

Hot List



SARON SMITH

Who doesn't love a sandwich? This most perfect, most compact, most easily customizable of food items is universally beloved. But sandwiches are everywhere. So we sent writer and comedian Jeremy Martin on a tour of the state to find some of the most unique, most satisfying, and most incredible sandwiches around.

BY JEREMY MARTIN

JOIN THE
SANDWICH
QUEST.

John Montagu, the fourth Earl of Sandwich, did not invent the sandwich. The idea to put something between two slices of bread and eat it was quite possibly the best early uses of bread. What we now call a sandwich might be the first thing that anyone called the best thing since sliced bread.

People around the world were already enveloping protein, sugar, salt, and spices in starchy carbohydrates when Montagu allegedly started an eighteenth-century trend by requesting cold meat between two pieces of bread so he could eat a meal while playing cards. This story is both too poorly sourced to fully believe and kind of too boring to make up, but it does feature the best kind of sandwich: one somebody else makes for you.

Sandwiches are paradoxically one of the easiest and cheapest foods to make at home and one of the most expensive and difficult things to make really well. So instead of shopping for fresh ingredients and kneading our own bread, let's take a tour across Oklahoma, letting other people make a bunch of different kinds of sandwiches for us like old English aristocrats.

But first, a few disclaimers:

Hamburgers, hot dogs, tacos, burritos, et al., are not technically sandwiches because you can't add sandwich on the end when you order one without people looking at you funny. A grilled cheese sandwich is fine, but hamburger sandwich sounds like you time-traveled here from the Coolidge administration, and hot dog sandwich might get you into an actual fight.

Also, this list does not feature barbecue sandwiches or *tortas*, not because there aren't any good examples around the state, but there are too many of both and they probably merit separate tours of their own. Finally, the most Oklahoman of sandwiches, the Del Rancho Steak Sandwich Supreme, is not featured on this list, because it got its own *Oklahoma Today* cover story back in 2022.

SUNRISE BLT

The bacon, egg, and cheese sandwich is a New York City staple, but you can get all the elements of a NYC BEC in OKC with this sandwich from Harvey Bakery & Kitchen featuring thick-cut bacon, fried egg, and cheddar on toasted sourdough. The fresh shredded romaine and tomato offer a fresh counterpoint to the savory bacon, and the red pepper aioli adds a subtle kick. But if you ask us, the main attraction is the yolk-soaked sourdough—a runny treat that's probably easier to enjoy sitting in a booth than standing in a crowded subway car.

HARVEY BAKERY & KITCHEN

301 Northwest 13th Street in Oklahoma City
(405) 898-8811
theharveybakery.com



Sunrise BLT at
Harvey Bakery
& Kitchen in
Oklahoma City

LORD DUCKWORTH



Gilgeori
Korean Street
Toast at
Junction Remix
580 in
Lawton

SAXON SMITH

GILGEORI KOREAN STREET TOAST

At Lawton's Junction Remix 580, the expert folding of an omelet elevates what is otherwise a ham and cheese sandwich on white toast with ketchup and mayo to a place that definitely hits that street snack salty-sweet spot. This may be a Korean import, but if my in-laws are any indication, putting ketchup on eggs—and everything else—is as Oklahoma as you can get. With that in mind, the crunchy veggies—green onions, carrots, and cabbage—are probably the most exotic ingredients around these parts.

JUNCTION REMIX 580

1509 Northwest 52nd Street in Lawton
(580) 280-2206
junctionremix580.com

DUTCH CRUNCH

The white bread with a crackly rice flour crust that gives this sandwich its name requires a little more time and effort to chew through, but that's okay. This sandwich at Tulsa's Trencher's Deli is worth savoring. The roasted turkey is top-tier, and the bacon, Swiss cheese, avocado, mayo, and arugula strike a complex chord that elegantly balances most of the notes your taste buds are capable of playing. No matter how slowly you eat it, you'll be thinking about it for much longer.

TRENCHERS DELI

2602 South Harvard Avenue in Tulsa
(918) 949-3788
trenchersdeli.com



VALERIE WEI-HAAS



Grilled Cheese Supreme at The Owl Shoppe in Norman

STILLY PHILLY

In Philadelphia, a cheesesteak sandwich features thin-sliced ribeye, onions, peppers, and Cheese Whiz on a hoagie roll, but this is Stillwater, baby, and this is a whole other vibe. The shredded slow-roast beef gives the Stilly variant at Red Rock Bakery & Deli a more Southern spin. Combined with buttery provolone and the regulation grilled onions and peppers on a toasted sourdough panini, it's probably tasty enough to distract even the most hardcore Philadelphian from thinking about Cheese Whiz for awhile.

RED ROCK BAKERY & DELI
910 North Boomer Road in Stillwater
(405) 377-3633
redrockbakery.com



The Stilly Philly at Red Rock Bakery & Deli in Stillwater

GRILLED CHEESE SUPREME

Grilled cheese sandwiches have a reputation for being quick, easy, and low-effort. The Owl Shoppe's version is decidedly not any of those things. Featuring a blend of cheeses and Italian herbs on toasted sourdough spread with red pepper jelly, this sandwich claims supremacy through complexity, putting in work most of us would never dream of doing in our own kitchens while prepackaged cheese-food-product singles still exist.

THE OWL SHOPPE
6 East Main Street in Shawnee
(405) 273-2060
facebook.com/theowlshoppe

SUPER JOHNNY ITALIAN SUB

With spicy pepperoni, salty salami, ham, and smoky provolone cheese, this sub at Lucy's Two in McAlester offers a flavorful tour of what we imagine Italy might be like without requiring you to leave Reba McEntire's hometown. Speaking of "Fancy," the Super Johnny also features lettuce, tomato, olives, onions, and balsamic vinaigrette, meaning it technically also counts as its own side salad. So this is multi-course, high-class international cuisine we're discussing, *capisce?*

LUCY'S TWO
200 East Carl Albert Parkway in McAlester
(918) 423-1414
Search Lucy's Two on Facebook



Super Johnny Italian Sub at Lucy's Two in McAlester

CHICKEN SALAD

It's possible that no two people mean the same thing when they say "chicken salad sandwich," but the way they make it at the Yellow Dog Deli, the deli counter inside DK's Nutrition Center health-food store in Ada, is largely up to you. Choose to put this fresh-made chicken salad on whole wheat, marble rye, a croissant, Ezekiel bread, or even tandoori naan, and add lettuce, tomato, sprouts, cucumbers, and more. But with great options comes great responsibility. If they make it wrong, it's really your fault.

YELLOW DOG DELI

1413 Arlington Street in Ada
(580) 310-9879
facebook.com/yellowdogdeli



The Chicken Salad sandwich at the whimsical Yellow Dog Deli in Ada



NATASHA EIDSON

O-DADDY

Stacked with ham, bacon, roast beef, turkey, provolone, lettuce, and tomato and spread with mayo and ground mustard, the namesake sandwich at O-Daddy's in Guymon is the platonic ideal of a sandwich—the kind a guy in a comic strip would make for a midnight snack, the kind of sandwich you could name a whole restaurant after. Get it on a variety of bread choices ranging from marble rye to an everything bagel. There's even a gluten-free hoagie roll or the "Sub in a Tub" option if you're on a diet where you can't eat bread but all that other stuff is fine somehow.

O-DADDY'S

408 Northwest 21st Street in Guymon
(580) 338-8481
odaddysguymon.com



EXTRA SPECTACULAR

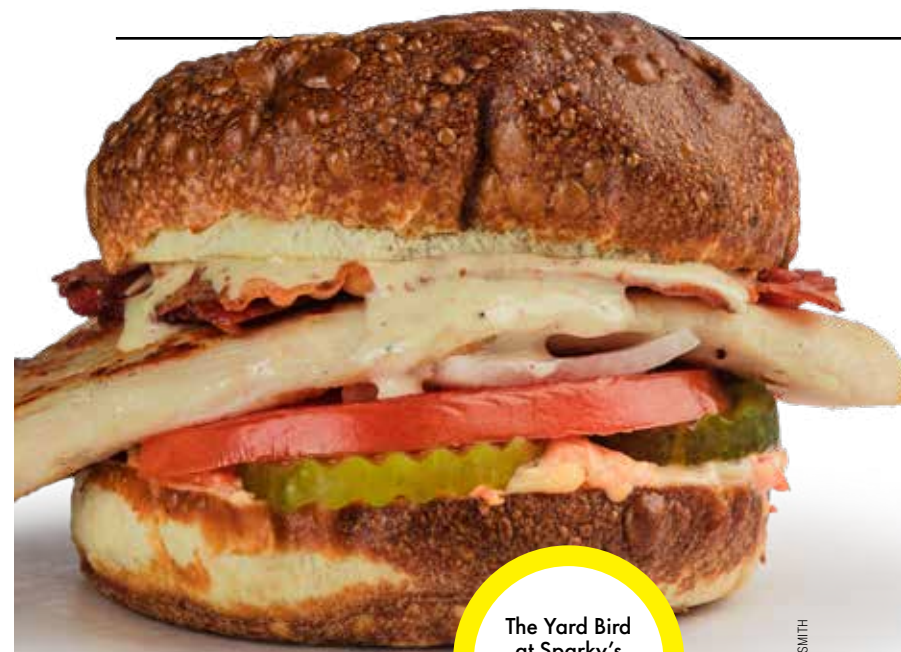
Featuring roast beef, ham, salami, and bologna, the Spectacular at Bambino's Downtown Bistro in Bartlesville boasts a panoply of proteins that used to only be combined at feasts thrown by medieval kings—and that's not to mention the red onions, pickles, lettuce, tomato, pepperoncinis, provolone cheese, and mayo that also almost unbelievably fit on the same hoagie roll. The Extra Spectacular earns the additional superlative by somehow finding a couple of additional ingredients to include: pepper cheese and vinegar and oil.

BAMBINO'S DOWNTOWN BISTRO

101 Southeast Frank Phillips Boulevard in Bartlesville
(918) 336-0222
facebook.com/bambinosbistro



MIRANDA HODGE



SAXON SMITH

The Yard Bird at Sparky's Eatery in Hennessey

YARD BIRD

The bacon, tomatoes, red onions, and pickles are standard Oklahoma sandwich ingredients, but the creamy combination of pimento cheese (cheddar, mayo, and pickled pimentos) and white barbecue sauce (a tangy, also mayo-based Alabama specialty) is more of a rarity even this far north. There's significant debate about whether or not we're really a Southern state, but the Yard Bird at Sparky's Eatery in Hennessey is so Southern, Elvis Presley might've chartered a private plane just to eat a few. 🍷

SPARKY'S EATERY

100 North Main Street in Hennessey
(405) 219-1620
sparkyshennessey.square.site