

"Best Local Cuisine in Louisville"

Created by: Cityseeker

📍 14 Locations Bookmarked



📷 by Southern Foodways Alliance ©

The Oakroom

"Taste & Tradition"

Winner of the coveted AAA five-diamond award, the Seelbach Hilton's Oakroom provides its guests the same service F. Scott Fitzgerald and John F. Kennedy enjoyed during their visits. The menu draws its inspiration from the local traditions of Kentucky and it aims to preserve the native dishes unique to this region. The restaurant highlights entrees that have Kentucky bourbon, local foie gras, Denham Farm's mountain ham and other seasonal delights. Of course, the bar has an extensive selection of classic bourbon labels as well as more unknown 'small batch' ones.



☎ +1 502 807 3463

🌐 www.theoakroomlouisville.com/

✉ theoakroom@interstatehotels.com

📍 500 South 4th Avenue, Louisville KY

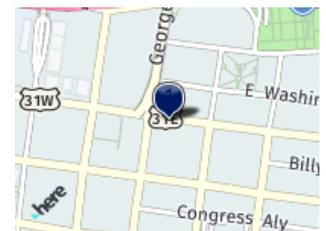


📷 by Public Domain ©

Manny & Merle On Whiskey Row

"Manny & Merle Magnificence"

Manny & Merle's fuses a touch of the Old West in the kitchen (with tacos, guacamole and flat-iron steak as quintessential examples) alongside strong select bourbons you could only find in a Kentucky bar. This honky-tonk spot has everything, from amazing Southwestern-inspired food to live bands and even a nice selection of tequilas. Throughout the week, the bar/restaurant hosts live music and though many of the bands are local, on occasion a national or international star will make his/her appearance.



☎ +1 502 290 8888

🌐 mannyandmerle.com/

✉ mannyandmerle@gmail.com

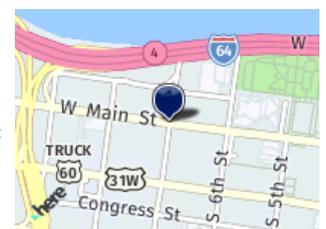
📍 122 West Main Street, Louisville KY



Proof on Main

"Innovation at 21c"

Located in the heart of downtown Louisville on the ground floor of the 21c Museum Hotel, Proof on Main has captured the hearts, minds and palates of diners throughout the city. Inside the blend is modern and chic, but upon first glance it looks like an ersatz safari scene, with large sculpted faux animals such as tigers and zebras on the walls. The white tablecloths and elegant, light wooden fixtures and chairs only add to the eclectic mix. The food is just as varied, and though most would classify it as New American, the kitchen tries to transcend any compartmentalization or label. And with dishes such as diver scallops on rice grits or traditional Italian campanelle made with local lamb, it's easy to understand why.



☎ +1 502 217 6360

🌐 www.proofonmain.com

✉ rcutler@proofonmain.com

📍 702 West Main Street, Louisville KY

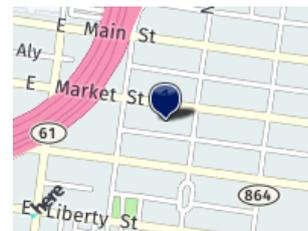


by Public Domain

Harvest

"Harvesting Kentucky"

Harvest prides itself on its farm-to-fork ingredients and they purport obtaining at least 80% from within a 100-mile radius. But it's not just the food that's local because the decor incorporates reclaimed materials from all over the city as well. The menus change regularly, but you can almost always find the hugely popular buttermilk fried chicken with peppercorn gravy and bread pudding. Definitely a top-notch choice in the entire state of Kentucky.



+1 502 384 9090

www.harvestlouisville.com info@harvestlouisville.com

624 East Market Street, Louisville KY

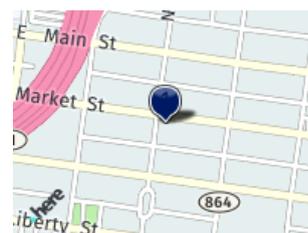


by Marler

Garage Bar

"Chill & Unwind"

Housed in a former garage, The Garage Bar is one of the most popular eateries and bars in the NuLu neighborhood or East Market District of Louisville. The place is always thumping with excitement and the two crashed cars at the entrance is a cool, gimmick that belies what the bar is all about. Their wood-fired oven pizzas are phenomenal and every single one of them uses local, farm fresh ingredients. Just check the menu, it has the local farmers and purveyors listed behind the products in your dish.



+1 502 749 7100

www.garageonmarket.com/ mbreier@garageonmarket.com

700 East Market Street, East Market District, Louisville KY



by Edsel L

Decca

"True Local"

Louisville isn't synonymous with culinary capitals around the country like New York, Chicago, Los Angeles or San Francisco, yet this town can hold its own when it comes to innovative, cutting-edge restaurants. And though Decca may be housed in an old building from 1870, it uses fresh, farm-to-table goods like duck liver terrine or free-range chicken. Other highlights include live music in a limestone cellar, an outdoor courtyard and an excellent wine list. Overall, a nice addition to 'New Louisville' or known more affectionately (or not) as NuLu in the East Market District of Louisville.



+1 502 749 8128

deccarestaurant.com/ inquire@deccarestaurant.com

812 East Market Street, Louisville KY



by Zac Bowling

Mayan Cafe

"Farm-to-Table Mayan Dining"

Mayan Cafe, as its name suggests, reflects the culinary heritage of the Mayan culture. Chef Bruce Ucan, with Mayan Indian roots himself, showcases a unique style of cooking backed by the ethos of sustainability. This downtown restaurant in the East Market Gallery District offers authentic dishes prepared with farm-to-fork, locavore ingredients. Some of the specialties include Sikil Pak (pumpkin seed dip) and the Yucatec Salbutes which are tiny corn tortillas topped with turkey, chicken, pork, shredded cabbage and/or other various eclectic toppings.



+15025660651

themayancafe.com/ anne@themayancafe.com

813 East Market Street, Louisville KY

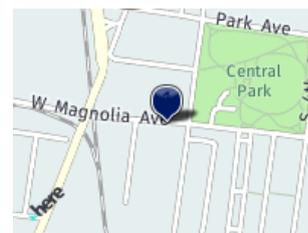


by Robert-Owen-Wahl ©

610 Magnolia

"Southern Master: Edward Lee"

Being inspired by the location of his restaurant in Old Louisville and the bounty of farm raised foodstuffs in the Kentucky region, chef/owner Edward Lee knows his way around the Southern kitchen. Here at 610 Magnolia, he serves Southern dishes that often defy even that particular description. Each dish has complex, yet familiar flavors and almost all of the items and produce come from within the state or from nearby Indiana. Since the menu changes often due to Ed's constant adherence to seasonal products, there is always something new and fresh on the menu.



+1 502 636 0783 (Reservations)

610magnolia.com/

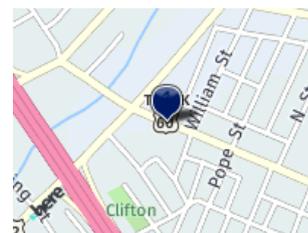
610 West Magnolia Avenue, Louisville KY



North End Cafe

"Fresh & Seasonal"

Once upon a time, Americans ate exclusively food that was seasonal and local, for there were no interstate trucking to ferry tomatoes around in the dead of winter. Therefore, traditional American home cooking was just naturally health conscious and sustainable. Somewhere along the way, however, "home cooking" came to mean processed this and high-fructose that -- and canned everything. North End Cafe signals a return to the old days. Hearty comfort food (from biscuits and gravy to scallops and grits), prepared with an eye toward healthfulness and environmental responsibility. The place definitely has at least one foot in the present, with its full bar and lounge and a number of international influences on the menu.



+1 502 896 8770

www.northendcafe.com

1722 Frankfort Avenue, Louisville KY



by Resy

The Silver Dollar

"Drink Up"

Located on Frankfort Avenue, the Silver Dollar is a bar that probably serves the most diverse range of whiskeys in town. The bar is also known for their bourbon-heavy drinks as well as their delectable southern fare. The staff is friendly and attentive to your needs, and the retro ambiance transports you to the early 1950s. Behind the bar, there lies a virtually unending list of bourbon varieties that are used to keep the bar well-stocked with its most popular element. The kitchen serves comfort food like fried dill pickles, barbecue pork sandwiches, double cheeseburgers, and fried oysters.



+15022599540

whiskeybythedrink.com/

1761 Frankfort Avenue, Louisville KY

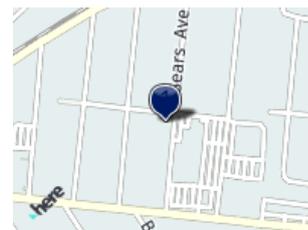


by John Benson ©

Equus and Jack's Lounge

"Bluegrass Bistro"

Equus & Jack's Lounge is located east of downtown in the neighborhood of St. Matthews and it serves an amalgam of upscale pub-grub. Where else will you find tater-tots made with a truffle aioli alongside Maple Leaf Farms duck breast? The menu is customized for casual dining and it features food as diverse as fried calamari and osso bucco to pot roast and diver scallops. It also changes often as they only use fresh, seasonal produce in the kitchen.



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