

EDITORS' CHOICE

# BEST

## BAR WITH WILD BOAR SALAMI AND RABBIT PÂTÉ BY THE POUND **BAR DOGWOOD**

Of the four walls that make up Bar Dogwood, two are floor-to-ceiling windows looking out on the busy corner of Telegraph Avenue and 17th Street, one is a ménage of old Oakland photos and pheasant taxidermy, and the last is a glorious three-level display of small-batch and hard-to-find liquors set against original brick that reminds one of the kind of temple Willy Wonka might erect in his factory were he more tippler than sweet-toothed leerer. Owner Alexeis Filipello (formerly of San Francisco's House of Shields) opened Dogwood in February to cater to what she sees as Oaklanders' more grown-up tastes. "Oakland is for the aficionado; it's not made for rookies, but for someone who loves great food and drinks and wants to have a nice time without the pretentiousness," she says. While the bar's ever-shifting drink menu reflects seasonal tastes, the bar menu is more reminiscent of European small plates, with a cheese and meat counter serving up our delicious animal friends hormone- and cruelty-free, including house-made salami from heritage-breed pigs, lemon zest, Aleppo peppers and sweet vermouth. Or duck prosciutto. Or spicy cured pork loin. Be careful, or you might miss your show at the Fox. —Jeff Swenerton

Bar Dogwood, 1644 Telegraph Ave., (510) 444-6669, [www.bardogwood.com](http://www.bardogwood.com)

READERS' CHOICE

## Best Drive-In **In-N-Out Burger**

In-N-Out's finest moment arguably came in 2001, when its meat passed muster in Eric Schlosser's *Fast Food Nation*. The timing was fortuitous. Just a few years earlier, the regional chain had finally migrated to Northern California, well after its 1948 founding in Irvine, and had taken residence in Bay Area hearts. We here know food, and so does In-N-Out. For those who don't color outside the lines, In-N-Out has three varieties of burgers (hamburger, cheeseburger and double-double), and French fries prepared in-house from Kennebec potatoes. But the real fun lies in the famous secret menu. Hardly secret anymore (it's now on the In-N-Out website), the insiders' selections range from Animal Style burgers to Neapolitan shakes. Adding to the appeal? Like any chain worth its salt, every In-N-Out looks virtually identical, sometimes right down to those crossed palm trees in the front of many outposts, a nod to founder Harry Snyder's favorite movie, *It's a Mad, Mad, Mad, Mad World*.

—Candace Murphy

In-N-Out Burger, 8300 Oakport St., (800) 786-1000, [www.in-n-out.com](http://www.in-n-out.com)

EDITORS' CHOICE

## Best Place to Feed Your Inner Child **Homeroom: Mac + Cheese**

A restaurant that serves only macaroni and cheese? Homeroom: Mac + Cheese takes this American classic comfort food to new levels. It's the brainchild of two women who believe that mac 'n' cheese will put a smile on anyone's face. Judging by the lines for dinner every night, they're right. Choose from eight kinds, all made with artisanal cheeses from California. There's the Little Mac for little ones, and veggie sides that taste better than mom ever made. Homemade root beer, great local beers and wines plus funky décor make for a fun dining experience. Leave room for dessert: the homemade Oreos topped with sea salt and creamy peanut butter pie are not to be missed.

—Christina Boufis  
Homeroom: Mac + Cheese, 400 40th St., (510) 597-0400 [www.homeroom510.com](http://www.homeroom510.com)



Bar Dogwood

