



CLOCKWISE FROM TOP:  
CAVIAR AND BANANAS;  
TONGUE-CUT SPARROW;  
PANCITO & LEFTY

# RADAR

*Openings around the South* ↓

## CAVIAR AND BANANAS

The casual-gourmet cafe has opened its fifth location, this time in Nashville's Midtown neighborhood. The new shop will offer C&B's signature made-to-order and freshly prepared foods, like their duck confit sandwich, and a boutique of local specialty food products.

## TONGUE-CUT SPARROW

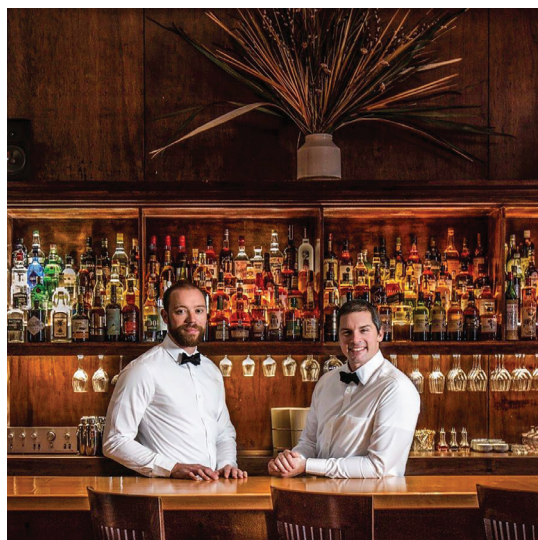
Find your way to Houston's Tongue-Cut Sparrow—through the Pastry War bar and up an unassuming staircase—for a unique craft cocktail experience. For co-creators Bobby Heugel and Peter Jahnke, the key to their cozy lounge is in the details. The twenty-five-seat space, named for a Japanese fable, boasts a carefully curated cocktail menu that includes a fresh approach to the julep using pear brandy and a Pimm's spritz with lemon and Champagne.

## PANCITO & LEFTY

This urban cantina, with a focus on authentic Mexican cuisine and innovative mezcal cocktails, will find its home on your Instagram feed. Former Indaco chef Robert Berry partnered with Jimmy Poole of the Alley to bring the best of their research in Mexico to their newest Charleston venture. The vibrant interior, best complemented by a colorful fruit-infused margarita, is picture-perfect for summer dining.

## THE BIRD

While a chicken restaurant is nothing new for DC, the Bird stands apart from the flock with its wide variety of poultry and beak-to-tail-feathers mentality. During happy hour, nibble on bird-centric bites like guinea fowl wings, or skip to the main course for options like quail stuffed with andouille sausage and shrimp, served over grits.



PHOTOS CLOCKWISE FROM TOP: COURTESY OF CAVIAR AND BANANAS; COURTESY OF TONGUE-CUT SPARROW; ANDREW CEBULKA