



Want to try the best of Iowa's locally-owned dining locations? Start here!



1 The Gathering Table

Orient

Menus center around fresh, organic produce grown in the four-acre garden and orchard on site and locally raised beef, pork, lamb and poultry. The restaurant is located in the Gathering Barn at the Henry A Wallace Country Life Center, the birthplace farm of Henry A Wallace who served as U.S. Secretary of Agriculture, U.S. Vice President and U.S. Secretary of Commerce.



2 Archie's Waeside

Le Mars

For more than 60 years, Archie's has been dry-aging and hand-cutting mouthwatering steaks. Rachael Ray named them one of the best steakhouses in America (finishing in the top four of 200 selected). Their wine selection was a semi-finalist for a James Beard award in 2014 and they were awarded the James Beard American Classic award in 2015.



3 Baru 66

Des Moines

Recognized for its inventiveness, this contemporary French bistro was a semi-finalist for a 2011 James Beard Foundation award for Best New Restaurant in the U.S. Chef David Baruthio was born, raised and trained in France. He's received multiple awards, including a Bib Gourmand from the Michelin Guide in Belgium.



4 Galleria De Paco

Waterloo

World-renowned artist Paco Rosic painstakingly recreated The Sistine Chapel's ceiling using only spray paint to create an unforgettable ambiance. The family-owned restaurant serves dishes with a European flair.



5 Cafe Dodici

Washington

After more than 25 years of living in Italy, Lorraine Williams and her Italian husband Alessandro Scipioni returned to her hometown and opened a restaurant featuring great international cuisine. Their chicken roulades was voted one of the Des Moines Register's "100 Things You Have to Eat in Iowa Before You Die."





6 Breitbach's Country Dining

Balltown

Iowa's oldest food and drinking establishment was opened in 1852. Jacob Breitbach purchased the tavern in 1862 and it is now in its sixth generation of family ownership. The restaurant, which serves up homemade comfort food, was featured in the documentary "Spinning Plates" and received the James Beard Foundation America's Classic award.



7 Carroll's Bakery

Spencer

The original bakery in this downtown Spencer location opened in 1916. Carroll's Bakery took over the space in 1928 and has been serving delicious pastries from traditional glazed doughnuts to the not-so-traditional O'Boys ever since. They also offer more than a dozen varieties of bread, cakes and coffee.



8 Hickory Park

Ames

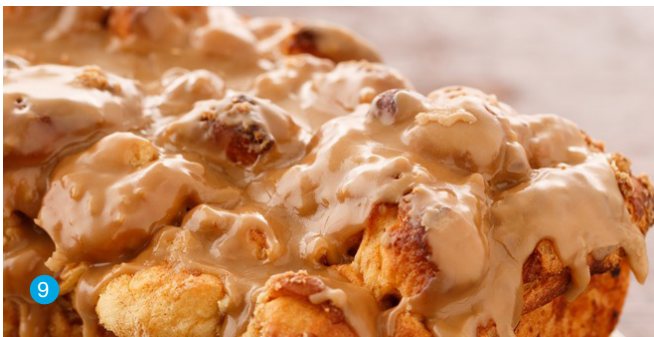
A local tradition since 1970 and a favorite of Iowa State University students, Hickory Park's menu includes a variety of hickory smoked meats in generous portions. Try and save room for dessert – the placemat doubles as the ice cream menu and features more than 50 options!



9 Jaarsma Bakery

Pella

The bakery was founded by Harmon Jaarsma in 1898 with recipes he brought with him from Holland. Now in its fourth generation of family ownership, Jaarsma is renowned for its Dutch letters, Dutch Spice cookies and Almond Butter cake.



10 Eatery A

Des Moines

Opened in Spring 2014, Eatery A's Chef Nic Gonwa has already been nominated by the James Beard Foundation for the Rising Star of the Year. The restaurant features Mediterranean-inspired cuisine using local, quality ingredients. The wood-fired pizza is the star of the menu.



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