

MANGIA QUI mangiaqui.com | 717-233-7358
272 North St., Harrisburg

SPAGHETTI ALL'UBRIACO

"drunken spaghetti" cooked in red wine, bresaola, Tenuta di Barolo cheese, chile flake, porcini mushrooms, seasoned ricotta. \$25



SUBA subahbg.com | 717-233-7358
272 North St., Harrisburg

MARLOWE'S MUSE

Botanist gin, fennel infused Dolin dry vermouth, citrus and strawberries. \$11



RUBICON rubiconhbg.com | 717-317-9027
270 North St., Harrisburg

THE CHAMEI

Deep Eddy lemon vodka, Asian pear matcha tea, champagne and a float of hibiscus. \$10



THE BURG

focus

MIDSTATE TABLE

Central PA boasts countless strengths that contribute to our high quality of life: outdoor activities, a diverse economy, a terrific location, a stunning river, a growing arts scene. The quality of food, however, may be first among equals. Circled by farmland, the Harrisburg area offers an incredibly vibrant and diverse food and restaurant scene, one that gets better with each year. We're delighted to share a small part of that culture in this issue. In so doing, we tip our hats to the restaurateurs, chefs, farmers, retailers, servers and all others who have made Harrisburg such a focal point for dining and all-things food. Cheers!

Photos by Waxman Photography.

P.36
A PLACE
AT THE TABLE

P.40
COOKING
WITH QUI

P.42
ABROAD,
AT HOME

P.44
BEST OF
THE BREWS

P.46
BEER PIONEER

CAFE FRESCO – CENTER CITY

MARINATED FILET MIGNON

Roasted garlic red skinned smashed potatoes, herb demi glacé, wasabi creme fraiche. \$36

cafefresco.com | 717-236-2599 | 215 N 2nd St., Harrisburg



home231.com | 717-232-4663
231 North St., Harrisburg

HOME 231

PAN SEARED BARRAMUNDI
Bok Choy, Wild Mushrooms, Smoked
Fingerlings, Lemon Herb Brodo, Red Pepper
Mostarda \$28

NOTE. BISTRO & WINE BAR

BLACK PEARL SALMON W/ BLACK RICE RISOTTO
Seared black pearl salmon, black 'forbidden' rice risotto, cucumber
salad with sorrel vinaigrette, pine nut & strawberry soffritto,
crème fraiche. \$27

notewinebar.com | 717-412-7415 | 1530 N 2nd St., Harrisburg



VRAI

CHICKEN AL LIMONE

Free range chicken over house made organic pasta with seasonal vegetables and lemon caper sauce. \$24

vrairestaurant.com | 717-412-0067 | 1015 Market St., Lemoyne



Millworksharrisburg.com
340 Verbeke St., Harrisburg
717-695-4888

THE MILLWORKS

(Clockwise from the left)
Rye Whiskey Barrel Aged Imperial Stout,
\$6 glass. \$11 crowler. \$20 growler.
Saison, \$5 pint. \$7.50 crowler. \$12 growler.
Homestead Lager, \$5 pint. \$7.50 crowler. \$12 growler.

BRICCO

GRILLED TUNA

Pinot noir beet puree, grilled ramps, asparagus and roasted local potatoes. \$30

briccopa.com | 717-724-0222 | 31 S 3rd St., Harrisburg

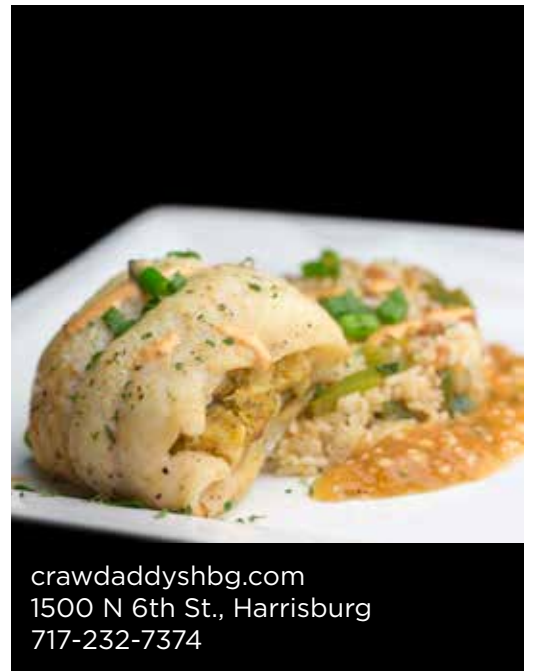


CORK & FORK

SPAGHETTI SQUASH

shaved carrots, zucchini, fresh aromatic herbs, crushed tomatoes, pecorino \$11

corkandfork.us | 717-234-8100 | 200 State St., Harrisburg



crawdaddyshbg.com
1500 N 6th St., Harrisburg
717-232-7374

CRAWDADDY'S

CRAWDADDY'S STUFFED CATFISH

Boiled catfish wrapped around lump crab meat over dirty rice with a cajun lemon butter sauce served with a garden salad. \$20.95



garlicpoet.com | 717-774-5435 | 148 Sheraton Dr., New Cumberland

THE GARLIC POET RESTAURANT & BAR

POET HOUSE RAMEN: kaffir lime and ginger duck broth, house kimchi, aquaponic culantro and basil, charred leek ash, purple carrot powder, sous-vide Silver Valley Farm goose egg, sweet corn, pea tendrils, chili ponzu, served under green tea smoke \$15