



CLOCKWISE FROM TOP:
HAYMAKER; CLEMENTINE;
TU

RADAR

Openings around the South ↓

HAYMAKER

Charlotte, North Carolina

Asheville, North Carolina, restaurant alum William Dissen brings his flair for fresh local food to the Queen City, with plans for an urban garden to eventually provide Haymaker's produce. The menu is influenced by the state's foodways, with plates like pork belly with field pea succotash.

GRAY CANARY

Memphis, Tennessee

Longtime restaurant partners and chefs Michael Hudman and Andy Ticer have teamed up once again to create food as familiar as Southern backyard barbecue and far-reaching as Argentinian asado. Oysters and sashimi-style fish pave the way for large-format meat dishes and sharable veggies like sweet potato with chorizo.

TU

Charleston, South Carolina

With the Asian-fusion favorite turning five this year, the team behind Xiao Bao Biscuit has launched their second Charleston concept, Tu, which draws on a variety of cultures and traditions to inspire an eclectic small menu. They serve up everything from the familiar (think chicken fried steak) to eccentric, like crudo with frozen, shaved Manchego.

CLEMENTINE

San Antonio, Texas

Chef John Russ and his pastry chef wife, Elise, launched their brick and mortar location after a series of successful pop-ups throughout San Antonio, Texas. Russ crafted his menu to innovate Southern favorites like hushpuppies with labneh and sumac. Feeling adventurous? Opt for the Feed Me option, where the culinary duo creates a custom menu for diners.



PHOTOS CLOCKWISE FROM TOP: JOHNNY AUTRY; JESSICA ATTIE; COURTESY OF TU