

Street Meet puts gourmet spin on curbside-vendor staples

By **JUSTIN PAPROCKI**

jpaprocki@islandpacket.com

843-706-8143

Hot dog pushcarts and burger joints have never been a staple on Hilton Head Island. But Street Meet brings some of that big city flavor to the beach.

Just a year old, Street Meet takes food normally native to curbside vendors and gives it a gourmet spin. It's a place to spend a romantic evening — if your idea of a romantic evening includes a fried Twinkie for two and a piece of Dubble Bubble with the check.

"There's nothing I like more than watching someone have a \$40 bottle of wine and eating a hot dog," said owner Carey Basciano.

Basciano culled the menu after years of gauging the best lowbrow cuisine around. Previously the general manager of the Harbourside Cafe in Sea Pines for 12 years, Basciano informally polled legions of tourists on their favorite styles of burgers, hot dogs and street-vendor bests.

The results are Street Meet's mesh of styles. The Pittsburger comes topped



JAY KARR • The Island Packet

Customers enjoy lunch at Street Meet in Port Royal Plaza.

with slaw, fries and a fried egg. The Queen City dog is an homage to Cincinnati with onions, cheddar cheese and chili spiced with nutmeg, paprika and cinnamon.

The fried pirogies are a Pittsburgh favorite, but they're flavored with a hot sauce akin to Buffalo. With fresh onion

garnish and blue cheese crumbles, the comfort food looks like a dish in a five-star restaurant. But the initial kick of hot sauce is the reminder that it's not a typical delicacy.

Street Meet goes beyond the street vendor-inspired cuisine, with a dinner menu that features Lowcountry crab

STREET MEET

Address: 95 Mathews Drive in Port Royal Plaza

Phone: 842-2570

Hours: 11 a.m. to 1 a.m.

Prices: Entrees from \$16.95 up to \$19.95. Burgers and sandwiches \$5.50 to \$10.95.

Web: For a menu and more information, visit streetmeethi.com.

cakes, grilled salmon and fresh fried fish, along with vegetarian selections.

Half of the restaurant is set up as a pub, with Pabst Blue Ribbon and more on tap, televisions broadcasting sports games and bottled mustards from Cleveland, Buffalo, Chicago and Syracuse. The other half is in the style of a turn-of-the century corner cafe, complete with a clothesline sporting Street Meet T-shirts.

The point, Basciano says, is to give the feel that it could be in anyone's hometown, on any street corner, having a hot dog in Anytown, USA.