

NORTH DAKOTA GOOD EATS



North Dakota leaves no point on the culinary spectrum untouched. Foodies will find award-winning modern cuisine, family-owned spots serving comfort food classics and plenty of stops to satisfy the sweet tooth. Across North Dakota sample authentic German and Norwegian dishes, unique and local fare, and refined farm-to-table goodies – just remember to leave room for dessert.

FINE DINING

Mezzaluna in downtown Fargo offers locally sourced ingredients as the backbone of its sophisticated food and fancy cocktails. Porter Creek in Fargo features a fresh contemporary American menu with California-Mediterranean influences. In Bismarck, Peacock Alley occupies the ground floor of the former Patterson Hotel offering historical ambiance and today's taste with yesterday's traditions. Pirogue Grill is named after the type of boats Lewis and Clark used to traverse the Missouri River. Diners are treated to feasts of local specialties like walleye, bison and the famous rhubarbtini. Bison also is featured on the menu at 10 North Main in Minot. Hand-cut steaks are featured at Sky's and regionally-raised steaks are featured at Harry's Steakhouse, both in Grand Forks. In the "old west" town of Medora, Theodore's Dining Room puts a modern spin on traditional cuisine of the wild West.

FARM TO TABLE

North Dakota leads the nation in many crops and several restaraunts around the state take advantage of the abundance. Terra Nomad in downtown Bismarck provides a holistic experience through ambience, food, and coffee. Farmtastic Heritage Foods Hub is a family operated restaurant and European pastry shop in Anamoose. Butterhorn offers upscale midwestern dishes with French and Italian influences in



NORTH DAKOTA GOOD EATS

downtown Bismarck. And, Rosewild in Fargo elevates traditional rustic Plains preparations using rural Nordic techniques.

LOCAL FARE

Charlie's Main Street Cafe is a go-to place for comfort food in Minot. Its hot beef sandwich was voted best in North Dakota. The Ranch Steakhouse in Devils Lake offers the level of honest hospitality for which Midwesterners are known for worldwide. When in Medora, check the Cowboy Cafe or Farmhouse Cafe for a fantastic breakfast or head to the Pitchfork Steak Fondue for a western style meal with a view before heading over to the Medora Musical.

BY THE SLICE

There's no shortage of one-of-a-kind pizza places here. If you like your pie with a bird's-eye view, try the rooftop dining at Rhombus Guys in Fargo and Grand Forks, while Fireflour Pizza in Bismarck serves up Neapolitan-style pizzas and craft brews. Or try the prairie homemade, wood-fired pizzas at Blackbird Woodfire in Fargo, crafted with flour milled from North Dakota wheat.

UPTOWN FUNK

If you like your tacos with a helping of 80s album rock, you can find it at Vinyl Taco in Fargo and Grand Forks. Like your beer in a boot and sausage in a bun? Würst Bier Hall in Fargo is worth a visit. The Red Pepper in Grand Forks and Fargo are famous for their Grinders. In Minot, check out the Starving Rooster, for tasty pub grub along with a wide range of beers, wines, and other bar delights.

CUP O' JOE ... AND MORE

At Door 204 in Watford City, get your coffee with a side of local art. Urban Stampede in Grand Forks has coffee and perfect pastries. Babb's Coffee House in Jamestown offers a Seattle flair and

Twenty Below Coffee in Fargo ranks as the top coffee shop in North Dakota by the Food Network. Can't get enough of a coffee fix? The Coffee Cruise is the perfect road trip featuring unique coffee shoppes along the Old Red Old Ten Scenic Byway, from Mandan to Dickinson.

SWEET TOOTH

Potato chips and chocolate can go together like chocolate and peanut butter, if you get the drift. Widman's Candy in Grand Forks and Fargo has mastered the blend of salty, crunchy and sweet with Chippers. In Bottineau, Pride Dairy churns out unique flavors of ice cream, including Thomas Jefferson's vanilla. Lund's Landing near Ray has homemade juneberry pie. Nichole's Fine Pastry in Fargo is a top-line bakery. And, the last known Whirl-A-Whip machine at Dakota Drug in Stanley mixes up ice cream treats filled with delicious goodies.

CULTURAL CUISINE

The diverse cultural makeup of North Dakota has created a melting pot of tasty dishes that are yours to enjoy. The Norsk Hostfest in Minot is the largest Scandinavian festival outside of Scandinavia. You'll find Danish Aebelskivers, Swedish meatballs and Norwegian lutefisk, plus lefse, Royal Danish pastry, rommegrot and Icelandic ponnukokur or rice pudding. The Ukrainian Cultural Institue in Dickinson serves up pyrohy, a tender noodle dough stuffed with potato, cottage cheese or sauerkraut. Looking for something with a Native American influence, check out the MHA Interpretive Center in New Town or Frybread Mama's in Bismarck.

For more suggestions, visit the culinary trail page at www.NDtourism.com.

