

San Antonio's Pearl | Kentucky Caviar | The Perfect Tailgate | Rice Revival

THE LOCAL PALATE

PALATE

FOOD CULTURE OF THE SOUTH

Fall in the South

GEORGIA'S White Oak Pastures

APPALACHIAN apple butter

STONE CRABS in Miami



BUTTERNUT SQUASH GALETTE FROM NASHVILLE'S DIZEN BAKERY

THE LOCAL PALATE

SOUTHERN HARVEST / BRAISING / VISH BHATT

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IN THE FIELD

THE GETAWAY: THE COLLECTOR INN Coastal Collection

A cozy oasis in downtown St. Augustine

By Lia Grabowski



FROM LEFT: ONE OF THE INN'S COTTAGES; COCKTAILS FROM THE WELL BAR



INSIDER SCOOP
The Well Bar is housed in what was originally St. Augustine's first two-car garage.

THE NEIGHBORHOOD: St. Augustine was founded by Spanish explorers in 1565 and served as the capital of Spanish Florida for more than 200 years. Today, the coastal city is packed with historical sites and colonial architecture, plus a bevy of restaurants that shine a spotlight on the local cuisine.

THE VIBE: Composed of nine cottages dating to the late eighteenth century, the Collector Inn features thirty guestrooms that have been updated with modern amenities while keeping original details intact. Formerly the Dow Museum of Historic Houses, the Collector's property fuses Spanish and coastal decor.

THE DIGS: Winding stone paths connect the neighborhood of cottages, weaving past an outdoor pool, stone amphitheater, and fire pits that are positioned throughout the one-acre garden courtyard. Guests can join a tour led by the inn's on-site historian to learn about the property's history as a hospital, cemetery, and site for Florida's reading of the Emancipation Proclamation.

WHERE TO EAT

Start your stay with a craft cocktail at the Collector Inn's century-old watering hole, the Well Bar. Pair a charismatic board with a specialty drink featuring spirits from local St. Augustine Distillery (and plan on making the half-mile trek to visit the distillery's tasting room in a restored ice plant later). Venture into St. Augustine's city center—just a few blocks from the Collector Inn's back gate—for Spanish-inspired shareable plates and a sangria pitcher at Michael's Tasting Room. The menu changes seasonally, with options like gnocchi with saffron cream and espresso-rubbed short ribs over yucca mopongo. Or make the short drive over the Bridge of Lions to Peruvian restaurant Llama; begin with the corvina ceviche, then move to the *mar y tierra*, a shrimp and sardinia dish over tagliatelle with Amarillo pepper cream sauce. For a sweet treat, stop by the Hyppo for fresh fruit popsicles in flavors like blackberry goat cheese, prickly pear mint, and pineapple cilantro.

WHAT TO ORDER

FOR BREAKFAST
Swing by the **Bunnery Bakery & Café** for a pulled pork benedict topped with green chile sauce.

FOR DINNER
Head into the heart of the Old City for lamb with peppercorn sauce and lobster ravioli at globally inspired **Collage**.

FOR DRINKS
Ice Plant Bar, which shares a building with the St. Augustine Distillery, focuses on the ice in their craft cocktails for ideal dilution and chill factor.

PHOTOS COURTESY OF THE COLLECTOR INN AND WELL BAR