

METRO SPIRIT

Southern flair from local grill

by : Stacey Hudson

AUGUSTA, GA. - Southern Flair will flavor the summer menu at the **Verandah Grill** at the Partridge Inn. Chef Bradley Czajka introduces fried green tomatoes with spinach, pecans and goat cheese; seared venison medallions over butter beans and country ham ragout; and pan-seared pork tenderloin served on green chili grits. The restaurant has added a happy hour on Tuesday, Wednesday and Thursday afternoons and, on select nights during the next few weeks, local artists will perform live music. Call 706-737-8888 or visit partridgeinn.com.

Food news of the weird: The fascination with Southern food continues, and supermarket shoppers will soon be able to follow the sound of whistling through the town of Mayberry to the dinner table. Nashville-based marketer Diversity Brands LLC and CBS Consumer Products are collaborating on a summer launch of **Mayberry's Finest** brand foods: shelf-stable processed meats, vegetables, baking mixes and, as fans of the show knew would eventually happen, pickles. Thank the good lord that Aunt Bea doesn't make 'em. Visit diversitybrands.net.

White Elephant has added Throw-Down Thursdays to its agenda. The cozy café will offer \$1 domestics and \$2 imports each week, along with \$1 off appetizers. Free chips and Voodoo sauce served with every entrée. Call 706-722-8614 or visit downtownaugusta.com.

Attention, mothers and children: Sticky Fingers is running a Father's Day special. All dads who dine at their Robert C. Daniel Parkway store on that day — and who can resist ribs? Ribs, dads; Dads, ribs... it's like pickles and ice cream — will get a \$5 coupon toward their next meal there. Visit stickyfingers.com.

Pick of the week: The Caprese or spinach salad from Yo Pizza. Call 706-737-9696.

If you have a tasty tidbit for Mouthful, e-mail bite@metrospirit.com

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