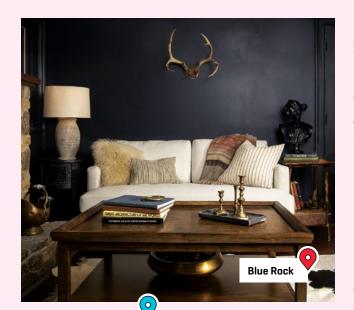




The Wildset Hotel





GET A ROOM-AND A DELICIOUS DINNER!

Four Gorgeous Hotels Made for Food Lovers

BLUE ROCK

Washington, Virginia, is home to the famed Inn at Little Washington, which boasts extravagant rooms for overnight visits to its triple-Michelin-star dining room. If you're looking for a more serene Rappahannock County setting, head to this freshly renovated inn, which has five rooms and a separate farmhouse with a trickedout kitchen. Pineapple and Pearls alum Bin Lu serves four-course menus in the dining room, while the low-key Tasting Room lets you sip wine flights while snacking on fried chicken. Planning a hike? They'll even make you a picnic basket. From \$299. 12567 Lee Hwy., Washington, Va.

THE IVY HOTEL

You'll never forget a night at Maryland's only Relais & Chateaux property, housed in a 19th-century mansion in Baltimore's Mount Vernon neighborhood. Credit, in part, goes to breakfast—a sumptuous spread with treats such as house-smoked salmon and fresh-baked pastries. Other all-inclusive perks: afternoon tea plus cocktails from the self-serve bar. From \$62. 205 E. Biddle St., Baltimore.

THE WILDSET HOTEL

St. Michaels' new Chesapeake-chic inn embodies coastal style in its 34 rooms and indoor/outdoor restaurant, Ruse. Chef Michael Correll, formerly of Baltimore's Tagliata, offers a fresh spin on shore dining—we love the raw bar and boldly flavored plates such as pan-roasted swordfish with crispy artichokes and salsa verde-while acclaimed food-andbeverage director Allie Balin hosts frequent wine dinners. Guest perks include gratis in-room breakfast baskets and s'mores to roast by fire pits. From \$179. 209 N. Talbot St., St. Michaels.

WYLDER HOTEL

This revamp of a century-old waterfront inn on sleepy Tilghman Island is designed for seafood and water lovers (hello, saltwater pool). Guests can arrange fishing charters through the private marina, venture out with paddleboards and kayaks, and feast dockside at Tickler's Crab Shack-as great for cracking crabs as it is for exploring contemporary island fare like Chesapeake shellfish stew. From \$245. 21551 Chesapeake House Dr., Tilghman.

Street Fare

Feel like going on a food crawl? The Main Street that runs through Marshall, Virginia-population 1,854is lined with historic buildings reimagined as interesting dining spots and shops.



GROCERY & NICK'S DELI

8294 E. Main St. Locals head to the back counter for made-to-order fried chicken and breakfast sandwiches. It also stocks provisions, wine, and candy.



THE WHOLE OX 8357 W. Main St.

Amanda Luhowiak and husband Derek, a butcher, kick-started Marshall's foodie renaissance, offering humanely raised meat, housemade charcuterie, and an all-day menu.



Wylder Hotel

RED TRUCK BAKERY

8368 W. Main St. Grab sandwiches for the road or relax with coffee and a doughas chocolate moonshine cake honor the Southern tradition of baking with hooch.



FIELD & MAIN

8369 W. Main St. Neal Wavra's upscale farm-to-table restaurant prepares local bounty simply, roasting vegetables and meat over a wood fire. It boasts a covered patio and seven lovely cabanas.



JOHNNY MONARCH'S

8374 W. Main St. Double-decker "bustaurant" owner Brian Lichorowic cooks comfort food such as chicken spiedies and American pie (ground beef with macaroni).



HALF PAST MOON **COFFEE BUZZ**

8375 W. Main St. Settle on the wide Victorian porch for barista beverages, smoothies, or quiche.



COMMONWEALTH

8382 W. Main St.

The former IGA market

showcases autos from

England and South

America, attracting

buffs for "cars and

coffee" monthly.

CLASSICS

LA PALMITA

8406 W. Main St. Farm workers and weekend cyclists line up at this gas-station market to refuel with scratch tacos, pupusas, and quesadillas.



VINTAGE

4238 Frost St. This French-centric antiques-and-wine shop outgrew its spot at Marshall Curated, the multivendor emporium across the way. Both are worth a browse. -LYDIA STROHL

GLASCOCK

nut at this old-school bakery. Favorites such

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