LET'S EAT

HOG WILD

The country's best barbecue is coming to Alabama. Rodney Scott, winner of the James Beard Award for Best Chef: Southeast (the first African American and the second barbecue cook to win a Best Chef Award) is set to open his eponymous 'que joint, **Rodney Scott's BBQ**, in early 2019 in Birmingham's revived Avondale neighborhood. Scott grew up 90 minutes north of Charleston, South Carolina, where his family owned a grocery store that sold a weekly whole hog roast. Thirty years ago, at age 17, Scott took over the pit, eventually bringing his slow-smoked flavors to fans in Charleston. The oak-and-hickory–smoked pork slathered in a vinegary cayenne sauce is the most popular draw–but you also can't go wrong with the spareribs. "I like to eat, and the kind of food I make is just right." Scott's favorite sides are mac-and-cheese and baked beans, and the menu has just one dessert: his mom's banana pudding. Scott's menu also includes chicken, catfish, sandwiches, salads, and traditional sides, such as coleslaw and cornbread. *(843) 990-9535; rodneyscottsbbq.com. –Rebecca Treon*

ANDREW CEBULKA

THE BUZZ Birmingham's Five Points South district will add a new retailer this winter: **Filter-Coffee Parlor**. "Our focus is offering locally roasted coffees, teas, and seasonal bites in a space that nurtures our community beyond getting their caffeine fix," owner Jill Marlar says. *(205) 202-6422; filtercoffeeparlor.com*.