



Durham transformed tobacco warehouses into MICHELIN-recognized kitchens and centers of innovation. Mid-sized and Southern with cosmopolitan bite – cool, cultured, gritty – and we’re just getting started. **There’s a story here you haven’t told yet.**

We are “the Tastiest Town in the South,” per **Southern Living**, the “Foodie Capital of the South,” as told by the **New York Post** and “One of the country’s most vibrant – and most walkable – dining, drinking, and shopping destinations,” per **Bon Appétit**. After one bite, you’ll see why.

One of America's Next
Great Food Cities
Food & Wine

One of the most underrated
destinations in the U.S
CNN Travel

One of the Best Places to
Live in the U.S
Livability

#1 America’s Leading
Creative Class Metro
The Atlantic

#2 Most Educated
City in the US
WalletHub

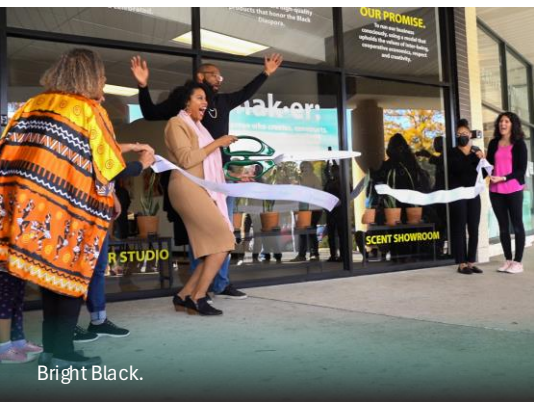
Durham’s History

The red brick warehouses and rustic tobacco factories that once housed the world’s largest tobacco company now form the **historic American Tobacco Campus**, creating a live-work-play destination brimming with energy and entertainment. Head to campus for **Boricua Soul**, serving Puerto Rican soul food, **The Waiting Room**, offering handcrafted cocktails, **Seraphine**, serving elevated Southern cuisine and **Ekhaya**, where you can enjoy Bantu tapas influenced by Chef Zweli’s upbringing in Zimbabwe and East Africa. Other architectural landmarks have been repurposed downtown, such as the eclectic **Brightleaf District** and the Liberty Warehouse that now houses the **Durham Food Hall**.

Durham is the only county in North Carolina with three state historic sites. **The Duke Homestead State Historic Site**, home of the self-made tobacco tycoon Washington Duke, features a restored mid-1800s home, tobacco barns, an original tobacco factory, and a museum. **Historic Stagville**, one of the largest plantations in the South, is now dedicated to the preservation and study of the lives and cultures of the enslaved people who lived there with tours available daily. **Bennett Place** provides a look back in time at restored historic structures and living history events at the site of the largest troop surrender and effective end of the Civil War.

Signature Stays

Stay in style at one of downtown's three boutique hotels or at our sprawling, historic golf resort. In downtown, find **Unscripted Durham**, a renovated mid-century motor lodge with pool deck, bar and ground-floor taproom. Across the street, **The Durham** is an independent hotel inhabiting a resurrected mid-century Home Savings Bank building. The hotel has breathtaking rooftop views and is a cultural hub for our vibrant downtown community. And **21c Museum Hotel** has restored the historic Hill Building into a boutique hotel featuring restaurant and lounge, **Counting House** and a 24/7 museum with curated exhibits of contemporary art. Near Duke University you’ll find two AAA Four Diamond properties: **Washington Duke Inn & Golf Club** with elegant lodging, dining and a championship golf course and **JB Duke Hotel**.



Black-Owned Businesses

Since the post-Civil War development of Black Wall Street and Hayti (residential and business districts that received national acclaim) Durham’s Black community is and has been undeniable in its impact. Today, Durham is home to **300+ Black-owned businesses**, ranging from Beyoncé-endorsed and women-led **Bright Black**, to the James Beard Award-winning **Saltbox Seafood Joint**. Stay at **Morehead Bed & Breakfast** and explore **The Pauli Murray Center for History & Social Justice** nearby. Or find yourself at **NorthStar Church of the Arts**, where spirituality and the arts commingle. Visitors can find more inspiration in our **African American Heritage Guide**.



Nanas



Little Bull



Ekhaya



Ment Beverage Co.

Durham Has Earned its Reputation on the International Culinary Map

The MICHELIN Guide has confirmed what locals already knew: the American South belongs on the global culinary map—and Durham is among the Southern cities included, with four MICHELIN-recognized restaurants. But the award-winning food scene doesn't stop there. From fresh North Carolina seafood fried to perfection by James Beard finalist Chef Ricky at **Saltbox Seafood Joint** to Southern classics like whole hog barbecue at **Picnic**, Durham delivers.

Standout destinations also include **M Sushi** for ambitious omakase from Chef Mike Lee and **M Tempura**, one of only a handful of true tempura restaurants on the East Coast, led by Top Chef finalist Savannah Miller. For bold Indian flavors, James Beard-nominated Chef Preeti Waas brings family recipes and regional dishes to life at **Cheeni**.

Don't miss other acclaimed spots from James Beard-nominated chefs Matt Kelly and Oscar Diaz. Kelly shines with Italian specialties and homemade pasta at **Mothers & Sons** and experiments with Southern-inspired tapas at **Mateo Bar de Tapas**. Diaz draws inspiration from Tulum at **Aaktun** while highlighting classic Mexican cuisine at **Tataco**.

Brewed, Distilled, Roasted, Fermented, Shaken & Stirred

Durham's craft beverage scene is thriving. Award-winning **Fullsteam Brewery** helped spark North Carolina's beer renaissance through Pop the Cap, a grassroots movement that helped legalize higher ABV in N.C. Now celebrating 15 years, Fullsteam is moving its flagship location to the historic American Tobacco Campus. Nearby, **Ponysaurus Brewing**, **Hi-Wire Brewing** at Golden Belt, and **Bull City Ciderworks** add to the lineup with inventive beers and locally sourced ciders.

Durham also boasts standout distilleries: **Mystic Farm & Distillery**, the world's largest solar-powered bourbon distillery; **Durham Distillery**, the nation's top craft gin producer; and **Liberty & Plenty**, offering award-winning bourbon, whiskey, rum, and vodka. **Honeygirl Meadery**, the Triangle's first meadery, recently launched **Ment Beverage Co.**, serving creative mead cocktails, cider and the first ever **Durham-made sake**.

For cocktails, **Kingfisher** — named a 2023 James Beard Awards semifinalist — sets the bar high with its ground-to-glass cocktails, while **Alley Twenty Six** crafts a nationally distributed tonic syrup, using cinchona tree bark, lemongrass, limes, and sugar. Plus, intimate Bollywood-style speakeasy **The Bar Beej** revolutionizes cocktails with a zero-waste, kitchen-driven approach that turns leftovers into liquid gold.

MICHELIN Recognized Spots

Nanas

Iconic Durham restaurant reborn under James Beard-nominated chef Matt Kelly, serving elevated Southern-inspired dishes like grits soufflé, duck ragout tagliatelle and wood-grilled whole NC fish.

Little Bull

Chef Oscar Diaz describes his pocho cuisine as sincere, nostalgic comfort food inspired by the palates of first-generation immigrant kids. Think birria dumplings, ceviche and duck chilaquiles.

Seraphine

An exploration of family heritage born in Louisiana, as seen through staple dishes like broiled oysters, gumbo and other seafood dishes.

Nikos

Offering a variety of flavors distilled from Greece and the surrounding regions, with shareable meze and classics like flaming suganaki, spanakopita and grilled octopus.

2026 Anniversaries & New Openings

The Carolina Theatre – 100 years

Historic venue showing films and hosting live music, comedy, dance and community events like OUTSOUTH Queer Film Festival and Full Frame Documentary Film Festival.

Duke Lemur Center – 60 years

World-renowned research and conservation center housing the most diverse lemur collection outside Madagascar, offering guided tours by appointment.

Museum of Life and Science – 80 years

Interactive science museum and nature park with outdoor trails, animals, exhibits, butterfly house, train ride and hands-on family fun.

So if

13-seat bar pouring espresso by day and spritzes and cocktails by night.

M Hansik

Chef Mike Lee's modern Korean restaurant serving shared plates like kimchi dumplings, blood sausage, and galbi.

Lutra Cafe & Bakery

Known for sweet and savory buns, pastries, and brunch fare like 100 layer hash browns.

East of Texas

Texas-style BBQ spot with smoked brisket, tacos, and margaritas, now open on American Tobacco Campus.

Bright Black Proud Roots installation

A community scent garden with NC native plants honoring Pauli Murray's legacy.

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