ASPEN · MARISKA HARGITAY · SOUTH KOREA Hemispheres



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Where you can explore windswept Connemara, along the Wild Atlantic Way





Boylan Heights, Raleigh, North Carolina

Thanks to its preserved Queen Anne and Colonial Revival homes, Raleigh's Boylan Heights was listed on the National Register of Historic Places in 1985. Today, though, the neighborhood is becoming known more for its hip restaurants and chic boutiques, as creative energy has spilled over from the revitalized Warehouse District, across the railroad tracks. Here are six hot spots to visit now.



1 Heights House Hotel

In 2021, husbandand-wife owners Sarah and Jeff Shepherd opened this hotel in a pre-**Civil War Italianate** mansion. Among its assets is The Parlor, which serves cocktails, Italian wines, and local craft beers. "The neighborhood has a convivial, artistic spirit," Sarah says. "We're an extension of that, as a gathering space for the local community and travelers."

2 Boulted Bre

This bakery stone-mills its flour daily, using organic heirloom grains such as einkorn, spelt, and Turkey red wheat. **Boulted Bread** moved into its new location, a larger space just a few blocks from the original, last year, and cofounder Sam Kirkpatrick hopes he won't run out of morning buns so quickly here: "People are waiting in line every morning when we open our doors."

Designed for Joy

Shop for gifts that give back at Designed for Joy, which employs women in crisis and pays them a transitional living wage to craft handbags, jewelry,

and home decor. (Each item comes with a tag signed by its maker.)

"This will be our first million-dollar year in revenue," says founder and executive director Cary Heise. "Our community is so supportive of our mission."

Sam Jones BBQ

At this spin-off of the famed Skylight Inn, third-generation pitmaster Sam Jones specializes in the Eastern North Carolina style of barbecue long practiced by his family: woodfired whole hogs seasoned with salt and served with apple cider vinegar dressing. "We blister the skin right at the end of the cooking process," Jones says, "and chop it up real fine into the meat."

/ault Craft Bee

The Mid-Century Modern design of this tap room takes its inspiration from the building's past life as a 1950s **First National** Bank-only with 16 beer taps instead of a teller counter. Co-owner **Erik Kern curates** the offerings, with an emphasis on North Carolina brews. Daily events range from book groups and evening running clubs to Sunday brunch and trivia nights.

Hartwel

Caitlin Ward reopened her late grandfather's 1950s grocery store as a maker's market and event space, offering products from more than 20 different local artisans on the shelves and hosting workshops such as candlemaking and floral design. "The neighborhood is growing really fast, and it's exciting to be part of it,' Ward says. "The walkability to downtown is a huge plus."