin and Chris particularly enjoy working on restaurants, breweries, cafes, and public gathering spaces—the real community centers—the places that give the Queen City life.

du cluckdesign.com

"We've never been the firm with the ego that says 'this is our style and if you hire us, you're going to get this.'"



storey home

Storey Home : 1235 East Boulevard Suite A : Charlotte, NC 28205
www.storeyhomedesign.com : 704-496-9902



Define Your Space

Surround yourself with the furnishings that tell the story of you...



Famous Luxury Brands • Design Services Available • Special Orders • Custom Fabrics • Locally Owned & Operated

KITCHEN CREATIVITY

words: SUNNY HUBLER photo: DUSTIN PECK

THE PERFECT SUB ZERO AND WOLF PROFESSIONAL KITCHEN combines the best technology with the best design. If you're anything like us, you want a kitchen that does a little bit of everything: makes a statement, reflects your personal style, and provides endless sources of inspiration.

The crisp white and steel allow for a clean, simple space that's also perfectly practical. Whatever your cooking prowess, the

kitchen is fully equipped. The Sub Zero stainless steel refrigerator has over 30 cubic square feet of storage, and the professional range has 10 different cooking modes.

Your Charlotte Sub-Zero and Wolf Showroom serves as a jumping-off point to create your own new space.

[info.subzero-wolf.com](#)

DETAILS Sub Zero PRO 48 Refrigerator | 48" Dual Fuel Range - 6 Burners and Infrared Griddle



BERNHARDT
INTERIORS

Pineville-Charlotte NC • 11735 Carolina Place Parkway • Phone 704.910.4045 • Mon - Sat 10 am - 7 pm Sun noon - 5 pm
Hickory NC • Hickory Furniture Mart • Phone 828.322.3471 • Mon - Sat 9 am - 6 pm Closed Sunday

goodshomefurnishings.com



PRACTICAL MEETS LUXE

words: SUNNY HUBLER photo: DUSTIN PECK

KAREN KETTLER, WHOSE CHARLOTTE BUSINESS PROVIDES homeowners, interior designers, builders, contractors and architects with detailed designs for their various projects, gets more than a little excited when she talks about this expansive South Park, Charlotte kitchen.

"I view projects as a collaboration between client, suppliers, and designer. Initially, the house tells me what it wants and then by working with the homeowner the design evolves into the finished product," Karen says.

The client needed a spacious, open kitchen that could serve a family of seven. The project involved taking over the adjacent food pantry and home office and converting them all into one large space. This change allowed for the new kitchen

to accommodate a large island, wet bar, and much-needed circulation space.

Kettler explains that this particular client appreciated both classic design as well as current trends, so Karen incorporated her extensive collection of antique china to add color to the crisp, modern white kitchen. More trendy details like the French gold hardware, custom range bonnet, and Herringbone pattern in the backsplash combine to make a luxe yet comfortable space. The waterfall marble counters were a unique feature that met the client's desire for luxury and served a practical purpose—keeping five children from banging into the custom cabinetry.

info: karenkettlerdesign.com

DETAILS Tile by Harkey Tile and Stone | Fixtures by The Majestic Bath | Built by Metropolitan Builders

bathing beauties

Featuring Giza 70 Egyptian cotton bath linens by ABYSS & HABIDECOR and other fine linens from around the world. Presented by DEWOOLFSON, manufacturers of European-inspired down bedding.



dewoolfsonlinens.com

9452 NC Hwy. 105 S between Boone & Banner Elk

800.554.3696



THEORY
DESIGN STUDIO

HOME & GIFT BOUTIQUE
INTERIOR DESIGN SERVICES

1405 EAST BOULEVARD
CHARLOTTE, NC 28203
704-900-0840

THEORY-DESIGNSTUDIO.COM

SUNDAY: 1PM-5PM
MONDAY: BY APPOINTMENT ONLY
TUESDAY-SATURDAY: 10AM-6PM

FOLLOW US:
@THEORYDESIGNSTUDIO
facebook.com/TheoryDesignStudioCLT



DINE IN STYLE

words SUNNY HUBLER photo JIM SCHMIDT

KIMBERLY BREWER NAWN HAS EXTENSIVE professional experience across the interior architecture and design industries. Her award-winning work integrates architecture and function with stylish interior design.

Today, she is a force in the Charlotte, North Carolina design community. This dining room was designed with the clients in mind: Knowing clients can get nervous to have too many textures or colors in one room, Nawn calmed their fears by showing

them small scale patterns and textures, like the wallpaper in this room. By keeping all the objects in this room in the same silvery-gray color family, Nawn was able to allow the accent colors in the pendant light and the oversized artwork to pop. As a result, this dining space feels opulent but not overdone. It's an inviting place for a meal, and statement room within the house.

info.kbninteriors.com

DETAILS Art by Art Addition | Light by Currey & Co. | Furniture by Vanguard

a Partnership
from Planning to Perfection

DCI Design Centers International
Home Resource

SHOWROOM HOURS:
MONDAY – FRIDAY, 9AM – 6PM
SATURDAY, 10AM – 4PM
SUNDAY, CLOSED

704.926.6000 • DCIHOMERESOURCE.COM • 1300 SOUTH BOULEVARD • SUITE C • CHARLOTTE, NC 28203
CUSTOM CABINETS | APPLIANCES | PLUMBING FIXTURES | TILE | COUNTERTOPS

Be our guest.

Plan your next getaway, and experience a fun-filled stay packed with amazing amenities, including complimentary access to the **Charlotte Athletic Club**, as well as fine dining and much more!

704-377-0400 • omnihotels.com/charlotte

OMNI HOTELS & RESORTS
charlotte



A SIMONINI CELLAR

words SUNNY HUBLER photo MITCHELL KEARNEY

I THINK WE ALL SECRETLY WISH WE had a wine cellar in our home. Even if you're not a wine aficionado, there's something about that dimly lit, cool, not-totally-necessary room stocked full of bottles of all color and variety... it's just effortlessly interesting and adds a touch of uniqueness to a home that can't be ignored.

The Simonini team gets that—when their clients told Simonini they were looking for an inviting space in a prominent, visible location to show off their extensive wine collection, the designers knew just what to do. This isn't just

a room full of wine, it's an eye-catching space that holds its own.

The wine room entry includes an arch-top iron door from local Clark Hall Doors, with glass and a scrolling grape vine inlay, reminiscent of the vineyards the homeowners toured in Tuscany.

The decorative glass within the iron door allows guests passing the space to view the wine racking and wine displays, all built by Wine Cellars of the Carolinas. The room, complete with back lighting for that touch of intrigue and ambiance, holds an impressive 1400 bottles.

As you open the door to the wine cellar, you're greeted by the barrel vaulted ceiling, which continues the aesthetic of the arched doorway throughout the space. The cork flooring, laid on a diagonal, serves as a warm, inviting complement to the western red cedar wine racking system.

And, of course, the space is temperature controlled with a dedicated cooling system, so that the wine bottles are stored at the appropriate temperature at all times.

info.simonini.com



KAREN KETTLER DESIGN



luxury kitchens & bathrooms

www.karenkettlerdesign.com

Modern Loft.



The Studio by Stickley **Modern Loft Dining Table** and the **Highlands Display Cabinets** in the new **Night** finish blend beautifully, creating a wonderful setting for your next party.

complimentary interior design service

STICKLEY AUDI & CO.
FINE FURNITURE SINCE 1900

11410 Carolina Place Parkway, Pineville
980.585.0941
7215 Smith Corners Blvd. (I-77 and Harris Blvd.), Charlotte
704.592.0718

stickleyaudi.com





AN ICON UPDATED

Powerhouse Designers Barrie Benson
and John Lineweaver team up for the
refresh of Reid's Fine Foods.

words: SUNNY HUBLER photos: CHRIS EDWARDS

REID'S FINE FOODS IS A CULINARY DESTINATION IN CHARLOTTE—our city's original hometown specialty food store that's known for its gourmet selections, neighborly service, and signature Southern style. When it was time for the store, with locations in both Myera Park and in SouthPark, to refresh its aesthetic, the team knew exactly who to reach out to. Barrie Benson, the renowned interior designer based in Charlotte, and John Lineweaver, a North Carolina native who founded Lineweaver Design & Communications of Atlanta, proved a design duo to be reckoned with.





JOHN LINEWEAVER IS KNOWN FOR HIS ABILITY TO PAIR CLEAN, SIMPLE BRANDING AND DESIGN WITH TRULY IMPACTFUL RESULTS AND BARRIE'S WORK IS DEFINED BY HER EXPERT USE OF COLOR AND ENERGY, PUTTING A MODERN SPIN ON EUROPEAN AND AMERICAN 20TH CENTURY PIECES.

The result of their thoughtful planning and execution with Reid's is a new face to a beloved institution, an homage to old-school with a brand-new twist. With the new store designs officially launched, Barrie and John sat down to answer questions on what it took to bring Reid's into 2017.

How did you and John come to work together on this project?

BARRIE: We had some friends in common and I heard a lot about John through a good friend. She kept saying, "Just call him and talk to him." When I did call him, we never stopped talking. Our first conversation lasted 4 hours, and that is when I realized he was per-

fect for the job. He is from the South, and he understands and calls out everything I'm thinking that I couldn't put into words. It is such a Charlotte-based store, and Reid's has so many nice experiences attached to it. It was fun to see John pull ideas from the owner, me, and the city and put it into a design... We saw what we were missing

the whole time. I can sense elements of the design and what needs to be there and what it evokes, and then John finishes my sentence and zeros in on the intellectual part of it.

How was the collaboration process?

JOHN: We worked very closely. It really was a right-hand left-hand collaboration. We went back and forth so much together to eventually get to this cohesive whole. Most of my businesses focus on gourmet food or interior design or home furnishing. So this was completely in my wheelhouse and of course Barrie has a commercial background working with hospitality and hotels, as well as a burning passion for

food and wine. We really both brought similar passions to the fold but we have different skillsets to fill in each other's blanks. It rounded out to be a great cohesive unit.

How long did the project take?

BARRIE: SouthPark was very fast, it took from April to Thanksgiving.

What were the major goals behind the design?

JOHN: A fresh take on the joys and comforts of the south. The multipurpose destination is a big part of it. You can pop in for a glass of wine, host a party of 40, or even just grab a cookie. Reid's really created a personality and brand

that carries on and is true. It creates internal mantras to live by to this day, which makes it easy to determine what is on and off-brand for Reid's. We both felt the responsibility to take this beloved institution and bring it into a new era. We wanted to celebrate the South and celebrate Queen City pride and the local allegiance people have for Reid's. It was an institution born and raised in Charlotte. Reid's new logo is based off of the Reid's neon sign and underlines the idea that we are a refreshed destination. It's "modern" and "classic" in the same breath. We brought in classic greens—a pea green and the neon green—to tie everything together and give it a refresh for today. We kept the year Reid's was established

in the sign to give it prominence. These touches make Reid's recognizable, and is a part of a greater visual vocabulary.

How did you call out the South specifically with the design?

JOHN: From an interior standpoint, there are definitely notes of the south whether it be the prints, wallpaper, or the color choices. We had big fun with the magnolia print on the barstools and chairs at the SouthPark location. It's just a great pop of happiness.

BARRIE: We pushed the envelope on doing other things like a whole program of Southern food so that the whole theme runs throughout.



“We wanted to celebrate the South and celebrate Queen City pride and the local allegiance people have for Reid’s.”

What did you two think was most important about Reid’s?

BARRIE: We both travel and both are obsessed with food and we know when we go to cities, the most impressive places that you want to visit are the ones that give culture to the town. It was one of those things that it was so obvious what Reid’s needed to be to be this special place where everybody gathered.

BARRIE: If you’re from Charlotte, it is the perfect place to go pick up a bag of goodies and you feel like you’re bringing a piece of Charlotte and the South with you. I can tell the butcher how many people I am having over and he can tell me exactly how much food I will need. Every part of the business—especially the service—exudes the South.

Did you use any local vendors?

BARRIE: Yes. David Dooly to purchase the furniture. And the landscape architect was Morgan Landscaping. We wanted it to feel a little residential and

that is their specialty. Everyone we used was local. All the equipment was bought from a local distributor in town.

What was the day-to-day like?

JOHN: I was in Atlanta, so we were in contact virtually every day. Progress reports along the way helped a lot, and a lot of site visits happened. Barrie was in charge of the project from a leadership standpoint in terms of logistics and really the groundwork. She kept everything in line along the way. She dealt with everybody from the sign company to the contractor. She really makes anything happen, and she knows Reid’s inside and out.

info.barriebenson.com
lineweaverdesign.com
reids.com





WHERE TO GO FOR CUSTOM TAILORING, WEDDING ATTIRE
AND THE BEST BLOODY MARY IN TOWN.

Bruce
JULIAN

MEN'S
CLOTHIER

[ALSO OFFERING]

Suits • Sport Coats • Dress Pants
Jeans • Sport Shirts • Ties • Bowties
Cufflinks • Hats • Vintage Toys
and our own

Bruce Julian Bloody Mary Mix

2913 Selwyn Avenue (near Reid's) | 704.364.8686 | brucejulian.com



THE QUINTESSENTIAL BEACH TOWN

Just fifteen-minutes drive from the Holy City, Folly
Beach offers a slower pace to soak in the sun and
enjoy the South Carolina sand and surf.

words: SUNNY HUBLER photos: JAMEY PRICE



NOTHING ON EITHER U.S. COAST QUITE LOOKS LIKE A CAROLINA BEACH. THE WIDE swaths of sand, sweeping dunes, picture-perfect sunrises and sets... For decades, growing up vacationing in the Outer Banks, I had only been to a North—never South—Carolina beach. When I first saw Folly, a few years back, my initial thought was “It’s every bit as pretty, only this place has palmettos.”

And it’s true—Folly Beach is just as pristine as any beach I had seen before, but with that little extra that the proximity to the Holy City stands to offer. The town is all Carolina coastal vibes, but with undeniable Charleston culture and flair. It’s different than Charleston, too, though—slower, quieter, and an opportunity for a fuller immersion in nature.

A short drive outside the city, this barrier island, often nicknamed “the Edge of America”, is equipped with everything you’re looking for out of a beach trip, from the pier to deep sea and river fishing, surfing, kayaking, and dolphin watching. There’s good food, fun bars, and plenty of sightseeing on Folly.

Let’s be honest: You’re not to going to go wrong with whatever you choose to spend your time doing, but we do have a few recommendations for a well-rounded visit.

48 Hours In Folly

Sights, eats, and drinks in one of our favorite Carolina beach towns.

by Sunny Hubler

SIGHTS

Folly Beach County Park

This park on the west end of the island, with over 2500 feet of oceanfront, is where you should set up that beach umbrella, and prepare to take in the scenery.

Morris Island Lighthouse

The lighthouse tucked on the southern entrance to Charleston Harbor is a gorgeous area, and offers plenty of opportunity for walking and sightseeing.

Lighthouse Inlet Heritage Preserve

This is the perfect peaceful spot for surf fishing, wildlife observation, and photography. Located at the northeastern terminus of Folly Island, you can even see Morris Island Lighthouse right from the shore.

Unleash an icon.



704-842-3082
www.RKMotors.com





EATS

Blu Restaurant

Housed in the Tides Hotel—the only place, coincidentally, you need to stay on Folly, since it offers the best beach access and views—this spot serves up signature seafood creations using local ingredients. Try the shrimp bruschetta to start, and go with the crispy snapper for your main.

Taco Boy

If you want a break from seafood or Southern, Taco Boy is a beach-y authentic Taqueria and Cantina with can't-miss rice bowls, a properly long list of tacos, and made-in-house "danger sauce" that we order, at our own risk, every time.

Pier 101

Folly's newest restaurant, Pier 101, is a beachfront bar and eatery that has it all: live music on the weekends, cold drinks, seafood, and stunning ocean views. Opened in March of this year, on the Edwin S. Taylor Fishing Pier, the hotspot offers classically-inspired American and Southern dishes, seafood specialties and cocktails.

DRINKS

Surf Bar

This popular bar attracts locals and visitors alike for bar food, cold beverages, surf films and live music. Purveyors of a crazy-popular cheese-steak sandwich and a killer wood-fire grilled 1/2lb burger, Surf Bar is even more beloved for their drinks. You'll want to order one of their signature Painkillers, or one of the refreshing mojitos, after a day at the beach. Year-round music happens three or four days a week, and admission is always free.

The Washout

Another place that's beloved by visitors and locals alike, The Washout has plenty of casual food options, sports always playing on their TVs, live music nights, and a big patio to take in the warm ocean breeze. In other words, why wouldn't you want to grab a drink here?

BUFFALO JACKSON
— TRADING CO —
DRY GOODS

Men know you eat and drink or die.
This is not rocket science
but common sense,
although that's hard to find these days.

To eat and drink vividly is our calling.
We insist on the rare and colorful.
Life's too short for tasteless.
Our rule is moderate to excess.

So don't sip. Gulp the earth's gifts.
Honor your wild.

Visit Our Flagship Location in Downtown Matthews
100 W. John St. Unit G, Matthews, NC 28105
Or Visit us Online at www.BuffaloJackson.com

Rosevelt Satchel

Rosevelt Duffel

Denver Brigantine

Matthews, NC



RELAX IN HIGHLANDS

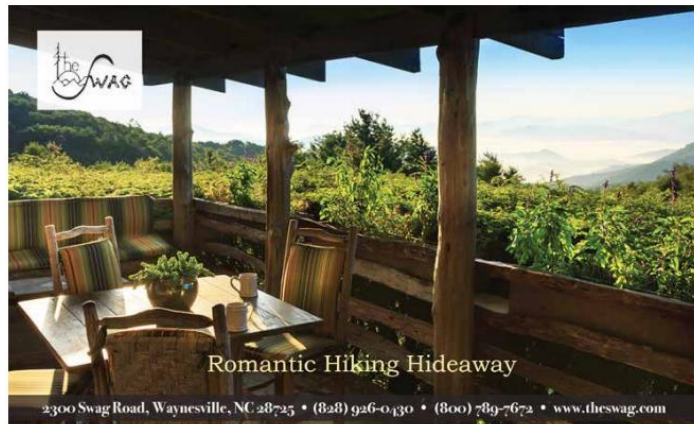
Experience the casually elegant Highlands, North Carolina resort Old Edwards Inn & Spa and enjoy the world-class amenities.

words SUNNY HUBLER photo courtesy OLD EDWARDS INN & SPA



A LUXE MOUNTAIN HIDEAWAY, THE OLD Edwards Inn and Spa sits an hour and a half from Asheville in Highlands, NC. The inn, one of the best known in the Carolinas, is a sprawling property accompanied by several guest cottages that Old Edwards has added on over the years. The picturesque mountain aesthetic mixes with European style luxury to provide guests with a rustic, relaxing retreat.

As a getaway, Old Edwards has it all: ample leisure along with plenty of activities and sight-seeing. The property is surrounded by breathtaking streams, lakes, and waterfalls, but is also conveniently located in the heart of the walk-able downtown area. Highlands offers boutique shopping, music, theater, galleries, and many dining options. The property itself also boasts a Tom Jackson-designed golf course for enthusiasts.



Let's Get Ready for Some Football!



Tailgate this Year with Your Mini Big Green Egg



THE HEARTH AND PATIO
FAMILY OWNED AND OPERATED

TheHearthandPatio.com

4332 Monroe Rd., Charlotte, NC 28205 | 704-332-4139





Voted the #1 hotel spa by Conde Nast Traveler, Old Edwards also offers a full amenities spa experience with a mineral pool. The spa café that accompanies the services serves up healthy, refreshing smoothies, teas, and fresh juices.

The elegance of Old Edwards is also complemented by Madison's Restaurant, where they emphasize sustainable and locally sourced options with produce from the hotel's own gardens and greenhouse. Under Chef Chris Huerta,

Madison's serves up everything from pecan-crusted palmetto quail to a fresh watercress and frisee salad.

Whether you're looking to get away for a weekend or searching for the perfect venue for an important event, Old Edwards provides a stunning backdrop and a fully inclusive luxury hotel experience.

info@oldedwardsinn.com

CANDY CRUSH

What your kids do to the couch when you're not looking.

Fiber protection for real life!

704.665.7260
charlotte.fiberseal.com
 Serving the Greater Charlotte Area

No Charge Service Calls

RUGculture

HAND KNOTTED RUGS, A GALLERY OF FINE RUGS
316 East Boulevard, Charlotte NC 28203
 (980) 207-3287 | www.rug-culture.com
 Hours: Monday-Friday 10:30-5:30 Saturday 10:30-3:30
 Evening and Sundays by appointment
 Trades Considered, Cleaning, Restoration and Appraisal Services Available

Sophisticated Design. Personal Approach.

(704) 372-0927 | www.myrongreer.com

FROM THE WATER

Charlotte restaurants
are doing seafood right.

words
COREY MILLER
SUNNY HUBLER

photos
JAMEY PRICE



CHARLOTTE'S NOT AT THE BEACH. You may have noticed. Fortunately, we're not far from waters that have been sources of Carolina livelihoods for decades. Many of the remote fishing villages dotting our coastline remain unchanged by decades of growth elsewhere in the state. Carolina fishermen, for the most part, haven't stopped doing what they do best. And we hope they never do, because that resilient tradition makes all of the Queen City's inventive fish dishes possible.

Charlotte's chefs don't have to travel far to strike up lasting relationships with these old families. Our proximity to the coast means several things. We get a lot of fresh seafood, and we also get a varied catch: From mussels to octopi, yellowtail to soft-shell crab, our favorite kitchens get a nice assortment. This closeness to Carolina's shores also means that our chefs had better be relatively fond of seafood. Thankfully—we're looking at you, Groody, Kindred, Verica—they're damn-near obsessed with it.

The following dishes ensure that the Charlotte foodscape is just salty enough. We're not a beach town, but with catches like these, we may as well be.

Diver Scallop Crudo
Évoké



NC SOFT SHELL CRAB

Kindred

There's crab, and then there's soft shell crab. And then there's soft shell crab at Kindred. Not unlike everything else you order at Kindred, this dish is both an untouchable spectacle and a savorable experience. Morel mushroom, English pea, asparagus, and flowering anise hyssop make up the base. And yes, soft-shell newbies—you eat the whole thing. By some biological miracle, none of it is bony.

MUSSELS

Georges Brasserie

The mussels come prepared however you might want them at Georges: with white wine, Dijon, Thai coconut curry, or even fiery Thai spice. Hint: They're bottomless every Tuesday, so that's when you need to head over to this beloved neighborhood spot.

YELLOWTAIL CARPACCIO

O-Ku

This may be the simplest dish on O-ku's unique menu, but it's undoubtedly one of the best. The thinly-sliced, super-fresh raw fish comes in a light layer of tangy, sweet ponzu sauce. Each slice is dressed delicately with a tiny speck of cilantro, a subtle serrano pepper sliver, and small chunk of sweet mango. It's light, fresh, and possibly the only carpaccio that'll have you ordering a second serving in lieu of an entree.

ROBIN OF LOXLEY

F&D at Salud

Lovers of lox, gather 'round. This tasty breakfast sandwich contains the classic delectably thin-cut smoked salmon, onions, and capers. But Salud kicks it up a notch and uses a massive waffle instead of your typical bagel. These

guys understand the many and varied good things wafflewiches can do for society.

ROASTED NC MOUNTAIN TROUT

Kid Cashew

This fresh-off-the-butcher's-block trout is everything Kid Cashew purports to be—farm-fresh and local. It's a simply prepared seafood plate, but more than a little flavorful. We like it paired with the red and white quinoa salad for a healthy, fresh meal you can count on.

CALAMARI

204 North

204 North does this standard seafood starter right, with a bright homemade marinara sauce, grilled lemon, fresh herbs, and a generous shake of parmesan. It's the type of calamari that's prepared just-so, and a dish that's accessible



Salmon
Rooster's
Photo by The Plaid Penguin
and Luma.com



Yellowtail Carpaccio
O-Ku



Seared Scallop
Heritage Food & Drink

enough that even those non-seafood fans can enjoy.

SALMON

Fork!

Depending when you order this buttery-rich salmon, it might come plated slightly differently because Chef Tim Groody sources from local farms and farmers and uses the most seasonal ingredients. But what won't change is how perfectly cooked this dish is every single time, no matter what it comes paired alongside or what dressing Groody has prepared. If you see it on the daily menu the next time you're at Fork!, you know what to do.

SEARED SCALLOP

Heritage Food & Drink

This dish sings because of the juxtaposition of easy-to-eat fennel and apple purée, and the deliciously onomatopoeic crunch

of sunchoke chips. Like everything at Paul Verica's Heritage, this piece of art is strikingly beautiful from all angles, yet tastes, somehow, even better than it looks.

NC GOLDEN TILEFISH

Herloom

We love everything about this tilefish—the flavorful roasted spring vegetables, salty chickpea miso, and bright tomato sauce that dress it, and the mild white fish itself, roasted to perfection and procured from our own state's waters.

SALMON

Rooster's

We know, we know. You're at Rooster's Wood Fired Kitchen and you've got dreams of beef, pork, and chicken. But the salmon—salty, charred to perfection, and fresh—is ready to be plated with all your favorite buttery Rooster's

vegetables and, when you're in the mood to depart from land animals, will knock your socks off just the same as all Chef Jim Noble's others offerings.

BBQ OCTOPUS

Custom Shop Handcrafted Food

A massive zested tentacle sprawls over a bed of hot, smoked duck fat potatoes. Graced with black garlic vinaigrette, lemon aioli, and a dusting of paprika and peppercorns, this dish subverts every seafood expectation with an elegance few others muster.

OYSTERS ON THE HALF SHELL

Growler's Fourhouse

Growler's has one of the best selections of oysters in the city, with varieties from the Northeast to the West Coast, and even a few shells from our own North Carolina beaches. You can choose, based



Mussels
The Suffolk Punch
Photo by Kyō H. Nam



Trout Roe Oyster
The Fig Tree



Bouillabaisse Marseillaise
Aix En Provence



South African Prawns
Caruso's

on your liking, from some of the cleanest, most mild flavors, right down to the briniest bivalve. Every oyster was just harvested and cracked open at Growlers, placed on ice for you to dress however you choose. Cheers!

CAST IRON NC TROUT

Haberdish

Say hello to trout, done the Haberdish way. It's cast-iron seared and graced with a flavorful scallion compound butter and fresh dill. This Southern mill town kitchen can do the expected—serve up a memorable okra and a killer fried chicken—but they sure know how to do seafood right, too.

SOUTH AFRICAN PRAWNS

Caruso's Restaurant

South African Prawns, marinated and grilled in Italian herbs, are arrayed

simply with a decadent raspberry lemon glaze. This plate is designed around the little crustaceans. They're meant to get the whole spotlight, and so they do.

SHRIMP & GRITS

Smoke BBQ Grille

This classic dish gets a smoky update. Smoke throws smoked sausage into the mix with their juicy Gulf shrimp. Served over delicious grits, this bowl of pork and shrimp goodness is finished with a hearty BBQ gravy.

CALAMARI

Mama Ricotta's

This insanely crispy calamari, served with a charred tomato aioli, is abundantly shareable. We recommend getting it Rhode Island-Style, though: tossed in garlic, spicy cherry and pepperoncini peppers. Mama Ricotta's

does this flavorful dish right—by adding more glaze.

MUSSELS

The Suffolk Punch

These mussels are sauté pan simplicity met with a complex smattering of flavor profiles. Shallot confit, garlic confit, chorizo, and celery goes into the pan with the shellfish. The Suffolk Punch kitchen reduces the mix with some white wine, before finishing it all with a fluffy, savory fumet, refortified with scallops. Like everything at The Suffolk Punch, this bowl is a marriage of artistry and mad science.

FRIED LOBSTER TAIL

Bonterra

It's lobster, it's fried, and it's possibly one of the tastiest crustacean entrées you'll find in the Queen City. Served



over whipped potatoes and fresh market vegetables, Bonterra's tail is dressed with local North Carolina honey soy reduction and the ziestest of mustard aiolis.

SEARED SEA SCALLOPS

SChurch

These deliciously seared little towers find their base in glorious caramelized sweet potato. Then they're moated with mushroom dashi and topped with the acidic bite of bok choy kimchi, making for a bizarre—but delicious—stackable Asian fusion.

SHRIMP AND MUSSELS

Stoke

This shellfish beauty finds its base in fluffy Carolina rice grits and a sofrito sauce that's as flavorful as it is fragrant. Salsa verde and ember aioli round out this luscious dish with zest and heat: In Stoke's shrimp and mussels, Carolina catch meets Latin America bite.

TROUT ROE OYSTER

Fig Tree

Leave it to Fig Tree to take something

typically gray and boring and make it neither of those things. This oyster rests on a bed of cucumber emulsion and frozen lemon mignonette, under a vibrant blanket of trout roe and lemon zest. It's probably the most colorful bivalve you'll see—but it's also among the tastiest.

LOBSTER ROLL

Sea Level

This roll is an excellent example of how well our city's eateries can adopt the cuisines of other regions—in this case, a decidedly Northeastern one. It's a staple at Sea Level for a reason: The New England lobster roll works for lunch or dinner, and it's Uptown.

DIVER SCALLOP CRUDO

Evoke

Evoke's twist on this classic seafood dish is surprisingly refreshing, with a few unexpected twists. The chef plates the fresh crudo with a bite of thai chili, a little twist of celery leaf, and crunch from the fresh apple. The dish is finished off with a splash of citrusy juice. If you're looking to start your dinner

at the Le Meridien off right, this crudo does it.

BOULLABAISE MARSEILLAISE

Aix En Provence

This classic Provençal fish stew isn't easy to make: It's an amalgam of carrots, leeks, fennel, saffron, orange peel, Star Anise, Yukon potato, PEI mussels, whole lobsters...and the list goes on. Despite all the ingredients required, this bowl is probably your cheapest means of transportation to the south of France.

NC CRABCAKE

The King's Kitchen

This dish is just fresh, locally caught crab made into a characteristically savory Jim Noble entree: It's crabcakes made from North Carolina crab and remoulade, but as with all King's Kitchen French-inflected Southern plates, this one isn't just what the menu says it is. It's everything great about seafood flavor, condensed.

Find more of Charlotte's finest seafood dishes and recipe at qcxexclusive.com



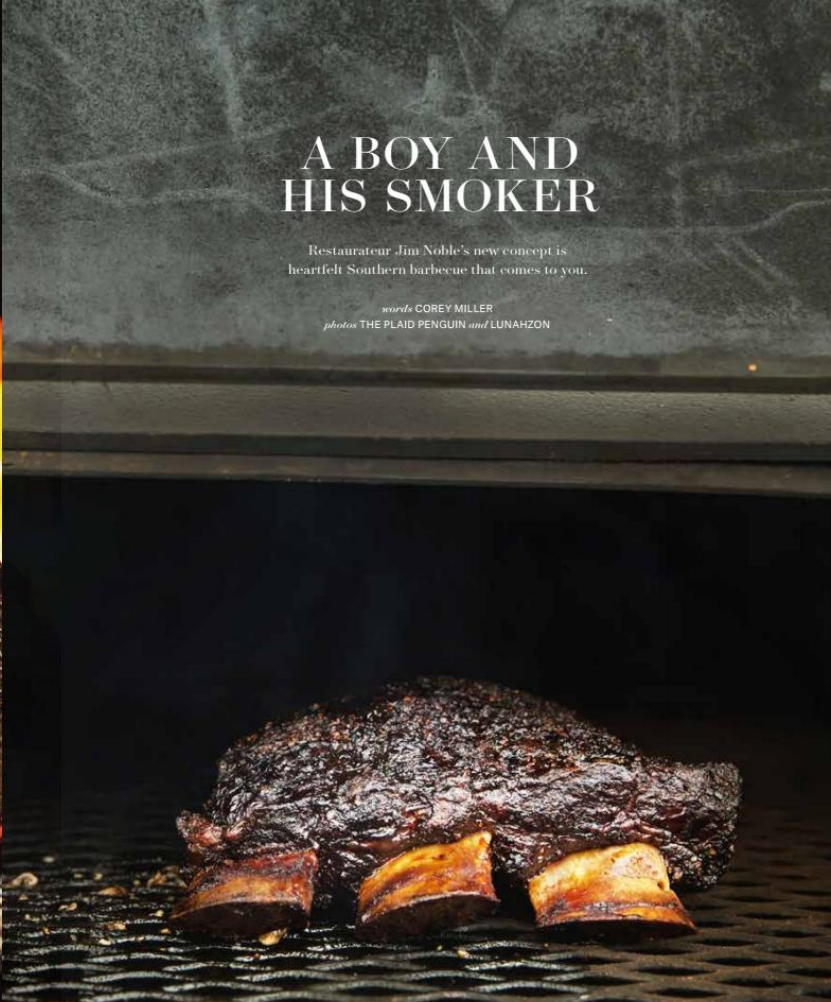
Seared Sea Scallops
SChurch
Photo by Justin Driscoll



A BOY AND HIS SMOKER

Restaurateur Jim Noble's new concept is
heartfelt Southern barbecue that comes to you.

words COREY MILLER
photos THE PLAID PENGUIN and LUNAHZON





CHEF JIM NOBLE HAS BEEN THINKING about barbecue for 20 years. Well, he's been thinking about cooking barbecue for 20 years—he's been thinking about it and eating it since he was yea high. The chef and restaurateur has let other business ventures get in the way in the past, but he says that's no more: His barbecue restaurant Noble Smoke is coming soon. For now, though, all we've got is Jim and his favorite wood smoker, affectionately named Beulah. And that's plenty: We've tasted what they can do together.

Jim and Beulah have hit the road in the form of Mobile Smoke, a catering operation that is both a service the restaurant will offer and a kind of preview of the sorts of things the restaurant will do.

"You're getting a barbecue restaurant to come to your house and serve you what we're going to serve at Noble Smoke," Jim says, clarifying the concept.

If Beulah is the brawn of the organization, Jim's Director of Catering, Sarah Wrenn, is the brains. Not long ago, Sarah called Jim one day when she was in a tough spot.

"I was in a pickle, and needed somebody to smoke a lot of meat for a lot of people," Sarah recalls matter-of-factly, sounding a whole lot like Jim Noble himself.

The chef and his smoker came through, and Sarah and Jim quickly struck up a business relationship. They've set some necessary parameters, of course. Mobile Smoke will

only cater to gatherings of a hundred or more people—lugging nearly 4000 pounds of Beulah around is no simple task. There doesn't seem to be much of a maximum headcount, though: The smoker actually has the capacity to feed over 1000 people.

They've also settled on a menu, and it makes for quite the spread. As with every Noble restaurant venture, the sides themselves are enough to get all your vegetarian friends gathering 'round the table. Slaw, collard greens, fried corn, fingerling potatoes, roasted beets, mac and cheese, broccoli slaw, and several salads are just a few on the list. But Jim says smoking is all about the meat. That sounds bold, but only to the uninitiated.

"You know, people want to argue about what barbecue is, but I really don't care. Some purists in North Carolina say beef ain't barbecue. Other guys in Texas say, well, pork ain't barbecue. I say it's all good. It's all smoked meat.

Why argue? Let's just eat it."



One bite of his smoked Heritage Farms pork shoulder—part blackened bark, part juicy-tenderness, all complex texture and addictive flavor—should silence any detractors.

But pork, incidentally, isn't all Noble Smoke does, and that's sort of the point. The protein menu is a barbecue dichotomy, and not the typical Carolinian, eastern-versus-western kind. Think Carolina-meets-Texas instead. The Heritage spare ribs and pork shoulder share their trays with prime beef brisket and short ribs, and it's all rounded out with barbecue chicken and smoked wings. Jim has no qualms about serving both Carolina pulled pork and Texas brisket. He wants to get to the heart of wood smoking, whatever that might mean.

"You know, people want to argue about what barbecue is, but I really don't care," he says, with all the conviction of a man who's tried more smoked meat in the last month than most people will in a lifetime. "Some purists in North Carolina say beef ain't barbecue. Other guys in Texas say, well, pork ain't barbecue. I say it's all good. It's all smoked meat. Why argue? Let's just eat it."

He'll be offering plenty of refreshment options too, from the requisite sweet teas to whole watermelons. And it wouldn't be a Jim Noble party without an extensive selection of wine pairings: "Barbecue with fine wine is an untapped thought in most people's minds," Jim insists. Again, he's bold, and you'll scoff... until you try it.

"But it goes pretty good with beer and paper towels too," he laughs.

In short, if you're at a gathering being catered by Jim Noble and Sarah Wrenn, you're going to eat well—and without too much effort.

"If you want to get together, you don't have to do it all yourself," Sarah insists. "We exist to help you do more of that with ease."

Jim's long-awaited barbecue spot is coming soon, and we're chomping at the bit to go. But for now, Noble Smoke can come to us.

enr.com/noblefoodandpursuits.com
noblesmokebbq.com

PROPER GOOD SCIENCE

At The Suffolk Punch, step inside a (somewhat mad) experiment in craft brews and crafty food.

words COREY MILLER
photos KYO H. NAM



IT STARTS WITH WATER.

The many and varied minds behind Hyde Brewing will likely tell you the whole thing started with the beer, but the calculating man who gave the new brewery its namesake is obsessed with the basest of ingredients. A retired engineer, Dan Hyde loves to talk about the science of water. The only thing he enjoys more, maybe, is drinking beer with his son-in-law, Collin Ricks—a habit that would give rise first to a brewery, then a coffee bar, and finally a culinary venture accented by both. Under one roof, these things make up South End's latest gathering spot: The Suffolk Punch.

For Collin Ricks and his company, The Durban Group, it started with the beer. Dan Hyde has been brewing beer in tiny batches in his garage for some time—"thankfully," Collin says, grinning at his mentor, "for about as long as I've been able to drink." For years, they've been considering (over beers, of course) the idea of a new kind of brewery. And they certainly did plenty of research.

"Dan and I have traveled the country trying breweries," Collin recalls, "but we started to get frustrated with these places.

Their taprooms are an afterthought, they don't have food or coffee or even standard operating hours. There were so many different elements that we wanted to experience as patrons of an establishment, and we couldn't find that establishment. So we started looking for people to help us create it."

And that's really the nature of The Suffolk Punch. It has been, from its conception, a fantastically far-reaching collaboration. Collin and The Durban Group began consulting beer lovers, coffee snobs, and foodies all over Charlotte. They even roped Dan Davis of Craft Growler Shop into the operation due to his investment in the South End community. Dan Davis has a knack for pairing beer, food, and people. Fortunately for The Suffolk Punch, the guy also has a bunch of connections.

During the forming of this kind of foodie council, there was almost no way Dan Hyde could avoid meeting Lindsey Pitman, who's also earned a reputation for her lectures on the merits of good water. She's been a player in the Charlotte coffee scene for eight years, having opened two (Hyde Brewing being the third) separate coffee ventures in the city. Lindsey isn't really part of the third wave of coffee; with her career set on environmentally conscious sourcing and bridging the gap between baristas and

"I work with what's available. My farmers let me know what they have, and we build a menu off of that."



farmer, she's among those people making the wave. Like Dan Hyde, she's infatuated with her craft—from the ground up.

"I want to know all about my machines," Lindsey says, grinning while pouring a latte masterpiece without really trying. "I want to be able to take them apart and rebuild them. I want to know where my coffee comes from. I want to know how I can make the best cup of coffee, down to the water I use for brewing."

Both Dan and Lindsey purify their water using reverse osmosis—a filtering process that uses geometric force to pass water through a porous membrane in the direction opposite to that of natural osmosis. Fortunately, the scientists themselves make it sound a bit simpler.

"Reverse osmosis takes virtually everything out of the water," Dan explains. "Once we have the pure, R.O. water, we have to put the mineral salts back in. It allows us to 'create' our water in a way that will best accentuate whatever flavors we want in our beer."

Unable to contain herself at the mention of the word "osmosis," Lindsey chimes in.

"If we simply had R.O. water, with no minerality, we wouldn't be able to extract certain flavors from coffee. Whether brewing beer or coffee, you need minerals to attach onto certain flavors.

Magnesium, for example, will accentuate the brighter flavors in coffee. A lot of calcium, on the other hand, is going to bring out the more rounded flavors."

Clearly, these two know their way around a beaker as well as their pint glasses and mugs. Together, these chemists are Hyde Brewing. Dan gets beer, and Lindsey gets coffee, but they're both thoroughly interested in how they get them. This fixation on their sources links them, effectively making them two pieces of The Suffolk Punch puzzle. Collin and Dan were insistent on finding the third. Enter Chef Robert Corley, who heads up the culinary café. Charlotte may not know his name yet, but if his food experiments are any indication, we will soon. Robert is a French-trained cook, and it shows.

"I work with what's available," Robert explains. "My farmers let me know what they have, and we build a menu off of that."

Sound familiar? Robert is building relationships with and sourcing from local growers, but with a well-defined sense of responsibility. He's determined to find uses for unused product.

"Some farmers actually have a lot of waste, and we don't want them throwing away produce," he says, chuckling and aerating a bowl of cream to complete a whitefish sculpture. "Our pickling program is going to be big."





"Everything we do will be unique. We're all just complete nerds of our crafts. And somehow...we all get along as a result."



Among tons of other things, Robert's kitchen is already pickling Western North Carolina cherries for use in tart gelée and in rich fall dishes like foie gras. And of course he already has designs on the in-house fermentation lab—yeah, they have one of those too. The Suffolk Punch kitchen is embracing what's accessible in the moment while also planning for the future. Robert's menu can do that because it exists in a place rife with opportunity. He talks often about challenging himself, but the nature of this experimental compound means that these creatives are constantly challenging one another.

On any given trip to their Lower South End laboratory, the chef, the brewer, and the coffee-maker may seem to be hiding. Dan always seems to be in the brewery, Lindsey can be found behind her espresso machine (or, soon, in her very own Hyde roastery), and Robert is usually in back, whipping up something outlandish with his sous chefs. They're always tinkering, but their tinkering eventually converge.

"We really are stronger as a unit," Dan insists. "Each craft is pushed further by the others."

Despite the fact that Robert Corley and Dan Hyde and Lindsey Pitman could easily find success individually, they seem convinced that there's a reason laboratories need more than one scientist. Whether they're substituting beer for consommé stock in charcuterie, concocting coffee cocktails with grapefruit and local fennel, or pairing fermented vegetables with the right fermented beverages, every weird hypothesis will be tested by "a team of palates."

"Since we have so many minds for collaboration..." Robert ponders, before Lindsey finishes the thought.

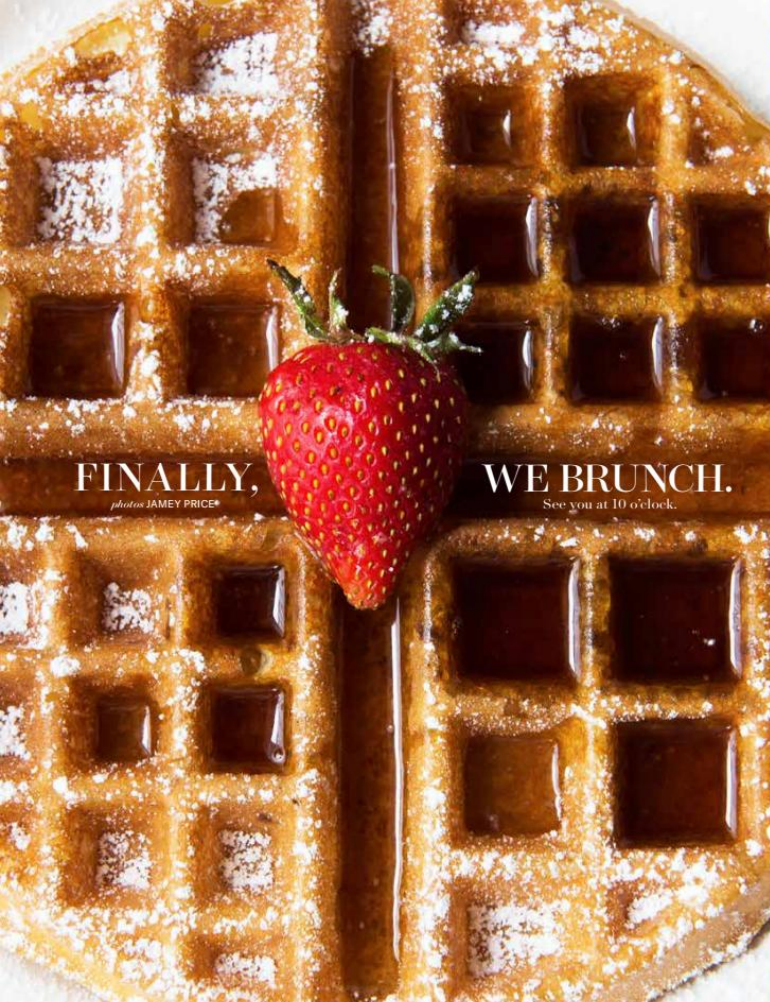
"Everything we do will be unique," she laughs. "We're all just complete nerds of our crafts."

"And somehow..." Dan grins. "We all get along as a result." Charlotte really hasn't seen anything like this. You'll spend a lot of evenings (and mornings, if the light rail is your preferred commute) taking in all that The Suffolk Punch has to offer. You'll sip English-style Hyde brews fit for a queen, but you won't know which minerals Dan Hyde moved around to emphasize the distinct flavors you're tasting. Your morning coffee may be made from beans that Lindsey Pitman and her farmer friend harvested in Panama, but you probably won't know why their method of doing so was both environmentally and economically responsible. You'll dine on all manner of locally sourced eats, but you may not know where they came from, how long Robert Corley waited for them to reach their current flavor profile, or how fermentation of food even works.

You won't consider all the nerdy little details. And that's the beauty of everything being created here: You don't have to. If you're confused by all the moving parts, that's just because you're uninitiated. Have a bite, and take a sip. It'll all make sense soon enough.

info/hydebrewing.com
thesuffolkpunch.com





FINALLY,
photos JAMEY PRICE

WE BRUNCH.
See you at 10 o'clock.



Cafe Monty's Belgian Waffles. A delicious brunch spread from Little Spoon.

I DON'T LIKE PORTMANTEAUS. A portmanteau, for those of you who care about this sort of thing, is a blending of words in which parts of words or their sounds are combined into a brand new word. They're those bits of language that begin as joke until suddenly, by some cruel trick, everyone's using them.

Someone in England in the late 19th century decided to smash the words "lunch" and "breakfast" together, though, and the world's never been the same. Like many words in our language, "brunch" has come to mean a whole lot more than just breakfast or lunch—especially in a city as inventive as ours. Brunch is the classic, dainty Belgian waffle when it wants to be, but it's also a Nashville hot chicken sandwich slathered in comeback sauce and pickles. In some kitchens, brunch is barbecue octopus and a poached egg. And you'll better believe it: In Carolina, brunch is livermush.

The word means so many things these days that it has gotten difficult to define. But we've got a definition for you. In Charlotte—if our recent weekend experiences are any indication—brunch means damn good eats that only come around once a week. I don't like the word, but I love the food.



CORKBUZZ

Seabass Croquettes

These seabass croquettes are a dish for those brunchers who've really no clue what they want, outside of a vague tendency toward something other than the usual benedict. The freshly breadcrumbed-and-fried fish, graced by the colors and colorful flavors of tomato sauce, arugula aioli, and microgreens, shares its spotlight with poached eggs...and country ham. It's as odd and and oddly delicious as it sounds.

LITTLE SPOON

Mushroom Salad

Little Spoon's brunch ideas are always inventive, but this mushroom salad—simple though it may appear—is on another level of

texture and taste. When it's broken, the quail egg topping melds with the savory bite of sherry vinegar and creamy soy mayo to accentuate the real star here: blue oyster mushrooms, sautéed just enough that they're soft without losing their characteristic texture. The perfect precursor to their famous livermush.

FAHRENHEIT

Fried Chicken Benedict

There are plenty of fried chicken benedicts in this city, but few are as absolutely weekend-defining as this Fahrenheit beauty. The crispy bird and its eggs perch atop cheddar biscuits slathered with pineapple papaya marmalade and shoyu crème. It's a simple marriage of savory and sweet that belongs on your grandma's Sunday table. A rooftop will suffice, though.



Toasts to Taste

In 2017, no morning is complete (or hip) without some simple toasts elevated by crafty ingredients. **Kid Cashew** does right by that kingdom of all millennial eats, the avocado toast. Perfectly poached egg, thick toast, and all the avocado you could want is the perfect start to your brunch. **Tupelo Honey's** rendition of it is a bit more loaded, with Farmer's cheese, Aleppo pepper, red chili honey drizzle, two fried eggs, salt-roasted beets, and greens. **Not Just Coffee's** avocado toast (with its seasonally-changing toppings) is another go-to, but it's not easy to order over that addicting fig and goat cheese toast: dried fig, local chèvre and honey, and prosciutto on fluffy brioche. **Clean Juice** specializes in a decidedly untoasted kind of product, but the shop's almond toast is a beautiful thing in its simplicity—and you can add an inordinate amount of toppings to it. If you're looking for something a little heartier, just head to **Packhouse** for any of their Texas Toast offerings. The pimento cheese melt, with caramelized onions and home fries, is a soon-to-be classic.

Biscuits to Devour

American breakfast food isn't really American breakfast food without some scratch-made biscuits, and any Southern city's got plenty of them. **Stoke's** pickle brined fried chicken biscuit is as simple and country-fried as they come. The black pepper biscuits at **Corkbuzz**, on the other hand, manage to elevate classic bread-y fare with fried eggs, braised mushrooms, mustard crème fraiche...and some grits, for good measure. You'll be hard-pressed to find a heartier platter of biscuits and red-eye gravy than those at **Famous Toastery**, and the cheese obsessives out there already know about the fluffy bliss found in the cheddar biscuits from **Sunflour Baking Company**. And no summer is complete without a proper fried green tomato biscuit, complete with melty pimento cheese and arugula: **Rise** has you covered there.

This Page: Fahrenheit's fried chicken benedict. Corkbuzz's seabass croquettes. Opposite Page: Little Spoon's mushroom salad and livermush.





FORK!
The Burger

Fork! is spot on when it comes to their meats. Everything is local and fresh, so the 100% grass fed burger is a stand out even though, at its core, it's simple. Topped with ricotta, heirloom tomato, arugula, and a brioche bun, we recommend also adding the fried egg and the bacon because, after all, it is brunch.

BISTRO LA BON
North Carolina Shrimp + Grits

You might think of shrimp and grits as being a pretty simple dish, but this version is pure decadence. The shrimp, freshly caught, sit atop a bed of grits that are mixed with chopped leeks and red peppers. The whole thing is then drizzled with a generous portion of butter, making it just breakfast-y enough

with those grits, and just savory enough with perfectly cooked seafood and a bite of fresh veggies.

REID'S FINE FOODS
Nashville Hot Chicken Sandwich
It was just a craze, and now it's a classic. That's how these foodie trends go. Like many classics, though, any hot chicken sandwich outside of Music City has to do its namesake justice. Fortunately for Charlotteans, Reid's Fine Foods has brought Nashville east, and they've done it with grace and plenty of heat. Comeback sauce, onions, and pickles are layered atop a fried chicken breast, and the whole thing is dripping with generously applied spicy cayenne sauce. As far as we know, this beauty is only available at the Myers Park Reid's—even if that's a drive for you, though, it's a heck of a lot closer than Tennessee.



Carbs to Consume

There's healthier things to eat at brunch, sure. Eggs, veggies, oatmeal... But carbing up on a Sunday morning is all you really want to do. **Terrace Cafe's** sweet malted Belgian Waffles are the perfect balance of sweet and savory when you add crisp bacon to the order. Get to **Peppy's** early to avoid the line and you'll be able to get a lox bagel that rivals any we've ever had. **Landmark Diner** has a thick, perfectly-cooked challah french toast if that's your thing, and the maple bacon donut at **Joe's Doughs** is the kind of thing we like to think of as a "pre-brunch." **Owens Bagel & Deli** does a killer steamed bagel sandwich, one of the best of which is the "Angry Stew", an asiago bagel with sausage, egg, onions, peppers, and habanero cheese.

Yolks to Break

Nothing competes with the richness of a couple good eggs, and they fortunately come in many forms. If you've not indulged the **Haberleish** deviled eggs yet, brunch is as good a time as any to dine on some smoked whites covered in chives and paprika. The **Belvedere** at **Zada Jane's** is among Plaza Midwood's tastiest herb-forward vegetarian options, while **Cafe Monte's** Parisian omelette, with ham, bacon, onion, cheddar, and brie or swiss, is about as classic as folded egg entrées get in the Queen City. There's hardly any Charlotte egg sammie more famous than **Local Leaf's** Chicken & the Egg, hand-breaded chicken tenders, aged white cheddar, microgreens, and chipotle Cheerwine sauce, on a butter-milk biscuit. The search for a truly hearty egg breakfast won't even take you out of Uptown, since **JP Charlotte** throws basically everything at their biscuit benedict: buttermilk fried chicken, spinach, breakfast potatoes, and country sausage gravy.

This Page: Bistro La Bon's Shrimp & Grits. The Fork Burger. Opposite Page: Reid's Nashville Hot Chicken Sandwich.





This Page: Asbury's Scone.
Opposite Page: Crepe Cellar's
Mascarpone and Berry Crepe.
300 East's Breakfast Pizza.

THE ASBURY

Thyme • Almond Scone

This dish's name on The Asbury menu, while appetizing in a cozy café sort of way, is extremely understated: This isn't just a scone, and no coffee shop barista is going to sculpt your Saturday morning baked good the way Chef Matthew Krenz does. There's a wonderfully airy scone here, sure, but it's joined by a painterly array of apricot jam glaze, sorghum-braised walnuts, fresh berries, and whipped cheesecake filling, making for the most colorful, complex quick bread spread you've ever laid eyes on—let alone tasted.

CREPE CELLAR

The Mascarpone and Berry Crepe

Crepe Cellar (obviously) has all kinds of killer crepes, savory and sweet. But the mascarpone and berry is just nearing per-

fection for a brunch food. The chef serves it up warm, filled with smooth, creamy cheese and tart, fresh berries. It's best shared, so you can split with a friend—while also diving into the savory ham, cheese, and mustard crepe.

300 EAST

Breakfast Pizza

This pizza is a new take on a comfort classic. With tomatoes, chorizo, mouthwatering cheeses, and two fried eggs tucked in the center of the pie, this brunch option is the epitome of savory. The rich, spicy flavor of the chorizo works alongside the fried eggs to make this pizza a necessary part of any morning (or afternoon) at 300 East. Each slice pulls apart with just the right amount of egg, oozing with rich cheeses. Chef Kris changes her brunch menu every week, but favorites like this one always make a return.



CLT Staples

These spots are Charlotte staples for brunch—the trusted standbys that always seem to know just what we're craving on a weekend morning and can reliably deliver. **Eddie's Place**, in Cotswald, is a little local cajun-influenced spot. Their parmesan grits and chicken and waffle are can't-misses. Plaza Midwood's **Zada Jane's** is known for several killer breakfast entrées, but it's the sweet potato hash browns gracing many of their plates that you want to concern yourself with. Then there's **Terrace**, where they just get it with Southern fare. No questions asked, order their lemon poppy seed French toast the next time you go. **Flying Biscuit Cafe** is another staple, cranking out 5,000 biscuits every single week and consistently delivering the comfort food we want to wake us up. The shiny silver **Midnight Diner** is a real throwback, keeping the diner vibes classic and the food quick and hot.

The Brunches We Miss

This is our homage to the better brunches that have come and passed in Charlotte. None of these guys are still serving us weekend mornings, but let's remember the good they did for our palates (and hangovers). **Lulu**, the quaint French-inspired eatery that used to be in Plaza Midwood, had a phenomenal country eggs benedict with local Neese's sausage. The farm-to-table **Block & Grinder** was a favorite of ours for lunch and dinner too, but their Salmon Benedict, with arugula, mustard hollandaise, two fluffy poached eggs, and stacks of smoked salmon piled on two buttermilk biscuits, defined brunch indulgence. **Nan and Byron's**, formerly of South End had a crispy beet burger that was the perfect vegetarian alternative, and the **Coffee Cup**, beloved for its soul food, did a killer chicken and waffles. The final in our list of gone-by brunches is **The Pewter Rose**. We miss those Sunday morning butterscotch scones bad.





CAFE MONTE

Benedict Monte

Sometimes the only thing that will suffice for brunch is a good benedict. It pairs well with all the brunch cocktails, it's a little lunchy and plenty breakfasty, and the classic base allows you to put your own twist on the recipe. The Benedict Monte is just about everything you could ask for: It comes on a fresh, bready croissant (no English Muffins here, this is a proper French establishment), with smoked ham, two perfectly cooked eggs, fresh tomato and snappy asparagus. And, of course, to top it all off, you have Monte's expertly rendered hollandaise sauce.

204 NORTH

Berry Cobbler

Warm fruit cobbler, topped with ice cream, is among the better things humanity has dreamt up. This near-perfect dessert has one hangup, though: It has to be eaten quickly, before it becomes a melty, lukewarm mess. Fortunately for brunch lovers, 204 North's berry cobbler presents a solution. Try your buttermilk cobbler, complete with local strawberries and blackberries, in a hot cast-iron skillet. The ice cream melts, but the rest stays warm. This is Southern comfort, evolved.

morebrunchdishes.qcexclusive.com



This Page: Cafe Monte's
Benedict Monte
Opposite Page: 204
North Berry Cobbler

SUNDAY SERVICE

Now that we're legal, these 31 cocktails from some of Charlotte's finest establishments will help you enjoy brunch the way it was meant to be.

words: SUNNY HUBLER photos: JAMEY PRICE

DOES IT SOUND HYPERBOLIC TO SAY THE CHARLOTTE restaurant scene is finally about to get its weekend due? While prohibition ended 80-odd years ago, it's only in recent days that we Charlotteans got to fully seize our spirited freedoms—that's right, brunch now starts at 10 a.m.

The so-called "Blue laws" on the books have historically prevented alcohol sales before noon in North Carolina, but with the liquor law lifted, we finally can have our proverbial cake and eat it, too. Is it a lot to ask to have a 10 a.m. cocktail along with a special breakfast-and-lunch menu after chefs just closed a busy Saturday night? Sure... but the "brunch bill" puts Charlotte's restaurateurs on pace with other major cities, and it

means you can experience one of the most indulgent of meal traditions in one of the most indulgent of ways. Vodka before lunch—why not?

The brunch cocktail, and brunch itself, has—like most food traditions—a hazy but storied past. Historians aren't totally settled on one answer: Maybe it was the Catholics who fasted before mass and ate a big meal after, maybe it was the British Army drinking rum in their morning tea, maybe it was the monastic breweries that served up beer with breakfast, maybe it was the hotels pushing their late breakfasts while restaurants closed Sundays... either way, here we Charlotteans are, and we want to brunch right. As of Summer 2017, your Sunday service now begins on time.





FAHRENHEIT
The White Pony

The White Pony is a pisco sour with just a bit more sour... and a bit more booze. In this Fahrenheit beverage, tart Campo de Encanto Pisco gets tarter with Leopold apple brandy. Throw in local honey, fresh lemon juice, angostura and foamy egg white, and you've got a new classic cocktail that both the South and South America can get behind.

204 NORTH
Bloody Mary

204 North's Bloody Mary can add some much-needed spice to an otherwise savory and sweet endeavor. This classic drink is made all the more authentic with 204 North's homemade mix and cajun seasonings, deeming it a must-try for Bloody enthusiasts.

THE ASBURY
Asbury Gin + Tonic

Perfect for sipping by the pool, or simply because it's been a long week, The Asbury's Gin and Tonic blends fresh lemon juice with Doc Porter's gin to create a crisp, refreshing beverage. Bartender Myke Head's earthy addition of house-made tarragon and thyme shrub offers yet another reason to indulge.



BISTRO LA BON
Watermelon Mojito

Bistro la Bon's Watermelon Mojito is summer in a cup. Featuring a mouthwatering blend of watermelon and mint flavors, Bacardi Limón, and a crisp Prosecco float, it's meant for those with a sweet tooth. Topped off with fresh lime juice, this mojito is nothing short of summer perfection.

LITTLE SPOON
Beam Me Up

Little Spoon got the breakfasty cocktail concept just right. We usually can't decide—latte or booze to accompany our eggs—but the minds behind this cozy neighborhood eatery solved the equation for us with the Beam Me Up. It's rich white chocolate Godiva syrup, cold brew coffee, and a little splash of vodka topped with frothed milk...the perfect way to start your weekend morning, really.

REID'S FINE FOODS
Raspberry Sparkler

When you're dining on all manner of complex, decadent eats, there's something to be said for a palate-cleansing drink that keeps it simple. The raspberry sparkler at Reid's Fine Foods is exactly the classy, no-frills drink you expect from the wine lovers behind this establishment's kitchen and bar: Prosecco floats



Pop the cork on these mimosas

The OJ plus Champagne combo is just light enough that you never really quite feel like you're drinking before noon. But if you think all mimosas are alike, we beg to differ. These five are Charlotte standouts. **Georges Brasserie** keeps your glass full the entire time with their bottomless brunch mimosa while **Vivace** keeps their mimosa bar open all the way until 3:45pm so you can keep the brunch vibes going. **SChurch** also does a killer mimosa bar with brunch, and **Liberty** mixes things up by offering to top your mimosa with a shot of pineapple-infused vodka. **Napa on Providence** pairs their inventive brunch options with a classic take on this cocktail of choice. When it's your first decision after a long night, sometimes it really is best to stick with what you know you love.

It's all in the mix with these five Bloody Marys

Bloody Marys—considered a staple in the brunch world—are actually a bit anomalous. I mean, when else are you sipping tomato juice, crunching on celery at 10am, or craving vodka for breakfast...? It's odd but it's iconic, and these five places nail it. Okay, **Bruce Julian** is a clothier not a brunch spot so we understand your initial confusion. But if we can explain that this luxury men's store has a Bloody Mary bar in the back and their own sought-after signature bloody mix, you might be ready to skip the sit-down meal, too. If you're lucky, Bruce himself will be there. **Moo & Brew** is already synonymous with "Bloodies." The Large Marge is a sight to behold, topped with two shots of Tito's, Wisconsin cheese curds, grilled cheese sandwiches, a burger, fried green tomatoes, and bacon... enough said. **Brazwell's** lets you make your own with toppings, ranging from lemons and limes to olives and okra. **Fahrenheit** will bring you your very own DIY station on a rolling cart—table-side service for an unforgettable brunch Bloody. **Heist Brewery** keeps it classic with a low-key, classic menu and an almost-too-easy to get down cocktail.

This Page: Bistro La Bon's Watermelon Mojito; Reid's Fine Foods' Raspberry Sparkler. Opposite Page: 204 North's Bloody Mary, 300 East's Elza.





atop a syrupy raspberry base in a flute that absolutely deserves a spot next to all of your fine brunch foods.

300 EAST Eliza

The Eliza is all about those herbs. Chapel Hill's Topo organic vodka is strong enough, but the heart of this drink is the house-made blueberry oregano syrup—a concoction that has to steep overnight. The vaguely bitter anise flavors of Lucid absinthe float on top with an oregano sprig, blueberries, and fresh lemon to finish. It's an earthy cocktail that fits beautifully alongside the wilder, chef-driven brunch fare at 300 East.

MOO & BREW Large Marge

The Large Marge is angus burger, grilled cheese, applewood bacon, Wisconsin cheese curd, jalapeño cheese curd, and the largest Bloody Mary we've found in the city. Beautiful in its ordered chaos, this bloody is the solution to last night.

VIVACE Mimosa

Vivace's brunch is sophisticated and quiet, but the Metropolitan spot's mimosa and Bloody Mary bar threatens that Sun-



day morning quietude—for good reason. They're bottomless for a small fee.

TUPELO HONEY Queen Mary

Made with Tupelo Honey's house-made golden tomato mix, the Queen Mary's not exceptionally bloody, and that's where it gets its strength. Yellow tomato and garlic unite with Demetri's Bloody Mary seasoning, fresh lemon juice and either vodka or moonshine. You choose. And then there's the garnish: lemon, lime, pickled okra, pimento-cheese-stuffed olives, grilled shrimp, maple pepper bacon, celery, asparagus, pickled jalapeño, and cherry tomato, with a lime-salt rim. Why order anything else?

5CHURCH Bloody Mary

A good Bloody only needs a couple things: a well-balanced, freshly made mix, and some damn fine garnishes. And vodka. It needs good vodka. The 5Church Bloody Mary, with its savory-sweet housemade red stuff, hits all the beats beautifully, finishing with just the right amount of heat and acidity.

Find more of Charlotte's finest brunch cocktails and recipes on our website at qceexclusive.com



"Beers for Breakfast"

A mid-morning beer needs to be light, refreshing, and flavorful. Everything from sweet malt to citrusy acid pairs well with classic brunch dishes. You just have to pick your favorite. The **NoDaNoDajito** is a mojito flavored beer, minty and limey, with just enough zing. **AMB Baba Budan** is a great coffee-flavored IPA, and **Triple C Up All Night Breakfast Porter** was made for just this reason. The **Westbrook Key Lime Gose** is a personal favorite—it's a surprisingly bright flavor profile with just enough bite from the lime, while **Wicked Weed French Toast Stout**, brewed with maple syrup, cinnamon, and vanilla, brings the sweet side of things.

The Alternatives

Mimosas, bloodies, and beer are all standard fare, but on occasion we want to branch out at brunch. These five cocktails offer up a twist on the usual morning liquor options, and we love them all. **The Asbury's** Southern Hospitality is pecan vodka, black walnut bitters, and iced tea—like Grandma's, but better. **Bistro la Bon** keeps it simple and straightforward with their Bailey's and fresh-brewed coffee. You can order it with the in-laws and no one will even know you're having booze for breakfast. **204 North** does a simple Spring Sangria that's light, refreshing, and a perfect morning beverage. **Sea Level**, now serving up brunch, has a "Natural Blonde" Michelada with tequila, Sea's Lager, tomato, jalapeño, clam juice, and anchovy paste. Last but not least, **Dogwood Southern Table's** "Get Right" is cold brew, house vanilla vodka, house coffee liqueur, amaro Montenegro, and chocolate bitters—sweet, buzzy, and just right.

This Page: Fahrenheit's The White Pony, Moo & Brew's Large Marge (photo courtesy of The Plead Penguin and Lunabon.) Opposite Page: Little Spoon's Beam Me Up Asbury's Gin & Tonic.



COFFEE SHOP



RESTAURANT



BASAL COFFEE

Charlotte, NC

BASAL COFFEE
SINCE 2014

Opening Late Summer 2017

Aiming to bring the Queen City quality coffee and food alongside libations and dynamic experiences, Basal Coffee will open this September in Charlotte's Freemore West Neighborhood. Partnering with LaCa Projects, the café will be located beside the gallery, bounded by Latin American contemporary art and an impressive skyline view. Founder Bryce Raul Laguer's experience with the creative sector, coffee companies, and culinary outlets throughout the United States has equipped him to construct his own kind of business in the city's ever-evolving coffee scene.

"As specialty coffee shops continue to dominate our culture, coffee companies such as ourselves have a unique opportunity to

deliver value both through service and how we allow our customers to experience what we stand for," Laguer explains.

Basal Coffee will offer the city more than just another coffee vendor. Laguer is bent on offering a welcoming place to revel in—after all, he says, this was the original purpose of the café. The earliest coffee establishments acted as vibrant social hubs and boasted a gamut of multicultural affairs, a hands-on, community-driven precedent that Laguer plans to embrace in his own shop.

"Beginning with our coffee, followed by our food and concluding with our participation with this city's culture," Laguer says, "we are jazzed to provide a format that both delights Charlotteans and matters to the Queen City."

Coffee Bar at LaCa Projects • 1429 Bryant St. • Charlotte, NC • @basalcoffee • basalcoffee.com

SEA LEVEL NC

Charlotte, NC

Salty, addicting oysters straight from the Carolina shores are Sea Level NC's specialty, and make no mistake—the shellfish make for a unique dining experience. The restaurant also boasts plenty of other non-bivalve options, though, which have been luring in Charlotte foodies for over a year. Lobster rolls are made with fresh lobsters shipped directly from Maine, while the catfish reuben and corn fritters pay homage to Carolina cooking.

Their new brunch menu offers incredible seafood towers made to share—lobster, salmon tartare, mussels, clams, shrimp cocktail, and of course, oysters steal the show. Crab cake benedicts, shrimp and grits, cast iron frittatas, paellas, po boys,

and caramel apple french toast are just a few of the other delectable items available on the weekend-only menu. Wash it down with their staple brunch cocktails, some of them classic, some with a twist—from Bloody Marys to watermelon basil mimosas.

The food is always evolving, but Sea Level NC remains focused on fresh ingredients and creating a social dining experience—whether it's through their community tables or sharable oyster trays. With constant reinventions of the typical oyster bar menu and two Oyster Happy Hours throughout the afternoon and evening, they're making a good case for regular visits.



Mon-Fri 11:30a-Midnight
Sat 11a-Midnight
Sun 11a-4p
Oyster Happy Hour
Mon-Sat 4p-7p / 10p-Midnight

Coastal Oyster Bar • 129 East 5th St • Charlotte, NC • 704-412-2616 • sealevelnc.com

RESTAURANT



Photo Credits: The Plaid Penguin and Remy Thurston

BBQ JOINT



J. SAM'S

Charlotte, NC



Mon-Tue 5p-10p
Wed 5p-11p
Thu 5p-12a
Fri-Sat 5p-2a
Sunday - Closed

J. Sam's may be a wine bar, but the Piedmont Row staple has come to be known for far more. With a creative menu featuring everything from a summery watermelon cucumber salad to a filet mignon so tender you don't need to use a knife, the farm-to-fork restaurant is attracting more than just wine lovers. Practically everyone with a discerning palate (or a love of addicting food and wine pairings) seems to find their way in, and owner J. Sam seems to know why.

"When people come in and actually eat with us and see that we have food, they come back again and again and again," the restaurateur says.

He's not wrong: Popular eats like the

delectable house-made pasta and flatbreads are sure to keep you coming back. Further making J. Sam's stand out, however, is the owner's relationship-based philosophy, which is established from the start. If you call the restaurant, the voicemail will actually tell you to call J. Sam on his cell phone.

"I'm very much about the personal touch," J. Sam explains. "I want to get to know my guests, and I want them to get to know me."

J. Sam's frequently hosts private events, providing a cozy spot—with both inspired food options and an exceptional wine selection—for anything from engagement parties to baby showers. Public events include a local art showing every other month.

MIDWOOD SMOKEHOUSE

Charlotte, NC

In May 2017, established restaurateur Frank Scibelli opened Midwood Smokehouse's fourth location in the newly developed Back Lot of Park Road Shopping Center. Midwood Smokehouse offers a unique approach to time-honored, multi-regional BBQ techniques and from-scratch recipes. People aren't just talking about the off-the-block plates, either: The craft beer selection and small batch bourbon collection help carry the theme of quality product in a comfortable and hospitable setting.

The unmistakable, craveable flavor begins with high-quality ingredients including Heritage Farms pork, USDA prime brisket, and Springer Mountain Farms chicken. With a round-the-clock smoking schedule,

Midwood Smokehouse commits to using all wood and no gas, keeping standards high and the BBQ low and slow. Midwood offers neighborhood favorites such as twice-smoked and double-sauced burnt ends, Texas-style brisket, chopped Carolina pork, and St. Louis ribs—all complemented with house-made sides like classic mac and cheese, smoked vegetables, and crispy hush puppies. Finish the night with their famous banana pudding or pecan cobbler. Now an integral part of the Carolina community,

Midwood Smokehouse is eager to welcome guests with integrity and pride, serving up the BBQ Charlotteans crave. Barbecue is more than a cuisine; it's a labor of love and a labor they love.



Sun-Wed 11a-10p
Thu-Sat 11a-11p
Four Convenient Locations
Catering Available
Available for Private Events

SEAFOOD MARKET



CLEAN CATCH FISH MARKET & KITCHEN

Charlotte, NC

With all the dining options Charlotte has to offer, quality fish markets are still hard to find. Thankfully, Clean Catch is there to satisfy with their fresh, custom-picked seafood flown in from all over the world.

When Clean Catch first started seven years ago, its sole purpose was to provide locals with only the freshest of fish. Now, however, the popular fish market has expanded into a seafood hotspot, featuring cooking classes, catering options, private parties, and prepped food. A brand new 1800-foot kitchen is helping to ease that transition and Bill Ryan, the man behind the phenomenon, is pleased with the customer-oriented result.

Clearly, Clean Catch is more than just a

fish market. It's a spot where locals can easily access quality fish right here at home. What makes Clean Catch truly shine, though, is its passionate team of fish experts who set the foundation for success.

Clean Catch's four chefs prepare everything from mouthwatering salmon burgers to buttery crab cakes, and they're more than happy to educate their customers in these food arts. The market has recently added poke bowls, available every Thursday. Poke fans can top their fish of choice with toppings like avocado, cucumber, and jalapeno. Simply put, Clean Catch is spreading their love of fish—and Charlotte loves it right back.

clean catch  fish market

Mon Closed | Tue-Fri 10a-6p
Sat 10a-5p | Sun Noon-5p
Event Catering
Cooking Classes
Private Events

Seafood Market and Private Kitchen • 2820 Selwyn Ave. • Charlotte, NC • 704-333-1212 • cleancatchfish.com

TASTING ROOM



CRAFT TASTING ROOM

Charlotte, NC

After working as a chef in New York City, Dan Davis, along with his wife Alyson and their family, headed to Charlotte to create a place that's "authentic, draws the craftsmanship of the area, and captures it in a relaxed vibe."

Serving the Charlotte community not only as a growler and bottle shop but also as a beer garden and eatery, Craft Growler Shop and Tasting Room has made a name for itself in its South End neighborhood and beyond. The food menu has local artisanal cheese and charcuterie boards and elevated flatbread pizzas, influenced by Dan's focus on creating a sense of community through local ingredients.

With 36 constantly rotating craft beers on tap as well, Craft caters to the tastes of all kinds of beer enthusiasts and allows customers to experiment with styles and try something new each time.

Dan says, "becoming part of the neighborhood and getting to know all of the people has been one of the unforeseen gifts of Craft," and he's worked hard to create a Craft community—showing weekly outdoor movies on Friday nights and hosting live bluegrass most Thursdays. Join the neighborhood hangout for delicious locally crafted beer, mouthwatering small bites, and a sense of community scarcely found elsewhere.



Mon 11a-10p
Tue-Wed 11a-11p
Thu-Sat 11a-Midnight
Sun Noon-9p

Tap Room and Small Plates • 1320 S Church St • Charlotte, NC • 980-207-3716 • craftgrowlershop.com

INDEX

AGMIMPORTS.....	75	FIBERSEAL.....	127	OASIS POOLS PLUS.....	67
AMINA RUBINACCI.....	24	GERRARD BUILDERS.....	25	OMNI HOTELS & RESORTS.....	109
ARCADIA.....	43	GOODFOODONMONTFORD.....	87	PEARLZ.....	77
ASHLEY J DESIGN.....	36	GOOD'S HOME FURNISHINGS.....	105	PICTUREHOUSE.....	41
BARRINGTON'S.....	67	GRANDE CUSTOM HOMES.....	28	PIEDMONT TOWN CENTER.....	79
BASAL COFFEE.....	52	GRANDFATHER HOMES.....	53	PINK HANGER.....	42
BLACKHAWK HARDWARE.....	70	HEARTH AND PATIO.....	125	PIZZERIA OMAGGIO.....	85
BLUE RIDGE MOUNTAIN CLUB.....	15	INFINITY MED SPA.....	58	PREMIER SOTHEBY'S.....	8
BRUCE JULIAN.....	118	INSIGHT AUTOMATION.....	37	RK MOTORS.....	121
BUFFALO JACKSON.....	123	IVEY'S HOTEL.....	34	RARE ROOTS HOSPITALITY.....	91
CADENZA.....	95	JASAM.....	47	REMAKE EXCLUSIVE.....	4
CENTER FOR WOMEN'S AESTHETICS.....	68	JOE PURVIS PHOTOS.....	49	RHINO MARKET.....	89
CHILDRESS VINEYARDS.....	91	KAREN KETTLER DESIGN.....	111	RUG CULTURE.....	127
CLASSIC ATTIC.....	178	KINGSWOOD.....	35	SALLY'S OPTICAL SECRETS.....	69
CLEAN CATCH.....	87	LACA PROJECTS.....	52	SATIN MED SPA.....	26
COCCO.....	97	LAKE NORMAN REALTY.....	55	SHEA CUSTOM.....	59
COTTINGHAM CHALK HAYES.....	33	LAND ROVER.....	19	SMOKE BBQ GRILLE.....	89
CRAFT GROWLER SHOP.....	78	LAUREN NICOLE DESIGNS.....	51	SPORTING GENT.....	23
DCI.....	109	LUCY & COMPANY.....	57	STAGIONI.....	87
DAVID'S LTD.....	2	MAJESTIC BATH.....	92	STICKLEY AUDI & CO.....	111
DEWOOLFSON.....	107	MCDÉVITT AGENCY.....	13	STOREY HOME.....	103
DIAMOND SPRINGS.....	40	METROLINA AUTO GROUP.....	6	SUB ZERO WOLF SHOWROOM.....	81
DIAMOND'S DIRECT.....	BACK COVER	METROPOLITAN.....	83	THE SWAG.....	125
DONALD HAACK DIAMONDS.....	27	MINT MUSEUM.....	40	THEORY DESIGN STUDIO.....	107
ELITE DESIGN GROUP.....	63	MOVEMENT MORTGAGE.....	65	TINY.....	38
ELIZABETH BRUNS.....	31	MYRON GREER.....	127	WALKER ZANGER.....	21
ENGL & VOLKERS.....	61	NESTLEWOOD.....	44	WEBB ORTHODONTICS.....	39
EVOKE.....	32	NEW LIFE BUILDING SUPPLIES.....	101	WINDSOR JEWELERS.....	17
FAHRENHEIT.....	10	NEW OLD.....	179		
FERGUSON.....	99	NOBLE SMOKE.....	73		

Classic Attic



VISIT US ONLINE AT
WWW.CLASSICATTIC.BIZ

Park Road Shopping Center Back Court
4301 - C Park Road, Charlotte, NC

704.521.3750

Mon.-Fri. 10am to 6pm | Sat. 10am to 4pm



Unique Consignment
Finds at Classic Attic

Southern Living

INSPIRED COMMUNITIES™

PRESENTS THE GREATER CHARLOTTE AREA'S FIRST
SOUTHERN LIVING INSPIRED COMMUNITY



THE

BRAMBLE

CELEBRATING LIFE IN THE SOUTH

new old
HOMES | DESIGN | INTERIORS | LAND

WWW.THEBRAMBLE.COM
LIVE@THEBRAMBLE.COM

Savvy+Co
REAL ESTATE

HENRI DAUSSI



DIAMONDS DIRECT

Your love. Our passion.

4521 Sharon Rd, Charlotte, NC, 28211 • (704) 532-9041 • www.DiamondsDirect.com



Official Jeweler of
the Carolina Panthers