

# Take it to go

Upscale groceries and gourmet delis in favorite harbors satisfy your inner culinary connoisseur while maximizing your water time.

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**SPARE NO TIME** on land this season, and get thee to your watercraft. With help from the thoughtful spots below, you can pack a picnic and stay out as long as you want.

Union Pier's wooden-floored **Whistle Stop** bills itself as a gourmet deli with enlightened foods. Indeed, with juicy rotisserie chickens, house-made breads and baked goods, and aisles packed with wines, cheeses and nicely packaged comestibles, who could ask for more? *5700 Red Arrow Highway, (269) 469-6700.*

At **Lucy's Market** in Grand Haven you'll find big deli sandwiches made with Boar's Head products, but don't miss grandma's chicken salad with dried cherries, grapes, pine nuts, celery, onion and secret dressing. *133 Columbus Ave., (616) 850-2665.*

Pentwater's **Durand Wine Co.** boasts a huge selection of well-priced wines, beers, cheeses and imported cigars. *161 Hancock, (231) 869-5520.*

Seek out local produce and hand-cut steaks at **Cenzo's Fresh Market & Spirits** on the marina. *40 W. 6th St., (231) 869-4044.*

Along Traverse City's Gourmet Row, you'll find deli, gorgeous steaks, chops, seafood and a beautiful wine selection at **Burritt's Fresh Markets**. *509 W. Front St., (231) 946-3300.* Or a few steps up the street, you'll find crusty sandwiches, salads and other well-prepared takeout from **Mary's Kitchen Port**. *539 W. Front St., (231) 941-0525.*

Across the street is **Maxbauer's After Hours**, which offers beer, wine, sandwiches, meats and my fave, Hunter's sausage. *542 W. Front St., (231) 947-6779.* Back toward town a few blocks is the venerable former railroad station, **Folgarelli's Market/Deli/Wine Shop**, whose full line of deli delights comes from all corners of the world. *424 W. Front St., (231) 941-7651.*

I love the ever-changing dinners to go, crusty baguettes, quiche and local wines (representing 32 vineyards and counting) at **Silvertree Deli/Wine Shop** in downtown Suttons Bay. *119 St. Joseph St., M-22, (231) 271-2271.* Around the peninsula in Leland, try the smoked whitefish spread from **Carlson's Fish Market**. *205 W. River St. in historic Fishtown, (231) 256-9801.*



Get anything else you want at the full-line grocer and wine shop, **Leland Mercantile**. *102 N. Main St., (231) 256-9030.* For a mere \$2 apiece you can snare seven different gourmet mini-sandwiches on Italian rolls, to mention fine wines for \$10 or under, at the **Elk Rapids Wine Shop**. *100 River St., (231) 264-9000.*

Check out **Sonny's**, where fabulous pizzas await at Torch Lake. *2786 U.S. 31 North in Torch Lake Village, Kewadin, (231) 599-2357.* Or check out **Sonny's Ironton Market** near the ferry. *3619 North M-66, Charlevoix, (231) 547-2444 or -2448.*

Two-fisted sandwiches and bistrot to-go are reasons why **Scovie's Gourmet Deli** is a must-stop in Charlevoix. *111 Bridge St., (231) 237-7827;* as is **Esperance**, where sommelier Pram Archaya will steer you toward his fave fine wines and other high-end edibles. *12853 North U.S. 31, (231) 237-9300.*

Don't miss the ready-to-devour eats on display at the effervescent **Galley Gourmet**, Bay Harbor's upscale market.

Up in Harbor Springs, **Cornichons** is a sparkling, Euro-style deli with divine soups, sandwiches, entrees, cheeses, breads and all things to go. *248 State St., (231) 242-0020.*

Scope out the pile of panini sandwiches — 35 in all — that Mark Marcaccio's **18th Street Deli Panini & Pasta** creates, along with pasta, soups, salads, catering and marina delivery. It's on the Nautical Mile in St. Clair Shores. *24605 Jefferson Ave., (586) 777-1818.*

**Monroe's Erie Party Shoppe** in Bolles Harbor offers lip-smacking Oliver's pizzas. *6838 Laplaignance Road, (734) 457-0006.*

About 200 feet east is Chef Silverio Conté's **Bolles Harbor Café**, home of the best burger in southeast Michigan. *3986 Laplaignance Road, (734) 457-2233.* ≈

*For recipes featured on pages 84 and 85, go to [www.chefjeromecatering.com](http://www.chefjeromecatering.com). Patty LaNoue Stearns is a regular contributor to Michigan BLUE.*