

## **Birmingham Tout Sheet**

By Chef Roscoe Hall

*Born in Chicago to a family with deep roots in Alabama, Roscoe Hall is an artist, chef, and provocateur. The grandson of Dreamland Bar-B-Que founder John "Big Daddy" Bishop, he will serve as a manger at Rodney Scott's Whole Hog BBQ when it opens this year in the Avondale neighborhood.*

### **Green Acres**

Founded in 1958 by Charles Gratton. Get a catfish plate, slathered with mustard and battered with cornmeal "Order it with the works and that gets you top slathers of ketchup, mustard and hot sauce on top."  
Downtown / 1705 4<sup>th</sup> Avenue N. / [greenacres-cafe.com](http://greenacres-cafe.com)

### **El Barrio**

Try the green pozole. "It tastes like an Hispanic pho. They also make the best salads in town."  
Downtown / 2211 2nd Ave N. / [elbarriobirmingham.com](http://elbarriobirmingham.com)

### **Post Office Pies**

"John Hall, my man, started making meatballs. You can get them on pies. Or as an appetizer. They're great. Oh, and garlic knots. Don't forget the garlic knots."  
Avondale / 209 41<sup>st</sup> St. S. / [postofficepies.com](http://postofficepies.com)

### **Hero Doughnuts**

"I like Wil Drake. And he makes a crazy great apple fritter." And a chicken sandwich that's as crispy as the fritter.  
Homewood / 3027 Central Ave. / [herodoughnuts.com](http://herodoughnuts.com)

### **The Standard**

In the Pizitz Food Hall, Matt Ralph makes an ideal burger. "It's one of those burgers with crispy edges, served on a potato bun. It's perfect." Hot dogs and fried bologna sandwiches, too.  
Downtown/ 1821 Second Ave. N. / [thestandardbhm.com](http://thestandardbhm.com)

### **T-Bones Cheesesteaks**

Anthony T-Bone Crawford griddles cheese steaks and fries Cajun fries. He serves his sandwiches on Amoroso rolls from Philly. "The music spans Sound Garden and Lil Wayne."  
Five Points / 1017 20<sup>th</sup> St. S./ [tbonescheesesteaks.com](http://tbonescheesesteaks.com)

### **Taco Morro Loco**

They have a taco truck and a "brick and mortar. Get their chorizo burrito or a carnitas taco with buttermilk tomatillo salsa."  
Southside/ 417 41<sup>st</sup> St. S.

**Great Wall**

30-plus-year old restaurant. The secret menu is the passkey to “braised pork belly with smoked mushrooms. Or the stir the fried cheese thing with fermented black beans and chili peppers.”

West Homewood / 706 Valley Ave / [greatwallbirmingham.com](http://greatwallbirmingham.com)

**Ollie Irene**

“It’s loud and comfortable and cozy.” Plus the catfish with tasso ham, lemon, and a scallion butter sauce. And the fries.

Mountain Brook / 75 Church St. / [ollieirene.com](http://ollieirene.com)

**Shu Shop Izakaya**

“A late night industry place where chefs go for whiskey. I dig the smoked hamachi collar with yuzu salt.”

Downtown / 1820 3rd Ave N / [shushopbham.com](http://shushopbham.com)

**Exotic Wings and Things**

Get the lemon-pepper wings, for late night or lunch. They’re MSG magic. Fried okra and Cajun ranch fries, too.

West Homewood / 208 Green Springs Ave S.

