



# RADAR

*Openings around the South* ▼

## GEIST

### Nashville, Tennessee

Against the backdrop of Nashville's German-town, Geist serves up vegetable-heavy dishes—acorn squash with sour cherries, heirloom carrots and farmers cheese—and classic cocktails in a renovated 1900s blacksmith shop. The restaurant is named for the space's former resident, John Geist Horseshoeing, whose sign still adorns the building.

## LORO

### Austin, Texas

Pitmaster Aaron Franklin, known for his eponymous Austin, Texas, barbecue restaurant, has joined forces with chef Tyson Cole, owner of a handful of restaurants across the state, on a counter-service eatery that fuses Asian cuisine with Franklin's smokehouse staples. Sure, there will be brisket (this is Texas after all), but here, it's marinated with fish sauce and finished with chili oil.

## MILLERS ALL DAY

### Charleston, South Carolina

Brunch is a way of life in the South, and Charlestonians now have a new downtown spot to indulge. Created by Greg Johnsmann, acclaimed local grain producer at Geechie Boy Mill, the breakfast-all-day spot serves up diner classics like patty melts, plus house-made pastries and, of course, plenty of grits.

## BYWATER AMERICAN BISTRO

### New Orleans, Louisiana

Lauded New Orleans chef Nina Compton—known for her first restaurant, Compère Lapin, and her appearance on Bravo's *Top Chef*—is serving grain-forward fare at her newest restaurant. The dishes, like crab fat rice and dirty farro with hollandaise, are inspired by the building's former purpose: a rice mill in NOLA's historic Bywater neighborhood.

CLOCKWISE FROM TOP:  
LORO; BYWATER AMERICAN  
BISTRO; MILLERS ALL DAY



PHOTOS CLOCKWISE FROM TOP: LOGAN CRABLE; DENNY CULBERT; LESLIE RYANN MCKELLAR