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Hatch Breakfast Burritos

ACCORDION CLUB, DURHAM

These burritos went through quite a journey to get into that six-pack "adult happy meal" every Sunday afternoon at the Accordion Club.

First, co-owners Talitha Benjamin, a New Mexico native, and her husband, Scott Ritchie, flew over a whole bunch of Hatch chiles straight from Santa Fe. Then, she and her siblings bickered over the correct way to prepare green chile stew. Once that was settled, her brother Aaron Benjamin, the Gocciolina chef-owner, began preparing batches in his restaurant kitchen, later setting aside portions for burritos. Finally, the burritos are prepared, wrapped, and presented at the bar in a six-pack, along with a tiny Miller High Life, a shot of tequila, a chile back shot as chaser, and a toy, promising to cure any hangover you may have had.

The green chile stew at Accordion is worth a try on its own, but for some, it may prove too spicy. The green chile on the veggie breakfast burritos, however, is tempered by its supporting ingredients of a farm egg, cheese, roasted potatoes, sautéed onions and poblanos, and lime crema. Equally delicious are the adovada breakfast burritos, made with local pork braised with Hatch red chile. The burritos are delivered to Accordion every Sunday around 12:30 p.m. and are available until sold out, which is usually a couple of hours later. (HP)

Heirloom Summer

MONUTS, DURHAM

There are many things about summer in the Triangle I don't like—the punishing heat and unrelenting humidity, for starters, and the waves of ticks and mosquitoes and other horrible little pests that are so abundant on any outdoor excursion. There is one thing about this season I look forward to, however: the summer menu at Monuts, and the return of several wonderful breakfast plates made with chevre.

There's the Like a Hash, a mess of fried tomatoes, spinach, a delectable sweet basil pesto, eggs, and soft chevre. There's the Spicy Tomato and Avocado sandwich, which puts those two things plus chevre, spicy peach jam, pea shoots, and sea salt in between two slices of focaccia bread. My favorite, though, is the Heirloom Summer, which combines chevre with Monuts' excellent bagels and the year's heirloom tomato harvest. It's an open-faced bagel (go with the salted bagel), smeared with chevre cream cheese, and topped with heirloom tomatoes and, if you want, eggs (recommendation: over easy).

The sweet basil pesto comes on the side.

Monuts switches out its menus with the seasons, so this chevre bounty won't be around forever. A word of advice: If you're going on a weekend, get there early. It gets crowded fast. (JCB)

Hickory Grove Cheese

CHAPEL HILL CREAMERY, CHAPEL HILL

If you've ever wondered what a happy cow looks like, there's a whole bunch of them at Chapel Hill Creamery.

Deep in the most rustic, out of the way part of Chapel Hill, you'll find the Hickory Grove Church. And beyond that, down a side road, is a collection of trim buildings among green pastures. That is Chapel Hill Creamery. What Disneyland is to human children, the creamery is to cows. They are protected, loved, and spoiled. And all the milk produced at this bovine bed and breakfast goes to make award-winning cheeses. This is kind of place where each cow has a name and a human friend who looks out for it. And believe it or not, you can taste this environment in every bite of every cheese.

There is the impulse to liken these cheeses to familiar types: cheddar, brie, gruyere, and so on. But that impulse is incorrect. Though they may be hard or soft or melty, the creamery's cheeses are solely its own and a wannabe of none.

It's hard to pick one favorite, but the Hickory Grove makes the most banging patty melt ever devised by man. It's melty, salty, and tastes a little bit like grass, fresh air, and sunshine. (DM)

Hipster Poutine

PARTS & LABOR AT MOTORCO, DURHAM

I've never eaten real poutine, so I don't have a baseline understanding of the iconic Canadian fries/gravy/cheese curd concoction. I'm also generally turned off by things being labeled "hipster." Nevertheless, I will swear by Motorco's hipster poutine, especially late at night, and especially after drinking. The fries are piled high and topped with generous helpings of caramelized kimchi, bulgogi beef, cheddar, sriracha mayo, green onions, and cilantro. (For vegetarians, the Canuck Poutine, with mushroom gravy and cheese curds, is a good option as well.)

It kind of feels like a drunk person with access to a Korean kitchen invented this dish—who's to say that wasn't the case?—but whoever did it did a truly masterful job. Canadians would probably scoff, and hipsters would probably be offended that

