



Louisville Dining Guide by Neighborhood

“Think James Beard inviting Jim Beam over for dinner.”

Downtown

- [Doc Crow’s](#) – a Southern Smokehouse and Raw Bar located on historic Whiskey Row.
- [Milkwood](#) – Chef Edward Lee’s restaurant on Main Street that merges Southern food with Asian ingredients.
- [Mussel and Burger Bar](#) – Modern twists on American pub grub with vintage-chic décor.
- [Proof on Main](#) – located in the modern art museum, 21c, Proof is committed to local farms and serves contemporary Southern cuisine. High end/modern atmosphere.
- [Sidebar at Whiskey Row](#) – if you’re in the mood for a great burger and some bourbon this is a great choice. Upscale bourbon bar atmosphere.

NULU

- [Against the Grain](#) – a great local brewery located at our minor-league baseball field.
- [Decca](#) – A commitment to locally farmed and small production ingredients is evident in the kitchen, and throughout the bar and wine program.
- [Feast BBQ](#) – Great barbecue and bourbon in a laid back atmosphere. Try the bourbon slushy and the loaded tots!
- [Garage Bar](#) – wood fired pizzas and country ham located in a refurbished auto shop. Hip/casual atmosphere.
- [Harvest](#) – Harvest is farmer owned with a seasonal/regional menu.
- [Mayan Café](#) – traditional Mayan cuisine with local ingredients. Upscale atmosphere.
- [Royals Hot Chicken](#) – Nashville-style hot chicken in a laid-back, counter-serve restaurant.
- [Rye on Market](#) – Great variety of rotating specialty cocktails and small plates.
- [Wiltshire On Market](#) – an intimate restaurant with rotating seasonal menus, beer and wine. Nice, contemporary atmosphere.

Butchertown

- [Butchertown Grocery](#) – Upscale American fare and artisanal cocktails with an upstairs lounge with live music many nights.

Frankfort Avenue/Clifton/Crescent Hill

- [Bistro 1860](#) – French-American fusion cuisine, one-of-a-kind wine bar, cocktails, quaint fireplaces, and exotic Camel Lounge. Most of the menu is available in their trademark *à trois niveaux* style which offers three portion levels.
- [Blue Dog Bakery](#) – Blue Dog provides bread to pretty much all of the best restaurants in town. They also make a fantastic breakfast/brunch with all their fresh baked breads, pastries, pizza dough and red wattle hogs they raise on their farm.
- [Crescent Hill Craft House](#) – stylish, exposed-brick gastropub with Southern comfort food, beer and bourbon.
- [El Mundo](#) – a favorite among local’s. It’s a tiny restaurant with downstairs counter service (and a few tables out front on the sidewalk), upstairs and on the back patio you’ll have a server. Mexican cuisine with locally sourced ingredients.
- [Pat’s Steakhouse](#) – a local institution for over 50 years this old-school steak house serves large, family style sides in a cozy yet upscale atmosphere.
- [Porcini](#) – An elegant yet comfortable spot that serves Italian fare and has an extensive wine list.
- [Red Hog](#) – Sibling to Blue Dog Bakery down the street, Red Hog is Louisville’s newest butcher shop, restaurant and bar. Grab a sandwich from the butcher to go or sit down and try one of their daily special (often big enough to share).
- [Silver Dollar](#) – kind of a Bakersfield honkytonk meets the South. Large portions of Southern favorites and a great bourbon selection.





Germantown

- [Check's Café](#) – a laid back step into the 60's and Louisville's German cultural scene. Traditional and delicious German pub fare.
- [Eiderdown](#) – A German-inspired menu with many vegetarian options and a great neighborhood feel.
- [Hammerheads](#) – A casual beer bar with amazing bar food – like soft shell crab tacos, lamb ribs, elk burgers, etc.
- [Monnik Beer Co.](#) – a new brewery with a trendy dining room and great back patio. Elevated American fare, cocktails and beer.
- [The Post](#) – NY style pizza in Louisville's Germantown neighborhood with a fun bar atmosphere.

The Highlands

- [Gralehaus](#) – A design-forward casual restaurant that is Louisville's first "beer & breakfast." Gralehaus serves delicious breakfast and lunch with things like "haus" sodas, Berliner Weisse mimosas, biscuits with duck sausage gravy. They also have a fridge full of unique beers that you can take home. They share ownership and property with the [Holy Gale](#), a beer bar in an old church that serves upscale pub grub with the "gralegarten" in between the two buildings.
- [Jack Fry's](#) – a Louisville institution, Jack Fry's feels like Derby somehow. It's white tablecloth, live jazz, equine light fixtures, old black and white photos and the food is Southern with a French attitude.
- [Lilly's](#) – a refined Kentucky Bistro in the Highlands neighborhood. Chef Kathy Cary is beloved in Louisville and she has been doing farm-to-table cuisine since the 80s.
- [Seviche](#) – Chef Anthony Lamas never disappoints with his upscale Nuevo Latino cuisine at Seviche.

Old Louisville

- [610 Magnolia](#) – Chef Edward Lee's restaurant located in the heart of Old Louisville, where the menu is a modern approach to the Southern Table. Reservations are required.
- [Buck's Restaurant](#) – A high-end eclectic restaurant that always has displays of flowers and live piano music. Definitely worth a visit.

And some libation hot spots...

- [Apocalypse Brew Works](#) – think a parking lot, lots of picnic tables, food trucks, and a hole-in-the-wall brewery with local beers on tap. Great if it's a nice day out!
- [Lola](#) – above Butchertown grocery, this is Louisville's newest "speakeasy" bar. They have bar bites which I believe includes some street-style hot dogs. Great cocktails and usually has live music.
- [Louis's the Ton](#) – A laid back, open neighborhood bar in the Frankfort Ave area. Pair a cocktail here with a beer at Sergio's World of Beers next door and you'll be a happy camper.
- [Mr. Lee's](#) – a brand new upscale intimate cocktail lounge in the Germantown neighborhood.
- [Sergio's World of Beers](#) – a local favorite and regionally-visited world beer mecca. Think a small, hole-in-the-wall bar with flags draping the walls. Beers available on tap or to-go, representing the most unique, creative brews around the world. The owner has visited about 117 countries and takes trips constantly around the world to explore the famous brew sites. They have normal bar food, but the massive drink selection is definitely worth the trip. Cash only.

