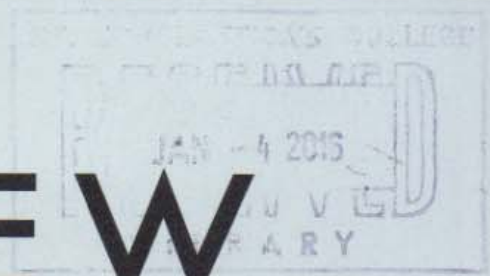


bon appétit



BEST NEW RESTAURANTS 2016

THIS BEAUTY IS WHAT THEY CALL SALAD AT OUR NO.1 SPOT IN AMERICA P. 106



NEW YORK

ATLANTA

PITTSBURGH

WASHINGTON, D.C.

LOS ANGELES

PROVIDENCE

SHEVILLE

ORLEAN

SAN FRANCISCO

PHILADELPHIA



THE RESTAURANT ISSUE

September

"This knife was custom-made by two guys in Georgia called Bloodroot Blades. It's made of recycled metals from old Volkswagens and saw blades—totally badass."

—RYAN SMITH,
Staplehouse, Atlanta



Learn how to make
Staplehouse's new-
school Southern food.

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A story of loss in Atlanta leads to the future of Southern cuisine at the best restaurant of 2016.

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Never tried Filipino food before? Three friends in D.C. will make you wonder why not.

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The SF restaurant where leeks, sweet potatoes, and cabbage look as good as they (surprise!) taste.

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Pinxtos and gin and tonics are turning Pittsburgh into the new Basque country.

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No sign, no alcohol, no servers—just the brilliant mind of an L.A. chef and his dish of the year.

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A couple creates a community with melt-in-your-mouth lamb barbacoa.

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In Providence, bycatch off of Rhode Island's coast elevates Italian-American cooking.

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At this game-changing New York wine bar, you come for a glass and linger for dinner.

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Inside the Asheville smokehouse where every dish begins with a whole hog.

150 N7

A hidden oasis in NOLA will make you feel like you're in a Truffaut film.

ON THE COVER

Crab with Roman Dill Sauce, and Sunflower Seeds (for recipe, see p. 106)
Photograph by Peden + Munk

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Waitress Toni Timmons is all smiles at Buxton Hall.

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BY MARISSA A. ROSS

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We've entered the gratuity-free zone. How's that going?

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Pastry chefs shouldn't be the only ones who make art on a plate.
BY ALISON ROMAN

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With custom clothing, waiters are outdressing the diners.

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> The Night Shift

At Buxton Hall, smoking is an all-night affair, with staffers staying from 10 p.m. until morning to tend to the grill. Here's how they pass the time.

- Fill the wood cart. Repeat.
- Jam to Otis Redding
- Air-guitar with the coal
- Shoulder-press with half
- Make elaborate 5 a.m. drinks
- Revisit *The Joy of Cooking*
- Avoid the late-night ghost

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Getting up close with fermented ramps at Baroop in Los Angeles.

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Jenna Lyons, the president of J. Ono, eats a Cobb salad for lunch. Every day.

BY SARAH Z. WEXLER

> FOR A LOOK AT ALL OF OUR 50 BEST NEW RESTAURANT NOMINEES, PHOTOS OF THE GREATEST DISHES WE ATE THIS YEAR, PLUS EXCLUSIVE VIDEOS, BONUS RECIPES, AND MORE, GO TO BONAPPETIT.COM/HOT10