Columbus Restaurant Guide

Welcome to Columbus, Ohio
the largest city in Ohio and 15th largest in the US, and the best city in Ohio for eating, from food trucks to brew pubs to fine dining! Besides Jeni’s Ice Cream (which the New York Times noted is more expensive than gold!), Columbus has a wide variety of excellent dining options.

You may have already checked online for places to eat on TripAdvisor, but maybe not ExperienceColumbus, or AltEatsColumbus for the full range of possibilities.

We give you below the benefit of our combined personal experiences, starting with places within easy walking distance of the hotel (Downtown Columbus), then to places a bit farther for walking but accessible by “Cbus,” the free downtown bus, “Cbus”. It runs every 10 minutes, weekdays, 7 a.m. to 7 p.m. and every 15 minutes weekdays, 7 p.m. to midnight and 9 a.m. to midnight on weekends. From the Renaissance Hotel walk S. to Broad Street and then W. to High Street for South bound Chuses (German Village) or on to Front Street for the North bound Cbuses (Short North and North Market)

Downtown Columbus (in order of walking distance from hotel)

Latitude 41 $$$ 614-233-7541 50 N. Third St. (in the Renaissance Hotel), American cuisine, seafood garganelli, thyme-scented rack of New Zealand lamb and tempura soft-shell crab. Full bar. Open for breakfast, lunch and dinner daily. (One of the best hotel restaurants in the city. Trevon gives it 3 stars out of 4.)

Mitchell’s Steak House $$$ (614) 621-BEEF, 45 N. Third Street (directly across the street from hotel) Upscale steak house, with prices to match. Steaks, Chilean sea bass, rack of lamb and three-bone short ribs. Full bar. Open for lunch Monday-Friday, dinner daily. You can get Columbus comfort food if you wish – lobster mac + cheese for only $27, or the prix fix at $39.95 with small portions or $49.95 with Columbus-sized portions. Beware that wine is at least $11 a glass, but the upside down apple bread pudding is worth the wait for dessert.

Superchef’s (614) 221-9663 199 E. Broad Street (short walk S. from hotel) Columbus’ best kept secret for breakfast! A popular casual breakfast diner in the heart of downtown. Amazing flavor in a variety of breakfast dishes. Excellent breakfast pizza, omelets, and pancakes (try the red velvet). On weekends, plan to arrive before 9:30am if you would like to be seated!

Due Amici $$ 614-224-9373, 67 E. Gay St., (½ block West of the hotel), Italian eatery with upscale feel. Italian cuisine, Italian sausage ravioli, chicken Parmesan and crispy calamari. Full bar. Open for lunch and dinner Monday-Friday, brunch and dinner Saturday-Sunday. (indifferent reviews by locals)

Manifesto Tuscan Grato and Scotch Bar $$ 614-220-9327, 21 E. State St., (across from the State House), Frenetic bar and restaurant with an impressive Scotch and Bourbon list, attractive small plates and the same executive chef as its nearby sibling, De-Novo. Full bar. Open for breakfast, lunch, dinner and late-night daily. (a yuppy hangout, with great service and interesting cuisine)

Wolf Ridge Brewing $$ (614) 429-3936, 215 N. 4th Street (0.3 miles N. of Hotel), Brew pubs are so popular, this one started up in Fall 2013 and made an instant hit. Limited menu of offbeat comfort food, so you best stick to the specialty burgers, their signature dish. Only two brews available when visited in November 2013, but more will be available and an amazing array of craft brews from the Midwest. The duck breast is excellent.
De-Novo Bistro & Bar $$ 614-222-8830, 201 S. High St., (0.5 miles N. of Hotel), Flashy, funky, New Orleans-style joint with Asian, Latin, French and Italian touches. Contemporary American cuisine, Kobe chorizo burger, braised beef short ribs and spicy ahi tuna cups. Full bar. Open for lunch and dinner daily, brunch Saturday-Sunday, late-night Friday-Saturday. (OpenTable’s top diner choice in Columbus for 2014)

Thurber’s Bar $$$ 614-228-3800, 310 S. High St. (in the Westin Hotel, 0.7 miles S. of hotel), Literary-themed restaurant serving contemporary American cuisine. Duck confit tacos, the short-rib sloppy James and filet of beef. Full bar. Open for lunch Monday-Friday, dinner daily, late-night Monday-Saturday.

Milestone 229 $$ (614) 427-0276, 229 Civic Center Drive (0.7 miles from hotel – ask for directions) A new restaurant attempting to liven up downtown Columbus by overlooking the Bicentennial Park at the confluence of the Scioto and Olentangy Rivers, underneath the latest high-rise luxury condos. American cuisine, roasted Gerber chicken breast, 229 bratwurst burger and 229 margherita pizza. Full bar. Open for lunch and dinner daily, brunch Sunday. Advertises “elevated comfort food” but offers a menu comparable to The Pearl in addition to the pizzas. A decent wine menu and outstanding beer selection as their sister restaurant is the Columbus Brewing Company (see below).

DeepWood $$$ 614-221-5602, 511 N. High St. (0.8 miles N. of hotel) Fine dining, with whole Maine lobster, filet mignon, house-made gnocchi, seared duck breast and a less pricy DW Tavern menu (Zagat’s recommends you go between 3 and 7 p.m. for best deal). Extensive wine list, Scotch flights. Full bar. Open for lunch Tuesday-Friday, dinner Monday-Saturday.

M $$$, 2 Miranova Place, Miranova Corporate Tower, 614-629-0000, Cameron Mitchell’s South Beach-inspired restaurant with an outdoor terrace overlooking the Scioto River and an eclectic menu of Pacific Rim-influenced dishes. Contemporary American cuisine, veal mignon, diver sea scallops, ahi tuna and filet mignon. Full bar. Open for dinner Monday-Saturday. (one local says the most expensive restaurant in Columbus is really worth it, and it gets lots of rave reviews on the Open Table web site.)

Columbus Brewing Company Restaurant $$ (614) 464-2739, 525 Short Street, (1.3 miles S. of hotel) like Milestone 229, has even more comfort food, with all main dishes priced under $20, and specially designed to go with any of the beers brewed by this Independent Craft Brewery, the pride of Columbus. Laid-back, duskily lit restaurant with on-premises brewpub producing a variety of beers. American cuisine, Cuban chicken, seafood stew and barbecue chicken jerk pizza. Full bar. Open for lunch and dinner Monday-Friday, dinner Saturday

Short North (all in 20-30 mins. walk or take Cbus Northbound)

Rigsby’s Kitchen $$$ 698 N. High St. (614) 461-7888, (1 mile N. of hotel, across the street from The Pearl) Classic Columbus restaurant at the start of the “Short North” area, which begins a stretch of numerous restaurants, diners, bars, art galleries leading up to the campus of Ohio State University. A producer of new and creative dishes for decades. Italian and Mediterranean cuisines, steelhead trout, capellini Natasha and oysters diavalo. Full bar. Open for lunch and dinner Monday-Saturday. Deviled eggs are there for starters, along with seventeen other possibilities ranging from $5 to $15. Standard entrees then moderately priced and well prepared along with upscale pizzas.

Lemongrass $$ 641 N. High St., Short North, 614-224-1414, Asian cuisine, seafood Rangoon, monsoon shrimp, seared Cajun scallops and barbecue-eel sushi rolls. Full bar. Open for lunch and dinner daily.
Marcella’s Ristorante $$ 615 N. High St., Short North, 614-223-2100, Busy, fast-paced Cameron Mitchell bistro. Italian cuisine, penne alla arrabiatta, gnocchi con Bolognese and veal saltimbocca. Full bar. Open for dinner daily. (Noisy, but good food, interesting choices of small plates, like an Italian tapas bar.)

Martini Modern Italian $$$ 445 N. High St., 614-224-8259, Classic Italian cooking in a modern, vibrant setting. Italian cuisine, lamb pappardelle, veal Martini and seared ahi tuna. You can make it more affordable by picking only one of the “primi piatti” or “secondi piatti” instead of doing the full Italian feast. Full bar. Open for dinner daily.

Northstar Café $ 951 N. High St., 614-298-9999, Imaginative, healthful menu emphasizing organic ingredients. Crunchy American cuisine, Northstar burger, spicy chicken flatbread, roasted root salad and cloud nine pancakes. Beer and wine. Open for breakfast, lunch and dinner daily. (Your local guide has to admit to being less than impressed with lunch, however)

The Pearl $$$ (614) 227-051, 641 N. High Street, (1 mile N. of hotel) A Cameron Mitchell restaurant with interesting menu reasonably priced. Includes Columbus comfort food, old-fashioned deviled eggs and rollmops for starters, hand cranked sausages but also shellfish from The Oyster Room. Good wine list and outstanding beer list, with some from Oregon! Fresh pies made daily for dessert.

Basi Italia $$ (614) 294-7883 811 Highland Street (1.2 miles N of hotel) Cute, intimate Italian restaurant. Traditional Italian eats with flair. Seating is quite limited so reservations are required.

Hubbard Grille $$ (614) 291-5000, 793 N. High Street (1 mile N of hotel) Modern American food in a sleek dining space. Caters to younger clientele. The fried chicken is popular but the menu now features many updates.

Double Comfort $ (614) 745-2183 505 N. High Street (.75 miles N of hotel) Brand new casual southern restaurant specializing in fried chicken and other southern delicacies. One of the few places in Ohio to offer genuine chow-chow on the menu.

Other Short North Options (tested and approved): The Rossi, Nida’s, Hyde Park Grille, Melt

German Village

Barcelona Restaurant & Bar: 263 E. Whittier St., German Village, 614-443-3699, One of the premier spots in Columbus (we rank it between The Refectory and Lindeys), known for its Spanish cuisine, paella, fresh seafood and tapas. Full bar. Open for lunch and dinner Monday-Friday, dinner Saturday-Sunday. $$ (great décor, service, do try the scallops)

Katzinger’s Delicatessen: 475 S. 3rd St., 614-228-3354, Traditional East Coast-style deli with 60-plus sandwiches, specialty foods and more than 100 cheeses. Beer and wine. Open for breakfast, lunch and dinner daily. $ (the destination deli for our friends from Champaign-Urbana)

Lindey’s $$$ 169 E. Beck St. 614-228-4343, Upscale restaurant with an Upper East Side New York flair. American cuisine, mushroom Wellington, jumbo lump crab cake and sauteed veal medallions. Full bar. Open for lunch and dinner Monday-Friday, brunch and dinner Saturday-Sunday. (a favorite for special occasions; locals disagree on whether it is above or below Barcelona, but close in any case)
Schmidt’s Restaurant und Sausage Haus $$ 240 E. Kossuth St., German Village, 614-444-6808, Home of hearty German food, beer and culture. German cuisine, Old World sausage sampler, Wiener schnitzel, Bavarian cabbage rolls and cream puffs. Full bar. Open for lunch and dinner daily.

Thurman Cafe $ 183 Thurman Ave., German Village, 614-443-1570, Columbus landmark with the biggest burgers in town. Pub grub, the Thurman burger, Thurmandelphia steak sub and the Thurmanator. Full bar. Open for lunch, dinner and late-night daily.

Pistacia Vera $ (614) 220-9070, 541 South Third Street, Columbus (1.3 miles S from hotel) Rated #1 in Columbus by Trip Advisor and Zagat. Outstanding for breakfast and brunch – and dessert! Premier destination for visitors to the Germantown district of Columbus.

G. Michaels $$ (614) 464-0575, 595 S. Third Street (1.3 miles S from hotel) An excellent choice for a reasonably varied menu. Best Brussel sprouts in Columbus. The pulled rabbit penne is excellent. Very good wine list and beautiful décor.

Worth a Taxi

Refectory Restaurant & Bistro $$$, (614) 451-9774, 1092 Bethel Road, (10.2 miles N. from Renaissance Hotel) http://www.therefectoryrestaurant.com Outstanding French restaurant, top-rated in Columbus, and priced likewise. Entrees are $30-$40 but they include game dishes (elk, venison, wild boar) and sturgeon (aka “white salmon”) in season. Small plates and starters are interesting and varied with reasonable prices – except for the Russian caviar served with tomato blinis at $125! All in all, it’s well worth the taxi from the hotel. Wine list is outstanding, even have some Oregon wines!

Worthington Inn $$$, 649 High St., Worthington, 614-885-2600 (11.8 miles N. from hotel), Cozy country inn with elegantly restored dining rooms. An intimate setting to enjoy traditional and modern dishes. American cuisine, bacon-spiked scallops, garden vegetable plate and beef Worthington. Full bar. Open for lunch and dinner Monday-Saturday, brunch Sunday.

Other options

North Market, within easy walking distance is a Columbus classic; at 59 E. Spruce Street, just West of the Convention Center and closer than Short North. An enclosed square block contains all the food possibilities of Columbus, from Schmidt’s German delicacies to Jeni’s gourmet ice creams. The lunch and dinner options are numerous and fun to sample: Best of the Wurst, Expressly Market Bakery and Bistro, Firdous Express (Mediterranean), Holy Smoke (BBQ), Hubert’s Polish Kitchen, Kitchen Little, Lan Viet Market, Sarefino’s, Taste of Belgium.

Ice Cream

Columbus is known nationwide for ice cream, Graeter’s http://www.graeters.com/columbus for many years, Jeni’s http://jenis.com more recently, but many still prefer Johnson’s http://www.johnsonsrrealicecream.com/. All three are available on the dessert menu at most Columbus restaurants, but each has specialty outlets for the full gamut of concoctions. Jeni’s even has vending machines at the Columbus airport if you miss out while at the conference.