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 flavors, culinary experiences and local farm-to-table restaurants. 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 local grown food.

**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.

https://www.sansebastianwinery.com/
Taste your way through the Ancient City’s history at Savory Faire Food tour. Dine and sip at some of the city’s best farm-to-table restaurants and venues as you learn about St. Augustine’s unique history.

http://www.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.

https://www.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.

http://www.whetstonechocolates.com/

Enjoy the best of St. Augustine’s local flavors 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 culinary experience that’s perfect for you.

https://www.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.

http://www.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.

http://cremedelacocoa.com/

MUST-TASTE FARM-TO-TABLE RESTAURANTS

Michael’s
http://michaelssa.com/
Enjoy seasonal entrees with a Coastal Spanish-inspired menu, wines and more at this eclectic restaurant, served up by award-winning Chef Michael Lugo.

Ice Plant
https://iceplantbar.com/
Housed in the 1907 power and ice plant building, Ice Plant fuses the vintage and modern, with seasonal menus, using local grown food, crafted by Chef Laird Boles.

The Floridian
http://www.thefloridianstaug.com/
Indulge in fresh and local southern comfort food, crafted by renowned Chef Genie McNally.

CRAFT BREWERIES

Ancient City Brewing and Taproom
https://www.ancientcitybrewing.com/

Bog Brewing Company
http://www.bogbrewery.com

Dog Rose Brewing Company
https://www.dogrosebrewing.com/

Old Coast Ales
https://www.oldcoastales.com/

A1A Ale Works
https://www.a1aaleworks.com/
Spanish Wine Festival | February
Immerse yourself in St. Augustine’s Spanish culture in the month of February with wine tastings, delectable cuisine, and the hospitality of the local community.
https://www.spanishwinefestival.com/

St. Augustine Seafood Festival | March
Since 1981, St. Augustine Seafood Festival exhibits the best part of a coastal city – the local flavors! This annual festival features live music, arts and crafts, and some of the best catches the Atlantic has to offer.
https://www.visitstaugustine.com/event/st-augustine-lions-seafood-festival

Celtic Music and Heritage Festival | March
Celebrate St. Patrick’s Day at St. Augustine’s Best Festival/Event at the Celtic Festival! After the parade, Celtic clans from all over the world come to showcase their heritage with food, music, art, and events. Enjoy whiskey tastings, storytelling, live music, and the Highland Games.
http://www.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!
https://rhythmandribs.net/

Taste of St. Augustine Festival | April
Get to know the local flavors of St. Augustine at one of the best food festivals in Florida! This annual outdoor food festival features over 25 participating restaurants, live music, and plenty of family fun activities.
https://www.epicbh.org/taste-of-st-augustine/

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

Preserved
https://striverestaurant.com/preserved-restaurant/
Savor an upscale meal in one of Lincolnville’s oldest homes, with all your favorite local flavors prepared by James Beard Award nominee Chef Brian Whittington.

Collage
http://www.collagestaug.com/
Chef Matt Brown blends international flavors and fresh, local grown food in St. Augustine’s historic district.

Blackfly The Restaurant
http://blackflytherestaurant.com/
Blackfly, also run by Chef Matt Brown, serves up a unique seafood experience, with fresh, seasonal ingredients.

Catch 27
http://www.catchtwentyseven.com/
Enjoy your favorite fresh-caught seafood dishes with an upscale, southern twist, prepared by Chef Joshua Smith.

Gas Full Service Restaurant
https://www.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
For over 20 years, St. Augustine celebrates the cultural and historic importance of Greek influence in the Nation’s Oldest City. The festival offers three days of food, dance, music, and culture for a chance to enjoy an authentic taste of Greece.
https://www.staugustinegreekfestival.com/

Datil Pepper Festival | October
St. Augustine celebrates the small but mighty Datil Pepper at the St. Johns County Agricultural Center. Local restaurants face off in a cook-off with the winner chosen by guests, plus a wide selection of vendors offering local grown food, datil pepper products, plants, and decor.
https://www.visitstaugustine.com/event/datil-pepper-festival-cook

THE FARMS

With so many local farm-to-table restaurants and culinary events on Florida’s Historic Coast, you might be wondering where it all comes from. Explore the local farms that help make St. Augustine a culinary hotspot. While some of these local farms are not available for tours, many host special events and tastings for guests to attend. Find their products at farmers markets in the area, 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!
https://www.historiccoastculture.com/categories/culinary/

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.
https://benwellsproduce.com/about

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

The Reef
https://thereefstaugustine.com/
Just off the Coastal Highway on Vilano Beach, The Reef offers an incredible menu of fresh seafood, wines, and the most popular brunch in town with direct access to the Atlantic Ocean.

Llama Restaurant
http://llamarestaurant.com/
Peruvian native Chef Marcel incorporates local grown food in his acclaimed menu of gorgeous and flavorful entrees, drinks, and desserts.

Restaurant Medure
http://www.restaurantmedure.com/
Taste local produce with a menu where guests can experience anything from house-cured prosciutto to French-style Foie Gras.
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.
https://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.
http://maggiesherbfarm.com/

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 local farm occasionally hosts special events, including educational talks and tours.
https://bsffl.com/