

## Lowcountry Food



Chris Stewart,  
Charles Vincent,  
and Sarah O'Kelley

### GLASS ONION

**W**hile the New Orleans background of owners Charles Vincent and Sarah O'Kelley shows in the po'boys and jambalayas sprinkled throughout the menu, the farm- (and net-) to-table commitment they share with partner Chris Stewart shines through every dish. One can feast on Lowcountry specialties accompanied by seasonal sides. There's fried catfish and quail, triggerfish and grass-fed beef, with choices of slaw, braised turnips, pole beans, field peas, and butter beans. At Sunday brunch, score buttermilk biscuits with sausage gravy; at the annual offal dinner, fried liver mush. And with their fine pork belly, the Onion serves up grits and greens, a combo sure to please the palate of the most devoted Lowcountry food lover. **1219 Savannah Hwy., West Ashley, (843) 225-1717, [ilovetheglassonion.com](http://ilovetheglassonion.com)**



The Margherita pizza

### Pizza

#### EVO

**T**he guys behind the "Extra Virgin Oven" must be math whizzes, because they've figured out the formula for the perfect pie. Their ratio of homemade sauce or pesto to fresh, seasonal ingredients equals some of the best wood-fired pizzas this side of the Atlantic. Add hand-pulled mozzarella, goat cheese, or cow's-milk ricotta, then multiply the flatbread crust by just the right amount of char, and you'll be counting down to your next slice. They've even raised hog to the third power with the ever-popular "Pork Trifecta." **1075 East Montague Ave., North Charleston, (843) 225-1796, [evopizza.com](http://evopizza.com)**

### CHOCOLATE SWEETEETH

**P**ineapple and jalapenos in a truffle? A PB and dark chocolate bar kicked up a notch with chipotle? While Eric Battles' brand of artisan chocolates proclaim the sweets as "for your body's mouth," the diverse and layered flavors are just as good for teasing your brain. Pick up a bar, such as "Cinnapsis" (dried apples, candied



pecans, and cinnamon in milk chocolate) or "A'Chocolypse" (dark chocolate, candied ginger, and popping sugar), at locations including Caviar & Bananas and Laura Albert's Tasteful Options, then keep an eye out for the newest weekly batch of confounding concoctions. **(843) 532-6408, [sweetteethchocolate.com](http://sweetteethchocolate.com)**

### Ethnic Basil

**C**raving something different—flavors at once clean, spicy, and exotic? Then brave the lunch or dinner rush at this downtown Thai hot spot. Try the Basil rolls, piquant beef larb wrapped in cabbage leaves, *som tum* (crunchy green papaya salad with a kick), yummy *pad see-eu* noodles, or the Basil pork with Thai chili sauce. And with a Mount Pleasant location set to open this spring, your newfound addiction can be satisfied on both sides of the Cooper. **460 King St., (843) 724-3490, [eatatbasil.com](http://eatatbasil.com)**

