

TASTE THROUGH TIME

*Unveiling the
History and Cuisine
of St. Augustine,
Ponte Vedra & Florida's
Historic Coast*

8

A Culinary Revolution

Redefining the food scene on
Florida's Historic Coast

49

Coastal Bites

Exploring the AIA Scenic and
Historic Byway

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WELCOME

to a culinary and cultural journey through
Florida's Historic Coast!

St. Johns County is full of scenic beauty, with gorgeous landscapes ranging from the St. Johns River to the Atlantic Ocean, and home to St. Augustine, the longest continuously inhabited European-founded city in America, established by the Spanish in 1565 on lands occupied by the indigenous Timucua for thousands of years. Five centuries later, St. Augustine remains the single most important place to experience America's cultural beginnings and enjoy a diverse and vibrant arts and culinary scene.

Where else can you step inside the longest standing masonry fort in the continental United States, wade into the waters of the nation's oldest port, or touch the soil of the first free African American settlement in North America?

St. Augustine was the preferred vacation destination for the rich and famous of the Gilded Age, thanks to the vision of Henry Flagler—one of America's greatest entrepreneurs—and as a result is now home to a stunning array of late-19th-century art and architecture, and a thriving

gallery scene. The 20th century brought new oceanfront development and social change. Today, you can walk in the footsteps of Martin Luther King Jr. and learn about St. Augustine's pivotal role in the passage of America's Civil Rights Act at the ACCORD and Lincolnville museums, or experience 42 miles of pristine beaches and estuarine preserves from the resorts of Ponte Vedra to Anastasia State Park and beyond.

St. Johns County's impact on America's culinary heritage is just as impressive. St. Augustine was the site of the first Thanksgiving celebration, in 1565, 55 years before the Pilgrims arrived at Plymouth Rock. The influence of many cultures—including Native American, Spanish, African, Greek, Menorcan, and British—is evident in dozens of award-winning restaurants and celebrated in culinary festivals throughout the year. Hastings—a charming agricultural community established in the late 1800s to provide produce for Henry Flagler's guests—remains the potato and cabbage capital of

Florida and creates abundant opportunities for farm-to-table dining throughout the county.

Our music scene is thriving, and you can enjoy local, regional, and national acts in dozens of venues, including our internationally renowned amphitheater, on every night of the year. Professional opera, ballet, and theater companies are complemented by annual film and chamber music festivals.

As the local arts agency for St. Johns County, the Cultural Council is proud to support and promote our outstanding visual, literary, and performing arts organizations; dozens of fascinating museums and historic sites; and talented individual artists like the chefs featured here. We hope that this guide inspires you to visit us soon.

Plan your trip at HistoricCoastCulture.com.

Christina Parrish Stone

*Christina Parrish Stone, Executive Director
St. Johns County Cultural Council*

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Odd Birds

MADE IN PARTNERSHIP WITH



ST. JOHNS
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ST. AUGUSTINE | PONTE VEDRA | FLORIDA'S HISTORIC COAST

THE LOCAL
palate
FOOD CULTURE OF THE SOUTH

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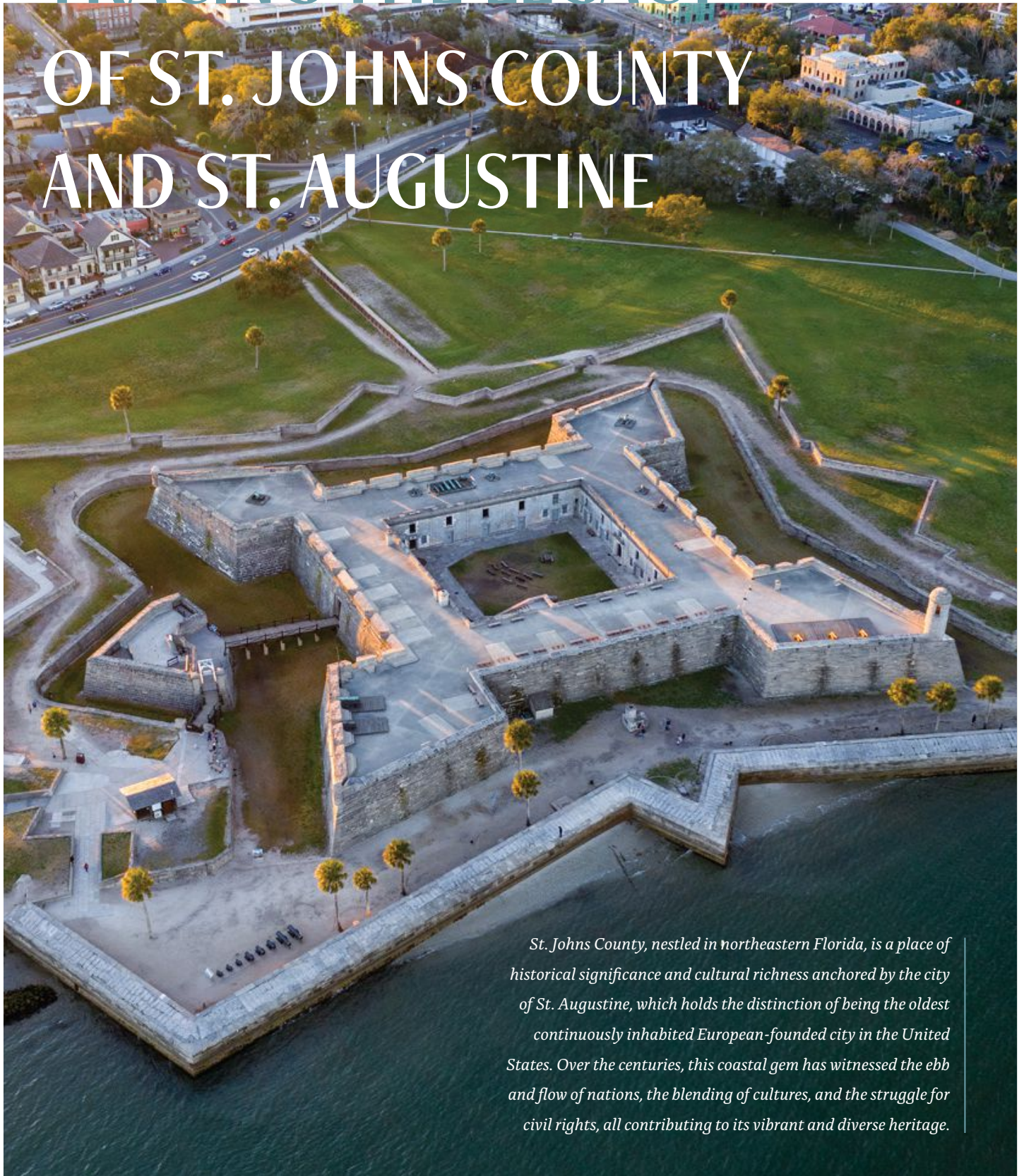
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TRACING THE LEGACY OF ST. JOHNS COUNTY AND ST. AUGUSTINE



St. Johns County, nestled in northeastern Florida, is a place of historical significance and cultural richness anchored by the city of St. Augustine, which holds the distinction of being the oldest continuously inhabited European-founded city in the United States. Over the centuries, this coastal gem has witnessed the ebb and flow of nations, the blending of cultures, and the struggle for civil rights, all contributing to its vibrant and diverse heritage.

Castillo de San Marcos



The story of St. Augustine began in 1565 when Spanish explorer Pedro Menéndez de Avilés established a settlement on the shores of the Matanzas Bay. He named it St. Augustine, in honor of the patron saint of his native land. Menéndez de Avilés envisioned St. Augustine as a strategic outpost for the Spanish Empire to serve as a buffer against rival European powers and a gateway to the riches of the New World. In the same year of his arrival, Menéndez invited the indigenous Timucua tribe to join him in a celebratory feast to commemorate their shared blessings. This event, preceding the famous Pilgrims’

Thanksgiving feast in Plymouth by more than 50 years, is considered the first recorded Thanksgiving in North America.

During its early years, St. Augustine faced many challenges, including disease and the threat of pirate attacks. Despite this, the settlement persevered and soon flourished as a center of Spanish colonial power. The Castillo de San Marcos, a fortress that was completed in 1695, stands as an enduring testament to St. Augustine’s fortitude and resilience.

In the 18th century, St. Augustine saw a changing of hands as the British Empire sought to expand its influence in the New World. Under British rule, St. Augustine experienced a transformation, with the construction of new buildings and the infusion of British culture into the city. However, Spanish influence remained deeply ingrained, and St. Augustine continued to serve as an important center of Spanish heritage and Catholicism.

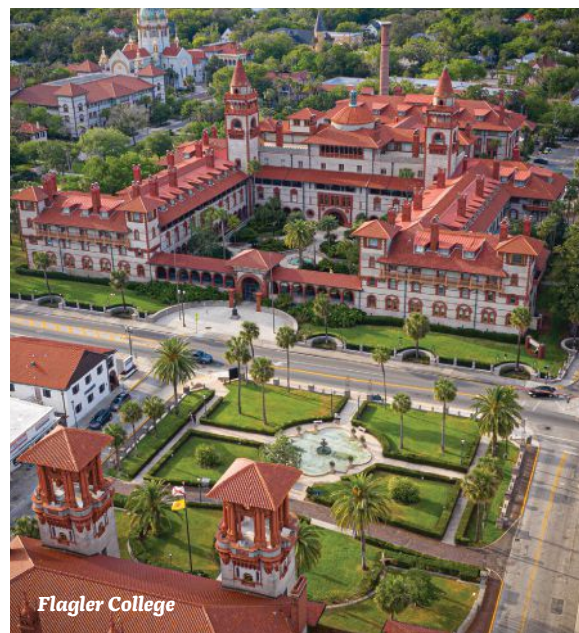
In 1821, Spain ceded Florida to the United States, ushering in a new era for St. Augustine as it became part of the expanding American nation. The city experienced a period of growth and development, with the establishment of new industries and the influx of develop-

ers like Henry Flagler, a visionary entrepreneur. Flagler, one of the founders of Standard Oil, saw the potential of the region as a winter retreat for the wealthy and elite of the Gilded Age. Flagler’s first major undertaking in the area was the construction of the Florida East Coast Railway, which connected St. Augustine to other major cities along the state’s east coast. This railway revolutionized transportation in the region and enabled tourists to reach St. Augustine more easily, spurring economic growth.

One of Flagler’s most celebrated contributions to St. Augustine is the magnificent Ponce de Leon Hotel, now known as Flagler College. Completed in 1888, this opulent hotel featured Spanish Renaissance architecture and lavish amenities, attracting wealthy visitors from across the United States. Today, the Ponce de Leon Hotel stands as a testament to Flagler’s legacy and serves as an iconic symbol of St. Augustine and its rich history. Flagler’s influence in St. Johns County goes beyond the railway and hotels. He founded Hastings, a town in the county’s western part, as a source of fresh produce for his hotel guests. Today, Hastings remains an important agricultural center known for growing potatoes and cabbages. Local chefs have embraced this bounty, incorporating Hastings’



Alpine Groves Farmhouse



Flagler College



Cabbage harvest in Hastings

vibrant produce into their menus and celebrating the region's flavors. The town also hosts an annual Potato and Cabbage Festival and offers agritourism opportunities that showcase the thriving agricultural heritage of St. Johns County.

Progress and Preservation

St. Augustine's historical significance was further cemented during the Civil Rights Movement of the 1960s, as it became a focal point in the fight for racial equality. The city witnessed notable events, including the peaceful protests led by Dr. Martin Luther King Jr. and the efforts to integrate public spaces, which played a crucial role in advancing civil rights in America.

The Gullah Geechee Cultural Heritage Corridor was established to protect, preserve, and promote the customs of the Gullah Geechee people, who are descendants of enslaved Africans from various tribal groups. This corridor, which spans several states along the East Coast and terminates in the rural community of Armstrong in St. Johns County, highlights the unique language, traditions, arts, and crafts of these resilient people, acting as a living testament to their rich cultural heritage. St. Johns County celebrates its Gullah Geechee Heritage with an annual festival each year on the first Saturday of December.

St. Augustine also boasts a rich Menorcan heritage, dating back to the arrival of 1,400 indentured servants from the Mediterranean island of Menorca in the late 18th century. Their cultural influence is evident in the region's food, music, and traditions. The Menorcan community has worked diligently to preserve their unique heritage, with events like the Menorcan Heritage Celebration perpetuating the cultural legacy, ensuring it remains an integral part of St. Johns County's identity.

Culinary Influences

St. Johns County and St. Augustine have evolved into a vibrant melting

pot of cultures and traditions. The appreciation for historical diversity in St. Augustine's culinary scene is also reflected in the city's culinary events that draw in millions of visitors each year, such as the St. Augustine Food and Wine Festival, Whiskey, Wine & Wildlife, the Potato and Cabbage Festival, the Gullah Geechee Heritage Festival, the Greek Festival, and many more. These events provide opportunities for visitors and locals to learn about the history that has shaped the cuisine of St. Augustine, Ponte Vedra, and Florida's Historic Coast.

With its brick streets, colonial-era architecture, and vibrant cultural scene, St. Johns County is a destination that provides so much for food enthusiasts to



Gullah Geechee Festival

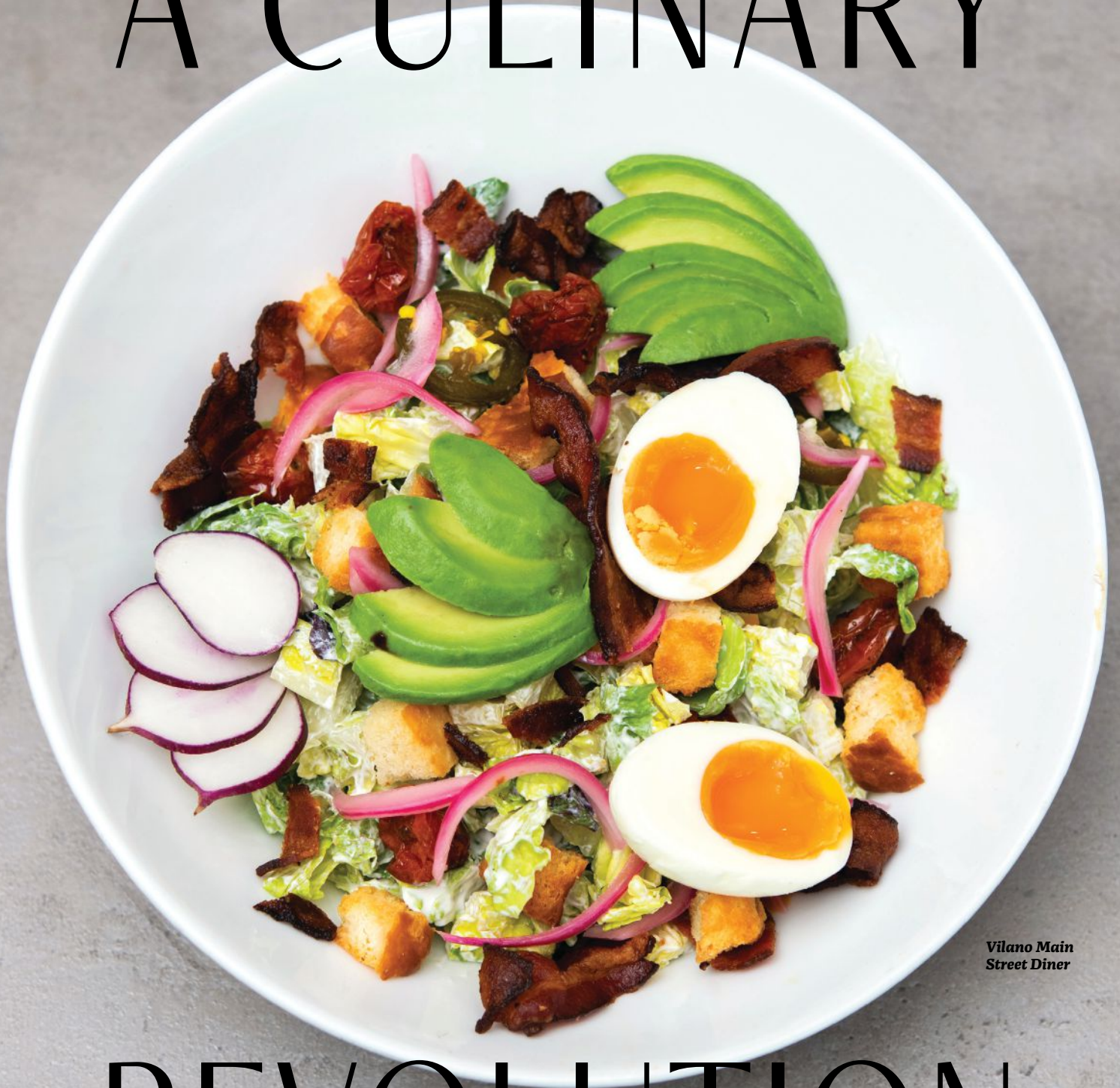
pot of cultures and traditions. From the Menorcan to African Americans, Native Americans, and Latin cultures, the diversity of this region has shaped its character and enriched its cultural fabric. Embracing this diversity has contributed significantly to the fusion of flavors and culinary traditions found in St. Johns County.

Today, restaurants and chefs in the region draw inspiration from the city's history, using local ingredients and infusing dishes with the flavors and tech-

explore. Whether it's indulging in fresh seafood, savoring authentic international dishes, or getting to know the local farm-to-table offerings, there's something to satisfy every palate. Immerse yourself in the delicious traditions and vibrant culinary landscape, and your taste buds will thank you.

To learn more about opportunities to enjoy the cuisine, art, culture, history, and heritage of St. Augustine, Ponte Vedra, and Florida's Historic Coast, and to plan your trip, visit HistoricCoastCulture.com.

A CULINARY



Vilano Main
Street Diner

REVOLUTION


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# *Redefining the food scene on Florida's Historic Coast*



***Clockwise from top left:  
Michael Lugo, Constance  
Kingsmore, Marcel Vizcarra,  
Ellie Schultze, David Medure,  
Barry Honan.***



**F**rom award-winning, farm-to-table pioneers to innovative fusion specialists, these culinary maestros are casting a spell on local foodies and visitors. Explore the stories, inspiration, and mouthwatering creations from the chefs who are redefining the food scene in St. Johns County, one exquisite dish at a time.

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## MARCEL VIZCARRA

*Chef and Owner, Llama Restaurant*

**ANASTASIA ISLAND** | [llamarestaurant.com](http://llamarestaurant.com)

**B**orn and raised in Lima, Peru, Marcel Vizcarra has a passion for cooking that began at a young age when he started cooking with his mother. His culinary journey led him to train intensively with the late Japanese chef Hiro Nakagawa before attending Le Cordon Bleu. After graduating in 2008, Vizcarra relocated to St. Augustine to pursue becoming a restaurant owner.

His dreams were realized in 2016, with the opening of Llama Restaurant, where the chef draws inspiration from his background and infuses traditional Peruvian flavors with creative and modern techniques. Llama Restaurant has been consistently ranked as a top 100 restaurant in the nation by OpenTable and has been featured in prominent publications such as *Southern Living* and highlighted on television programs including *Samantha Brown's Places to Love* on PBS and *Man Fire Food* on the Cooking Channel.

Finding success in the restaurant business is





*“We are better  
together..”*

— CHEF MARCEL VIZCARRA

## On the Menu

### LLAMA RESTAURANT

**ANTICUCHOS:** Marinated chargrilled beef heart skewers served over giant Andean corn and golden potatoes with Panca pepper aioli

**CORDERO CUSQUEÑO:** Andean-style roasted rack of lamb served with golden potatoes, cusco corn, and onion salad then finished with garlic double cream and huacatay salsa verde

difficult, but for Vizcarra putting down roots in St. Augustine helped propel him to success.

“St. Augustine is especially unique in the support between restaurants and chefs,” he says. “There is not that toxic competition most cities have. We are better together, and we need to work together to achieve a great experience for our guests. We are very grateful for the local support and the support of our visitors that come from far away. I’m so proud of what we have achieved, and we will continue looking for ways to keep impressing our guests.”

Building on his success, Vizcarra and his fiancée, Staci Cleveland, opened a new venture on West King Street named Maracuya by Llama in October 2023. The boutique coffee shop offers unique espresso drinks, exotic fruits, and desserts, expanding on the flavors and experiences that guests have come to love at Llama.







## On the Menu

### RESTAURANT MEDURE

**SALMON CARPACCIO:** Thinly sliced salmon served with tempura red shrimp, seaweed salad, and chipotle aioli

**PISTACHIO CRUSTED SEA BASS:** Grilled pistachio crusted seabass served with a Thai red curry sauce and pickled vegetables over coconut rice







# DAVID MEDURE

*Executive Chef and Owner, Restaurant Medure*

**PONTE VEDRA** | [restaurantmedure.com](http://restaurantmedure.com)

**H**aving grown up in a family with both Italian and Arabic roots, David Medure was exposed to a wide range of flavors and cooking techniques, which continue to influence him today. In 1994, Medure made the move to Florida and embarked on his culinary journey alongside his brother, Matthew, who was the head chef at the Grill in the prestigious Ritz-Carlton Amelia Island. Under the guidance of his brother and renowned chef Kenny Gilbert, Medure honed his skills for three years before venturing out to open a restaurant in partnership with his brother.

In 2001, Restaurant Medure opened its doors, offering a unique take on new American cuisine. Combining high energy with culinary excellence, the restaurant quickly became a favorite in the area. Known for their signature meatloaf and decadent souffles, Medure and his team continue to push boundaries with their inventive creations.

"My favorite part of the job is the feeling I get when something tastes amazing," he says. "Whether it's a perfect sear on venison loin or beautifully structured piece of focaccia, it all fires me up."

Over the years, Medure and his restaurant have garnered numerous awards and accolades, including maintaining a AAA four-diamond rating for more than 20 years and receiving a coveted Golden Spoon Award from *Florida Trend* magazine.

"I have always loved the challenge and grit it takes to get the job done," Medure says. "It takes a lot of teamwork and harmony to execute an excellent dinner service. You are working in very hot conditions at a very fast pace, all while staying completely focused on putting out great food. The team aspect brings a great sense of accomplishment at the end of the night."





# MICHAEL LUGO

*Executive Chef and Owner, Michael's St. Augustine*

**ST. AUGUSTINE** | [michaelsa.com](http://michaelsa.com)

**B**orn in Puerto Rico and raised in Dallas, Michael Lugo is an accomplished, self-taught chef who, through hard work and dedication, has risen to prominence in St. Augustine.

In 2006, Lugo opened his first restaurant, Michael's St. Augustine. The concept behind Michael's is deeply rooted in the history and traditions of St. Augustine, drawing inspiration from the city's Spanish influence. In line with a fresh-from-Florida approach, Lugo prioritizes sourcing ingredients locally whenever possible and works closely with Florida farmers, such as Hammock Hollow and Bacon Farms, to bring the best of the state's produce into the restaurant.

Lugo's quest for excellence has earned him and his restaurant numerous honors over the years. *Wine Spectator* has recognized the wine list at Michael's with an Award of Excellence for 11 years in a row, and the restaurant was featured on the Food Network show *Emeril's Florida* as part of Florida's 500th anniversary celebration. Lugo has also been recognized as Best Chef of St. Augustine from several of the city's publications.

While these accolades are appreciated, what truly motivates Lugo is the acknowledgement of his team's hard work and dedication.

"The awards that involve my team are the ones that we cherish," he says. "I love collaborating with my team and joining

ideas and creating amazing new things together. I really enjoy team building, teaching, and getting the next generation ready for future endeavors."

Exciting news is on the horizon for Lugo and his hospitality brand, Viva Hospitality, as they prepare to launch two new restaurant concepts, including a Latin seafood restaurant. With Lugo's passion for culinary innovation and a dedication to creating exceptional experiences, his new ventures are bound to leave a lasting impression on St. Augustine.



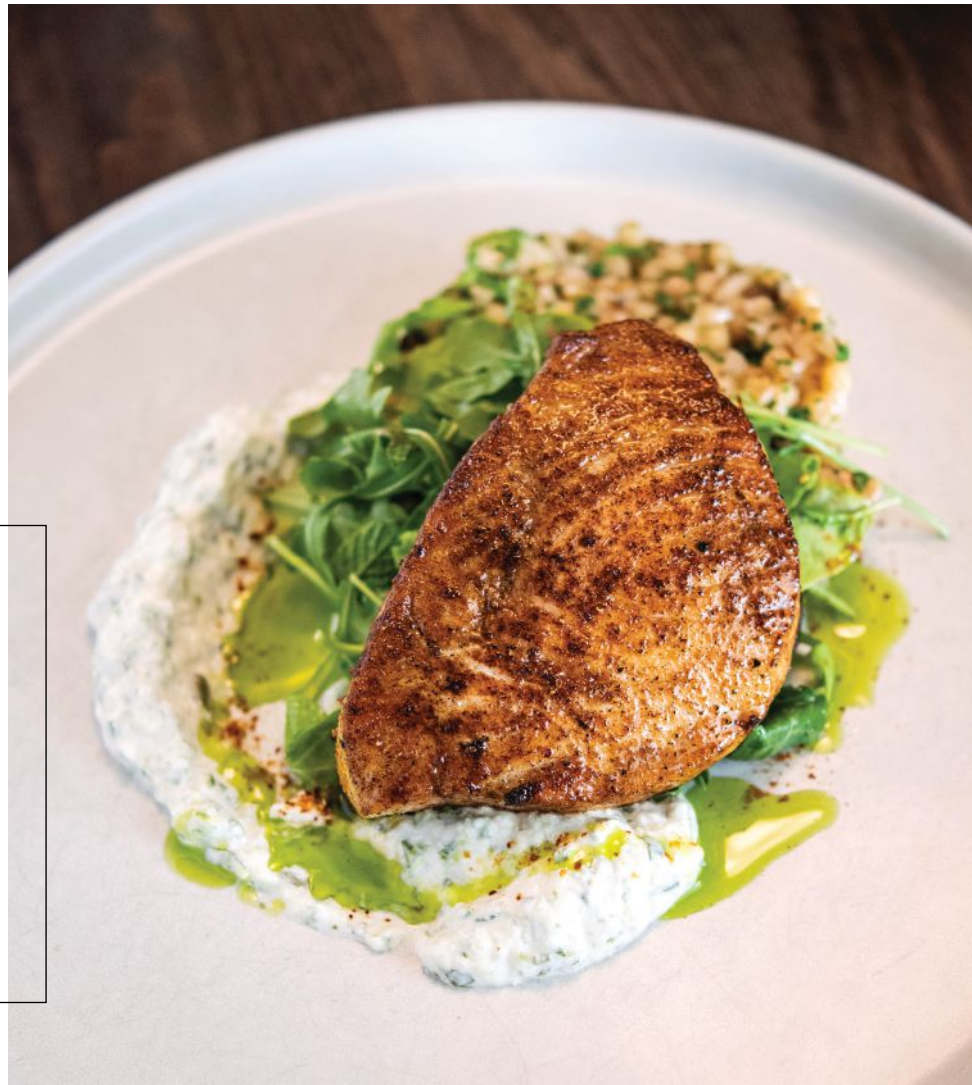


## On the Menu

### MICHAEL'S ST. AUGUSTINE

**BEEF WELLINGTON:** Wet-aged beef tenderloin wrapped in a buttery crust with lentil duxelles, foie gras, and red wine bordelaise

**SWORDFISH:** Grilled Atlantic swordfish served with fregola tabbouleh and cucumber mint raita





## On the Menu

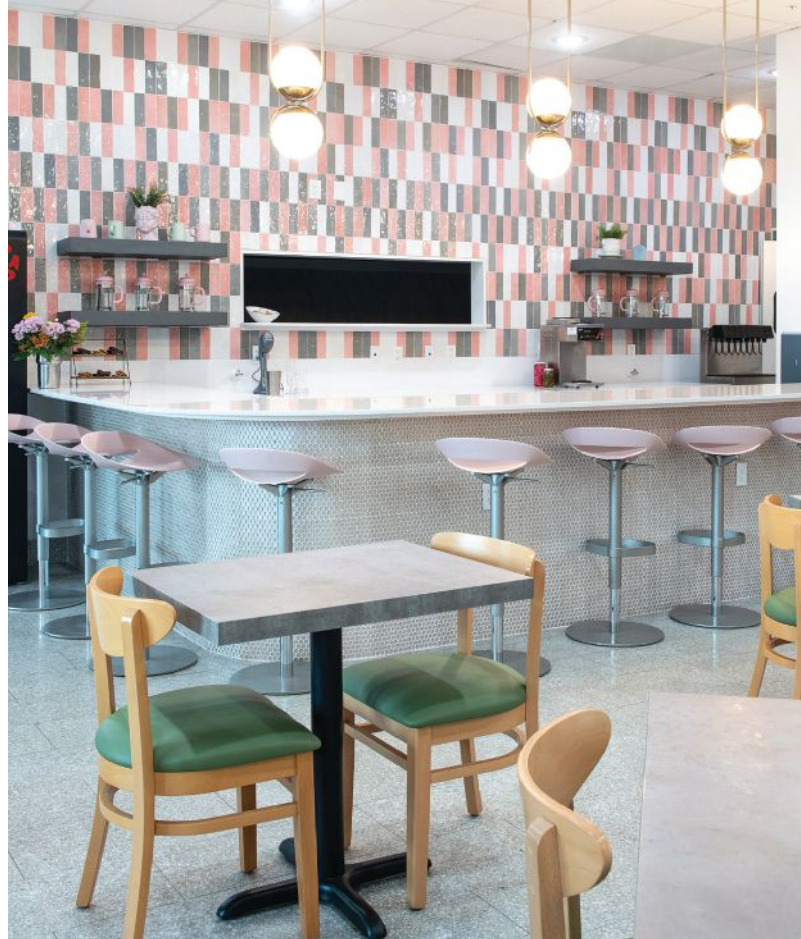
### VILANO MAIN STREET DINER

**BRUNCH SALAD:** Avocado, bacon, biscuit croutons, roasted tomato, pickled onions, and a soft-boiled egg served over romaine with hollandaise ranch

**CHOCOLATE MILKSHAKE:** Made the old-fashioned way with high-quality chocolate, housemade ice cream, and real whipped cream







# ELLIE SCHULTZE

*Chef and Owner, Vilano Main Street Diner*

**VILANO BEACH** | [vilanomainstreetdiner.com](http://vilanomainstreetdiner.com)

**E**llie Rose Schultze is chef and owner of the highly anticipated restaurant Vilano Main Street Diner. With a background in hospitality and a passion for exploring diverse cuisines, Schultze hopes to bring a unique and elevated twist on familiar comfort foods to Vilano Beach.

A St. Augustine native, Schultze began in the culinary world in a variety of hospitality roles, from bussing at the Conch House to serving in chains like Outback Steakhouse while in college. Ultimately it was her love of travel and cultural experiences that led her to switch to the back of the house and pursue culinary school. After graduating from the Natural Gourmet Institute, she

worked in fine dining restaurants before joining Van Leeuwen Ice Cream, where she played a pivotal role in creating their research and development department and created more than 250 ice cream flavors during her five-year tenure with the company.

"My last ice cream flavor I created for Van Leeuwen before I left was a collaboration with Kraft Mac and Cheese," she says. "It was a delicious abomination that went completely viral. It's not the flavor I'm most proud of, but it is now what they are most known for."

While Vilano Main Street Diner is still under construction, the concept will offer classic breakfast and lunch favorites with unexpected flavor

combinations and an artistic presentation. Drawing inspiration from fond memories of stopping at roadside diners during road trips, Schultze's vision for the diner includes an interior that embodies Old Florida vibes with modern touches to create a warm and friendly environment for both locals and tourists.

"I have always wanted to serve people exceptional food with service that goes beyond the expected," Schultze says. "I know we will get tourists from the hotels, but I envision this to be a spot where locals and tourists both feel welcomed. This restaurant embodies exactly where I want to spend all my time."





# BARRY HONAN

*Executive Chef and Owner, Lotus Noodle Bar*

**UPTOWN ST. AUGUSTINE | [lotusnoodlebar.com](https://lotusnoodlebar.com)**

**L**otus Noodle Bar, the new, elevated ramen restaurant that opened in St. Augustine in the summer of 2023, is the brainchild of executive chef and owner Barry Honan. As a former employee at the highly acclaimed three-star Michelin restaurant Le Bernardin in New York, Honan had the privilege of being mentored by legendary chef Eric Ripert. During Honan's tenure as a sous chef, Le Bernardin was recognized as the best restaurant in the world in 2018 and 2019. He has done stints in other prestigious restaurants such as Eleven Madison Park, Alinea, Per Se, and the French Laundry, working alongside high-profile chefs including Daniel Boulud, Jeong Kwan, and Cat Cora.

The seasoned chef's inspiration for Lotus Noodle Bar comes from his love for ramen and the elevated atmosphere of a Michelin-style restaurant. The restaurant focuses on omotenashi, a form of Japanese hospitality that ensures an elevated experience for all guests.

Honan collaborates with local farmers such as GYO Green Farm to source ingredients for his menu; he likes finding items





## On the Menu

### LOTUS NOODLE BAR

**YELLOWFIN TARTARE:** Avocado mousse, daikon, katsuo mirin, wasabi, and toasted seaweed served with tamago kake gohan and soy-cured egg yolk

**KIMCHI SHOYU RAMEN:** Vegan egg ajitama, white kimchi, enoki mushrooms, and cucumber vierge served with black garlic oil, toasted benne seeds, and cilantro

*“...to have the ability to do what I love on a daily basis is a liberating feeling.”*

— CHEF BARRY HONAN

that might not be found elsewhere in the area, like purple shiso. While creating the menu for Lotus, Honan spent about three weeks developing a vegan ramen egg to ensure that his menu would have something for everyone.

“It has the taste and texture of a real egg,” he says. “Marinated in mirin and soy, it’s the perfect addition to a bowl of ramen, especially for a guest that may have a dietary restriction. It’s all about creating an experience for the guest.”

Aiming to make his mark in one of the most exciting food destinations in the South, Honan looks forward to translating his two decades of experience in the hospitality industry into a unique dining experience for visitors.

“The excitement comes from having my own platform to create a memorable and meaningful experience for our guests,” he explains. “It’s a journey through the creative mind of a storyteller-chef, with each plate being a delightful surprise of flavors, textures, and visual composition in a sense of constant evolution. Cooking has always been my passion, and to have the ability to do what I love on a daily basis is a liberating feeling.”





# On the Menu

## ASADOLIFE

**THE ASADO TRIO:** Parrilla roasted prime picanha steak, housemade Argentinian malbec-infused chorizo, signature spiced all-natural chicken thighs, and chimichurri

**DULCE DE LECHE TIRAMISU:** A classic with an Argentinian flare containing ladyfingers, mascarpone mousse, and chocolate espresso, along with dulce de leche custard, alfajor crumble, and sweet brown butter coconut flake







# CONSTANCE KINGSMORE

*Chef de Cuisine, AsadoLife*

**ST. AUGUSTINE** | [asadolife.com](http://asadolife.com)

**C**onstance Kingsmore is the talented chef de cuisine at AsadoLife, a renowned restaurant located in historic St. Augustine. Her culinary journey is a testament to her dedication and passion for cooking, as well as her unwavering determination to succeed. A St. Augustine native, Kingsmore has worked in restaurants since she was 15 but never considered a career in the industry. Her perspective changed when she had the opportunity to work under the mentorship of Matthew Brown, executive chef and co-owner of AsadoLife. His love and dedication to cooking inspired her, and she realized that being a chef was her true calling.

AsadoLife opened its doors in 2022, bringing a unique concept to the area that specializes in cooking with live fire. The restaurant sources local produce and

only the highest-quality meats for its menu, and makes most things, including bread, sauces, spice blends, desserts, bacon, and charcuterie, in house. Along with an exceptional meal, Kingsmore and her team strive to create a unique and unforgettable dining experience for their guests.

"I am constantly inspired to learn more and push myself out of my comfort zone," she says. "In many restaurants you are required to stick to their idea of normal, and AsadoLife is anything but that. Our chefs are talking to each other, inspiring each other, and bringing each other up in a way unlike any restaurant I have ever seen. No one is scared to share their ideas with one another, and that level of comfort leads to an irreplaceable dynamic."

Driven by her own challenging expe-

riences early in her career, Kingsmore is deeply committed to mentorship and empowering aspiring chefs. She understands that not every opportunity is handed to you on a platter, and that perseverance and hard work are essential. As chef de cuisine, she is passionate about providing her time, knowledge, and respect to any cook who wants to learn. Her goal is to create a successful kitchen that thrives on kindness and compassion.

"I want to teach cooks how to find the heart in our industry," she says. "I love finding the best in people, the best they cannot always see in themselves. I don't care if someone has never cooked a day in their life—I will teach them. Life is short and I feel so incredibly lucky to be surrounded by such quality people at AsadoLife."



# GENIE MCNALLY

*Executive Chef and Co-Owner,  
The Floridian Restaurant*

**ST. AUGUSTINE** | [thefloridianstaug.com](http://thefloridianstaug.com)

**A** true Floridian, Genie McNally has agricultural roots in the region that go back seven generations. As the co-owner and executive chef of the Floridian Restaurant, located in the heart of historic downtown St. Augustine, she uses mostly indigenous ingredients to create unique dishes that celebrate Florida's culinary heritage.

McNally has worked in restaurants since she was 15, but her passion for gastronomy was not sparked until she began working with a friend at a farmers market stand where they made soups, spreads, sandwiches, wraps, and salads using ingredients sourced straight from the vendors. This inspired her to eventually start a small catering business, Du Jour Market, which focused on creating menu items based on what ingredients were available fresh daily. McNally carried this passion for fresh produce and ingredients into her latest venture, the Floridian Restaurant, which specializes in updated Southern fare. Since opening its doors in 2010, the restaurant has been a hot spot for both locals and tourists looking to enjoy Florida's diverse cuisine.

What excites McNally the most about her job is working with her hands to create something that contributes to the local economy and supporting her region's farmers and employees.

"We buy local, folks dine with us, the money goes back to our purveyors and employees and into charitable contributions, and then the whole thing starts all over again," she says. "It's a gift to get to be a part of it."

McNally and her team's commitment to community-driven initiatives that support local vendors is what sets her restaurant apart from the other thriving establishments in St. Augustine.



"Florida is quirky and weird and just a fascinating melting pot," she says. "Our menu items and recipes reflect the diversity of the populations that have found themselves here to create this unique, hybridized Southern cuisine that can only be pinned to this region. With our farmers and dairies inland, abundant seafood from every coast, Lowcountry staples of rice, oysters, and crabs, year-round climate for varied produce, and tropical influences from South Florida and the Caribbean, St. Augustine is such an interesting place to be."

## On the Menu

### THE FLORIDIAN RESTAURANT

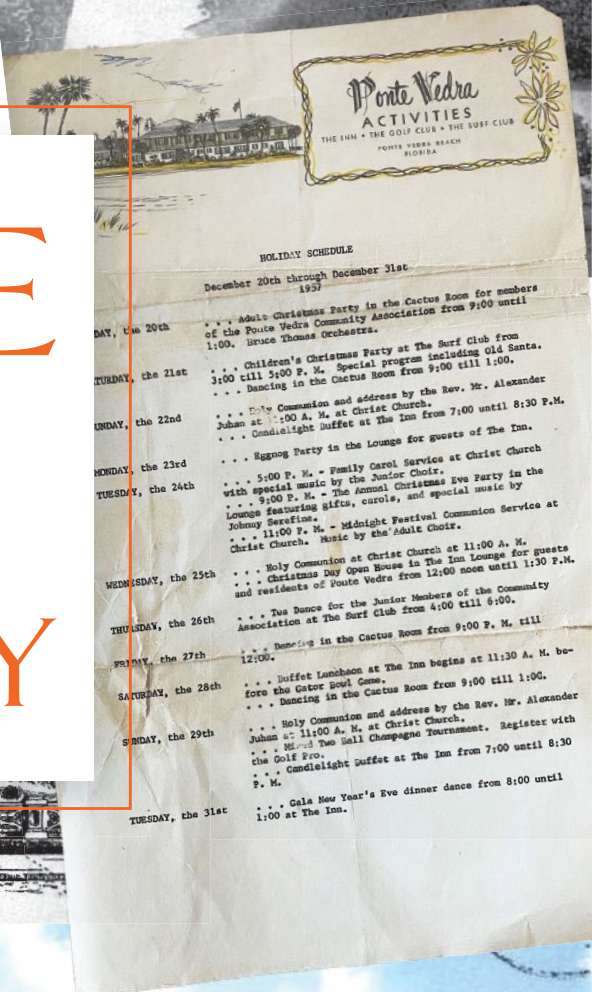
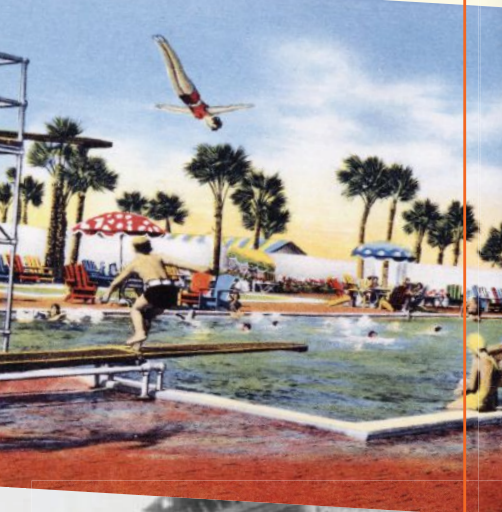
**SOUTHERN BELLE SALAD:** Spring greens with fresh peaches, roasted sweet potatoes, candied pecans, and blue cheese tossed in a lemon-basil dressing and drizzled with Florida honey

**SHRIMP 'N GRITS:** Blackened Florida shrimp over creamy goat cheese purple rice grits from Congaree and Penn, topped with ginger-passionfruit reduction, datil-cucumber salsa, and house queso fresco

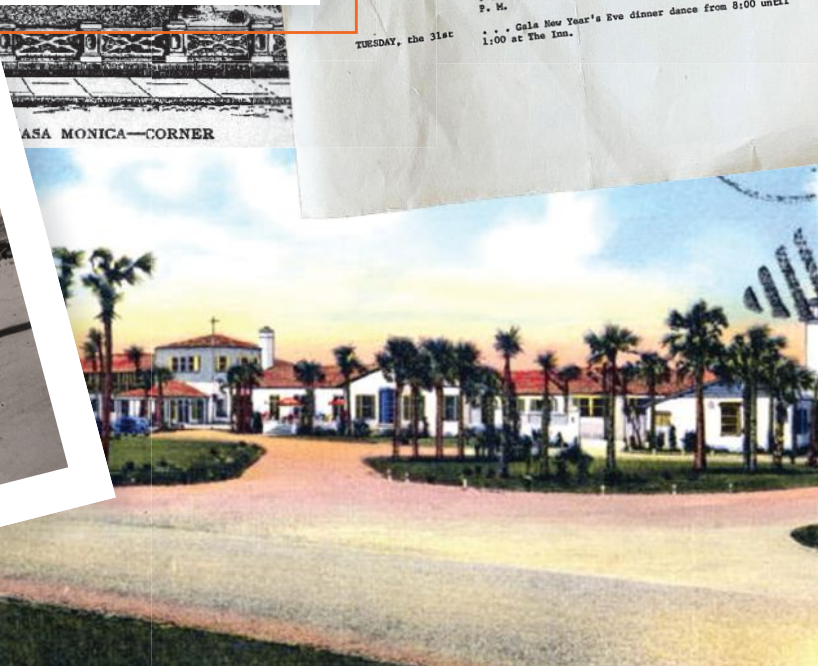








# TASTE OF HISTORY





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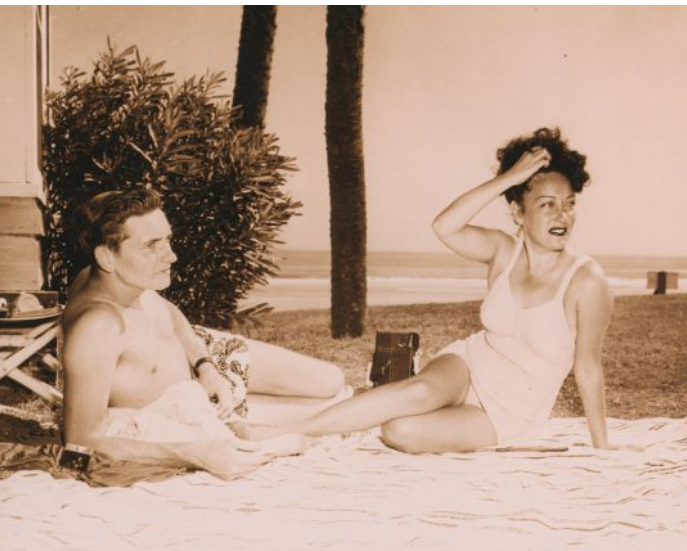
*Take a culinary journey through time at historic  
hotel restaurants and bars in St. Augustine, Ponte  
Vedra & Florida's Historic Coast*

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**R**enowned for its centuries-old landmarks, quaint brick streets, and picturesque Spanish architecture, St. Johns County also boasts a thriving hotel dining and drinking scene. Immerse yourself in the captivating ambiance of the region's historic hotels, where history comes alive through its iconic bars and restaurants. From small, cozy taverns to grand, upscale establishments, these historic dining destinations have stood the test of time. Each hotel tells its own story, offering a glimpse into the cultural influences that have shaped the local cuisine over centuries.







# The Tavern at Ponte Vedra Inn and Club

**PONTEVEDRA.COM**

**S**ituated in the idyllic coastal town of Ponte Vedra, the Tavern at Ponte Vedra Inn and Club is a true gem among historic dining establishments. With a rich history dating back to the early 20th century, this iconic tavern is as much a part of the area's heritage as it is a culinary destination.

Ponte Vedra Inn and Club opened in 1928 as a beachfront retreat offering sophistication and charm to its guests. Originally known as the Ponte Vedra Club, this exclusive establishment attracted the high society of the time, including wealthy industrialists, celebrities, and even members of the British royal family. Today, the Tavern is limited exclusively to guests and members of the resort and club, ensuring a private and intimate setting for guests to relax and enjoy their dining experience.

The menu at the Tavern is a celebration of both local flavors and international inspirations. From fresh seafood sourced from nearby waters to prime cuts of steak grilled to perfection, every dish is a testament to the culinary expertise and creativity of the talented chefs. The Tavern is also known for its extensive wine list and selection of iconic cocktails. Head to the bar and indulge in



the smooth and sophisticated flavors of a perfectly crafted old fashioned or delight in the effervescence of a refreshing mojito.

Whether you're a history enthusiast enchanted by the Tavern's rich heritage, a food lover in search of an exceptional dining experience, or a cocktail connoisseur looking to unwind after a day of exploring Ponte Vedra Beach, the Tavern at Ponte Vedra Inn and Club has something to suit every palate.





## *Bin 39 at St. George Inn*

**STGEORGE-INN.COM**

**T**he history of St. George Inn dates back to the 18th century, when it was first established as a gathering place for hotel guests and local residents. Originally a tavern and inn, St. George has provided hospitality and entertainment to generations of patrons. Over time, it has evolved and transformed, preserving its historic charm while staying relevant to modern culinary trends. Today, Bin 39 stands as a testament to this legacy.

The restaurant takes its name from the “bin” system used to store wine barrels in cellars, reflecting its emphasis on an extensive and carefully curated wine selection. The wine cellar at Bin 39 offers an impressive array of wines, including a range of reds, whites, and sparkling varieties from around the world. The restaurant also offers a selection of cheese and charcuterie that beautifully complements its extensive wine selection.

The ambiance of Bin 39 is unforgettable, as it combines the historical charm of St. George Inn with a modern touch. Guests can enjoy their wine within intimate seating areas adorned with rustic and elegant decor that creates a cozy and inviting atmosphere. Bin 39 at St. George Inn also hosts special events and wine tastings. Whether you’re a wine enthusiast, a food lover, or simply seeking a memorable evening in a charming atmosphere, Bin 39 is a must-visit destination.





# Café Alcazar

**LIGHTNERMUSEUM.ORG/CAFE**

Café Alcazar is one of the most captivating, unique, and historic cafes in St. Augustine. The cafe is housed in the old Alcazar Hotel, which was constructed by railroad magnate Henry Flagler in 1888. The hotel was known for its stunning architecture and luxurious amenities, including the world's largest indoor swimming pool—and the first of its kind in the entire state of Florida. The Alcazar Hotel quickly became a popular destination for wealthy and influential guests from around the world. It hosted extravagant parties, balls, and concerts attended by notable figures of the time, including President Grover Cleveland, Sarah Bernhardt, and John D. Rockefeller.

In 1931, the Alcazar Hotel closed its doors, marking the end of an era. However, in 1947, a new chapter began as Otto Lightner acquired the historic building. With a visionary spirit, Lightner transformed the Alcazar into a museum that now houses an impressive collection of art and compelling exhibits.

Today, Café Alcazar resides in the hotel's former indoor swimming pool, providing guests with a unique dining experience. Visitors can enjoy a cup of coffee or tea while surrounded by soaring 50-foot ceilings, ornate decoration, and stained glass windows, evoking the Gilded Age. Open exclusively for lunch, Café Alcazar offers a delightful array of dishes including salads, soups, seafood, and sandwiches. Committed to using only fresh ingredients, the cafe creates a perfect ambiance for enjoying a delicious lunch in a serene setting. Adding to the charming atmosphere, the cafe features daily live music performances by talented artists, ranging from classical guitarists to pianists.







## *Cordova at Casa Monica Resort & Spa*

**CORDOVACHOPHOUSE.COM**



**L**ocated within Casa Monica Resort & Spa is the new Cordova restaurant. This highly anticipated coastal chophouse features Spanish and Moroccan influences, inspired by the cuisine and culture of Southern Spain. The Casa Monica Hotel was built in 1888 by local businessman Franklin W. Smith. The grand and luxurious establishment attracted wealthy and influential guests from all over the world, and quickly gained a reputation for its opulent architecture, lavish amenities, and exceptional service. The hotel was acquired by the Kessler Collection in 1999 and underwent a major transformation but maintained its historic charm.

In 2023, the hotel's on-site restaurant was reimagined into Cordova, which is a gem in St. Augustine's culinary scene, offering guests a menu focusing on classic chophouse favorites, fresh local seafood, and an exquisite wine collection. The ambiance of Cordova is just as impressive as the cuisine, and the stunning architecture of the hotel sets the perfect backdrop for a memorable dining experience.

The bar at Cordova is known for its elegant and inviting ambiance, providing a perfect setting for guests to relax and indulge in timeless classics like an espresso martini or a new-age lavender 75. With a focus on quality, innovation, and variety, the restaurant ensures that guests can truly savor their dining experience with drinks that perfectly complement the cuisine. Whether you're in the mood for wine, handcrafted cocktails, or nonalcoholic delights, Cordova is an exceptional destination for beverage aficionados.











→ Rose House  
→ Howell House  
→ Oliver House





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# *The Well at the Collector Luxury Inn & Gardens*

**THECOLLECTORINN.COM**

Once known as the Dow Museum of Historic Houses, the Collector Luxury Inn & Gardens is steeped in a fascinating history that dates back more than 200 years. The property consists of nine beautifully restored historic homes, each with its own distinct character and story to tell. This tranquil oasis features a stunning outdoor courtyard that serves as the centerpiece of the property and is surrounded by lush gardens, towering oak trees, and the picturesque cottages that make up the inn.

The charming on-site tavern, the Well, is a nod to the property's past. Tucked into what was once St. Augustine's first two-car garage, the Well represents the original well that provided water to the early settlers of St. Augustine. The cocktail menu at the Well is crafted with meticulous attention to detail, featuring innovative and creative drinks made with fresh ingredients. Patrons can indulge in the flavors of signature cocktails such as the Well Spent, which features a combination of rum, agave, and fresh lime juice with a hint of elderflower, or the classic negroni with a modern twist served in a smoked glass. The Well also features local beers on tap (including brews from St. Augustine's own Ancient City Brewing), an impressive selection of wine that includes both domestic and international varieties, and artisanal small bites.

Guests and visitors can enjoy the intimate ambiance of the tavern's indoor seating or relax under the canopy of oak trees in the outdoor courtyard. For entertainment, sit at the bar and join the friendly bartenders who share local lore about some of St. Augustine's most colorful characters, including Jesse Fish, a shadowy 18th-century merchant with a penchant for contraband and cocktails.





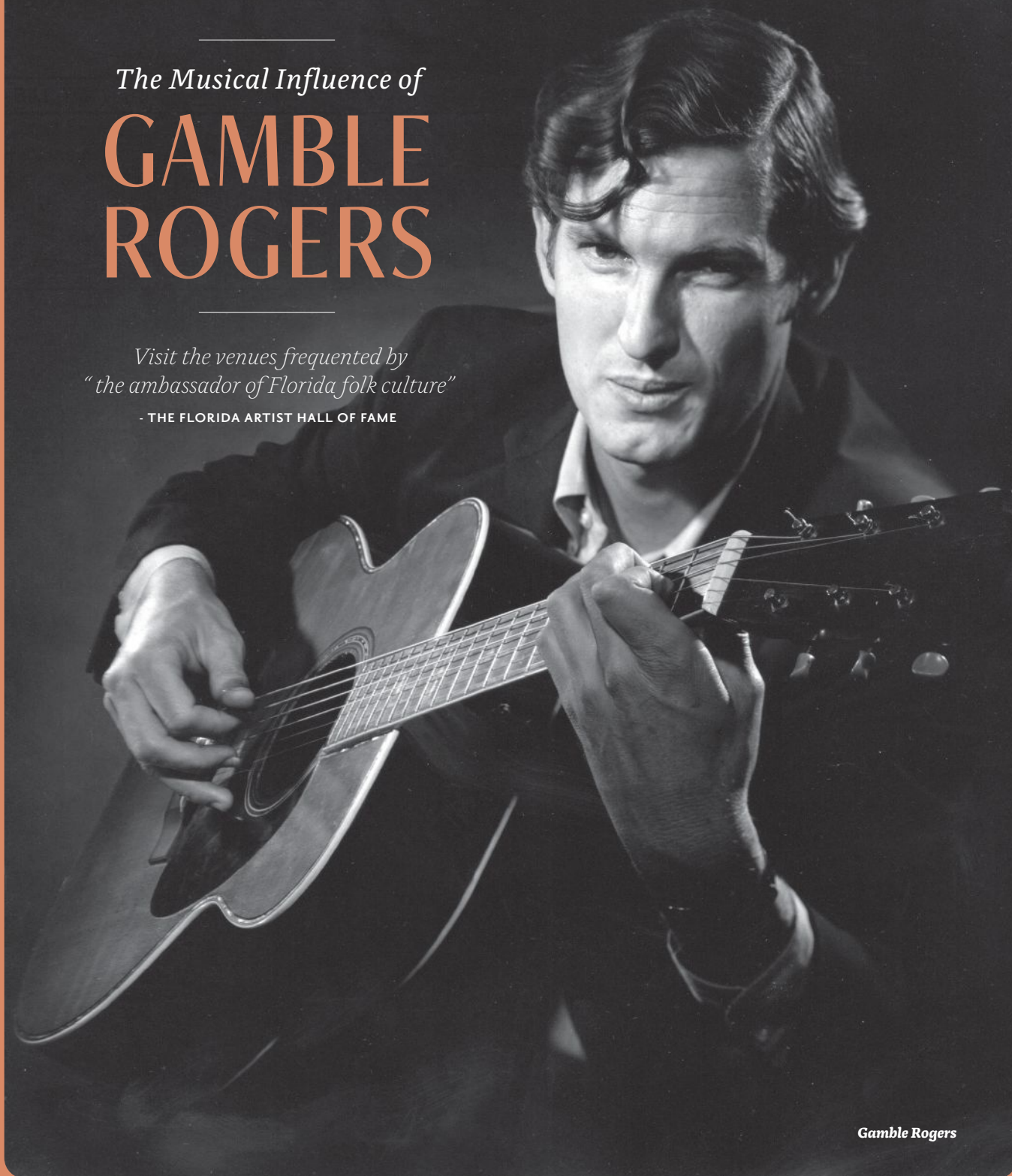
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*The Musical Influence of*  
**GAMBLE  
ROGERS**

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*Visit the venues frequented by  
"the ambassador of Florida folk culture"*

- THE FLORIDA ARTIST HALL OF FAME



Gamble Rogers





**J**ames Gamble Rogers was a talented singer, songwriter, storyteller, and musician who called St. Augustine home. It was his musical abilities, vivid imagination, and creation of folk songs about the fictional community of Ocklawaha County that put him on the map as a musical powerhouse in the South. Gamble Rogers became nationally known as the lead singer and guitarist of the band Serendipity Singers, and the ensemble made appearances on *The Tonight Show*, *Hootenanny*, and *The Ed Sullivan Show*. Moving on to a solo career, Gamble Rogers earned national acclaim and inspired others with his whimsical performances, including famous artist Jimmy Buffett, who dedicated his album *Fruitcakes* to Rogers.

At the age of 54, Gamble Rogers passed away after trying to save a drowning man at Flagler Beach. Despite his untimely death, he made a lasting impact in St. Johns County, which to this day embraces and reveres live musical performances. His memory and legacy are celebrated annually during the Gamble Rogers Folk Festival, a three-day event that features more than two dozen of America's top folk performers and re-creates the music and stories that earned him fame, and each month with the Gamble Rogers Concert Series at the Waterworks.

## Where to hear live music in ST. AUGUSTINE

*Gamble Rogers' favorite restaurant in St. Augustine was the Gypsy Cab Company, a location he visited multiple times a week to enjoy meals and live musical performances. Although they no longer host live music, there are still plenty of venues, restaurants, and bars in the area that do.*



**Gypsy Cab Company**



**Prohibition Kitchen**

### PROHIBITION KITCHEN

Live music can be enjoyed every day at this vintage gastropub and lounge. The 1920s and Prohibition-era themed pub offers locally sourced food in generous portions, as well as over-the-top cocktails. Restaurantgoers may dine on the first floor in intimate booths for speakeasy vibes or enjoy a meal on the balcony level overlooking the stage.





Barley Republic



Barley Republic



Barley Republic



Tradewinds Lounge

## TRADEWINDS LOUNGE

Dedicated to having one of the best music scenes in Florida, Tradewinds has been welcoming musical acts from various genres including rock 'n' roll, blues, and country since the early 1960s. Gamble Rogers was a frequent headliner at the venue, and many of today's popular musicians performed there as his opening act.

## BARLEY REPUBLIC

Located in the heart of downtown St. Augustine, this Irish gastro-pub and cocktail bar serves up traditional American fare as well as their spin on Irish classics like shepherd's pie and fish and chips.

## CAFÉ ELEVEN

Located near St. Augustine Beach, Café Eleven was once a convenience store that was converted into a modern restaurant and world-class music venue. The restaurant specializes in vegetarian dishes as well as Southern comfort food and is considered to be one of the best venues in Northeast Florida by music enthusiasts.

## THE BEACON

This coastal gastropub is known for its gourmet food, craft beers, and of course, live music. Patrons can enjoy a range of performances from local bands and musicians along with songwriter nights and other themed musical events.





Sing Out Loud Festival



St. Augustine Amphitheatre



The Waterworks

## MUSICAL EXPERIENCES

*In the nation's oldest city, there's no shortage of music venues to explore and opportunities to hear great musicians and bands. From intimate performances to world-class stages, the music scene is alive year-round in St. Augustine.*

### SING OUT LOUD FESTIVAL

A staple in the community since 2016, the Sing Out Loud Festival takes place over multiple weekends in September, making it the official month of music in St. Augustine.

The event welcomes more than 100 national, regional, and local artists who perform a mix of free and ticketed shows at dozens of venues in the area, including Francis Field, an open-air event space in the heart of historic St. Augustine.

### ST. AUGUSTINE AMPHITHEATRE

Known locally as the Amp, this intimate, 5,000-seat arena hosts more than 40 performances a year. Located on Anastasia Island, the St. Augustine Amphitheatre boasts impressive views of the natural landscape and is consistently ranked among the top outdoor venues worldwide. Musical icons Bob Dylan, Stevie Nicks, John Legend, Robert Plant, Aretha Franklin, Willie Nelson, and Bonnie Raitt have taken the stage at the Amp, in addition to countless local acts and community events.

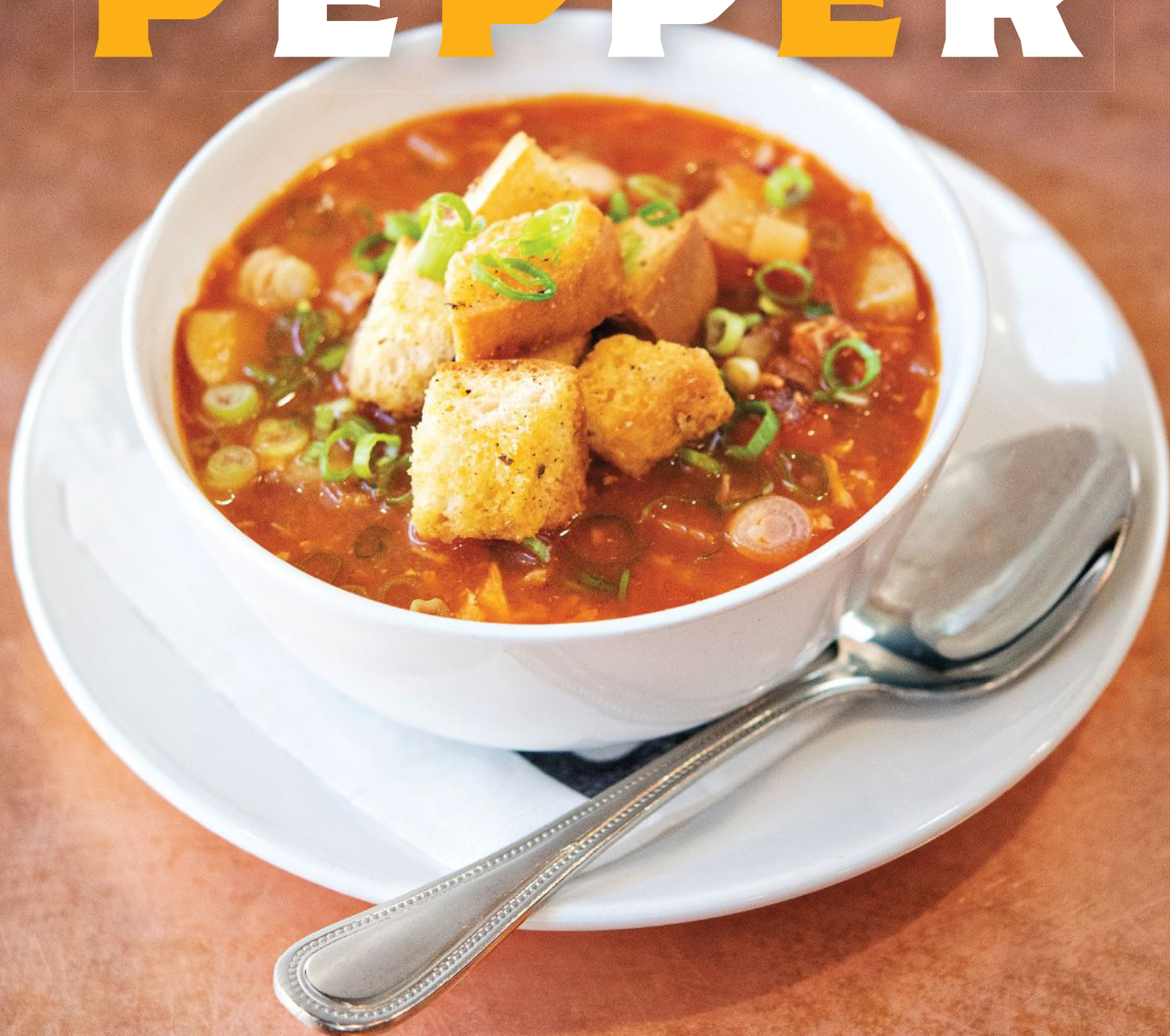
### THE WATERWORKS

An intimate venue managed by the St. Johns Cultural Council, the Waterworks was constructed in 1898 and is listed on the National Register of Historic Places. Live music is presented throughout the year, including during the monthly Gamble Rogers Concert Series, which pairs local musicians with GRAMMY winning artists like John Paul White and Dom Flemons.



*the*

# D A T I L P E P P E R





## Get to know a St. Augustine staple

**T**he datil pepper is a delicacy unique to the St. Augustine region.

The small but mighty pepper is similar in its heat index to a habanero, measuring 100,000 to 300,000 on the Scoville scale, and features a sweet and fruity tang uncommon to other hot pepper varieties. It is believed that the datil pepper originated in Menorca, a Spanish island located in the Mediterranean, and was brought to St. Augustine when the Menorcans arrived in Florida in 1777. Today, the datil pepper is still an important ingredient in Menorcan cuisine and is often used to make hot sauces, relishes, jams, and even desserts. The majority of datil pepper products sold on the market and used in Florida restaurants is made from datil peppers grown in St. Augustine.



## WHERE TO TRY DATIL PEPPERS

### Smoked Datil Ale

#### Bog Brewing Company

Known for producing St. Augustine's first **datil beer (1)**, Bog Brewing sources their datil peppers locally and smokes them in house for a uniquely smoky and spicy brew. Available seasonally, the light and crisp beer features notes of mesquite and apple-wood smoked datil peppers and a robust heat flavor profile.

### Menorcan Seafood Chowder

#### Catch 27

This tomato-based **chowder (2)** blends flavors of the Mediterranean with Florida's fresh ingredients and is one of St. Augustine's signature dishes. Catch 27's version has a sweet and spicy broth, courtesy of the datil peppers, and is loaded with clams, fish, and bacon.





2

## The Black Molly Grill

### Datil Cheesecake

Looking for more ways to incorporate the famous datil pepper into their menu, the owners of the Black Molly Grill thought to create a spicy version of their **famous cheesecake (3)**. Today, the datil pepper cheesecake and seasonal flavors, like blueberry datil and chocolate orange datil, are local favorites.

## Datil Dark Ice Cream

### Mayday Ice Cream

This rich **chocolate ice cream (4)** is filled with crunchy cacao nibs and offers a spicy kick from datil peppers. Enjoy it by the scoop or stock your freezer with a pint to enjoy this deliciously hot treat at home.



3



4

## DATIL PEPPER HOT SAUCE

*You can expect to find ketchup on tables in restaurants across America. In St. Augustine, you can count on finding datil pepper hot sauce. Many restaurants make their version of the spicy, vinegar-based sauce in house; it's a popular pairing with seafood, sandwiches, and even cocktails. Savor the flavor of St. Augustine at home with these products.*



**MINORCAN MIKE'S**  
[minorcanmikes.com](http://minorcanmikes.com)



**DAT'L DO-IT**  
[datildoit.com](http://datildoit.com)



**COWGILL'S**  
[cowgillshotsauce.com](http://cowgillshotsauce.com)

FROM LEFT: MINORCAN MIKE'S; DAT'L DO-IT; COWGILL'S



# SAVORING

*Exploring the  
food scene one  
neighborhood  
at a time*

# ST. AUGUSTINE



Sunday



## UPTOWN

The uptown area of St. Augustine borders the city's historic downtown district and features a combination of well-preserved historic homes, early 1900s storefronts, cozy restaurants and cafes, and notable landmarks such as the Fountain of Youth. In uptown, visitors can explore the Ripley's Castle and the Shrine of Our Lady of La Leche, stroll through the iconic Magnolia Avenue tree tunnel, or head to San Marco Avenue for boutique shops, art galleries, antique stores, and local eateries.



The Blue Hen Cafe

### LULI'S CUPCAKES & BAKERY

[luliscupcakes.com](http://luliscupcakes.com)

LuLi's is a well-known bakery and cupcake shop that has been serving up sweet treats since 2008. Famous for their scratch-made, fresh baked cupcakes that come in a variety of 15 flavors each day, they are also renowned for their specialty and wedding cakes, earning them the title of best bakery in the city for five years in a row by the St. Augustine Record.

### RAINTREE RESTAURANT

[raintreerestaurant.com](http://raintreerestaurant.com)

Since opening in 1981, Raintree Restaurant continues to be recognized nationally and internationally as one of Florida's top destination restaurants. The menu is a blend of Mediterranean, American, and Asian cuisine and features dishes like seafood thermidor and crisp roast Pekin half duckling.

### SPINSTER ABBOTT'S

[spinsterabbotts.com](http://spinsterabbotts.com)

Spinster Abbott's taproom evokes the ambiance of the past prohibition era that is enhanced by an assortment of vintage art, furniture, and décor creating a cozy setting that transports guests to a bygone era. Combining elements of a bar and a bodega, patrons can unwind while enjoying a selection of local beers, wines, and canned cocktails and then head over to the neighboring market to conveniently shop for locally sourced foods, household basics, coffee, and grab-and-go options.

### SUNDAY

[sundaygatheringtable.com](http://sundaygatheringtable.com)

Known for their housemade sourdough bread, Sunday is a popular restaurant beloved for their

breakfast and lunch offerings. Coffee enthusiasts can enjoy a variety of options, from drip coffee to cappuccinos, before enjoying avocado or mushroom toast or a BLT sandwich, all served on their scrumptious sourdough.

## HISTORIC DOWNTOWN

St. Augustine's historic downtown is located on the Matanzas Bay and encompasses 144 blocks of the city. It features several notable landmarks, including the Plaza de la Constitución and the Cathedral Basilica of St. Augustine, one of the city's oldest churches, as well as Henry Flagler's Gilded Age hotels. Additionally, the district is home to a lively shopping and dining scene, with a range of local boutiques, antique shops, art galleries, and restaurants to explore.



Sunday

### AIA ALE WORKS

[aiaaleworks.com](http://aiaaleworks.com)

AIA Ale Works has an extensive selection of craft beers and cocktails, including their own house-brewed varieties. The dining room offers up-front views of the bay, and their menu consists of a delicious blend of Caribbean, Cuban, and Floridian influences, featuring dishes such as key lime shrimp linguine and shrimp and grits.

### COLLAGE RESTAURANT

[collageaug.com](http://collageaug.com)

Collage Restaurant is an upscale dining establishment known for its artistic and innovative approach to cuisine, combining flavors and textures to create dishes that are as visually stunning as they are delicious. Their dishes, such as the homemade lobster ravioli



or beef tenderloin au poivre, are prepared from scratch, utilizing as much fresh local fish and produce as possible.

### OC WHITE'S RESTAURANT

[ocwhitesrestaurant.com](http://ocwhitesrestaurant.com)

Located right along the beautiful waterfront of the Matanzas Bay, OC White's Restaurant offers a delightful combination of classic American cuisine, stunning views, and a relaxed atmosphere. Housed in a beautifully restored building that dates back to 1790, OC White's is known for its entertaining ghost stories and delectable seafood dishes, including their famous crab cakes and shrimp and grits.

### PEACE PIE

[peacepieworld.com](http://peacepieworld.com)

Peace Pie specializes in creating delicious and inventive ice cream sandwiches inspired by the classic ice cream treat known as the "ice cream pie." Each sandwich consists of two cookies filled with blissful flavors and a touch of nostalgia. From traditional flavors like chocolate, vanilla, and strawberry to unique combinations such as key lime, coconut cream, and peanut butter, Peace Pie offers a wide range of mouthwatering options to satisfy every sweet tooth.

### GAUFRES AND GOODS

[facebook.com/gaufresandgoods](https://facebook.com/gaufresandgoods)

Gaufres and Goods is a charming cafe that features traditional Greek and Polish dishes. True to its name, the quaint restaurant offers homemade sugar waffles, known as gaufres, that can be served plain or with a variety of sweet toppings. In addition to their signature waffles, the menu also features pastries, soups, salads, mussels, spinach pie, and pierogies with an array of sweet and savory filling options.

## LINCOLNVILLE

Lincolnville played a pivotal role in African American history and the civil rights movement. It was settled by newly freed slaves after the Civil War and was the location where Martin Luther King Jr. led many peaceful protests and demonstrations during the civil rights era. Lincolnville has been listed on the National Register of Historic Places since 1991, drawing in visitors to St. Augustine who are interested in exploring the district's history, diversity, and cultural significance.

### LA NOUVELLE

[lanousta.com](http://lanousta.com)

The latest concept by chef Michael Lugo, La Nouvelle is a modern French restaurant housed in a historic building that was once home to Maria Jefferson, niece of President Thomas Jefferson.



Buena Onda

### THE BLUE HEN CAFE

[bluehencafe.com](http://bluehencafe.com)

The Blue Hen Cafe has gained a reputation as a go-to breakfast and lunch destination thanks to its Southern-inspired menu with items like corned beef hash and blue crab quiche, and its charming atmosphere. Surrounded by the rich history and cultural heritage of the area, Blue Hen is near attractions such as the Lincolnville Museum and Cultural Center, allowing visitors to enjoy a tasty meal while immersing themselves in the vibrant history of the area.

## WEST AUGUSTINE

This small rectangular region stretches west from Ponce de Leon Boulevard to I-95 and has welcomed many new businesses and residents in recent years. West Augustine was the African American neighborhood where Zora Neale Hurston once lived and where Florida Memorial College, a historic Black college, was located. Today this fun design district attracts young entrepreneurs and is home to a number of brewpubs, local eateries, and specialty shops.

### BUENA ONDA

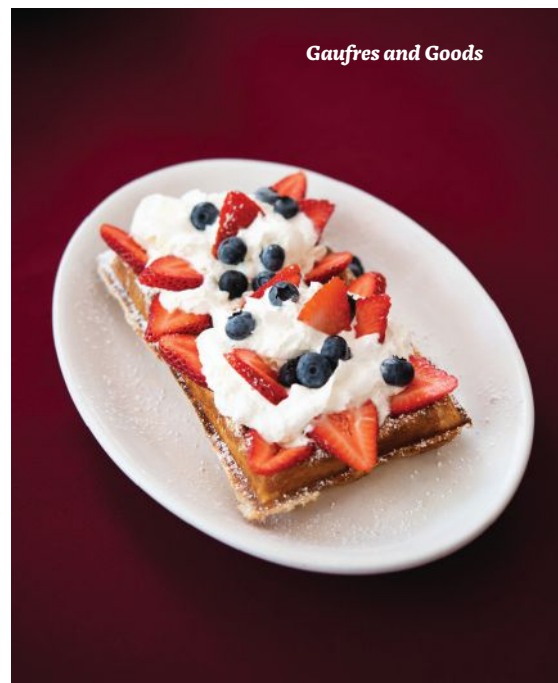
[buenaondastaug.com](http://buenaondastaug.com)

Buena Onda is a family-run cafe whose mission is to provide good food and good vibes. They specialize in scratch-made vegetarian and vegan breakfast and lunch items and also offer espresso drinks, specialty coffee drinks, plant-powered lattes, and housemade drinks like ginger mint lemonade and yerba mate iced tea, as well as beer and wine.

### MUGGSY'S NEIGHBORHOOD BAR

[instagram.com/muggsysbar](https://instagram.com/muggsysbar)

Muggsy's is a throwback bar and lounge known for its nostalgic atmosphere and retro aesthetic. In addition to a wide selection of draft beers, this unassuming bar offers a surprising array of wine varieties and bottled craft beers. The bar also serves pizza and small snacks, and frequently hosts food trucks out front.



Gaufres and Goods





# ON TAP

From relaxing beachfront lounges to storied taverns with a rich history, **St. Johns County** has everything you need for a good drink. With a stunning array of bars, lounges, and breweries to choose from, this region offers countless options for those looking to enjoy cocktails and conversation in a unique and memorable setting.



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## ANCIENT CITY EXPERIENCES

For a memorable mixology adventure, stop in for a drink at the city's oldest bar or spend a day sipping on world-class spirits at one of America's most-visited distilleries.

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### ICE PLANT

Lincolnton

[iceplantbar.com](http://iceplantbar.com)

Ice Plant opened in 2013 in a restored ice factory from the Prohibition era. Specializing in handcrafted cocktails with an emphasis on locally sourced ingredients, this bar and restaurant also boasts an extensive spirits collection, including small-batch and rare whiskeys. From espresso martinis to mint juleps, Ice Plant is the place to go for a taste of history.

### ST. GEORGE TAVERN

St. Augustine Historic District

[stgeorgetavern.com](http://stgeorgetavern.com)

Established in 1941, St. George Tavern is a popular bar that proudly boasts the title of the oldest pub in the oldest city. Situated on St. George Street in the historic downtown area of St. Augustine, St. George's Tavern offers patrons a cozy atmosphere and a friendly environment to enjoy food and drinks and is a local favorite.

### ST. AUGUSTINE DISTILLERY

Lincolnton

[staugustinedistillery.com](http://staugustinedistillery.com)

Housed within a beautifully restored

building from the turn of the century, this distillery offers visitors an educational and inspiring experience featuring handcrafted, award-winning spirits made from local and regional agricultural products. Guests can sign up for a guided tour to learn about the entire process of spirit production, from fermentation to distillation to bottling, and about the different techniques the distillery uses to craft their rum, bourbon whiskey, gin, and vodka. The distillery also offers tastings so visitors can experience the distinct flavors and aromas of each spirit before purchasing their favorites to take home from the retail shop. The St. Augustine Distillery has received numerous accolades and recognition for its commitment to quality and sustainability. It has been named the most-visited craft distillery in America, and its distillery tour has been recognized as the best craft distillery tour in the country by *USA Today* readers.



Ice Plant



Ice Plant



Ice Plant



St. Augustine Distillery





San Sebastian Winery



## VINO DELIGHTS

From its Spanish colonial roots to the present day, the city has embraced the art of winemaking. Whether you're a seasoned wine enthusiast or simply curious about local flavors, St. Augustine invites you to raise a glass and experience the unique wine scene that reflects its heritage and appreciation for the fruit of the vine.

### CASA DE VINO 57

St. Augustine Historic District | [casadevino57.com](http://casadevino57.com)

Casa de Vino is a wine bar and bistro that offers an impressive selection of wines from around the world. Guests can sip on a glass of wine and enjoy live music in the wine bar's lush and secluded courtyard, set in the heart of downtown St. Augustine. Along with their excellent wine selection, Casa de Vino 57 offers a menu of delicious tapas and small plates, including artisanal cheeses, cured meats, and bruschetta.

### CARRERA WINE CELLAR

Uptown St. Augustine | [carrerawinecellar.com](http://carrerawinecellar.com)

Carrera Wine Cellar is a renowned destination for wine enthusiasts. From an extensive selection of products and charcuterie to education classes and a cozy ambiance, Carrera Wine Cellar caters to every wine lover's needs.

### COASTAL WINE MARKET AND TASTING ROOM

Nocatee | [coastalwinemarket.com](http://coastalwinemarket.com)

This Nocatee gem combines a wine market and a tasting room under one roof. Their extensive wine selection showcases both national and international varietals, along with tapas style hot bites such as crab dip and meatballs, perfect for pairing with their wines.

### SAN SEBASTIAN WINERY

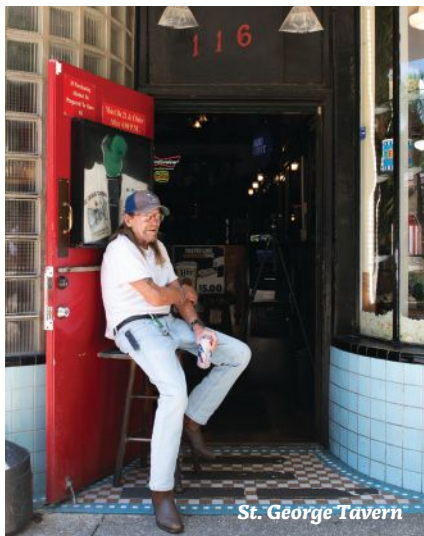
St. Augustine Historic District | [sansebastianwinery.com](http://sansebastianwinery.com)

San Sebastian Winery has been producing exceptional wines since 1996, and their collection includes varietals like muscadine, stover, blanc du bois, and carlos. The winery provides complimentary tours and tastings, and they also have a rooftop bar that offers picturesque views of St. Augustine's historic district, along with light snack offerings.





St. Augustine Distillery



St. George Tavern



Ice Plant

## PINTS IN PARADISE

The beer scene in St. Johns County has been steadily growing and gaining recognition in recent years. The county is home to a variety of breweries that offer a diverse range of craft beers to satisfy all taste preferences. New breweries and taprooms continue to emerge to meet the growing demand for local quality brews in the region.

### OLD COAST ALES

Anastasia Island  
oldcoastales.com

Old Coast Ales is known for its exceptional craft beers, offering a rotating selection of popular favorites like their Coastal Kölsch, Intracoastal IPA, and Coffee Vanilla Porter. The brewery's liquid creations pair perfectly with the tacos offered next door at Osprey.

### DOG ROSE BREWING CO.

Lincolntonville  
dogrosebrewing.com

Located in historic Lincolntonville, Dog Rose Brewing Co. offers a curated selection of handcrafted ales and lagers, such as the

popular Roadside IPA, Lions Head Honey Sour, Palace Pale Ale, and Lincolntonville Lager. The taproom regularly hosts live music and offers snacks to complement the beer-tasting experience.

### ANCIENT CITY BREWING

St. Augustine Historic District  
ancientcitybrewing.com

The beer menu at Ancient City Brewing showcases a variety of styles, including the popular Matanzas River Red Ale, Ponce's Pale Ale, and Galleon's Golden Ale. The brewery uses locally sourced ingredients in their brews, like Florida oranges for their Augustine's Orange

Amber Ale, while the taproom offers a selection of beer-friendly dishes like beer brat sliders and buffalo cauliflower bites.

### BOG BREWING COMPANY

West King | bogbrewing.com

BOG Brewing Company offers a diverse range of outstanding brews, including their fan favorites West King Haze IPA, Smoked Datil Ale, and Cream Ale. Their brews are made with locally sourced ingredients, such as Florida honey and citrus, resulting in unique and flavorful beers that pair well with the array of items served up by food trucks in the parking lot.



St. George Tavern





Forgotten Tonic



Forgotten Tonic



Odd Birds



Odd Birds



Odd Birds



Forgotten Tonic

## COCKTAIL CULTURE

With its prime location near pristine beaches and centuries-old architecture, St. Johns County provides a unique backdrop for enjoying a cocktail. Visitors can sip on refreshing drinks while strolling through the historic district, taking in the sights, and soaking up the city's rich heritage, or enjoy a drink with beautiful beach views and waterfront dining. Many bars in this area craft cocktails inspired by local flavors and ingredients, offering a taste of the region's culinary history.

### FORGOTTEN TONIC

St. Augustine Historic District | [forgottentonic.com](http://forgottentonic.com)

The modern cocktail menu at Forgotten Tonic boasts an array of creative and handcrafted libations. One standout is the Diverse Friends, an adventurous drink that mimics an adult bowl of cereal with clarified milk punch, Fruity Pebble-infused Spanish brandy, and white rum.

### BOAT DRINKS

St. Augustine Historic District | [boatdrinksbar.com](http://boatdrinksbar.com)

The inventive libations at Boat Drinks will transport you to a tropical paradise. Cool off from the Florida heat with a frozen key lime pie daiquiri, or gather your friends to sip on an oversized rum runner, as rum is a Boat Drinks specialty. Order a dozen raw oysters and pair them with the Mega-rita for a frosty escape in a glass.

### TINI MARTINI BAR

St. Augustine Historic District | [tini-martini-bar.com](http://tini-martini-bar.com)

Housed inside the Casablanca Inn, the Tini Martini Bar is the place to enjoy a selection of martinis al fresco as you relax overlooking Matanzas Bay on the veranda, or inside the cozy bar. With more than 40 martinis and signature cocktails on the menu, from lemontinis to margaritas, there is something to please any palate.

### ODD BIRDS

Anastasia Island | [oddbirdsbar.com](http://oddbirdsbar.com)

This cocktail bar and kitchen is a favorite of both locals and visitors. The Latin-fusion menu pairs perfectly with their wide selection of classic and modern cocktails, from pisco sours to grapefruit gin spritzes. Their menu is ever changing so there's always something new to discover at Odd Birds.





# COASTAL BITES

EXPLORING CULINARY  
DELIGHTS ON THE A1A SCENIC  
AND HISTORIC BYWAY



## PERHAPS NO STRETCH OF HIGHWAY REACHES

further into America's history than the A1A Scenic & Historic Coastal Byway. An officially designated American Byway, this 72-mile stretch of road winds along the Atlantic Ocean and through St. Johns County. The scenic roadway holds great historical significance for the region and has played an important role in shaping the area's development and culture.

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The A1A Byway was once a route traveled by Spanish explorers and colonizers in the early 16th century who would land in St. Augustine, then follow the coastal road as they explored and established other settlements along the east coast of Florida. This road acted as a lifeline for trade and communication between these settlements, contributing to the growth of the region.

During the 18th and 19th centuries, the roadway played a crucial role in various military operations, as St. Augustine was a strategic location for several conflicts, including the British occupation during the American Revolution, the First Seminole War, and the Civil War. The A1A Byway provided

transportation routes for soldiers, supplies, and communication, making it an essential element in these military operations.

Today, the A1A Byway bisects the seaside luxury of Ponte Vedra Beach, weaves through America's oldest city, St. Augustine, and ends at the Gamble Rogers Memorial Park on Flagler Beach, serving as the primary connector to state parks, national monuments, stunning beaches, nature trails, and various recreational activities in the region. In 2021, the Coastal Byway was designated as Florida's second All-American Road and has become an iconic symbol of the region, serving as a recognizable landmark for both locals and tourists.







Castillo de San Marcos



# EXPLORE THE NORTH



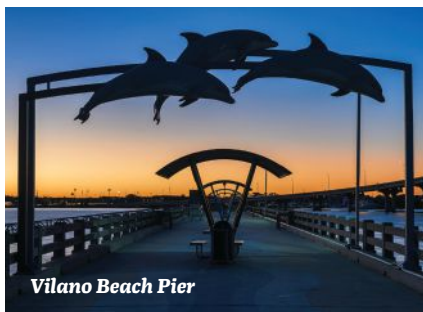
Get ready to embark on an unforgettable gastronomic adventure as you head north along the A1A Scenic Byway, where each twist and turn unveils a new epicurean delight. From hidden gems serving up delectable seafood to charming cafes offering local specialties, this iconic roadway promises an irresistible feast for the senses.





## VILANO BEACH

*With its pristine sandy shores, breathtaking sunsets, and a vibrant community, Vilano Beach is a coastal paradise waiting to be explored. The Vilano Beach Pier is a popular spot for fishing, and its scenic views make it an ideal place for a leisurely stroll and for catching a mesmerizing sunset. After a day of sun and surf, unwind at one of the beach bars and enjoy live music, tropical cocktails, and a laidback beach vibe.*



## BEACHES AT VILANO

[beachesatvilano.com](http://beachesatvilano.com)

Savor mouthwatering dishes such as seafood tacos, succulent grilled shrimp, and indulgent crab cakes, or build your own seafood boil for a customized feast.

Enjoy your meal on the outdoor patio, complete with stunning ocean views, or relax in the cozy indoor dining area.

## CAP'S ON THE WATER

[capsonthewater.com](http://capsonthewater.com)

A one-of-a-kind waterfront dining experience, Cap's on the Water is nestled along the banks of the Intracoastal Waterway, providing guests with panoramic views. Enjoy scratch-made food, handcrafted cocktails, cold beer, and an award-winning wine list with more than 500 selections as you dine on the outdoor deck and listen to live music.

## PESCA

[pescavilano.com](http://pescavilano.com)

Pesca, the latest concept by chef Michael Lugo, is where culinary excellence and a passion for sustainability come together in harmony. In addition to fresh, Latin-inspired seafood dishes, guests can enjoy cocktails and brews on the rooftop bar or grab a coffee or glass of wine in the main floor wine library.

## VILANO MAIN STREET DINER

[vilanomainstreetdiner.com](http://vilanomainstreetdiner.com)

A modern take on the classic Florida diner, Vilano Main Street Diner offers an elevated take on favorite breakfast

and lunch dishes. The menu was built with a farm-to-table approach and features from-scratch recipes using local ingredients, from house-smoked meats to homemade seasonal jams and hot sauces.



## 180 VILANO GRILL & PIZZA

[180vilanogrill.com](http://180vilanogrill.com)

180 Vilano Grill has something to satisfy every craving, from mouthwatering wood-fired pizzas and handcrafted pasta to juicy burgers and fresh salads. The welcoming atmosphere, friendly service, and the option to dine indoors or al fresco make this restaurant a local favorite.









Palm Valley Fish Camp

## PONTE VEDRA AND PALM VALLEY

*Charming communities known for their pristine beaches and upscale amenities, Ponte Vedra and Palm Valley offer a unique blend of history, luxury, and natural beauty. Visitors looking for a relaxing day by the water can take a dip in the ocean at Mickler's Landing, head to Guana Tolomato Matanzas National Estuarine Research Reserve, or indulge in some retail therapy and delectable dining at the upscale Shoppes of Ponte Vedra. With something for everyone, this is the perfect destination for those seeking a refined beachside escape.*

### PALM VALLEY FISH CAMP

[palmvalleyfishcamp.com](http://palmvalleyfishcamp.com)

Known for its waterfront location and laid-back ambiance, Palm Valley Fish Camp is a favorite among locals. Their menu showcases a blend of Southern and coastal cuisine, featuring dishes like fresh fish tacos and succulent shrimp and grits, along with a long list of craft beers and cocktails.

### VALLEY SMOKE RESTAURANT

[valleysmoke.com](http://valleysmoke.com)

With a menu that combines wood-fired steaks, slow-smoked barbecue, and coastal-inspired seafood dishes, Valley Smoke Restaurant presents guests with a unique culinary experience. The vibrant bar and lounge also features a rare selection of bourbon and scotch and an extensive wine list.

### AQUA GRILL

[aquagrill.net](http://aquagrill.net)

Established in 1988, Aqua Grill offers guests a beautiful, contemporary restaurant concept located directly on the lake in the renovated Sawgrass Village shopping center. The multiethnic menu features fresh local ingredients and a wide selection from oysters Rockefeller to pork osso buco.







### 1912 OCEAN BAR & ROOFTOP

[1912oceanbarandrooftop.com](http://1912oceanbarandrooftop.com)

Housed in the Sawgrass Marriott's Cabana Beach Club, Ponte Vedra's first rooftop bar boasts an unmatched airy patio with sweeping views of the Atlantic Ocean. The menu features fresh seafood, small plates, elevated cocktails, and wines, making it the crown jewel of the resort.

### CAFFE ANDIAMO

[caffeandiamo.com](http://caffeandiamo.com)

For more than a decade, Caffe Andiamo has been specializing in food, wine, and an authentic Italian experience straight from Salerno. Guests can indulge in classic dishes such as homemade pasta, wood-fired pizza, and fresh seafood, along with a glass of fine wine to complement the meal.

### RESTAURANT MEDURE

[restaurantmedure.com](http://restaurantmedure.com)

This restaurant epitomizes luxury dining with its first-class service, elegant

ambiance, and exceptional cuisine. Their menu features creatively prepared dishes with global influences, like tempura salmon and crab rolls and their signature meatloaf with shiitake jus, along with impressive cocktails and elevated desserts.

### NONA BLUE MODERN TAVERN

[nonablue.com](http://nonablue.com)

Nona Blue is known for its unique "handwiches," like the Nona Blue Burger with smoked bacon strips and blue cheese. From the menu, which focuses on modern American cuisine, guests can select a variety of dishes, from juicy burgers to fresh salads and seafood specialties.

## I-95 CORRIDOR

*Located just off the Coastal Byway, the I-95 corridor serves as a convenient gateway to explore the area's attractions, including golf resorts, shopping centers, and an abundance of restaurants. As you travel through the area you will pass through Nocatee, an award-*

*winning planned community, and a vibrant golf region that houses World Golf Village.*

### CATULLO'S ITALIAN

[facebook.com/catullositalian](https://facebook.com/catullositalian)

Known for its fresh-from-scratch, innovative cuisine, Catullo's Italian offers a diverse menu that is handcrafted from authentic family recipes. From flavorful appetizers to hearty pasta dishes, this spot has something for everyone.

### EMBER & IRON

[emberandiron.com](http://emberandiron.com)

With a team of skilled chefs at the helm, this restaurant takes pride in crafting extraordinary dishes using seasonal ingredients, expertly prepared over a towering 8-foot oak-burning grill. Signature dishes include the mouthwatering ember-roasted beef short ribs and the delectable cast iron-seared red fish.







**South Kitchen + Spirits**

## **SIMONE'S WOOD-FIRED CRAFT KITCHEN**

*simoneswoodfiredwgv.com*

If you're looking for a dining experience that combines Italian and Mediterranean flavors with wood-fired cooking techniques, Simone's Wood-Fired Craft Kitchen is worth a visit. The wood-fired ovens and grill are a highlight and are used to create their signature pizzas, baked dishes, and grilled items such as steaks and fresh Atlantic seafood.

## **SOUTH KITCHEN + SPIRITS**

*southnocatee.com*

This Southern-inspired restaurant in Nocatee serves up made-from-scratch meals and mouthwatering dishes like crispy fried catfish with grits and collard greens, chicken and dumplings, and freshly baked biscuits. On the weekends, guests can enjoy a down South brunch along with craft cocktails and mimosas.





A scenic coastal road with lush greenery and a palm tree under a blue sky with white clouds.

# SAVOR THE SOUTH

Embark on a mouthwatering journey as you venture south along the breathtaking A1A Scenic Byway from the historic city of St. Augustine. Prepare to tantalize your taste buds with culinary delights, as this picturesque coastal route is adorned with numerous foodie destinations waiting to be explored.





## ANASTASIA ISLAND

*Anastasia Island is a captivating barrier island just south of St. Augustine that's known as the home of the iconic St. Augustine Lighthouse and for having a vibrant culinary and music scene. Here you will also find Anastasia State Park, which ranks sixth on the list of best parks in the United States and offers unparalleled recreational activities. With its beautiful beaches, fascinating landmarks, and an abundance of restaurants and music venues like the St. Augustine Amphitheatre, Anastasia Island offers visitors a wonderful blend of history, nature, and entertainment.*

### O'STEEN'S

[osteensrestaurant.com](http://osteensrestaurant.com)

A beloved local establishment for more than 50 years, O'Steen's boasts the title of St. Augustine's oldest restaurant. Renowned for its fresh seafood and homestyle sides, O'Steen's draws a crowd, with people lining up for hours to try the signature dish, a fried shrimp platter that goes perfectly with their housemade datil pepper hot sauce.

**LOCAL TIP:** If there is a long wait for a table at O'Steen's, put your name on the list and head next door to the Pub on Anastasia. The restau-



rant will call the pub to let you know when your table is ready, so sit back and enjoy a beer in the air-conditioning as you wait.

### BLACKFLY THE RESTAURANT

[blackflytherestaurant.com](http://blackflytherestaurant.com)

Known for its creative menu featuring dishes like authentic Bahamian conch fritters and datil pepper linguica, a Caribbean take on bangers and mash, Blackfly brings together bold flavors and a welcoming atmosphere with its art-lined walls, which makes for an unforgettable dining experience.

### SARBEZ

[facebook.com/theplanetsarbez](https://facebook.com/theplanetsarbez)

Gourmet grilled cheese sandwiches are the specialty at this hip and eclectic bar. With more than 25 draft beers on tap and a room full of retro arcade games, this is the ultimate spot to gather friends and enjoy a fun night out.

### OSPREY TACOS

[ospreytacos.com](http://ospreytacos.com)

This laidback taqueria serves up an array of fresh, made-to-order tacos, bowls, and delicious sides. As a bonus, Osprey is located next







Odd Birds

door to Old Coast Ales. Patrons are able to take their tacos over to the brewery, allowing them to enjoy the best of both worlds.

## THE BEACON

*beaconstaug.com*

With gourmet eats, craft beers, live music, and sports, this coastal gastropub has it all. From the menu to the craft cocktails to the variety of performers who take to the stage in the Listening Room multiple nights a week, it's clear that creativity is the driving force of this venue.



Odd Birds Bar



## ODD BIRDS

*oddbirdsbar.com*

While known for their cocktail creations, the talented chefs at Odd Birds also take pride in their ability to serve up delish meals. The menu features a wide variety of small bites from tostados to chicharrones, as well as classics like tacos, burgers, and steaks.

## CHOP SHOP ARTISAN BUTCHER

*chopshopsta.com*

The skilled butcher team at Chop Shop offers old-fashioned butcher services.



Old Coast Ales



Working with a handpicked selection of the highest-quality farms, the butcher shop offers the most-sought-after premium meats and provisions in the region.

## LLAMA

[llamarestaurant.com](http://llamarestaurant.com)

As you step into this charming and stylish restaurant, prepare to embark on an unforgettable gastronomic adventure. Each dish at Llama is meticulously prepared to capture the essence of South American flavors, and the bar boasts an impressive selection of wines and the distinctive grape brandy pisco.



## ST. AUGUSTINE BEACH

Located just a few miles from the historic downtown area, St. Augustine Beach is a picturesque coastal community that offers visitors a perfect blend of relaxation and outdoor activities. Whether you're strolling along the water's edge, building sandcastles with your family, or dining on fresh seafood at a waterfront restaurant, the beach provides a perfect backdrop for a rejuvenating experience.

## BEACHCOMBER RESTAURANT

[beachcomberstaugustine.com](http://beachcomberstaugustine.com)

Located directly on the beach, Beachcomber Restaurant offers fantastic daily specials along with traditional beach fare. With burgers, tacos, wings and chowders, this restaurant has something for everyone, including a wide selection of draft beers and tropical island drinks.

## MANGO MANGO'S

[mangomangos.com](http://mangomangos.com)

Let Mango Mango's tempt your taste

buds with their tropical-inspired specialties like jerk chicken that's marinated with a blend of spices to give it a flavorful kick, or savor the delicate flavors of fresh seafood marinated in tangy citrus juices and spices.

## LA COCINA

[lacocinarestaurants.com](http://lacocinarestaurants.com)

At La Cocina, guests can expect to enjoy an upscale meal with international flare. Classics like beef short ribs and filet mignon grace the menu along with Latin-inspired seafood cazuela and Asian soba noodles.

## CRESCENT/BUTLER BEACH

Both Crescent and Butler Beach offer a relaxing and scenic environment for visitors to enjoy the beauty of the Atlantic Ocean and the charm of St. Augustine. This enchanting coastal destination offers a blend of natural beauty, serene atmosphere, and growing food scene, creating a paradise for food lovers.

## THE ELKHOUSE EATERY

[elkhouse-eatery.com](http://elkhouse-eatery.com)

Not your typical beach restaurant, the Elkhouse Eatery has a cozy lodge atmosphere that will transport you to a small cabin in the Austrian Alps. The meat-centric menu features bison, wild boar, and elk, of course, along with a wide selection of wine and cocktails.

## VIOLA'S

[violaspasta.com](http://violaspasta.com)

For a taste of authentic Italian cuisine, look no further than Viola's. Everything on the menu, from pizzas and pastas to desserts, is homemade every day, and it all pairs perfectly with selections from the imported Italian wine list. They also have an award-winning olive oil straight from the Italian countryside.

## THE COMMANDER'S SHELLFISH CAMP

[facebook.com/thecommandersshellfishcamp](https://facebook.com/thecommandersshellfishcamp)

With an on-site oyster farm, the Commander's Shellfish Camp offers a unique dining experience that will satisfy any seafood lover's cravings. From juicy crab legs to succulent oysters, every bite is a taste of the ocean's finest.



The Commander's Shellfish Camp



The Commander's Shellfish Camp



The Commander's Shellfish Camp







IMMERSE YOURSELF IN THE RICH HISTORY  
AND FLAVORS OF ST. AUGUSTINE, PONTE VEDRA  
& FLORIDA'S HISTORIC COAST.









# ST. AUGUSTINE, PONTE VEDRA, & FLORIDA'S HISTORIC COAST

*Culture and Culinary Delights  
Around Every Corner*



St. Augustine, Ponte Vedra, & Florida's Historic Coast is the ultimate destination for experiencing a captivating blend of culture and culinary bliss. With its exceptional history stretching back over 450 years, this region has mastered the art of seamlessly merging old-world charm with innovative flavors. It offers a tantalizing mix of unique and mouthwatering cuisines, showcasing a variety of techniques that are sure to ignite the taste buds of every visitor. Here, you can indulge in world-class culinary experiences while uncovering the irresistible allure that attracts visionary chefs and gastronomy experts from around the world to St. Johns County.

*Discover more about this fascinating cultural and culinary haven at [historiccoastculture.com](http://historiccoastculture.com).*



ST. JOHNS  
CULTURAL COUNCIL

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