

Louisville's Culinary Scene

Louisville's Culinary Scene – Louisville's growing food reputation is putting the city on the culinary map. And it's not just the city's eclectic, innovative and award-winning restaurant scene, but also locally made products that are setting the city apart (with and beyond the Bourbon!). The accolades continue to grow from the World Food Travel Association's grand prize award for "Best Destination Experience" to *Southern Living* magazine's "top 10 tastiest towns in the South," to Zagat naming Louisville "one of the top eight 'awesome foodie getaways in the world'" – the only US destination. Travel + Leisure named Louisville one of the "Best Places to Travel" and Fodor's put Louisville on their "Go List" for 2015, largely based on culinary reasons. Highlights include: the hot dining corridors of **Bardstown Road, Frankfort Avenue, NuLu** and **Whiskey Row**; the approximately 50 independent restaurateurs that unite as the **Louisville Originals**; Louisville's emerging craft beer scene – termed **Lou's Brews**; and of course the bourbon culture that permeates in the state that produces 95% of the world's bourbon supply. Louisville is the **Culinary Capital of Bourbon Country**.

Breakdown of Food Areas in Louisville

Downtown – You'll find yourself in the heart of the action in downtown Louisville. A quick walk or trolley ride can bring you to a variety of plates and prices.

Main Street/Downtown – From pizza at Impellizzeri's to pulled pork and beef brisket at Doc Crow's, this booming area has a slew of new restaurants right next to Louisville's new arena. You can also grab a nice steak at Jeff Ruby's or Morton's Steakhouse, both located on Main Street or at Z's Oyster Bar and steakhouse, just one block south.

4th Street Live/Downtown – Right in the heart of downtown, 4th Street Live! offers fun staples like Hard Rock Café and TGIFriday's. Want to get a little fancy? Eddie Merlot's is a great place for a steak. Short on time? Stop by the food court or venture one block down to check out Smashburger, Potbelly or Qdoba.

NuLu/East Market-Funky and hip, the NuLu area is one of Louisville upcoming areas and a pocket of culinary treasure. Stop by Harvest for a little farm to fork action or even rock out some gourmet tacos at Taco Punk.

Just down the road from the Kentucky Expo Center you can find some great bites. Race to Derby Cafe at the Kentucky Derby Museum or relax with a casual bite at Cardinal Hall of Café right next to Cardinal Stadium. There are also several fast food restaurants for your convenience including Taco Bell and McDonald's.

East End- Conveniently located on major roads in Louisville, the East End has many familiar restaurants and several different price points.

Hurstbourne/64 area – This area is booming with popular national chain restaurants including Olive Garden, Chili's, Macaroni Grill and Bonefish. Popular breakfast spots include IHOP, Bob Evans, Waffle House and Mimi's Café.

Blankenbaker/64 area – This area has many dining options including Cracker Barrel, King Fish, Hometown Buffet, Ruby Tuesday and Waffle House. If you want something fast, you have many choices such as Kentucky Fried Chicken, Taco Bell, Backyard Burger and Penn Station East Coast Subs.

Southern Indiana – Known as the “Sunny side of Louisville,” Southern Indiana has a series of great restaurants to satisfy.

Right on the River- Enjoy an amazing view of the Louisville skyline at restaurants like Bristol Bar and Grille, Rocky’s Italian Grill, Buckhead Mountain Grill and King Fish.

Restaurant Rows of Louisville – While not located directly on any FFA campus, these tasty streets might be just too good to pass up.

Bardstown Road – Located in the Highlands and buzzing with energy, Bardstown Road is known to many as Louisville’s “Restaurant Row.” With a quick jaunt down this vibrant street, you can grab a slice at Wick’s Pizza, some green chili won tons at Bristol Bar and Grille or even some upscale grub at Jack Fry’s.

Frankfort Ave- This is a great historic area with international flavor! Where do your taste buds want to travel? You can check out Basa Modern Vietnamese, Sari Sari, El Mundo or the Grape Leaf just to name a few.

General Culinary Copy with Accolades, Farm-to-Table Focus

Louisville was named one of the “Best Foodie Getaways around the World” by Zagat for a reason. A rich culinary heritage, the birthplace of America’s only native spirit, growing recognition by national magazines ...Louisville is a food town.

In Louisville, culinary twists on tradition are the norm and famously hearty Southern cuisine is alive with fresh local produce. Surrounded by agricultural and rural farmland, Louisville is in the heart of the American garden, with abundant access to great meats, fruits, grains, vegetables and cheeses; and the restaurants take advantage of it. Farm to table dining isn’t just a movement in Louisville, it is a way of life for many of the restaurateurs.

NuLu, a food and shopping district on East Main Street, features some of the finest farm to table faire in the city at Decca, Garage Bar, Rye, and Harvest-who boasts that more than 80% of everything on their menus comes from within 50 miles of the store. Across the street, Chef Ucan at Mayan Café grows his own produce and bases his menu off of what he pulls from the warm soil in his garden.

Waves of immigrants have also brought flavors to Louisville from around the world. Restaurant rows boast tastes from the Mediterranean to Korea, to South America, Europe, and Africa. There are restaurants representing almost every continent on Earth and endless languages and accents can be heard amongst the walls of each establishment.

There is more to a meal in Louisville than just feeding a hunger. Southern roots make meals an experience of flavors, smells, and sounds associated with a meal, like the laughing of a friend or the smell of Grandma’s kitchen. Louisville loves food, in fact, Louisville lives food.