

Carin Scheve



Carin Scheve



Carin Scheve



Carin Scheve



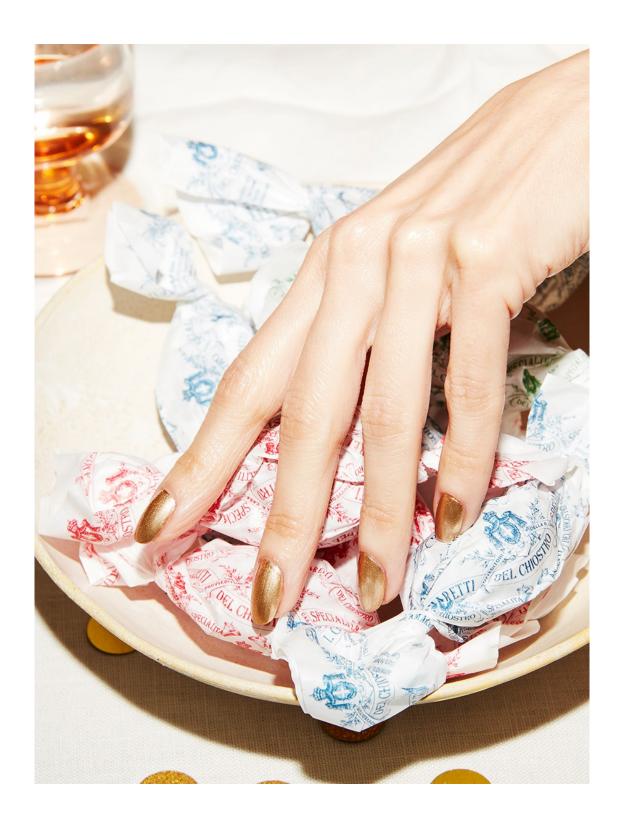
Carin Scheve



Carin Scheve



Carin Scheve



Carin Scheve



Carin Scheve



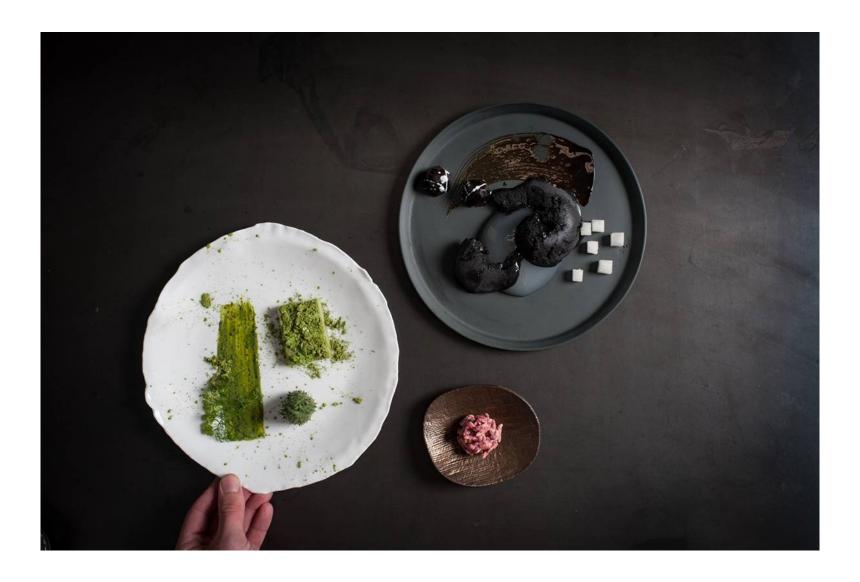
Carin Scheve



Carin Scheve



Carin Scheve

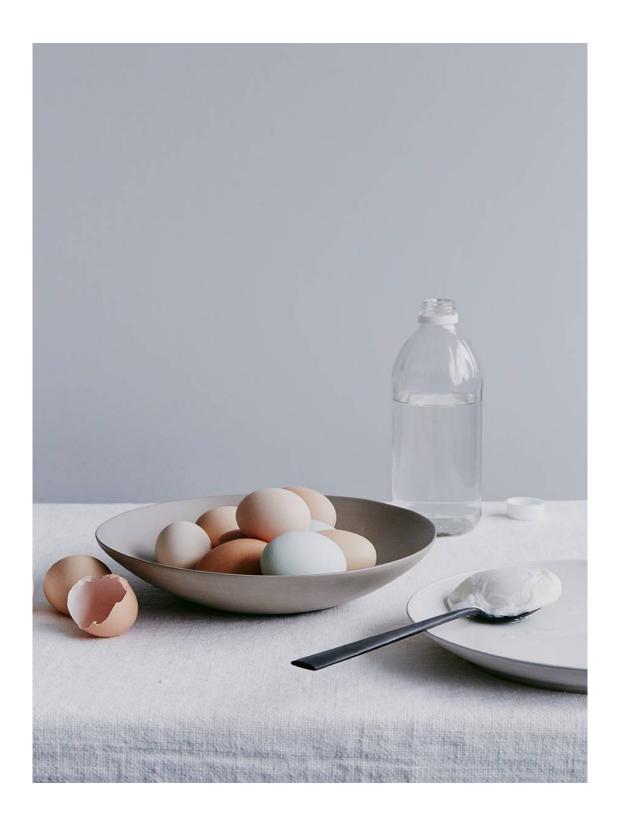


Carin Scheve





Carin Scheve



Carin Scheve



Carin Scheve



Carin Scheve



Carin Scheve



Carin Scheve



Carin Scheve



Carin Scheve



Carin Scheve



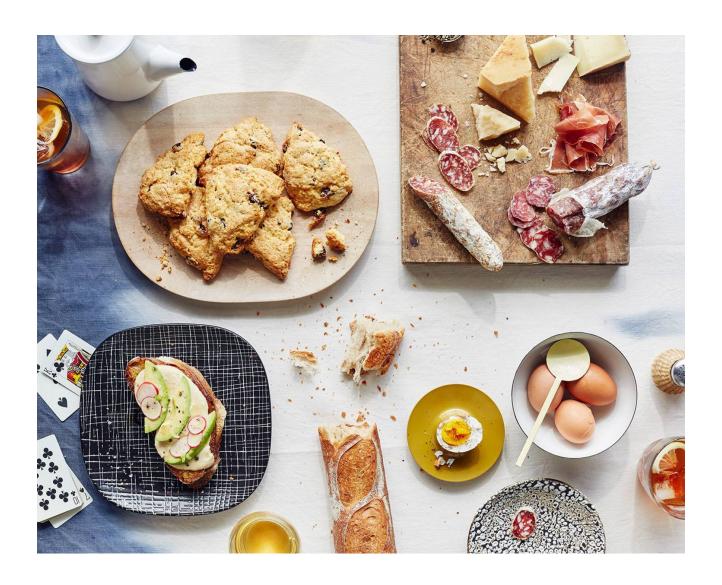
Carin Scheve



Carin Scheve



Carin Scheve



Carin Scheve



Carin Scheve

ANATOMY OF A MILKTOOTH BRUNCH





Carin Scheve



In his diner-style kitchen, Jonathan Brooks, BELOW, passes food directly to customers sitting at the counter.

Cofé Bustelo cans filled with mismatched silverware line the tables, where everyone's eating dishes
like shrimp with quinoa grits (p. 16), 10P LEFT, and Japanese pancokes called okonomiyaki (p. 16), 80TIOM RIGHT.



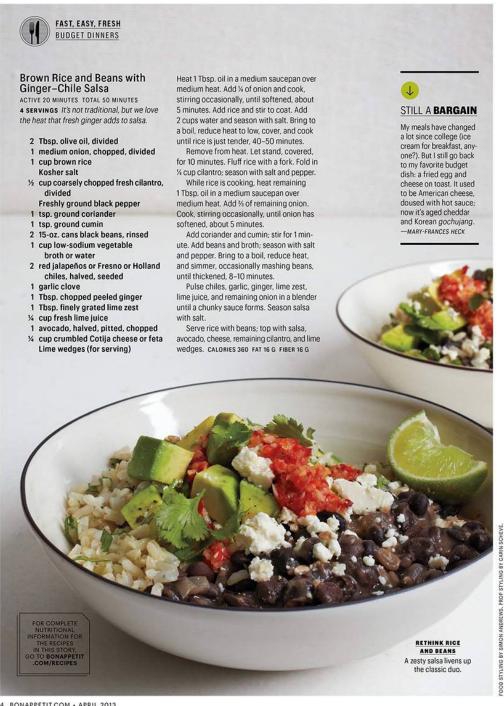
INTERIOR: NICOLE FRANZEN



Carin Scheve







4 BONAPPETIT.COM · APRIL 2013

