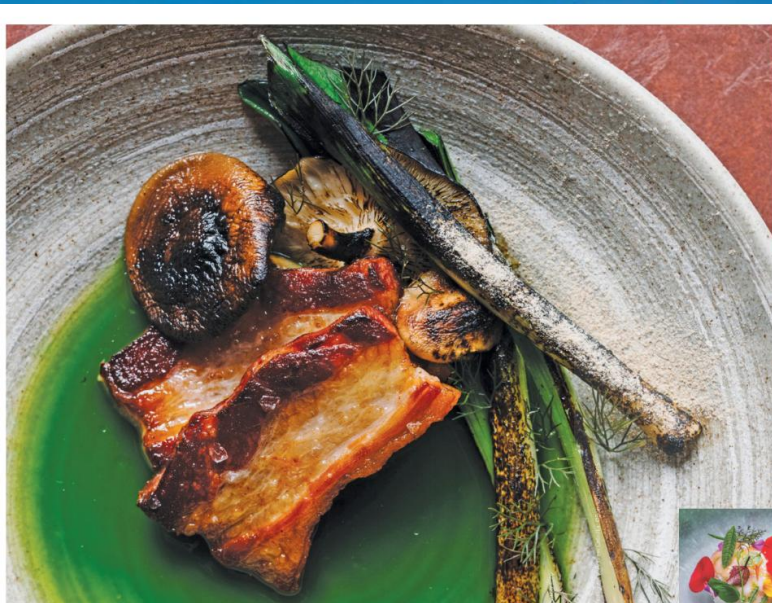


DISCOVER CHARLESTON

2017 /2018 Issue



KINGDOM OF FLAVOR



WITH ITS DEEP CULINARY ROOTS, THE ONLY WAY A CITY LIKE CHARLESTON
COULD BEST ITSELF IS BY OFFERING THE WORLD. AND IT DOES.

The fully renovated 492 King Street also makes use of its ambience and history. The building dates back to the late 1800s when clothiers played an important role in Charleston's economy, especially in the Upper King Street district, where the restaurant is located. The button wall art installation in the main dining room, which is a take on a photograph of sous vide leeks, pays homage to that history. The restaurant's fabric ceiling in the downstairs dining area is a replica of a 1902 city map. Beyond the unique and thoughtful design details, live music and a changing menu of deliciously fresh, sustainable dishes make this a great sport to grab a meal with friends.

DISCOVER CHARLESTON

CHEF PROFILES



14. Executive Chef Josh Keeler
492
492 King St., Charleston
843-203-6338

14. Originally from Philadelphia and a graduate of the New England Culinary Institute in Burlington, Vermont, Josh Keeler has been in the Lowcountry since 2011. Keeler was named Executive Chef of 492 in September 2016 after a number of accomplishments in the kitchen. His undeniable passion for the culinary industry shines in every dish on the menu at 492.