



AMERICA'S TOP 10 NEW SANDWICHES

Forget who piles pastrami highest or fits the most varieties of cold cuts onto one hero roll. A great sandwich has come to mean more than just bigger, better and meatier. Across the country, a new breed of sandwich artisans are taking lunchtime to a whole 'nother level. From California to New England, here are Endless Simmer's top ten favorite new sandwiches.

1. The New Luther — ChurchKey, Washington, D.C.

It takes some chutzpa to reinvent what Endless Simmer has already called the best drunk food in America, but chef Kyle Bailey is not afraid. Named for its alleged creator, Luther Vandross, the original Luther sandwich consists of a bacon cheeseburger wedged between two halves of a Krispy Kreme donut, but that now seems rather simple in comparison. At ChurchKey, a house-made brioche donut is glazed in savory maple-chicken jus and topped with warm pieces of oven-baked pecans. While that sounds like a meal already, the brioche is cut in half and stuffed with a hunk of buttermilk fried chicken and wedges of applewood smoked bacon. Perhaps realizing that serving these daily would be a public health hazard, ChurchKey's Luther is somewhat of a speakeasy sandwich; unlisted on the menu, it's available only by request on Sundays, from noon to 8 p.m.