

## Restaurant Info

There are too many restaurants in this area to list. Below are our favorites, of note and top-rated restaurants.

### Breakfast

The best breakfast within walking distance is at **La Boulangerie**. It is a French style pastry and bread shop. Lunch is also served, including sandwiches on house made baguettes. It is located four blocks Uptown (turn left on Magazine).

There are also six other coffee shops, in order of proximity, heading Uptown: **Lower Coast Coffee** (inside NOLA Boards), **Undergrowth**, **Piccola Gelateria**. Heading Downtown (turn right on Magazine) **Current Crop Roasting**, **Trumpet and Drum**, **CR Coffee**. **Mojo Coffee Roasting** is on Tchoupitoulas one block from Marengo.

### Lunch and Casual Dinner

**Mahoney's** 3454 Magazine St.

Classic New Orleans plate lunch and po-boy restaurant. Great roast beef po-boys and onion rings.

**Barracuda Tacos** 3984 Tchoupitoulas St.

Outdoor patio seating (covered and heated). Excellent tacos. Usually a line.

**Francolini's** 3987 Tchoupitoulas St.

Italian deli sandwiches. Their motto, "Not everything from Jersey Sucks." Lunch only.

**Casamento's** 4330 Magazine St.

Outstanding oyster restaurant, raw, char-broiled or fried. Also, other fried seafood and non-seafood. Not open Monday to Wednesday and months without an "R." Oysters are not at their peak in the summer.

**Frankie and Johnny's** 321 Arabella St. (off Tchoupitoulas)

Do not let the look fool you, the food is great. This is one of our favorite casual places. It has great Creole Italian dishes as well as po-boys. Charbroiled oysters and crawfish are specials when in season.

**Joey K's** 3001 Magazine St.

Casual Creole restaurant with good seafood and po-boys.

**Superior Seafood** 4338 St. Charles Ave. The name says it all.

### **Po-boy**

You may see sandwiches named po-boys in other cities, but the bread made here in New Orleans is what defines a po-boy. The bread is about double the size of a baguette with a light airy interior and a thin crisp crust. The original was French fries on the bread with roast beef gravy for the poor boys who were striking streetcar conductors.

Po-boys are available at most casual lunch restaurants. Below are shops that specialize in Po-Boys in order of distance:

**Guy's Po-Boys** 5257 Magazine St.

**Domilese's** 5240 Annunciation St.

**Parkway Bakery and Tavern** 538 Hagan Ave. Consistently rated as the best and worth the drive.

### **Dinner**

**Saffron** 4128 Magazine St.

Our favorite restaurant. Indian, but not typical. Heavy New Orleans influence. Consistently James Beard nominee for best chef in the south. Reservations are usually required, but if you go by 6:30 you can sit at the bar. Cocktails are outstanding.

**Dakar** 3814 Magazine St.

James Beard best new restaurant USA 2024. The chef is Senegalese. The menu is a fixed multi-course tasting menu.

**Lillette** 3637 Magazine St.

French Bistro and a James Beard finalist.

**La Petite Grocery** 4238 Magazine St.

"Modern" creole. Interesting takes on standard creole and New Orleans dishes, for example, turtle Bolognese. The crabmeat beignets are a must.

**Mr. Mao** 4501 Tchoupitoulas St. Asian Fusion. Incredibly creative dishes.

**Osteria Lupo** 4609 Magazine St. Outstanding Northern Italian.

**Atchafalaya** 901 Louisiana Ave.

Cajun and creole. Outstanding Sunday brunch (reservations suggested for brunch).

**Pascal's Manale** 1838 Napoleon Ave.

The definitive Creole Italian restaurant. Great happy hour oyster bar.

Special note

**Commander's Palace** 1403 Washington Ave.

One of the best restaurants in the US. Classic New Orleans and French cuisine. 25-cent martinis on Friday. Bread pudding souffle for dessert. Reservations required and coat and tie attire.

### **French Quarter/CBD**

**G.W. Fins** – Best seafood restaurant in the city.

**Galatoire's** – Classic creole. Order the souffle potato appetizer. The fried fish is excellent. The main dining room is a big party. Coat required.

**Bayona** – One of the most innovative chefs in New Orleans.

**Brennan's** – Brunch was invented here.

**Cochon** – Cajun specialty meat dishes.

**Luke** – French brasserie

**Pêche** – fish in French is Pêche.