## taste south

## new + noteworthy

Make the most of your summer with these openings around the South\*



**SAM JONES BBQ** | Locations in North Carolina

Carolina pitmaster Sam Jones debuted a second location of his namesake barbecue spot early this year in Raleigh. The menu boasts a wide selection of meats all prepared using methods deeply rooted in Sam's experience as a third-generation pitmaster, ensuring the integrity of his region's famous barbecue is preserved. The newest opening shares many features with its sister location, like a detached pit house and plates filled with the mouthwatering 'cue. <code>samjonesbbq.com</code>





JJIM | Austin, Texas

Wondering what you'll find on the menu at this central Austin restaurant? The name offers a clue. Named for the Korean technique of braising meat, Jjim is a Korean barbecue restaurant shining a light on the method with featured dishes like the Beef Short Rib Jjim (shallot- and mushroom-topped braised short ribs) and the Spicy Pork Rib Jjim (pork baby back ribs with shishito peppers and spicy soy sauce). Stop in, grab a table, and enjoy a whole new side to Texas barbecue. *jjimbbq.com* 

## RADICAL JOY BAKERY

New Orleans, Louisiana

When Vivi made her way from the West Coast to the Crescent City, she was looking for a change. She traded in her desk job for an opportunity to work with her hands, bringing sweets and treats to others while also paying homage to her Asian American heritage. With Vietnamese brunches, mochi brownies, browned butter matcha cookies, and much more, her pastry case is filled with goodies to spread a little joy. radicaljoybakery.com

## **ORIGIN COFFEE LAB & KITCHEN**

Arlington, Virginia

This all-day café is nestled a stone's throw from the Pentagon, just across the Potomac River, in the nation's bustling capital city. The team's fascination with fragrant pours means you can enjoy roasts with origins (pun intended) in up to 10 different regions, like Ethiopia, Colombia, and Guatemala, all in one place. Their kitchen also churns out a variety of daily options from pancakes and eggs Benedict to pulled pork sliders and tempura-battered prawns. *origincoffeeco.com* 



Ashley Boyd @thepinkowlkitchen pinkowlkitchen.com

Born in South Mississippi and living now in Memphis. Tennessee, Ashley has always been the cook of her family. Whether she's cooking a simple recipe for her husband and herself or preparing a feast for their large extended family, it's something she enjoys putting time into. So, when she was looking for a creative outlet after clocking out from her nine-to-five, the idea for her Pink Owl Kitchen blog was born. She's still balancing a full-time job and the never-ending work of developing recipes and promoting her latest e-cookbook, Secret Ingredient: Love. Be sure to follow her journey because there's a whole lot more to come from her. **I** 

<sup>\*</sup>Openings and events reported as of the time this issue went to press.