Modern Luxury

SAN DIEGO

+

A TOUR DE FORK OF AMERICA'S BEST NEW EATERIES

the feast issue

50 REASONS TO FINE DINE IN SAN DIEGO NOW

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1. Need a beer pairing for apple cinnamon French toast? Bagby Beer's got your back. 2. You can't please everyone: You're not SEA180's Cali Veghead Benedict and Nutella-stuffed French toast. 3. The pitaya bowl at Florent comes topped with honeycomb and shaved toasted coconut.

6 best brunch spots

1. BAGBY BEER

Local brewer Jeff Bagby opened passion project Bagby Beer in 2014 and has cultivated a loyal following by limiting service of his wildly popular beers (more than 20 are brewed here) to the brewery and restaurant itself, and to a very small number of other bars and restaurants. A favorite signature dish is a vegan hash made with sweet potato, onion, eggplant, cauliflower, poblano, tofu scramble and ras el hanout-spiced vegetables. Other go-tos include stuffed apple cinnamon French toast and a very SoCal take on eggs Benedict. You won't be surprised that the brunch, served in the casual garden space, can be ordered with a rotating selection of brunch beers. *601 South Coast Highway, Oceanside, 760.270.9075, bagbybeer.com*

2. SEA180

Perhaps one of the most apt names for a coastal tavern, SEA180 does, in fact, have 180-degree views of the Pacific, just steps away from the beach and the iconic pier at Imperial Beach. Happily, the food rivals even the locale, and the Baja-Med menu pays special tribute to the area's original colonizers. Breakfast is served daily at the beach until 11AM, with dishes like churro French toast with tres leches crema and chilaquiles rojas, but you also don't want to miss the restaurant's Sunday buffet (served until 2PM), which includes selections like prime rib hash with charred poblanos and horseradish hollandaise, and decadent strawberry banana Nutella-stuffed French toast. *800 Seacoast Drive, Imperial Beach, 619.631.4949, sea180.com*

3. FLORENT RESTAURANT AND LOUNGE

This year, Florent's executive chef, Abe Botello, added weekend brunch to the mix at San Diego's Old City Hall building, where revelers in the Gaslamp head late night for hefty comfort food. The new brunch elevates weekend favorites, offering such must-orders as chicken and waffles, which get an upgrade with duck-infused waffles, crispy chicken, duck bacon, chive butter and Vermont maple syrup. (Just want the waffles? A flight of duck fat-infused waffles should satisfy your salty-sweet cravings.) Or keep it light with an electric-hued pitaya bowl. Botello pays tribute to local favorites too, with housemade churros served with Mexican chocolate. *672 Fifth Ave., San Diego, 619.595.0123, florentsd.com*