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TOP 10

Biscuits ACROSS THE US

September is National Biscuit Month, so I asked my Facebook fans where to find the best biscuit spots across America.



The Franklin from
Denver Biscuit Co.,
Denver, Colorado

1 | Alabama Biscuit Company Birmingham, Alabama

There's a new restaurant in the Magic City. The Alabama Biscuit Company! When possible, they source ingredients locally from Alabama and regionally from the South. They top biscuits with fun flavor combinations like roasted pecans with goat cheese spread and local honey. Be sure to check out seasonal menu items as well so you don't miss any special creations such as the biscuit topped with Chilton County peaches in bourbon sauce with vanilla mascarpone cream.



2 | Napa Valley Biscuits Napa, California

Napa Valley Biscuits is a mom-and-pop eatery where most of the menu items are named after family members who have inspired the chef. People come for Southern comfort food like the tangy buttermilk biscuits sprinkled with flecks of Maldon salt and served with pepper jelly, apple butter, raspberry habañero jam, or peach thyme preserves.



3 | Denver Biscuit Co. Denver, Colorado

In 2009, the owner looked around Denver and noticed a need—a need for big, buttery, flaky, melt-in-your mouth biscuits. And that's how Denver Biscuit Company was born. If you want one of their scrumptious biscuits,

then keep your eyes peeled for The Biscuit Bus, their gourmet food truck, or walk to the back of the Atomic Cowboy where the Denver Biscuit Company is located.

4 | Cowgirl Kitchen Seagrove, Florida

Cowgirl Kitchen is known in Florida as the place “where beach meets west.” Customers come here for delicious flavor combinations such as The Heartache—a golden biscuit smothered with warm pimiento cheese and topped with decadent praline bacon that leaves your heart achin’ for more. Indoor and outdoor seating is available, so you can sit back, relax, and enjoy your meal wherever you prefer.

5 | Mama's Boy Athens, Georgia

According to the owners, the secret to amazing biscuits is in the technique, and their technique is definitely working. People line up every day for these flaky biscuits served with raspberry jam and honey poppy seed butter. In fact, these biscuits are so popular that brides are even including them in “biscuit bars” at their weddings!

6 | Deb's Diner Waldoboro, Maine

When Deb isn't in the kitchen coming up with new creations for her customers, she is using foolproof recipes passed down from her mom, like her delicious biscuit recipe. Deb's Diner is the kind of place where relationships are developed over a plate of hearty biscuits smothered in sausage gravy. Just ask the regulars who have been going there for more than 20 years!



7 | Buttermilk Restaurant Newland, North Carolina

Buttermilk Restaurant is all about serving food like grandma used to make, including her buttermilk biscuit recipe that has been passed down through generations. Which sounds best to you—a plain biscuit with fresh strawberry topping, the special frying pan cinnamon biscuits with caramel pecan topping, the buttermilk Cheddar biscuit, or biscuits smothered in chocolate gravy?

8 | Flo's Kitchen Wilson, North Carolina

Nobody leaves Flo's hungry. How could you when locals describe it as a “buffet on a biscuit” and “mouthwatering biscuits as big as a cat's head.” What do you want on your made-to-order biscuit—tenderloin, ham, bacon, egg, sausage, chicken, steak, fatback, or molasses? It's no wonder Flo's Kitchen has been in business for more than 20 years. Her customers leave full and satisfied.



9 | Poogan's Porch Charleston, South Carolina

Poogan's Porch has had the same biscuit maker since the restaurant opened in 1976. Since that time, he has made over 3 million buttermilk biscuits for Poogan's Porch customers! People love getting these flakey biscuits by the basketful. Sharing is not required.



10 | The Loveless Cafe Nashville, Tennessee

Since 1951, The Loveless Cafe biscuit recipe has remained a secret. It has been passed down from one biscuit-maker to the next. Every day they prepare close to 7,000 biscuits for their hungry customers. Biscuits are served with their signature homemade peach, blackberry, and strawberry preserves.