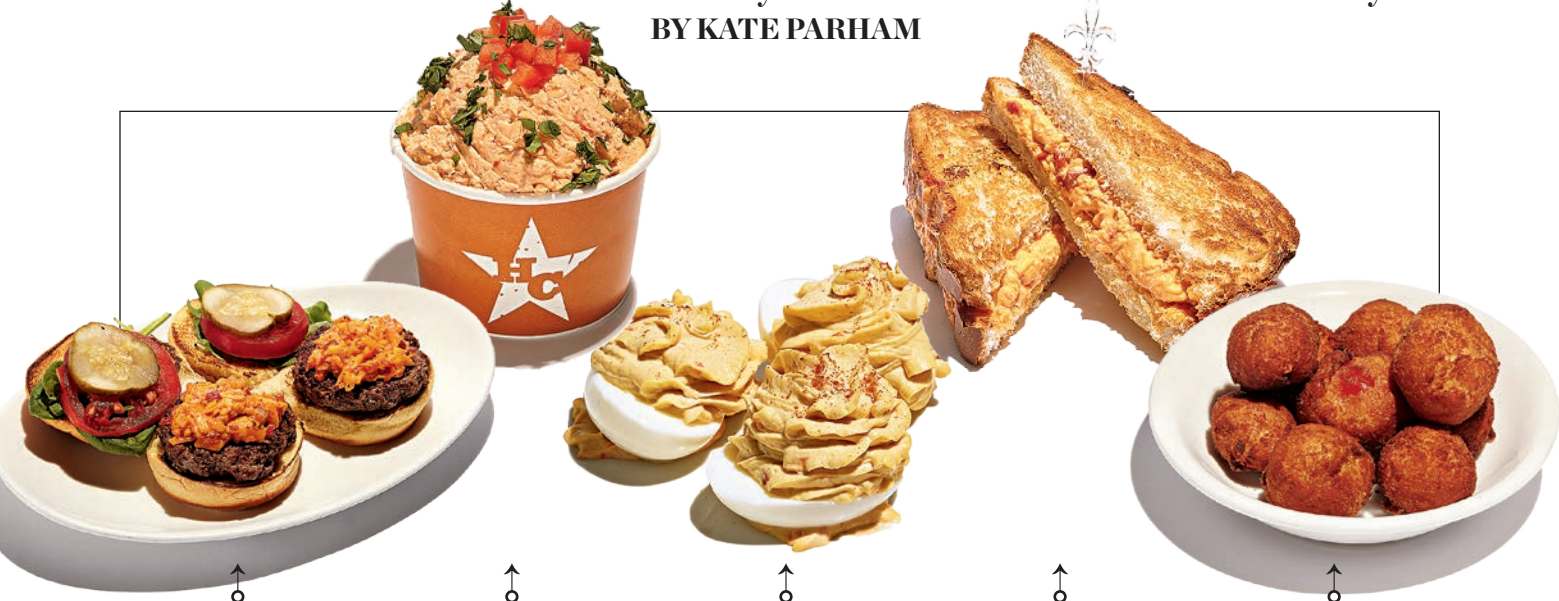


# PIMIENTO, PLEASE

Pimiento cheese is no longer just a zesty, creamy spread. Here's how chefs are playing with the Southern snack—and where you can still find it the old-fashioned way.

BY KATE PARHAM



## Jackie's

Rumor has it Elvis topped his White Castle burgers with pimiento cheese. These sliders—the only dish here since day one—follow suit.

8081 Georgia Ave.,  
Silver Spring;  
301-565-9700

## Hill Country

If you prefer your cheese spreadable, try this version with sharp cheddar and sweet Dromedary-brand pimientos.

It's served with a stack of saltines.

410 Seventh St., NW;  
202-556-2050

## Virtue Feed & Grain

This gastropub punches up deviled eggs with cheese, mayo, and pimientos, then adds house-made hot sauce.

106 S. Union St.,  
Alexandria;  
571-970-3669

## Bayou Bakery

New Orleans transplant David Guas sandwiches creamy cheese between buttered Texas toast, ensuring a cold center—“like a well-cooked steak.”

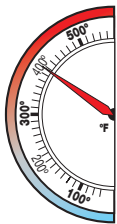
1515 N. Courthouse  
Rd., Arlington;  
703-243-2410

## Evening Star Cafe

Georgia-native chef Jim Jefford's sweet-and-sour fritters substitute Peppadew peppers for pimientos.

2000 Mount Vernon  
Ave., Alexandria;  
703-549-5051

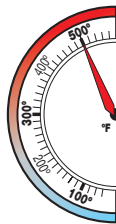
## The Needle What's hot, what's not



### RAY'S TO THE THIRD

We took the casual route at Michael Landrum's latest restaurant. The enormous Mack burger—with American cheese and tangy “heck” sauce—was juicy perfection. Tender slices of rib eye

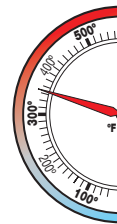
elevated a sandwich that included melted American and provolone and grilled onions on a Lyon Bakery sub roll. A side salad lent lovely contrast to the sandwiches, and a boozy shake with bourbon and bacon bits made an indulgent ending. 1650 Wilson Blvd., Arlington; 703-974-7171.



### WOODBERRY KITCHEN

Spike and Amy Gjerde may have their mind on new projects, but that hasn't diminished anything at their farmhouse-cool flagship. Our table became cluttered with terrific snacks: cucumbers

seasoned with fish pepper, crab dip with a shot of sherry, a crisp salad of charred sugar-snap peas. Excellent desserts—from a blackberry meringue pie to a marshmallow-and-malt sundae—helped make the meal one of the best we've had here. 2010 Clipper Park Rd., Baltimore; 410-464-8000.



### SPICES

Lots of Cleveland Park residents use Spices for takeout and delivery, but the food is at its best in the warmly lit dining room. We dug into a tangy salad of green papaya, mango, and red cabbage, and

another Vietnamese classic—grilled shrimp over cold vermicelli with nicely crunchy spring rolls, cucumber, mint leaves, and peanuts. Less inspiring: gummy drunken noodles with flavorless minced chicken and the limp, over-steamed edamame. 3333-A Connecticut Ave., NW; 202-686-3833.

