

COLLECTIONS

The Best Pork Chops in the U.S.

Whether it's grilled or battered and fried, the key to a perfect pork chop is ample juice and abundant flavor. We scoured the country for the best; some have a crisp pan-fried coating and others have a nice char-grilled sear. The finest pork chops come with perfectly complemented sides (think outside the applesauce box), and the greatest pork chop-joints have an atmosphere all their own. Here we present the top 13 flawless chops at a mix of hole-in-the-wall greasy-spoons and upscale American bistros.

Trattoria il Mulino, Nashville, TN.

Located in the hip Downtown district of Nashville, [this impeccably-appointed Italian gem](#) serves up a massive pork chop topped with sautéed red peppers, onions, and mushrooms resting in a pool of savory, lemony jus, with a perfectly crisp char on the outside and juicy pink meat on the inside. Paired with roasted fingerling potatoes, this fine chop makes for buon appetito indeed.

