

A GUYS WEEKEND IN THE BURG

Day One

You can start your guys getaway weekend with some outdoor adventure. Visit a local bicycle shop, like Bluestone Bike & Run or Rocktown Bicycles, to load up on gear, then venture to Rocktown Trails at Hillandale Park. Here you will find trails of three different difficulty levels, which appeal to a variety of walkers, runners, and cyclists.

After this, the guys will be hungry. It's lunch time! You can grab a bite to eat in downtown Harrisonburg at Cuban Burger, a restaurant that serves a variety of Cuban-American cocktails and cuisine. One burger, the El Vaquero, was awarded a spot in The 20 Best Burgers in Virginia. Topped with crispy flank steak, rum caramelized onions, swiss cheese, and spicy-smoked aioli, this burger is hard to pass up.

Now it's time to treat yourself at local beer joint, Brothers Craft Brewing. With year-round favorites, seasonal specialties, and unique creations, beer at Brothers is one-of-a-kind.

For dinner, head to Jimmy Madison's Southern Kitchen & Whiskey Bar. You'll find live music at this restaurant, as well as modern southern food and a wide-ranging selection of whiskey.

Day Two

Begin your second day with a trip to Mossy Creek Fly Fishing, located on East Market Street in Harrisonburg. An Orvis Endorsed Outfitter, Mossy Creek is a one-stop-shop. You can take a fly fishing class, participate in a guided tour, or look around in the fly shop. They truly have it all!

When it's time for lunch, Billy Jack's Wing and Draft Shack is the place to go. With American craft beers, build-your-own burgers, a raw oyster bar, and more, this restaurant is sure to satisfy.

After lunch, it's time to brew your own beer at The Friendly Fermenter. This is Harrisonburg's first on-site brew shop and nanobrewery. You can also pick up everything you need to brew beer at home, and you will have access to The Friendly Fermenter's knowledgeable staff to help get you started.

End your guys getaway with a luxurious meal from award-winning restaurant, Local Chop & Grill House, located in the renovated City Produce Exchange Building. The head chef here, Brian Bogan, prepares everything with fresh, organic, seasonal ingredients. You can indulge in best-of-the-best meats, house-made sauces, and hand-crafted desserts made by pastry chef, Alicia Barger.