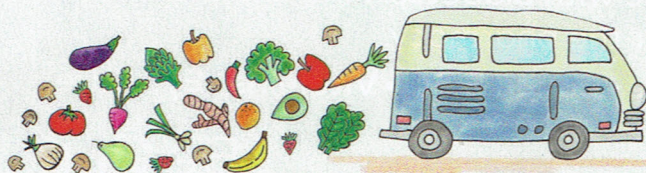




Will Travel For: Vegan Eats

Whether you're a vegan or not, these restaurants are worth a visit. They're *that* good!

Dustin Harder (above) has discovered the exciting side of vegan eating all across North America. This personal chef has logged more than 110,000 miles looking for plant-based gems as part of his web series *The Vegan Roadie*. "It's all about becoming expansive about what we're putting on our plates instead of feeling like we're giving something up, and being open-minded about what chefs are creating," says Harder. Hit the road and try some of his faves.



PHILADELPHIA

Vedge

Owner/chefs Rich Landau and Kate Jacoby's love of travel shows up on their globally inspired shareable small plates. Harder adores their rutabaga fondue (above): "It's creamy, tangy and smooth with a cheesy bounce."



SEATTLE & PORTLAND, OR

No Bones Beach Club

This tiki bar serves up next-level coastal pub food—think jackfruit flautas with tomatillo avocado salsa or a sesame taro sandwich with Asian slaw and wasabi mayo (above). Some of the proceeds go to a different animal charity each month.



VANCOUVER, BC

MeeT on Main

"Veganism has a stigma of being aggressive, uptight or even pretentious, but this place isn't any of those things—it's just welcoming," says Harder. The laid-back atmosphere, craft cocktails and familiar menu items (even a burger made with veggies, grains and topped with "bacon" made from coconut and seitan) draw people in. "Oh, and it happens to be vegan!"



NEW YORK

Double Zero

What's pizza without cheese and pepperoni? Delicious, proves Matthew Kenney's upscale East Village eatery. "I grew up on fast-food pizza," admits Harder. "But

I've lived in New York for 10 years, so I consider myself a pizza snob now." His favorite drool-worthy topping combo? Roasted corn, garlic macadamia ricotta, maitake mushrooms and baby kale.