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culinary traditions

that are central to the Ocean Reef Club experience

In describing the art of dining at Ocean Reef Club, one Member noted each experience was simply “A full palette of culinary delight, where food preparation is always a celebration of fresh and flavorful.” From Ocean Reef Club’s own Chef’s Garden and nearby produce farms in Homestead, meals are prepared using local ingredients whenever possible – heirloom slicing tomatoes, pineapples, limes, coconuts, edible flowers, fresh greens, and herbs are locally grown for Members’ dining delight. As well, locally caught seafood is a staple at Ocean Reef Club restaurants.





Preparing authentic dishes using the freshest ingredients all started in 1960 when the Madeira Room (today's Ocean Room) opened and began the culinary traditions that are central to Ocean Reef Club's dining experiences today. At the time, the 225-seat Madeira Room functioned as the only dining room, and along with the neighboring Reef Lounge, represented the primary



social gathering spots for Members. Fast forward 62 years, and not only has the Madera Room been renovated and rebranded as the Ocean Room, but Ocean Reef Club now features more than a dozen restaurants and lounges that daily offer a celebration of fine food, wine, specials occasions, and choices for the "perfect night out". Today, no matter what cuisine or libation Members crave, invariably there will be a restaurant or lounge that serves up their favorite flavors in a setting that's bound to inspire and delight.

Despite the new look and feel of the Ocean Room and adjoining Reef Lounge, hints of history can be found everywhere you look. Upon entering the Inn Lobby, framed historical photos line the wall, reminding Members of the iconic role the Ocean Room has played in the Club's traditions. In the Reef Lounge, a piano, reminiscent of a social heyday when Members sang and danced the night way, can be found. As well, Members will recognize the two 400-gallon Atlantic and Pacific aquariums as a piece of Ocean Reef history, that today, frame the renovated Reef Lounge.

So deep is the love of food at Ocean Reef that it has its own cooking school where Members can learn shoulder-to-shoulder

from cutting edge chefs, cookbook authors, and Ocean Reef's own master chefs. Beyond the restaurants and cooking school, Ocean Reef Club offers a moveable feast of buffets, festivals, street fairs, and culinary events for Members wining and dining enjoyment. From Thanksgiving and Christmas meals to the Vine to Table Dinner Series, Grand Seafood Buffet, and Food & Wine Weekend, every occasion presents a new adventure in dining. A sumptuous meal seems to star at every Ocean Reef Club event, from Cook-Your-Catch Lobster Dinner during the July Lobstermania to fabulous receptions and dinners at annual golf, tennis and fishing tournaments, there's always an opportunity to celebrate something delicious.



All part of a lifestyle at Ocean Reef Club that is treasured for its exquisite cuisine. ***OceanReefClubLiving.com***



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CLOCKWISE FROM TOP: TIM ROBISON; BECCA WRIGHT; JOHN ROBINSON AND ALICIA WASH-NOE; ERIN MILLER

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CLOCKWISE FROM LEFT: ANNA ROUTH; BONJWING LEE; COURTESY OF PORCINI

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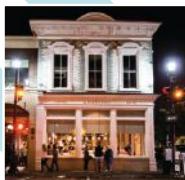
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if you've been reading *the Local Palate* for a while, you know that we have an abundance of respect and appreciation for the restaurant industry. From what goes onto the plate and into the glass to what happens in the back of the house and to the people who run the ship, we are dedicated to exploring the stories shaping today's restaurant scene.

Like many people on our staff, I worked in restaurants from the time I was in my teens into my early 20s, and every day I lean on the skills I acquired during those years. (Nothing teaches the basics of efficiency, time management, and multitasking like working the floor or the line of a packed house on a Friday night.) It also built into me an inherent appreciation for hard work and crafty entrepreneurship, two elements that

are essential to restaurant success these days. Yes, chasing flavors and providing seamless service are important—but if you don't have a team willing to get into the flow, a restaurant cannot survive.

It's those two qualities that come up again and again in our second annual New Restaurants issue. As before, we tasked a team of writers and editors across the South to report on the restaurants that made a splash in their states during 2022. This list tells the story of a turning point for the South's food scene, where ingenuity and resilience are rising up after a pandemic, and a foundational shift has put the health and well-being of those working in this industry at the center of the conversation. Restaurants opening around the South now better represent and serve the many international populations that call this region home, while

also lifting up, celebrating, and offering space to minority communities.

What's more? Things are delicious out there. As our contributors can attest (pages 13 and 14), the quality and creativity coming out of Southern restaurant kitchens right now might be the best we've ever tasted. Now, it's your turn. Eat your way through the list and let us know what you think. [@thelocalpalate](https://www.thelocalpalate.com)

ERIN BYERS MURRAY
Editor in Chief

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CONTRIBUTORS

Field Report

Our panel of restaurant experts shares notes and details from their tableside research



ERICA SWEENEY
Arkansas

On El Sur: “I always loved visiting El Sur when it was a food truck, especially during the Sunday farmers markets in Soma! Their new brick-and-mortar space is amazing, and I’m loving all the new menu items they’ve added. On a recent frosty day, the *sopa de pollo* (a warming chicken soup loaded up with vegetables and served with their homemade tortillas) really hit the spot. I believe it’s only going to be available during the winter, but it will definitely be my new favorite seasonal dish.”
@epsweeney



ROBIN ROENKER
Kentucky

On the Kitchen Table: “The entire dining experience at the Kitchen Table was delightful. The staff there invite you in like you’re a family friend, and then you’re treated to dishes that are simply delicious—quintessential comfort foods with an elevated flair.”
robinroenker.com



JENNIFER KORNEGAY
Alabama

On Ravello: “At Ravello, the delight is in the details. In *carciofi fritta*, long-stem artichokes are fried, adorned with a confetti of parmesan shavings and served with a charred lemon-garlic *aioli* for dipping. The *aioli*’s creamy hue is punctuated with black specks that aren’t pepper: They’re bits of lemon rind turned to ash in a blazing wood fire, and they add not just a concentrated citrus punch to the condiment but also a smoky undercurrent that makes this starter sing.”
@jenniferkornegay



LAUREN TITUS
Florida

On Bar Molino: “Bar Molino is a love letter to Spain, in an intimate setting with stellar service. They use traditional flavors and elevated ingredients, and you’ll find old-world Spanish *tapas* alongside Southern hospitality. It’s the next best thing to being in San Sebastián!”
@anastasia islandbees



BETH D’ADDONO
Louisiana

On Dakar Nola: “The first time I tasted chef Serigne Mbaye’s elegant cuisine, it was at a pop-up in Treme at an art-filled home of one of his friends and supporters. It was the first time I’d had Senegalese food, but I was immediately struck by the shared DNA between New Orleans’ gastro-nomic culture and the chef’s home-country cuisine. Serigne is a lovely person and he’s also a chef whose star is rising. New Orleans is lucky to have him.”
@bethdaddono



CAROLINE EUBANKS
Mississippi

On Sleepy Cactus: “I’m a frequent visitor to Oxford, so I knew when Sleepy Cactus opened, selling the breakfast tacos I’d come to love at Oxford Canteen, it had to be added to my list. As a former gas station, the location fits right in with my favorite types of road trip food.”
@cairinthe city

CONTRIBUTORS



BRITTANY FURBEE
West Virginia

On Von Blaze: “You almost feel like you’re going over to your best friend’s house for dinner when you walk into Von Blaze. The owners and their family members are the ones who greet you at the door, take your order, and deliver your food—which just so happens to be amazing every single time. It’s that homey, welcoming feeling and, of course, the great food that makes me want to rush back to Von Blaze time and time again.” @bfurb



LIA PICARD
Georgia

On Rooftop L.O.A.: “It’s not hard to find a good rooftop in Atlanta to hang out on, but L.O.A. truly takes it to the next level. I was surprised by how well appointed everything is, from the lounge to the dining room. And while the food is pricey, it is also memorable.” @helloitliapicard



VERONICA MEEVES
Texas

On Cullum’s Attaboy: “I was really taken by Cullum’s Attaboy, a French-style diner that opened off the St. Mary’s Strip in midtown San Antonio. Chef and owner Chris Cullum has created a truly special place that serves as an homage to both his late, great jazz musician father and to the city itself. Step into the space—which is filled with sunlight, jazz, and relics from the past—and you’ll feel transported to another time, and leave dreaming about the juicy burger and the silky French omelette.” @wellfedlife



JENN RICE
North Carolina

On Longleaf Swine and La Bodega: “I can’t stop thinking about the succulent pulled pork at Longleaf Swine. It’s some of the best ‘cue I’ve tasted in the state in a while. And of course, I can’t stay away from La Bodega. It does the job of instantly making me feel like I’m back in Spain, a country I currently can’t stop traveling to.” @jennricewrites



STEPHANIE GANZ
Virginia

On Virginia’s Darling: “Discovering Virginia’s Darling felt like happening on a hidden gem. The wine bar is tucked into an Alexandria office building adjacent to a charming market and cafe from the same owners. The dining room, festooned with plants and pink neon, feels super hip, and almost every seat in the house affords you a view of chef Nicole Jones putting out plate after delicious plate from a small but efficient open kitchen.” @salganz



You almost feel like you’re going over to your best friend’s house for dinner.”



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CLOCKWISE FROM TOP: CRAIG GODWIN; CHRIS PITTS; ERIN MILLER

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THOUGHT LEADERS, RESTAURANTS, AND CAUSES ON OUR RADAR



BACK OF HOUSE
The Dabney gets fired
up. PAGE 28

Essential Utensils

The blenders, brews, and spoons that keep five Southern chefs cooking

BY HANNAH LEE LEIDY

Chefs' work is equal parts art and science. It makes the humble diner wonder, "How do they do it? What are the keys to their success?" We reached out to Food Network alums, James Beard finalists and winners, and others who have cooked their way through the country's top restaurants to discover their most treasured tools. Many are much more utilitarian and sentimental than highfalutin, and they're not too hard to locate on your own.

MORTAR AND PESTLE

MANEET CHAUHAN, Chauhan Ale & Masala, The Mockingbird, and Tansuo Nashville

A mortar and pestle is a staple in the kitchen of this *Chopped* chef known as the queen of spices. Chauhan's smaller, black-marble mortar and pestle was a gift from her mother-in-law in India, and she uses it to grind all of her spices for everything from her morning masala chai to the saffron cardamom milk she makes at night before bed.





KEURIG COFFEE MAKER

ORLANDO PAGÁN, Wild Common, Cannon Green, and Alcove Market Charleston

Pagán relies on the kitchen's Keurig coffee maker to keep him and his team going through 120-head dinners and a nightly seven-course tasting menu. On a typical night, they go through two pots of locally roasted King Bean coffee.



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CLEOPHUS HETHINGTON, Zak the Baker Miami

When Hethington first trained at Michelin-star restaurants, he received two clean towels at the beginning of each shift. "You work cleaner," he says, "knowing these are your only two towels." These longer towels can be folded about 20 different ways to extend their utility as a cloth, hot pad, or oven mitt.



CLOCKWISE FROM TOP: TABITHA TURNER; HACK HARGETT; CLAY WILLIAMS. OPPOSITE: DAVID BRADLEY/OSPREY MEDIA



ANTIQUE SILVER SPOON

STEVEN GREENE, The Umstead
Cary, North Carolina

At a private dinner party, Greene commented to his friend and host, chef Ashley Christensen, how cool he thought her delicate, antique silver spoon was. “And she said, ‘Then it’s yours.’ That’s just the type of person Ashley is,” the chef remembers. Greene uses the spoon daily to taste, plate, sauce, and make quenelles.



VITAMIX BLENDER

ILIANA DE LA VEGA, El Naranjo
Restaurant & Bar
Austin

“The tool I use most and can’t live without is a great, powerful blender,” says de la Vega, referencing the Vitamix she uses both at home and at work. The 2022 James Beard Award winner for Best Chef: Texas relies on the blender’s different speeds and pulse mode functions for an array of Mexican recipes, from a very smooth mole to a chunky salsa.

CLOCKWISE FROM TOP LEFT: ANNA ROUTH; BONJWING LEE; JASMIN PORTER

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Tradition lights the fire inside the
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BY MAGGIE WARD

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BY WRITER NAME

ILLUSTRATION NAME HERE

The Dabney's live-fire kitchen is the focal point of both cooking and dining.

BONJWING LEE

Since the historic doors to the Dabney opened in 2015, the mission at this Washington, DC, restaurant has always been two-pronged: to highlight the cuisine, ingredients, and purveyors of the Mid-Atlantic region and to showcase the incredible flavor and versatility of cooking over embers. With that in mind, chef-owner Jeremiah Langhorne collaborated with the firm Edit Lab on the design, but the visionary was Jenny Mooney, his wife, whom Langhorne credits with channeling the ethos of his food into the literal fabric of the Dabney.

Everything revolves around the giant, wood-burning hearth that anchors the open kitchen and reigns over the dining room. Here, Langhorne uses the centuries-old cooking method in service of the hallmarks of Mid-Atlantic cuisine: the abundant variety of seafood from the Chesapeake Bay and Eastern Shore, the agriculture and foraging of the Appalachian region, and the fertile farmland of Virginia and Maryland’s Piedmont providing plentiful grains and produce. These whole ingredients cultivated by farmers, fishermen, and purveyors create a unique and dynamic cuisine that Langhorne is passionate about carrying forth.

“The restaurant was designed around the wood-burning hearth. I wanted everything open so all the guests could see

how we cook and be close to the ingredients and techniques we use,” Langhorne explains. The hearth was built by his father and brother. It has a concrete core that was poured in one piece and is clad in fireproof brick. A large burn box in the center of the hearth burns white oak logs to create the embers used for cooking. Those embers are moved to different positions around the hearth to provide the heat source, cooking everything from vegetables to meat to cornbread. This kitchen draws eyes from all over the dining room—it feels like watching your James Beard-awarded friends cooking at their own home. Langhorne prepares the ever-changing menu using the hearth as his main tool, but he also loves cooking in cast iron (he prefers Butter

Pat or Lodge), with traditional items like Mauviel pots and pans—and lately with Miyabi knives. Concrete countertops and an old wood table serve as work surfaces, with wood shelves holding locally crafted vessels. Everything feels hyperlocal, from the ingredients to the tables to the leather placemats at the bar—at the Dabney you are firmly planted among the bounty of the Mid-Atlantic.

For Langhorne, the open-display kitchen immerses him in the guests’ energy. “I became a chef to make people happy,” he says. “Seeing that moment when a guest bites into something that truly wows them is the absolute best for me.”

From left:
The Dabney's rustic, fresh fare mirrors its atmosphere; Langhorne picks fresh herbs from the kitchen garden.



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CHARLESTON, SC

A Cocktail of CULINARY EXPERIENCES



As a mashup of capital city and college town, Columbia, South Carolina, has become an epicenter for chefs and craftspeople of all stripes. This bold Southern city is fit for food enthusiasts with its established restaurateurs and up-and-coming individuals who continue to dazzle diners with talented creations and keep them looking forward to what's next.



COLUMBIA, SOUTH CAROLINA, IS DEFINING THE NEXT ERA OF SOUTHERN CUISINE. In this vibrant riverside city, forward-thinking, progressive attitudes are shaping the restaurant scene—and bold, thoughtful fare fills every glass and plate. The city has produced its share of South Carolina Chef Ambassadors, an annually rotating roster of culinary professionals making their mark on the Palmetto State, including Jessica Shillato and Chris Williams. Columbia’s temperate climate enables an ample supply of farm-fresh ingredients year round, and these chefs know how to transform them into South Carolina mainstays, from shrimp and grits to chicken and waffles, as well as use them in boldly flavored, globally influenced preparations. Get your fork in hand and dive into what makes Columbia a growing dining destination. In the meantime, visit thelocalpalate.com and cook alongside these talented food-and-beverage professionals in the Columbia video series.

JESSICA SHILLATO

.....

of Spotted Salamander Café



Jessica (or Jess) Shillato grew up with an appreciation for locally grown, farm-fresh ingredients. Although those ingredients deepened her connection with her home in Columbia, the dishes she loves to cook were influenced by her family’s various ties to Poland, New York, and Mississippi. This love for from-the-source foods sparked Shillato’s journey to culinary school and later various positions in restaurants around Charleston.

The itch to open her own business led Shillato back to Columbia, where she launched Spotted Salamander Catering. She designed her concept to highlight whole foods from local farmers and purveyors through creative-meets-down-home dishes, from fried chicken and shrimp to grits and layered coconut cakes. By traveling to farms and connecting with vendors at regional farmers markets, Shillato sourced peak-season produce and other products from independent growers and kept abreast of what they were growing for upcoming seasons.

Having built her reputation as a champion for locally produced ingredients, Shillato was regularly tapped by members of the city to cater receptions for presidential candidates traveling through the state’s capital, showing off the flavors and industry that shaped the Palmetto State. After six years of business, Spotted Salamander Catering started its next chapter as a brick-and-mortar space: Spotted Salamander Café opened doors in the Robert Mills District in 2014. “I realized that there weren’t a whole lot of lunch places that

served local, fresh food [at the time], which is what I wanted to do by opening the Spotted Salamander Café,” Shillato says.

Her restaurant, located in a 19th-century building, became the conduit for delivering farm-fresh fare from the fields and markets to the plates of hungry South Carolinians. Daily changing presentations of deviled eggs, veggie-packed soups, shrimp salad croissant sandwiches, and desserts like oatmeal cream pies and sweet potato cakes with cinnamon icing celebrate seasonal flavors and have made Spotted Salamander Café a lunchtime staple in Columbia.

Shillato’s personal favorite—and an item she depends on for appetizer hour at catering gigs—is her turnip top country ham dip. The warm, creamy dip uses a simple blend of stewed turnip tops, country ham, cream cheese, sour cream, and parmesan, and you can serve it with crackers, crostini, or crunchy vegetables. Shillato loves it for game-day parties during football season or when entertaining—simply place it on the bar during cocktail hour and watch people gather around the bubbling dish.

Top Talent

Shillato is a semifinalist for the 2023 James Beard Awards for Best Chef: Southeast.

TURNIP TOP COUNTRY HAM DIP

From Jessica Shillato of Spotted Salamander Café in Columbia, South Carolina

1 cup cooked and seasoned turnip greens*
 1 (8-ounce) package cream cheese, softened
 1 cup sour cream
 ½ cup country ham, diced small
 1 teaspoon minced garlic
 ½ teaspoon salt
 1 teaspoon pepper
 1 cup parmesan cheese, divided
 ½ cup white wine
 Toast points, crackers, or crunchy vegetables for serving

1. Preheat oven to 350 degrees. Spray a small baking dish or skillet with cooking spray.

2. Wring out excess liquid from greens. In bowl of a stand mixer fitted with paddle attachment, combine cream cheese, sour cream, turnip greens, ham, garlic, salt, pepper, and ½ cup parmesan cheese and mix. Once combined, add white wine and mix until evenly incorporated. Use a spatula to scrape mixture into prepared dish and top with remaining parmesan cheese. Bake until cheese is melted and dip is bubbling, about 20 minutes. Serve with toasts, crackers, and vegetables.

***CHEF'S NOTE:** This recipe is perfect for leftover greens. Collards or spinach will work in the place of turnip greens.



BANANA HAMMOCK

From Jess Pomerantz of
Smoked in Columbia,
South Carolina

SERVES 1

2 ounces reposado tequila
1 ounce banana liqueur
(Pomerantz uses Giffard
Banane du Brésil)
2 dashes mole bitters
2 dashes saline solution
Garnish: Banana chip

In a cocktail tin filled with
ice, add tequila, liqueur, bit-
ters, and saline solution and
stir with a bar spoon until a
frost forms on the outside of
tin. Strain into a coupe glass
and garnish.





Make It Snappy
Jess Pomerantz won first place in the 2022 Speed Rack female-only bartending competition.

JESS POMERANTZ

.....

of Smoked



Jess Pomerantz’s two paths as a mental health professional and bartender are intrinsically intertwined. As she studied psychology in college, she began working in restaurants on the side. To her fascination, she found many of the behaviors she was learning about in her studies—from dominance between different genders to addiction and substance abuse to money management—were mirrored in restaurants.

When Pomerantz moved to New York City for her master’s degree, her interest in craft cocktails led to bartending jobs at top bars in the city. She competed in numerous competitions, including the Cognac Connection and Speed Rack, a cocktail competition for women bartenders. She says the more she learned about psychology and bartending, the more she realized “the skills and concepts are not all that different.” It shaped her pursuit of both interests, learning and doing as much as possible in both the hospitality sector and the mental health field to merge the two into a way to support restaurant workers’ mental health.

Her studies brought her and her bartending talents to Columbia. While working toward her doctorate in clinical-community psychology, she immersed herself in the city’s restaurant scene, working to help open Black Rooster and, in the fall of 2022, Smoked on Columbia’s Main Street. A creative at heart, she found a welcoming

environment to experiment with cocktail flavors and aesthetics at Smoked. One of her favorite creations, the Banana Hammock, was born during a brainstorming session with her bar manager. They wanted to create a drink that was approachable but rich and boozy. They started playing around with warming reposado tequila and then layered it with other flavors: creamy banana liqueur, mole bitters for chocolate notes, and a pinch of salt to brighten the trio. The resulting cocktail is fruity and light but anchored in warming spice notes.

When she’s not crafting new drinks or exploring the creative cocktails shaping other restaurants, Pomerantz is in the final years of her PhD studies. Upon earning her degree, she plans to launch a nonprofit that offers mental health support services to members of the hospitality industry, all shaped by her studies and firsthand experiences of the challenges that industry members face.



CHRIS WILLIAMS

.....

of Roy's Grille



Chris Williams grew up in Olar, South Carolina, learning to cook under the watchful eyes of his mother and grandmother. Sensing his curiosity, they regularly brought him into the kitchen, talking him through the ingredients, letting him taste as they went, and sharing their techniques. It was from these talented home cooks that Williams learned how to prepare the venerable dishes of the South.

By age 15, Williams turned his curiosity into his job and started working in restaurants. Over the years, he trained in settings ranging from fast food to fine dining. In 2014, he opened his own restaurant, Roy's Grille, named for his grandfather Leroy Carter, in Irmo, South Carolina. In his from-scratch kitchen, Williams specializes in nostalgia-inducing fare, from burgers piled high with pimento cheese and bacon to South Carolina-style pulled pork barbecue. He also has some creative twists, including the jalapeño chicken egg rolls and the Carolina Korean, a formidable sandwich that earned Williams fifth place at the 2022 World Food Championship. At the tournament, which attracts hundreds of chefs from across the country and the world, Williams

represented the Palmetto State as a South Carolina Chef Ambassador. He competed in the World Sandwich Championship against 23 other chefs before emerging as one of the top five competitors.

The Carolina Korean is his Lowcountry spin on Korean beef bulgogi. Strips of shaved beef are marinated until tender and tangy and cooked until each piece develops an almost-caramelized coating. The sandwich becomes decidedly Southern with toppings like fried onion straws, pimento cheese, and spicy mayonnaise. Williams used ribeye steak for his sandwich in the competition, but you can use cheaper cuts at home; as long as you follow the marinating process, Williams promises you'll tenderize the beef into award-winning quality.

CAROLINA KOREAN

From Chris Williams of Roy's Grille in Irmo, South Carolina

For the marinade:

1 cup soy sauce or shoyu
 ¼ cup mirin
 ½ cup sugar
 ¼ cup grated garlic
 ⅛ cup grated ginger
 ½ cup grated Asian pear
 2 pounds shaved beef
 (preferably ribeye)
 ⅛ cup sesame oil

For the sandwich:

8 hoagie buns
 Pimento cheese
 Sriracha mayonnaise
 Crispy fried onions
 Chopped green onions

1. In a medium bowl, whisk together soy sauce, mirin, and ½ cup of water. Add sugar, garlic, ginger, and pear, and stir until sugar is dissolved. Add shaved beef to marinade and mix to coat each piece. Let sit for 30 minutes. After 30 minutes, add sesame oil and stir again; let sit for another 30 minutes.

2. Heat a skillet or sauté pan over medium heat. Working in small batches, cook beef, letting each side cook long enough to caramelize its surface. Once cooked, transfer meat to a bowl or sheet pan and let cool.

3. Preheat an oven to broil. Slice hoagie rolls lengthwise and arrange on a middle rack in oven, interior side up, and toast lightly.

4. Build sandwich by spreading pimento cheese (as much as you would like) across bottom half of toasted buns and sriracha mayonnaise on top halves. Pile shaved beef on each bottom half, top with fried onions, and garnish with green onions. Cover with top halves and serve.



Like a Boss

Williams was a 2022 South Carolina Chef Ambassador and finished in the top five at the World Sandwich Championship.



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GEORGIA

NORTH CAROLINA

SOUTH CAROLINA



southeast COAST

Clockwise from top: Mujō; Kipos Hellenic Cuisine; Rancho Lewis

CLOCKWISE FROM TOP: ANDREW THOMAS LEE; FORREST MASON; GATLEY WILLIAMS

GEORGIA

BY LIA PICARD



The bar at Puma Yu's

→ PUMA YU'S Athens

Puma Yu's is a dream realized for co-owners Pete Amadhanirundr, the chef, and Ally Smith, the beverage savant. What started as the aptly named Side Hustle pop-up in 2017 evolved into a Kickstarter to raise funds for a brick-and-mortar restaurant. Now it's here, with an industrial-meets-vintage vibe in the historic Southern Mill development.

The couple works to set their restaurant apart from others with careful intention in everything they do, from paying the staff a fair wage to thoughtfully selecting their vendors. The produce is as local as possible, and the wines are often natural, selected by Smith from producers who are women or from under-represented communities. "I feel like it's almost our

job to also find like-minded people who share a love for their land, the produce that their land produces, the people they work with, [and] the community that keeps all these small growers, producers, companies, and restaurants alive," Amadhanirundr says.

For Amadhanirundr and Smith, the restaurant is a chance to share what's most important to them, whether it's the producers they work with or the dishes they serve. It's why Amadhanirundr always has a curry on the menu. The dish varies regionally in Thailand and shows how diverse the cuisine is. "There's a lot of abundance of fruits and herbs and aromatics," says Amadhanirundr. "I think Thai curries are a really good representation of how food mixes and culture mixes to become what it is." [@pumayus](#)

CAN'T MISS AT PUMA YU'S

PUPPY BROTHER

Smith's favorite cocktail is the martini, and its many variations, so she dedicated a portion of her drink menu to it. Her playful takes on the classic drink are refreshing, with the Puppy Brother standing out among the bunch. It's a concoction of Japanese gin, white and dry vermouths, an herbal liqueur, orange bitters, and lemon oil.

PORK AND COLLARDS RED CURRY

Amadhanirundr makes the curry paste in-house (a labor-intensive process, he says) and this one is bold and spicy. Collard greens are a Southern touch, as is the tender braised pork shoulder.

SEASONAL TEMPURA

As the name suggests, the vegetables change often in this seasonal dish—and that's exactly why it can't be missed. Early winter spotlighted locally sourced maitake mushrooms, which are woodsy and earthy with plenty of surface area that is crisped up by the light tempura batter.

SEAFOOD TOM YUM

This dish brings a tangy heat with a beautiful fragrance. Sapelo clams are steamed in kombu dashi (an umami-rich Japanese soup stock) and then topped with lemongrass, Thai chili, and a squeeze of lime juice.



Tom yum clams

TOM YUM CLAMS

SERVES 2

For the broth:

- 1 4x4 sheet of kombu
- 3 Thai basil stems, leaves reserved for garnish
- 2 lemongrass tops, hearts reserved for steaming
- ¼ cup bonito flakes

For the clams:

- 12-16 fresh clams (Amadhanirundr uses Sapelo Island littlenecks)
- 1 Thai chile, cut in half, more if you want it spicier
- 2 lemongrass hearts, cut in half
- Juice of 1 lime, more if limes are small or not juicy
- 1 tablespoon fish sauce
- 1 tablespoon finely diced shallots, 6-8 Thai basil leaves, and chili oil for garnish

1. Make the broth: In a large pot, combine kombu, basil, and lemongrass tops with 1 quart water; bring to a boil then reduce to a gentle simmer for 15 minutes. Add bonito flakes, turn off heat, and let steep for 10 minutes. Strain through a fine-mesh strainer and discard solids.

2. Make the clams: In a wide, deep pot, arrange clams so they are not stacked on top of each other. Add 1 to 1¼ cups of kombu broth, chile, and lemongrass hearts. Cover and steam clams over medium-high heat until they have all just started to open, checking every 2 minutes to make sure they're not overcooked. Once clams open, add lime juice and fish sauce. Taste for sour, spicy, salty, and umami; broth should be spicy and sour but balanced.

3. Transfer clams with liquids to a shallow bowl and garnish with diced shallots, basil leaves, and chili oil.



Puppy Brother





Rooftop L.O.A.

KATIE BRICKER PHOTOGRAPHY. OPPOSITE: COURTESY OF ROOFTOP L.O.A.

➔ **ROOFTOP L.O.A.**
Atlanta

Sitting atop Atlanta's Interlock development, L.O.A. has stunning views and ambiance to match. The Instagrammable spot has an outdoor pool as well as a shaded lounge, but the glam restaurant is the star. Upbeat music creates a high-energy backdrop in which to enjoy dishes like squid ink chitarra; brunch is also a delight.
@rooftop_loa

➔ **BAR JULIAN**
Savannah

Bar Julian offers the chance to see Savannah from an elevated vantage point. The bar crowns the Thompson Hotel and is worth a visit regardless of whether you're staying there, if only to sip a Reckoning (that's gin, peach mead, prickly pear, and soda) and indulge in a mezze platter while watching the sunset.
@barjuliansavannah

➔ **OREATHA'S AT THE POINT**
Atlanta

Located in southwest Atlanta is one of acclaimed chef Deborah VanTrece's latest ventures. Inspired by dishes prepared by mothers around the world, chef Christian Bell aims to serve elevated global comfort food. Items like lasagna made with oxtail, goat cheese, and shiitake mushrooms or fun appetizers such as the steak egg rolls make dining here an adventure.
@oreathasatthepoint

→ **THE GARAGE AT VICTORY NORTH**
Savannah

Executive chef Todd Harris is a Savannah transplant from the Midwest bringing international flavors to his bites, which include items like crab toast and his version of the Crunchwrap Supreme. The playful spirit befitting a concert-venue-adjacent locale also includes late-night snacks served until 1 a.m.

@thegarageatvictorynorth



Tio Lucho's

→ **TIO LUCHO'S**
Atlanta

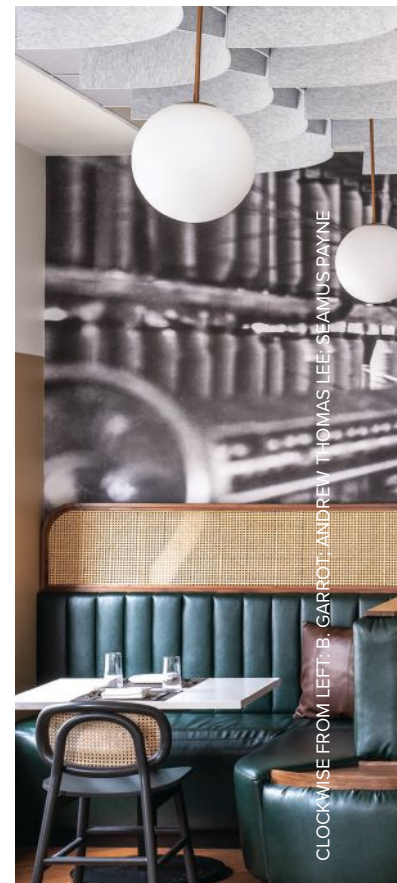
Peruvian chef Arnaldo Castillo (of the pop-up La Chingana) teamed up with established restaurateur Howard Hsu to open Tio Lucho's in Atlanta's Poncey-Highland neighborhood. Here, Castillo serves his take on Peruvian coastal cuisine in a colorful setting. The dishes are meant to be shared and, like the cornmeal-battered fried fish, have an Atlanta twist. @tioluchos



Mujo



Loom



CLOCKWISE FROM LEFT: B. GARROT; ANDREW THOMAS LEE; SEAMUS PAYNE



→ **MUJŌ**
Atlanta

No one does omakase in Atlanta like Mujō. The restaurant is comprised of a single sushi bar that seats 14 people at a time. The minimalist aesthetic makes it easy to focus on the sushi as it's placed in front of you—and take note of the ceramic vessels, as many of them were handcrafted by sushi chef Gusan Jang. [@mujoatl](#)

→ **LOOM**
Macon

Macon is on the rise as a destination—and Loom has undeniably played a role. Located in the art deco beauty of Hotel Forty Five, Loom serves modern Southern dishes in a sophisticated setting. The crispy cauliflower with smoky tomato vinaigrette and the carbonara with pork belly are among the must-try items. [@loommacon](#)



RESTAURANTS WORTH WATCHING

YEPPA & CO, ATLANTA

This bar-centric, hospitality-driven, “chefless kitchen” opened in Buckhead Village at the end of February—look to them for food, wine, and cocktails from the city of Rimini in Italy’s Emilia-Romagna region. [@yeppacoatl](#)

HUMBLE PIE, ATLANTA

The team that conceived Lazy Betty and Juniper Café has just opened an eclectic Westside pizza spot with topping combos like cheddar, broccoli, and Calabrian chile. [@humblepieatl](#)

SOUTHERN NATIONAL, ATLANTA

Duane Nutter’s Southern-global cuisine is coming soon to the Peach State, with a familiar menu that contains some newly inspired dishes as well. [@southernnationalatl](#)

NORTH CAROLINA

BY JENN RICE

→ ROCKS + ACID WINE SHOP Chapel Hill

Paula de Pano, an advanced sommelier and all-around wine extraordinaire, brings one of the most anticipated openings of 2022 to Chapel Hill: a wine shop with core principles that boil down to “basic human kindness.” Originally from Manila in the Philippines, de Pano came to the United States when she was 23 and quickly entered the world of wine after attending the Culinary Institute of America.

Her resumé includes Eleven Madison Park, an esteemed three-Michelin-starred restaurant in New York City; most recently, she was beverage director at the Farrington House Inn in Pittsboro, North Carolina, a Relais & Chateaux property. Every step of the way, de Pano has worked to break down stuffy wine culture.

“I manage each sale,” she notes. Rocks + Acid isn’t organized by varietals or country or region but by category: bubbles, orange wine and rosé, and reds. “I’m very big on labels—I eat with my eyes,” she says. The space is organized to encourage people to step out of their comfort zone and taste something new and exciting. “I have muscle memory on where the bottles are,” she says with a laugh.

De Pano handpicks each wine that sits on the walls—always small production (less than 10,000 cases) and from family-owned estates. De Pano leads many conversations with “Do you know how this wine is made?” She’s eager to spiel about the winemaker and the juice in the bottle as if it’s a good friend, waxing that “wines are living things, too.”

The wine walls offer a gorgeous backdrop to the casual tasting room, where de Pano has a fun by-the-glass menu to nudge people into something new, like Slovenian orange wine—plus ongoing classes, like pairing Champagne and french fries and one on “anything-but-boring” varietals. There are also nonalcoholic wines, beer, spirits, and snacks, like charcuterie and conservas. [@rocksandacidwineshop](#)



Paula de Pano

CAN'T MISS AT ROCKS + ACID

You can mix and match from de Pano's offerings of wine and snacks; here are a few pairings that are particularly palate pleasing.

SHELLFISH CONSERVAS WITH BARRIALTO ARANZÁ OR POMALO PÉT-NAT

De Pano suggests grabbing tinned mussels, razor clams, and scallops to go with a bottle of Barrialto Aranzá from the Jerez region of Spain, which she notes is a dry wine made from a sherry grape. It's like "wine's version of spritzing lemon on [shellfish conservas]," she says. Or pop a bottle of Pomalo Pét-Nat from Croatia's Dalmatian Coast. "It's a wine I like to have if going to the beach," she says. "Think preserved Meyer lemon with salt."

SPANISH CURED MEATS WITH JOSEP FORASTER TREPAT

The salty, porky flavor profiles of cured meats like salchichón, jamón Serrano, and Ibérico sausage will be a dream next to this Spanish wine with just the right amount of spice. (It can also be slightly chilled.)

CAVIAR WITH BUBBLES

De Pano loves bubbles from the Côte des Blancs, such as Philippe Glavier La Grâce d'Alphaël Extra Brut, with Browne Trading Company Siberian Supreme caviar. And the Minière F&R Influence Brut Champagne with Browne Trading Company Galilee Prime Osetra caviar is always a good idea.



Spanish cured meats with Trepat

DE PANO'S HOME PAIRINGS

CONSERVAS AND...

Reach for a white wine that's low ABV (alcohol by volume)—nothing too overpowering, as the vibe is slow and steady wins the race at a picnic. Look for a skin-contact wine that will give nice texture and work well with tomato-based sauces, and seek out wines produced near the sea, which will boast salt and minerality.

SPANISH CURED MEATS AND...

Salty cured meats warrant a red wine that has enough flavor but not a lot of tannins—plus you don't want a high-alcohol wine. De Pano suggests seeking something fruit-dominant with cherry and cranberry flavors. Spanish wines tend to have a dusty aroma that complements smoky cured meats so well.

CAVIAR AND...

"Caviar has a briny, shellfish quality to it," de Pano says. "You need bright acidity to cut through fishiness but also to accentuate the flavor profile with the brightness," so you get the saltiness and not the fishiness. Splurge with a Blanc de Blancs or seek a sparkling wine with a higher percentage of chardonnay.



El Toro Bruto

➔ **EL TORO BRUTO**
Charlotte

Chef Hector González-Mora plowed through sales of 500-plus breakfast tacos in less than an hour at a former Chilito pop-up, warranting permanent status inside Resident Culture South End—with sit-down dinner service in the mix. “It might sound alarming, but a true taco lover will know that lengua is the king amongst the meats,” González-Mora says. “The flavor and texture are unique; we do it Jalisco style and serve it in medallions—accompany that with bacon-wrapped jalapeños, and you will kill your hunger with satisfaction,” he adds. @eltorobruto

➔ **LITTLE CHANGO**
Asheville

Inside the vibrant yellow-hued eatery in South Slope, chef and co-owner Iris Rodriguez is busy in the kitchen with hopes of bringing more diversity to Asheville’s culinary scene. “I want to challenge the conception of what people think Hispanic food is—there’s a vast array of flavors, traditions, and techniques,” she says. The menu is set with palatable dishes from the owners’ heritage, such as ropa vieja, a time-consuming dish made with Cuban-style shredded flank steak and sofrito black bean mash, topped with sweet plantains and queso fresco. @littlechangoavl

➔ **GLASSHOUSE KITCHEN**
Durham

Glasshouse Kitchen is proof that the power lunch is not dead. Situated in the Research Triangle’s AgTech Campus, the gorgeous greenhouse-like structure, tricked out in greenery, serves as the only full-service restaurant in the area. “As someone who used to work in the Research Triangle area, I was inspired to create the contemporary and approachable dining experience that I always longed for,” says owner Sara Abernethy. Chef Savannah Miller brings seasonality to life by way of vegetable-forward dishes and decadent pizzas, like the perfectly seasoned lamb version with harissa and fresh kale. @glasshousekitchennnc



La Bodega



➔ **LA BODEGA BY CÚRATE**
Asheville

This all-day cafe, wine bar, and market is the latest evolution of Cúrate, a complete immersion into the Spanish culinary world and best described by chef and owner Katie Button as “a healing bear hug of Spanish culinary possibilities.” Pop by for chef Matt Brown’s traditional and inventive pintxos (you can see him making them at thelocalpalate.com/videos)—at the top of the list is anchoas en mantequilla, toast topped with solid butter slices and Cantabrian anchovies, a bite inspired by Hermanos Vinagre in Madrid. @labodegabycurate

FROM LEFT: CHRIS RODARTE, WHITNEY ANDERSON



➔ **KIPOS HELLENIC CUISINE**
Wilmington

“Wilmington was such a natural place to extend the Kipos brand—to North Carolina’s vibrant and welcoming coast,” says Giorgios Bakatsias, owner of Giorgios Hospitality Group. “It’s a real treasure for North Carolina seafood, which aligns perfectly with the beauty and simplicity of Greek cuisine.” Chef George Delidimos, a native of Greece, leads the kitchen with fresh, vibrant dishes like grouper with roasted tomato and fennel, octopus with oregano and lemon, and kakavia, an ancient Greek fish soup from the Ionian sea, crafted with local shellfish.

@kiposcuisinewilmington

➔ **JIMMY PEARLS**
Charlotte

Chefs and owners Oscar Johnson and Daryl Cooper started the journey with Jimmy Pearls, a “Virginia soul spot,” in 2020, recently returning to a brick-and-mortar space inside the Market at Seventh Street. The duo is committed to educating diners on Tidewater cuisine and showcasing their Virginia roots, one delicious bite at a time, starting with Uncle Gene’s fish sandwich, a nod to Cooper’s uncle and grandmother. *@jimmypearlsclt*



Kipos



Tastee Diner

➔ **TASTEE DINER**
Asheville

Chef Steven Goff, along with Sam Goff, his wife, morphed a 75-year-old diner in West Asheville into a modern-day locals' spot with "comfort food for the curious and adventurous." Goff is an advocate for bringing awareness to community issues, offering a sustainable and living wage in the workplace, and utilizing whole animals in inventive ways. The chili, he notes, "is a treasure trove of bits and pieces," and Shipley Farms beef chopped cheese is "pretty straight bodega style" with two grass-fed local beef patties, sautéed onions, mornay, herbs, and cheddar. *@tasteedineravl*

➔ **LONGLEAF SWINE**
Raleigh

After endless pop-ups and permitting issues, Adam Cunningham and Marc Russell finally opened Longleaf Swine in November 2022 in the former Oakwood Cafe space. "We cook what we want to cook," Cunningham says, noting a variety beyond the expected staples at barbecue spots. Must-orders are pulled pork from pasture-raised hogs, an otherworldly smashburger made of leftover brisket trimmings, and a brisket melt with muenster cheese, horsey sauce, pickles, and onions—along with their remarkable chocolate chess pie and banana pudding. *@longleafswinebbq*

RESTAURANTS WORTH WATCHING

EKHAYA, DURHAM

Despite delays, Zweli and Leonardo Williams, the team behind Zweli's, still plan to open the first known Zimbabwean restaurant in the country on the American Tobacco Campus, with cuisine from Bantu communities from around Africa. *@zwelisekhaya*

BRODETO, RALEIGH

This coastal Croatian concept from Scott Crawford, set to open in mid-2023, will feature a live-fire hearth, patio garden seating, and a crudo counter, along with a bar that enhances cocktails with chargrilled produce and highlights Adriatic wines. *@brodetorestaurant*

LAS RAMBLAS, RALEIGH

Named for the famed "Las Ramblas" boulevard in Barcelona, this old-world/new-world Spanish kitchen from Giorgios Hospitality Group and executive chef Brian Jenner opened for business in mid-January—grab a reservation and save room for Basque-style cheesecake from pastry chef Ashton Stephen. *@lasramblasraleigh*



Longleaf Swine

CLOCKWISE FROM TOP: MARKETING OUTPOST; TREY THOMAS. OPPOSITE: FORREST MASON

SOUTH CAROLINA

BY EMILY HAVENER



Assistant manager Jake Marsnik, head chef Iryna Tarasenko, and general manager Andrew Martin

→ KEIPI Greenville

When Keipi opened in May 2022, they were told by the American Friends of Georgia cultural embassy that they were only the 12th Georgian restaurant in the US. (That's the Republic of Georgia, for the record.) "We're fascinated by the culture and the cuisine," says general manager Andrew Martin. "We are not Georgians and we try to be clear about that, but our project is in honor of, and in tribute to, a country that is profoundly meaningful to all of us."

The nonprofit restaurant supports the First Things Foundation, founded by John Heers, who lived in Georgia as a Peace Corps volunteer in the 1990s and fell in love with the country and its customs, among them the keipi tradition of sharing toasts during a meal.

Staff and volunteers at Keipi act as tamadas, or toastmasters, for interested diners. Martin says, "It's a personal experience for each table. In Georgian culture you toast to everything—life, death, romance, loss, it all comes together. Sometimes we toast the whole restaurant—it wouldn't be unusual at all, in Georgia, for tables to connect with one another and toast with each other. We try to grease the skids and get that going." In addition, every Friday night, there is a community keipi, translated as a party or feast, where up to 18 people can reserve a seat at the table.

Head chef Iryna Tarasenko directs a menu comprised of dishes that residents and visitors from Eastern Europe would expect to see: khachapuri, a cheese bread that echoes Italian flavors; khinkali, a dumpling reminiscent of bao; and pali, a pureed spinach salad with Slavic influences. And the restaurant carries only Georgian wine, about half of which is prepared in the traditional fashion of fermenting in qvevris, or barrels—a practice that dates back 8,000 years.

"The table in Georgian metaphor is the place where heaven and earth meet," Martin says. "So we try to have the beautiful things of the earth and the transcendent things of human love and relationship meet at the table. And something special is happening." @keipirestaurant

CAN'T MISS AT KEIPI

TELIANI VALLEY KINDZMARAU LI

This red wine made in the millennia-old qvevri tradition has notes of wild cherry and crème fraîche. The Teliani Valley is the heart of Georgian winemaking, and wines from this region are vibrant, gutsy, and utterly unique.

TRADITIONAL ADJARULI KHATCHAPURI

The most “quintessentially Georgian dish we have,” Martin says, is shaped like a boat for blessing—Georgian women from the Adjara region made them as good luck for their sailor husbands as they went out on the Black Sea. The bread becomes a bed for stretchy cheese that’s topped with a raw egg yolk, which you break and mix with the cheese; then tear off pieces of bread to dip. It’s only available for dining in—for good reason.

KHINKALI

Best eaten within the first five minutes it’s on the table, this Georgian soup dumpling is filled with beef, onion, spices, and a broth you drink right out of the dumpling like a cup. Pick it up by the “stem,” carefully take a bite, and tip the juices into your mouth, then devour the rest.

MTSVADI

This 10-ounce meat skewer features beef or lamb marinated in pomegranate juice, onions, and herbs, then charred on the outside and served rare with spicy adjika or satsebeli sauce, or Georgian pesto. Pork is available, too.



Badrijani (top center) and adjaruli khatchapuri (far right) in a Keipi spread

BADRIJANI (EGGPLANT ROLLS WITH WALNUT FILLING)

SERVES 4-6

- 1 teaspoon chili powder
- 1 teaspoon coarse salt
- 3 whole medium-sized eggplants*
- 2 tablespoons olive oil for brushing, plus another 2 teaspoons for sautéing
- 1 small yellow onion, diced
- 1¾ cups walnut pieces
- 3 garlic cloves, peeled
- ¼ cup chopped fresh cilantro
- 2 teaspoons blue fenugreek
- 2 teaspoons white wine vinegar
- ½ teaspoon kosher salt
- ¼ cup fresh pomegranate arils
- Cilantro leaves and more pomegranate arils for garnish

**Note: The larger the eggplant, the more seeds you will be contending with. A medium-sized eggplant with fewer seeds will make the roll sturdier.*

1. Preheat oven to 425 degrees. Mix chili

powder and coarse salt in a small bowl.

2. Using a mandolin slicer (or sharp knife), trim eggplants and cut lengthwise to a thickness of ⅜ to ⅝ of an inch. (This should yield about 14 to 16 slices.) Lay eggplant slices on a baking sheet and brush each side with olive oil. Sprinkle evenly with salt-chili powder blend and bake on a center rack for 9 minutes. Remove from oven and allow to cool.

3. While eggplant cools, in a medium pan sauté onion in 2 teaspoons olive oil until soft and translucent.

4. In a food processor, combine sautéed onion, walnut pieces, garlic, cilantro, blue fenugreek, vinegar, ¼ cup warm water, and kosher salt. Blend until smooth. By hand, fold pomegranate seeds into blended walnut-garlic spread.

5. On one side of each cooled eggplant slice, spread a thin layer (approximately ⅛ inch) of the filling, then roll slice into a cylinder. Chill badrijani for 20 to 30 minutes, then garnish with a cilantro leaf and a few pomegranate arils and serve.



Mr. Crisp

➔ **MR. CRISP**
Greenville

The James Beard semifinalist team at the Anchorage has done it again, this time with a Pacific Island-influenced menu full of surprises like kampachi crudo with preserved lemon and sunchoke, chicken schnitzel, and Carolina albacore tuna crostada with Asian pear. Down-to-earth dishes such as steak frites and hand-battered fish and chips, plus a cocktail and wine selection that includes the familiar and the adventurous, ensure an option for every mood. [@therealmrcrisp](#)

➔ **KAINAN**
Conway

Steve and Grace Harrington opened Kainan in spring 2022 to fill a culinary gap in an area with a Filipino population of around 100,000. Their menu provides a delicious education to anyone unfamiliar with Filipino dishes like adobo chicken and lechon kawali—and their breakfast, in particular, caught our eye (and the rest of our senses) with its notable similarities to Southern breakfast plate standards but with variations like rice and longganisa, a Filipino-style sausage. 843-915-0126

➔ **PHILOSOPHIA**
Mount Pleasant

This passion project of former French Laundry and Bar Américain chef Justin Hunt and level-three advanced sommelier Dimitri Hatgidimitriou makes room on the menu for Greek pimento cheese, Aegean salad (calamari, shrimp, octopus, and fish marinated in lemon, EVOO, herbs, onions, and peppers, with fried pita), and ouzo-braised local fish. Greek wines headline a simple but sophisticated beverage menu that includes cocktails with a Hellenic flair. [@philosophia_mp](#)



Vern's

➔ **VERN'S**
Charleston

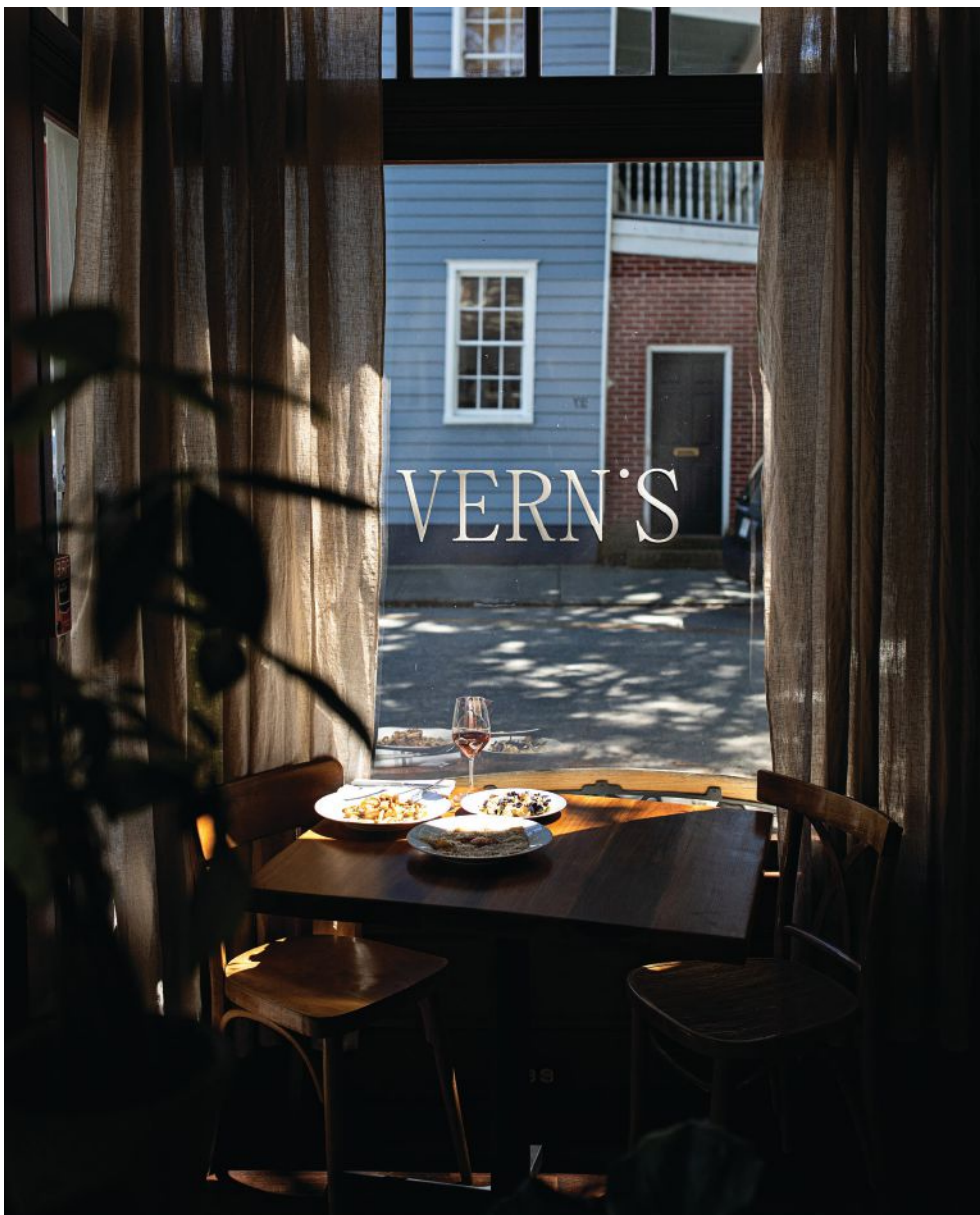
The first restaurant of former McCrady's duo Dano and Bethany Heinze, this American bistro focuses on shareable plates with decidedly Italian-Mediterranean flavors that are nonetheless 100-percent innovative. Recent highlights range from a sophisticated flounder with vermouth, pink peppercorn, and king trumpet mushrooms to the utterly simple blackberries and crème fraîche for dessert. *@verns_chs*

➔ **BETWEEN THE ANTLERS**
Georgetown

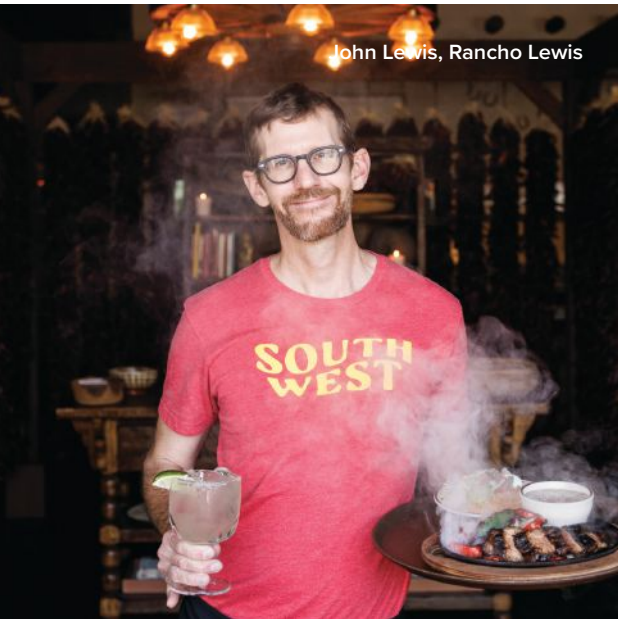
Jimmy Williams, who has consulted with the restaurant since its inception in March 2022, says it was born out of a desire among friends for a really good bloody mary. Now, with executive chef Chelsea Cribb at the helm, they've created a "rice-based, Lowcountry-indigenous kitchen" with a menu ranging from perlaw fritters and she-crab soup to a six-ounce filet, loaded brisket fries, and the Brice's Country Store sandwich made with thick-cut fried baloney. *@betweentheantlers*

➔ **BEXLEY FISH & RAW BAR**
Summerville

Old-school Southern ingredients meet Far Eastern flavors on an ever-changing seafood- and produce-forward menu that reflects chef Jeremy Holst's influences—from Hawaii to Kiawah. The condiments are standouts on this menu: sorghum butter, uni vinaigrette, yuzu-koshu buttermilk. The Bexley Surfboard of "seasonal things" is a must-order for the table; from there, you can't go wrong. *@bexleysummerville*



ANDREW CEBULKA. OPPOSITE: TIM ROBISON



John Lewis, Rancho Lewis

➔ **RANCHO LEWIS**
Charleston

Much anticipated from pitmaster John Lewis and Patricia Arredondo, Rancho Lewis blends West Texan, New Mexican, and Chihuahuan cuisine with a fabulously fun atmosphere for memorable and familiar favorites, like beef back ribs, green chile pozole, and shrimp cocktail, plus a splashy margaritas-and-more cocktail menu on which the Vampiro shines. *@rancholewis*

➔ **THREE SIRENS**
North Charleston

In combination with European cocktails, a Francophile wine list, and stylized decor, the outstanding menu from executive chef Paul Farmer and the inspired team behind Stems & Skins makes this tucked-away spot an experience that is nothing less than stellar. The Lowcountry influence is unmistakable in the listing of oyster-forward small plates and a selection of entrees in which local seafood—the chicken-fried grouper is a staple—and seasonal produce steal the show. *@threesirenschs*



Rancho Lewis

GATELY WILLIAMS. OPPOSITE: ANDREW CEBULKA



Laura

→ **LAURA**
Summerville

The best thing about Nico Romo's new rustic Italian concept with executive chef Sam Cavanaugh is that you'll want to order everything on the menu, and the prices are so reasonable that you almost could. With scratch-made pasta and pizzas, a serious seafood game, and a host of antipasti you can make a meal out of, you're guaranteed to enjoy yourself—but the burrata and the sopressata-wrapped, mozzarella-stuffed chicken entrée are absolutely not to be missed. @laurasummerville101

RESTAURANTS WORTH WATCHING

SOMMBA CUCINA, MOUNT PLEASANT

The SAVI Cucina + Wine Bar team opened a new concept at the end of January 2023, focused on small plates, cocktails, and wine from Spain and the Mediterranean coast.

@sommbacocina

THE QUINTE OYSTER BAR, CHARLESTON

This 12-seat marble bar inside the newly opened Pinch hotel is already known for its seafood towers featuring local oysters, lobster, clams, shrimp, and a seasonal crudo.

@thequinteoysterbar

THE SWEETGRASS LOUNGE, CHARLESTON

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COOK LIKE A PRO

This legacy brand has been supporting the Southern food scene for 100 years and counting

BY CHRIS DUGAS

ADLUH FLOUR COMPANY Columbia, South Carolina



Since 1900, the Adluh Flour mill has occupied the Columbia, South Carolina, skyline. When founder J.R. Crooner sold the mill to J.B. Allen Sr. in 1926, Allen kept the Adluh name in honor of Crooner's daughter, Hulda, who is also pictured in the brand's logo. Since the acquisition, Adluh Flour has remained a family-run business, and its mission statement, "Same today, same always," is something they do not take lightly.

Using the same processes and machinery that existed when the company was acquired, Adluh Flour Company has become a reliable source of high-quality flours and grains in both professional kitchens and home pantries alike due to the distinctive, extra-fine texture their mill produces.

Of the 42 flour mills that existed in South Carolina by 1942, Adluh is the only one that remains today, and in 1990, theirs was named the state flour of South Carolina. Their consistency in production and attention to detail is what Doug Allen, Adluh's director of marketing and sales, and great-grandson of J.B. Allen Sr., believes has allowed them to continue to thrive and grow.

Today, Adluh's presence continues to expand with the company supplying flour and grains to businesses across the United States. Their products are also being used in some of the most well-established restaurants across the South. In Charleston, you can find their products sprinkled throughout menus at Hall's Chophouse, Page's Okra Grill, Grace & Grit, 82 Queen, Hyman's Seafood, and the Poogan's Hospitality Group. In Savannah, Georgia, culinary staples such as the Pink House, the Oyster House, and the Shrimp Factory rely on Adluh goods to create premium dishes, and in New Orleans, Brennan's

and the Oceana Grill both use Adluh Flour Company's products to make each meal unforgettable.

Allen makes it a point to express how grateful he is to work with the chefs in these historic restaurants and for the attention they give the Adluh products. "You can have a great quality product, but that doesn't mean that it'll make a great meal," he says. "I'm thankful to [the chefs] for turning our product into something that keeps people coming back for more."

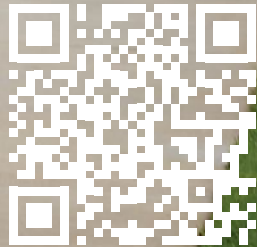


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The Cool Craft Beverage Trail travels by a dozen eateries, breweries, and shops offering beer, wine, coffee, smoothies, and more. Visit five stops and get your free pint-glass Koozie.

The St. Johns River-to-Sea Loop is the longest multi-use paved loop trail in the Southeast, at 260 miles, passing through Deltona, Orange City, DeBary, DeLand, and DeLeon Springs, providing access to scenic parks and springs along the way.

The 20-plus-mile Spring-to-Spring Trail, lined with moss-draped oaks and home to an array of birds, is ideal for hikers, bikers, and runners eager to explore a variety of springs.

The Wings of the West Mural Trail features six whimsical murals by artist Erica Group along the streets of Downtown DeLand, voted best downtown in America's Main Street competition, and through the living history of Barberville Pioneer Settlement.

Head to visitwestvolusia.com for more information and trail maps.

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Whether it's hiking a trail, biking a path, or meandering a downtown street, there's always something worth exploring in West Volusia. Right now, visitors are drinking up our Cool Craft Beverage Trail. From coffee and smoothies to craft beers, wines and mead, it's time to get into the "spirit" as beverage artisans serve up their creations throughout our area. Download our app at VisitWestVolusia.com for locations, to qualify for free merchandise and more.

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ALABAMA

FLORIDA


MISSISSIPPI



CLOCKWISE FROM TOP: MASON ERWIN; COURTESY OF RADISH; ERIN MILLER

Clockwise from top: Chef Tyler Lyne at 1856; Radish; Black Radish

gulf COAST



Line prep in the kitchen at 1856.
Opposite: Wild game pithivier

ALABAMA

BY JENNIFER KORNEGAY

➔ **1856**
Auburn

When classes began for 2022's fall semester, students in Auburn University's Horst Schulze School of Hospitality Management got their first taste of the state-of-the-art education now being served at the new Tony & Libba Rane Culinary Science Center, a \$110-million facility that's changing the culinary school game not just in Alabama but also across the country. It's blending comprehensive, hands-on training in almost every aspect of the culinary and hospitality fields and building a workforce pipeline for the South's growing hospitality and tourism industries.

A key ingredient is 1856, a 48-seat fine-dining restaurant named for the year the university was founded, and fully staffed by students. They're at the host stand smiling and warmly greeting guests. They're waiting on diners at their tables near the wall of windows, affording a view of stately Samford Hall across the street, or adjacent to the open kitchen, where other students are chopping, whisking, sautéing, and saucing, all with the guidance of each year's chef-in-residence (CIR). Current CIR Tyler Lyne praises the center's avant-garde approach as well as the dedication of the first batch of students. "What makes the culinary science center so special and impressive is that it is something new and innovative," he says. "And these students have a 'head-down, ears-back' work ethic. They are future industry trailblazers."

Freshmen and sophomores run the lunch service, and at dinner, upperclassmen prepare and serve a nine-course tasting menu with wines paired by a master sommelier, Thomas Price, and pulled from the restaurant's two-story, temperature-controlled wine room. The experience is invaluable for students with an eye on a career in food, but the surrounding community is eating up the benefits, too. Diners are relishing every drop of foraged mushroom and farro soup and each bite of the 72-hour-braised short ribs that practically melt over silky potato puree and delicate sweet onions.

And 1856 puts equal emphasis on service, Tyler explains. "The book *Unreasonable Hospitality* notes, 'Service is black and white, and hospitality is the color,'" he says. "You learn the right and wrong way to do something in service, but hospitality is how you make the guest feel. That positive feeling, the color, is what I hope guests of 1856 take with them when walking away." @1856auburn

BERGAMOT SOUR
MAKES 1 COCKTAIL

1856 uses marigolds from the Rane Center's rooftop garden.

¾ ounce Italicus Rosolio di Bergamotto
1½ ounces Tanqueray gin
1 ounce lemon juice
1 ounce Thrive Farmers Egyptian chamomile syrup
1 egg white
Garnish: Marigold

Add all ingredients (except garnish) to a cocktail shaker. Dry shake for 30 seconds. Add ice and shake for 30 seconds. Strain into a coupe or large nick and nora glass. Garnish with marigold.



CAN'T MISS AT 1856

LEMONGRASS MARGARITA

This refreshing riff on the basic margarita is built with lemongrass grown in the culinary center's rooftop garden and Casamigos Blanco tequila infused with spicy ginger and orange liqueur, plus a hint of simple syrup, and served in a glass with a curried-sea-salt-crust rim.

WILD GAME PITHIVIER

This hearty dish—a rustic yet refined pie of airy puff pastry encasing squab and pheasant—is Lyne's favorite 1856 creation so far. He calls it a fancy, more complex beef Wellington. "It's a timeless, old-school dish that still holds its own and is an example of cuisine that you don't come across often, the perfect blend of flavor and technique," he says.

BRUNCH SMASHBURGER

This big burger is the cure for a bottomless appetite and almost anything else that ails you. It features a sunny-side-up fried egg shining atop a hefty, cheddar-blanketed beef-sausage-mix patty and crisp bacon on a tender brioche bun slathered in truffle dijonaise. Take it over the top with the addition of foie gras.

YUZU MERINGUE TART

A smooth curd of tangy, fragrant yuzu rests in a buttery tart shell with buttons of meltaway meringue, velvety white chocolate sauce, and sugared huckleberries.



➔ **PROHIBITION**
Madison

Belying its name, this 1920s-themed lounge and speakeasy is providing full permission for flavorful fun from top to bottom. In the downstairs pub, dig into an eclectic mix of Asian, Latin, and Southern smoked tastes. On the roof, up your libation game with a tangy tequila and mezcal-based Springtime on the Moon (acknowledging the Rocket City’s key role in space exploration). Prohibition also offers large-format platters piled with meats, homey barbecue-joint-style sides, and pickled items and salsas for a crowd. [@prohibitionhsv](#)

➔ **BAR LA FÊTE**
Birmingham

Travel to Paris with a fork instead of a passport at Bar La Fête, the newest venture from chefs Victor King and Kristen Hall. The downtown bistro brings the City of Light’s flavors and vibrant energy to the Magic City, but mirroring modern Paris, the menu isn’t exclusively French. “Paris is packed with multicultural influences, so you see some of that here, too,” Hall says. Sip wine (130 bottles are on the list, including a few vintages from lesser-known regions like Jura) and nosh on shareable snacks like deviled eggs crowned with paddlefish caviar, small plates like a potato pavé that King dubs “a beautiful expression of what a potato can be,” and sweets that transport your tastebuds to a Seine-side sidewalk cafe. [@lafetebham](#)



➔ **RAVELLO RISTORANTE**
Montgomery

In July 2022, after months of delays, when Ravello Ristorante welcomed its first diners to an exhaustively and thoughtfully renovated and refreshed historic bank building in downtown Montgomery, it instantly elevated the capital city’s culinary credentials. Chef Eric Rivera’s combo of strictly traditional coastal Italian cuisine—mastered with the help of a friend and chef in Pietrasanta, Italy—and a few creative takes on the same has proven well worth the wait. [@ravellomgm](#)

FROM LEFT: COURTESY OF PROHIBITION; COURTESY OF RAVELLO RISTORANTE. OPPOSITE: SARAH COLE



➔ **ABADIR'S**
Greensboro

In Alabama's Black Belt region, Sarah Cole's pop-up Abadir's draws on her family's Egyptian heritage. Middle East-meets-American South dishes elicit compliments exclaimed through mouths full of toasty tahini cookies and sourdough pita pockets stuffed with za'atar-spiced carrot and eggplant—manners be damned! Abadir's scored a cottage on the edge of Greensboro's downtown last fall and will soon be a "regular" restaurant, but it's currently hosting sporadic lunches and other eating events announced on Instagram, while still popping up around central Alabama. The space is also home of the Black Belt Food Project, a food-and-nutrition-focused nonprofit Cole founded to address the region's health issues and inequalities. @eatabadirs

RESTAURANTS WORTH WATCHING

SOCIAL TACO, HOMEWOOD

Their opening was delayed by more than six months, but the Southern-Mexican combo cuisine from the team behind SoHo Social and SoHo Standard is now open for business. @socialtacohomewood

BARBECUE & BIRYANI, BIRMINGHAM

Opened in December, this family-owned restaurant serves authentic and Halal Hyderabad cuisine,

including kabob platters, biryani, curries, and wraps—and seafood appears prominently on the menu. barbeque-biryani.com

THE FRENCHIE, BIRMINGHAM

This bar, restaurant, and patisserie from celebrated Tasting TBL chef and current 1856 chef-in-residence Tyler Lyne (read more on page 67) is set to open this spring, amid much anticipation. @tastingtbl_bham

➔ **PEARL**
Fairhope

The hyperfresh bounty of the nearby Gulf, including farmed oysters, is the true jewel and only constant on the Pearl's seasonally changing menu, which is diminutive but diverse. Its shotgun space fronting a side street in Fairhope's quaint and quintessentially small-town downtown is equally intimate and anchored by a raw bar where diners can down ice-cold platters of oysters, peel-and-eat shrimp, and crab claws marinated in nouc cham and serrano alongside the signature cocktail, a fusion of vodka, lemon, bubbles, and elderflower liqueur. @pearlrestaurantfairhope



Botanic



Jesús Méndez, Adiös



Botanic

➔ **BOTANIC**
Opelika

Do it all in this soothing green garden space: Shop home decor, local art, and nursery items—and eat. Choose from salads, pastries, and specialty coffees at the Market. Graze from boards stacked with Southern-cured meats or rich, bite-sized desserts at the Patio Bar. Or snag a table at the Grille, where chef James Jolly’s whimsical twist on the perennial Southern snack combo of Coke and peanuts is a standout: cola-braised short ribs topped with peanut gremolata, orange zest, and a drizzle of green peanut oil. A fourth eating option, the Garden, is still sprouting but will immerse diners in an oasis of plants and blooms under a retractable greenhouse roof. [@shop.botanic](#)

CLOCKWISE FROM TOP: COURTESY OF ADIÓS; COURTESY OF BISTRO SAINT EMANUEL; CRAIG GODWIN PHOTOGRAPHY. OPPOSITE: CRAIG GODWIN PHOTOGRAPHY

➔ **ADIÓS**
Birmingham

Focusing on Mexican cocktail culture with a more authentic lens was the aim of Adiös owners José Medina Camacho and Jesús Méndez. As Birmingham restaurant-biz veterans born in Mexico, the duo hopes their downtown bar (opened last fall) will have guests saying farewell to notions confining their heritage to solely tequila margaritas and mezcal, and hello to fresh flavors like the Central American fruit guanabana and less familiar spirits like single-barrel, 20-year-aged Mexican rum. “There’s so much more to Mexico. We want to showcase it all,” Camacho says. [@adiosbar](#)



Bistro Saint Emanuel

➔ **BISTRO SAINT EMANUEL**
Mobile

A part of Fort Condé Inn, a collection of accommodations (historic cottages as well as rooms in a circa-1836 house) tucked among gas-lantern-lit cobblestone streets in downtown Mobile, this new eatery expands upon the indulgent breakfasts once reserved for inn guests. Harkening back to Mobile’s rich melting-pot past, menus are dominated by classic European fare fashioned with Alabama ingredients (like nuggets of state-fave Conecuh sausage cozied up to Gulf-caught crab in an omelet). [@fortcondeinn](#)

FLORIDA

BY LAUREN TITUS

➔ **BLACK RADISH**
Tallahassee

Like many other Southern cities, Tallahassee's dining scene is dominated by casual American cuisine. Enter Black Radish, a vegetable-focused concept that has captured the interest of local diners, both vegetarians and meat eaters. "Nontraditional concepts with a focus on vegetables and a beverage program featuring biodynamic wines wouldn't be out of the norm in large cities with a vibrant food scene," says chef-owner Matthew Swezey. "But in Tallahassee, that definitely is. Fortunately, it's evolving, and the reception Black Radish has received is evidence of that change."

Black Radish comes with a great pedigree: Swezey's partner is Jesse Edmunds, who leads the prolific team behind the Liberty Bar, the Hawthorn Bistro & Bakery, El Cocinero, and Bar 1903 in the city. "I had been working with Jesse for about five years when he approached me about creating my own concept," Swezey says. "I had in mind a super-quaint, super-personal restaurant serving food that I liked to eat, which is mainly vegetables and pasta. Jesse found a former restaurant across the street from Liberty Bar that ended up becoming Black Radish. With 90 seats, it's not quite as small as I envisioned, but with Jesse's support and expertise, he helped bring everything to life."

The pricing at Black Radish is not fine dining, but the attention to detail creates an upscale yet approachable atmosphere. "We don't want this to be just a special occasion destination, and we priced the food accordingly," Swezey says. "I would rather see you once a week several times a month than every three to six months for a special occasion."

While the menu is 85 percent vegetables, pasta, and nonmeat dishes, Swezey doesn't refer to Black Radish as a vegan or vegetarian restaurant. "We want to show people that if you source good products and pay attention to how you treat the ingredients, they can be interesting, fun, and exciting," he says. "You can eat an entire meal of just veggies and leave full and satiated without having an eight-ounce portion of protein."

Based on feedback from customers, Swezey may be onto something. "It's a great feeling when guests come in and tell us, 'I'm a steak-and-potatoes person, and we didn't have any meat here. But we enjoyed ourselves and feel full.' A little less meat, a few more veggies—diners are starting to understand the concept, and we're happy to be a part of that evolution." @blackradishtlh



CAN'T MISS AT BLACK RADISH

The menu at Black Radish is seasonally driven, and as a result, some dishes come and go according to the time of year, while others have developed a loyal fan base and will be available long-term.

BUBBLE POTATOES

These have a crispy hash brown exterior and creamy mashed potatoes inside and are served with smoked paprika aioli and chives. This dish has been on the menu since the beginning. "It will stay because we're afraid there will be riots in the streets if we take it off," says Swezey.

SPINACH TORTELLONI

This spinach-laminated pasta dough is filled with ricotta, parmesan, a little basil, and lemon zest and rests in a butter sauce.

FRIED TOFU WRAPS

This large-format dish, intended to serve several people, comes with bulgogi barbecue sauce, kimchi, gochujang mayo, and chili peppers.

WHOLE CHICKEN ROULADE

Another large-format dish to share with the table, this whole-baked, deboned chicken is served with chili-garlic crunch sauce, cilantro, jasmine rice, and bok choy.

CHOCOLATE PEANUT BUTTER FREEZER PIE

MAKES 1 PIE

This pie requires two overnight freezes so be sure to plan ahead.

For the crust:

1¼ cups graham cracker crumbs
3 tablespoons cocoa powder
¼ cup granulated sugar
½ cup melted butter, plus more as needed

For the filling:

2 cups plus 2 tablespoons heavy cream
Scant ¼ cup granulated sugar
8 ounces cream cheese
⅔ cup smooth peanut butter
3 tablespoons powdered sugar

For the ganache:

½ cup heavy cream
¼ cup corn syrup
1 cup semisweet chocolate chips

1. Make the crust: Preheat oven to 325 degrees. In a bowl, combine all ingredients and press into a greased springform pan. Mixture should bind in your hand like wet sand and clump together. If crumbly, add more melted butter. Bake for 10 minutes. Let cool completely.

2. Make the filling: In bowl of a stand mixer fitted with whisk attachment, whip 2 cups heavy cream until soft peaks form. Add sugar and continue mixing until it reaches a fluffy, whipped texture. Transfer to a separate bowl.

3. Clean out mixing bowl and switch to paddle attachment. In a clean bowl, combine cream cheese, peanut butter, powdered sugar, and remaining heavy cream. Mix until incorporated, then in-



Chocolate peanut butter freezer pie.

Opposite: Spinach tortelloni in process

crease speed to medium-high and mix until light and fluffy in consistency.

4. Gently fold whipped cream and peanut butter mixture together and stop once fully incorporated. Pour mixture into baked crust and use a spatula to smooth and level filling. Freeze overnight. The following day, remove springform pan sides and release bottom. Place pie on a wire rack.

5. Make the ganache: In a saucepan set over medium, heat heavy cream and corn syrup until just below boiling. Place chocolate chips in a bowl. In three stages, pour cream mixture over

chocolate while stirring to fully melt and incorporate, then pour through a strainer to remove any possible lumps. Quickly pour mixture over top of pie and spread out over the edges so ganache drapes down over sides. Once sides are covered, use a spatula to smooth chocolate on top of pie. Return to freezer and freeze overnight. Pie can be portioned and kept in freezer until ready to serve or slowly brought to temperature in the refrigerator until it reaches desired consistency.



Cider Press Vegan Gastropub

→ **CIDER PRESS VEGAN GASTROPUB**
St. Petersburg

An extensive plant-based menu awaits guests at this eatery in the historic Kenwood district. A Southern-Cajun influence is evident; fried jambalaya balls with a spicy sauce, chili cheez fries, a “shrimp” po’ boy, and other dishes can be savored by vegans and omnivores alike. The craft cocktails, mocktails, and ciders pair perfectly with the pub-inspired food. [@cider_press_gastropub](#)

→ **LION & THE RAMBLER**
Coral Gables

Chef-owner Michael Bolen’s restaurant features a small-plates menu determined by seasonal Florida-grown meats and produce. Everything is done in house, including milling the wheat for bread and housemade salt. A few can’t-miss dishes include Gratitude Garden maitae, steak tartare, and anything from the dessert menu—some of the best in and around Miami. [@lionandtherambler](#)

→ **THE PINERY**
Orlando

Located on Lake Ivanhoe, the name here is a nod to the area that once cultivated Florida’s former top export crop: pineapples. The Pinery is a celebration of the Sunshine State, with a chef-driven seasonal menu inspired by locally available produce, seafood, and other products. Guest favorites include alligator bites, the Florida-raised-beef burger, Cedar Key clams, bison tenderloin, shrimp and grits, and bread offerings that change with the seasons. [@thepineryorlando](#)

COURTESY OF CIDER PRESS VEGAN GASTROPUB. OPPOSITE: ERIN MILLER



→ **THE BANDBOX**
Orlando

Orlando's first spirit-free speakeasy tasting lounge offers a mixture of all things nonalcoholic: craft cocktails, prepackaged ready-to-drink cocktails, wine, aperitifs, elixirs, craft beer, and tasting flights of bitters, shrubs, and tonics. The cocktail menu, developed with Orlando bartenders' input, is a mix of classic cocktails and custom signature drinks. To eat, there are complimentary popcorn and prepackaged bar snacks.
[@bandboxorlando](#)



➔ **BAR MOLINO**
Jacksonville

This intimate neighborhood bar in San Marco specializes in Spanish tapas, conservas, an extensive selection of wine, and sherry cocktails. They're open for happy hour and dinner, and the menu highlights include patatas bravas, tortilla Española, stuffed piquillo peppers, and Ibérico jamón. Housemade charcuterie from their sister storefront, the Swinerie, is a must. [@bar.molino.jax](#)

➔ **GORKHALI KITCHEN**
Tampa

Tampa Bay's first Himalayan-inspired Nepalese restaurant serving food traditional to Kathmandu offers momo (steamed dumplings) and chatamari, a Nepalese pizza-style dish. Many dishes are based on 80-year-old recipes from the owners' homeland and seasoned with herbs and spices flown in from Nepal. Try the chicken flavored with jimbu, an herb in the onion family. [@gorkhalikitchen](#)

➔ **1592 WOOD-FIRED KITCHEN AND COCKTAILS**
Sarasota

Chefs Alexandre Gosselin and Johnny Zaki hail from Canada, but the menu reflects a Mediterranean influence featuring fresh ingredients sourced close to home. Meat and fish dishes are cooked on a wood-fired grill, imparting robust flavors—the lamb chops are a crowd favorite. Order the Montreal poutine to share. [@1592kitchen](#)



RESTAURANTS WORTH WATCHING

BOULON BRASSERIE, TAMPA

This self-styled modern French and American brasserie is “laid-back luxury” all day long, according to restaurateur Jeff Gigante—whether you're there for the restaurant, bar, patisserie, or all three. [@boulontampa](#)

TANKA, MIAMI

In a sophisticated space, executive chef Taek Lee highlights contemporary Chinese itera-

tions in Cantonese, Shanghai, and Szechuan styles, paired with izakaya-inspired cocktails. [@tankamiami](#)

ZERU, MIAMI

The Mexico City-based Zeru Group is opening a Miami location under the direction of chef Israel Aretxiga, who pledges to merge Miami ingredients with the restaurant's signature Basque and Mediterranean cuisine. [@zerumiami](#)

MISSISSIPPI

BY CAROLINE EUBANKS

➔ **RADISH** Long Beach

In August 2022, William Rester and chef Lauren Joffrion opened Radish on the state's Gulf Coast, celebrating the best of the region's ingredients. The name comes from the Long Beach radish, a variety that helped earn the town the title of Radish Capital of the World. Residents of the Northeast enjoyed them as a bar snack before Prohibition led to a decline in popularity.

Now the humble radish is one of many seasonal and local ingredients to go into the restaurant's menu. The colorful and beautifully plated dishes include rotating pasta and fresh catch items such as Gulf shrimp scampi and cornbread-crust redfish, and staples like the pork chop with molasses-glazed collard greens atop grits from Grit Girl in Oxford.

"We had spent all these years before we had kids going around and finding really great places to eat in New Orleans and Mobile and different places and taking things from each of those," Rester says. "So the idea for me when I got started would be this collection of memories because I would come home and try to re-create things."

The pair had opened a small coffee shop and breakfast sandwich place right before Covid-19. "I have impeccable timing," Rester says with a laugh. During the pandemic, they shifted and became a food truck and catered before the future space for Radish opened up on Long Beach's well-traveled Jeff Davis Avenue, just four blocks from the beach. "It was one of those locations where it's on the frontage of a downtown area that you can't miss driving by, with a huge traffic count," says Rester.

With 31 seats inside, including the bar, the restaurant isn't big on space, but that's part of the appeal: When you're sitting down to eat, you're going to get to know the people next to you. "It's a very familiar 31," Rester says. "We've had some really cool relationships develop between diners that will all come as a group now because they've gotten to know each other just by sitting together in the restaurant." @radishlongbeach

CAN'T MISS AT RADISH

MISSISSIPPI MULE

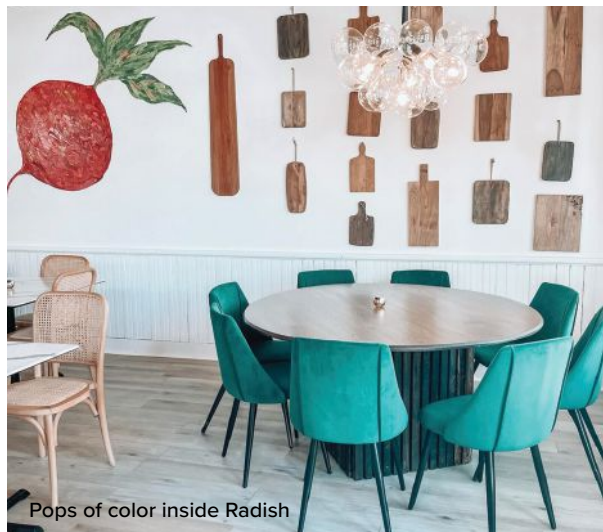
This refreshing sipper is made with Mississippi's Cat-head honeysuckle vodka, ginger beer, lime, and mint.

CRAB BEIGNETS

Lump crab meat fills these fried nuggets, which are set atop a beurre blanc and topped with a zippy pepper jelly.

GULF FISH ENTREE

The daily catch comes in fresh and is served with fried grits, green tomato salsa, and a lemon beurre blanc.



Pops of color inside Radish



Roasted radishes with whipped goat cheese and chimichurri

ROASTED RADISHES WITH WHIPPED GOAT CHEESE AND CHIMICHURRI

SERVES 4 TO 6

For the whipped goat cheese:

1 cup goat cheese, at room temperature
 ¼ cup cream cheese, at room temperature
 ¼ cup sour cream, at room temperature
 ¼ cup local honey
 2 tablespoons chopped fresh rosemary
 1 tablespoon roasted garlic puree
 Salt and pepper to taste

For the roasted radishes:

1-2 pounds radishes
 ½ cup garlic oil
 2 tablespoons chopped fresh rosemary
 Salt and pepper

For the chimichurri:

½ cup chopped parsley, finely minced
 ½ cup chopped cilantro, finely minced
 ¼ cup extra-virgin olive oil
 1 tablespoon red wine vinegar
 3 garlic cloves, minced
 1 small red chile, minced and seeded
 ½ teaspoon dried oregano
 ½ teaspoon coarse salt

To serve:

Raw radish slices
 Mix of fresh herbs
 Grilled or toasted bread

1. Make the whipped goat cheese: Combine all ingredients in a stand mixer fitted with whisk attachment. Whisk on medium-high for about 3 minutes. Set aside.

2. Make the roasted radishes: Preheat oven to 450 degrees. Slice radishes in half and toss with garlic oil, herbs, and seasonings. Arrange evenly on a baking sheet and roast for 25 minutes.

3. Make the chimichurri: In a bowl, combine herbs, oil, vinegar, garlic, chili, and seasonings. (If you prefer a smoother texture, combine in a blender.)

4. To serve, place whipped goat cheese in a pastry bag. Pipe onto serving plates in a circle. In center of circle, place a few roasted radish halves. Top with chimichurri, fresh radish slices, and fresh herbs. Serve with grilled or toasted bread.



Catch of the day with fried grits



Sambou's African Kitchen

➔ **SAMBOU'S AFRICAN KITCHEN**
Jackson

This family-run restaurant brings under-represented Gambian cuisine to the capital city. The spacious dining room is filled with photos and African jewelry. Here you can sample dishes like oxtail, jollof rice, and fufu, a breadlike side made with yuca and used to soak up sauces. [@sambouafricankitchen](#)

➔ **ETHEL MAE'S**
Tupelo

Named for the owner's mother, Ethel Mae's serves up chef Reginald Scott's neo-soul food in a welcoming environment. The menu has all of the favorites you'd expect from a family gathering, including fried chicken and wings, alongside seafood dishes like crawfish étouffée and shrimp and grits. [@ethelmaestupelo](#)



Ethel Mae's

RESTAURANTS WORTH WATCHING

PULITO OSTERIA, JACKSON

The menu rotates several times a week, but you can expect Italian staples paired with surprises like Sicilian ceviche at this refined concept from Jackson native and executive chef Chaz Lindsay. [@pulito_osteria](#)

QUACKS, OXFORD

By the time you read this, the gourmet hot dog counter and bar will likely be open and serving creations like the Little Italy dog, a riff on pizza, and the deli dog, a version of the reuben. [@quacksdogs](#)

FROM LEFT: COURTESY OF SAMBOU'S AFRICAN KITCHEN; ALEXIS OANH LE. OPPOSITE: COURTESY OF GOOD DAY CAFE

→ **GOOD DAY CAFE**
Oxford

The alley alongside the Lyric Theatre has welcomed a number of businesses over the years, but the latest is Good Day Cafe. The walk-up restaurant opened in fall 2022 with 14 bar seats. The menu offers burgers and sandwiches as well as weekly pop-ups including, most recently, Sri Lankan food. @good_day_oxford



Good Day Cafe

→ **ROBERTS PLACE CAFE**
Pass Christian

Dorothy Roberts, sister of Robin Roberts on ABC's *Good Morning America*, opened her dream breakfast joint in January 2022 in a charming 1930s cottage in downtown Pass Christian. The menu includes some of the family's favorite dishes and recipes, with interesting stories behind every plate, including the rosemary baked chicken. @robertsplacecafe233

→ **ENZO OSTERIA**
Ridgeland

Restaurant industry veteran chef Robert St. John opened this Italian spot with a menu of classic Italian favorites like pizza and pasta, along with Aperol spritzes and negroni cocktails. The pasta stracciacatta was inspired by St. John's travels in Italy. Come for the live music on weekends. @enzo_osteria

→ **BACCHUS ON THE BEACH**
Pass Christian

Gulf Coast restaurateur Jourdan Nicaud took over ownership of the Marina Cantina in 2022 and completely transformed the space into the first Bacchus on the Beach. The restaurant highlights Gulf seafood, including redfish, oysters, and blue crab, and has views of the water. Outdoor dining is best for watching the sunset. @bacchusonthebeach



➔ **SLEEPY CACTUS**

Oxford

Located in a converted gas station (previously home to Oxford Canteen), Sleepy Cactus was opened in May 2022 by Alexandra “Ale” Santiago, one of the canteen’s former cooks. Start the day with Texas-style breakfast tacos on homemade tortillas or the “gas station breakfast biscuit casserole” with horchata cold brew. The specials and desserts also shine. [@sleepycactus.ms](https://www.sleepycactus.ms)

STEPHANIE FISHER

Follow the *flavor.*

Meet the fresh new faces of Mississippi's culinary renaissance

Mississippians love flavorful cooking. The state's traditional culinary repertoire is well-known, incorporating a broad range of soul food, barbecue, and comfort food traditions. While such fare is still widely available, visitors are increasingly drawn to the unique and inventive dishes offered by the next generation of Mississippi chefs and restaurateurs.

In 2023, three Mississippi chefs and one restaurant were recognized as semifinalists in the James Beard Awards, an annual program that has been called the "Oscars of the food world." The final winners won't be announced until June. But, regardless of the ultimate outcome, these three culinary visionaries and their restaurants are blazing new trails and creating new opportunities for food fanatics throughout the South.

Make your dining adventure a culinary getaway by pairing your meal with a boutique hotel and nearby entertainment and cultural attractions. Discover more at [VisitMississippi.org](https://www.visitmississippi.org).



Elvie's

Located in a renovated home in Jackson's Belhaven neighborhood, Elvie's offers an intimate upscale vibe with an attention to detail that's captured the attention of culinary travelers far and wide. Since opening in 2020, its rise to becoming one of Mississippi's elite new restaurants has been nothing short of meteoric.

While the restaurant is relatively new, Elvie's chef and owner, Hunter Evans, is no stranger to the culinary world. Evans worked as a line cook under the acclaimed Oxford,

Mississippi, chef John Currence (himself, a 2009 James Beard Award winner for "Best Chef: South") and at a number of restaurants in New York City after completing his training at the Culinary Institute of America.

Elvie's offers an eclectic menu that's heavily inspired by French cuisine but with a subtle nod to Southern culinary traditions and ingredients such as fresh Gulf oysters and redfish. Evans has established close relationships with local growers and fishermen to ensure that the restaurant stays true to its "farm-to-table" ethos.

In addition to the James Beard Recognition, Elvie's was named one of "America's Best Restaurants" by the New York Times in 2022. As seating space is limited, dinner reservations are encouraged. Daytime and outdoor seating is available on a first-come first-served basis.

Hunter Evans of Elvie's



Sambou's

African Kitchen



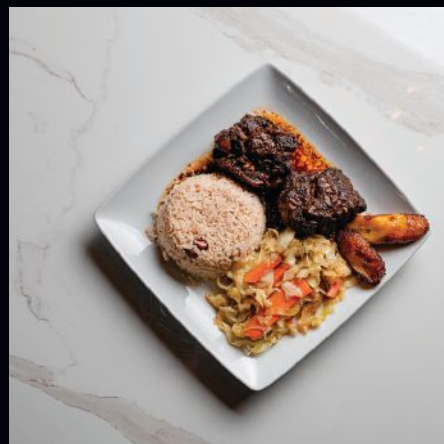
Joseph Sambou of
Sambou's African Kitchen

Mississippi's food tradition owes a deep debt to African cooking methods and ingredients. Black-eyed peas, okra, yams, and many other popular foods have African origins. West Africa, in particular, greatly influenced the development of "soul food," a cuisine that has transformed from its humble roots into a uniquely Southern, and distinctly American, cuisine.

Now, in Mississippi, diners can experience the traditional flavors of West Africa at Sambou's African Kitchen. The restaurant, which opened in 2022, serves up a variety of African favorites, as well as popular food selections from the greater African diaspora.

Sambou's is owned and operated by three family members - Sally Demba, who emigrated from Gambia in 2007 and settled in Jackson, and her children Joseph Sambou, the restaurant owner, and Bibian Sambou, the head chef. Menu choices include Gambian jollof rice, oxtail soup, goat curry, and jerk chicken. While their flavors have been subdued to suit American preferences, adventurous guests can request their food prepared "the Gambian Way" for a more generous dosage of heat and seasoning.

The restaurant was recognized by the James Beard Foundation as one of America's "Best New Restaurants" in their 2023 class of thirty semifinalists.



Vestige

The food traditions of Mississippi's coastal communities are influenced by Cajun and Creole cooking, due to the proximity to New Orleans, and also the region's abundance of fresh seafood caught in the Mississippi Sound and deeper Gulf waters. But, in recent years, Mississippi's coast has seen a boom of new restaurants offering a diverse range of cuisine.

In Ocean Springs, chef Alex Perry and his wife, Kumi Omori, co-own Vestige and work together to prepare the restaurant's ever-changing menu that emphasizes seasonal, locally sourced ingredients. Their innovative culinary approach doesn't fit neatly into any category; however, "contemporary American, incorporating flavors and techniques of Japanese cooking" comes close.

The experience of dining at Vestige is different, as well. The restaurant offers a tasting menu, providing diners with a wider variety of flavors - smaller plates, but more courses. Vestige is located in a small converted home, offering a unique and intimate dining experience. But, due to their limited seating, reservations are highly recommended.

Alex, a graduate of Orlando Culinary Academy, was recognized by the James Beard Foundation in 2019 as a semifinalist in the "Best Chef: South" category. In 2023, both Alex and Kumi were named together as semifinalists in the same division.



Alex Perry of Vestige





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COME HUNGRY, LEAVE INSPIRED.

ARKANSAS

LOUISIANA

TEXAS



Clockwise from top: Tamalcalli; Conifer; Knight Fire Craft BBQ

deep SOUTH

CLOCKWISE FROM TOP: COURTESY OF TAMALCALLI; MEREDITH MASHBURN; LEISA BURRESS

ARKANSAS

BY ERICA SWEENEY

➔ **EL SUR STREET FOOD CO.**
Little Rock

Growing up in Honduras, Luis Vasquez loved watching his mom in the kitchen, but he never actually did any cooking. That changed when he moved to Little Rock, Arkansas, and started making homemade tortillas for his roommates—an experience that helped him realize that his calling was in the restaurant business.

“I really enjoyed how people reacted to authentic, fresh food,” Vasquez says. “Everybody loves a fresh tortilla.”

In 2019, he opened El Sur Street Food Co., a food truck serving tacos, pupusas, arepas, and baleadas, which the restaurant’s menu describes as “like a burrito but better.” The food truck was a hit, regularly attracting long lines and an enthusiastic following.

“I just wanted to do Honduran food,” which was lacking in the Little Rock culinary scene, Vasquez says. “When we opened, most people called it a taco truck. We called it El Sur, ‘the South’ in Spanish, to have some Latin American food that people are familiar with, but then introduce them to Honduran food.”

After three years of running the food truck, Vasquez and his husband, Darren Strayhorn, opened a brick-and-mortar space in July 2022 in downtown Little Rock’s South Main Street neighborhood, near some of the food truck’s regular stops. They went from a cramped kitchen to a full-sized restaurant and added 16 employees.

El Sur also expanded its lineup of Honduran cuisine, adding dishes like pollo chuco (which Vasquez calls “fried chicken nachos”), almuerzo del dia (a dish of rice, beans, cheese, and chicken, beef, or other protein), and sopa de pollo, a traditional chicken soup that’s available during the winter.

From the food truck to the restaurant, Vasquez says El Sur has emphasized quality, scratch-made food, and a dedication to customer service, and that’s what keeps bringing people back. “The community is really awesome in Little Rock,” he says. “They’re happy to get outside the box and try a little bit of different food.” @elsurstreetfoodco



Luis Vasquez (left) and Darren Strayhorn

CAN'T MISS AT EL SUR

HOUSE MARGARITA

This popular drink features classic ingredients, including triple sec made just down the street at Rock Town Distillery, and a Tajín rim.

ALMUERZO DEL DIA

One of El Sur’s top sellers, this traditional dish features beans, rice, Honduran cheese, cilantro, pico de gallo, avocado, and a choice of pollo asado, carnitas, birria, cauliflower chorizo, or nopales. It’s served with fresh corn tortillas.

POLLO CHUCO

This dish is piled high with Honduran-style fried chicken, plantain chips, spicy pickled vegetables, red sauce, and aderezo, a creamy dressing resembling ranch.

PUPUSAS

El Sur’s crispy, golden cornmeal flatbreads come stuffed with cheese, chicharron, or both.



El Sur

CATRACHAS (HONDURAN BEAN TOSTADAS)

MAKES 8

- 2 cups frying oil, divided, plus more for frying eggs
- 8 yellow corn tortillas
- 1 (15-ounce) can red beans
- 3 garlic cloves
- ½ cup diced onion
- Salt and cumin to taste
- 4 ounces Queso Duro Hondureño or cotija cheese, shredded
- 8 eggs
- Microgreens and sliced radishes for garnish

Special equipment: Deep-fry thermometer

1. Line a plate with paper towels. In a cast-iron skillet, heat 1¾ cups of oil to 325 degrees; fry tortillas until crispy, then let drain on paper towels. Discard oil (be sure to let cool first).
2. Drain beans. In a blender, combine with garlic and puree. (Beans can be a little chunky.)
3. In skillet add remaining ¼ cup oil and heat to medium high; add onion and sauté for 2 minutes. Add beans, salt, and cumin; mix and adjust seasoning, cooking for about 10 minutes. Meanwhile, in another skillet, fry eggs in oil.
4. Spread 2 tablespoons of beans on each tortilla, add Queso Duro Hondureño or cotija, and top with a fried egg. Garnish with microgreens and sliced radishes.



Catrachas







Chef Matt Cooper, Conifer

→ **CONIFER**
Bentonville

The latest concept from well-known Arkansas chef Matt Cooper, Conifer features a 100-percent gluten-free menu that changes “seasonally and even hyperseasonally.” That’s possible thanks to relationships with local farmers and producers. This winter, for example, the menu featured slow-braised pork shanks with blue corn grits and apple chutney and mushroom arancini with cranberry. [@coniferbentonville](#)

RESTAURANTS WORTH WATCHING

BLACKBERRY MARKET, NORTH LITTLE ROCK

Opened in December 2022, this multitasking eatery offers coffee, fresh baked goods, pastries, breakfast and lunch for those dining in, and dinners to go—with lots of vegan and vegetarian options. [@blackberry_ar](#)

FROM LEFT: MEREDITH MASHBURN; COURTESY OF TAMALCALLI.
OPPOSITE: MEREDITH MASHBURN

→ **RÖBER COCKTAILS + CULINARY**
Benton

Newly opened by restaurateurs Heather Baber-Roe and Craig Roe, Röber is located in downtown Benton and offers upscale American fare, like a bacon flight, charcuterie bar, and salmon served on a whiskey-soaked cedar plank. Diners can enjoy the cocktail lounge and terrace while sipping classic and signature cocktails and wine, bourbon, and whiskey flights. [@rober_benton](#)



Tamalcalli

→ **TAMALCALLI: THE TAMALES HOUSE**
Little Rock

This family business, run by Mauricio Vargas Jr. and his parents and sister, originally opened as a food truck in 2010. The downtown Little Rock dine-in restaurant opened in November 2022 and serves nearly a dozen different tamale flavors, like chicken mole, marinated pork, and shrimp. Tacos, nachos, and burritos are available, too. [@tamalcalli_lr](#)



Knight Fire Craft BBQ

➔ **KNIGHT FIRE CRAFT BBQ**
Searcy

Smoking meat started out as a hobby for owner Matthew Knight. In 2018, he opened a food truck and now has a brick-and-mortar space. His focus is “old school, real wood-fired Arkansas barbecue.” Think pulled pork, brisket, turkey, and sausage with sides including slaw, Mexican street corn, and hand-cut fries. @knightfirebbq

➔ **LADY SLIPPER**
Bentonville

Located in the basement of a historic building in downtown Bentonville, near the Walmart Museum, this speakeasy and restaurant offers “fun, fancy, and down-to-earth flavors.” The menu by chef Arturo Solis, a Miami native, is made up of shareable plates like steak tartare and octopus, with a slate of inventive cocktails. @ladyslippersnwa

➔ **COFFEE CORNER**
Maumelle, Little Rock

This casual cafe serves “real Italian coffee” and sweet and savory homemade croissants. Owners Yuliia Kornytka, a native of Ukraine, and Bruno Muskaj, who’s from Albania, planned to open a cafe in Europe, but they ended up in Arkansas instead. The pair opened a second location in downtown Little Rock in December. @coffe.corner.maumelle

→ **CAMP TACO AT LOST FORTY**
Little Rock

Created by Arkansas restaurateur Scott McGehee, Camp Taco is a retro-inspired Tex-Mex joint with a small-batch brewery located just around the corner from the popular Lost Forty Brewing, which McGehee also owns. You'll find classic ground beef tacos, salads, Mexican ramen, and homemade boozy paletas. Beers made in house and at Lost Forty are on tap. *@camp.taco*



LOUISIANA

BY BETH D'ADDONO

Thiakary millet pecan pie with ataya ice cream at Dakar NOLA. **Opposite:** An ataya “shot” of welcome at Dakar NOLA.



➔ **DAKAR NOLA**
New Orleans

Chef Serigne Mbaye could have opened his restaurant anywhere. After circumventing the globe on a culinary quest, stopping along the way at kitchens including Michelin-starred restaurants L'Atelier de Joël Robuchon in New York and Atelier Crenn in San Francisco, the classically trained chef planted his roots in New Orleans, opening Dakar Nola in November 2022. Situated in an Uptown cottage, the 30-seat restaurant is spare and warmly elegant, rich with African art and artifacts. Dakar Nola's debut was two years in the making, following a series of pop-ups and chef partnerships that solidified Mbaye's New Orleans roots.

"New Orleans is the closest American city to Dakar," says the 29-year-old chef, who was recently nominated as a semifinalist for Emerging Chef by the James Beard Foundation. Growing up, he went to school in his home country of Senegal and also spent time with his mom, a caterer with a business in Harlem. "My idea is to show how much West African and specifically Senegalese cultures have inspired Creole cuisine. There's no other city that understands that like here."

Although that connection usually includes a mention of the enslaved Africans who were forcibly brought to New Orleans, carrying their culinary heritage and culture with them, Mbaye frames the conversation differently.

"When I think of my ancestors, I think of royal kings and queens. That's who they were," he says. Growing up around his mother's restaurant business, he took it for granted that Senegalese cuisine was well known everywhere. "West African cuisine is as evolved, as complex, as French, Japanese, Italian cuisine," he says. With the help of his business partner, Effie Richardson, his dream of showcasing that truth at his own restaurant is now a reality.

Dakar Nola's seasonal chef's tasting menu, priced at \$150, features seven courses, a mix of elevated Senegalese dishes using local ingredients and Gulf seafood. Every Wednesday, a three-course \$55 chef's menu brings added value to the table. The crossover between Creole and African cultures is clear in dishes like jollof, the country's staple rice dish and a kissing cousin to jambalaya, and soupa konja, a Senegalese precursor to the New Orleans version of seafood okra gumbo.

"My goal is to illuminate and strengthen the connection between our two cultures," Mbaye says. @dakarnola

Serigne Mbaye



JAMES COLLIER



Jollof Rice

CAN'T MISS AT DAKAR NOLA

The chef's menu rotates seasonally, but these sample dishes give you a taste of what to expect.

CREVETTE

Large, head-on Gulf shrimp are grilled and lined up in a row, perched atop a smear of tamarind syrup. Locals will feel a tug of recognition, as if New Orleans-style barbecue shrimp were treated with a dose of the tropics.

FONIO SALAD

Fonio is an essential West African staple, a cousin to quinoa with a nutty, toasty flavor. Here, the tiny grains are crispy and golden, delivered over greens that pop with tart citrus.

JOLLOF

Fluffy and aromatic, this homestyle comfort food renders the flavor of tomato down into its grains.

ATAYA: TEA SERVICE

The Senegalese custom of sharing a tea-drinking experience, known as ataya in Wolof, closes out each meal. Bittersweet gunpowder green tea with mint and sugar is served hot—it's best enjoyed while lingering.

JOLLOF RICE

SERVES 4 TO 6

This recipe offers a base recommendation for seasoning, but tasting and adjusting is important. Mbaye recommends not only adding salt as desired but also more vinegar, or lime juice, if more acidity is needed.

- ½ cup vegetable oil
- 1 medium onion, finely diced
- 3 tablespoons tomato paste
- 2 tablespoons vinegar
- 3 medium tomatoes, finely diced
- 1 medium habanero pepper (optional)
- 1 green bell pepper, finely diced
- 1 teaspoon cayenne
- 3 bay leaves
- 1 teaspoon salt, plus more to taste
- 2 cups long-grain rice
- Black pepper
- Chopped parsley for serving

- 1.** Add oil to a large cooking pot or dutch oven and heat over medium high. Add diced onion, cooking until golden brown, about 5 minutes; then add tomato paste and stir until evenly incorporated. Deglaze pot with vinegar, letting mixture reduce by ⅓, about 5 minutes.
- 2.** Add tomato, habanero if using, green pepper, cayenne, and bay leaves. Add 1 teaspoon salt and cook over medium heat until vegetables have softened, about 15 to 20 minutes. Meanwhile, rinse rice 3 times to remove excess starch.
- 3.** Once vegetables are soft, add 1½ cups of water and let sauce reduce for 3 to 4 minutes. Taste and adjust seasoning and add pepper. (If more acidity is desired, add more vinegar or lime juice.) Add rice to pot, making sure there is just enough liquid to cover everything.
- 4.** Cover pot halfway and simmer until rice has absorbed most of the liquid, about 8 minutes. Cover pot completely and increase heat to high for 3 to 4 minutes. Turn off heat and set covered pot aside for 15 minutes. Fluff rice and garnish with parsley before serving.

Lengua Madre





→ **LENGUA MADRE**
New Orleans

Childhood feasts in Mexico City inform chef Ana Castro's menu at Lengua Madre, which means "mother tongue," a reference to how she learned to cook as instinctively as anyone learns their native language. Her sexy Garden District space showcases a five-course, \$80 chef's testing menu rife with ingredients that speak to her Mexican roots, wanderlust, and obsession with Japanese cuisine. From a white mole studded with the ancient grain amaranth to a crispy roasted pork belly pibil burnished with local citrus, her cuisine is revelatory. *@lenguamadrenola*

→ **TAP 65**
Baton Rouge

When owners Rick and Needhi Patel opened Mid Tap in 2019, they absolutely killed it. Now, with the advent of Tap 65 on Government Street, they've upped their game. Tap 65 delivers creative, South Asian-influenced cocktails along with 65 kinds of whiskey and the same number of beers and wine, all at self-service taps. But the cuisine is the game changer: Boards of Indian street food, baskets of papadum and puri, a naan short rib sandwich, and butter chicken are just a few palate-pleasing options. *@tap65br*

→ **SUKEBAN**
New Orleans

Chef Jacqueline Blanchard is well aware that in patriarchal Japan, crafting sushi is considered a man's job. Never mind. Blanchard, whose resumé includes French Laundry and Blue Hill at Stone Barns, opened Sukeban, her own Uptown Japanese tavern, or izakaya, after traveling Japan extensively in search of knives for her shop, Coutelier. Her menu is a study in simplicity, a changing array of small tapas-like plates and divine handrolls tucked into nori sourced from Japan's Ariake Sea. *@barsukeban*



Parish Line Bistro



The Bekery

➔ **PARISH LINE BISTRO**
Old Metairie

Date night just got a lot better in Jefferson Parish. What was once a dive bar at the railroad tracks is now a stylish American bistro with a rooftop terrace. Chef Chris Wilson, a manager of Emeril's restaurants for years, delivers a menu of regional American specialties from a scratch kitchen committed to the smallest details. The menu hopscotches from his native New England, with terrific clam chowder and a buttery lobster roll, to global tapas including Mexican street corn, Wagyu sashimi, and hearty sandwiches and salads. There are great cocktail options, too. [@parishlinebistro](#)

➔ **THE GLORIETTE**
Covington

Imagine a French bistro with creole riffs in a setting that evokes a verdant garden club. That's the Gloriette at first blush, the fine dining restaurant in the Southern Hotel in downtown Covington. Steven Marsella is at the helm, a long-time New Orleans chef with a passion for classic French technique and Louisiana ingredients. His velvety crab gumbo is divine, swimming with lumps of sweet crabmeat, and the rustic pork and clams Alentejana is built from a garlicky tomato sauce, plumped with white beans, briny littleneck clams, and slices of pork tenderloin. Familiar French bistro classics round out the elegant menu. [@thegloriette](#)

➔ **THE BEKERY**
Lake Charles

Lake Charles is about as far away from Paris as it gets. Yet the Bekery from Rebekah Hoffpauir is an authentic French patisserie seemingly transported from the streets of Saint-Germain-des-Prés. A dream long in the making, Hoffpauir's pretty new restaurant is awash in chandeliers and rattan bistro tables. Cases of oversized croissants, shiny with butter, include flavors like almond cream and deep, dark chocolate. Towering layered biscuits, both sweet and savory, keep company with fancy muffins, sticky buns, and cookies. There are soups and sandwiches, plus baguettes so authentic they might as well come with a beret. [@thebekeryllc](#)

FROM LEFT: COURTESY OF PARISH LINE BISTRO; KATHRYN SHEA DUNCAN. OPPOSITE: KYLE JOHNSON



➔ **UP FOR BRUNCH**
Shreveport

Lemar Flukers, a contractor with strong community ties, opened Up For Brunch to serve Southern comfort breakfast and brunch in the Far End District, an underserved area of Shreveport with a struggling commercial community and a hole in the local restaurant scene. Flukers, who lives up the street from the restaurant, remembers when the Far End was once considered part of downtown. Now, thanks to the likes of brunch egg rolls filled with eggs, cheese, veggies, or meat; cornbread waffles; and biscuits and gravy, the Far End is one tasty destination. *@upforbrunchcafe*

➔ **AFRODISIAC**
New Orleans

Afrodisiac is a gastronomic union between Shaka Garel's Jamaican roots and the foundation in Southern Louisiana cooking his wife—Lafayette, Louisiana-born chef Caron “Kay” Garel—brings to the table. A business that started with a purple food truck in 2017 has become a hugely popular Gentilly dining spot, thanks to the chef's solid repertoire of recipes grounded in local seafood, Jamaican jerk spice, and layers of bold flavors. From stewed oxtail to Rasta pasta and crawfish étouffée, Afrodisiac is a marriage made in heaven. *@afrodisiacnola*

RESTAURANTS WORTH WATCHING

TONTI'S HAND FRENCH BISTRO, NEW ORLEANS

This all-day, Parisian-style cafe in Algiers Point serves a menu of upscale bistro classics like French onion soup, jambon beurre, and escargot Bourgoigne. *@tontis_hand*

MISS SHIRLEY'S, NEW ORLEANS

Shirley and Tang Lee, formerly of Royal China in Metairie, have returned to the restaurant business, along with their daughter Carling Lee—and lines are out the door. *@missshirleyschineserestaurant*

TEXAS

BY VERONICA MEEWES

→ **LADINO**
San Antonio

San Antonio gained a true culinary gem when the acclaimed Emmer & Rye Hospitality Group opened its first concept in the Alamo City. Ladino, unveiled this past fall in the historic Pearl district, pays homage to chef Berty Richter’s Sephardic roots with a menu centered on the charcoal grill essential to Middle Eastern and Balkan cuisines. Raised in Israel by an Hungarian American father and a Turkish mother, Richter first learned the love language of food from his family, before completing classic French culinary training and cooking for high-profile restaurants in Israel, New York, and Barcelona. He grew up speaking Ladino, the language of Sephardic Jews who migrated from Spain through the northern Mediterranean before settling in the Balkan states and Israel. His namesake restaurant takes influence from all the countries in that migratory route, both in its food and in its decor.

Richter’s menu highlights both traditional and lesser-known dishes mainly from Turkey, Bulgaria, Greece, and Israel and its neighbors, but with his own playful—and often seasonal—variations. Chargrilled beets are served atop fluffy whipped date molasses, and a sumptuous almond-olive oil cake is brightened with a Campari-grapefruit sorbet.

“We make our muhammara with Texas pecans instead of walnuts, and when peppers are in season, we use the many kinds available here to give a twist to our different chili condiments,” says Richter. “And, of course, the very high quality of pork, beef, and chicken raised here helps elevate the flavor and quality of our kebabs and other grilled dishes.”

The menu also includes Richter’s modernized versions of his family’s traditional Sephardic recipes, like the agristada de pishkado, a special dish his grandmother made for the family twice a year on Rosh Hashanah and Passover. He recalls the days of labor as she broke down whole gray mullets and juiced fresh lemons to slow-cook the fish in a lemony egg emulsion in small batches. His version is made from cold-poached amberjack topped with dill, urfa, and onion relish.

“For me, the agristada represents the essence of my Ladino culture and background,” Richter says. “When I set out to make the menu, I knew I had to re-create a version of that dish, and my challenge was making it in a restaurant setting in a way that is attractive and compelling. Based on our guests’ reactions, I think my grandmother would be proud. My mom is for sure.” @ladino_sa

CAN’T MISS AT LADINO

MATKOT & CHILL

This combination of mezcal, arak (an anise distillation found throughout the Middle East), grapefruit, and coconut is at once creamy, herbal, and bright.

SHISHBARAK

These precious housemade beef- and lamb-filled dumplings are similar to Turkish manti, enrobed in yogurt and sprinkled with smoked chili, herbs, and seeds.

HUMMUS

Depending on the time of year, Richter’s impossibly creamy hummus may be topped with anything from fried cauliflower and pickled lemon to grilled persimmon, ras el hanout, and chilis.

KNAFEH

This dessert takes 30 minutes to make, so order it right away. It’s made from a bird’s nest-like pastry called kataifi spun around a melty farmer’s cheese interior. It’s then soaked in a sweet syrup called attar and showered with pistachios.



Knafeh

COURTESY OF LADINO



Souvlaki

SOUVLAKI

MAKES 4 TO 6 SKEWERS

The pork will cure and marinate for a minimum of 6 hours, so plan ahead.

For the tzatziki:

2 large cucumbers, peeled
 1½ cups plain yogurt (Richter prefers something more acidic, like Bulgarian yogurt)
 1 tablespoon red wine vinegar
 2 teaspoons chopped garlic
 1 teaspoon salt
 1 teaspoon black pepper
 1 tablespoon extra-virgin olive oil
 2¼ cups chopped fresh dill

For the skewers:

2-3 pounds Berkshire pork shoulder
 1 tablespoon salt
 2 teaspoons sugar (Richter uses organic)
 2 cups finely diced yellow onion
 6 garlic cloves
 1 teaspoon ground cumin

1 teaspoon turmeric
 4 teaspoons Greek oregano
 2 tablespoons extra-virgin olive oil
 Bell peppers, onions, and tomatoes, chopped into large pieces, for grilling

For the onion salad:

1 large yellow onion, sliced thin or shaved with a mandoline
 1 teaspoon salt
 1 tablespoon sumac
 1 tablespoon extra-virgin olive oil
 1 teaspoon pomegranate molasses
 ½ bunch parsley, chopped

Special equipment: Bamboo or metal grilling skewers, gas or charcoal grill

1. Make the tzatziki: With a box grater grate cucumber and strain to get rid of excess water. In a bowl, mix yogurt, vinegar, garlic, salt, pepper, and olive oil until creamy and homogenized. Fold in chopped dill and cucumber.
2. Make the pork: Cut pork into large

cubes, leaving some of the fat on. Sprinkle with salt and sugar and let meat cure for at least 4 hours.
3. Meanwhile, in a food processor, add onion, garlic, cumin, turmeric, and oregano, and pulse until combined, then slowly add oil to make a marinade the consistency of vinaigrette. After pork has cured, baste with onion marinade, cover, and let sit for at least 2 more hours.
4. When ready to cook, skewer meat on bamboo or metal skewers, alternating with peppers, onions, or tomatoes. Light a charcoal or gas grill.
5. Make the onion salad: While grill is heating, mix all ingredients.
6. When grill is hot, place skewers on grates until you get a nice sear, then turn to get an equal sear on all sides. Continue cooking until desired temperature is reached, about 145 degrees.
7. To serve, remove pork and vegetables from skewers, dip in tzatziki, and top with a bit of onion salad.



Greg Gatlin, Gatlin's Fins & Feathers

➔ **GATLIN'S FINS & FEATHERS**
Houston

Chef-owners Greg Gatlin and Michelle Wallace (also of Gatlin's Barbecue) opened this fried chicken and Gulf seafood destination in Independence Heights last year. An homage to the historic neighborhood, the retro space features newsprint-covered tables, booth seating, and framed black-and-white photos of the area, while the kitchen puts an inspired spin on everything from gumbo to barbecue shrimp to jerk chicken. Don't miss the H-Town hot sandwich: crispy chicken or fish tossed in Viet-Cajun hot sauce and topped with basil slaw and pickles. *@gatlinsfinsfeathers*

➔ **RR12 SUPPER CLUB**
Wimberley

The writing on RR12 Supper Club's front door reading "call us old-fashioned" is perfectly fitting. Servers are outfitted in white tuxedo jackets, and dishes are revealed with the swift lift of a silver dome—all accessories fit for the decadent menu, which features exquisite steaks and chops, seafood, and housemade pasta plus high-end starters like escargot en crouete and caviar service. In addition to a smart wine list, they run a top-notch cocktail program—try the RR12 old fashioned, brewed for 24 hours in a Japanese brew system before being smoked with cedarwood. They also offer a membership club. *@rr12supperclubwimberley*



FROM LEFT: LINDSEY COOPER; TREVINO; BECCA WRIGHT

→ **CULLUM'S ATTABOY**
San Antonio

Cullum's Attaboy, located just off the North Saint Mary's Strip, serves as an homage to both chef Chris Cullum's dad, the late renowned cornetist Jim Cullum, and the city of San Antonio, with treasures gleaned from its history and iconic dishes like La Louisianne's pâté. The rest of the French-inspired menu includes luxuries like escargot in scotch compound butter paired with Cullum's dad's favorite Pinch scotch and moderately priced caviar and truffles, which the chef wants to make accessible to the city. [@cullumsattaboy](#)

→ **DINETTE**
Houston

From Jason Andaya and Raymond Chan (the team behind sushi concept Hando and cocktail bar Kanpai Club), this modern, fresh spin on Vietnamese cuisine in Houston's Heights neighborhood specializes in gluten-free small plates like tamarind-glazed wings, shareable family-style dishes like turmeric-dill cod, and cocktails with fun names like Jean-Claude Pandan, an iced blend of rum, vodka, absinthe, pandan, coconut milk, and cinnamon. [@dinettehtx](#)

RESTAURANTS WORTH WATCHING

CIEL, HOUSTON

This fine-dining concept, opened in mid-December 2022, aims to "unite us all under one big ciel [sky]" with a nightly live DJ and performers as you dine on French and Japanese fusion cuisine. [@cielhtx](#)

CROWN BLOCK, DALLAS

Coming this spring to the iconic Reunion Tower is a steakhouse from Elizabeth Blau and chef Kim Canteenwalla focusing on all things grilled, including seafood and plant-based options. [@crownblockdallas](#)

UNDERDOG, AUSTIN

Momofuku's Richard Hargreave and Claudia Lee pair a sophisticated wine program with food they describe as "Asian Australian with a Texas influence." [@underdog-atx](#)

Gatlin's Fins & Feathers

→ **ATTALIE**
Dallas

Opened last summer on the second floor of the Exchange Hall, this space intends to feature a rotating cast of chefs and their concepts. First came Stepchild from award-winning chef Misti Noris (of Petra and the Beast), with her take on classic French-Cajun dishes like crab butter with sherry gelee and baguette, and koji-fried chicken. It was such a hit, it has been extended through the remainder of the year. [@attaliefaturing](#)

→ **ESTE**
Austin

Sam Hellman-Mass and chef Fermín Núñez (of the award-winning Suerte) opened this highly anticipated coastal Mexican concept this past fall in the iconic space (and gardens) that once housed Eastside Cafe, the city's first farm-to-table restaurant. Much like at Suerte, all the nixtamal used for the tortillas and tostadas is made in house using masa from local heirloom corn. But at Este, seafood is the star of the show, with seafood towers and a menu of cold bar items, plus composed charcoal-grilled dishes like butterflied shell-on shrimp brightened with lime, chile costeno garlic butter, and cilantro, complemented by a coastally influenced wine list. [@esteatx](#)

→ **AMAR RESTAURANT**
El Paso

When their daughter married a Peruvian and fell in love with the cuisine, the Peregrino family behind Don Carbon, the El Paso mesquite-grilled chicken chain, created AMAR to merge Peruvian and Mexican flavors and techniques. On this seafood-forward menu, you'll find ceviche and tuna Nikkei alongside caldo de camaron and aguachile, presented beautifully in a sleek and elegantly rustic space with touches like lush green plants and woven lanterns and seats. [@amar.restaurant](#)





FROM LEFT: COURTESY OF ESTE; COURTESY OF CASA PANTERA

Este



Casa Pantera

➔ **CRY WOLF**
Dallas

This unassuming restaurant, tucked into a strip mall in Junius Heights, serves as a culinary think tank of sorts for chef Ross Demers, who serves constantly evolving creations using French technique, high-quality ingredients, and influences from North Africa to California. He keeps the atmosphere casual and the prices approachable at an average of \$60 per person for dishes like duck heart and frisée salad with truffle vinaigrette and grilled octopus with beef tallow, chimichurri aioli, pepper relish, and Marcona almonds. [@crywolfdtx](#)

➔ **CASA PANTERA**
El Paso

This wood-fired Mexican chophouse in Five Points brings Tulum vibes to Texas with its pulsing soundtrack, disco-jungle decor, vibrant cocktails, and a beautifully presented seafood-and-veggie-focused menu. Go with a group and share a variety of their small and large plates, from nixtamalized heirloom corn tamales and wood-roasted bone marrow to coconut halibut ceviche and prime hand-cut steaks. [@casapantera](#)



clean - small - simple

Bluegrass Soy Sauce

HANDCRAFTED
Louisville Kentucky USA

Soy Sauce

This sauce is from the only small batch soy sauce brewery in the United States. It's made from whole non-GMO Kentucky grown soybeans and pure limestone filtered Kentucky spring water. It's brewed and aged in bourbon barrels. The result is a smoky, brothy sauce with hints of oak and a mild sweetness reminiscent of fine Kentucky bourbon.

BATCH	BOTTLE NUMBER
165-21	0419

3.3 fl. oz. (100 ml)



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www.bourbonbarrelfoods.com



KENTUCKY
TENNESSEE
VIRGINIA
WEST VIRGINIA



Clockwise from top: Young Mother;
Guacamole; June

CLOCKWISE FROM TOP: NICK HANCOCK; AMY ELISABETH SPASOFF; JOHN TROXEL

upper SOUTH

KENTUCKY

BY ROBIN ROENKER



Empanadas

➔ THE KITCHEN TABLE

Clermont

Nestled on the picturesque, farmlike campus of James B. Beam Distilling Co. in Clermont—home of Jim Beam bourbon—the Kitchen Table welcomes visitors like family. The vibe is stylish and inviting, making the restaurant a perfect place to refuel before or after a distillery tour. But a bite of the food makes one thing clear: This dining spot is worth the trip on its own.

Chef Brian Landry, a New Orleans native, created the restaurant's menu in close partnership with Fred and Freddie Noe, the father-and-son Beam descendants who serve as the brand's seventh- and eighth-generation master distillers. "The menu itself consists of a lot of dishes that are either family favorites or that have some connection to the family's past," says Landry.

Case in point: the restaurant's specialty wood-fired pizzas, with crusts made using the same proprietary yeast strain that has gone into Jim Beam bourbon since the 1930s.

While giving a nod to Kentucky's bourbon heritage,

Landry's culinary team has also embraced Kentucky's rich barbecue culture. "We have this awesome outdoor smoker where we're smoking briskets and chickens and pork butts," says Landry, cofounder of QED Hospitality, which, in addition to the Kitchen Table, also operates several restaurants in New Orleans and Nashville. "We try to open restaurants that are relevant to their surroundings," Landry adds. "Being in Clermont, you'll see burgoo on our menu, and you'll see a lot of barbecue. We also work with country ham a lot because that's one of Freddie's passions."

"People come to the Kitchen Table for all different reasons—from locals who live nearby to families from across the US and Canada who come to experience the bourbon tradition here," says Emery Whalen, QED Hospitality's CEO and fellow cofounder. "We want everyone who comes to feel warmly welcomed, and that they were able to make a connection to the Beam and Noe family's heritage here." *@thekitchentablejbbdco*

Wood-fired pizza



CAN'T MISS AT THE KITCHEN TABLE

DUCK POPPERS

Your visit should include these creole-seasoned duck breast bites wrapped around pickled jalapeño before being wrapped in bacon and drizzled with cane syrup gastrique.

KENTUCKY BURGEOO

You can't go wrong—even on warm days—with a hearty bowl of the Bluegrass State's signature stew of pork, beef, chicken, corn, and potatoes.

WOOD-FIRED PIZZA

There are only good choices among the restaurant's signature options—choose from smoked margherita, wild mushroom, pepperoni, sausage, or your own creation.

JIM BEAM HIGHBALL

Say cheers to the Beam heritage with this blend of white-label bourbon, carbonated water, and grapefruit. Or sample a signature flight of bourbons for a wider taste of the Beam legacy.

DUCK POPPERS

SERVE 4

1½ pounds mallard duck breast, skin removed and cut into ¼-inch by 2-inch strips
¼ cup creole seasoning
Cooking oil
3 pickled jalapeños, sliced thin
10 slices thick-cut bacon
4 ounces cream cheese, at room temperature
1 tablespoon chopped fresh thyme
1 tablespoon chopped fresh parsley
Salt and pepper to taste
6 ounces cane syrup
6 ounces sherry or balsamic vinegar

1. Rub duck with creole seasoning. In a cast-iron skillet over medium-high heat, add a little bit of cooking oil and sear duck breast strips on one side until a dark crust forms. Transfer duck

to a cutting board and let cool.
2. Wrap a slice of duck around a slice of pickled jalapeño. Then wrap a piece of bacon around duck. Skewer popper with a bamboo stick or toothpick. Repeat with remaining duck. Set aside.
3. In a small bowl, combine cream cheese with thyme and parsley and season with salt and pepper.
4. In a small saucepan, combine cane syrup and vinegar. Cook over medium-high heat until mixture is reduced by half.
5. Heat a grill to medium-high. Grill duck poppers until bacon is crispy and slightly charred.
6. To serve, smear some cream cheese mixture in a line on a serving plate. Remove skewers from poppers and place poppers on top of cream cheese. Drizzle with cane syrup vinegar and serve at once.

Duck poppers



Guacamole Modern Mexican





AMY ELISABETH SPASOFF



Guacamole Modern Mexican

➔ **GUACAMOLE MODERN MEXICAN**
Louisville

The food—and the setting—are endlessly Instagrammable at the colorful new location of Guacamole Modern Mexican, now in the heart of Louisville's NuLu district. Start with housemade, traditional, or Yucateco guac, followed by a trio of sopes, grilled mahi mahi tacos, or cooked-to-perfection carnitas or enchiladas. [@guacamole_modernmexican](#)

➔ **EPIPHANY**
Louisville

Sip from a long list of bourbons, tequilas, and whiskeys, or sample an innovative craft cocktail—or mocktail—in this new Highlands-area gathering hub. Graze on gourmet popcorn and other charcuterie fare while sampling elevated creations like Bugs Bunny's Gold Tooth, a rum blend with "corngat" and lime, garnished with a carrot shrub. [@epiphany_ky](#)

→ **STELLA'S** **Paducah**

Situated in the historic 19th-century Cohen Building—one of this Western Kentucky city's most notable (and supposedly haunted) downtown properties—Stella's specializes in craft cocktails and elevated comfort foods. Chase a tower of Guinness-battered onion rings with cornmeal-crusted catfish, served with local greens and a hot-n-sweet chow chow relish. *@stellaspaducah*

→ **BRASA'S** **Lexington**

Add Peruvian cuisine to the growing list of international fare available in Kentucky horse country, thanks to this new dine-in and carry-out spot earning rave reviews. Enjoy traditional favorites like chaufa de pollo (Peruvian fried rice with roasted chicken) or lomo saltado (sauteed beef with rice and onions). *@brasas-restaurant*

RESTAURANTS WORTH WATCHING

NAMI, LOUISVILLE

James Beard Award-winning chef Edward Lee is bringing a modern Korean steakhouse to Butchertown, paired with a takeout noodle shop. *@namisteakhouse*

THE FLOUR SHOPPE, LOUISVILLE

Two female-run (and competing) bakeries have joined forces to open this all-vegan bakery, which also offers specialty cake supplies and includes a gift shop. *@theflourshoppelou*



Stella's



Dasha Barbour's Southern Bistro

➔ **DASHA BARBOUR'S SOUTHERN BISTRO**
Louisville

Pick from an extensive list of creative cocktails and Southern comfort foods at this Black-owned business recently relaunched in a new downtown Louisville location. Choose from soul-satisfying “like-Grandma-used-to-make” dishes, including fried green tomatoes, catfish, fried chicken, and mac and cheese. Or go lighter with an order of Cajun salmon and Rasta pasta. [@dasha.barbours.southern.bistro](http://dasha.barbours.southern.bistro)

➔ **LA COSA NOSTRA**
Danville

Fine Italian comes to downtown Danville—home to Centre College and the popular annual Great American Brass Band Festival—in the form of classic dishes like chicken saltimbocca (lightly fried chicken topped with prosciutto, spinach, mozzarella, and marsala sage sauce), cacio e pepe, and scratch-made spaghetti and meatballs. There are pizzas, too. [@la-cosa-nostra](https://www.instagram.com/la-cosa-nostra)



Snow crab, freeze-dried
buttermilk, and parsnip
pudding at June



TENNESSEE

BY ERIN BYERS MURRAY

JOHN TROXEL

→ JUNE

Nashville

The opening of June within chef Sean Brock's restaurant nucleus in East Nashville completes the thought he started when he opened Audrey there in 2021. "I chose to put two restaurants in one building so I could have a place to explore all the ingredients that I adore fully," he says.

Where Audrey feels "like a warm hug," Brock says June is more "like a spa treatment." The team designs eight menus per year, matching the microseasonality of the region, and each menu includes 15 to 20 different items. A meal starts with a brief discussion near the culinary lab, complete with a spalike welcoming beverage. A guide points out various items (a glistening pile of caviar, oysters brined in country ham broth, one perfect chanterelle), which later appear on your table. This visual amuse is a thoughtful approach to one that usually takes place tableside during tasting-menu experiences; it builds anticipation and allows table service to flow seamlessly.

The lab serves both restaurants—inside, chefs are working with aroma extraction and concentration. So, when any ingredient comes in—like, say, a particular variety of squash—it might be served in both dining rooms but with two totally different mindsets. "At Audrey we ask how delicious and how loud we can make a plate of food. We want to knock you back with the intense flavors that we were able to produce," Brock says. At June, he adds, "we want to put that same squash through a completely different creative process. We want to ask what is possible with this ingredient."

Menus take several weeks to come together, with research and development starting on the next menu as soon as the current one is released. "I am obsessively thinking throughout the beginning, middle, and end of tasting a dish about what parts of the tongue are being activated, and most importantly, for me, how the flavor of



Pine rosin potatoes

the last dish connects to the flavor and therefore seasoning of the next dish," Brock says.

The space, meanwhile, accomplishes Brock's goal of creating a healthy setting for everyone in it. From designing the atmosphere with the nervous system in mind (lighting can be set to "relax" or "stimulate") to building an upstairs room where team members can take advantage of aromatherapy, cranial electrotherapy stimulation, and guided meditation, Brock has ensured that every square inch of the space serves a greater purpose. The next step, a goal for 2023, is to focus on education—look for kids' classes about preserving food and more advanced, lab-based classes for adults.

"I knew if I was going to make an investment like this financially and emotionally, I needed to build a place that would contribute to my health and happiness until the day I retire," he says. Lucky for us, it can contribute to ours, too. @june.nashville

CAN'T MISS AT JUNE

June's menu changes eight times per year, reflecting the region's seasonal shifts. Below are a few items from an early winter menu.

PACIFIC GOLD OYSTER, COUNTRY HAM, KALUGA CAVIAR

The oyster arrives in a brine of country ham liquor and is served alongside a wooden tasting spoon with a heap of Kaluga caviar for a combination of bites that take you straight to the sea.

HOKKAIDO UNI, PUMPKIN

Pumpkin is transformed into a leather pocket into which the uni sits beneath a display of edible flowers.

JAPANESE CRAB, CAROLINA GOLD RICE, HABANADA

Set beneath a fragrant foam, the crab and rice mixture activates the "comfort taste" buds, the crab bright and tangy against the rice's creamy succulence.

EBENEZER CHEESE, SUNCHOKE, HOSHIGAKI, ALBA TRUFFLE

Presented tableside from a wheel of Sequatchie Cove Creamery's Ebenezer, the cheese is layered over sunchoke and topped with dried persimmon and shaved truffle for an unforgettable bite.



An uni dish at June

SEABUCKTHORN

MAKES 1 COCKTAIL

1½ ounce Fords Gin

1½ ounce Lo-Fi dry vermouth

1 ounce Bax Botanics Sea Buckthorn
nonalcoholic spirit

Add all ingredients into a bottle and cap.
Store in the freezer for 3 hours. Pour di-
rectly into glass over a large piece of ice.



→ **BELLA**
Maryville

Maryville has a culinary scene worth boasting about—and Bella adds to the charm. The large upscale space is anchored by a long bar and an ample dining room, which means plenty of space for tableside presentations, like the “pasta in a wheel,” involving flambé and creamy fettucine—all of the pastas are impressively well portioned. *@bella_maryville*



The Wash

→ **THE WASH**
Nashville

This former car wash-turned-micro-restaurant-incubator houses five upstart restaurants and a bar (almost all of which are minority owned) within its six-bay space. Grab a seat on the patio and order up bun bo hue from East Side Pho, a cortadito at Soy Cubano, or carrot tacos from Tootsie Lou’s, and wash it all down with an on-tap cocktail at Bay 6—all while supporting the most exciting food businesses in town. *@eatwash*



Calliope

→ **CALLIOPE**
Chattanooga

Set inside Proof, an incubator restaurant and bar space, Calliope has captured the attention of Chattanooga diners for chef Khaled AlBanna’s deft hand at marrying his roots in Amman, Jordan, with his adopted new home. Witness: deviled eggs with Baharat spices and fresh za’atar, and slow-cooked collard greens with pomegranate and allspice. While the Proof space is temporary housing, AlBanna’s commitment to live-fire cooking and exploring his levantine culture on the plate will follow him wherever he and Calliope land next. *@callioperestaurant*

→ **POTCHKE**
Knoxville

This light-flooded all-day cafe and bakery feels as fresh and alive as its approach to traditional Jewish pastries. Co-owners Emily Williams and Laurence Faber cut their teeth at spots like Blackberry Farm and J.C. Holdway; here, they put out a mouthwatering vegan bánh mì on sesame bialy, a gravity-defying mushroom reuben on thick slabs of toast, and their signature babka, which is what launched their pop-up business during the pandemic. *@potchkedeli*

➔ **INKWELL**
Memphis

With its sexy, sultry vibe, killer DJ scene on the weekends, solid happy hour deals, and top-rate cocktails, Inkwell has filled a void in the Memphis bar scene. The drinks steal the show with new signatures showing up regularly—look for the gin-based Pink Dragon with hibiscus, lime, and orange liqueur—but they also offer snacks, like a sausage and roasted tomato flatbread, and sweets by local outfit Phillip Ashley Chocolates. *@inkwellbar*

➔ **LIMELIGHT**
Germantown

With its chic, modern farmhouse decor, cozy banquettes, and full seated bar, Limelight is giving this small West Tennessee community a worthwhile spot for casual fine dining. Combine that with a modern American menu—gnocchi with duck and delicata squash, charbroiled oysters, shoyu-glazed pork belly skewers—and a tight list of clever cocktails, and it's worth a visit from out of town, too. *@limelightgermantown*

➔ **YAY YAY'S**
Nashville

Expert chef and community organizer Charlotte Miller brought a much-needed event and cafe space to Historic Jefferson Street in North Nashville, sharing not just her tremendous biscuits and brunch dishes (hello, sweet potato waffles) but also a welcoming space where challenging and city-changing conversations can occur—especially with the help of a mimosa. Pay close attention to the art, which was sourced from a number of local and historical artists. *@yayyaynashville*



RESTAURANTS WORTH WATCHING

MARBLE CITY MARKET, KNOXVILLE

Opened in mid-December, this buzzing food hall features a number of local restaurants, like ChickNSack for tenders and wings, a ramen bar, and Korean fusion cuisine. *@marblecitymarket*

KISSER, NASHVILLE

Music City has been patiently awaiting the brick-and-mortar location of owner Leina Horii and Brian Lea's Japanese comfort food concept—look for their onigiri, curries, and noodle dishes this spring. *@kisser_nashville*

ST. VITO FOCACCERIA, NASHVILLE

Chef Michael Hanna wowed Nashville with his sfincione-focused pop-up—now the ethereally light concoctions made from Hanna's expert dough and bright, fresh small plates will have a permanent home when it opens in spring 2023 in the Gulch. *@st.vito_focacceria*

BAD IDEA, NASHVILLE

Nashville oenophiles rejoice: Wine expert Alex Burch (previously of Bastion), is set to open a neighborhood restaurant with an emphasis on wine education in East Nashville in early spring 2023. *@badideanashville*

JOSEPH BEASLEY. OPPOSITE FROM LEFT: COURTESY OF THE WASH; KCULP PHOTOGRAPHY

VIRGINIA

BY STEPHANIE GANZ

→ YOUNG MOTHER Richmond

Young Mother isn't a place, at least not yet. For now, it is a concept that lives in the mind of Richmond-based chef Daniel Harthausen. Harthausen began popping up under the Young Mother moniker in 2021 at Adarra, a Basque-influenced restaurant whose bar he managed. Young Mother quickly amassed a following that sold out the sporadic pop-ups almost as soon as they were announced. For Harthausen, the concept is deeply personal, drawing on his experience as a Korean American trying to make sense of his heritage and his place in the world.

"As a Korean American, when I'm in Korea, I'm an American person; when I'm in America, I'm a Korean person," Harthausen explains. "So a lot of it was [asking], how do I translate this next step of what it means to be Korean American in 2023 and progress that?"

At a recent pop-up at the yet-to-open wine shop Penny's in Richmond's Jackson Ward, the roughly 20-seat dining room crackled with an electric excitement. Each guest was keenly aware of their luck in scoring a seat after Harthausen's win on the HBO Max reality show *The Big Brunch*, which rocketed the 27-year-old chef to a new rung of celebrity. As Harthausen made his way through the dining room to signal the start of the dinner, guests rose from their seats to shyly request a selfie together and to ask when his restaurant will open. Harthausen says he's moving steadily toward that goal.

"I think there are ways for me to carry the momentum I'm comfortable with, but when it comes to the restaurant and growing the business in that way, my main focus is on the product and the space," says Harthausen. "Trying to make sure the guest experience is the number-one thing, because that's what's gotten me to this point, is huge for me."

Harthausen's vision for Young Mother is of a 50-to-60-seat restaurant that includes a casual, bar-centric main dining room where guests can gather to enjoy a meandering evening of Korean- and Japanese-inspired dishes, plus a more secluded dining area where the chef can devote his energy to an exceptional guest experience. It's months away, as Harthausen continues to look at properties and hone his business plan, but in the meantime, potential guests can hop on the waiting list for semiregular Young Mother pop-ups at various locations around Richmond.

@youngmotherva

CAN'T MISS AT YOUNG MOTHER

MERIDIAN

A cocktail of agricole rum and umeboshi (Japanese pickled plums) paired with grapefruit and white pepper soda is a pared-down kind of cocktail.

CHAWANMUSHI

Harthausen coagulates a chawanmushi base in the style of tofu and serves it in a jjigae broth, marrying the influences of Japanese and Korean cuisines.

MANDU GUK

This dish combines gravity-defying, ethereal dumplings floating in a rich broth, dusted lightly with the Korean chili flake gochugaru.

GANJANG GEJANG

This soy-cured blue crab reflects the intersection of Harthausen's Korean upbringing and his move to Virginia at the age of 16.



Nasu agebitashi

PICKLED PERILLA LEAF

Kkaennip Jangajji

SERVES 6 TO 8

Perilla leaves are similar to shiso but larger, with a less abrasive cinnamon flavor. They're grown abundantly in Korea, sometimes called a beefsteak plant, and can typically be found in the produce section of Asian markets, with the herbs.

20-30 perilla leaves
1 cup mirin
1 cup sake
3 garlic cloves, thinly sliced
1 Fresno pepper, thinly sliced
1 shallot, thinly sliced
1 teaspoon gochugaru (or red chili flakes)
1 cup light soy sauce (Harthausen uses Yamasa)
1 cup dashi or water
1 cup unseasoned rice vinegar
½ cup honey
1 teaspoon salt
1 bay leaf
3 peppercorns
Toasted sesame seeds and crushed and toasted pine nuts for garnish
Steamed white rice for serving

1. Hold perilla leaves by stem and wash under cold water. Shake to remove excess water, then place between two paper towels and set aside.
2. In a medium pot, combine mirin, sake, garlic, Fresno, shallot, and gochugaru. Place over medium heat and bring to a simmer. Let simmer for 5 minutes to evaporate alcohol.
3. Add soy sauce, dashi or water, rice vinegar, and honey to pot and bring mixture back to a simmer. Stir in salt, bay leaf, and peppercorns.
4. In a glass container with a tight-fitting lid, place one leaf at the bottom and spoon liquid mixture from pot (still simmering) over top; try to get some of the pieces of shallot, garlic, and Fresno with each layer. Repeat this process until every leaf is added. (It helps to stack the stems all on the same side.) Cover container and refrigerate overnight.
5. To serve, arrange leaves on a plate and garnish with sesame seeds and pine nuts. Serve with bowl of steamed white rice, using leaves as a wrap for the rice.





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GRAPEFRUIT
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SOJU



Conejo

➔ **UMMA'S**
Charlottesville

Umma's menu of Korean fried chicken, ramen, and drinking snacks perfectly distills (and perhaps ferments) the experience of a Korean American family, helmed by generations of kimchi-making mommas. Soulful tori paitan ramen with its brilliant chicken chashu and a crispy kimchi pancake with gochuchang mayo display a balance of inherited flavors and modern vibes. [@ummasville](#)

➔ **HATCH**
Roanoke

Roanoke's new fried chicken spot may have perfected the classic fried chicken sandwich, served with all the classic sides you want with it, from macaroni and cheese to collard greens. Best of all, their decadent, satisfying brunch is available Saturday, Sunday, and Monday, for when you're just not ready for the workweek to begin. [@thehatchroanoke](#)



Mockingbird

➔ **CONEJO**
Richmond

Freshly milled heirloom masa is the fuel behind the fire that is Conejo, a hip Mexican small-plate spot from chef and *Made in Mexico* author Danny Mena. Conejo's seasonal ceviche is a must-order, as are the rare tuna tacos and horchata soft serve. Mezcal and tequila lovers: The drink menu here has you covered. [@eatconejo](#)

➔ **MOCKINGBIRD**
Charlottesville

Cozy, warm, and vibrant, Mockingbird is a tribute to the flavors of Melissa Close-Hart's Alabama upbringing. You'll want to dive into the bubbling crock of baked Wade's Mill cheesy grits with locally made Caromont Farm chevre, and devour the crispy fried chicken and waffles with strawberry-jalapeño maple syrup. Don't miss the basket of biscuits for the table. [@mockingbird_cville](#)

→ **SESSION**
Virginia Beach

In the Venn diagram of breakfast lovers and music aficionados, Session has found a happy place right at the center with their vibey digs and a menu chock-full of fun, fruit-and-vegetable-forward brunch fare. Try the massive breakfast burrito and top it off with the Warren G. smoothie, with banana, strawberries, and pineapple. [@session_vb](#)



Virginia's Darling

→ **VIRGINIA'S DARLING**
Alexandria

Joy emanates from the open kitchen at this colorful wine bar, whose menu reads as a list of the foods chef Nicole Jones wants to eat, like an exquisite beef tartare with Lay's potato chips or a silky beet-cured salmon with brown bread, designed to complement a wine list that highlights female winemakers. [@virginiasdaring](#)



Celladora

→ **CELLADORA**
Richmond

First and foremost a wine shop featuring some of the most interesting and esoteric bottles on the market today, Celladora also sports a menu of wine-adjacent small plates, like a bánh mi-inspired sticky rice and a smoked trout spread served with Grandma Utz chips, elevating the cozy spot beyond its retail shop status. [@celladorawines](#)

**RESTAURANTS
WORTH WATCHING**

LOST LETTER, RICHMOND

A sister concept to Longoven, this more casual spot is serving Northern Italian cuisine, including desserts from executive pastry chef Megan Fitzroy Phelan. [@lostletterva](#)

KIRBY CLUB, ALEXANDRIA

Founders Rose Previte and Mike Schuster, whose restaurant Maydan received a Michelin star, opened this Middle Eastern restaurant in January to tell the stories of Previte's Lebanese heritage through food. [@kirbyclub](#)



WEST VIRGINIA

BY BRITTANY FURBEE

→ VON BLAZE Morgantown

When chef Chris McDonald and April Passaro set out to open their first restaurant together, they had two goals in mind: to create a space that was inclusive and comfortable and to offer a menu that was affordable and high quality with as many scratch-made products as possible.

“Sandwiches seem like a great vessel for that vision,” explains Passaro. “The inspiration is to provide elevated high-quality twists on classic sandwiches and sides in an unpretentious and welcoming atmosphere with a small-town vibe.”

McDonald has found success by drawing inspiration from regions around the world to create a unique yet cohesive menu. Exemplifying this perfectly is their lobster dog, a cross between a lobster roll and West Virginia hot dog that features housemade seafood sausage stuffed with fresh lobster tail and shrimp and finished with Napa cabbage slaw, fingerling potato chips, and brown-butter-and-lemon mayo.

Aiming to create a familiar yet cost-effective appetizer that would be a crowd-pleaser and pair perfectly with their signature sandwiches, the owners developed “drummies,” frenched chicken drumsticks (aka chicken lollipops) that are fried crispy and tossed in a variety of four sauces.

“We smoke all our meats in house, make our own sausages and bologna, and cure our own bacon,” McDonald says. “We may just be a sandwich shop, but we take great pride in doing everything to the best of our ability with a lot of flavors while maintaining the feeling of value.”

The menu at Von Blaze is ever evolving. Most recently, McDonald decided to offer a new pop-up called Wakaba Ramen. The response to the first event was overwhelming, with dozens of patrons lining up at the door to get a taste of the newly crafted dishes and sides. Wakaba Ramen is now a monthly special, serving 90 guests with tickets that sell out in minutes. Clearly, Von Blaze has captivated Morgantown and solidified itself as a must-visit destination. *@vonblazesandwich*

CAN'T MISS AT VON BLAZE

VON BLAZE BURGER

This smashed angus patty is piled with braised short rib, Cooper's sharp white American cheese, crispy onions, horseradish aioli, and bordelaise sauce, all on a brioche bun.

THE DOM

A pickle-brined, breaded, and fried chicken breast sets the base for house buffalo sauce and a celery-and-blue-cheese salad on a seeded salt-and-pepper bun.

POT LIQUOR PORK

Thinly sliced smoked, peppered pork shoulder gets dipped into smoky pork jus and served with collard greens, aged provolone, and brown mustard on an Italian bun.

TEMPEH SLOPPY JOE

Appealing to the non-meat-eaters, too, this comfort food classic gets an update with tempeh and garbanzo beans—but, like the original, still requires a pile of napkins.

TEMPEH SLOPPY JOE

SERVES 4

Von Blaze uses a sprouted oat bun for this vegetarian riff, but a potato or brioche bun works just as well. They also finish the sandwich with house pickled jalapeños and crispy fried onions for an added touch.

1 (8-ounce) package tempeh
 1 (15-ounce) can garbanzo beans,
 drained and rinsed
 2 tablespoons olive oil, divided
 1 tablespoon chopped garlic
 1 teaspoon ground cumin
 1 teaspoon chili powder
 1 teaspoon smoked paprika
 1 cup tomato sauce
 1 cup ketchup
 ¼ cup brown sugar
 1 tablespoon molasses
 2 teaspoons dijon mustard
 Salt and black pepper to taste
 1 bell pepper, diced
 1 small sweet yellow onion, diced
 4 potato or brioche buns

1. In a food processor, blend tempeh and garbanzo beans, or chop by hand until it reaches the consistency of cooked ground beef. Set aside.
2. In a small saucepan, heat olive oil over medium-low and add garlic; stir until fragrant and slightly browned. Add cumin, chili powder, and paprika and stir until fragrant. Add tomato sauce, ketchup, brown sugar, molasses, and dijon, and season with salt and pepper. Bring to a simmer, then remove from heat.
3. In a sauté pan, combine remaining oil, bell pepper, and onion over medium heat and sauté until softened, 5 to 6 minutes. Add tempeh and garbanzo mixture and continue cooking until warmed through. Add sauce to pan and cook for 1 to 2 minutes until heated through.
4. Scoop heaping piles of tempeh mixture onto each bun and serve.



Tempeh sloppy joe



Onion soup

→ **FIFE STREET BREWING** Charleston

Planting roots in a city hungry not only for craft beer and delectable sandwiches but also for a place to come together with friends and family was a priority for this brewery. The inclusive and community-centric joint serves up a hefty dose of comfort with an array of gourmet grilled cheeses that pair perfectly with their handcrafted brews.

@fifestreetbrewing



Fife Street Brewing



Cocina Plantosaurus

→ **COCINA PLANTOSAURUS** Charles Town

The quirky, colorful decor inside this Latin-inspired restaurant, which is owned by husband-and-wife duo David Hassan and Lyam Soto, perfectly complements the establishment's playful name. Cocina Plantosaurus features vegan Puerto Rican comfort foods like empanadas, rellenos de papa, and a special "sooshi" (vegan sushi) menu on Tuesdays that sells out at lightning speed. *@cocina_plantosaurus*

→ **THE GROVE CAFE & BAKERY** Petersburg

A stand-out building that was once a doctor's office and healing place for patients 170 years ago is now home to Petersburg's newest cafe. Loaded with historic charm and delicious treats, the Grove Cafe & Bakery is the perfect place for friends and family to gather and enjoy a morning coffee, afternoon tea, or light meal. *@thegrovecafebakery*





➔ **ALMA BEA**
Shepherdstown

Nestled in the heart of the Appalachian Mountains, Alma Bea serves tried-and-true recipes that honor food traditions unique to the region and those who once explored it. Their “tapa-lachian” small plate menu transports guests on a journey with dishes made from locally sourced and seasonal ingredients like miner’s pepperoni rolls, crawdad hushpuppies, and fried rabbit leg. [@alma.bea.shepherdstown](https://www.alma.bea.shepherdstown)



Elle & Jack's

CLOCKWISE FROM TOP: COURTESY OF ELLE & JACK'S; RAFAEL BARKER; COURTESY OF ELLE & JACK'S. OPPOSITE: PANGTOGRAPHY



Elle & Jack's

➔ **ELLE & JACK'S**
Wheeling

Good food doesn't have to be complicated, but it does have to be fresh and seasoned to perfection—at least that's the motto at Elle & Jack's. Their big-city vibe, exceptional service, craft cocktails, and seasonal menu with a modern flair bring both charm and sophistication to downtown Wheeling. [@elleandjacks](#)

➔ **THE LOOPY LEAF**
Charleston

With items like Italian hoagies, BLTs, and carne asada tacos, it's hard to believe that the menu at the Loopy Leaf is 100-percent plant based. This quaint cafe draws in customers from all around the region looking to indulge in vegan comfort food or to satisfy a sweet tooth with one of their signature gluten-free desserts. [@theloopyleaf](#)



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BY CHRIS DUGAS

RAPPAHANNOCK OYSTER COMPANY

Topping, Virginia

Oyster harvesting began more than 2,000 years ago when the Romans gathered bivalve mollusks from the Adriatic Sea, and the practice eventually made its way to the United States with peak oyster production occurring between 1890 and 1990. On the heels of the Civil War's end, the struggling South realized the economic potential of harvesting oysters, creating a so-called "oyster gold rush" in the Chesapeake Bay.

In 1889, James Croxton, great-great-grandfather to the current owners of Rappahannock Oyster Company, took advantage of newly passed Virginia legislation allowing Virginians the right to lease areas of the Chesapeake Bay to grow oysters rather than gather them, in an attempt to preserve oyster populations and habitats. This was a natural transition for Croxton, who was a farmer already.

Despite this, exploitation and reliance on public reefs for sourcing continued to have a negative effect on oyster populations, and by 2001, the Chesapeake Bay's oyster supply had dwindled to barely 1 percent of its historic numbers. To preserve their family legacy, cousins Ryan

and Travis Croxton decided to take a risk and renew their soon-to-expire oyster leases.

Over the next three years, the Croxtons restructured their oyster growing and harvesting methods, and by 2004, they were ready to present them to the world. Gaining their first vote of confidence from Eric Ripert's team at the famous Le Bernardin and receiving *Food & Wine's* Tastemaker Award shortly after, the Croxtons' efforts thrust Chesapeake Bay oysters back into the spotlight.

Today, Rappahannock Oyster Company operates with a focus on their community and responsible growth and development of oyster ecosystems. These efforts can be seen in the evolution of their processes as well as the unique menus and locality of ingredients at each of their restaurants across the United States. They also take pride in helping smaller oyster growers get their product out into the world through Rappahannock's established markets.

Rappahannock Oyster Company currently has a tasting room at their farm in Topping, Virginia, an oyster bar in Washington, DC, and full-scale restaurants in Richmond, Virginia; Charleston, South Carolina; and Los Angeles. They also provide anywhere from 10,000 to 15,000 oysters per week to their distributing partner to be used in some of the top restaurants across the country.

staff meal

IN THE BUSTLING WORLD OF CHEFS, hosts, servers, and dishwashers, family meal is the sacred ritual where hospitality professionals can eat together before the service rush. Often, these meals are meticulously compiled of extra products that need to get used up, transformed into dishes that are comforting and nourishing, and can get staffers through a busy Friday night. Some industry professionals sit down together just like a family, and others eat when they can, after or in between prepping. In the midst of a changing restaurant culture, family meal remains a moment to center.

By *Brendan Montesinos*

1010 BRIDGE

Charleston, West Virginia

James Beard-nominated chef Paul Smith says, “Every single day, we eat as a family, which is important for our culture here at the 1010.” From breakfast for dinner to beef bourguignon to an Italian sandwich inspired by FX’s hit TV series *The Bear*, there’s no shortage of variation for the staff at 1010 Bridge. As the front of the house sits down every afternoon to hear the specials, what’s going well, and what menu items might be 86-ed, the entire staff shares a meal. As Smith says, “Happy cooks make happy food.” @1010bridge

PORCINI

Louisville, Kentucky

At Porcini, family meal is a time to get creative. Cooks from the kitchen staff rotate weekly to take charge of the meal, so everyone gets a chance to impress with their skill and unique style. From chicken and waffles, tacos, and sandwiches to opportunities to try bobotie and adobo, family meal is integral as a way to bring everyone together and end the night on a positive note. Some popular family meals have even made it onto the restaurant’s menu, highlighting the craft and excellence the team puts forth. @porcinilou



Porcini



Lula Drake Wine Parlour

LULA DRAKE WINE PARLOUR

Columbia, South Carolina

After stumbling into a restaurant in Italy mid-staff meal, chef Rachael Harrison felt inspired by the importance of sharing a meal before a busy service, no matter what it might be. Harrison’s schedule carves the trajectory of family meals at Lula Drake Wine Parlour, recently nominated for a James Beard Award for Outstanding Hospitality. When she has time to make dishes from scratch, Korean-inspired fare, like kimchi grilled cheese, is at the forefront. When time is tight, the staff gets ecstatic for dinosaur-shaped chicken nuggets and fries, proving that everyone has an inner kid. @luladrake

FROM LEFT: COURTESY OF PORCINI; COURTESY OF LULA DRAKE WINE PARLOUR



On location at Montage Palmetto Bluff

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