

## St. Augustine's Food Scene

By Aimee N. Youngs



*Pulled Pork Sandwich at Mojo BBQ*

Love the Southern charm and dining style of cities like Savannah and New Orleans? Add St. Augustine, FL to your travel map for more Southern culinary culture and laid-back hospitality. While this seaside city gives a bountiful choice of seafood fare, sea-free food fiends will be pleased with their wide offering of cuisines, from British to BBQ.

The City of St. Augustine's main dining scene spans several square blocks packed with unique local restaurants, ranging from affordable to slightly pricey. Many of the cozy restaurants are harbored in older buildings, a subtle reminder that you are in the nation's oldest city. Or you may choose to sit outdoors in the Southern-style porch or garden settings, shaded by tropical trees and oaks draped with Spanish moss.

### Sipping

People watch the passersby while sipping a glass from the vast selections of wine or draft beer from one of many locations. Wine bars include [Sangria's](#) (do try the Sangria), [The Tasting Room](#), and [The Tiny Martini](#)

[Bar](#). Or visit a local's favorite, The San Sebastian Winery's ["The Cellar Upstairs"](#) Wine, Jazz & Blues Bar, open Friday-Sunday. More in the mood for a pub? Make your way to [JP Henley's](#) for a selection of 50 international and domestic drafts on tap.

### Good Eats



*Crunchy French Toast at Jaybird's*

For a hearty hangover breakfast, take a five minute drive north of the center of town to [Jaybird's](#), where Bloody Mary's, frozen coffee drinks, and scrumptious spins on standard breakfast fare will save you. Some tasty finds on the menu include the Breakfast Burrito (\$9.95), Huevos Rancheros (\$9.95), Veggie Benedict (\$9.95), Sweet Potato Hash (\$9.95), Shrimp n' Grits (\$9.95), and Chocolate Chip Pancakes (\$5.95). For an extra special treat, try the Crunchy French Toast (\$7.95), which is breaded in corn flakes, and topped with a fresh, and not overly sweet raspberry-blueberry compote and cream.

If you still have room for lunch, head to [Mojo's BBQ](#) for tempting Southern BBQ fare. If the scent of bbq smoke escaping the chimney doesn't seize you on your peaceful stroll down Cordova St., then you might be dead. Mojo's St. Augustine is another location from the Jacksonville original, owned and operated by a North Carolina native. North Carolina has a well-deserved reputation for their style of BBQ, and Mojo's is a good representation. Choose a Jumbo BBQ Sandwich (\$9), such as the soft and smoky Pulled Pork Shoulder, or mouthwatering Beef Brisket on a toasted bun. Top it yourself with one of four table sauces (the classic Mojo sauce is perfect). Pair with southern sides like Mac N' Cheese, Creamy ColeSlaw, or Smoked Yellow Corn.

For a taste of Italy, head over to Aviles Street – the oldest street in America – dating from 1565. Visit [Nonna's Trattoria](#) for their warm service, and cozy-rustic takes on classic dishes. Although the chef is not Grandma herself, but Chef Annaloro from Sicily, we still felt like we were in Grandma's house, thanks to the open kitchen setting. Select from classics like Spaghetti with MeatBalls (\$12), served with an authentic tomato sauce, Chicken Parmigiana (\$14), or Fettuccini Alfredo (\$12). Lunch specials include Arancine (\$8) – an Arborio rice stuffed with meat ragu and mozzarella, breaded and served with marinara, Pizza Margherita (\$8), and Mozzarella Caprese sandwich (\$8).

For dessert, be sure to sneak into one of St. Augustine's many sweet shops and grab ice cream in a waffle cone, smooth creamy fudge, heavenly pralines, or other delights

to spoil yourself. Indulge at [Fudge Buckets](#), [Kilwin's](#), or [Savannah Sweets](#).

Prefer to eat your dessert on a stick? Then [The Hyppo](#) is for you, an artisan popsicle shop with innovative flavors such as Cucumber Lemon Mint, Champagne Mango, and Pistachio Rosewater.

### **Souvenirs**

For the chef in you, stock your kitchen with gourmet ingredients from the hottest shop in town. [The Pepper Palace](#) has every kind of hot sauce, wing sauce, and barbecue sauce you can think of...many of the names will also amuse. For olive oil and balsamic vinegar, visit [The Ancient Olive](#), and taste premium oils, flavor-infused oils, and balsamics before you buy. Purchase spices, rubs, and tea at [The Spice & Tea Exchange](#).

You'll likely find yourself returning to this walkable city, with its savory selection of bars, restaurants, and specialty shops. Enjoy learning the history of America's oldest city while digesting between meals. Depart St. Augustine reminiscing of a flavorful Southern getaway.

To learn more about St. Augustine and plan your trip, go to [VisitStAugustine.com](#).