

10 Tasty Picks: Support Black-Owned Food Businesses in the Triangle

From [Tabletop Media Group](#)

[Bestow Baked Goods](#) (Holly Springs)

Opening this summer, Bestow Baked Goods is a locally owned bakery featuring stunning cakes, the best oatmeal cream pies you've ever tasted, and brilliant breakfast options like chunky monkey muffins and sweet potato doughnuts. You can order from Bestow [online](#), and check out their Instagram to ooh and ahh over the most beautifully designed cakes!



[Boricua Soul](#) (Durham)

After serving the Triangle for four years from the "Soul Patrol" food truck, Boricua Soul recently opened a brick and mortar restaurant in the American Tobacco Campus. The menu features Puerto Rican-inspired soul food like mojo chicken empanadas, tostones, pernil, and mac and cheese. Plus, you'll find unique fusion foods like chopped barbecue-filled empanadas, and griddle-fried cornbread (hoecakes) filled with Puerto Rican and Caribbean-inspired meats and vegetables. Order [online](#) or enjoy a meal on their patio..

[Chez Moi Bakery](#) (Durham)

Chez Moi Bakery offers made-from-scratch desserts mixed in small batches. Owner Rhonda Jones is known for her delicious rum cakes of many varieties like brown sugar vanilla, pineapple, black cherry, and chocolate raspberry. After one bite you'll understand why her cakes have been shipped all over the world! Order from Chez Moi Bakery [online](#) or visit the cake truck [calendar](#) to find out where she'll be rolling up next!

[Dame's Chicken & Waffles](#) (Cary)



Dame's pairings are world-class, comfort food combinations meant to fulfill your appetite's and heart's desires. Dame's "Almost" World Famous Chicken & Waffle inspirations offer something special for all comers. What we love about Dame's is that you can have it the way you want it! Pick your chicken, pick your waffle, pick your shmear! *Our favorite combo is one of their signature creations, the Orange Speckled Chabo: a chicken cutlet, sweet*

potato waffle, orange-honeycomb shmeear, drizzled with honey dijon. Don't forget Ceci's Mac and Cheese or Mean Collard Greens!

Jamaican Grille (Raleigh)

Jamaican Grille features traditional Jamaican dishes, with takeout boxes filled to the brim with deliciousness. They have so many flavorful dishes like oxtails, jerk chicken, and beef patties. *Our favorite is their melt-in-your mouth savory oxtails with red beans and rice and extra plantains.*

Lee's Kitchen (Raleigh)

Lee's story began in 2007. Since then, the restaurant has become a hidden gem in Raleigh. Lee's offers tantalizing Jamaican and Southern cuisine, all under one roof. A feast including mouth-watering oxtails, fried chicken, curry chicken, ribs, fish, yams, collard greens, and macaroni and cheese, will please a crowd. *We love the curry chicken plate with gooey macaroni and cheese and collard greens.*



Mama Dip's Kitchen (Chapel Hill)

A Chapel Hill institution featuring homestyle cooking since November 1976, Mama's Dips is a beloved part of this Carolina Blue town. Mildred Cotton Council was the founder, and the restaurant is named for the childhood nickname given to her by her siblings: "Her height and long arms allowed her to 'dip' all the way into the bottom of the rain barrel." Here you'll find fried green tomatoes and sweet potato biscuits as "country starters," and house specialties like fried chicken and pork chops on the menu. *Pro tip: Don't miss dessert! We're big fans of the chocolate or cream cheese pound cake sundae, featuring cool vanilla ice cream with a drizzle of chocolate syrup, whipped topping, and toasted pecans.*

Nafkot Ethiopian Restaurant (Raleigh)

Located off Avent Ferry Road, Nafkot has some of the best vegan and vegetarian options around. The cabbage wot is vegan-friendly and features steamed cabbage with onions, seasoned with plenty of garlic and ginger and served with injera. For a savory, hearty option, try the sambusa pastry with a flaky shell filled with beef and Nafkot's special herb blend. *Participate in one of the restaurant's coffee ceremonies, a sign of friendship or*

respect and an example of Ethiopian hospitality. The ceremony takes a couple of hours and is a great way to learn more about Ethiopian culture.

Oak City Fish & Chips (Raleigh)

Located in the Morgan Street Food Hall and with several food trucks in the Triangle, Oak City Fish & Chips is our go-to when we need our fried seafood fix. Choose a single, double, triple or even quad basket, which come with French fries and your choice of seafood like lobster, fish, oysters, calamari, shrimp, scallops, and more. Their fried seafood is cooked with a signature spice blend that is made in house. *Make sure to order the brown sugar hushpuppies.*



Saltbox Seafood Joint (Durham)



Chef-owner Ricky Moore is redefining seafood, and his restaurant places an emphasis on sourcing from local North Carolina fishermen. He first opened in Durham in 2012 and later expanded his popular restaurant in late 2017 to a second location. We love visiting the original during lunch to relax at a picnic table while enjoying a plate of delicious seafood. Ordering a "plate" is a must, which includes your choice of fish or shellfish, fried or spiced griddled, served with homemade slaw, crispy seasoned sliced potatoes,

green peppers and onions, and a lemon wedge. *The HUSH-HONEYS® are a must. These fried cornmeal fritters are glazed with the perfect amount of honey, a sweet-savory ending to a great meal.*