



Handmade truffles
at Cellar Door
Chocolates

EAT

Wiltshire Bakery

Whitewashed clapboard walls and black-and-white chalkboard menus serve as the backdrop to artisanal coffee and mounds of delectable pastries baked daily. Try a fried apple pie, a homemade take on a Pop-Tart (in flavors such as PB&J and orange-cardamom), or a savory croque monsieur with ham and Gruyère cheese on a house-baked brioche. wiltshirepantry.com

Hammerheads

Carnivorous locals have loved this humble-looking gastropub since its launch in 2011. A double-barrel smoker is used for most items on the menu, which is a whole lot of meat. We recommend the PBLT (a hammy version of the classic BLT with thick slabs of smoked pork served on Texas toast) with spicy barbecue fries. There are no reservations and limited seating; lines start forming around 4 p.m., an hour before it opens. We promise it's worth the wait. louisvillehammerheads.com

The New Louisville

Just in time for the 141st running of the Derby, discover the best places to sip mint juleps, shop for sundresses, and create a photo op with the world's largest baseball bat

YOU CAN MAKE THE CASE that Louisville, Kentucky, is defined by the thrilling 120 seconds when 3-year-old Thoroughbreds race for the roses. But Derby City gives many other reasons to cheer. Today's Louisville has carved out its own culinary niche, with two local chefs and restaurants making this year's prestigious list of James Beard Foundation Award semifinalists. Small-batch distilleries are giving classic big-brand bourbons some

friendly competition. And entire neighborhoods have been reimagined, including Butchertown and the East Market District.

The city's not-inconsiderable original charms now coexist with an innovative, forward-thinking element. If you haven't been to Louisville in years, it's time to take another look. Here are some of our favorite spots—both iconic and new—for enjoying a visit.

