



Best Food Hotels in the Country

Top-notch eats and foodie experiences — think on-site farm tours and cooking classes, locally inspired minibar snacks and rooftop apres-ski — are turning hotels into destinations unto themselves. These are the best hotels for foodies from coast to coast.



The Dewberry, Charleston, South Carolina

Housed in a restored 1960s building in downtown Charleston, **The Dewberry** echoes the Queen City's historic charm and mid-century architectural style. But it has also taken cues from the city's reputation as a modern foodie destination that's all about the details. The Living Room bar is modeled on a Charlestonian living room, with a showstopping brass bar, a curated library and a menu of morning coffee, afternoon cocktails and evening aperitifs. The go-to cocktail here is the Dewberry Old-Fashioned, a classic drink that's all dressed up — the ice cube is hand-chipped to fit inside the glass, then pressed with a custom brass stamp to embellish it with the hotel's logo and garnished with a skewered cherry that doubles as a stirrer, allowing guests to dilute and chill to their preference. For a cocktail with a view, head to the eighth-floor rooftop terrace. Here, hotel guests have exclusive access to the Citrus Club, which serves citrus-inspired tipples and light bites in whimsical surrounds. If you're looking for more sustenance, grab a table in the mahogany-paneled dining room of Henrietta's, which melds a French brasserie spirit with low-country cuisine and Southern hospitality. Walk off your dinner with a stroll down King Street or through nearby Marion Square, where you'll find the farmers market every Saturday (April to November) and brick walkways lined with local food artisans and food trucks.