



CLOCKWISE FROM TOP:  
MUCHACHO; SOUTHERN NATIONAL;  
NICO

# RADAR

*Openings around the South* ↓

## MUCHACHO

### Atlanta, Georgia

An eclectic menu of breakfast tacos and poke bowls combine with a 1970s-era aesthetic at Michael Lennox's new Atlanta eatery. The founder of Ladybird Grove and Mess Hall crafted his new counter service concept as a nod to Venice Beach, with a curated menu and a patio overlooking the city's popular BeltLine trail.

## SOUTHERN NATIONAL

### Mobile, Alabama

Headed by Duane Nutter, who spent eight years at Atlanta airport favorite One Flew South, Southern National features options influenced by its Gulf location and Nutter's coastal upbringing. The space, inspired by historic Charleston and New Orleans' Garden District, features Alabama pine and exposed brick adorned with locally sourced antiques.

## NICO

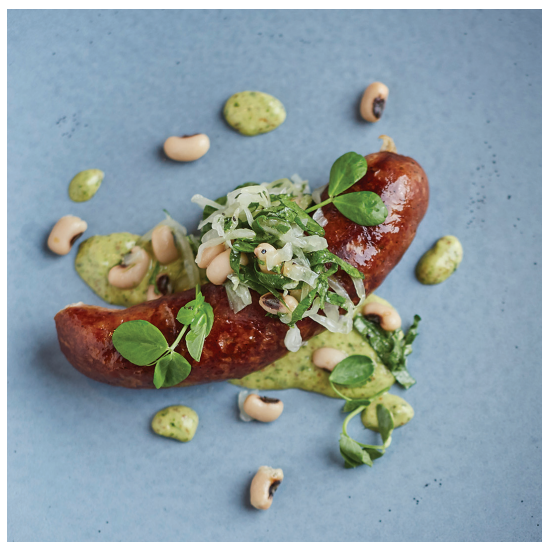
### Mount Pleasant, South Carolina

With a propensity for wood-fired seafood, chef Nico Romo's eponymous new spot combines French flair with the spoils of Lowcountry waterways. Explore the extensive raw bar selection—grab a partner and go for Le Petit Plateaux, filled with oysters, clams, and seafood escabeche—or head for the grands plats like fire roasted fish with beurre rouge.

## DOWNSTAIRS AT THE ESQUIRE TAVERN

### San Antonio, Texas

Beverage director Houston Eaves champions adventurous and homegrown ingredients, and crafts cocktails that share a common element: corn. (Think purple corn gin and elote mezcal.) Why? Many historians believe the crop was domesticated in modern-day San Antonio. Try the Seeds of Life with pozole rojo, corn vodka, and burnt tortilla salt.



PHOTOS CLOCKWISE FROM TOP: ANDREW THOMAS LEE; MATTHEW COUGHLIN; CHADWICK JOHNSON