

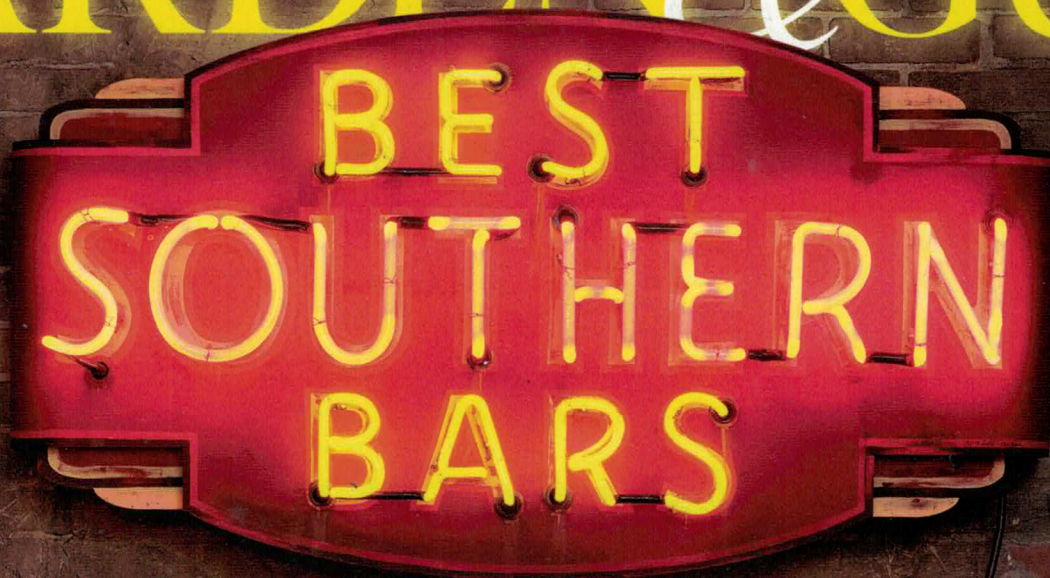
JULIA REED'S DELTA  
DREAM HOME

A HIDDEN CARIBBEAN  
PARADISE BECKONS

AN ALABAMA CHE  
TURKEY CAM

# GARDEN & GUN

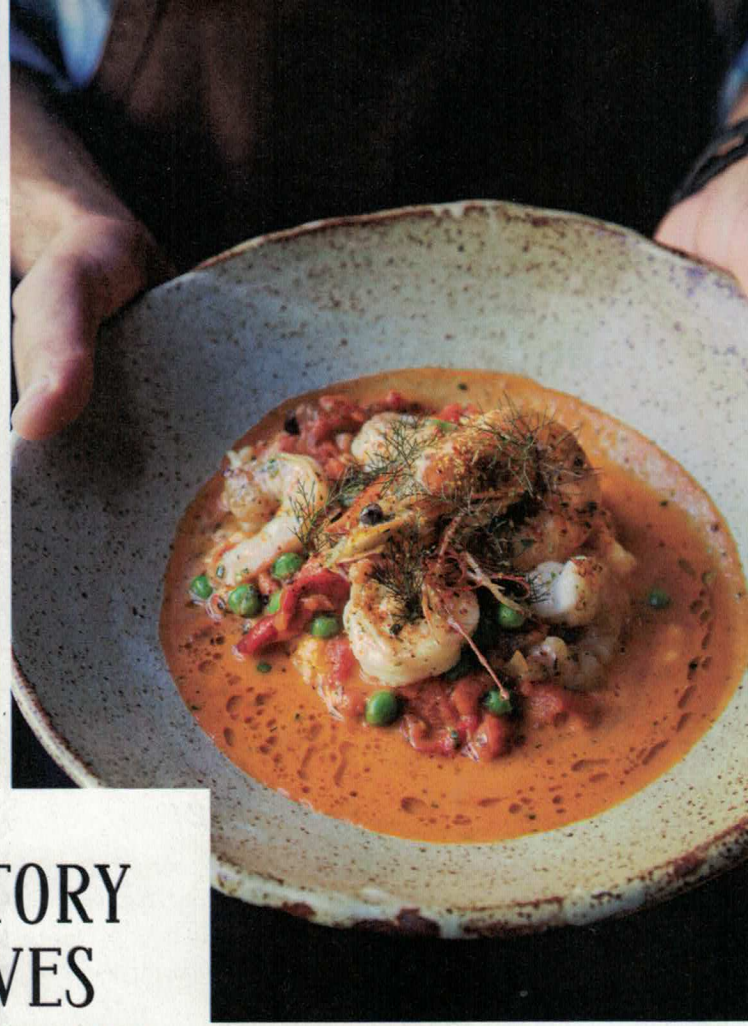
SOUL of the SOUTH  
FEBRUARY /  
MARCH 2019



*Cheers!*

THE ULTIMATE GUIDE TO DRINKING  
ACROSS THE SOUTH

*p. 93*



# HISTORY LOVES COMPANY

CHARLESTON, SC



# YOUR NEXT FAVORITE BAR

## Five more fledgling spots to belly up to this year

Add to life's certainties: Another bar will be opening tomorrow, or next week. Keep your eye on these new places, from some of the South's top drinks maestros, which were just on the cusp of throwing open the doors at press time.

### The Crunkleton Charlotte, NC

▶ Gary Crunkleton did nigh the impossible when he opened his namesake bar in Chapel Hill in 2006: He proved that refined drinking could survive and thrive in a college town, earning a national reputation along the way. Now Crunkleton is bringing that same courtliness and flair to Charlotte, this time with bites to complement the drinks.

### Jewel of the South New Orleans, LA

▶ The newest project from celebrated Big Easy bartenders Nick Detrich (Cane & Table) and Chris Hannah (Arnaud's French 75 Bar) will be a paean to traditional New Orleans drinking. (It's named after a once-famous bar where the brandy crusta was invented.) Expect exemplary service with a heaping side of nineteenth-century New Orleans showiness.

### Kingfisher Durham, NC

▶ A former bar manager at Durham's 21c Museum Hotel, Sean Umstead is teaming up with his wife, Michelle Vanderwalker, to open a new downtown bar focused on cocktails incorporating produce from the state's farms. That means lots of pickling and preserving and a strawberry daiquiri you'll actually want to drink.

### Miss Carousel Houston, TX

▶ One of a trio of new spots from the group behind the Houston heavyweights Coltivare and Eight Row Flint, this 200-seat lounge's expansive cocktail menu, overseen by beverage director and co-owner Morgan Weber, is broken into engaging categories, including one labeled "Extremely Interesting Non-Conformists."

### Tiki TNT Washington, D.C.

▶ Since opening PX in Alexandria, Virginia, a dozen years ago, Todd Thrasher has been quietly upping the food-and-drink game around Washington. His new bar will be folded into his next venture: a rum distillery, which will of course provide the fuel for many of his concoctions. —W.C.

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## THE SOUTH'S BEST NEW BARS

and a syrup of cinnamon, nutmeg, clove, and anise. This is ostensibly a membership club (join online for ten dollars, or become a member at the door), so "wear something that you wouldn't mind wearing on a first date," the bar advises.

### The Elysian Bar

NEW ORLEANS, LA

Est.: October 2018

The backbar rises like a fevered swamp dream—stylized trunks of cypress trees as envisioned by a mildly unhinged art deco artist. Situated in the 1875 rectory of a former church complex a few minutes' walk from the Marigny neighborhood's bustling Frenchmen Street (the complex is now a lovely new boutique hotel), the bar lures hotel guests and neighborhood residents alike each evening with light fare and drinks overseen by the talented team from Bacchanal Wine and chef Alex Harrell. Order an exquisite Sazerac or select from a list of refreshing aperitif cocktails, then find a seat where mood dictates: the garden room, the elegant parlor, or that otherworldly bar.

### The Expat

ATHENS, GA

Est.: May 2018

Expectations were high when Jerry Slater—the experienced barman behind Atlanta's late and much-beloved H. Harper Station—decamped for Athens to open his next venture. Slater and his wife, Krista, a sommelier, have elevated the college town's drinking options in a spot

that bridges the gap between bar and restaurant. They offer seating upstairs and down in a renovated two-story bungalow, serving a range of classic cocktails both untouched and revamped. The name is a nod to their love of the Paris of the 1930s, and the downstairs has the charm of a French bistro, bolstered by a hefty dose of Georgia ingredients, from local cheeses to a White Oak Pastures duck breast with charred eggplant and peaches.

### The Fox Bar & Cocktail Club

NASHVILLE, TN

Est.: September 2017

A compact, cozy spot created by music industry pros Bryan Rushton and Andrew Cook, the Fox feels like a hidden room at the Church of Good Times—all tin ceilings, worn antiques, and globe lamps. The cocktails, created by local bar veteran Will Benedetto, are as deft as the club's design, offering a sideways tour of the great tipples and their progeny without ever taking them too seriously. Among the drinks: the Irish Exit, made with coconut-infused Jamaican rum and macadamia nut liqueur, spritzed with orange flower water. It's a trip to the tropics without leaving home.

### Golden Eagle

ATLANTA, GA

Est.: October 2017

Golden Eagle is the bar secretly constructed by the eccentric uncle you never knew you had. Inside a former train station on Atlanta's BeltLine Eastside Trail, it