

Best Delicatessen

Katzinger's Delicatessen
475 S Third St.
www.katzingers.com

The Best Reuben

Katzinger's Delicatessen
475 S Third St.
www.katzingers.com

Best Dogs & Brats

Dirty Frank's Hot Dog Palace
248 S Fourth St.
www.dirtyfrankscolumbus.com

Best Place to Eat at the Bar

Surly Girl Saloon
1126 N High St.
www.surlygirlsaloon.com

Best Burrito

Chipotle Mexican Grill
Multiple locations
www.chipotle.com

Best Fast Food

Raising Cane's
Multiple Locations
www.raisingcanes.com

Best Food Truck

Mikey's Late Night Slice
1030 N High St.
www.facebook.com/latenightslice

Best Vegetarian Restaurant

Northstar Café
Multiple locations
www.thenorthstarcafe.com

Best Fast Casual

Northstar Café
Multiple locations
www.thenorthstarcafe.com

Best Brunch

Northstar Café
Multiple locations
www.thenorthstarcafe.com

Best Greek Restaurant

Happy Greek
660 N High St.
www.happygreek.com

Best Gyro

Happy Greek
660 N High St.
www.happygreek.com

Best Middle Eastern Restaurant

Aladdin's Eatery
www.aladdinseatery.com

Best Indian Restaurant

New India
5226 Bethel Center Mall
www.newindiarestaurant.com



Best Ice Cream Parlor

Jeni's Splendid Ice Creams
Multiple locations
www.jenisicecreams.com

Best Retail Bakery

Resch's Bakery
4061 E Livingston Ave.

Best Coffee House

Cup O' Joe
Multiple locations
www.cupojoe.com

Best Buffet

Schmidt's Sausage Haus
240 E Kossuth St.
www.schmidthaus.com

Best Kid's Menu

Bob Evans
Multiple locations
www.bobevans.com

Best Breakfast

First Watch
Multiple locations
www.firstwatch.com

World-Class Winners

Some of the city's best boast a profile across the globe

Jeni's Splendid Ice Cream

While Jeni and her luxurious dairy delights have certainly put Columbus on the map, it was her non-dairy Cherry Lambic Sorbet that won a Gold Medal at the 2008 Gallo Family Vineyard Awards. Each year, the famous Sonoma County vineyard searches the nation over for the best artisan creations in categories such as bread, charcuterie and condiments. The intensely deep red jewel tones of the Cherry Lambic took the medal in the Outstanding Fruit or Vegetable category. Consisting of a mere three ingredients – cherries, sugar syrup and lambic – the sorbet is a fruity flavor explosion, with an effervescent endnote.

Happy Trails Chili

A lot of folks claim that their chili recipe can't be beat; only Tom Hoover can do so accurately. The Columbus resident and former bar owner accomplished a dream of more than two decades when his Happy Trails imprint claimed the coveted International Chili Society world title in the fall of 2010. A pre-made mix for the low-gimmick no-bean chili is available at North Market, Huffman's Market in Upper Arlington, Rife's Market and at www.happytrailschili.com.

Mama Mimi's Take-and-Bake Pizza

When Jeff and Jodi Aufdencamp opened the first Mama Mimi's in 2000, the idea of take-and-bake pizza was a novelty – something vaguely weird yet intriguing. These days, shoppers can pick up a take-and-bake at any grocery chain store. As usual, the first is still the best. Not only pie hounds in C-bus know of Mama Mimi's excellent pizzas; their concoctions have also won national awards. In 2004, the Mama's Marmalotta Amore – loosely translated as "Mama's Jammy Love" – won Pizza of the Year at the International Pizza Expo in Las Vegas, while menu favorites Mama's Favorite Chicken and Primo Vegetarian have also captured awards at various national expos.

CaJohn's Fiery Foods

The Westerville office of John "CaJohn" Hard is littered with over 130 awards, most of which are Golden Chile awards – the hot sauce equivalent of winning an Oscar. He has also earned honors for his wing sauce in Buffalo, his Cajun food in Louisiana and his barbecue in Texas – all impressive feats for a meat-and-potatoes raised Ohioan. Find his saucy creations at the North Market.

Marcella's Italian Ristorante

Some restaurants win awards for a specific dish or drink; Marcella's recently won an award for the overall excellence of the entire restaurant and its operations. The 2010 American Culinary Federation bestowed upon the Cameron Mitchell eatery the Achievement of Excellence nod. ACF is the largest professional chef's organization in North America and has been around since 1929. The group looks for passion – in both menu and service – when deciding on whom to bequeath this prestigious award.

The Refectory

The Refectory's wine cellar is so legendary it has woven itself into the fabric of Columbus' restaurant narrative. Boasting over 700 bottles of wine, along with a knowledgeable sommelier to guide you through the list's intricacies, the wine cellar has won award after award. Perhaps the most stellar of its constellation is the Wine Spectator Grand Award, an award that praises the depth and maturity of a wine cellar as well as the knowledge and service that come together for an exceptional vino experience.

– Travis Hoewischer and Kimberly Stolz