



Slyman's Restaurant offers a famous corned beef sandwich.

/ THE LIST /

SANDWICH SPOTS

BOGTROTTERS DOORSTEP **Why we love it:** Come here when you're looking for a late-night bite. The Ohio City spot, which is open until 3 a.m. on Friday and Saturday, serves sandwiches with au jus and kettle chips. "If you want it with crunch, we put the chips on top of the sandwich," says owner Alex Gleason. "And you can order [the sandwich] wet, dry or soaked." **Try this:** The Porkopolis (\$9), made with oven-roasted pork, provolone and spicy greens. 1848 W. 25th St., Cleveland, 216-861-5515

CLEVELAND PICKLE **Why we love it:** In addition to making his own relishes, sauces and spreads from scratch, owner Josh Kabat also heads to Cleveland cucumber farmer R.O. Apelt Sons weekly for produce to make pickles. "We're not just slapping sandwiches together," he says. "We're creating works of art." **Try this:** Payne Avenue Panini (\$9) with Asian pork meatballs, pickled radish and carrots. 850 Euclid Ave., Cleveland, 216-575-1111, clevelandpickle.com

JACK'S DELI & RESTAURANT **Why we love it:** Co-owner Alvie Markowitz believes the bread from Pincus and Davis bakeries is what makes the chopped liver and more than 20 other sandwiches on Jack's menu stand out. "They supply the breads, half-baked, and we bake them off and keep them fresh the whole day," he says. **Try this:** Gary's Famous Brisket Dip (\$13.45), served on challah with brisket, grilled onions, mozzarella and a side of au jus. 14490 Cedar Road, University Heights, 216-382-5350, jacksdeliandrestaurant.com

LA BODEGA **Why we love it:** With more than 50 sandwiches, the menu may look overwhelming but most of the options started as specials and later became permanent fixtures. "We listen to the customers to see what they like," says owner Michael Weigand. **Try this:** Southwestern turkey sub (\$10.25) with hot sauce, Cajun mayo, tomatoes, onions, jalapenos, peppers, bacon and Jack cheese. 869 Jefferson Ave., Cleveland, 216-621-7075; 3859 Superior Ave., Cleveland, 216-331-3001, labodega-tremont.com

SLYMAN'S RESTAURANT **Why we love it:** George W. Bush, Usher and Katie Couric all have something in common with Clevelanders: They can count on this iconic spot to serve up a towering corned beef. "You go in there, and it smells so good," says owner Freddie Slyman. "It's like a unique thumbprint for your nose." **Try this:** Corned beef sandwich (\$14) with 1 pound of beef piled between two slices of Jewish rye bread. 3106 St. Clair Ave., Cleveland, 216-621-3760, slymans.com // EMILY MCINTYRE

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