

THE LOCAL palate

FOOD CULTURE OF THE SOUTH

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111
& DRINK NOW

*The New
RESTAURANTS
Issue*

Plus
31 Openings
We Can't Wait
For Next

*Este,
Austin*





Mr. Crisp

→ MR. CRISP Greenville

The James Beard semifinalist team at the Anchorage has done it again, this time with a Pacific Island-influenced menu full of surprises like kampachi crudo with preserved lemon and sunchoke, chicken schnitzel, and Carolina albacore tuna crostada with Asian pear. Down-to-earth dishes such as steak frites and hand-battered fish and chips, plus a cocktail and wine selection that includes the familiar and the adventurous, ensure an option for every mood.

@therealmrcrisp

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→ KAINAN Conway

Steve and Grace Harrington opened Kainan in spring 2022 to fill a culinary gap in an area with a Filipino population of around 100,000. Their menu provides a delicious education to anyone unfamiliar with Filipino dishes like adobo chicken and lechon kawali—and their breakfast, in particular, caught our eye (and the rest of our senses) with its notable similarities to Southern breakfast plate standards but with variations like rice and longganisa, a Filipino-style sausage. 843-915-0126

→ PHILOSOPHIA Mount Pleasant

This passion project of former French Laundry and Bar Américain chef Justin Hunt and level-three advanced sommelier Dimitri Hatgidimitriou makes room on the menu for Greek pimento cheese, Aegean salad (calamari, shrimp, octopus, and fish marinated in lemon, EVOO, herbs, onions, and peppers, with fried pita), and ouzo-braised local fish. Greek wines headline a simple but sophisticated beverage menu that includes cocktails with a Hellenic flair. @philosophia_mp

SOUTH CAROLINA

BY EMILY HAVENER

Assistant manager Jake Marsnik,
head chef Iryna Tarasenko, and
general manager Andrew Martin

→ KEIPI Greenville

When Keipi opened in May 2022, they were told by the American Friends of Georgia cultural embassy that they were only the 12th Georgian restaurant in the US. (That's the Republic of Georgia, for the record.) "We're fascinated by the culture and the cuisine," says general manager Andrew Martin. "We are not Georgians and we try to be clear about that, but our project is in honor of, and in tribute to, a country that is profoundly meaningful to all of us."

The nonprofit restaurant supports the First Things Foundation, founded by John Heers, who lived in Georgia as a Peace Corps volunteer in the 1990s and fell in love with the country and its customs, among them the keipi tradition of sharing toasts during a meal.

Staff and volunteers at Keipi act as tamadas, or toastmasters, for interested diners. Martin says, "It's a personal experience for each table. In Georgian culture you toast to everything—life, death, romance, loss, it all comes together. Sometimes we toast the whole restaurant—it wouldn't be unusual at all, in Georgia, for tables to connect with one another and toast with each other. We try to grease the skids and get that going." In addition, every Friday night, there is a community keipi, translated as a party or feast, where up to 18 people can reserve a seat at the table.

Head chef Iryna Tarasenko directs a menu comprised of dishes that residents and visitors from Eastern Europe would expect to see: khatchapuri, a cheese bread that echoes Italian flavors; khinkali, a dumpling reminiscent of bao; and pali, a pureed spinach salad with Slavic influences. And the restaurant carries only Georgian wine, about half of which is prepared in the traditional fashion of fermenting in qvevris or barrels—a practice that dates back 8,000 years.

"The table in Georgian metaphor is the place where heaven and earth meet," Martin says. "So we try to have the beautiful things of the earth and the transcendent things of human love and relationship meet at the table. And something special is happening." @keipirestaurant