

SPECIAL ISSUE

THE LOCAL
palate
FOOD CULTURE OF THE SOUTH

300+
MUST-VISIT
RESTAURANTS
& BARS

THE ULTIMATE DINING GUIDE

TO THE SOUTH

**THE NEW
New Orleans**

Meet the Women Daring
to Redefine the City's
Culinary Scene

DISPLAY UNTIL JUNE 16, 2025

\$9.99

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Bintu Atelier

Best Street Market
SODA CITY MARKET
Columbia

On Saturday mornings, Columbia hosts the Soda City Market on Main Street, a producer-only market featuring handcrafted goods, food trucks, and live performances. The event, popular among visitors and locals, features around 200 vendors a week—don't miss the giant pans of paella from Paella'South. sodacitysc.com

Best Pasta and a Show
JIANNA
Greenville

Add Jianna to your list, where the wine will inspire your inner Italian and the pasta is heavenly—think tagliatelle with fresh lobster and black truffles. And for Saturday and Sunday brunch, you may be lucky enough to spot the chef making fresh pasta. jiannagreenville.com



Jianna

Best Seafood & Sustainability Combo
HOOK & BARREL
Myrtle Beach

Hook & Barrel was the first restaurant in South Carolina built with an induction kitchen rather than gas; interiors were constructed with pine from trees felled from the restaurant's lot. Founder and chef Heidi Vukov prioritizes local sourcing, not only on the menu in dishes like cioppino and crab-stuffed flounder but also in the art that adorns the walls and makes up creative serving pieces. hookandbarrelrestaurant.com

Best Global Influence
BINTU ATELIER
Charleston

Bintu reminds us how much Lowcountry cuisine owes its origins to West African traditions. Chef Bintou N'Daw takes us back to the roots of Gullah Geechee dishes with Senegalese fare such as thiéboudieun, saka gumbo, and ndambé, a stew of black-eyed peas and sweet potato. bintuatelier.com