
Bayonet


Chez Fon-Fon


Current Charcoal Grill

MICHELIN GUIDE in Birmingham

To have 13 of our restaurants receive MICHELIN recognition reinforces what locals have long known all along – that Birmingham's food scene rivals any city in the country! Ready to taste it for yourself? Follow this 5-day Birmingham itinerary featuring two to three MICHELIN-recognized restaurants a day, from Bib Gourmands to Recommended favorites, for the ultimate culinary adventure in the Magic City.

Wednesday

LUNCH AT HELEN

Rob McDaniel, Owner and Executive Chef
Emily McDaniel, Co-owner and Hospitality Director
Jason Davis, Chef de Cuisine

Helen is now a MICHELIN Recommended Restaurant! Be sure to start your meal with their famous angel biscuits and try the Prime Ribeye Sandwich.

DINNER AT OVENBIRD

Chris Hastings, Owner and Executive Chef
Idie Hastings, Co-owner

OvenBird is now recognized as a Bib Gourmand! Be sure to try the Beef Fat Candle and the Roasted Chicken.

Thursday

LUNCH AT CHEZ FONFON

Frank Stitt, Owner and Executive Chef
Pardis Stitt, Co-owner

Chez FonFon is now a MICHELIN Recommended Restaurant! Be sure to try the Hamburger Fonfon.

DINNER AT CURRENT CHARCOAL GRILL

Adam Evans, Chef and Co-owner
Luke Joseph, Chef and Co-owner

Current Charcoal is now a MICHELIN Recommended Restaurant! Be sure to try the wontons and house cocktails like the Hakusai's Artwork.

Try MICHELIN Recommended Barbecue

TEXAS-STYLE BARBECUE AT AUSTIN WHEREABOUTS

Johnny and Laura LaFoy, Owners

Alabama's only Michelin-recommended barbecue joint! Be sure to try the Texas-Style Brisket, "Texas Trinity" Plate, and Pork Belly Burnt Ends.


La Fête


Pizza Grace


Hot and Hot Fish Club

Friday

LUNCH AT PIZZA GRACE

Ryan and Geri-Martha O'Hara, Co-owners

Pizza Grace is now recognized as a Bib Gourmand! Be sure to try the Mortadella, White and Chorizo, sourdough pizzas.

HAPPY HOUR AT BAYONET

4 - 6 PM

Rob McDaniel, Owner and Executive Chef
Emily McDaniel, Co-owner
Jesse Legg, Chef de Cuisine

Bayonet is now recognized as a Bib Gourmand! The "Two Buck Shuck" happy hour features $2 select oysters and $2 Alabama Light Beer. Be sure to also try the tableside martinis and cheddar biscuits!

DINNER AT BOTTEGA

Frank Stitt, Owner and Executive Chef
Pardis Stitt, Co-owner

Pardis Stitt received the MICHELIN Outstanding Service Award and Bottega was MICHELIN Recommended. Be sure to try the Parmesan Soufflé and the "Orange Thing" Cocktail.

Saturday

BRUNCH AT LA FÊTE

STARTING AT 10 AM

Kristen Hall, Owner and Executive Chef

La Fête is now recognized as a Bib Gourmand! Be sure to try the Croissant Croque Madame and Potato Pave.

DINNER AT HOT AND HOT FISH CLUB

Chris and Idie Hastings, Chef and Co-owners
Zeb Hastings, Sous Chef

Hot and Hot Fish Club is now a MICHELIN Recommended Restaurant! Be sure to try the Hot and Hot Shrimp and Grits and bread service.

Sunday

BRUNCH AT AUTOMATIC SEAFOOD

STARTING AT 10 AM

Adam Evans, Executive Chef and Owner

Automatic Seafood is now a MICHELIN Recommended Restaurant! Be sure to try the Etouff ee or the Benedict.

ANTIPASTI OR LUNCH AT LOCANDA BRASATO

Chef Duaine Clements, Executive Chef & Co-owner

Locanda Brasato is now a MICHELIN Recommended Restaurant. Be sure to try the creative pizzas such as the Mortadella e Limone and their antipasti and small plates.

DINNER AT LITTLE BETTY STEAK HOUSE

Kyle Biddy, Executive Chef

Little Betty Steak House is now a MICHELIN Recommended Restaurant. Be sure to try their signature wood-fired steaks and housemade pastas.