

lunch counter



EVO Pizza

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North Charleston

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Matt McIntosh and Ricky Hacker know what it means to be always on the move and in the heat of culinary battle.

Unless you spend your life under a rock and always order your pizza from — heaven forbid — a big delivery chain, you've probably seen the pair's wood-fired pizza trailer, the home of EVO Pizza, somewhere in town.

Matt and his wife, Mahwish, are the convivium leaders of the local Slow Food chapter, and that dedication to fresh local ingredients and seasonality shows on every perfectly crispy-chewy pie.

Basic toppings are always available, such as cheeses, roasted red peppers and fresh slices of tomato, but they keep a few surprises in stock too, such as leafy green arugula or whole leaf basil, so always ask what's on the topping list for that day. Hand-pulled mozzarella cheese, delicious pesto and dependably tasty tomato sauces hold everything together.

The only drawback to EVO is that no matter how nice it would be to have a permanent location from which to obtain these pies, they haven't yet found just the right place to land. This means that obtaining these pizzas involves following the oven all over town.

EVO keeps a pretty regular appearance schedule, though, so if you have a hankering for early lunch or pizza for breakfast, they can be found at the Marion Square Farmers Market on Saturdays. They're at the Mount Pleasant Farmers Market on Tuesday evenings.

Wednesday is a good night to hang out with the Park Circle residents at Park Circle Coffee and Cream, but don't be fooled — there's plenty of beer there to go with their creations.

It's back to "Mount-P" on Friday at the I'On market, and Friday nights are open, but the fire is usually burning at a party somewhere.