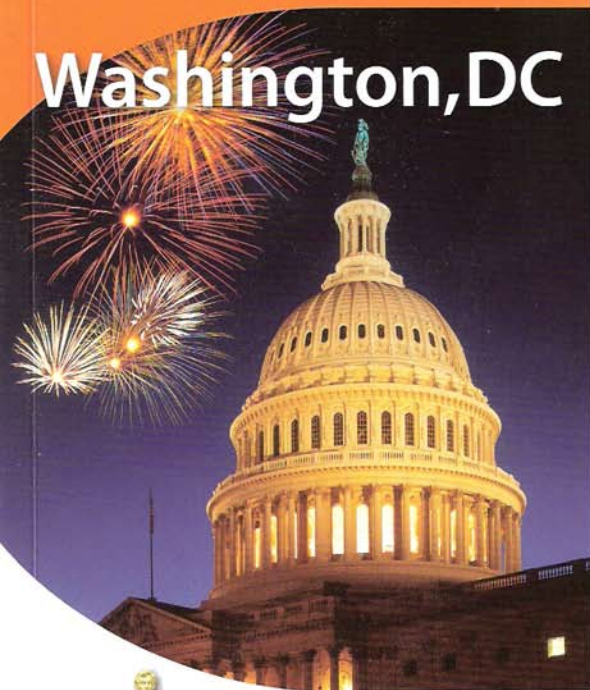




# mustsees

## Washington, DC



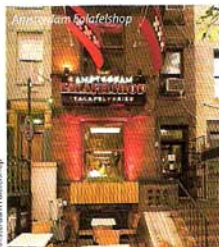
- Must Read Information
- Must See Sights
- Must Do Activities
- Must Know Practicalities

Medjool dates roasted in vin santo (sweet wine) with orange shortbread and olive-oil ice cream.

### INEXPENSIVE

#### Amsterdam Falafelshop

**\$ Falafel**  
2425 18th Street NW;  
Adam's Morgan. 202-234-1969.  
[www.falafelshop.com](http://www.falafelshop.com)



Amsterdam Falafelshop's popularity makes it hard to get a table but after one bite—even if half of it winds up on your shirt because you are propped up against a wall—you won't mind.

Here's the drill: you can order a falafel sandwich (half or whole), fries, a brownie, soda and/or lemonade. Once you get your sandwich you top it yourself with the salads, sauces, veggies and other two dozen or so toppings at the counter. But you only get one shot at filling up your pita. There are no return trips to the toppings bar (really, try it and get the hairy eyeball or worse) so people get creative in how they approach their sandwiches. Mayo, homemade peanut sauce, malt vinegar, Old Bay Seasoning and ketchup

are on hand for the twice-cooked Dutch-style fries.

#### Ben's Chili Bowl

**\$ Chili**  
1213 U St. NW, U Street Area. 202-667-0909. [www.benschilibowl.com](http://www.benschilibowl.com).

Ben's is the common meeting ground for DC's traditional African American community and young urban dwellers. Sloppy chili dogs, thick milkshakes and fries loaded with cheese and chili are universal pleasers in this Washington landmark, which retains the nostalgic charm of a 1950s diner. Comedian Bill Cosby's favorite is the signature chili half-smoke.



#### Bread Line

**\$ American**  
1751 Pennsylvania Ave., NW, Downtown. Lunch only. Closed Sun and Sat. 202-822-8900.

Washington's savvy lunch crowd keeps the Bread Line moving well into the afternoon. What with knishes, empanadas, pizzas, grilled breads, and great sandwiches, this restaurant covers the field when it comes to bread. The summer BLTs are a popular choice, as are

the barbecue sandwiches. There are always two soup options, six salads, and a variety of pastries.

#### Brickskeller

**\$ American**  
1523 22nd St. NW,  
Dupont Circle. 202-293-1885.  
[www.thebrickskeller.com](http://www.thebrickskeller.com).

Even before microbreweries were the rage, this simple bar with checkered tablecloths was well known to beer aficionados. Its drink menu—more like a book let—is broken down by countries, with all available beers from a particular nation listed. The hundreds of brews served range from Belgium Trappist ale to Lebanese Almaz. Little wonder that owner Dave Alexander holds the Guinness world record for the "most varieties of beer commercially available."

#### Firehook Bakery & Coffeehouse

**\$ Bakery**  
3411 Connecticut Ave. NW,  
Cleveland Park. 202-362-2253.  
[www.firehook.com](http://www.firehook.com). Check website for other locations.

For a quick, tasty sandwich or a sugary snack, Firehook Bakery captures carbohydrate fiends with its tempting window displays. Mini-loaves of fresh, crusty bread compliment fresh mozzarella and pesto on a simple tomato and mozzarella sandwich, while cream-filled tarts beg to be taken home from behind old-fashioned glass cases. Take your treat outside to the large patio and forget you are in the city for a few minutes.



MUST EAT RESTAURANTS