

Sweet potato biscuits
at Venter's Grill
1219 Mumford Street, Greenville

Just around the corner and around the bend from the Grady-White Boat, a deceptively modest restaurant — Venter's Grill, owned by Edward O'Neal — has taken the ubiquitous biscuit to higher ground — the sweet potato biscuit.

At Venter's, the sweet smells of southern cooking fill the air. While patrons order plates of roast pork and chicken, steaming collards, yams, and butter beans, it's the red plastic basket cradling two fresh sweet potato biscuits that hungry diners reach for first.

Sequestered back in the spotless, stainless kitchen, "Queenie" Felipe tends to the trays in the oven. Her hands dusted with flour, she smiles when asked about her signature entree accessory. "I use cinnamon, nutmeg, sweet potatoes, shortening, buttermilk, and flour," she says. "But I'm not going to tell you how much of each!" How popular are her biscuits? "On a good day, I'll bake close to a thousand."

— Bryan Oesterreich, Washington