



ltucson.com). Tucson is also town, thanks in part to the University of Arizona, with toast Co. (exocoffee.com; don't dulce latte) and Presta (presta which makes the most refreshing in the city.

u can't eat a single tortilla ever ate of Tucson restaurants of- eve: spicy and garlicky hand- at Noodleholics (noodleholics hanging loaves at Barrio Bread om), ambitious baked goods Market & Restaurant (5points pillowy pizzas and market n Anello (anello.space), and chocolates made with local in- Monsoon Chocolate (monsoon Maybe pack an extra suitcase: read, and chocolate all travel

—KHUSHBU SHAH

CLOCKWISE FROM ABOVE: Presta is a fixture in Tucson's caffeine scene; the mighty loaded Sonoran dog at BK Tacos gives Chicago dogs a run for their money; Sand-Reckoner Vineyards cellars its wines in the basement of the new Citizen Hotel; jewel-like chocolate truffles from Monsoon Chocolate make the perfect souvenir.

Small Cities WITH BIG FOOD SCENES



Cocktails at The Anchorage

GREENVILLE, South Carolina



Once a sleepy mill town, today Greenville hums with culinary energy. Thanks to the nearby headquarters of BMW and Michelin stimulating the local economy and attracting a culturally diverse workforce, restaurant menus are inventive and constantly evolving. Have dinner at **The Anchorage** (the anchoragerestaurant.com), where returning local chef Greg McPhee (formerly of Husk in Charleston) and his team reinvent the menu every 10 days, or hit up **Camp** (campgvl.com) for an eclectic, global roster of shareable small plates. For a more casual vibe, at **The Commons** food hall (commons gvl.com), there's **GB&D**, where chef Alex George and his crew not only sling "a ridiculous number" of the most golden brown and delicious cheeseburgers (hence the name), but they also join forces to dial up the ever-changing dinner and cocktail menu. The next day, swing by **Methodical Coffee** in the same hall for coffee with a master's degree, grab street tacos and chorizo smashburgers at **Comal 864** (comal864.com), drink craft Belgian beer underground at **The Trappe Door** (trappedoor.com), and then perk up at **Society Sandwich Bar & Social Club** (societygvl.com) with the Post Balone, starring fried bologna and a drippy fried egg. Grab a loaf of salt-studded stecca bread at **Swamp Rabbit Cafe & Grocery** (swamprabbitcafe.com), rent a bike, and pedal the Swamp Rabbit Trail out to Travelers Rest for a late breakfast of crêpes at **Tandem** (tandemcc.com) or an early dinner at the **Topsoil Kitchen & Market** (topsoilrestaurant.com), helmed by 2020 James Beard Awards semifinalist Adam Cooke. —JOSH MILLER

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