

## Find Food Network's Top Places to Eat

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*Just 30 miles apart, Raleigh and Durham are often mentioned in the same breath. While each has its own distinct identity, both destinations seamlessly meld Southern hospitality and creative cooking, and their restaurants reflect a deep pride in North Carolina's bountiful produce, agriculture and aquaculture.*



**The Durham** is best described as an American restaurant, but James Beard Award-winning chef Andrea Reusing's influences skew more old American than new. She cites Mark Twain's ode to American flavors — fresh butter, Maryland crab, and ripe tomatoes from the garden — as inspiration, and so her seasonal menus reflect an abundance of ingredients from North Carolina farmers, fishermen and artisans. The restaurant, located in the lobby of The Durham Hotel, is open all day, transitioning from a light-flooded daytime cafe tailor-made for a quick bite, coffee meetings or a working lunch to a glittering dinner spot, where you'll find luxe signature dishes such as dry-aged, bone-in rib eye served with a roasted marrow bone or North Carolina baked oysters topped with Champagne sabayon and caviar. There's also a rooftop bar that boasts sweeping views of downtown Durham as well as offering a stellar raw bar and small-plates menu. Don't miss the carrot dog, a hickory-smoked carrot topped with green tomato chow-chow and sweet onion relish, which pairs well with the Spirit Hunter, a tequila, Aperol, jalapeno and grapefruit bitters tippie that tempers the carrot dog's sweet-smoky flavors. If you find yourself in Chapel Hill, Reusing's Lantern is a must-visit. Get the salt-and-pepper shrimp, which are fried till the shells are crispy as a potato chip — and just as addictive.

## The Locals' Guide to French Quarter Restaurants

11 Photos