

[BEST OF THE BARNYARD]

She cooks, she serves—what else does she do? Actually, chef Hilary White's husband, Jim, is general manager of The Hil, and her mother, Sandy Pitsch, runs the dining room.

The Hil

Farm-to-table may be the latest culinary catchphrase, but **The Hil**, 45 minutes Southwest of the city in the eco-chic community of Serenbe, wins the award for most literal translation by far. The restaurant gets daily deliveries from Serenbe Farms, a 20-acre organic and biodynamic wonderland nearby. How close is it? On a recent night when a farmhand at the bar heard the kitchen had run out of basil, he hopped on his bike and returned with handfuls of fresh herbs a short while later. Chef Hilary White collaborates on seasonal planting with farm manager Paige Witherington, and even helped dig a duck pond and staked 300 tomato plants on the farm before The Hil opened last August. The Hil's menu changes at Mother Nature's whim, but the caramelized Vidalia onion dip with housemade chips, pimento cheeseburger and The Hil parfait—don't even get us started on the raw cookie dough at the bottom—are Southern staples year-round. We adore the cool, airy, Stan Topol-designed space (especially the pink bathroom!) and love a lazy Sunday with a mimosa and one of The Hil's giant cinnamon rolls in a shady spot on the patio. 9110 Selbourne Lane, Serenbe, SC 29582. 770.632.6060. www.thehil.com

