



**No Matter How You Slice It,  
These Pizzas Deliver Local Food Culture  
Don't Forget to Celebrate National Pizza Day February 9!**

[Mindy Bianca Public Relations](#) is proud to represent an array of Southern destinations in Maryland and Virginia, into South Carolina, and all the way down to Alabama and Louisiana. You already know that food is an important part of Southern culture, and it's probably no surprise to learn that pizza is an important part of MBPR's corporate culture. We hope you won't think we're too **cheesy** by wanting to **dish** about the places where we'd like to celebrate **National Pizza Day** on February 9.

We encouraged our clients to get into the **thick** of it, shell out some **dough**, and do a little personal research to find the very best local takes on the classic Italian pie. We asked them to find pizzas that take the basic pizza formula and make it **supreme** by adding local touches that provide a true sense of place ... and we came up with this Top 10 list.

No matter which of these sounds the most delicious to you, we think you'll agree that when it comes to amazing destinations, there's no **topping** the ones on our client list. (And for the record, yes, we do love a good **Pizza Bianca**.)

*Anticipating your next question, we're providing this link to images of the pies featured below:*  
<https://www.dropbox.com/sh/wl75fd34usw6n1d/AABHnHQ8tzQQrudp4ug3OdYa?dl=0>

## **ALABAMA**

### ***Shrimp & Crawfish Pizza***

Served at Villaggio Grille in Orange Beach: <http://www.villaggiogrille.com>

The beach communities of Gulf Shores and Orange Beach, Alabama, located along the Gulf of Mexico, are definitely shrimp country. Restaurants up and down the cities' 32 miles of white sandy beaches find a variety of ways to serve up these local, not-so-tiny crustaceans. Steamed, broiled, fried ... it's all good. But it took an Italian restaurant within The Wharf, a shopping and entertainment district in Orange Beach, to find a way to put the critters onto a crust. This wood-fired gem is topped with shrimp and their cousins, crawfish from Louisiana, as well as spinach, bell peppers and prosciutto cream.

## LOUISIANA

### **Gumbo Pizza**

Served at Redfish Pizza in Houma: <https://www.redfishpizza.com/>

Most restaurants in Louisiana will try to tempt you with a bowl of their gumbo. Sometimes it features chicken, sometimes sausage, sometimes shrimp ... sometimes all three and more. But very few restaurants have thought to put gumbo on pizza. Redfish Pizza did ... to great success. They've replaced the traditional marinara sauce with a spicy, classic Cajun roux sauce, then layer on toppings of roasted red and green bell peppers, Spanish onions, grilled chicken, and andouille sausage, and crown it with mozzarella cheese. This pizza has a kick ... and will have you putting aside the spoon and bowl and enjoying your gumbo on a crust instead.

### **The Big Easy Pizza**

Served at Crying Eagle Brewing Company in Lake Charles: <http://www.cryingeagle.com/bistro>

Louisianans are generous by nature, but the folks at Crying Eagle have found a way to add more-more-more Cajun flavor to a pizza that's the perfect fusion of fresh Louisiana seafood and an artisanal Italian pie. The Big Easy starts with classic etouffee, which is crawfish in a flavorful tomato base, and adds two classic forms of local sausage – the Cajun favorite, boudin, and Crying Eagle's own Louisiana Lager beer sausage. They top it all with mozzarella and goat cheese and a dash of red pepper flakes, resulting in a pizza that provides a little bite back. The pizza was recently added to the brewery's menu, and they expect it to be a hit.

## MARYLAND

### **The Chesapeake Pizza**

Served at Acapella Italian Restaurant in Fallston: <https://www.facebook.com/acappellarestaurant/>

At this family-run restaurant, Grandpa makes the pizza. The Chesapeake, named for the legendary bay that nearly slices the state in half, features Maryland's very favorite delicacy ... crab! Grandpa blends it with shrimp (not really found in Maryland, but they do make this pizza taste even better), a creamy white sauce called "Chesapeake Sauce" (we suspect they flavor it with Old Bay seasoning – made in Maryland – but they're not telling), diced tomatoes (a top crop in the farmland around the Bay), and romano and mozzarella cheeses. In short, this family takes their Italian heritage and mixes it with some of the foods found in and around their home state's most defining geographical feature to come up with a pizza that tastes purely "Chesapeake."

## SOUTH CAROLINA

### **BBQ Chicken Pizza**

Served at The Mill House Brick Oven Pizza in Greenwood: <https://millhousepizza.com/>

In a city known for its annual barbecue event, the South Carolina Festival of Discovery, of course you expect to find BBQ at every turn. This pizzeria started with a small gas-fired brick oven about 13 years ago and has evolved into a full-service restaurant with its own craft brewery, Good Times Brewing. They support local farmers by using their produce, and they support the local passion

for BBQ by offering up a mouth-watering pizza that blends barbecue chicken with bacon, red onions and smoked gouda cheese.

### **Bird Dog Pizza**

Served at Guys Pizza in Pendleton: <https://www.guys-pizza.com/About-Us.html>

About six years ago, brothers-in-law Ryan Hall and Ryan Baker opened up their pizza joint just down the road from Clemson University. They quickly decided that they wanted to create new, exciting and innovative pizzas to keep students and locals on their toes, so they took a local pub-grub favorite, the “Bird Dog” – a fried chicken tender wrapped in a hot dog bun and topped with bacon, honey mustard and cheese – and transformed it into a pizza. The house-made honey mustard is what really sets this pizza apart, serving as a delicious base for the hand-breaded fried chicken, crispy bacon, and gooey blend of cheddar and mozzarella cheeses.

### **Joe’s Pig Out BBQ Pizza**

Served at Gerhard’s Café in Spartanburg: <http://www.gerhardscafe.net/>

Gerhard’s achieved pizza perfection when it collaborated with another favorite local hang-out, Pig Out BBQ, which was founded by Joe Crook. They took Joe’s famed barbecue sauce and delicious pulled pork and mixed it with a smoked provolone cheese and red peppers to make the delicious, mouthwatering pie that bears his name. Though Gerhard’s usually specializes in traditional Austrian and German cuisine, this take on the Italian favorite puts them squarely on the pizza map.

### **Pecan Danish Pizza**

Served at Rebel Pie in Florence: <http://www.rebelpie.com/>

This pizzeria handmakes its dough each day and tops it with all kinds of delicious options before popping it into an 800-degree wood-burning oven. The oven comes from Italy; the toppings come from local providers. In a town that’s synonymous with the South’s favorite nut, the pecan, why not take the “pie” part of pizza seriously by topping it with icing, cinnamon, sugar and plenty of chopped pecans to turn it into pizza’s version of the classic breakfast Danish? This unique dessert pizza earned Rebel Pie a spot on the [SC Pecan Trail](#), a culinary journey that features nearly two dozen restaurants, each eager to help visitors stamp their passports and earn goodies (T-shirts, pecan pies, even nutcrackers).

### **Pimento Cheeseburger**

Served at Terra in Columbia: <http://terrasc.com/>

If you haven’t ever had pimento cheese – a delightful blend of cheese, mayonnaise and pimentos – get yourself to South Carolina immediately. And if you’ve never had a pimento cheeseburger, get yourself to the state capital of Columbia, which bills itself as the birthplace of the Southern favorite. It was only a matter of time before the cheese found its way off the bun and onto the pie, and Terra – a restaurant that boasts “simple food without pretension” – was the one to do it. Their wood-fired oven pizza has a deliciously thin, crispy crust that’s made with locally milled Adluh flour, then they top it with peppy pimento cheese (made in-house) and ground ribeye. It can be shared as a starter ... or you can keep it all to yourself by ordering it as a melty main.

## **VIRGINIA**

### **Virginia Vineyard Pizza**

Served at Shenandoah Pizza in Staunton: <https://www.shenpizza.com/>

Virginia's Shenandoah Valley is wine country, with about two dozen vineyards scattered up and down the Valley. Obviously grapes are a part of the culture here, but who's going to put them on pizza? Shenandoah Pizza in downtown Staunton, that's who ... and they've found plenty of people who want to eat it. The "Virginia Vineyard" is a white pizza that starts with garlic-infused olive oil, gorgonzola and mozzarella cheeses, and rosemary. Then they top it off with sliced local red grapes, making the perfect blend of sweet and savory, chewy and gooey. You'll wonder why somebody didn't think of this sooner. It's vintage Virginia!

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