

HOW DC IS YOUR
PRESIDENTIAL CANDIDATE?

FALL ARTS
PREVIEW

THE REGION'S MOST
STYLISH: OUR ANNUAL LIST

WASHINGTONIAN

GREAT

GETAWAYS

34 WAYS TO ENJOY A FALL WEEKEND, INCLUDING SCENIC NEARBY HIKES,
FUN FESTIVALS, CHARMING SMALL TOWNS, AND WINERY DAY TRIPS



SEPTEMBER 2019 \$4.95



By Eileen Mellon and Anna Spiegel

Foodie Road Trips

DO YOU PLAN A WEEKEND GETAWAY AROUND GOOD FOOD?
HERE ARE TWO DELICIOUS DESTINATIONS.



TASTEMAKER:
Longoven in
Richmond

Richmond

As with myriad US cities in the past decade, Richmond, Virginia, has seen its foodie scene take off. In April, *Bon Appétit* dubbed it “America’s next great restaurant-obsessed town.”

Richmond now has so many craft breweries and wineries that the concentration is one of the highest per capita in the country. Most are minutes from downtown in the Scott’s Addition area, which also buzzes with restaurants and shops. Discover hop-heavy pints at the **Veil** (1301 Roseneath Rd.; no phone), funky foeder-aged brews at **Väsen Brewing** (3331 W Moore St.; 804-588-5678), and dry ciders using Virginia heirloom apples at **Blue Bee** (1320 Summit Ave.; 804-231-0280).

When it was still just a pop-up in 2016, **Longoven** (2939 W. Clay St.; 804-308-3497) was anointed one of *Bon Appétit*’s Best New Restaurants. Its tasting menu (\$110) features creative dishes such as duck with hay-roasted Rossa Lunga onions.

Six miles east in Church Hill, a rejuvenated neighborhood with yet more culinary standouts, chef Lee Gregory—a James Beard Award semifinalist

—serves up sublime sustainable seafood at **Alewife** (3120 E. Marshall St.; 804-325-3426). If it’s available, don’t miss the Siren Song, an array of convivial appetizers known to include rockfish collar. A few blocks away, fellow Beard semifinalist **Sub Rosa Bakery** (620 N. 25th St.; 804-788-7672) turns out rustic wood-oven croissants and breads using local grains. Nearby, the shelves of **Union Market** (2306 Jefferson Ave.; 804-716-7233) are laden with goods from Richmond purveyors—a perfect stop for snacks to bring back to your hotel.

Speaking of hotels, both the **Graduate** (301 W. Franklin St.; 804-644-9871) and **Quirk** (201 W. Broad St.; 804-340-6040) offer contemporary decor and rooftop bars. *Distance from DC: 108 miles.*

One Last Tip

Consider visiting during the **Fire, Flour & Fork Festival**, October 31 through November 3. *USA Today* named it one of the country’s top three food festivals.

Easton

Easton may not have the waterfront allure of nearby St. Michaels, but the quaint town is becoming the destination for food lovers on Maryland’s Eastern Shore. Credit Bluepoint Hospitality founder Paul Prager. The New York native and Beowulf Energy CEO has fashioned a full block of historic buildings (and then some) after his taste for fine food, marrying local Chesapeake bounty with prized imports from Manhattan—yes, that’s Russ & Daughters smoked salmon and Lobel’s meats.

Start with lunch at **Sunflower & Greens** (11 Federal St.; 410-822-7972), an airy salad-centric cafe, before strolling to dessert at **Bonheur** (5 Goldsborough St.; no phone), a Parisian-inspired confectionary with house-made pies and ice creams. Caviar service and vintage Bordeaux sum up the elegance at **Bas Rouge** (19 Federal St.; 410-822-1637). Chef Harley Peet serves à la carte lunch—get the Wiener schnitzel—and weekend prix fixe dinners, with delicacies such as Kurobuta pork with morels. Cap off the night next door at the stately **Stewart** (3 Federal St.; 410-793-4128), a Scotch and vintage-

Champagne bar.

That’s not to say only the new are worth a visit. At the **BBQ Joint** (216 E. Dover St.; 410-690-3641), longtime Easton chef Andrew Evans turns out meaty masterpieces such as slow-smoked wings and St. Louis-cut wet ribs. **Piazza Italian Market** (218 N. Washington St.; 410-820-8281) makes sandwiches stuffed with Italian cheeses and meats, along with anti-pasti. The creative locavore fare at **Out of the Fire** (22 Goldsborough St.; 410-770-4777) is worth lingering over, whether wood-fired pizzas or shellfish stew. To cap off your weekend: brunch at Southern-style **T at the General Store** (25942 Royal Oak Rd.; 410-745-8402), where the house Bloody is crowned with grilled shrimp and bacon. *Distance from DC: 70 miles.*

One Last Tip

The annual **Easton Waterfowl Festival**, November 8 through 10, features falconry demos; wildlife art; dog-jumping competitions; and vendors dishing out oyster stew, soft-shell-crab sandwiches, and other Eastern Shore fare.