Best Food Hotels in the Country

Top-notch eats and foodie experiences — think on-site farm tours and cooking classes, locally inspired minibar snacks and rooftop apres-ski — are turning hotels into destinations unto themselves. These are the best hotels for foodies from coast to coast.

Photo By: Spencer Lowell

The Durham Hotel, Durham, North Carolina

It's not a stretch to say that a stay at The Durham is right on the money — partly because it's in a 1960s building that formerly housed two banks, but particularly because its namesake restaurant and rooftop bar are helmed by James Beard Award-winning chef Andrea Reusing. The all-day lobby restaurant is a favorite among guests and locals alike, who use the space as an informal co-working space. The coffee shop features coffee from Durham roaster Counter Culture, as well as freshly pressed juices and homemade pastries (don't miss the warm smoked-pecan- and chocolate-chip cookies). Breakfast winners include house-smoked bacon with cracklings and a can't-miss dry-aged burger at lunch. At night, the restaurant transforms into a candlelit restaurant with a menu that underscores Reusing's commitment to local farmers, with a section dedicated to vegetables and with dishes such as whole North Carolina fish stuffed with blue crab souffle.

In-room treats are equally thoughtful, including a minibar stocked with local goodies like nut butter bars from Big Spoon Roasters and bars from Escalzi Artisan Chocolates. The rooftop, open year-round, is a local hotspot too, boasting views of downtown Durham, plus craft cocktails, a stellar raw bar with local oysters, and clever bar snacks like the locally famous smoked carrot dog. The hotel's prime downtown location also means that you're steps away from other top-notch eats; some of Reusing's go-tos include M Sushi, Dashi (a ramen shop and izakaya bar) and Pizzeria Toro.