

FED**Guides**

FED24 TO GO

NEW ORLEANS | FIRST TIME

MORNING | Breakfast

Stanley | Chef Scott Boswell serves New Orleans comfort food and breakfast all day long.

547 Saint Ann Street | T: 504.587.0093 | stanleyrestaurant.com

Cake Cafe & Bakery | Steve Himelfarb bakes all kinds of specialty cakes, but also lots of breakfast dishes like boudin and eggs.

2440 Chartres Street | T: 504.943.0010 | www.nolacakes.com

ANTIQUES SHOPPING

Lucullus Antiques | Browse for everything from vintage tableware, linens, books, oyster serving dishes and silver bone marrow spoons.

610 Chartres Street | T: 504.528.9620 | lucullusantiques.com

Antiques de Provence | Cynthia Nunez imports antiques from the south of France. Amid the armoires, you may spot a confit jar or two.

623 Royal Street | 504.529.4342 | antiquesdeprovencellc.com

LUNCH | Po-Boys

Parkway Bakery & Tavern | Grab extra napkins to eat their juicy roast beef po-boy. For the indecisive, get the Surf & Turf with slow cooked roast beef with golden fried shrimp.

538 Hagan Avenue | T: 504.482.3047 | parkwaypoorboys.com

LUNCH | Muffuletta

Central Grocery | One of the iconic stops for a muffuletta. It's an Sicilian grocery that opened in 1906 with lots of imported products.

923 Decatur Street | T: 504.523.1620

LUNCH | Frenchuletta

Liuzza's Restaurant & Bar | Purists beware, Liuzza's serves the Frenchuletta (their version of a muffuletta) on French bread instead of an Italian round loaf and have been doing so since 1947.

3636 Bienville Street | 504.482.9120 | www.liuzzas.com

LUNCH | Oysters

Casamento's | Oysters have been the headliners since 1919. Don't ignore the oyster loaf, which is a variation on an oyster po-boy.

4330 Magazine Street | T: 504.895.9761

casamentosrestaurant.com

LUNCH | Fried Chicken

Willie Mae's Scotch House | Don't ask for the menu, there isn't one. Just order their famous fried chicken.

2401 Saint Ann Street | T: 504.822.9503

LUNCH | Gumbo

Dooky Chase | Chef Leah Chase, known as the Queen of Creole Cuisine, has been cooking in the kitchen since the mid-1940s.

2301 Orleans Avenue | T: 504.821.0600 |

dookychaserestaurant.com

AFTERNOON SWEETS

Angelo Brocato's | Since 1905, Angelo Brocato has been serving up Italian delights in an Old Palermo-inspired parlor.

214 North Carrollton Avenue | T: 504.486.0078

angelobrocatoicecream.com

Aunt Sally's Praline Shop | Selling traditional Creole pralines in the French Quarter since the early 1930s.

810 Decatur Street | 750 St. Charles Avenue | auntsallys.com

Hansen's Sno-Bliz | Family-run since the first sno-bliz was served in 1939. It's shaved ice with flavored toppings.

4801 Tchoupitoulas Street | T: 504.891.9788 | www.snobliz.com

COCKTAILS

Napoleon House | Stop in for their signature Pimm's Cup. It's a two hundred year old landmark building with a courtyard.

500 Chartres Street | 504.522.4152 | www.napoleonhouse.com

Arnaud's French 75 | Just what you'd expect from an historic New Orleans bar - tiled floor, wooden bar, leopard-covered chairs.

813 Bienville Avenue | T: 504.523.5433 | arnaudsrestaurant.com

Cure | Bartender / co-owner Neal Bodenheimer describes it as modern craft cocktails that are steeped in history.

4905 Freret Street | T: 504.302.2357 | curenola.com

DINNER

Restaurant August | The flagship of chef John Besh's growing New Orleans restaurant empire and the one that put him on the map.

301 Tchoupitoulas Street | T: 504.299.9777

www.restaurantaugust.com | Book a Table

Cochon | Chef and owner Donald Link describes Cochon as being inspired by his childhood and the food he ate growing up.

930 Tchoupitoulas Street | T: 504.588.2123

www.cochonrestaurant.com | Book a Table

LATE NIGHT

Cafe du Monde | Sure it's on every tourist's radar, but it's worth stopping in at least for a quintessential New Orleans photo op. Hot, puffy squares of sugar-coated beignets (fried dough) are churned out 24/7 and have been since 1862.

800 Decatur Street | T: 504.525.4544 | cafedumonde.com

Camellia Grill | This Uptown diner opened in 1946 and is known for their double-scoop freezes, breakfast foods, chocolate pecan pie.

626 South Carrollton Avenue | T: 504.309.2679