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## Poutine near me

View as Map Poutine is undoubtedly the most iconic French Canadian dish. There's really nothing to like about hot and crispy French fries covered in squeaky cheese curls and smothered with gravy. Maybe that's why the recipe has become such a staple on bar menus around the world. Whether covered with pork saws or an ear easy egg, this gut bomb is the answer to both late-night cravings and a hangover brunch. Here are some metro Detroit spots that get it very, very right. Do you have other suggestions? Let us know in the comments. Read more Note: Restaurants on this map are geographically listed. 1. The Brooklyn Street Local Run by two bonafide Canadians from Toronto, Brooklyn Street Local serves the kind of poutine this border town deserves. These magical gravy fries are served just about any way one can want. The classic version consists of hand-cut fries, caramelized onions, cheese curses, a choice of beef or mushroom sweater, and crispy pork lardons or tempeh. Just add an egg to the top and it's breakfast. Opens in Google Maps Foursquare Corktown's popular burger bar at the top of its hand-cut French fries with dark brown, fragrant beefy sweaters and cheese curls. Order the poutine on the side or as an appetizer. Open in Google Maps Foursquare Take a break from Greektown bar and casino hops, and stop in Firebird Tavern for their take on the standard poutine. Pair it with their fried gyro app and share with a friend to re-start the night. Open in Google Maps Foursquare Three words: Duck. Confit. Poutine. Oh, plus a fried egg, to reach the peak of gooey, sloppy and savory perfection. Rock City's version of Canadian gravy fries came with the popular eatery when it moved from Hamtramck to Midtown, and some Hamtramckians have been missing it desperate ever since. Open in Google Maps Foursquare Terrible puns aside, the Vladimiri Poutine takes HopCat's beer-battered Cosmik barbecue to the next level. The plate is topped with cheddar curls, caramelized onions, hickory smoked bacon, and potato cheese pierogi, then smothered in gravy, and completed with freaking pierogi for a bombastic flavor explosion. Open in Google Maps Foursquare Multi-location metro area chain Detroit Wing Co. offers more than just chicken. If your hands are already deliciously messy from the sloppy wing sauce, why not dig into some traditional beefy gravel of poutine? Sign up for our newsletter. Poutine au Boeuf is a French way to say beef, cheesy goodness. OEB's poutine adds a rich mushroom gravy to the fries, curls, beef jam, and chives, and tosses a fried egg on there for good measure. There is also a beautiful pork saw version. Wash it down with one of the restaurant's many beers on tap or create a custom flight. Open in Google Maps Foursquare Since poutine is one of the ultimate it makes sense that a place like Mary puts it right at the top of the menu. With beer-riddled fries and an optional duck jam add-on, the poutine here is a suitably accompaniment to much of Ale Mary's dozens of beers. Order the Disco fries – New Jersey's answer to poutine – at Vinsetta Garage. The Berkley restaurant's version uses Wisconsin-made curls and a mustard gravy with chili flakes for a spicy, piled take on poutine. 10. Hazel, Ravines and Downtown The Hazel section of this Birmingham eatery's menu features no-frills but beautifully executed poutine with some of the best fries in the area as a solid base for creamy cheese sauce over the top. 11. Roasted Oak Grill & Market Visit Roast Oak during brunch for some seriously souped-up poutine because getting hungry calls for something extravagant. Not only is this sweet potato topped with gravy and cheese curls, but also porkmaid jam, onions, mushrooms and a poached egg. Open in Google Maps Book on OpenTable Foursquare Dearborn's La Fork dishes from a powerful line of charged fries and crepes. In addition to the classic Canadian gravy fries, the store also serves fries with Mexican, Philly cheesesteak, shawarma, and Italian toppings. There's even a build-your-own option for a custom boat of barbecue. © 2020 Vox Media, Inc. All rights reserved. Converts to the clipboard copied. Run by two bonafide Canadians from Toronto, Brooklyn Street Local serves the kind of poutine this border town deserves. These magical gravy fries are served just about any way one can want. The classic version consists of hand-cut fries, caramelized onions, cheese curses, a choice of beef or mushroom sweater, and crispy pork lardons or tempeh. Just add an egg to the top and it's breakfast. Opens in Google Maps Foursquare Corktown's popular burger bar at the top of its hand-cut French fries with dark brown, fragrant beefy sweaters and cheese curls. Order the poutine on the side or as an appetizer. 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(DAVID BOILY/AFP via Getty Images) Poutine, with all its cheese, carby, gravy-drowned sloppiness, is not a dish we associate with fine dining. The French-Canadian spinning on charged fries has spent the 60 or so years since its invention as a hangover cure and hockey rink snack. But the unassuming street food has grown in stature in recent years, both as a totem of his native Quebec and as a new comfort food favorite of the international culinary scene. Here in Los Angeles, poutine has a deep-fried, stains-on-the-shirt moment. The diverse and delicious versions available at these seven city eateries prove it. The poutine at Bricks in Santa Clarita. (Sean L. Malin for LAist) Bricks in the middle of the Santa Clarita Valley's recent culinary renaissance is a series of elegant, paint-by-numbers gastropubs. The most unsatisfied of this, also boasts the most daringly daring menu. This it fancy turning on bar stacks like chorizo tots and bluffed shishito peppers. No dish releases that ethos better than its poutine, with an artful sprinkling of gravy and butter, golden, fried house-made cheese curv. Hardly of all, it has a spacious and navigable parking lot, where available locations always surpass the seat inside.23820 Lyons Ave. Santa Clarita. 661-286-1091. On the thirty it takes more than a soup of arrogance to call your poutine The Real Deal when you serve it 2,800 miles from Montreal. But On Thiry's affectionately named An Ode to Montreal earned the title. A beautiful if expensive homage (\$16) to eat traditional street, this upscale hole-in-the-wall's poutine is plated instead of baked, gravy-threshed instead of drowned and decorated with fresh herbs. Like many of On The Thirty's best items, it's as much an objet d'art as it is a food, but it doesn't make it any less decadent. 14622 Ventura Blvd. #112. Sherman Oaks. 818-788-0330. The chicken tikka poutine at BADMAASH. (Sean L. Malin for LAist) BADMAASH BADMAASH has been at the center of a wave of hoopla - every ounce of it earned - since opening the first of its two L.A. locations in 2013. This engaging mini-chain is a reflection of its owners, brothers Nakul and Arjun Mahendro and their father, head chef Pawan. BADMAASH's genre-busting chicken tikka poutine emerged from Pawan's adventurous life in India, Canada and finally the American Few dishes offer this mix of taste. The gravy's goopiness is infused with spices while soft bits of cheese give way to chicken in every bite. Hearty and heavy, it's the height of comfort food.108 W. 2nd St., Downtown. 213-221-7466.418 N. Fairfax Ave., Hollywood. 213-281-5185. Poutine Brothers Food Truck Try gets a lock on the Poutine Brothers Food Truck's schedule and it gives you the slip. This and the long lines are the disadvantages of this excellent mobile poutineerie. Fortunately, the pros far outweigh the disadvantages. Chris and Matt Urakami's handsome smoked pork and short ribpoutines are understandable bestsellers, while the delicate parm cauliflower vegan version offers a more idiosyncratic option. Cauliflower and sweet potato are used in housegurus and then loaded with vegan mozzarella and dusted with chives and a variety of chili powders. It's worth catching the brothers somewhere on their Poutine Routine. Various locations, Los Angeles and Orange County. 213-437-3599. Upped Although barely a year old, Sauced Up has already become a required distraction for travelers visiting Cerritos. Chef Romeo Manzano's intercontinental poutine experiments are so innovative that they can scare a native Quebecker. Its lechon kawali offers a Filipino twist with 12-hour roast pork saw and Mang Tomas hot sauce mixed with gravy, cheese and fries (make Cajun barbecue for an extra 50 cents). The breakfast-friendly breakfast friendly moco puts the gravy over an Angus beef patty while the poketiné is buried under ahi tuna, masago and other poke bowl standards. There's nothing typical of Manzano's creations so don't bring your snooty poutine traditionalist BFF.11308 South St., Cerritos. 562-403-6200. Sweet potatoes poutine at Fresh On Sunset. (Courtesy of fresh on sunset) Fresh On Sunset For vegetarian travelers to Toronto (as well as the Duchesse of Sussex), Ruth Tal's Fresh restaurants are already must stop. Now Tal and Shereen Arazm Koules of Teroni have transplanted that concept to their first state-side brick-and-mortar in Serafini's old West Hollywood digs. Fresh on Sunset sn't conceived as a Ontarian eatery, but its vegan poutine with fresh cheese sauce is a better exampale of Canadian cuisine. You can replace the regular sweet potatoes with sweet potato fries for a sweet counterpoint to the house-made mushroom gravy, which has so much umami, it can be overwhelming. If possible, catch a rideshare to Sunset Blvd., where parking is never a nightmare.8768 Sunset Blvd., West Hollywood. 310-432-5199. The poutine at The Federal in North Hollywood. (Sean L. Malin for LAist) The Federal There is something charmingly antique about the Prohibition-style bank building that houses Federal's flagship Lankershim location. His menu, on the other hand, is certainly looking ahead, the better to stand out in NoHo's crowded nightlife scene. No other bars in the area (or around Federal's popular Long Beach location, for that matter) offer poutine with sweet fried short ribs and a peppery fried egg. Even if they did, it would be hard to beat this one, showing off its thick-cut, crab-made sweet potato and brown curls in a protein-heavy pudding gravy blanket. The Federal is also a working performance location, it's not in place for a quiet meal. Plan your visit for a quieter weeknight if you want a calmer vibe.5303 Lankershim Blvd., North Hollywood. 818-980-2655.102 Pine Ave., Long Beach. 562-435-2000. 562-435-2000.

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