

CARY MAGAZINE

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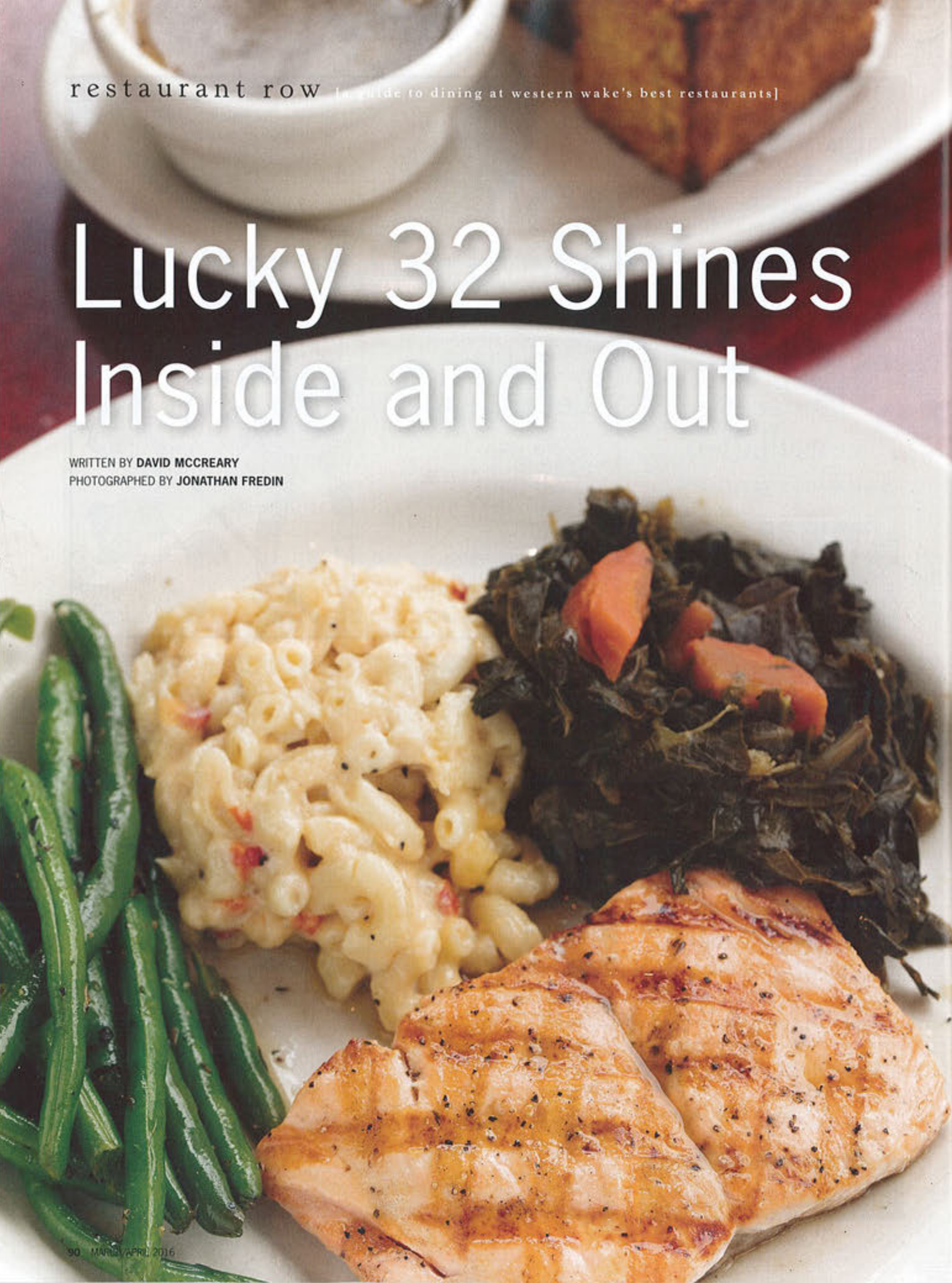
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Lucky 32 Shines Inside and Out

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PHOTOGRAPHED BY JONATHAN FREDIN



Full service, al fresco dining is a springtime draw at Lucky 32 in Cary. On the menu? Grilled salmon and savory sides paired with pot liquor and cornbread, left, and Hickory Nut Gap-sourced pulled pork over Johnny cakes drizzled with voodoo sauce, below right.

WHEN IT COMES to outdoor dining there are patios, and then there is Lucky 32 Southern Kitchen's terrace, quite possibly the ultimate al fresco oasis in Cary.

The restaurant's spacious, stone-imbued area features 27 umbrella-shaded tables surrounded by impeccably manicured gardens and understated iron railing. You'll even find rosemary grown on site, and yes, it is used in the Lucky 32 kitchen.

Revel in this serene, inviting spot while eating lunch, dinner or weekend brunch this spring. You'll find it hard to believe you are dining just steps away from a bank, a hotel and even a large hospital.

"We don't consider the terrace an extra space or an afterthought, but we treat it just like a regular section inside the restaurant," said affable General Manager Shane Garrity, who has worked in the Cary eatery for nearly 10 years. "We focus on providing the same attention to detail that we offer in the main dining room."

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Umbrella-shaded tables on the Lucky 32 terrace are surrounded by manicured gardens and iron rails; seating is first come, first served. Linger over dessert here, like the Petite Dessert Ensemble below, with grasshopper cheesecake (gluten-free made with European Schär cookie crust), peanut butter cream pie with graham cracker crust, and buttermilk chess pie with fruit coulis.

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Seating on the terrace is accessible on a first come, first served basis. Go early to have the best chance, especially weekdays at lunchtime when business is always bustling.

Whether you enjoy core menu selections like the savory pulled pork on Johnny cakes, grilled salmon with Texas Pete glaze or a choice from the seasonal menu, you'll appreciate first-rate, locally sourced cuisine. It's Southern-inspired cookery with sensible, farm-to-table execution.

"Many people are foodies and appreciate the seasonal changing menu," said Garrity, who hails from Pittsburgh and moved to Cary to work with Lucky 32. "Just as many people come here because they love

the professional service, the ambiance and the convenient location."

A primary emphasis of the restaurant's mission involves providing guests with the highest quality food and drink at a good value.

"We hold ourselves accountable to this, and we're also committed to buying local products, so the flavors are as fresh and nutritious as possible," Garrity said.

Among the restaurant's North Carolina artisan suppliers are Old Mill of Guilford in Oak Ridge for grits; Goat Lady Dairy in Climax for chèvre, which is goat cheese; Hickory Nut Gap in Fairview for pork and ground beef; and Pleasant Bee Honey in Raleigh.

Felicia McMillan, executive chef and general manager of Lucky 32 in Greensboro, agrees that offering locally sourced ingredients is essential to fulfilling the restaurant's core objective.

"We love supporting local growers and purveyors," she said. "It's important to pay homage to our roots and also make awesome food."

Among the awesome fare this spring are fried green tomato eggs benedict with bacon for brunch; Bibb lettuce with Jerusalem artichoke (sunchoke) pickles; Little River, S.C.-sourced she-crab soup topped with a touch of sherry by request; and Carolina mountain trout with redevye vinaigrette and crispy black-eyed peas. Then there's the venerable pot liquor and cornbread. The cooking approach isn't fussy, just delicious.

Whatever you do, don't leave without trying the versatile and habit-forming voodoo sauce. It's also available for purchase in 16-ounce jars.

Lucky 32 Southern Kitchen
7307 Tryon Road, Cary
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lucky32.com

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– Shane Garrity,
General Manager

