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The **CULTURE** Issue

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PICTURE-PERFECT MARGHERITA AT ROBERTA'S IN NYC


Blow Up Your Feed!
10 LAWS OF INSTAGRAM
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MARCH 2016

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Starters

WHERE GREAT TASTE BEGINS

Are you getting the urge to renovate? Find buying info for the tiles on this page in Sourcebook, page 112.



We're Floored
...by all the beautiful tile we're spotting at restaurants. Read our tips for taking the trend home
by SARI LEHRER
photographs by TED CAVANAUGH





The Look



Penny Tile

➤ **The LBD of tile: simple, classic, and never goes out of style.** The quintessential look for brasseries, bistros, and oyster bars, these itty-bitty rounds are being used on floors in basic patterns or to spell out a restaurant's name (as at Kindred in Davidson, NC).

Hawaiian-influenced restaurant Liholiho Yacht Club in San Francisco issues a warm welcome.



And they look fabulous beneath a bar.

BEST FOR
The affordable tile is great for kitchen floors at home, says Wendy Haworth, the designer behind L.A.'s Gracias Madre. Just make sure to choose a darker grout—penny tile's numerous edges can stain easily.

SPOTTED AT
Le Sel, Nashville; Denver Union Station, Denver

BUY IT
Ann Sacks' Savoy Mosaic line offers multiple colors. annsacks.com



Subway 2.0

➤ With all due respect to Balthazar's Keith McNally, there's more than one way to lay a subway tile. **Bold colors, tweaked dimensions, and fresh layouts are redefining this favorite.** At San Francisco's Liholiho Yacht Club, it's done big and bright with canary-yellow 4x4s; Chicago's Swift & Sons lays sage-green tiles vertically; and at Farmshop in Larkspur, CA, there are entire walls of textured tiles in a range of greens.

GO FOR A SPIN
Take a cue from Måurice in Portland, OR, and The Mill in SF and put a twist on the classic design—literally: A herringbone-like pattern doesn't look like something you've seen a million times.

BUY IT
Fireclay has vivid colors and multiple shapes. fireclaytile.com



Patterned Tile

➤ Marrakech. Mexico City. Havana. Patterned tile is the design equivalent of landing somewhere exotic. From sharp, modern graphics to traditional Moroccan, **patterns grab the eye, creating a focal point for a room.**

PRO TIP
Use judiciously! Though bravado need not be limited to commercial use, at home you're best off laying this tile on a patio or in a small space like an entryway for a jewel-box effect. Have fun with the pattern, but you'd be wise to think of it like a tattoo: You should still want to look at it a year from now. Aim for timeless and unplaceable, says Dolores Suarez of New York's Dekar Design.



At Gracias Madre in L.A., tiles sourced from Oaxaca line the bar.

SPOTTED AT
Juniper, Austin; Ironside Fish & Oyster, San Diego

BUY IT
Clé carries both Moroccan and modern. cletile.com



Hand-glazed Heath tiles stretch to the ceiling for a dramatic look at Farmshop in Larkspur, CA.

For advice from the experts at Heath Ceramics (hint: The grout matters too), go to bonappetit.com/tile.

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FOR NUTRITIONAL
INFO FOR THE
RECIPES IN THIS
ISSUE, GO TO
NONAPPETIT.COM
/RECIPES

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SHOPPING LIST

THE LOOK p. 17

From left to right, top to bottom:

GRANADA LA ROCHELLE TILE \$18 per sq. ft.;

granadatile.com

ANN SACKS EASTERN PROMISE GATSBY TILE

\$27 per sq. ft.; annsacks.com

GRANADA COPENHAGEN TILE \$18 per sq. ft.;

granadatile.com

CLE HEX TRY ANGLE TILE \$6 per tile; cletile.com

ANN SACKS EASTERN PROMISE FEZ TILE \$27 per sq. ft.;

annsacks.com

ANN SACKS EASTERN PROMISE MAMOUNIA TILE

\$27 per sq. ft.; annsacks.com

VILLA LAGOON LISBON TILE \$7 per tile;

villalagoontile.com

VILLA LAGOON TANGIER TILE \$9 per tile;

villalagoontile.com

KISMET JUNIPER TILE \$29 per sq. ft.; kismettile.com

CLE BIG AL TILE \$7 per tile; cletile.com

VILLA LAGOON KISMET TILE \$7 per tile;

villalagoontile.com

CLE LONDON APOTHECARY TILE \$7 per tile; cletile.com

BIG CITIES, SMALL DISTILLERIES p. 87

For information on where to buy, visit the websites.

ATELIER VIE EUPHROSINE GIN #9 BARREL-FINISHED

reservecv.ateliervie.com

BULLY BOY DISTILLERS BOSTON RUM

bullyboyydistillers.com

DU NORD CRAFT SPIRITS APPLE DU NORD SPICED

applespirit.dunordcraftspirits.com

HIGH WEST DISTILLERY DOUBLE RYE! highwest.com

HIGH WIRE DISTILLING CO. SOUTHERN AMARO

liqueur.highwiredistilling.squarespace.com

KINGS COUNTY DISTILLERY PEATED BOURBON

kingscountyydistillery.com

KOVAL DISTILLERY JASMINE LIQUEUR

koval-distillery.com

LOUTHAN DISTILLING CORN WHISKEY

louthandistilling.com

NEW COLUMBIA DISTILLERS GREEN HAT GIN

greenhatgin.com

OLD FOURTH DISTILLERY VODKA o4d.com

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drygin.philadelphiadistilling.com

SEVEN STILLS DOGPART WHISKEY sevenstillssofs.com

SOUND SPIRITS DISTILLERY EBB+FLOW VODKA

drinksoundspirits.com

THOMAS & SONS DISTILLERY BLUEBIRD ALPINE

liqueur.thomasandsonsdistillery.com

VENUS SPIRITS AQUAVIT BLEND #1 venusspirits.com

WIGLE WHISKEY ORGANIC GINEVER wiglewhiskey.com

TRAVEL PLANNER

COVER

ROBERTA'S 261 Moore St., Brooklyn, NY; 718-417-1118; robertaspizza.com

R.S.V.P. pp. 12-13

COFAX 440 N. Fairfax Ave., L.A.; 323-424-7485;

cofaxcoffee.com

OIJI 119 First Ave., NYC; 646-767-9050; oijinc.com

CHECKLIST p. 22

THE MIAMI BEACH EDITION 2901 Collins Ave., Miami Beach; 786-257-4500; editionhotels.com/miami-beach

VERDE AT THE PÉREZ ART MUSEUM MIAMI

1103 Biscayne Blvd., Miami; 786-345-5697;

pamm.org/dining

LOVE LETTER p. 24

CAMINO 3917 Grand Ave., Oakland, CA;

caminorestaurant.com

THE 360° p. 26

ARMOURY D.E. 2714 Elm St., Dallas; armouryde.com

THE MERCURY 675 Ponce de Leon Ave. NE, Atlanta

THE PARTY pp. 31-36

VIA CAROTA 51 Grove St., NYC; viacarota.com

THE NEW HEALTHY pp. 44-46

ANGKOR RESTAURANT 10 Traverse St., Providence;

angkorrestaurant.com

NAVIGATOR: VANCOUVER pp. 50-55

ALIBI ROOM 157 Alexander St.; 604-623-3383; alibi.ca

ASK FOR LUIGI 305 Alexander St.; 604-428-2544;

askforluigi.com

BEAUCOUP BAKERY & CAFÉ 2150 Fir St.; 604-732-4222;

beaucoupbakery.com

THE BIRDS & THE BEETS 55 Powell St.; 604-893-7832;

birdsandbeets.ca

BLUE WATER CAFE 1095 Hamilton St.; 604-688-8078;

bluewatercafe.net

DINESTY DUMPLING HOUSE 4151 Hazelbridge Way;

604-303-9998; dinesty.ca

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EXCELLENT TOFU AND SNACKS 4231 Hazelbridge Way;

604-232-0268; excellentofo.com

FAIRMONT PACIFIC RIM 1038 Canada Pl.;

604-695-5300; fairmont.com

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604-620-2070; farmersapprentice.ca

THE FISH COUNTER 3825 Main St.; 604-876-3474;

thefishcounter.com

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604-231-0055

MAENAM 1938 W. Fourth Ave.; 604-730-5579; maenam.ca

O' TRAY NOODLE 2285-8181 Cambie Rd.; 778-829-7519

RODNEY'S OYSTER HOUSE 52 Powell St.;

604-609-0080; rohvan.com

TONY'S FISH & OYSTER CAFE 1511 Anderson St., Granville

Island; 604-683-7127; tonysfishandoystercafe.com

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BAKESALE BETTY 5098 Telegraph Ave., Oakland, CA;

510-985-1213; bakesalebetty.com

CHICK-FIL-A chick-fil-a.com

THE COMMODORE 366 Metropolitan Ave., Brooklyn;

718-218-7632

FUKU 163 First Ave., NYC; fuku.momofuku.com

LEGHORN CHICKEN 959 N. Western Ave., Chicago;

773-394-4444; leghornchicken.com

SHAKE SHACK shakeshack.com

SON OF A GUN 8370 W. Third St., L.A.; 323-782-9033;

sonofagunrestaurant.com

SOGGY SALAD IS A SHAMEFUL THING p. 62

sweetgreen.com

AMERICA'S MELTING POT pp. 72-73

MOPHO 514 City Park Ave., New Orleans;

504-482-6845; mophonola.com

PASTRIES ARE SO HOT RIGHT NOW p. 86

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+39-02-7600-5599; pasticceria covaitalia.com

PASTICCERIA MARCHESI 9 via Monte Napoleone, Milan;

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FOUR HORSEMEN WALK INTO A BAR...

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THE FOUR HORSEMEN 295 Grand St., Brooklyn, NY;

718-599-4900; fourhorsemenbk.com

BROOKLYN IS WHERE YOU MAKE IT pp. 98-101

AMELIA'S 653 Virginia Ave., Indianapolis;

317-686-1580; ameliasbread.com

BLACK MARKET 922 Massachusetts Ave., Indianapolis;

317-822-6757; blackmarketindy.net

BLUEBEARD 653 Virginia Ave., Indianapolis;

317-686-1580; bluebeardindy.com

CALVIN FLETCHER'S COFFEE COMPANY

647 Virginia Ave., Indianapolis; 317-423-9697;

cfcoffeecompany.com

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317-493-1209; hifiindy.com

LOVE HANDLE 2829 E. Tenth St., Indianapolis;

317-430-5004

MARROW 1106 Prospect St., Indianapolis;

317-986-6752; marrowindy.com

MILKTOOTH 534 Virginia Ave., Indianapolis;

317-986-5131; milktoothindy.com

PIONEER 1110 Shelby St., Indianapolis;

317-986-6761; pioneerindy.com