

mississippi

BY CAROLINE EUBANKS



EUDORA'S MISSISSIPPI BRASSERIE

Jackson

Named in honor of Jackson native and author Eudora Welty, Eudora's Mississippi Brasserie opened in October 2023 offering a modern interpretation of a classic French-style restaurant. But more than that, it's a love letter to the bounty of Mississippi, featuring as many local ingredients as possible.

Chef-partner Tab Fuqua has a long culinary legacy, previously manning kitchens all over the region, includ-

ing New Orleans, southern Louisiana, and Natchez, Mississippi. He brings influences from his travels, which are infused into the menu.

"We try to put a Mississippi ingredient into every dish and every cocktail, and we're getting closer toward some of them being 100-percent Mississippi sourced, or at least barely across the Louisiana border or the Tennessee border," says Tyler Alford, operating partner of Eudora's.

This includes Jackson's Cathead Distillery and Mississippi craft beers behind the bar as well as rice from Two Brooks Farm in the Mississippi Delta, grits from Oxford's The Original Grit Girl, and fresh oysters from Magnolia Key near Biloxi. The menu brings together Southern and French influences, including duck confit and French onion soup, served on colorful dishes from North Carolina's East Fork Pottery.

The space also highlights the state. "We really wanted to make sure that we were playing toward the romantic classicism of Jackson and just all the wonderful history and lore that exists here as well as in Mississippi," Alford says. The dining room features artificial flowers covering the ceiling and artwork from Mississippi artist Walter Anderson.

"We really wanted a space that we wanted to be in more than anything else, [one that] was welcoming not

only to our guests but that we'd be able to spend 100 hours a week in—and not get too crazy," Alford notes. "This is a small family-run, family-owned restaurant. We're drawing from something that we love and it's been a part of our lives." @eudorasms

CAN'T MISS AT EUDORA'S

SMOKED DUCK GUMBO

This hearty dish features house-smoked duck with a dark roux and Two Brooks Farm rice.

BOUDIN-STUFFED QUAIL

South Carolina-sourced quail is stuffed with Louisiana boudin and served over gouda grits with a blueberry glaze.

SMOKED WINGS

The crispy, dry-rubbed wings are served with hot honey (made from local honey and hot sauce) and goat cheese ranch for added tang.

MOORE MEDIA GROUP



HEIRLOOM TOMATO AND GULF LUMP CRAB "WATERLOO"

From Tab Fuqua, Eudora's, Jackson, Mississippi

SERVES 4

- ¼ cup gin
- 1 cup mayonnaise
- 1 teaspoon minced garlic
- 1½ tablespoons diced red bell pepper
- 1½ tablespoons diced green bell pepper
- ½ teaspoon Worcestershire sauce
- 1 teaspoon fresh lemon juice
- ¼ teaspoon white pepper
- ¼ teaspoon black pepper
- ¼ teaspoon garlic powder
- 8 ounces pasteurized jumbo lump crab meat
- 1 teaspoon chopped thyme leaves
- 3 large heirloom tomatoes (such as Black Krim, Cherokee Purple, or Pink Lady)
- Balsamic syrup
- Olive oil
- Fresh basil leaves for garnish

1. Pour gin into a small saucepan and place over high heat over an open flame. Very carefully tip pan slightly to ignite gin. It will flame up high. Once flames die down, pour gin into a heat-proof container and let cool. Transfer to refrigerator.

2. In a medium bowl, combine mayonnaise, garlic, bell peppers, Worcestershire, lemon juice, white and black pepper, and garlic powder. Add crab meat, cooled gin, and thyme and gently fold together, taking care not to break up crab. Refrigerate. Meanwhile, slice each tomato into 3 to 5 thick slices, depending on the size.

3. To serve, place a slice of tomato on each plate, then top with a dollop of crab salad. Add another tomato slice on an angle, then add more crab, then another tomato, creating a stack across the plate. Repeat with remaining servings. Drizzle salads with balsamic syrup and olive oil and garnish with basil leaves. Serve chilled.

**NEW AND
NOTEWORTHY**

PULITO OSTERIA
Jackson

Chef Chaz Lindsay returned to his native Belhaven after stints in New York City and Italy, where he learned how to craft the authentic pizza and pasta now served at his restaurant. The eatery also offers steaks, fun cocktails, and desserts like the Nilla Wafer tiramisu—a perfect mix of Southern and Italian. @pulito_osteria

FRANKIE’S ON MAIN
Natchez

This lovely candlelit restaurant features murals of Natchez within its dining room. The menu includes a mix of influences from around the globe, with shared plates of frog legs, bao buns, and “Southern-style poutine.” The best times to go are during the weekly live music nights and weekend brunch. @frankiesonmain422

KAITEKI NOODLE BAR
Long Beach

Helmed by chef Lauren Joffrion, who has worked in top-rated restaurants across the coast, Kaiteki gets its name from the Japanese word for “comfort.” The word is appropriate when it comes to the homey dishes served in the art-filled space, including heaping bowls of fresh ramen and small plates like soft shell crab buns. @kaitekinoodlebar

LOBLOLLY BAKERY
Hattiesburg

The latest addition to the Midtown Hattiesburg dining scene is a bakery from restaurateur Robert St. John, James Beard Award-winning cookbook author Martha Foose, and her husband and fellow baker, Donald Bender. The trio crafts artisan pastries served with specialty coffee, sandwiches, and even dinner entrees to cook at home. @loblollybakery



Pulito Osteria

ANDREW WELCH, OPPOSITE: LAUREN JOFFRION



Kaiteki Noodle Bar

TRIED AND TRUE

SNACKBAR OXFORD

Snackbar opened within the John Currence restaurant family in 2009, helmed by James Beard Award-winning chef Vishwesh Bhatt. It mixes Southern dishes with Indian spices, like the masala-rubbed trout and fried chicken with mango chutney mayonnaise. Playful cocktails pair perfectly with the cuisine. *@snackbaroxford*

WEIDMANN'S MERIDIAN

Opened in 1870 by a Swiss immigrant, this classic restaurant features essential Southern dishes like fried green tomatoes topped in the signature spicy cream sauce, crab cakes, and piled-high pies. The full menu is also available at The Balcony Bar. *@weidmanns1870*

GIARDINA'S GREENWOOD

Dine in private behind curtained booths that harken to another time at this restaurant set inside The Alluvian Hotel and operated by the team behind Viking kitchen ranges. The menu mixes Delta Southern and Italian, including pasta and shrimp and grits. *@giardinasrestaurant*

BULLY'S RESTAURANT JACKSON

This soul food restaurant is a James Beard American Classic for a reason—the meat-and-three has been a favorite of politicians and locals for generations. Fried catfish, mac and cheese, and collards are served on red cafeteria trays. *@bullyssoulfood*



COURTESY OF SNACKBAR

Snackbar



Snackbar