



CULTURE AROUND
EVERY CORNER.

A service of the ST. JOHNS CULTURAL COUNCIL

A Foodie's Guide to Historic Coast Flavors



Food is a major part of understanding any culture or region. St. Augustine's culinary scene reflects its coastal location and diverse heritage. From the original Spanish settlers, British colonists and the Greeks and Minorcans who emigrated here, visitors can savor a fascinating array of local culinary tastes and farm-to-table dishes. Experience everything from fine dining and quick eats to food festivals and culinary classes on Florida's Historic Coast.

Unique Flavors

St. Augustine is the home of the famous datil pepper! See how [must-taste restaurants](#) like Gas Full Service Restaurant and The Floridian make use of this unique ingredient.

TASTINGS & TOURS

[Sip and savor San Sebastian Winery's Florida wines.](#)

Receiving more than 500 awards for their regionally cultivated and bottled wines from the Muscadine grape, sample your way through the winery's exceptional wines at complimentary tours and tastings.

sansebastianwinery.com

TASTINGS & TOURS (CONT'D)

Taste your way through the Ancient City's history at Savory Faire Food tour. Dine and sip at some of the city's best venues as you learn about St. Augustine's unique history.

staugcitywalks.com

Sample the award-winning spirits at the St. Augustine Distillery. Whether you are a whiskey connoisseur or trying for the first time, St. Augustine Distillery's tour and tastings provide an immersed experience as you sip your way through the company's history and creation processes all while tasting the deliciously smooth spirits.

staugustinedistillery.com

Satisfy your sweet tooth at Whetstone Chocolate tours. Dive into the creamy world of chocolate at Whetstone Chocolates where you will experience a one-of-a-kind tour through their facilities while sampling their selection of artisan chocolates.

whetstonechocolates.com

Enjoy the best of St. Augustine's culinary scene with The Tasting Tours. Discover the history and culture that made the Ancient City a top culinary destination. Whether you prefer elegant wine pairings or a good, old-fashioned pub-crawl, there's a tour that's perfect for you. thetastingtours.com

Savor Carrera Wine Cellar's wines.

The winery offers a variety of wines to sip and try with the Wine Sampling Machine - Enomatic with wine education experts to help along your tasting journey.

carrerawinecellar.com

Satisfy that sweet tooth and attend a **dessert making class** taught by Food Network competitor Chef Nils and his team at Crème de la Cocoa.

cremedelacocoa.com

Must-Taste Farm-To-Table Restaurants

Michael's Tasting Room

michaeltastingroom.com

Enjoy tapas, wines and more at this eclectic restaurant, served up by award-winning Chef Michael Lugo.

Ice Plant

iceplantbar.com

Housed in the 1927 ice plant building, Ice Plant fuses the vintage and modern, with seasonal menus crafted by Chef Laird Boles.

The Floridian

thefloridianstaug.com

Indulge in fresh and local southern comfort food, crafted by renowned Chef Genie McNally.

Craft Breweries

Ancient City Brewing and Taproom

ancientcitybrewing.com

Bog Brewing Company

bogbrewery.com

Dog Rose Brewing Company

dogrosebrewing.com

Old Coast Ales

oldcoastales.com

A1A Ale Works

a1aaleworks.com

FOOD FESTIVALS

Spanish Wine Festival | February

Immerse yourself in the Spanish culture that St. Augustine originates from in February with delicious wine tastings, mouth-watering dishes and the welcoming St. Augustine community.

spanishwinefestival.com

St. Augustine Seafood Festival | March

Since 1981, St. Augustine Seafood Festival exhibits the best part of being a coastal city – the food. Enjoy the annual festival with live music, arts and crafts while consuming some of the best catches the shore has to offer!

lionsfestival.com

Celtic Music and Heritage Festival | March

Named the “Best of St. Augustine Festival/Event,” the Celtic Festival celebrates the oldest Celtic city in America with cultural food, music, and much more.

celticstaugustine.com

Rhythm and Ribs Festival | April

Pig out on tasty barbecue and unwind to live music, all while supporting local and international charitable organizations during the month of April!

rhythmandribs.net

Taste of St. Augustine Festival | April

It is the perfect event to get to know the Ancient City and what it has to offer with some of the city’s most well-known foods and attractions represented in April.

epicbh.org/taste-of-st-augustine

Must-Taste Farm-To-Table Restaurants (cont’d)

Preserved

preservedrestaurant.com/

Savor an upscale meal in one of Lincolnville’s oldest homes, with favorites prepared by James Beard Award nominee Chef Brian Whittington.

Collage

collageaug.com

Chef Matt Brown blends international flavors and fresh, locally sourced ingredients in St. Augustine’s historic district.

Blackfly The Restaurant

blackflytherestaurant.com

Blackfly, also run by Chef Matt Brown, serves up a unique seafood experience, with fresh, seasonal ingredients.

Catch 27

catchtwentyseven.com

Enjoy your favorite fresh-caught seafood dishes with an upscale, southern twist, prepared by Chef Joshua Smith.

Gas Full Service Restaurant

<https://gasrestaurant.com>

Stop in to Gas Full Service Restaurant to taste Chef Ben Loose’s elevated comfort foods and fresh-ground burgers.

FOOD FESTIVALS (CONT'D)

Greek Festival | October

The event pays homage to Greek immigrants to St. Augustine in the 1800s with authentic cuisines and desserts, as well as events such as cooking lessons and live Greek music!

historiccoastculture.com/event/21st-annual-st-augustine-greek-festival-arts-crafts-fair

Datil Pepper Festival | October

The sultry yet surprisingly sweet pepper and its growers are celebrated at the annual Datil Pepper Festival at the St. Johns Agricultural Center.

<https://www.visitstaugustine.com/event/datil-pepper-festival-cook>

THE FARMS

With so many farm-to-table restaurants and culinary events on Florida's Historic Coast, you might be wondering where it all comes from. Explore the farms that help make St. Augustine a culinary hotspot. While not all of these farms allow daily visitors, many host special events and tastings that guests can attend. You can also find their products at farmers markets around the region, including the Wednesday Market in St. Augustine Beach, the Salt Air Farmers Market in Marineland and the St. Augustine Amphitheatre Farmers Market. Visit the [events page](#) for more details.

Rype & Readi

This collection of agribusinesses includes a farm, bistro and farm market, located throughout St. Johns County. At the farm, you'll find a variety of fresh produce, herbs and flowers, and plenty of animals. Rype & Readi is open for private and special events including farm feasts, tours and picnics throughout the year.

rypeandreadi.com

Must-Taste Farm-To-Table Restaurants (cont'd)

The Reef

thereefstaugustine.com

Take in the view and local flavor cooked up by Chef Bob Henle, at one of St. Augustine's only beachfront restaurants.

Llama Restaurant

llamarestaurant.com

Authentic Peruvian flavors make sure you experience Peru from the moment you step into the dining room.

Restaurant Medure

restaurantmedure.com

Taste local produce with a menu where guests can experience anything from house-cured prosciutto to French-style Foie Gras.

THE FARMS (CONT'D)

Ben Wells Produce

Following in his grandfather's footsteps, Ben Wells runs a sustainable family farm that produces a variety of fruits and vegetables, including potatoes used for popular Pennsylvania snack Middleswarth Chips. Keep an eye out for [special events](#) hosted by Ben Wells Produce.

benwellsproduce.com/about

Sykes Family Farms

Located in Elkton, Florida, Sykes Family Farms includes fresh produce, flowers and animals, and sells homemade products like pumpkin spice syrup. Each year, the farm hosts special events like the Fall Season celebration, which brings live entertainment, hayrides and a nine-acre corn maze to families visiting Florida's Historic Coast.

sycofarms.com

Maggie's Herb Farm

Maggie's Herb Farm is a nursery that grows a wide range of herbs and edible flowers. The farm welcomes daily visitors, so stop in to explore their gift shop and sign up for herbal classes.

Blue Sky Farms

Blue Sky Farms, located in Elkton, is home to more than 20 varieties of potato, including the low-carb, low-calorie Sunlite potato. The farm occasionally hosts special events, including educational talks and tours. Stay tuned for [events](#) at Blue Sky Farms.