

COVINGTON

GEORGIA

A
CULINARY
experience





Social Goat Tavern



City Pharmacy



Scoops



Mystic Grill

DISCOVER YOUR CULINARY ADVENTURE IN

Covington

Known as the Hollywood of the South, **Covington, Georgia** has embraced its title as one of the premier filming locations in the country. With more than 150 productions filmed in the area, including the popular television series *The Vampire Diaries* and blockbuster movie *Remember the Titans*, the town is no stranger to hosting big stars, many of whom travel back through the charming town anytime they return to the area.

What keeps the stars and visitors coming back is the unabashed way Covington, and its budding restaurant scene, has embraced the iconic productions that helped put the town on the map. Beyond the fanfare, visitors will discover a food-and-drink destination that is vibrant, unique, and whimsical. With just a sip or a bite, Covington can transport you to another place and time, like a scene straight out of the movies. With more than 15 flourishing restaurants, cafes, and sweet spots in the town square alone, there are countless culinary adventures just waiting to be discovered.

Discover more
IN COVINGTON, GA!





**SOCIAL GOAT
TAVERN**
Salvatore Split



MYSTIC GRILL
*Front Porch
Kiss Mocktail*



**CITY
PHARMACY**
City Mai Thai

DISHING AROUND COVINGTON



LUCKY DAY TACO SHOP
Barbacoa Street Tacos



BREAD AND BUTTER
Macarons and Pastries



BEEF FRESH BOWLS
Queen Bee Bowl

48 HOURS IN COVINGTON

Two days in Covington is the perfect amount of time to sink your teeth into the local food scene.

Day 1

Start your morning with a stroll through Square Park, taking time to enjoy the Victorian architecture as you head toward **the Town House Cafe**. Indulge in a hearty southern breakfast platter with eggs, grits, and toast before heading out to take in the sights.

After working up an appetite, grab some lunch at **Bradley's Bar-B-Que**, a Covington staple that has been serving authentic southern barbeque since 1991. Try the hickory smoked barbecue sandwich with a side of Bradley's signature beans and splurge for the pumpkin pie crunch dessert.

While dinner options are plentiful in Covington Square, you can't go wrong with **Lucky Day Taco Shop**. Enjoy the tropical vibes at the bar as you sip on a pineapple margarita or cerveza. If you're feeling adventurous, give the tequila flight a try! For dinner, their street tacos



The Town House Cafe



Bradley's Bar-B-Que



Lucky Day Taco Shop



Lily & Sparrow Coffee + Mercantile



Plain Nuts Deli



Amici

can't be beat. Order the barbacoa and camarones tacos, along with a side of the signature seasoned tortilla chips and loaded chorizo jalapeño queso.

Day 2

In the morning, take a walk just one block over from the town square to visit **Lily and Sparrow Coffee + Mercantile**. Pop in to grab a craft coffee from the espresso bar and enjoy a pastry while you browse their selection of local produce and artisan products.

When it's time for lunch, head to one of the most popular spots in town, **Plain Nuts Deli**. Locals love the Chicken Charlie, a fried chicken sandwich with sweet onion, shredded carrots, fresh cilantro, and sambal mayo. Don't forget to try the deli's signature dessert, fried pie filled with a rotating selection of fruit filling.

Cap off your trip with a laid-back dinner at **Amici**, one of Covington's oldest restaurant chains. Start the meal with a caesar or chopped anti-pasta salad before diving into a gourmet pizza or pasta dish. End the night with a cocktail and toast to your time in Covington.



SWEET SPOTS

Grab a sweet treat at one of Covington's best cafes and bakeries

@LOCAL.

1109 Church St, Covington
Firm in their belief that coffee is an artform, the folks at @Local. consider their baristas as bartenders without the alcohol. With more than 20 whole-bean varieties on tap, the baristas create custom coffee confections. Grab a blueberry waffle latte or one of their famous frappés and kick back and enjoy the cozy vibes and retro music décor.

BREAD & BUTTER

1124 Monticello St. SW,
Covington

The vintage coffee sign on the corner of Covington Square and the fabulous breakfast items are what draw

people into Bread and Butter—but what keeps them coming back is the sweet treats. With a rainbow of vibrant macarons in flavors like cosmic Oreo and mango passionfruit, and array of artfully decorated chocolates, it's impossible not to indulge.

CHOCOLATE BOX

2169 Pace St, Covington
Visiting the Chocolate Box is an immersive experience. The shop features an open-air kitchen that gives a front row seat to the art of handmade candies. Satisfy your sweet tooth with a marshmallow pop, milk or dark chocolate peanut butter cups,

or a freshly dipped chocolate covered strawberry—there are 25 types of small-batch confections on display.

SCOOPS

1131 Church St, Covington
Walking into Scoops is like stepping onto the set of *Willy Wonka & the Chocolate Factory*. Guests are lured into the store by the scent of warm chocolate and fresh-roasted coffee, which fills the air around the block. At the whimsical shop you can find nostalgic old-fashioned candy, small-batch ice cream, handcrafted chocolates, gourmet candy apples, homemade fudge, and more.

SPOTLIGHT

SOCIAL GOAT TAVERN

Known for its modern American menu and funky goat décor, the **Social Goat** is the place in Covington to gather with friends and family for a fun relaxing evening. The restaurant frequently hosts karaoke nights and has an upstairs outdoor patio that boasts one of the best views of Covington Square and the city's famous clock tower. Specialties include classic comfort foods like barbecue nachos and buffalo mac and cheese, and a robust list of signature cocktails, including their famous adult juice boxes and decadent dessert cocktails.

GOAT ISLAND JUICE BOX

From the Social Goat Tavern
Makes 1 Cocktail

1½ ounces coconut rum
1½ ounces peach schnapps
2 ounces orange juice
2 ounces pineapple juice
2 ounces sour mix
½ ounce grenadine

1. In a cocktail tin filled with ice, add coconut rum, peach schnapps, orange juice, pineapple juice, and sour mix, and shake vigorously.
2. Pour into a glass or reusable juice pouch, then add grenadine slowly to create a layered cocktail.





SPOTLIGHT

MYSTIC GRILL

If you are a fan of *The Vampire Diaries*, then you know the **Mystic Grill** is frequently featured as a hangout spot—and the site of numerous supernatural showdowns throughout the show's history. The Mystic Grill was a fictional location until 2014, when the new owners of the building decided to pull the famous location from screen to reality. Today, the Mystic Grill is a popular destination for tourists

who visit the restaurant to enjoy wine blood bags, handcrafted food, and an immersive *Vampire Diaries* experience. The restaurant is also a popular destination for movie stars. As you stroll through the Mystic Grill you can't miss the wall of fame that features autographed menus and photos from superstars, including *Vampire Diaries*' stars Ian Somerhalder, Paul Wesley, and Nina Dobrev.

SWEET TEA FRIED CHICKEN

From the Mystic Grill

Serves 2 to 4

For the chicken brine:

1½ cups water

1 tea bag

½ lemon

½ cup brown sugar

1 cup buttermilk

2 pounds chicken breast

For the fried chicken:

½ gallon vegetable oil

2 cups all-purpose flour

1 tablespoon granulated
garlic

1 tablespoon salt

¾ tablespoon black
pepper

½ tablespoon smoked
paprika

½ teaspoon cumin

½ teaspoon cayenne
pepper

1. Make the brine: In a large pot, combine water, tea bags, lemon, and brown sugar. Bring to a boil, stirring constantly.
2. Once boiling, remove pan from heat and let brine cool to room temperature.
3. Add buttermilk to brine. Place chicken in a bowl and pour brine over chicken. Marinate in the refrigerator for at least 24 hours before cooking.
4. Make the fried chicken: In a large pot, heat vegetable oil to 325 degrees.
5. In a large bowl, combine all-purpose flour, granulated garlic, salt, black pepper, smoked paprika, cumin, and cayenne pepper.
6. Remove chicken from brine and coat each piece in seasoned flour.
7. Add 2 chicken breasts to the oil at a time and fry for 6 to 8 minutes, or until internal temperature reaches 165 degrees.



SPOTLIGHT

CITY PHARMACY

What was originally a family-owned drug store that operated in downtown Covington for more than 70 years is now the home of **City Pharmacy**, a collaboration of chefs, mixologists, farmers, and artisans who are elevating the local culinary scene. Housed in an expertly renovated historic building, this chef-driven restaurant is known for its big-

city dining vibe, unparalleled bar program, and a menu that pays homage to southern culinary traditions. With reimagined takes on classic dishes, such as their barbecue fried fish ribs and crab and pimento alfredo pasta, City Pharmacy has embraced its roots and cemented its place as a must-eat destination in Covington.

MUSHROOM MEATLOAF

From City Pharmacy

Serves 4 to 6

4 tablespoons butter	¼ cup Worcestershire sauce
½ cup shallots, minced	½ tablespoon salt
¼ cup garlic, minced	½ tablespoon black pepper
2 cups button mushrooms, stems trimmed	1¼ pounds ground beef
1 egg	¾ pound ground veal
½ cup heavy cream	1¼ pound ground pork
½ cup spicy brown mustard	1 cup breadcrumbs
	½ cup parsley, chopped

1. In a large skillet, melt butter over medium heat. Add shallots and sauté until tender. Add garlic and sauté for 2 more minutes.
2. Add mushrooms to pan and cook until they release their moisture and begin to brown, about 10 minutes. Set aside to cool.
3. In a large mixing bowl, whisk together egg, cream, spicy brown mustard, Worcestershire, salt, and pepper.
4. Add beef, veal, pork, breadcrumbs, parsley, and mushroom mixture to mixing bowl. Using your hands, gently mix all ingredients together until well incorporated.
5. Place mixture in a large loaf pan. Cover with foil and allow to rest in refrigerator for 1 hour before baking.
6. Preheat oven to 375 degrees. Bake covered for 20 minutes, then remove foil and bake for an additional 45 minutes or until internal temperature reaches 165 degrees.

WHERE TO EAT & DRINK IN COVINGTON



@LOCAL.

1109 Church St.
Covington, GA 30014

AMICI

1116 College Ave.
Covington, GA 30014

BEEFRESH BOWLS

1153 Monticello St. SW
Covington, GA 30014

BRADLEY'S BAR-B-QUE

1160 Church St.
Covington, GA 30014

BREAD AND BUTTER BAKERY

1124 Monticello St. SW
Covington, GA 30014

CHOCOLATE BOX

2169 Pace St.
Covington, GA 30014

CITY PHARMACY

1105 Church St.
Covington, GA 30014

LILY & SPARROW MERCANTILE

1177 Reynolds St. SW
Covington, GA 30014

LUCKY DAY TACO SHOP

1113 Floyd St. NE
Covington, GA 30014

MYSTIC GRILL

1116 Clark St. SW
Covington, GA 30014

PLAIN NUTS DELI

1136 Monticello St. SW
Covington, GA 30014

SCOOPS

1131 Church St.
Covington, GA 30014

SOCIAL GOAT TAVERN

1115 Church St.
Covington, GA 30014

THE TOWNHOUSE CAFE

1145 Washington St. SW
Covington, GA 30014

YOUR PIE

1115 Washington St. SW
Covington, GA 30014

FIND WHERE
to dine! →



Lucky Day
Taco Shop



Bread and
Butter Bakery



Chocolate Box



City Pharmacy



Mystic Grill



Social Goat Tavern



@Local.

COVINGTON, GEORGIA



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