

the Foodist's TOP SPOTS

If you're not eating a sandwich right now, you're missing out on the dish of the moment. With practically every chef reimagining old standbys or inventing new ones, there's a surplus of versions to try, this time with house-cured meats, local pickles, and freshly baked bread. For a taste of just how delicious things have become (when you're not making your own at home, of course), visit these ten. —ANDREW KNOWLTON



FROM LEFT: A pulled pork sandwich from Bunk in Portland, OR; bringing chopped liver back at Mile End in Brooklyn.

BAKESALE BETTY

OAKLAND, CA

The fried chicken sandwich is conquering America, thanks in part to the one at this no-frills spot (butter-milk-brined breast with slaw on a soft roll). How good is it? Ask the chefs from Son of a Gun in Los Angeles, whose rendition (on page 87) was inspired by a visit.

BAR TARTINE

SAN FRANCISCO

The place to discover Scandinavian-style open-face sandwiches (I love beef tartare and egg on rye), featuring Tartine's legendary breads.

BUNK SANDWICHES

PORLAND, OR

Bunk uses impeccably sourced Pacific Northwest ingredients, from the albacore in the tuna melt to the Tillamook cheddar in the grilled cheese sandwich to pickles made at the Portland shops.

BUTCHER & BEE

CHARLESTON, SC

Pulled squash with smoked slaw on a hoagie is just one irresistible example of how this forward-thinking spot does some of the most creative takes on the classics in the country.

COCHON BUTCHER

NEW ORLEANS

Where nose-to-tail sandwich-making reaches its apex. The Butcher bacon is the main reason the BLT here is a must-order. But I reserve my highest praise for their muffuletta; it's easily the best in this muffuletta-filled town, thanks to three salami varieties cured on-site.

MILE END

BROOKLYN AND NYC

The place that put the traditions of the Jewish deli back on our minds and in our bellies. Order the smoked meat on rye.

NOBLE SANDWICH CO.

AUSTIN

A sandwich is only as good as the bread it's on. Those who bake it themselves, as at Noble, are already ahead of the competition. And once they start filling it with duck pastrami, seared beef tongue, and pressed cauliflower, it's really no contest.

PARM

NYC

Standards like club sandwiches and Little Italy favorites like meatball Parmas earn cult status at this Italian-American joint meets delicatessen.

VICTORY SANDWICH BAR

ATLANTA

I'd gladly pay \$10 for the Beeter (beet "pastrami," white kimchi, and Thai pepper mayo) and probably more for the Han Cholo (chorizo, Cotija cheese, tomatillo salsa) at this ATL favorite. But at \$4 apiece (chips included), this has to be the greatest meal deal in America.

XOCO

CHICAGO

The Mexican torta, like global import *banh mi*, is fast becoming American fare. Chef Rick Bayless didn't invent

it, but he may have perfected it, making it his own without compromising its roots. If it's Saturday and I'm in Chicago, you'll find me devouring his goat *barbacoa* version.

For videos of some of our sandwich pros, download our tablet: bonappetit.com/go/tablet

"I don't know what it is about sandwiches. I worked in all these amazing high-end restaurants but what did I eat after work? A sandwich."

—JOHN BATES,
NOBLE
SANDWICH CO.,
AUSTIN

