



## TODAY ON THE DAILY MEAL

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(/travel/10-best-pumpkin-patches-america)

### The 10 Best Pumpkin Patches in America

(/travel/10-best-pumpkin-patches-america)

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## RECIPE OF THE DAY

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(/tex-mex-egg-salad-recipe)

Tex-Mex Egg Salad (/tex-mex-egg-salad-recipe)

Read more (/tex-mex-egg-salad-recipe)

## RESTAURANT DETAILS

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(/edmunds-oast)

### Edmund's Oast

(/edmunds-oast)

1081 Morrison Dr  
Charleston, SC 29403

COMPLETE COVERAGE  
AND REVIEWS OF  
EDMUND'S OAST  
(/EDMUNDS-OAST)

MAKE RESERVATION  
(HTTP://WWW.OPENTABLE.COM/SINGLE.ASPX?  
RID=117217&REF=9601)

## CITY GUIDES

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## EVENTS

### Brunch on da Maash

Two of the area's champions of Gullah cuisine come together on October 10 for **Brunch on da Maash**

(<https://www.eventbrite.com/e/brunch-on-da-maash-tickets-18672699547>) . Chef **BJ Dennis** (<http://www.chefbenjaminidennis.com/>) and **A Taste of Gullah** (<http://www.tasteofgullah.com/>) will cook up a brunch at the historic **Waterfront Café** ([http://www.thedailymeal.com/waterfront-cafe?](http://www.thedailymeal.com/waterfront-cafe?venue_update=1)

[venue\\_update=1](http://www.thedailymeal.com/waterfront-cafe?venue_update=1)) at Sol Legare Island. The menu will feature griddlecakes with local syrup, grilled shrimp, local grits and more. There are only 30 seats for \$30 each so **get tickets before they are gone** (<https://www.eventbrite.com/e/brunch-on-da-maash-tickets-18672699547>) !

### Bull Street Gourmet Boil and Beer

Taking things to the street, **Bull Street Gourmet**

(<http://www.thedailymeal.com/bull-street-gourmet-o>) will host a special Lowcountry Boil with live music and beer from **Revelry Brewery** ([http://www.thedailymeal.com/revelry-brewery?venue\\_update=1](http://www.thedailymeal.com/revelry-brewery?venue_update=1)) ON October 17. Attendees can get all-you-can-eat for \$20 and beer and wine for \$3 by the glass

### DimSumPalooza Dinner at Aya Cookhouse

Get your fill of dim sum, as **Aya Cookhouse**

([http://www.thedailymeal.com/aya-cookhouse?venue\\_update=1](http://www.thedailymeal.com/aya-cookhouse?venue_update=1)) hosts a special **DimSumPalooza Dinner** (<http://www.ayacookhouse.com/news/>) ON October 14 that features small plates paired with **Moët-Chandon** (<http://www.moet.com/prehome>) sparkling wine. Moët-Chandon's winemaker Tom Tiburzi will be in attendance to share more about the wine pairings. Some highlighted dishes include Korean fried chicken steamed buns, moo shoo smoked pulled pork shoulder, foie gras nigiri, and more.

### Dîner en Blanc

Break all rules and get out the white on October 15 as **Charleston**

(<http://www.thedailymeal.com/charleston-restaurant-guide>) hosts **Dîner en Blanc**

(<http://charleston.dinerenblanc.info>) .

Held in locations across the world, this special night is a chance for a group of diners in Charleston to dress in white and bring their own food, tables, chairs, chine, silverware, and white tablecloths to a secret location in the city.

### Goatober Roast Slow Food Charleston

(<http://www.slowfoodcharleston.org/>)

has designated October 12 through 18 as "Goatober Week" in an effort to support the national "No Goat Left Behind" campaign by Heritage Foods USA. As part of the campaign, area restaurants will serve special goat dishes all week for patrons to order. There is also a Goatober Roast

(<http://slowfoodcharleston.org/events/>) planned on October 14 at

**Palmetto Brewing Company** ([http://www.thedailymeal.com/palmetto-brewing-company?venue\\_update=1](http://www.thedailymeal.com/palmetto-brewing-company?venue_update=1)) where guests can come get a taste of a variety of dishes by area chefs.

## MORE ON CHARLESTON

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### • Best Brunches in Charleston

(/best-brunch-charleston)

### • The Ultimate Summer 2015

**Guide for Food-Lovers in Charleston** (/eat/ultimate-summer-2015-guide-food-lovers-charleston)

### • Your Guide to Charleston's New

**Restaurants: Spring 2015** (/eat/your-guide-charleston-s-new-restaurants-spring-2015)

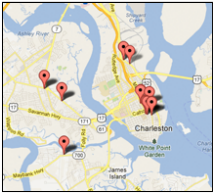
### • 15 Favorite Casual Small Bites

**and Snacks in Charleston** (/eat/15-favorite-casual-small-bites-and-snacks-charleston)

### • What's Happening: Charleston,

**South Carolina Food News in September 2015** (/eat/what-s-happening-charleston-south-carolina-food-news-september-2015)

## Charleston



(/charleston-restaurant-guide)

### Top Restaurants

(/charleston-restaurant-guide)

**Hot List** (/charleston-restaurant-guide)

### Cheap Eats

(/charleston-restaurant-guide)

### 101 Best Restaurants

(/charleston-restaurant-guide)

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## MOST RECENT

- **New Yorkers Broaden Their Horizons on Harbor Dinner Cruises**  
(/eat/new-yorkers-broaden-their-horizons-harbor-dinner-cruises)
- **What's Happening in Washington, DC: September 28, 2015**  
(/eat/what-s-happening-washington-dc-september-28-2015)
- **Here Are the Top 3 Burritos in Texas**  
(/eat/here-are-top-3-burritos-texas)
- **The Best Burrito in Philadelphia is a Goat Burrito** (/eat/best-burrito-philadelphia-goat-burrito)
- **Dining and Drinking in Santa Fe, New Mexico: Fall 2015**  
(/eat/dining-and-drinking-santa-fe-new-mexico-fall-2015)

## Hogs for the Cause Charleston

### Back for a second year, **Hogs for the Charleston**

(<http://www.hogscharleston.org/>) will be held October 2 at **The Grove at Patriots Point** ([http://www.thedailymeal.com/groves-patriots-point?venue\\_update=1](http://www.thedailymeal.com/groves-patriots-point?venue_update=1)). This year's event adds a barbecue competition element with five professional teams cooking against 10 amateur teams. Tickets are \$25 for general admission and \$200 for the VIP "Boss Hog" tickets that have access to an open bar, a private stage viewing area, and a private restroom. There is music along with food and beverages and all of the money raised benefits families with children being treated for pediatric brain cancer.

## Share Our Strength No Kid Hungry Charleston Dinner

An event that brings dozens of the chefs together, the **Share our Strength No Kid Hungry Charleston Dinner** (<http://ce.strength.org/events/charleston-no-kid-hungry-dinner>) is set for October 11 at **The Cedar Room** (<http://www.thedailymeal.com/cedar-room>). The chefs are separated into neighborhoods and each pairing prepares a multi-course seated dinner. Chef Spike Gjerde of **Woodberry Kitchen** (<http://www.thedailymeal.com/woodberry-kitchen-2>) in Baltimore, will provide passed hors d'oeuvres and chef Jeremiah Bacon from **The Macintosh** (<http://www.thedailymeal.com/macintosh>) will serve as host chef for the evening.

## Tale of the Fish Culinary Celebration

Chefs Ken Vedrinski and Mike Lata will play host with several other national chefs for the **Tale of the Fish Culinary Celebration** (<http://www.wilddunes.com/>) at **Wild Dunes Resort** ([http://www.thedailymeal.com/wild-dunes-resort?venue\\_update=1](http://www.thedailymeal.com/wild-dunes-resort?venue_update=1)) on October 18. National chefs include Steve Greene from **The Umstead** ([http://www.thedailymeal.com/umstead-hotel-and-spa?venue\\_update=1](http://www.thedailymeal.com/umstead-hotel-and-spa?venue_update=1)), Michael Toscano and Dean Max from **DMJ Restaurant Group** ([http://www.djmculinary.com/?page\\_id=2](http://www.djmculinary.com/?page_id=2)), Jamie Adams from **Il Giallo Osteria & Bar** (<https://www.facebook.com/il-Giallo-Osteria-Bar-774441072637671/timeline/>), and Brett Sparman from Wild Dunes Resort. Italian cuisine and libations will be served at stations all overlooking the Atlantic Ocean.

## Ted's Butcherblock Turns 10 Years Old

**Ted's Butcherblock** (<http://www.tedsbutcherblock.com/>) is celebrating its ten-year anniversary with a day-long **block party** (<http://www.tedsbutcherblock.com/all-event-list/10-yr-anniversary-block-party/?date=2015-10-17>) on October 17 with a special menu, a signature craft beer on tap by **Edmund's Oast** (<http://www.thedailymeal.com/edmunds-oast>), and live music from **The Bushels** (<http://thebushels.com/>) and the **Garage Cuban Band** (<https://www.facebook.com/garagecubanband/timeline>). The menu will include Painted Hills Beef short ribs, a Block Party Boil, and wagyu steakhouse burgers.

## NEW PRODUCTS

### Feeding Charleston

**Feeding Charleston** (<http://www.FeedingCharlestonBook.com>) is a 264-page hardbound coffee table book that features 33 Charleston restaurants in a celebration of the cuisine of the city through a collection of stories, photographs, and recipes. \$10 from the sale of each copy will be donated to the Lowcountry Food Bank to help address food insecurity in the Lowcountry; the book is scheduled to be released October 27.

## **THE SOUTHERNER'S COOKBOOK: Recipes, Wisdom, and Stories**

From the editors of *Garden & Gun* comes **THE**

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## MORE STORIES

by **Angel Postell**

(/users/angel-postell/contact)

- **Charleston's Newest Luxury Hotels Offer Sophisticated Food and Drink to Visitors and Locals Alike**

(/eat/charleston-s-newest-luxury-hotels-offer-sophisticated-food-and-drink-visitors-and-locals-alike)

- **What's Happening: Charleston, South Carolina Food News in September 2015**

(/eat/what-s-happening-charleston-south-carolina-food-news-september-2015)

- **From High-End Chains to Hidden Gems: Here's Your Guide to Charleston's Newest Restaurants**

(/eat/high-end-chains-hidden-gems-here-s-your-guide-charleston-s-newest-restaurants)

- **Under the Radar: Chef Vinson Petrillo of Zero Café + Bar**

(/eat/under-radar-chef-vinson-petrillo-zero-caf-bar)

- **The Grand Gelinaz! Shuffle presented by S. Pellegrino Takes Over Charleston and the World**

(/eat/grand-gelinaz-shuffle-presented-s-pellegrino-takes-over-charleston-and-world)

**More stories (#)**

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## **SOUTHERNER'S COOKBOOK: Recipes, Wisdom, and Stories**

(<http://www.harpercollins.com/9780062242433/the-southerners-cookbook>)

on sale October 27. The new cookbook is an heirloom-quality guide to the traditions and innovations that define today's Southern food culture, with more than 125 recipes. The cookbook combines 25 of G & G's best chef-sourced recipes, including those from acclaimed Southern chefs like Hugh Acheson (<http://hughacheson.com/>), Ashley Christensen (<http://ac-restaurants.com/>), Edward Lee (<http://610magnolia.com/610-magnolia/>), and Steven Satterfield (<http://www.millerunion.com/site/who-we-are/>), in addition to all-new recipes developed exclusively by G & G. Chapters include Party Bites and Appetizers; Chicken; Pork, Beef, and Lamb; Fish and Shellfish; Game; Vegetables and Sides; Baked Goods and Desserts; Condiments, Sauces, and Spreads; and Cocktails.

### NEW RESTAURANTS

#### **Cove Oyster Bar & Grille**

Offering a casual, family-friendly dining experience in North Charleston, **Cove Oyster Bar & Grille** (<http://www.EatAtCove.com>) will feature Lowcountry cuisine served with a New Orleans flair for dinner, weekend lunches, and Sunday brunch. Chef Keith Haynes, who worked in a number of prominent New Orleans restaurants, has created a Cajun-inspired menu of fresh-caught seafood, hand-cut steaks, and oysters prepared over a half a dozen different ways.

#### **Mercantile and Mash**

**The Indigo Road** (<http://www.theindigoroad.com/>) is at it again, this time with a 7,500-square-foot gourmet foods and retail space — **Mercantile and Mash** (<http://www.thedailymeal.com/mercantile-and-mash>) — that offers a grab-and-go menu, coffee, wines, craft beers, pastries, charcuterie, and more. There is also a collection of culinary gifts, cookware, and cookbooks (inside Mash — the 1,700-square-foot American whiskey bar), and patrons will find a massive whiskey collection (over 120 brands) and local beers available with a small menu of elevated bar food.

*Have an event, product, opening, or something cool to share? Please be sure to **send it in for consideration***

([mailto:angel@hometeampr.com?](mailto:angel@hometeampr.com?subject=What's%20Happening%20in%20Charleston%20Submission)

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CHARLESTON FOOD EVENTS (/FREE-TAGGING-CUISINE/CHARLESTON-FOOD-EVENTS)

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*A southern girl who loves life, I try to live each day to its fullest making a lot of mistakes along the way. I want to learn as much as I can and grow and much as allowed. My way of life is work hard and play even harder. And I am obsessed with a lot of things.*

*That includes Charleston. I wake up every day pinching myself that I live where I do and see what I see. It is such an amazingly special place, and I feel very blessed to have the life I do.*



I am a mom, wife, friend, daughter, sister, dog owner, dancer, writer, reader, drinker, eater of preferably great food, potty mouth talking southern girl. I am owner of Home Team Public Relations, a boutique firm based in Charleston that specializes in culinary related businesses and events and have a Bachelor of Arts degree in Journalism.

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