

A Culinary Tale



Wood Chicks BBQ

Wood Chick's BBQ is located at 1025 N. Battlefield Blvd. in Chesapeake. Their on-site BBQ pit, fueled by primarily Hickory and Apple woods, slow smokes bone-in pork butts, pork ribs, beef brisket and chicken for up to 16 hours at a time. Wood Chick's was recently on the Food Network's Throwdown with Bobby Flay, in which

Wood Chick's BBQ won! Also, Tune into TLC (The Learning Channel) to a new docu-series BBQ Pitmasters which premiered December 3rd. Lee Ann Whippen (owner of Wood Chick's) is one of seven Pitmasters featured on the 8-part series, produced by Original media, taking views into the high-stakes world of competitive barbecue!



Captain Chuck-a-Muck's Ship Store and Grill

A family owned and operated restaurant located in beautiful downtown Rescue, Virginia on Jones Creek. In a laid-back, non-smoking atmosphere, friends can enjoy fresh, local seafood as well as Angus steak and chicken, homemade key lime pie and, if you're up to it, our world-famous Jamaican Jet Fuel. Chuck-a-Muck's was recently featured on a Food Network's episode of Diners, Drive-ins & Dives with Guy Fieri.

Chesapeake Farmer's Market

Open-air markets offers locally-grown vegetables, fruits, melons, honey, jams, jellies, cider, flowers, potted plants, bedding plants, and herbs. Many regulars visit every Saturday morning to buy the best and freshest baked goods, fruits, vegetables, flowers, plants, crafts, cheese, bison, natural dog biscuits, and much more. Make new friends, take home a new recipe, and just enjoy yourself on market day.



Passion The Restaurant

A stunning and beautiful restaurant, located in the Greenbrier area of Chesapeake, featuring creative, innovative cuisine from local farmers and fisherman. Passion's menu is based on the concept of Terroir, by providing seasonal, regional and local foods prepared using a "French Technique" in an American style. Terroir, a French term associated with wine, coffee and tea, is used to denote the special characteristics that geography bestowed upon them. It can be very loosely translated as "a sense of place" which is embodied in certain qualities, and the sum of the effects that the local environment has had on the manufacture of the product.

Rowena's

Three backyard fruit trees sparked what is today a thriving gourmet food business for Rowena Fullinwider, founder and president of Rowena's, Inc, in Norfolk, Virginia. As word spread about the "cake lady", requests for Rowena's specialty foods exceeded the capabilities of her kitchen. Rowena opened her gourmet manufacturing facility in May of 1983 and in 25 years; her facility has grown to 18 employees, a retail store, staff offices, call center, tearoom, two spacious kitchens and two warehouses. Rowena's has been featured in national publications such as Ladies Home Journal, Gourmet, Bon Appétit, Taste of Home and Southern Living, and has appeared on Food Finds on the Food Network, QVC, The 700 Club and The Today Show. Virginia's Governor who declared Feb 20th as "Rowena Fullinwider Day" also has honored her.



The Broken Egg Bistro

An independently owned neighborhood bistro that provides fresh, innovative food in a hip, family environment. Everyone on the staff is wholeheartedly committed to providing the best food and service possible. The Broken Egg Bistro is located in the heart of Chesapeake.