

San Antonio's
Pearl

Kentucky
Caviar

The Perfect
Tailgate

Rice
Revival

THE LOCAL
PALATE

FOOD CULTURE OF THE SOUTH

**Fall
in the
South**

**GEORGIA'S
White Oak Pastures**

**APPALACHIAN
apple butter**

**STONE CRABS
in Miami**

BUTTERNUT
SQUASH GALETTE
FROM NASHVILLE'S
DOZEN BAKERY





RADAR

Openings around the South ↓

BILLY D'S FRIED CHICKEN

Asheboro, North Carolina

Asheville chef William Dissen has a new outpost dedicated to one of his best-loved dishes. Now a part of the North Carolina Zoo's Akiba Market, Billy D's Fried Chicken is frying up Joyce Farms chicken for sandwiches topped with fresh pickles and house-made slaw on a celery-seed potato bun.

CHUBBY FISH

Charleston, South Carolina

Tucked away in a low-trafficked corner of downtown Charleston, Chubby Fish offers a refreshing take on Lowcountry seafood. The concept is simple: a restaurant based solely on local, sustainable catches and produce. The ever-changing menu is populated with a steady rotation of Carolina rainbow trout, King mackerel, and Sea Cloud oysters plucked from the Edisto River.

ELLINGTON'S MID WAY BAR & GRILL

Nashville, Tennessee

Styled to resemble a midcentury private club, the Fairlane Hotel's fourth-floor restaurant is serving classic cocktails and dry-aged steaks in Nashville's Arts District. Ellington's evokes the floor's former purpose, housing executive offices, with retro fixtures and a private elevator entrance.

ALEX&NDER

Louisville, Kentucky

Spirits makers Copper & Kings have added cocktails to the mix with a new bar on the third floor of its Louisville distillery. Showcasing the company's gin, brandy, and absinthe, their drinks include a blueberry and pineapple daiquiri, and a Kentucky Derby-inspired gin and vanilla concoction named for the 1994 race winner, Go For Gin.

CLOCKWISE FROM TOP:
BILLY D'S FRIED CHICKEN; ELLINGTON'S
MID WAY BAR & GRILL; ALEX&NDER



PHOTOS CLOCKWISE FROM TOP: STEFFANIE STRICKLAND PHOTOGRAPHY; COURTESY OF FAIRLANE HOTEL; COURTESY OF COPPER & KINGS