





Bravas Bar de Tapas



Dry Creek General Store



Madrona Manor



You can't really help but eat (and drink) locally in Healdsburg: The area is home to more than 100 wineries and tasting rooms, plus about 250 farms that supply some of California's best produce to nearby restaurants. If you stay any longer than a day, you might want to move here.

Shed (25 North St.) is a café by day—serving kombucha on tap and a farmers' hangout by night. Locals also love Bravas Bar de Tapas (420 Center St.) for small plates and California specialties, like Monterey calamari.

Rent a bike at **Spoke Folk Cyclery** (201 Center St.) and take a selfguided tour through Healdsburg's farms and vineyards. Plan a stop for food at **Dry Creek General Store** (3495 Dry Creek Rd.) and have a picnic right on the grounds.

STAY

Take a walk through the gardens at Madrona Manor (1001 Westside Rd.). It's where the innkeepers grow their produce, and you can grab a taste of whatever's ready for picking.





On the Road









You can thank The Hunger Games for Asheville's recent popularity: The first movie was shot here and in the nearby Blue Ridge Mountains in 2011, and fans have been flocking to the cast's favorite haunts ever since.

M EAT

Josh Hutcherson and Woody Harrelson used to hit **Early Girl** Eatery (8 Wall St.) for breakfast (Josh liked the biscuits with herb cream gravy). Barbecue spot 12 Bones Smokehouse (5 Riverside Dr.) in the River Arts District draws its share of VIPs, too: President Obama has been by twice.

ORINK

Asheville has the most breweries per capita in the U.S. Grab a pint at local favorite **Thirsty Monk** (92 Patton Ave.) or at **Wicked Weed Brewing** (91 Biltmore Ave.), where the home brew is stored in wooden barrels.

🎁 STAY

One night at **The Inn on Biltmore** Estate (1 Lodge St.) is worth the splurge (rooms start at \$475): It's the only lodging available on George Vanderbilt's 8,000-acre estate.





On the Road





Moon in the Pond Farmers' Market



Shops on Main Street



SoCo Creamery



Parts of Great Barrington seem frozen in time, in the best way. You'll still find a thriving Main Street, and the region has its own currency, BerkShares, which you can use in local shops. The location in the picturesque Berkshire Mountains, just a couple hours from Boston and Providence, makes this a perfect New England summer stop.

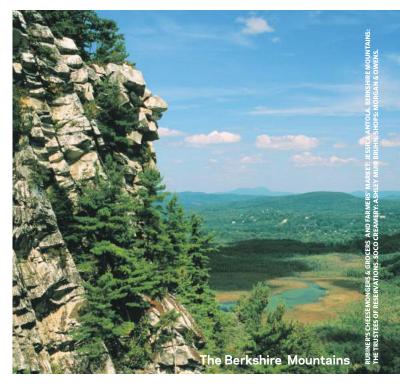
Ask for a seat in back at Allium (42/44 Railroad St.). You'll be able to peek into the kitchen, where Meryl Streep's former chef is at work. Then hit **SoCo Creamery** (5 Railroad St.) for a scoop of two top-sellers: mango sorbet and espresso cookie.

Show up on a Friday at Rubiner's Cheesemongers & Grocers (264 Main St.) and you'll find the Moon in the Pond Farmers' Market, plus 150 cheeses inside.

STAY

Breakfast is the best part of a stay at **The Inn at Sweet Water Farm** (1 Prospect Lake Rd.). The cook fries eggs from the inn's own chicken coop.







Traverse City has become a trendy destination lately, but the area (and its 180 miles of Lake Michigan coast) has drawn big names for ages, including Al Capone and Ernest Hemingway back in the day. Madonna's family has owned Ciccone Vineyard & Winery for 20 years, and Mario Batali returns every summer. You might catch him at the National Cherry Festival in July.

🎁 EAT

Sample the best sandwiches in town at **Pleasanton Bakery** (811 Cottage View Dr.) and Frenchies Famous (619 Randolph St.). Make a reservation at **The** Cooks' House (115 Wellington St.): The farm-to-table spot seats just 28.

SHOP

Take home some local cherries: **American Spoon Foods** (230 East Front St.) sells them in all forms.

🎁 STAY

The Beach Haus Resort (1489 US 31 North) sits on 200 feet of private beach, and the staff sets up lawn games every day.



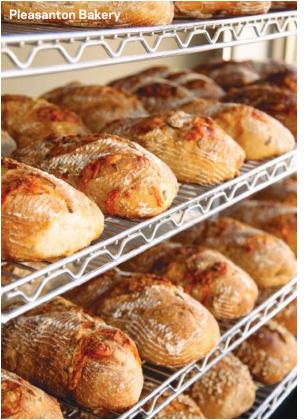
American Spoon Foods



The Cooks' House



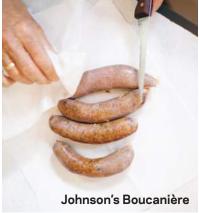
















Lafayette sits in an area called Acadiana, but it's best known as Cajun Country. Locals say they cook country-style, unlike the big-city Creole cooking in New Orleans. Boudin, a white pork sausage, is on almost every menu, along with traditional dishes like jambalaya and gumbo, minus the tomatoes (that's more of a Creole thing).

T EAT

The French Press (214 East Vermilion St.) serves twists on Southern classics, like eggs Benedict topped with gumbo. And Johnson's Boucanière (1111 St. John St.) is the place for boudin; it sells 300 pounds every week.

DANCE

If you're not eating, you should be dancing: Local musicians and Grammy nominees play at **Blue Moon** Saloon (215 East Convent St.).

🎁 STAY

Two former mayors have owned the historic **Bois des Chênes** inn (338 North Sterling St.). The rooms are filled with antiques, and a stay includes a big country breakfast.

