

NEW GRUB

In Town

The Eatery, The Flat pose as special places to eat with unique, exotic choices on menus

BY HEYWARD MCPHAIL

AS Spartanburg's downtown continues to grow, new restaurants are popping up all over town. There are new places to eat all types of food. Two new restaurants serving unique foods include The Eatery and The Flat.

The Eatery is a simple family-owned restaurant behind First Presbyterian Church on Kennedy Street. The restaurant opened in Oct. 2018. It has a quaint and quiet atmosphere with stunning artwork along with a unique and special menu. It features a wide variety of delicious dishes including sandwiches, salads, seafood, ramen noodles, nachos, tacos, and burgers.

In goupstate.com's "Popular Streatery gives rise to 'The Eatery,'" co-owners Chef Stephanie Tornatore and Rory Foley originally started the joint as

The Eatery's Brussels Sprout Tacos are a new twist on traditional tacos and have a distinct combination of flavors.

a food truck called The Streatery. "...if we'd started with an actual restaurant, we'd have

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Kate Murphy (10)

taken some bruises along the way," Foley said.

The food truck, which was Spartanburg's first mobile eatery, will continue in business along with the restaurant.

The most popular menu item is the Brussels Sprout Tacos, which are a twist on normal tacos. This meal consists of brussels sprouts, bacon aioli, bacon crumbles, and marinated red onions on flour tortillas with a side of fries.

The dish was extraordinary. The flavors were unexpected, but they worked together with all of the other components.

The aioli helped to mix all the flavors together even though each flavor was distinct in its own way. The red onion adds a pop with its distinct, sweet flavor, and the crunch of the bacon adds texture.

Inside the restaurant, the service is superb. Though slightly understaffed, the food comes out in around 10 minutes. The servers can be slow at times, forgetting to fill water or bring the check, but the food is amazing and makes up for it. Overall, The Eatery gets four and a half stars.

The Flat, a new twist on a burger joint, is located on Magnolia Street in Miyako Sushi Group's old location. The venue has a fun and energetic atmosphere with eye-catching pictures of musicians, album covers, concert posters, and comic book covers. The decorations are all inspired by the interests and hobbies of the co-owners, Darren Sip and Nick Conte. According to upstatebusinessjournal.com, Sip wanted to create an "industrial, rustic vibe."

The restaurant also offers

a private event space and a game room on the upper floor. The Flat's original location is in Greenville, but the owners liked the atmosphere in downtown Spartanburg and decided to expand the business.

The idea for the restaurant was to make unique burgers and sandwiches. They serve the burgers with the buns upside down with the flat side on top, hinting at the name. All of their ingredients are from local sources and their sauces and seasonings are homemade.

Kate Murphy (10) has been to The Flat and liked its distinct, unique qualities.

"The food was different and interesting," Murphy said. "The atmosphere was very welcoming."

One of their most commonly ordered burgers is the Cuban Burger, which is a twist on the normal Cuban sandwich. It consists of a burger patty with pulled pork, pickles, Swiss cheese, and mustard on a brioche bun. The side of choice was the fried pickles, which were perfectly fried and complimented by the

The Flat displays posters of famous musicians, bands, and comic books, creating a whimsical, reviving atmosphere that is perfect for their location downtown.

homemade jalapeño ranch.

The burger was overcooked when asked for medium rare, but redeemed itself with the flavor and juiciness. The pulled pork was cooked to perfection, but the combination of both meats overpowered all the other flavors. The pickles and mustard added sweet and tart flavors, making it a very rare flavor experience. The Swiss cheese was almost nonexistent, but the signature bun was buttered to perfection and melted in the mouth.

In contrast to The Eatery, The Flat is overstaffed and clearly working out kinks of being a new restaurant. The servers treat people with kindness and check on the customers, but they struggled with ringing up the bill. Overall, The Flat gets a rating of three stars out of five. □



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