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Photographer Briana Brough

TAKES US OUT TO THE BULLS GAME

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LUCKY STRIKE
Left-handed pitcher Everett Teaford, new to the Bulls roster this season.

the drink

Switch It Up

PHOTO BY AMANDA MACLAREN

Counting House | 111 Corcoran St. | 919-956-6760 | countinghousenc.com

Find some respite from the North Carolina heat in the cool confines of Counting House, **21c Museum Hotel**'s restaurant. Belly up to the bar – or hang out in one of the swanky lounge areas – and refresh with **The Switch**, a combination Aperol, ginger switchel and sage.

Much like the mecca of modernity that is the 21c, a combo boutique hotel and contemporary art museum encompassed within the historic **Hill Building**, this cocktail has a dressed-up design with some deep roots. You may have heard of switchel, a mix of water and vinegar that's frequently combined with ginger. It's "a beverage that farm hands would drink, especially in the South," explains **Sean Umstead**, beverage manager at Counting House. "Our base is sorghum, which is a natural Southern sweetener. We use verjuice – a pressed, unripe grape, so it's like a really tart grape juice – and then we do a little bit of ginger and lime, and it becomes this hyper-refreshing beverage." The switchel is mixed with Aperol, a low-alcohol, lightly bitter Italian aperitif made with rhubarb, bitter orange, a little cinchona and gentian, and is rounded out with a sage garnish for its aroma. It's bubbly and light, with a natural sweetness that's not overwhelming. "You find people drinking Aperol spritzes across Italy during the summer at all hours of the day," Sean says. "So this is a Southern interpretation of that."

Counting House Executive Chef **Josh Munchel**'s menu has a focus on fresh, local seafood, which Sean recommends taking advantage of when pairing food with The Switch. Grab one of the rotating sea snacks or a dozen oysters with a squeeze of lemon over them, "anything with a little bit of acid," as a precursor to dinner or a tour through the galleries – just delay returning to the sweltering humidity as long as you can!
– *Amanda MacLaren* **DM**