

edible MEMPHIS
**DINING
 GUIDE**

*Highlighting local establishments
 with Mid-South flair and flavors
 Fall 2014*

midtown





Alchemy Memphis   
 940 S. Cooper Street • 901-726-4444
 www.alchemymemphis.com

Mon – Thu 4 PM – 10 PM, bar until 11 PM;
 Fri – Sat 4 PM – 12 MIDNIGHT, bar until 1:30 AM;
 Sun Brunch 10:30 AM – 3 PM, bar until 4 PM

The night isn't over until we say it is.

Menu highlights: Gulf shrimp and grits with house-cured tasso gravy; roasted asparagus with Benton's bacon, and fried poached egg; chili-roasted fish tacos with cumin-lime slaw; pan-seared hanger steak, duck-fat roasted fingerling potatoes, smoked paprika aioli; seared diver scallops, bacon lardons, roasted cauliflower, butternut squash purée, and brown butter






Cooper Street 20/20   
 800 S. Cooper Street • 901-871-6879
 www.cooperstreet2020.com

Mon – Fri 8 AM – 7 PM; Memphis Farmers' Market (Saturdays)

Focus on fresh.

Menu highlights: spanikopita; hummus; fresh soups such as African peanut, gazpacho, and tomato basil; meat and veggie lasagnas; quiche; cowboy crackers; weekly specials.



Huey's Midtown   
 1927 Madison Avenue • 901-726-4372
 www.hueyburger.com

Mon – Thu 11 – 1:30 AM;
 Fri – Sat 11 – 2:30 AM; Sun 11:30 – 1 AM

Voted Best Burger in Memphis since 1984.

Menu highlights: world-famous Huey burger, hand-battered onion rings, grilled salmon and veggie plate, steak sandwich, heart-healthy menu. **See website for additional locations.**

next door

Next Door   
 937 S. Cooper Street • 901-726-0015
 www.sweetgrassmemphis.com

Mon – Fri 3 PM until... Sat – Sun 11 AM until...

Right next door to Sweet Grass.

Menu highlights: house-made charcuterie, fried egg sandwich, pimento cheese burger, shrimp and grits, chicken and waffle, signature cocktails; extensive bourbon list



Restaurant Iris  
 2146 Monroe Avenue • 901-590-2828
 www.restaurantiris.com • Mon – Sat 5 – 10 PM
French-Creole cuisine.
Menu highlights: Brussels sprouts salad, Tennessee farms duck breast, New York strip stuffed with fried oysters and blue cheese, hand-dived scallops, degustation menu





The Second Line  
 2144 Monroe Avenue • 901-590-2829
 www.chefkellyenglish.com
 Mon – Fri 5 PM until... • Sat – Sun 11 AM until...
Where Cooper meets Monroe and Louisiana meets Memphis.
Menu highlights: Andouille, crawfish, and pimento cheese fries; eight varieties of poboys, seafood plates; Natchitoches meat pies; roasted beet and feta shawarma





Sweet Grass  
 937 S. Cooper Street • 901-278-0278
 www.sweetgrassmemphis.com
 Tue – Sun 5:30 PM until...
 Sun Brunch 11 AM – 2 PM
Neighborhood bistro offering Low Country-style cuisine.
Menu highlights: house-made charcuterie, deep-dish sour cream apple pie, frogmore stew, shrimp and grits

east memphis





The Booksellers Bistro  
 387 Perkins Extended • 901-374-0881
 www.thebooksellersatlaurelwood.com
 Mon – Thu 7:30 AM – 9 PM; Fri 7:30 AM – 10 PM
 Sat 8 AM – 10 PM; Sun 9 AM – 8 PM
Fresh bistro fare — inside the Booksellers at Laurelwood.
Menu highlights: tomato blue cheese soup, quiche of the day, cookbook selections, gluten-free and non-dairy options



Curb Side Casseroles  
 5130 Wheelis Drive off of White Station Road
 901-761-0287 • www.curbsidecasseroles.com
 Tue and Thu 10 AM – 6 PM; Sat 9:30 AM – 2 PM
A “take & bake” kitchen offering entrees, sides, salads, soups and desserts for people that are too busy to cook!
Menu highlights: black bean and spinach enchiladas, pork tenderloin, chicken salad, firecrackers, strawberry cake



The Elegant Farmer  
 262 S. Highland Street • 901-324-2221
 www.theelegantfarmerrestaurant.com
 Lunch Daily 11 AM – 2:30 PM
 Dinner Tue – Sat 5:30 PM until...
 Wine dinners every last Monday
Farm to table “elevated” comfort food.
Menu highlights: American shrimp and grits, “old school” salmon patties, pan-seared Mississippi catfish, banh-mi sandwich, orange and olive oil citrus cake



Interim Restaurant & Bar  
 5040 Sanderlin • 901-818-0821
 www.interimrestaurant.com
 Lunch Mon – Fri 11 AM – 2:30 PM
 Dinner Mon – Sat 5:30 – 10 PM; Sun 5 – 9 PM
 Sun Brunch 10:30 AM – 2:30 PM
Clean, simple, flavorful dishes.
Menu highlights: scallops with tarragon and maple bacon vinaigrette; beef tenderloin with bone marrow demi glace and spaghetti squash; smoked trout with creme fraiche, capers, and dill; beef brisket with cabbage, cauliflower, and smoked beer; Interim burger



Lucchesi's Ravioli & Pasta Co.  
 540 S. Mendenhall Road • 901-766-9922
 www.lucchesis.com
 Mon – Sat 9 AM – 8 PM; Sun NOON – 6 PM
House-made, restaurant-quality Italian meals
Menu highlights: Take-and-bake pizza, fresh pasta and ravioli, lasagna, sandwich of the day, catering



Mosa Asian Bistro  
 850 S. White Station • 901-683-8889
 www.mosaasianbistro.com
 Mon – Thu 11 AM – 9 PM; Fri – Sat 11 AM – 10 PM; Sun 11 AM – 8:30 PM
Fresh meals prepared daily and to each customer's satisfaction.
Menu highlights: hot and sour soup, sesame chicken, pad thai, rainbow panang curry, Korean BBQ beef



Napa Café  
 5101 Sanderlin • 901-683-0441
 www.napacafe.com
 Lunch Mon – Fri 11 AM – 2 PM
 Dinner Mon – Thu 5 – 9 PM; Fri – Sat 5 – 10 PM
A neighborhood favorite.
Menu highlights: Short rib slider with shallot “onion rings”; seared tuna with corn and bacon relish and soy ginger syrup; blackened catfish dumplings with tomato bacon gravy; filet mignon (grass-fed beef) garlic purée, porcini butter; extensive wine list



Local Sourcing



Vegetarian Friendly



Project Green Fork Certified

Hours and information subject to change.



Rock'n Dough Pizza Co. 🍕🍷
1243 Ridgeway Road • 901-435-6238
www.rockndoughpizza.com
Mon – Sat 11 AM – 9 PM; Sun 4 – 9 PM

Artisan pizza and grinders.
Menu highlights: pizza by the slice; salads; pesto, vegan, carnivore, custom, and other specialty pies; rock'n grinders on house-baked bread **See website for additional locations.**



Southward Fare and Libations 🍷🍷🍷
6150 Poplar Avenue • 901-767-0100
www.eatsouthward.com
Brunch Sat – Sun 10:30 AM – 2 PM;
Dinner Mon – Sat 5:30 PM until...

Devoted to all things Southern.
Menu highlights: mussels with chorizo, grape tomatoes, mustard greens; catfish cakes with baby kale ceviche; pistachio-crusting salmon with creamed corn and fried okra; Claybrook Farms steak with shrimp risotto



Whole Foods Market 🍷🍷
5022 Poplar Avenue • 901-685-2293
www.wholefoodsmarket.com
Mon – Sat 8 AM – 10 PM; Sun 9 AM – 9 PM

Natural and organic market.
Menu highlights: build-your-own salad bar, hot-food bar, house-made pizza, sushi, takeaway foods



The Majestic Grille 🍷🍷
145 S. Main Street • 901-522-8555
www.majesticgrille.com
Open daily 11 AM until...

Dramatic dining where the food takes center stage.
Menu highlights: house-smoked salmon, handcut steaks, signature flatbreads, weekend brunch, classic cocktails



McEwen's Memphis 🍷🍷
120 Monroe Avenue • 901-527-7085
www.mcewensonmonroe.com • @mcewens
Lunch Mon – Fri 11 AM – 2 PM
Dinner Mon – Thu 5:30 – 10 PM
Fri & Sat 5:30 – 11 PM, closed Sun

One cannot live well, unless one has dined well. — Virginia Woolf
Menu highlights: duck confit enchiladas, sea bass, lobster risotto, purple hull pea hummus.



Miss Cordelia's 🍷🍷
737 Harbor Bend Road • 901-526-4772
www.misscordelias.com
Open daily 7 AM – 9 PM

Cordelia's Table deli and prepared foods.
Menu highlights: panini and deli sandwiches; house-made soups; sushi rolled daily; grab 'n' go; artisan candies, sauces, and snacks

points elsewhere



L'Ecole Culinaire 🍷🍷
1245 N. Germantown Parkway, Cordova
901-754-7115
www.lecoleculinaire.com/memphis
Mon – Thu 11 AM – 2 PM;
Tue and Thu 6:30 – 8:30 PM

Support Memphis's future chefs at work.
Monthly wine dinners, last Wednesday of every month. Call in advance as restaurant availability coincides with class schedules.

downtown



eighty3 🍷🍷
83 Madison Avenue • 901-333-1224
www.eighty3memphis.com
Breakfast Mon – Sun 6:30 – 10:30 AM
Lunch Mon – Sun 11:30 – 4 PM
Dinner Sun – Thu 5:30 – 10 PM;
Fri – Sat 5:30 – 11 PM

Ever-changing selection of small plates.
Menu highlights: Southern-style edamame, devil's fire fries, lamb kofta cigar roll, Korean-style braised beef tacos, crispy crawfish fritters, coffee soy-marinated elk



Lunchbox Eats 🍷🍷
288 S. Fourth Street • 901-526-0820
www.lunchboxeats.com
Mon – Sat 10 AM – 3 PM
Open all FedExForum game nights

An eclectic, gourmet & soulful sandwich shop. **Menu highlights:** homeroom chicken and grids, broken rib bones, extra curricula portobello, leadership mac and pork, 3rd period smoking bird, kale chips, eggplant fries

- 🍷 **Local Sourcing** — The chefs at these restaurants shop at our local farmers' markets, grow their own, or serve locally crafted artisan products such as beer and bread.
- 🍷 **Vegetarian Friendly** — While most of the restaurants on this list can accommodate vegetarian eaters upon request, the restaurants with this icon have an assortment of options or clearly identify veggie options on their menu.
- 🌱 **Project Green Fork Certified** — These restaurants are members of Project Green Fork, a non-profit that helps local restaurants employ sustainable practices, including eliminating Styrofoam, reducing waste, and recycling.

Hours and information subject to change.