

VOGUE

5 Restaurants That Will Bring the 4th of July BBQ to You

by BROOKE BOBB



As the Fourth of July holiday begins to creep up, flags are raised, pool toys get inflated, rosé goes in the fridge, and a food menu gets plotted. Though, there are many who completely disregard the latter until the very last moment, resulting in a thrown-together spread of hot dogs and Costco-size

bags of Ruffles. Those munchies may be as American as the Fourth itself, but there are certainly a few alternatives worth considering. Ordering in your feast, especially if you're spending Independence Day in the big city, is often the best, most tasty option. Below, whether you're craving traditional barbecue fare or something a bit out of the ordinary, these are five restaurants around the country that can save your holiday dining situation with catering menus worth a thousand fireworks.

Miss Lily's

Downtown New York's Caribbean eatery Miss Lily's is offering a special BBQ catering menu called "Red, White & Jerk BBQ." The vibrant, delectable dishes include jerk chicken, jerk pork, jerk corn, watermelon salad, and banana pudding.

Honeybird

This all-American fried chicken eatery located in Los Angeles's La Cañada Flintridge neighborhood opened earlier this year to great acclaim. They offer family packs of whole fried chicken, as well as sandwiches like a traditional grilled cheese or a "Phil Lee O Fish" with crispy whitefish, lemon dill aioli, homemade pickles, and cabbage. Accompaniments include smashed curried potato salad; biscuits with applewood-smoked bacon, sharp cheddar, and maple vanilla butter; Brussels sprouts; and panko-topped mac-and-cheese.

The Publican

Publican has become one of Chicago's premier restaurants—an impressive feat in a beloved steak house town. They offer catering for large parties with on-site prep by chef Paul Kahan's team, and the menu offers dishes

like farm chicken with summer sausage and roasted potato; grilled country ribs with apple, cider, and pistachios; barbecued carrots; marinated kale; and glazed pork belly.

Hometown Bar-B-Que

This counter-service BBQ joint in Brooklyn's Red Hook neighborhood has everything one might need for a traditional American cookout. The menu includes items like brisket tacos, pulled-pork sandwiches, Texas-style queso mac-and-cheese, collard greens with smoked pork shoulder, and whiskey sour pickles.

Waxman's

Chef Jonathan Waxman opened his newest establishment earlier this year in San Francisco, and the food is perfect for a host looking to serve their Independence Day party guests some seriously elevated fare. Waxman's sample family-style menu includes shaved asparagus with carrots and watermelon radish, pasta primavera with peas and Parmesan, the chef's famous JW chicken with salsa verde, and a steak roast with sweet onion compote and jalapeño.