



# Meet the Winners

Featured this month are the Inland Restaurant winners from our 2017 Best of the Rivah Contest.

## BEST INLAND RESTAURANTS 2017

### 1 Eckhard's

Roberta Bradwick and Donald Marvin own this German, Italian and American dining establishment which has been popular with locals since it first opened in 1995. Every Friday and Saturday, slow roasted black Angus prime rib is added to the menu. Regular items include a range of black Angus steaks, seafood, crab cakes and duck.

Dine fireside on traditional German fare of bratwurst sampler, wiener schnitzel and sauerbraten; or Italian specialties of linguini with red or white clam sauce, chicken saltimbocca or Parmesan, veal, fettuccini Alfredo with shrimp and lump crab. A variety of homemade desserts is offered.

- Eckhard's, 2700 Greys Point Road, Topping, is open Wednesdays through Sundays for dinner.



### 2 Sandpiper

The late Carole Sullivan started the Sandpiper Restaurant 35 years ago in White Stone. Her family has continued the tradition of serving locally grown, traditional American food with a homemade flair, including fresh steaks, a variety of pasta dishes and seafood.

The Sandpiper features salmon, shrimp, oysters, catfish and haddock along with many specials. There's even veal liver.

- Hang out in the bar, or move into one of the dining areas.
- The Sandpiper, 850 Rappahannock Drive, White Stone, is open for dinner Tuesdays through Saturdays.



### 3 Something Different

"Specializing in fine Neanderthal cuisine" fits the Something Different theme. While they offer homemade buns to house roasted coffees and peanuts, pit smoked meats dominate. Twelve freshly baked desserts and homemade ice creams also are featured.

Don't overlook the retail side where you'll find many of their specialties and sides, as well as home churned ice creams. The restaurant was started by pig farmer Dan Gill.

- Something Different, 213 Virginia Street, Urbanna, serves breakfast, lunch and dinner, Wednesdays through Sundays.