

ON THE ROAD

by
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MIAMI SPICE

For years, Miami's food scene was all sizzle, no substance. South Beach still packs its share of tourist traps, but the city's diversity, flourishing farmlands and emerging neighbourhoods full of chef-driven restaurants have transformed Miami into a destination with a flavour all its own.



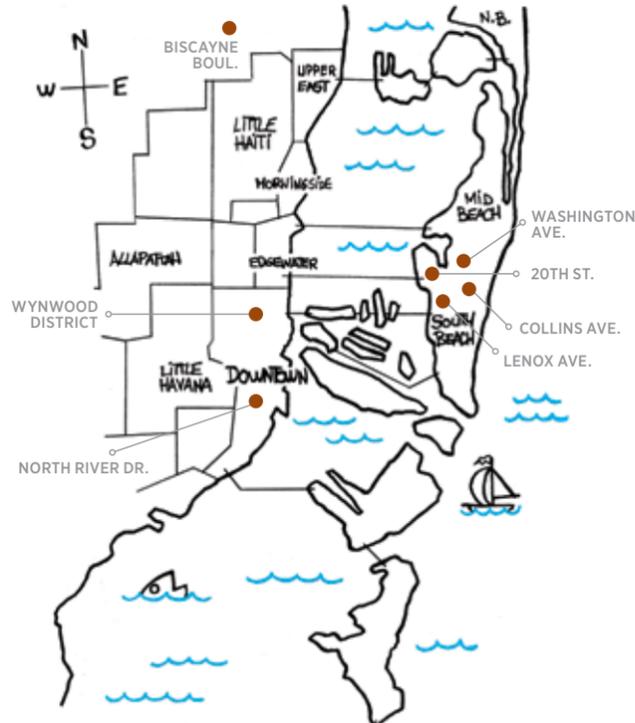
1 Southern-Fried Good

The vibe in Miami these days may be more South America than southern U.S.A. but the food at **Yardbird Southern Table & Bar** pays homage to down-home country cooking—think biscuits with honey butter, fried green tomato-pimento BLTs and fried chicken that's been brined for 27 hours. Bourbon? Oh yes, there's that, too.
1600 Lenox Ave.; runchickenrun.com



2 Global Riffs

If you were looking to sum up the state of dining here via a single restaurant, **Pubbelly** would be it: a rollicking neighbourhood joint that steals influence from Asia, Latin America and Europe. Start at the flagship for eclectic small plates and dumplings stuffed with pork belly, scallions, shichimi and onion marmalade. Then pop around the corner to Pubbely Sushi for a similarly worldly—and unorthodox—take on Japanese.
1418 20th St. and 1424 20th St.
pubbellyboys.com



3 Food Truck Frenzy

With more than 150 active food trucks, South Florida offers an incredibly varied roaming feast. While they're out in packs most days (check the schedule online to know where to find them), the best four-wheel dining is in the Wynwood district on the second Saturday of every month, when street food meets street art.
miamifoodtrucks.com



ILLUSTRATION MAP RODOLPHE THUAUD PHOTOS: YARDBIRD SOUTHERN TABLE & BAR 50 EGGS PUBBELLY JUAN FERNANDO AYORA FOOD TRUCK (PURPLE PEOPLE EATERY) BOB B. BROWN/CREATIVE COMMONS



4 One Fish, Two Fish

With six styles of ceviche and four types of seafood tacos, there's a lot more on offer at **My Ceviche** than its tiny location (a takeout counter attached to a youth hostel) would lead you to expect. Its pedigree, too, surprises: Chef and co-owner Sam Gorenstein, twice nominated for a James Beard Rising Star award, quit his job as executive chef at the Raleigh Hotel to open this local favourite.
235 Washington Ave.
myceviche.com

5 Old-School Nosh

For decades, Miami had such a critical mass of authentic Jewish delis you could practically call it New York south. While the greats are long gone, the hand-sliced nova lox, pickled herring and homemade onion bialys at **Harriet & Bob's Bagel Cove** are a taste of the good old days.
19003 Biscayne Blvd.

6 Trendy Transplants
Many of Miami's hottest reservations come by way of New York and Los Angeles; the best of these offshoots add a dash of Miami spice to their menus. At **The Dutch**, inside the sceney W Hotel, meatballs with red sauce and pecorino are a bite of NYC while the yellowtail crudo with spicy watermelon and jalapeno and the red snapper with navel orange are 100% MIA.
2201 Collins Ave.
thedutchmiami.com



7 Fresh Catch
With its location right on the docks of the Miami River, the catch at **Garcia's Seafood Grille & Fish Market** is as fresh as it comes. A grilled mahi mahi or fried grouper sandwich washed down with a cold beer—you don't need any more frills than that for pure seafood perfection.
398 NW North River Dr.; garciasmiami.com

8 Berry Bliss What South Beach is to sun worshippers, so Homestead and its surrounding communities is to lovers of farm-fresh produce. It's worth the trek if only for the full-on strawberry nirvana that is 50-year-old **Burr's Berry Farm**. Their sundaes are a bowl full of just-picked berries topped with homemade soft-serve strawberry ice cream and incredibly potent strawberry syrup. One is big enough to share—but trust me when I say you won't want to.
12741 SW 216th St.; burrsberryfarm.com



9 The Un-Diner Diner
Blue Collar, in the retro-cool MiMo district, may have a traditional diner feel, but the lengthy "veg chalkboard" signals this ain't your typical greasy spoon. Do save room for dessert: The butterscotch Heath Bar bread pudding with cayenne-spiked whipped cream will convert even adamant naysayers of this classic treat.
6730 Biscayne Blvd.; bluecollarmiami.com