

Slow-Cooker Suppers for Spring

MARCH 2021

THE GRAPEVINE

WHAT SOUTHERNERS ARE BUZZING ABOUT

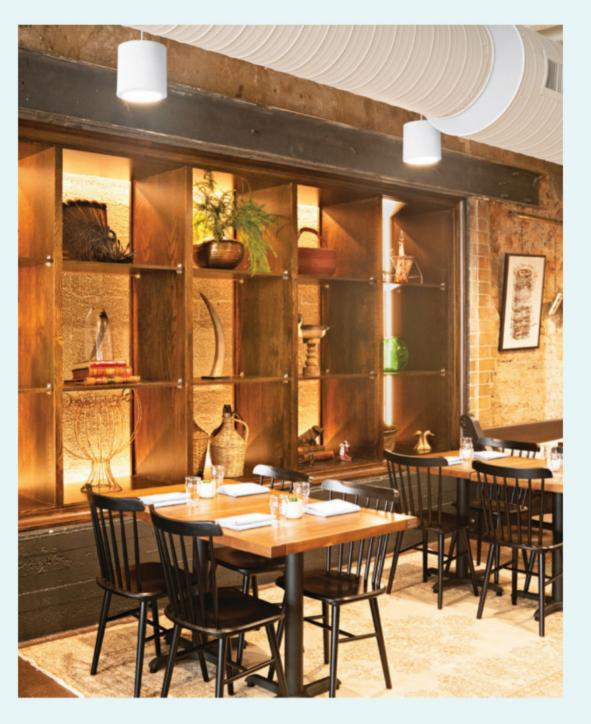


Three New Restaurants To Try in 2021

GREENERY CO. Nashville, Tennessee Started by two sisters, this December 2020 addition to Hillsboro Village features fresh, health-focused options. Think hearty grain bowls and build-your-own salads (pictured above) with creative toppings like chili cauliflower and carrot falafel. greeneryco.com

SUMMER HOUSE ON MUSIC LANE Austin, Texas

The full-service restaurant at Bunkhouse's impossibly hip Hotel Magdalena conjures up lake houseweekend vibes, where smash burgers, striped bass, and homemade ice cream all feel just right on the menu. *summerhouse onmusiclane.com*



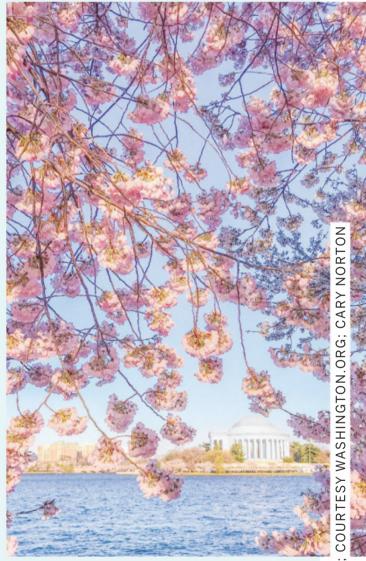
SPOTLIGHT

Cooking from Memory

Chef Rob McDaniel's grandmother often made dinner on an indoor grill. Helen, his Birmingham restaurant, celebrates that

Capital Blooms

Catch Washington, D.C.'s Tidal Basin at its most brilliant during the annual National Cherry Blossom Festival, which runs from March 20 through April 11. Click on "Bloom Watch" on the site below for updates from National Park Service horticulturists. *national cherryblossomfestival.org*



LENOIR Charleston,

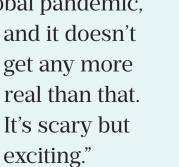
South Carolina Chef Vivian Howard's latest is a tribute to the Southern farmer, taking its culinary cues from the region's rich agricultural history. Named for her North Carolina home county, Lenoir is slated to open this spring next to Handy & Hot, the cafe she debuted last year. *dineatlenoir.com* On the Inspiration for Helen, which Opened Last August "The grill was in the living room, built into the back wall next to the fireplace. Nanny would be cooking steaks, and it would smell amazing. It's a memory I've taken with me my whole life. I thought, [Open-grill cooking] is something that's missing in Birmingham. I think we can do

something cool that nobody else is doing.' "



On the Dining Experience "My wife, Emily (who's our restaurant hospitality director), summed it up best when she told our servers, 'Your section is your own dinner party, and we expect you to treat it that way.' "

On Starting It in 2020 "We opened a business during a global pandemic,



COOKBOOK ON 'CUE

Score the secrets to the whole-hog barbecue that earned South Carolina chef Rodney Scott a 2018 James Beard Award. His first cookbook, *Rodney Scott's World of BBQ: Recipes & Perspectives from the Legendary Pitmaster,* hits shelves on March 16. It's cowritten by New Orleans native Lolis Eric Elie. \$30; *bookshop.org*

24 MARCH / 2021